

Menu Packages

OPTION 1

\$21.95 per person

Grilled chicken breast with your choice of Mushroom-Spinach, Bacon-Leek or Crawfish-Tasso cream sauce (upcharge for 2nd sauce)

Rice Dressing

Creole Seafood Alfredo

Served with fresh baked sour dough rolls

Fruit and vegetable display:

Seasonal fruit and vegetables, 5 different fruits and 5 different vegetables served with a fruit dip and a vegetable dip

Fresh green salad

Served with Bacon, Cheese, Cucumbers, Tomatoes and Croutons

Thousand island, Italian, and Ranch dressing

OPTION 2

\$32.95 per person

Cajun Jambalaya

Made with pork, beef, chicken, and smoked sausage

Macque Choux

Served with steamed rice

Fried Catfish

Served with a spicy remoulade sauce

Stuffed Pork loin

Served with fresh baked sour dough rolls, jalapeno mayo and creole mustard

Chicken and sausage gumbo

Served with rice

Fresh fruit, vegetable, and cheese display

Seasonal fruit and vegetable, 5 different fruits and 5 different vegetables served with a Fruit dip and a vegetable dip

Shrimp remoulade dip

Served with fried flour tortillas

OPTION 3

\$48.95 per person

Butler pass:

Endive leaves with goat cheese, Tasso, and a chili pepper drizzle

Crostini with cream cheese and a jalapeno jelly

Suckling Pig carving station

Shrimp boil

Shrimp, corn, potatoes, garlic, onions, and sausage

Served with lemon, remoulade sauce and a spicy cocktail sauce

Premium Jambalaya

Made with pork loin, duck, ribeye, and smoked sausage

Brie covered in crawfish creole

Fresh fruit, vegetable, and cheese display

Seasonal fruit and vegetable, 5 different fruits and 5 different vegetables 3 different cheeses served with a Fruit dip and a vegetable dip

Brown sugar glazed green beans

Roasted fingerling potatoes