



# CATERING MENU



## APPETIZERS

### Wing Sections

100 - \$200

#### Flavors:

Hot, Zesty Lemon Pepper, Sweet Chili, Garlic Parmesan, Ranch, Zesty ranch, mesquite BBQ.

### Sweet and Spicy Meatballs

100 count - \$100

### Deviled Eggs - 48 Halves

Regular deviled eggs - \$50

Deep-fried deviled eggs - \$60

Deep-fried deviled eggs with bacon - \$65

Deep-fried deviled eggs with shrimp - \$75

### Pinwheels

48 Pieces - \$85

Assorted - Ham, Roast Beef and Turkey)

### Chicken Salad

(36) Mini Croissants - \$100

### Shooters

(24) Shrimp and Grits shooters - \$135

(24) Mashed potato shooters - \$135

(24) Spinach dip shooters - \$100

(Served with spicy crackers)

(24) Vegetable shooters - \$100

### Buffalo Chicken dip bowls

(24) - \$125

(Served with tortilla chips)

### Salmon dip Martinis

(24) smoked - \$135

(Served with vegetable crackers)

## ETTOUFFEE & PASTAS

### Chicken Alfredo

\$175

### Chicken and Sausage

\$200

### Shrimp bow tie

\$185

### Full pans serves up to 24)

\*\*\*Penne or Linguine noodles\*\*\*

## PASTA TRIO'S

### Chicken, Sausage, & Shrimp

Pasta

\$250

### Chicken, Sausage, & Shrimp

Etouffee

\$200

### Chicken and Sausage Etouffee

\$175

### Chicken and Shrimp Etouffee

\$185

### Crawfish Etouffee

\$200

### Crawfish and Sausage Etouffee

\$175

\*\*\*All Etouffee options served with white rice\*\*\*

## ENTREE'S

### Grilled or Blackened Chicken

#### Breast

\$28 Per Person

### Chicken Breast stuffed with

#### Rice Dressing

\$32 Per Person

### Baked Salmon

\$32 Per Person

### Grilled or Baked Center cut

#### Pork chops

\$25 Per Person

### New York Strip Steak

\$32 Per Person

### Ribeye Steak

\$38 Per Person

### Sauce Options:

Cream sauce

Cajun cream sauce

Cajun Crawfish Cream sauce  
(an additional \$1 per plate)

Cajun Crab cream sauce  
(an additional \$2 per plate)

### Minimum of (50) plates

Each meal includes an entrée, 2 sides, and a dinner roll

## SIDES

Grilled asparagus

Seasoned green beans

Mixed Vegetables

Grilled Brussels sprouts

Steamed broccoli

Rice dressing

Macaroni and cheese

Garlic mashed potatoes

Smoked sausage jambalaya

Vegetable rice pilaf

Fried cabbage

Cornbread dressing

## GRAZING TABLES/ CHARCUTERIE TABLES

Starts at \$400

(Includes assorted cheeses, meats, crackers, dips, spreads, fruit, and vegetables)

\*\*\*Please feel free to submit special requests\*\*\*

## ADDITIONAL FEES

### Setup & Breakdown Fee

\$200 & Up

(Includes the use of chafers)

### Server Fee:

\$100 - Server for 4 hours