

Appetizers (20 pc min)**Price****Qty****Total****Notes**

crawfish beignets w/ son-in-law	\$20			
fried chicken wings w/ garlic Tabasco butter	\$30			
all drummies or flats	\$40			
deviled eggs (24)	\$20			
artichoke balls w/ pepper jelly	\$20			
bacon boudin poppers *specify grilled or fried*	\$30			
stuff tray: eggs, artichoke balls, grilled poppers	\$25			
boudin OR crab stuff mushrooms	\$30			
crawfish bread	\$30			

By the quart**Price****Qty****Total****Notes**

shrimp remeloude w/ toasted baguettes	\$35			
spicy gratons	\$30			
Cajun ceviche of seasonal fish, shrimp, avocado, roasted corn & pico	\$40			
spinach artichoke dip w/ fried bow tie	\$30			

Oversize Sammiches (20 pc min)**Price****Qty****Total****Notes**

classic club	\$40			
grilled boudin links w/ pistolletes & Creole mustard	\$40			
8 hr brisket w/ pistolletes & bbq OR horseradish sauce	\$60			
3" BLT's on French w/ mayo	\$40			
3" fried shrimp on French w/ lettuce, tomato, pickle & mayo	\$60			
3" (choose 2) turkey, ham, egg or chicken salad on fresh rolls	\$40			
mini muffalettas OR 9" muffaletta wedges	\$40			
Cajun fried chicken sliders & garlic Tabasco butter on fresh rolls	\$40			

Cheese/Veggie/Fruit/Charcuterie**Price****Qty****Total****Notes**

shrimp mold w/ butter crackers	\$40			
smoked cream cheese w/ pepper jelly & butter crackers	\$20			
baked brie w/ toasted baguettes & AO's pepper jelly OR preserves	\$30			
Cajun charcuterie featuring locally sourced dips & pickled veggies	\$60			
add fresh fruit/veggies/both to any board	\$20			

Dinner Salads (half pan)**Price****Qty****Total****Notes**

specify salad type garden> iceberg, tomato, egg, red onion, cheese n croutons premium> garden plus cucumbers, bacon, broccoli n black olives Caesar> romaine, parmesan, artichoke hearts n croutons				
specify 2 dressing choices ranch, Caesar, Italian, balsamic vinaigrette, blue cheese, remoulade				
specify 1 protein grilled chicken (\$40) ** boiled shrimp (\$45) ** sliced brisket (\$45)**				

Sides (quarter pan)**Price****Qty****Total****Notes**

mac & cheese	\$25			
salad w/ iceberg, tomato, cheese, bacon & croutons	\$20			
Caesar salad w/ romaine, parmesan & croutons	\$20			
spinach Madeleine	\$30			
bacony baked beans	\$20			
potato salad	\$25			
muffaletta pasta salad	\$25			
corn & chive pudding	\$30			
Cajun rice dressing	\$30			
grill bread	\$10			
AO's garlic parmesan drop biscuits	\$10			

Desserts (half pan)**Price****Qty****Total****Notes**

not ur momma's strawberry shortcake	\$20			
bread pudding **specify** bourbon butter OR chocolate sauce	\$30			
black forest poke cake	\$25			
gluten free peanut butter cookies **specify** jelly OR chocolate	\$15			
fresh berry cheesecake pastry shells	\$30			
baked pears w/ cranberry, blue cheese, honey & pecans	\$40			

Soups (gallon)**Price****Qty****Total****Notes**

shrimp & grits w/ AO's drop biscuits	\$75			
creamy shrimp creole w/ rice & French bread	\$65			
chicken & sausage gumbo, rice & French bread **add LA shrimp**	\$60 \$70			
red beans & smoked sausage w/ rice & French bread	\$60			
corn & crab bisque w/ sliced baguettes	\$90			
crawfish etouffee w/ rice & AO's drop biscuits	\$70			
grillades & grits w/ AO's drop biscuits	\$80			
alligator sauce piquant w/ rice & French bread **add boiled eggs, iykyk**	\$90 \$12			

Entrees (half pan)**Price****Qty****Total****Notes**

Cajun chicken alfredo w/ French bread **add tasso** **substitute shrimp**	\$40 \$40 \$45			
classic beef lasagna w/ French bread	\$50			
crawfish & bacon mac w/ AO's biscuits	\$45			
Cajun stuff peppers w/ rice dressing & French bread	\$35			
Creole stuff peppers w/ shrimp rice dressing & French bread	\$40			
stuff mirliton w/ sausage & shrimp	seasonal			
eggplant casserole w/ seasonal squash, sausage & shrimp	\$40			
Cajun jambalaya (brown) w/ smoked chicken & sausage	\$55			
stuff crabs w/ Cajun dill aioli	seasonal			
sliced brisket (5# min) w/ pistolettes & bbq OR horseradish sauce	\$100			