



ALa Carte Menu

Dips & Spreads

Crabmeat, Portobello Mushroom and Gruyere Cheese Fondue with Toasted Croustades

Creamy, Warm Spinach and Artichoke Dip with Homemade Tortilla Chips

Crabmeat and Stilton Cheesecake with Assorted Crackers

Savory Roasted Eggplant Cheesecake topped with Sun-Dried Tomato Pesto with Assorted Crackers

Pecan Praline Baked Brie en Croute garnished with Fresh Seasonal Fruit with Assorted Crackers

Roasted Garlic Hummus and Kalamata Olives with Toasted Pita Wedges



Hors d'Oeuvres

Pine Nut or Coconut Encrusted Shrimp with Spicy Raspberry Dipping Sauce

Prosciutto and Gruyere Pastry Pinwheels

Fig, Bacon & Goat Cheese on Flatbread

Fried Chicken Tenders with Creole Honey Mustard Dipping Sauce

Asian or Barbecued Style Fried Chicken Drumettes

Rosemary Roasted Style Chicken Drumettes

Baked Spinach and Artichoke Triangles topped with Asiago Cheese

Pecan Encrusted Chicken Tenders with Creole Honey Mustard

Louisiana Crawfish or Crab Cakes with White Remoulade Sauce

Seafood Stuffed Mushrooms

Chicken Quesadillas rolled with Roasted Peppers and Jack Cheese served

with Smoked Paprika Sour Cream

Duck Empanadas served with Ginger Soy Glaze, Sweet Chili Glaze or Chipotle Sour Cream

Chicken Satay served with a Specialty Glaze

Spicy Chili-Lime Chicken Kabob

Beef Kabob with Peppers & Onions

Low Country Boil Kabob

Antipasto Skewers with Tri-Color Tortellini, Sun-Dried Tomato, Prosciutto and Kalamata Olives

drizzled with Garlic Basil Oil



Hors d'Oeuvres (continued)

Crawfish Pies or Meat Pies

Artichoke and Asiago Puree in Phyllo Cup

Mini Muffalettas

Platters & Presentations

Assorted Grilled Vegetables such as: Portobello Mushroom, Sweet Bell Pepper, Zucchini, Squash,

Eggplant, Asparagus and Red Onion served with Pesto Aioli Dipping Sauce

Fresh Crudité to include Crisp Vegetables such as: Carrot, Cauliflower, Broccoli, Tomato and

Cucumber in an Artful Presentation served with Ranch Dressing

Display of Assorted Imported and Domestic Cheeses, garnished with Fresh Seasonal Fruit and Edible

Flowers served with Assorted Crackers

Sliced Fresh Seasonal Fruit garnished with Edible Flowers and served with a

Honey Yogurt Dipping Sauce

Antipasto Presentation to include Imported Meats, Cheeses, Olives and Marinated Vegetables

Chef's Mixed Grill Presentation: you may choose your own irresistible meat selections with accompanying

specialty dipping sauces such as Beef Tenderloin and Horseradish Mayo, Marinated Chicken and

Honey Dijon, Duck Breast and Raspberry Pepper Jelly, Andouille and Italian Sausage served with

Artisan Breads



Sandwiches

Assorted Gourmet Sandwiches or Wraps to include: Grilled Chicken with Avocado and Chipotle Mayo, Oven Roasted Turkey Breast with Provolone and Chutney Mayo, Ham with Swiss and Honey Mustard, Garlic Studded Roast Beef with Cheddar and Horseradish Mayo and Grilled Vegetables with Pesto Aioli

Assorted Finger Sandwiches consisting of Baked Ham, Garlic Studded Roast Beef, Oven Roasted Turkey and Homemade Almond Chicken, Egg and Tuna Salad

Assorted Mini Po-Boy Sandwiches consisting of Baked Ham, Garlic Studded Roast Beef and Oven Roasted Turkey

Barbecued Beef Brisket or Barbecued Pulled Pork with Assorted Pistolettes and Mayo

Thinly sliced Beef Tenderloin on Petite Croissants with Horseradish Mayo

Homemade Almond Chicken Salad or Tuna Salad on Petite Croissants



Salads

Homemade Potato Salad

Fresh Seasonal Fruit Salad

Oriental Salad ~ Mixed Greens, Cashews, Carrots, Snow Peas and Crunchy Noodles served with
Peanut Ginger Vinaigrette

Caesar Salad with Oversized Croutons and Grated Cheese served with Caesar Dressing

Tossed Green Salad ~ Chopped Green Leaf, Tomato, Cucumber and Sweet Bell Pepper served with
Your Choice of Dressing

Spinach Salad topped with Dried Cranberries, Candied Pecans and Crumbled Bleu Cheese served
with our Homemade Pepper Jelly Vinaigrette

Mediterranean Salad ~ Olives, Feta Cheese, Artichokes and Sun-Dried Tomatoes served with Sun-
Dried Tomato Vinaigrette

Cobb Salad ~ Bed of Lettuce topped with Avocado, Bacon, Diced Egg, Crumbled Bleu Cheese and
Tomato served with Your Choice of Dressing



Soups

Fresh Tomato Basil
Broccoli & Cheese
Tortilla Soup
Loaded Baked Potato
Corn and Crab Bisque
Seafood or Chicken and Andouille Gumbo

Pastas

Smoked Tasso and Chicken Pasta in a New Orleans Cream Sauce
Shrimp Pasta in a Tomato Basil Cream Sauce
Shrimp Pasta blended with Asparagus Tips, Artichoke Hearts and Sun-Dried Tomatoes in a Light
White Wine Sauce
Southwest Grilled Chicken Pasta ~ Multicolored Peppers, Corn and Spices tossed in a
Chipotle Cream Sauce
Sautéed Crawfish tossed with Pasta in a New Orleans Cream Sauce
Chicken or Shrimp Fettuccine Alfredo
Tuscan Chicken Pasta ~ Artichoke Hearts, Sun-Dried Tomato, Fresh Spinach and Portobello
Mushrooms tossed in a Garlic Basil Wine Sauce
Double Smoked Shrimp Pasta ~ Pasta, Broccoli Florets, Asiago Cheese, Smoked Gouda and Shrimp
tossed in a Smoked Chipotle Cream Sauce
Pasta Primavera ~ Fresh Seasonal Vegetables blended with a Light Garlic Pesto Sauce



Entrees

Fresh Fish, Grilled and topped with Citrus Buerre Blanc

Garlic Studded Pork Loin

Beef Bourguignon with Filet Mignon Tips served with Parslied Rice

Boneless Chicken Breast brushed with a Garlic Herb Glaze, Sweet Chili Glaze or Teriyaki Glaze

Southern Fried Catfish with Hush Puppies and Corn Fritters served with Tartar Sauce

Beef Brisket served in a Rich Gravy or Barbecue Sauce

Parmesan Encrusted Tilapia or Chicken

Grilled Mahi Mahi topped with Lump Crabmeat and Buerre Blanc Sauce

Chicken Cacciatore ~ Slow-Roasted Chicken served with a Hearty Marinara Sauce

Chicken or Veal Medallions in a Mushroom Marsala Sauce

Pot Roast topped with Caramelized Onions

Chicken, Veal or Eggplant Parmesan served with Pasta topped with Homemade Marinara Sauce

Chicken Roulades ~ Boneless Chicken Breast Stuffed with Goat Cheese and Spinach topped with a

White Wine, Mushroom and Shallot Sauce served with your choice of Pasta,

Creamy Mashed Potatoes or Rice

Chicken Piccata ~ Lightly Fried Chicken Breast served in a Lemon Butter Caper Sauce with your

choice of Pasta, Creamy Mashed Potatoes or Rice



Sides

Potatoes served as your choice of ~ Mashed with or without Roasted Garlic, Scalloped, Au Gratin or

Rosemary Roasted

Baked Macaroni and Cheese

Smothered Corn

Grilled or Steamed Asparagus

Green Beans served with your choice of ~ Ham and Bacon, Toasted Almond Slivers or

Garlic and Butter

Sautéed or Grilled Zucchini and Squash

Steamed or Sautéed Cauliflower and Broccoli

Rice served as your choice of Parslied or Pilaf

Roasted Vegetable Medley such as: Asparagus, Summer Squash, Artichoke Hearts and Mushrooms



Desserts

Assorted Creamy Whipped Cheesecakes

Assorted Mini Fresh Cakes

Brownies

Oversized Assorted Cookies

Zesty Lemon Bars, dusted with Confectioners' Sugar

Chocolate Dipped Strawberries (Drizzled with White Chocolate or dusted with Nuts, upon request)

Warm Bread Pudding topped with our Pecan Praline Sauce

White Chocolate Bread Pudding

Fruit Cobbler with your Choice of Apple, Cherry, Peach or Blueberry

Specialty Desserts, Pies and Cakes are available with 72 Hour Notice

