



PRE-DINNER COCKTAIL HOUR

GARDEN VEGETABLE

Seasonal Fresh Garden Crudité display with Ranch and Italian sour cream dips
\$9 per guest

PASSED HOR D'OEUVRES

Cajun Chicken salad Filo | Cucumber with Asian crab | Bacon Wrapped Shrimp | Boudin Balls
\$14.5 Per Guest

MEDITERRANEAN

Roasted Red pepper Hummus with Ground Lamb, Tzatziki spread, chickpea and feta salad, assorted Peta and Flatbread
\$10.5 per guest

CHEESE & CHARCUTERIE

Cheese Selections | Table Crackers | Baguettes | Calabrese Salami | Prosciutto | Capocollo | Local Pepper jelly | Pickled Okra | Seedless Balsamic Grapes | Candied Pecans (10.5)

SALAD | SOUP

- KALE CAESAR Salad with Grilled Housemade Garlic croutons and shaved pecorino (6.5)
- “BLEU” ROMAINE Salad with praline bacon, Danish bleu crumble, candied pecans and bleu cheese dressing (8)
- ROASTED BERRY AND BRIE Kale and Spinach salad with a balsamic glaze (7.5)
- FRIED OYSTER and mixed greens salad, red onion, sundried tomatoes, feta, kalamata olives and candied pecans & a sweet pepper jelly Dressing (12.5)
- SUMMER CRAB STACK of Roma tomatoes, red onion, avocado, mango and blue crab meat with english cucumber & pea shoots finished with a chive oil (12.5)
- CREOLE CRAWFISH BISQUE, sautéed crawfish tails, shallots, scallions, bell peppers, celery and stewed tomatoes in a deep tomatoes based roux, stuffed crawfish heads over white rice (12.5)
- GUMBO Choice of: Chicken, Okra and Sausage (10.5) | Kale, Swiss Chard & Turkey (10.5) | Boudin, Smoked Sausage, Okra & Chicken (12.5) | Duck and Andouille with Okra (12.5) | Blue Crab, Shrimp and Oyster Gumbo (12.5)

TABLE APPETIZERS

- AU GRATIN of Shrimp & Crab | Smokey cheese blend & French Bread Points (8.5)
- CHARCUTERIE FLAT BREAD Corsican dry cured Capocollo, spicy marinara, arugula and fresh mozzarella cheese (8)
- MUFFALETTA FLATBREAD: provolone, Sicilian salami, Brined Carrot, Kalamata and black olives finishes with a chive olive oil (12)
- OYSTER ROCKEFELLER Canapes with parsley, celery, green onion, swiss chard and gulf oysters (8.5)
- CRAWFISH BREAD Crawfish Tails, Cajun Holy Trinity, roasted garlic, green onion and a cheese blend broiled in a Housemade French loaf (9.5)
- ALLIGATOR DEBRIS CHILI: fire roasted chilis, stewed tomatoes, alligator chili with a Queso sour cream (8.5)
- FRIED GREEN TOMATOES & Boiled Shrimp Remoulade over Bibb lettuce (9.5)



SMALL PLATES

- BACON WRAPPED SHRIMP: Gulf Shrimp wrapped in Bacon, battered and fried, served with our local sweet pepper jelly (10.5)
ALLIGATOR THREE WAYS: Smoked alligator sausage over cajun alligator dirty rice with alligator boudin (12.5)
SEAFOOD MARTINI: Shrimp cocktail, Lump Blue Crab and Fried Crab Fingers, Horseradish Cocktail (12)
SEARED SCALLOPS in a white wine butter sauce with smothered greens (10.5)
SHRIMP TOAST Charred French Baguette, Tomato butter, BBQ cream sauce, Grilled Gulf Shrimp(9.5)
BOUDIN BALLS: spicy pork with ground trinity and jasmine rice | local pepper jelly(8.5)



MAINS

- STEAK AND FRITES: peppercorn crusted NY strip marinated in a Worcestershire-Balsamic-Dijon sauce over beer battered Truffle Parmesan fries (28.5)
CREOLE RED BEANS and rice with smoked Turkey, andouille and smoked sausage, Fried Chicken Breast and Honey glazed corn bread (24.5)
SHRIMP AND GRITS with andouille and smoked tomatoes in a Louisiana style BBQ(butter based) cream sauce and toast points (26.5)
CREOLE CRAWFISH BISQUE, sautéed crawfish tails, shallots, scallions, bell peppers, celery and stewed tomatoes in a deep tomatoes based roux, stuffed crawfish heads over white rice (28.5)
CRAWFISH MONICA PASTA Sautéed crawfish tails, scallions, shallots, porcini mushrooms and green onions (24.5)
STEAK OSCAR: Fried Soft Shell Crab, cajun dirty rice and asparagus (39.5)
MAQUE CHOUX CREOLE: Roasted Corn, Smothered Okra, Holy trinity and Creole spices in a Blistered Tomato-Cabernet sauce (22)
BLACKENED SEAFOOD PONTCHARTRAIN pasta: blackened Gulf Shrimp, lump blue crab, Fried crab claws, scallions, green onions and charred grape tomatoes in a creamy pontchartrain sauce over Semolina pasta with French Bread toast points (27)
FRIED GREEN TOMATO REMOULADE Battered and pan-fried with Boiled Jumbo shrimp | Cajun dirty rice finished with a housemade remoulade (24.5)
ALLIGATOR STUFFED CORNISH HEN over seafood rice with grilled okra finished with a lemon tabasco sauce; honey glazed corn bread (26)
BOUDIN STUFFED PORK Loin over Roasted Corn and Andouille Maque Choux with cajun dirty rice (25.5)
BLACKENED CATCH OF THE WEEK Cajun dirty rice, grilled French cut green beans and sautéed mushrooms finished with a seafood cream sauce (27.5)
CRAWFISH AND ALLIGATOR ETOUFFEE: Sautéed crawfish tails, scallions, shallots & green onion, grilled Alligator sausage in a deep roux over rice (26.5)
FRIED CATFISH Buttermilk Fried Catfish, blistered heirloom tomato, Smothered Okra and Shrimp sauce over roasted corn grits (26.5)
PETITE FILET over Gorgonzola Whipped Potatoes, wilted spinach and a shallot red wine sauce (32.5)
PAN SEARED COD in a white wine tomato basil sauce over a brown rice quinoa and asparagus (25.5)
GRILLED MEAT PLATTER: Carolina marinated Chargrilled Chicken | Soy Butter grilled Ribeye | Alligator Sausage | Rosemary crusted Lamb chops with charred pepper melody and seafood rice (52)
DUCK PAPPARDELLE- Braised Duck breast, Porcini mushrooms, sage, heirloom and merlot ragu; pecorino grate (26.5)
ROSEMARY CRUSTED LAMB CHOPS -Thyme Wild Rice with Roasted Root Vegetables (28.5)
ZYDECO STUFFED CHICKEN: butterflied then stuffed Boneless chicken breast with crab dressing over angel hair pasta finished a spicy blackened shrimp alfredo sauce (26.5)

Buffet Style Main Courses Discounted by 40% | Guest Choice of 2 Main Course Options to be Submitted 7 days Before Event | Full Service -or- Delivery

DESSERT

- PECAN PIE CHEESECAKE with a toasted pecan crust (8.5)
VERY BERRY layered cake with mascarpone (8)
KEYLIME Traditional Keylime Pie (7)
PRALINE BUNDT Spiced Praline glazed bundt cake (7.5)
KING CAKE BANANAS FOSTER BREAD PUDDING with a Buttered Rum Sauce and vanilla bean ice cream (9)
CUSTOM DESIGNED CAKE: Choice of
Red Velvet & Creole Cream Cheese, Triple Chocolate Ganache, Classic Almond Cake & Buttercream | *Contact for Design + Pricing* |