



PRE-DINNER COCKTAIL HOUR

GARDEN VEGETABLE

Seasonal Fresh Garden Crudité display with Ranch and Italian sour cream dips

\$9 per guest

OYSTER RAW BAR

Full Oyster Raw Bar with lemon, lime Horseradish, Local hot sauce, cocktail sauce, Pickled Okra, Remoulade

\$16.5 per guest

MEDITERRANEAN

Roasted Red pepper Hummus, Tzatziki spread, chickpea and feta salad, assorted Peta, crackers and Flatbread,

\$10 per guest

PASSE D'HOR D'OEUVRES

Cajun Chicken salad Filo | Cucumber with Asian crab | Bacon Marmalade | Boudin Balls | Filet Crustade

\$14.5 Per Guest

CHEESE & CHARCUTERIE

Cheese Selection | Crackers | Baguettes | Calabrese Salami | Prosciutto | Capocollo | local pepper jelly | Pickled Okra | Seedless balsamic Grapes | Candied Pecans (9.5)

SALAD | SOUP

KALE CAESAR Salad with Grilled Housemade Garlic croutons and shaved pecorino (7.5)

"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 (8)

FRIED OYSTER and mixed greens salad, red onion, sundried tomatoes, feta, kalamata olives and candied pecans & a sweet pepper jelly Dressing (12.5)

CHAMPANGE ARGULA Salad with edamame, cucumber And Shaved Pecorino | Pear Champagne Vinaigrette (8.5)

GUMBO choice of Chicken, Okra and Sausage (10.5) | Kale, Turkey and Andouille (10.5) | Blue Crab, shrimp, Okra and Andouille (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) Seasonal!

APPETIZERS

GARLIC ROASTED ROOT FRIES: Sweet Potato, Parsnips carrot and beet Frites with an avocado aioli (7)

AU GRATIN Shrimp and crab au gratin with a Smokey blend of three cheese, French bread (8.5)

CHARCUTERIE FLAT BREAD Corsican dry cured Capocollo, spicy marinara finished in a pizza oven (8)

OYSTER ROCKEFELLER Canapes with parsley, celery, green onion, swiss chard and gulf oysters (8.5)

BOUDIN BALLS with a local pepper jelly (8)

ALLIGATOR DEBRIS CHILI: fire roasted chilis, stewed tomatoes, alligator chili and a Queso sour cream (8.5)



SMALL PLATES

- SEAFOOD MARTINI: Shrimp cocktail, Lump blue crab and Fried Crab Fingers, horseradish cocktail (12)
AU GRATIN Shrimp and crab au gratin with a Smokey blend of three cheese, French bread (8.5)
LUMP CRABCAKE in a creole boudin-sage butter cream sauce, peppered arugula salad, (8)
SHRIMP TOAST Charred French Baguette, Tomato butter, BBQ cream sauce, roasted eggplant eggplant (9.5)
BACON WRAPPED SHRIMP: Fried bacon wrapped shrimp with sweet peppered jelly: sub oyster (10.5)



MAINS

- STEAK AND FRITES: peppercorn crusted NY strip marinated in a Worcestershire-Balsamic-Dijon sauce over beer battered Truffle Parmesan fries (28.5)
FRIED CATFISH Buttermilk Fried Catfish, blistered sweet 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)
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)
BLACKENED SEAFOOD PONTCHARTRAIN pasta: blackened Gulf Shrimp, lump blue crab, crab claws, lobster tail meat, scallions, green onions and charred grape tomatoes in a creamy pontchartrain sauce over Semolina pasta with French Bread toast points (27)
GRILLED MEAT PLATTER: Carolina marinated Chargrilled Chicken, Soy Butter grilled Ribeye, Alligator Sausage and Rosemary crusted Lamb chops with charred pepper melody and seafood rice (52)
ROSEMARY CRUSTED LAMB CHOPS -Thyme Wild Rice with Roasted Root Vegetables (27)
RUSTIC MUSHROOM - PANCETTA Pasta With Herb Roasted Heirlooms And Fresh Sage (26)
ALLIGATOR STUFFED CORNISH HEN over seafood rice with roasted grilled okra finished with a lemon tabasco sauce; honey glazed corn bread (26)
STEAK OSCAR: Fried Soft Shell Crab, cajun dirty rice and asparagus (39.50)
BOUDIN STUFFED PORK Loin over Roasted corn and Andouille Maque Choux and 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 and green onion with grilled Alligator sausage in a deep roux over Jasmine Rice (26.5)

DESSERT

- DOBERGE Chocolate Chicory, Dulce de Leche (9.5)
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)
BANANAS FOSTER KING CAKE BREAD PUDDING with a Buttered Rum Sauce, sautéed bananas and Mardi Gras Sugars (8)
S'MORES BAR: Full Interactive Bar of Chocolates; Ghirardelli, Hershey, Specialty Chocolates, Assorted Marshmallows, Assorted Grahams, Large Sterno Display (11.5-14.5)

VENDORS & EXPERIENCES

Photography: Genna @ Greenstill Photography | www.greenstillphotography.com | (703) 801-2443
Florals: Brandi @ Blucid Floral | www.Blucidfloral.com | (504) 957-6357
Seven Three Distilling Co : Distillery Tours and Experiences | (504) 265-8545
Vieux Carre Wine and Spirits | offers delivery | (504) 568-9463
Bakery: Antoin's Bakery of Metairie | 504-309-8599