



COCKTAIL HOUR DISPLAYS

GARDEN VEGETABLE

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

\$5 Per Guest

SALAD AND CHILLED PASTA

An Array of Salads and Cold pastas. Options available by

Season

\$6 Per Guest

FRESH FRUIT

Large Seasonal Fresh Fruit Display with creole cream cheese dips and chilled

yogurt dip

\$4 Per Guest

SEAFOOD BAR

Blue Crab Claws, Boiled Shrimp, Smoked Salmon dip, Crostini, Pickled Okra, Remoulade and Cocktail sauce (Oyster Raw Bar option available)

\$10 Per Guest

SANDWICH & POBOYS

Assorted Finger Sandwiches, mini po'boys and open face crostinis on potato rolls and artisan bread. Options tailored to event.

\$6 Per Guest

MEDITERRANEAN

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

\$6 Per Guest

ARTISIAN CHEESE, ANTIPASTO AND CHARCUTERIE

Cheese Selections with Assorted Artisan Crackers, baguettes, Herb Focaccia, Marinated-roasted red peppers, Pickled Okra, Corsican dry Cured Charcuterie, Jams, Balsamic Glazed Grapes, Candied Pecans, Olive Melody, Local Pepper Jelly and Ricotta charred eggplant spread

\$9 Per Guest

PASSED HORS D'OEUVRE PACKAGES

LIGHT SERVICE PACKAGE

3 Selections from our Small Bites list
3 Selections from our Hors d'oeuvres list
One dessert options
2-3 Servings

\$10.50 Per Guest

STANDARD PASSED PACKAGE

5 Selections from our Small Bites list
4 Selections from Hors d'oeuvres list
Two Dessert options
4-5 Servings

\$15.50 Per Guest

HEAVY PASSED PACKAGE

6 Selections from our Small Bites list
5 Selections from our Hors d'oeuvres list
Three dessert options
5+ Servings

\$17.50 Per Guest

Small Bites

CHICKEN SALAD	Cajun chicken salad with celery seed and raisins on artesian slider
GRILLED BRUSCHETTA	Charred Tomato salad Bruschetta with balsamic drizzle and fresh basil
HOUSE ITALIAN	Housemade Italian sausage with Fennel and melted mozzarella
ANTIPASTO SKEWERS	Tortellini, Black olives, artichoke, creole tomatoes, fresh basil, mozzarella
ROASTED BRUSSELS	Roasted Brussels with a Wasabi Mayo dipping sauce
SMOKED SALMON	Smoked Salmon with a whipped dill dollop, grilled shallots on crostini
GAUCOMOLE AND SHRIMP	Cajun Marinated, Grilled Shrimp over Guacamole on a thin crisp
CRAB AU GRATIN BITES	Lump crab Au Gratin with green onion and roasted garlic in Filo
GOAT CHEESE CRISP	Goat cheese and blackberry crisp with a local honey drizzle
PRAWN COCKTAIL	Poached Prawns, dollop of herb tartar and peppered watercress Mkt
BAKED BRIE FILO	Soft Baked Brie Stuffed in Filo with a fig jam
SUMMER VEGETABLE CEVICHE	Avocado, Romas, cucumber, roasted corn, garbanzo, jalapeno & nectarines
CAJUN EDAMAME	Sriracha and salted Edamame with Cajun spices
STUFFED MUSHROOMS	Pork sausage and fennel stuffed mushroom
ROASTED BERRY AND BRIE	Roasted berries and brie on biscuit crisp
ROMAINE SKEWERS	"Bleu" Romaine skewers with praline bacon, pecans, bleu cheese dressing
ASIAN CUCUMBER	Asian crab slaw in Cucumber cups with ponzo and spicy mayo

Heavy Hors d'oeuvres

PESTO SKEWERS	Pesto chicken and cherry tomato skewers
SUMMER CEVICHE	Jalapeno and Pineapple Ceviche with crab
GUMBO	Choice of Chicken, Okra and Andouille or Seafood Gumbo
PRALINE CHICKEN	Fried chicken breast bites with a praline syrup and pecans
CATFISH NUGGETS	Deep Fried catfish nuggets with Remoulade and Tarter dipping sauce
RED BEANS AND RICE	Traditional Red Beans and Rice with White rice
FRIED SHRIMPS	Deep Gulf shrimp with Remoulade and Tarter dipping sauce
BLEU STEAK	Seared Skirt, Bleu cheese spread with micro greens on French crostini

ROMESCO PASTA SHOOTERS	Asparagus, sundried tomatoes, eggplant and artichoke in a Romesco sauce over Pasta
BACON MARMALADE	Bacon and Vidalia onion Marmalade on artesian crostini
SHRIMP & GRITS	Blackened shrimp, creamed corn grits, butter based BBQ cream sauce
OYSTER ROCKERFELLER	Gulf oysters bacon, creamed spinach mixture with parmesan with roasted garlic broiled on canapés
SEAFOOD MARTINI	Boiled Jumbo Shrimp, blue Crab claws, poached lobster, crawfish tails and Marinated crab fingers MKT
SHRIMP BURGER SLIDERS	Shrimp stuffed beef burger, praline bacon with a spicy mayo on sliders
CHARCUTERIE FLATBREAD	Spicy Corsican dry cured Capocollo with fresh Mozz, spicy marinara and peppered micro arugula on flatbread
CHIPOTLE DELIVED EGGS	Chipotle Deviled eggs with micro greens
FRIED OYSTER ORLEANS	Fried Gulf Oysters with a Creamy pontchartran sauce Mkt
KOREAN MEDALLIONS	24 hour marinated Korean BBQ on a bed of organic carrot and radish slaw finished with a sesame-fish oil : Choice of Vegetables, Chicken or Pork
CRABCAKES	Mini Crab cake Sliders with a creole mustard slaw
VEGETARIAN BECHAMEL	Grilled Vegetables in a béchamel cream sauce
MINI CHICKEN AND WAFFLES	Buttermilk fried chicken, waffles, praline spiced maple syrup and candied pecans

Sweets

<i>CARROT CAKE</i>	<i>Carrot Cake shooters with a creole cream icing</i>
KEYLIME PIE BITES	<i>Traditional Keylime Pie with lime whipped cream and lime zest</i>
PRALINE\ SPICED BUNDT	<i>Praline Sauce over a spiced Bundt Cake</i>
CHEESECAKE BITES	<i>Choice of : Bananas Foster, Strawberry or Pecan Pie Praline</i>
BERRY CAKE SKEWERS	<i>Mixed Berries layered pound cake round with a sweet creole pastry cream</i>
DOBERGE	<i>Chocolate Chicory Doberge Cake Shooters</i>
CLASSIC BREAD PUDDING	<i>Traditional Bread Pudding with a whiskey raisin sauce</i>
FRUIT TART	<i>Mini fruit and cream filled tarts with Graham crust</i>

*60+ Guest | Buffet service style available in lieu of passed | Vegetarian version can be made of each dis