



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

PASSED 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 (10.5)

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)

ASIAN SHRIMP: Asian Glazed Gulf Shrimp, mixed greens, carrot slaw, red cabbage, edamame and a Thai- peanut dressing(9.5)

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 or Kale, Turkey and Andouille (10.5)

SEAFOOD COURTOUILLION Shrimp, Mussels and Catfish in a deep tomato based roux (12.5)

APPETIZERS

SWEET POTATO AND PARSNIPS FRITES with an avocado aioli (7)

BACON MARMALADE, Vidalia Onion and Baked Brie with Crostini (7.5)

CHARCUTERIE FLAT BREAD Corsican dry cured Capocollo, spicy marinara (8)

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

STUFFED CRAB mirliton; blue crab and artichoke Dressing, creole sage butter cream sauce (8)



SMALL PLATES

SEAFOOD MARTINI: Shrimp cocktail, poached lobster, 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, roasted eggplant eggplant (9.5)

BOUDIN BALLS with a local pepper jelly(8)

BACON WRAPPED SHRIMP: Fried bacon wrapped shrimp with sweet peppered jelly: sub oyster (10.5)

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



MAINS

SHRIMP AND ALLIGATOR ETOUFFEE: squash, Gulf shrimp and Alligator sausage with sautéed Okra over Jasmine Rice (26.5)

STEAK AND FRITES: peppercorn crusted Skirt steak, mushroom ragu, 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)

GRILLED AMBERJACK with pan fried zucchini noodles, spicy curry squash puree topped with leek and carrot slaw (27)

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 (24.5)

SHRIMP AND GRITS with a Louisiana style BBQ(butter based) cream sauce and toast points (26.5)

STEWED KALE and Chard, turkey and andouille Gumbo over white rice (26.5)

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 (28.5)

RUSTIC MUSHROOM - PANCETTA Pasta With Herb Roasted Heirlooms And Fresh Sage (27)

ALLIGATOR STUFFED CORNISH HEN over seafood rice with roasted grilled okra finished with a lemon tabasco sauce (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 PONTCHARTRAIN Cajun dirty rice, fingerlings, mushrooms charred tomatoes with a seafood cream sauce (27.5)

Side substitutions Available | Chef's Tasting Menu - 6, 7 and 8 Course Menus start at \$95 per person | Three Course Pre-Selected menus start at \$40.00

DESSERT

RED VELVET 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 (6)

PRALINE BUNDT Spiced Praline glazed bundt cake (7.5)

BANANAS FOSTER BREAD PUDDING with a Buttered Rum Sauce and vanilla bean ice cream (9)

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 | (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: Antoinette Bakery of Metairie | 504-309-8599