

# CATERING MENU

SUBJECT TO AVAILABILITY AND OR CHANGE

## PLATTERS

<b>CRAWFISH BEIGNETS</b> 25 count	\$35
<b>COCONUT SHRIMP</b> 40 count	\$60
<b>SPINACH &amp; ARTICHOKE DIP</b> 2 quarts served with toast points	\$30
<b>BOUDIN EGGROLLS</b> 40 count	\$55
<b>CRISPY CATFISH STRIPS</b> approx. 50 count	\$55
<b>PORK BELLY BITES</b> 25 count	\$55
<b>SEASONAL FRUIT DISPLAY</b> comes with cream cheese dipping sauce	\$60
<b>SEASONAL VEGETABLE DISPLAY</b>	\$50

## SOUPS & SALADS

<b>HOUSE SALAD</b>	\$30
<b>CAESAR SALAD</b>	\$35
<b>CHICKEN &amp; SAUSAGE GUMBO</b> 1 quart	\$24
<b>PICKLED OKRA POTATO SALAD</b> 1 quart	\$20

## BRUNCH

HALF PAN (SERVES 8-12)

<b>DEBRIS &amp; GRITS</b>	\$55
<b>SHRIMP &amp; GRITS</b>	\$65
<b>JOJO POTATOES</b>	\$35
<b>GOUDA GRITS</b>	\$40
<b>FRENCH TOAST CREME BRULEE</b>	\$35

## DESSERTS

<b>CREOLE BREAD PUDDING</b> HALF PAN served rum sauce and candied pecans	\$40
<b>CHOCOLATE FLOURLESS CAKE</b>	\$55

## MAIN DISHES

HALF PAN (SERVES 8-12)

<b>CHICKEN &amp; SAUSAGE JAMABAYLA</b>	\$45
<b>CHICKEN ALFREDO</b>	\$60
<b>CHICKEN CO QU VINE</b>	\$65
<b>SHRIMP DIANE PASTA</b>	\$72
<b>CHICKEN DIANE PASTA</b>	\$65
<b>CRAWFISH MONICA</b>	\$72
<b>CRAWFISH ETOUFFEE</b>	\$70
<b>SHRIMP ETOUFFEE</b>	\$55
<b>SLICED SMOKED PORK LOIN</b> served with a Jack Daniels demi glaze with sauteed apples & onions	\$65

## SIDE DISHES

HALF PAN (SERVES 8-12)

<b>SPINACH MADELINE</b>	\$45
<b>CAJUN DIRTY RICE</b>	\$35
<b>GREEN BEANS WITH BACON</b>	\$40
<b>SWEET POTATO CASSEROLE</b>	\$45
<b>SMOKED GOUDA MAC &amp; CHEESE</b>	\$50
<b>GARLIC MASHED POTATOES</b>	\$45
<b>PEPPER JELLY BRUSSELS SPROUTS</b>	\$45

## SIDE YARD BBQ

SERVED BY THE POUND

<b>BRISKET</b>	\$22
<b>PULLED PORK</b>	\$15
<b>SMOKED PORK SAUSAGE</b>	\$15
<b>RIBS (HALF OR FULL)</b>	\$8
<b>SMOKED CHICKEN (PER PIECE)</b>	\$15/30
	\$5

SIDES ARE BY THE QUART

<b>COLE SLAW</b>	\$18
<b>FRENCH FRIES</b>	\$18
<b>BAKED BEANS</b>	\$22