



Full Catering Menu 2016

Dips & Savory Cheesecakes

Savory Cheesecakes

Choose from several varieties below, all served with tortilla chips

Spinach & Artichoke, Crawfish & Andouille, Roasted Red Pepper & Eggplant, Portobello Mushroom

Spinach & Artichoke Dip

Baby spinach, artichoke hearts and a blend of cheeses, served warm with tortilla chips

Shrimp or Crawfish Remoulade Dip

Fresh Gulf shrimp or crawfish tails finely diced with green onions and tossed in our homemade remoulade

Served chilled with crostini

Bayou Crab Dip

Jumbo lump crabmeat combined with assorted cheeses and spices, served with tortilla chips

Crawfish & Brie Dip

A creamy dip with crawfish tails and brie cheese, served with crostini

Roasted Red Pepper & Eggplant Dip

Fire roasted red pepper and eggplant blended with cheese and spices, served with crostini

Hummus

Topped with feta cheese, olives and sun dried tomatoes, served with pita triangles

Baked Brie or Havarti

*Brie or Havarti Cheese baked in puff pastry and topped with a rich praline sauce,
served with Carr's table water crackers*

By the Platter

Gourmet Cheese Display

*A combination of muenster, smoked gouda, jarlesburg, creamy havarti and cheddar cheeses
garnished with fresh fruit*

Fresh Fruit Display

A selection of the season's freshest fruit available

Crudités Platter

Crisp fresh seasonal vegetables, served with our creamy ranch dip

Cold Hors d'oeuvres Platter

A combination of artichoke balls, stuffed eggs, Italian deli spirals and prosciutto wrapped asparagus

Jumbo Gulf Shrimp Display

5lbs of fresh gulf shrimp, boiled to perfection, served chilled with remoulade and cocktail sauces

Smoked Salmon Display

Thinly sliced fresh smoked salmon served with whipped cream cheese, red onions, hard boiled eggs, capers and crostini

Grilled Vegetable Platter

A combination of marinated fresh seasonal vegetables grilled to perfection—typically includes asparagus, Portobello mushrooms, zucchini, squash, red & yellow peppers

Chicken Tenders Platter

*Fresh cut, hand battered chicken tenders fried golden brown and served with honey mustard dipping sauce
Also available – Coconut Chicken Tenders Platter*

Artichoke Balls

*A blend of minced artichoke hearts, garlic, spices and fresh parmesan cheese rolled into bite size hors d'oeuvres
Sold per 50ct*

Stuffed Eggs

*Hardboiled egg whites filled with a creamy egg salad mixture and served chilled
Sold per 50ct*

Caviar Stuffed Eggs

*Our stuffed eggs topped with choupique caviar
Sold per 25ct*

Jumbo Lump Crabmeat Ravigote

*Fresh jumbo lump crabmeat lightly tossed in our creamy dressing with capers, dill and other spices
Served with crostini, sold by the lb*

Sandwich Platters

Traditional Finger Sandwiches

*Choice of deli meats (ham, turkey and roast) or salads (egg, tuna and chicken)
Sold per 50ct*

Mini Focaccia Sandwiches

*Choice of deli meats (ham, turkey and roast) or salads (egg, tuna and chicken) on seasoned focaccia bread
Sold per 50ct*

Mini Po-boys

*New Orleans style with ham, turkey and roast beef
Sold per 30ct*

Mini Muffalettas

*Our fresh Italian bread with homemade olive salad, Genoa salami, ham and provolone cheese
Sold per 50ct*

Mini Croissants

*Choice of deli meats (ham, turkey and roast) or salads (egg, tuna and chicken) served on petite croissants
Sold per 40ct*

Tea Sandwiches

*A combination of cucumber & cream cheese, smoked salmon and dill, and strawberries and cream
Sold per 50ct*

Deli Wraps

*Choice of deli meats (ham, turkey and roast) or salads (egg, tuna and chicken) with lettuce and tomato
Wrapped in a variety of spinach, herb and tomato basil tortillas
Sold per 16 halves (8 wraps sliced diagonally)*

Soups

All soups sold by the Half Gallon or Gallon

Spinach & Artichoke Soup

Fresh baby spinach and artichoke hearts simmered in a sweet cream with creole seasoning

Oyster & Artichoke Soup

Fresh shucked oysters and artichoke hearts simmered in a sweet cream with our seasoning blend

Roasted Butternut Squash Bisque

*Ripened butternut squash blended together with sweet cream, a great Fall soup
Also available with shrimp*

Chicken & Sausage Gumbo

Andouille sausage, pulled chicken and a blend of herbs & spices in a traditional New Orleans dark roux

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Seafood Gumbo

Fresh Gulf shrimp, crabmeat & okra with a blend of herbs & spices in a traditional New Orleans dark roux

Corn & Crab Bisque

Fresh shucked corn simmered with sweet cream and jumbo lump crabmeat

Baked Potato

Creamy potato soup with cheddar cheese, bacon and green onions

Tomato Basil

Slow simmered tomatoes blended with cream and fresh basil

Salads

Classic Caesar Salad

Crisp romaine lettuce and homemade croutons, topped with freshly grated Parmesan and served with our creamy Caesar dressing

Cranberry & Feta Salad

Fresh spring mix combined with dried cranberries, feta cheese crumbles and slivered almonds and served with our balsamic vinaigrette

Spinach Salad

Baby spinach combined with fresh strawberries, bleu cheese crumbles and toasted pecans served with our pepper jelly vinaigrette

Mandarin Orange Salad

Fresh spring mix combined with mandarin oranges, feta cheese crumbles and toasted walnuts served with our honey raspberry vinaigrette

Cobb Salad

Fresh Romaine, bacon, avocado, bleu cheese crumbles and tomatoes served with our creamy ranch dressing

Greek Salad

Fresh spring mix combined with calamata olives, cucumbers, red onions and feta cheese crumbles served with our Aegean dressing

Italian Salad

Crisp Romaine with Genoa salami, mozzarella cheese, roma tomatoes, olive salad and marinated artichokes served with our Italian dressing

Salads below are sold by the lb

Coleslaw

Potato Salad

Pasta Salad

Shrimp Pasta Salad

Fresh Fruit Salad

Chicken Salad

Tuna Salad

Egg Salad

Hors d'oeuvres

Vegetable Spring Rolls

Crisp vegetables in a spring roll wrapper and lightly fried

Spanikopita

Fresh spinach and feta cheese wrapped in phyllo dough

Spinach & Goat Cheese Pizza

Served on bite sized flat bread

Portobello Mushroom Puffs

Portobello mushroom stuffing wrapped in crisp puff pastry

Prosciutto Wrapped Asparagus

Thinly sliced prosciutto coated with Borsin cheese and wrapped around crispy asparagus spears

Italian Stuffed Mushrooms

Fresh mushroom caps stuffed with an Italian sausage and beef stuffing

Beef Skewers

Marinated filet tips with red & yellow bell peppers and sweet red onions, skewered and grilled to perfection

Petite Beef Wellingtons

Filet dices with mushroom duxelle in puff pastry

Mini Natchitoches Meat Pies

Spicy ground beef in flaky pie crust

Duck Empanadas

Roasted duck, pepper jack cheese, red and yellow bell peppers and spices wrapped in a flour tortilla, fried golden brown

Lollipop Lamb Chops

Tender miniature lamb chops crusted in Dijon mustard and herbs and roasted to perfection

Andouille Sausage Puffs

Andouille sausage wrapped in puff pastry baked to perfection

Mesquite Chicken Quesadillas

Pulled chicken, cheeses and seasonings grilled in a fresh tortilla

Southwest Chicken Eggrolls

Pulled chicken, black beans, corn and tomatoes blended with cheese in an eggroll wrapper and fried golden brown

Bacon Wrapped Shrimp

16/20 shrimp wrapped with apple wood smoked bacon

Southern Fried Seafood

A variety of thin catfish filets, 21/25 shrimp and fresh shucked oysters fried golden brown

Miniature Crawfish Pies

Miniature Louisiana crawfish pies served in a flaky pie crust and fried golden brown

Seafood Stuffed Mushrooms

Fresh mushroom caps stuffed with a shrimp & crabmeat stuffing

Fried Oyster Burritos

Crisp fried oysters served with jalapeño remoulade and rolled in a garlic herb wrap

Crab Cakes

Lump crabmeat blended with herbs and spices and creole seasoning, coated with breadcrumbs and fried golden brown

Yellow Fin Tuna Crisp

Wonton crisp, avocado, Wasabi Caviar, red onion and ponzu sauce

Shrimp Beignets

Fresh Gulf shrimp and roasted eggplant in our savory beignet batter fried golden brown

Crawfish Eggrolls

Fresh crawfish tails with a blend of seasonings and cheeses fried golden brown

Fried Green Tomato with Shrimp Remoulade

Lightly fried fresh green tomatoes with our creamy shrimp remoulade

Entrees – Pasta & Rice

Items below sold by the half or full pan

Traditional Lasagna

Made with a blend of cheeses, Italian sausage and meat with our homemade gravy

Seafood Lasagna

Made with fresh gulf shrimp, crawfish and crabmeat layered with cheeses and a creamy seafood sauce

Chicken Alfredo Pasta

Grilled chicken breast, sliced and served over penne pasta tossed with our creamy Alfredo sauce

Chicken Tortellini

Grilled chicken breast, sliced and served over cheese filled tortellini and tossed with our creamy Alfredo sauce

Crawfish Tortellini

Cheese filled tortellini tossed with our creamy crawfish sauce

Seafood Penne Pasta

Seasoned fresh Gulf shrimp or crawfish tails tossed with our rich cream sauce

Chicken & Sausage Jambalaya

New Orleans style jambalaya (red jambalaya available upon request)

Chicken or Veal Parmesan

Italian breaded chicken breast or baby white veal paneed golden brown and smothered in mozzarella cheese, served atop angel hair pasta in our homemade red gravy

Meatballs and Spaghetti

Our delicious homemade meatballs and red gravy served over angel hair pasta

Stuffed Shells or Manicotti

Sold per 25

Jumbo pasta shells or fresh manicotti stuffed with your choice of meat, cheeses or spinach & cheese and topped with our red gravy or Alfredo sauce

Crawfish or Shrimp Etouffee

Sold as half gallon or gallon

Gulf shrimp or crawfish tails cooked down in a creole roux served over rice

Red or White Beans & Rice

Sold as half gallon or gallon

Creamy red or white beans cooked slowly with ham and seasonings and served over rice.
Also available with smoked sausage or pork chops

Entrees – Meat, Poultry & Seafood

Items below sold in increments of 10

Artichoke Stuffed Chicken

Artichoke hearts with garlic and cheeses stuffed inside a chicken breast and topped with a cream sauce

Baked Chicken

Whole cut up chicken marinated with herbs and spices and baked to perfection

Seafood Stuffed Peppers

Fresh green bell peppers over stuffed with our crabmeat, shrimp and crawfish stuffing

Italian Stuffed Peppers

Fresh green bell peppers over stuffed with our Italian sausage and beef stuffing

Trout Almondine

Fresh trout filet seasoned and grilled or fried topped with our creamy hollandaise and toasted slivered almonds

Trout or Redfish Erik

Fresh trout or redfish filet seasoned and grilled over a bed of sautéed spinach with a creamy shrimp & crawfish sauce

Pecan Catfish

Fresh catfish filets, fried golden brown and topped with a brown butter and pecan meuniere sauce

Items below are sold by the halfpan or full pan

Veal Grillades

Baby white veal slow cooked in a creole gravy served over creamy grits

Shrimp & Grits

Fresh gulf shrimp cooked in a creole gravy served over creamy grits

Entrees – Carved MeatsWhole Marinated Filet

Our citrus marinated tender filet, averages 8 lbs.

Creole Glazed Pork Loin

Sweet and savory pork loin, averages 9 lbs.

Turkey Breast

Boneless Cajun roasted turkey breast, averages 8 lbs.

Honey Glazed Hams

Our sweet glazed ham, averages 10lbs.

Roast Beef

Tender juicy bottom round roast, averages 8-10lbs.

Prime Rib

Our peppercorn encrusted prime rib roast, averages 12 lbs.

BBQ Brisket

Our sweet, tender barbequed brisket, averages 7 lbs.

Side DishesPenne Florentine

Sautéed spinach in a light broth tossed with penne pasta and topped with Pecorino Romano

Pasta Primavera

Seasonal veggies, cheeses, garlic and herbs served hot or cold

Baked Macaroni

Traditional homemade macaroni made with a variety of cheeses and cream sauce

"Gourmet" Macaroni

Made with sharp white cheddar and smoked gouda cheeses and cream sauce

Roasted Garlic Mashed Potatoes

Yukon gold potatoes boiled and hand mashed with roasted garlic, cream, butter and seasoning

Baked Potato Soufflé

Mashed baked potatoes with chives, bacon, cheddar cheese, and sour cream, layered and baked to perfection

Broccoli Casserole

Fresh broccoli with a creamy cheese sauce, topped with a buttery crust

Creamed Spinach

Fresh baby spinach, seasoned and tossed in a light cream sauce

Green Bean Almondine

Fresh cut green beans, seasoned and tossed with toasted slivered almonds

Confetti Corn

Sweet corn sautéed with tomatoes, green onions and red bell pepper

Sweet Potato Casserole

Fresh mashed sweet potatoes with a sweet pecan topping

Mirliton Dressing

With seafood stuffing – seasonally available

Oyster Dressing

Seasonally available

DessertsBread Pudding

Choice of traditional rum sauce & raisins, white chocolate or cranberry & almond

Cookies & Brownies

Served in increments of 24 pieces

Assorted Petit French Pastries

A variety of miniature pastries such as éclairs, napoleons, cream puffs and fruit tarts

Assorted Miniature Cheesecakes

Traditional New York style, white chocolate and turtle

Fruit Shortcake

Choose from Strawberry or Blueberry layered with fresh whipped cream atop buttered pound cake

If there is a menu item that you would like that is not listed or special dietary requirements please do not hesitate to ask

** On Site: Beep Fry, BBQ/ Grill, Oyster Schucker, & Roast Carver Options are available upon request**