

BRUNCH

FRESH FRUIT BOWL

With melon, strawberries, grapes and pineapple

FARM HOUSE SALAD

Boston bib & baby spinach, blue cheese, toasted walnuts, currants, slivered apples fresh julienne beets and lemon tarragon

SPINACH AND MUSHROOM FRITTATAS

With fresh Herbs, roasted potatoes and feta served with chimichurri sauce

TASSO SHRIMP & GRITS

BISCUITS & COUNTRY SAUSAGE GRAVY

BACON LETTUCE AND TOMATO

On focaccia with avocado and sage mayo

HONEY GLAZE HAM AND SWEET POTATO BISCUITS

APPLE GLAZED COFFEE CAKE

26.95 PER PERSON

MINIMUM OF 35 PER ORDER

NEW ORLEANS FARE

SPINACH & ARTICHOKE DIP

ITALIAN MEATBALL

FRIED DRUMETTES

RAW VEGTABLE TRAY

FRUIT & CHEESE PLATTER

TRADITIONAL FINGER SANDWICHES

CRAWFISH PASTA

CHICKEN & SAUSAGE JAMBALAYA

ASSORTED COOKIES & BROWNIES

23.95 PER PERSON

MINIMUM OF 35 PER ORDER

DROP OFF PARTY CATERING

GRAZER PARTY

PIMENTO CHEESE SPREAD

With Bread and Butter pickles and French bread Rounds

MEDITERRANEAN NOSH PLATTER

Tomato Bruschetta, Hummus and Roasted Eggplant Spread served with grilled Pita Bread

GULF SHRIMP & ROASTED PEPPER REMOULADE

CRAB AND GRUYERE AU GRATIN

Served with French bread rounds

FRUIT & CHEESE PLATTER

VEGETABLE CRUDITÉS

With a Creole mustard dipping sauce

HOUSE PAELLA

With chicken, shrimp, chorizo and roasted peppers

COCKTAIL SANDWICHES

SHAVED PRIME RIB

Soft Rolls with Horseradish cream and caper relish

HONEY GLAZED HAM

On Sweet Potato Biscuits

ROASTED TURKEY AND APPLE SMOKED BACON

Gruyere Cheese, Sage mayonnaise and cranberry relish on Focaccia

PETITE DESSERTS

Brownies, orange pecan cookies, lemon Tassies, pecan tartlets, and chocolate dipped strawberries

PRALINE BAKED BRIE IN PASTRY

Served with water crackers

36.95 PER PERSON

MINIMUM OF 50 PER ORDER

MARDI GRAS MADNESS

CRAB CAKES BITES

With house, tartar sauce

LOUISIANA SHRIMP PLATTER

Roasted Pepper Remoulade

VEGETABLE CRUDITÉS

With a Creole mustard dipping sauce

CHICKEN & ANDOUILLE JAMBALAYA

CREOLE CRAWFISH PASTA

NEW ORLEANS STYLE ROAST BEEF

Shaved thin and slow cooked in brown sauce Served with French rolls and condiments

PETITE MUFFULETTAS OF FOCACCIA

MARDI GRAS PETIT FOURS

25.95 PER PERSON

MINIMUM OF 35 PER ORDER

HIGHLIGHTS PARTY

CRAB CAKES WITH A REMOULADE SAUCE

HERB GOAT CHEESE TARTLETS

SHRIMP AU GRATIN PUFFS

FRUIT & CHEESE PLATTER

VEGETABLE CRUDITÉS

SMOKED SALMON PLATTER

CHICKEN PORTABELLA PASTA

FOCACCIA FINGER SANDWICHES

PRALINE BAKED BRIE

ASSORTED DESSERT PLATTER

25.95 PER PERSON

MINIMUM OF 35 PER ORDER