



Catering Services

Our restaurant seats 50 and our patio will accommodate 50 seated or 75 for cocktail parties. Utilize the entire space for larger events weather permitting. We offer Full service catering available for on or off-site events, Delivery and Set-Up or you can just pick-up.

Events on site will be assessed a 20% service fee and 7.9% sales tax.

Delivery, Set up, & Pick up for drop offs is \$150.00 in town (Chafers, sternos, & serving utensils provided)

Off-site Grill person \$25.00 per hour (3 hour minimum)
Smoker Off-site \$250.00-\$400.00 depending on site

We are happy to accommodate any reasonable requests & dietary restrictions.

We require a 50% deposit once event is booked.
Final count for event is due two weeks prior to event date.

Please note that prices listed are subject to change. Prices will be set when the menu is finalized and deposit is paid.

Hors d'oeuvres & Canapé

Special Reception Displays

Smoked Salmon Platter w/ capers, onions, cream cheese and toast points

Mediterranean Tray w/ Hummus, Baba Gnojuh, Feta, Olives, and Pita

Brie en Croute with Toasted Walnuts and Honey

Antipasto Platter w/ Vegetables, Cured Meats, and Anchovies

Imported Cheese w/ Fresh Fruit and Baguette

Sliced Fruit and Berry Display

Grilled Vegetable Platter

Crudités w/ Herb Dip

Fresh Mozzarella & Heirloom Tomato Platter w/ Balsamic Reduction

Assorted Pates and Duck Liver Mousse

Imported Cheese & Sausage Board

Cold Selections

Traditional Bruschetta

Corn Tortillas w/ Fresh Fruit and Vegetable Salsa

Sesame Crusted Ahi w/ Wasabi Soy Glaze & Seaweed Salad

Coriander Crusted Ahi w/ Avocado Relish

Marinated Grilled Shrimp w/ Roasted Red Pepper Vinaigrette

Oscetra Caviar Canapé-Potato Bread, Salmon Tartar, and Crème Fraiche

Peel and Eat Shrimp w/ Cocktail Sauce and Lemon Wedges

Roasted Tomato, Arugula, and Fresh Mozzarella

Marinated Olives and Fresh Herb Salad

Belgian Endive with Apples, Pecans, and Bleu Cheese Vinaigrette

Grilled Portobello and Chevre Roulade

Filo Cups w/ Asian Beef Salad

New Zealand Green Lip Mussels w/ Tomato Balsamic Vinaigrette

Fresh Oysters on the Half Shell

Hot Selections

Oysters Rockefeller

Chicken and Pine nuts in Puff Pastry

Pancetta and Cream Cheese in Puff Pastry

Prosciutto & Asparagus in Puff Pastry

Crab & Eggplant Napoleons w/ Béarnaise

Escargot Tartlet w/ Roasted Garlic & Truffle Oil

Roasted Tomato, Chevre, & Basil Tarts

Paneed Eggplant, Fried Oysters, & Brie w/ Ravigot Sauce

Artichoke Au Gratin

Creole Crab Cakes w/ lemon aioli

Crab and Artichoke Dip w/ pita chips

Petite Beef Wellingtons w/ Bordelaise

Chicken Satay w/ peanut dipping sauce

Grilled Shrimp and Scallops w/ Chipotle Butter

Five Spice Quail w/ port demi-glace

Lump Crab Stuffed Mushrooms

Chipotle Shrimp w/ Garlic lime Sauce

Duck Confit Crepes w/ Sun-dried cherries & Pistachios

Grilled Pork Tenderloin w/ Smoked Tomato-Balsamic Vinaigrette

Additional Options

Carne Adovado Tamales w/ Tomatillo Sauce

Red Chili or Southern Style Baby Back Ribs

BBQ Smoked Wings

Andouille Sausage Skewers w/ Red Remoulade

Green Chili Artichoke Dip w/ Crispy Tortillas

Grilled Shrimp & Scallops w/ Avocado, Mango, & Pineapple Relish

Grilled Chicken Skewers w/ Mole & Root Chips

Eggplant & Pine nut Fritters w/ Roasted Tomato Red Chili Aioli

Spicy Beef Empanadas w/ Salsa Verde

Crab & Eggplant Canapés w/ Béarnaise

Fried Oyster on Paneed Eggplant w/ Ravigot Sauce

Sesame Crusted Ahi & Seaweed salad

on a Crispy wonton w/ a Chili Soy Glaze

Petit BBQ Sandwiches on Brioche Rolls
Home style Chips w/ Bacon, Bleu Cheese & Green Onions
Smoked Chicken & Avocado Quesadillas w/ Chipotle Sour Cream
Creole Crab Cakes & Fried Green Tomatoes w/ Lemon Aioli
Fried Chicken on a Stick w/ Creole Honey Mustard
Quail stuffed w/ Bacon & Turnip Greens & a Balsamic Reduction
Grilled Vegetable Platter
Braised Pork Belly w/ Green Apple & Mango Slaw
Braised Pork Belly & Melon Skewers
Grilled or Blackened Alligator w/ Sauce Piquant (Creole Gastrique)
Frog Legs
Grilled Gulf Shrimp & Scallops

Carving Station Options

Served with Rolls & Assorted Condiments based on selection(s)

Prime Rib Au Jus
Roasted Beef Tenderloin
Roasted Turkey (Breast Only)
Root Beer Molasses Glazed Ham
Herb Crusted Pork Tenderloin

BBQ Menu Selections

Menu #1

Pulled Pork
Smoked Chicken
Baked Beans
Cole Slaw
Cornbread & Rolls

Menu #2

Pork Spare Ribs
Beef Brisket
Andouille Sausage
Baked Beans

Potato Salad
Cornbread & Rolls

Menu #3

Smoked Chicken
Pork Spare Ribs
Andouille Sausage
Baked Beans
Cole Slaw
Cornbread & Rolls

Menu #4

Cochon du Lait
(Whole Roasted Suckling Pig)
Baked Beans
Cole Slaw
Rolls & Buns

Additional Side options listed below

Dinner Buffets

A \$150.00 surcharge will be applied for parties under 25

Option 1

Caesar Salad

Three Cheese Lasagna

Chicken Parmesan

Garlic Herb Pasta

Garlic Bread

Option 2

House Salad w/ Maple Balsamic Vinaigrette

Smoked Pepper Crusted Pork Loin w/ apple Calvados sauce

Charbroiled Chicken Breast w/ Bordelaise
Served w/ mashed potatoes and roasted vegetables

Dinner Rolls

Option 3

House Salad w/ maple balsamic vinaigrette

Slow Roasted Beef Tri Tip w/ Au Jus

Fresh Pan Seared Halibut w/ lemon butter

Charbroiled Chicken Breast w/ lemon rosemary veloute

Served with rice pilaf or garlic mashed potatoes & seasonal vegetables

Dinner Rolls

Option #5

Mixed Green Salad
w/ Roasted Golden Beets, Goat Cheese & Candied Walnuts

Prime Rib Au Jus

Onion Crusted Halibut w/ Lemon Beurre Blanc

Served with Potatoes au Gratin & Seasonal Vegetables

Dinner Rolls

Creole/Cajun Selections

Jambalaya
Crawfish Etouffee
Shrimp Creole
Red Beans & Rice
Cajun BBQ Shrimp
Shrimp & Grits

Cajun Crawfish/Shrimp Boil

(Cooked on site)

Fresh Louisiana Crawfish or Gulf Shrimp
Andouille Sausage, Corn on the Cob,
& Red Potatoes

Alternate Side Options

Mashed Potatoes & Gravy
Potatoes au Gratin
Rice Pilaf
Red Beans & Rice
Collard Greens
Sautéed Seasonal Vegetables
Green Beans
Roasted Asparagus
Green bean Casserole
Sweet Potato Casserole
Corn on the Cob
Potato Salad
Cole Slaw
Mixed Green Salad
Caesar Salad

Dessert Selections

Fruit Cobbler
Bread Pudding
Lemon Ice Box Pie
Pecan Pie
Chocolate Espresso Torte
Chocolate Walnut Pie
Fruit Pies
Assorted Cakes
(Carrot, Red Velvet, Chocolate Mouse, Raspberry Lemon)
Assorted Cheesecakes
Assorted Cookies, Brownies & Bars

Holiday Items

Smoked or Roasted Turkey
Root Beer Molasses Glazed Ham
Whole Prime Rib au Jus

Meats & Poultry

Pulled Pork	\$14 per #
Smoked Brisket	\$16 per #
Andouille Sausage	\$16 per #
BBQ Beef	\$14 per #
Whole Smoked Chicken	\$12.00 each
Pork Spare Ribs	\$18.00 per Rack

