



Catering Menu

[all items priced per person]

Appetizers:

- Tomato, Mozzarella, & Basil Bruschetta\$4
- Brie & Pear Phyllo 'Purse'\$4
- Vegetarian Spring Rolls w. sweet chili sauce\$5
- Spinach & Parmesan Stuffed Mushrooms\$5
- Raspberry & Almond Brie Bites\$5
- Pimento Cheese stuffed Pickled Okra\$5
- Boudin Balls w. Remoulade\$5
- Boudin Eggrolls w. Remoulade or Horseradish Crema\$5
- Crawfish Pimento Crostini\$6
- Roasted Zucchini Crostini w. Confit Garlic Goat Cheese\$4
- Beef Tenderloin Crostini w. crème fraiche & pickled shallot\$6
- Bacon Wrapped Shrimp\$6
- Andouille w. Maille Mustard\$5
- Mini Muffulettas\$5
- Coconut Shrimp w. Sweet Chili Sauce\$6
- Mini Crawfish Grilled Cheese w. Tomato Basil Soup\$6
- Marinated Chicken Skewers w. Sweet Sriracha\$6
- Mini Pork & Italian Sausage Meatballs w. Marinara\$6
- Mini Lamb & Ricotta Meatballs w. Chimichurri\$6
- Mini Natchitoches Meat Pies w. Remoulade\$5
- Shrimp Skewers w. Cane Syrup Reduction\$6
- Mini Crab Cakes w. Crème Fraîche\$5
- Mini Crawfish Pies\$5
- Tuna, Avocado, & Scallion Wonton Crisps\$7

[Appetizers require a 25-person minimum count]

Displays & Dips:

- Cheese & Charcuterie Board\$6
- Cheese & Charcuterie Grazing Table\$15
[designed for happy hour groups w. limited food needs]
- Baked Brie w. Fig Jam\$5
- Antipasto\$7
- Hummus w. Pita\$5
- Crabmeat Au Gratin w. Pita\$8
- Spinach & Artichoke Dip w. Tortilla Chips\$5

[Platter Pricing is available upon request]

Salads:

- Sensation Salad\$5
- Caesar Salad\$5
- Garden Green Salad\$5

Entrees:

- NOLA BBQ Shrimp & Grits\$14
- Lemon, Rosemary, & Garlic Confit Chicken\$10
- Pork Tenderloin w. Mushroom Cream Sauce\$12
- Gnocchi w. Herbed Chicken & Brown Butter Sauce\$12
- Blackened Chicken Pasta w. Parsley Cream Sauce\$10
- Shrimp & Andouille Pappardelle Pasta\$12
- Duck & Mushroom Penne Pasta\$12
- Chicken & Andouille Jambalaya\$9
- Prime Rib w. Beef Demi & Assorted Rolls\$20
- Beef Brisket w. Maille Mustard & Assorted Rolls\$14

Sides:

- Macaroni and Cheese\$5
- Roasted Fingerling Potatoes\$5
- Creamed Spinach\$4
- Roasted Asparagus w. Garlic & Lemon\$4
- Roasted Sweet Potatoes\$4
- Roasted Carrots w. Za'atar\$5

Desserts:

- Assorted Dessert Bites (mix & match)\$5
 - Dark Chocolate Brownies
 - Lemon Squares
 - Chocolate Pecan Bites
 - Toffee & Dark Chocolate Squares
- Cheesecake\$6
- White Chocolate Bread Pudding\$5
- Mixed Berries and Cream\$5

Kids Options:

- Chicken Tenders with French Fries & Ketchup\$12/plate
- Margarita Pizza\$13/pizza
- Pepperoni Pizza\$15/pizza

Catering Guide

Piano Display:

(up to 3 options possible)

1) _____

2) _____

3) _____

Passed Apps:

(2-3 for 30 minutes; 4-6 for 1 hour)

1) _____

2) _____

3) _____

4) _____

5) _____

6) _____

7) _____

8) _____

9) _____

Buffet:

(1 salad, 2 Main, 2 sides, 1 dessert)

1) _____

2) _____

3) _____

4) _____

5) _____

6) _____

7) _____

8) _____

9) _____

Plated Dinner:

Course 1: _____

Course 2: _____

Course 3: _____

Course 4: _____