

CATERING MENU

Hor d'oeuvres

Carmelized Figs

Quartered figs caramelized with maple syrup topped with spicy smokey pancetta

Toasted Ravioli

Lightly fried bow tie pasta paired with marinara dipping sauce

Cocktail Meatballs

Meatballs coated in sweet and tangy cranberry sauce

Prosciutto Toast Point

Goat cheese, prosciutto, balsamic reduction

Stuffed Mushrooms

Roasted mushroom caps with caramelized onions, garlic, Parmesan cheese, and golded bread crumbs

Caprese Skewers

Seared tomatoes, mozzarella, olives, olive oil, and salt and pepper

Clams in a Shell

Clams on the half shell topped with a bell pepper mixture, bacon, and toasted panko bread crumbs

Deviled Eggs

Hard boiled eggs filled with a creamy, smoky yolk filling

Creme Fraiche Tart

Creme Fraiche, Caviar, Dill

Tapas Spreads

Fig and Bacon

Crostini, Goat Cheese, Bacon Jam, Fig Slices, drizzle of honey.

Smoked Salmon

Crostini, Cream Cheese, Smoked Salmon, garnished with Fresh Chives

Tomato Confir

Crostini, Garlic, Tomato Confit, EVOO, garnished with Sea Salt

Stawberry and Cheese

Crostini, Manchego Cheese, Strawberry Jam, garnished with Toasted Walnuts

Bell Pepper

Crostini, Mozzarella Cheese, Roasted Bell Pepper, Basil, garnished with olive oil.

Avocado and Pomegranate

Crostini, Feta Cheese, Avocado, Pomegranate, garnished with Olive Oil

Cold Trays

Cheese Tray

Assortment of five types of cheeses

Meat & Cheese Tray

Assortment of three cheeses and three meats

Veggie Tray

Baby carrots, celery, broccoli, cucumbers, olives, bell peppers, and a chickpea hummus spread

Charcuterie Tray

Assortment of three cheeses, three meats, seasonal fruit, nuts, olives, toast points, and pepper jelly spread

Salads

Grilled Chicken Salad

Grilled chicken, romaine lettuce, cherry tomatoes, cucumbers, Parmesan cheese, croutons, Ceasar dressing

Caprese Salad

Spring mix, tomatoes, mozzarella, pesto, olive oil, balsamic reduction, salt, and pepper

Chef Salad

Romaine lettuce, tomatoes, cucumbers, red onions, ham, bacon, turkey, hard boiled egg, shredded cheddar, ranch dressing

Raw Oyster Bar

Accompanied with Saltine Crackers, Hot Sauces, Lemon Wedges, and a choice of mignonette.

Taco Bar

Protein:

Shredded Chicken - Pork Pastor - Grilled Shrimp - Steak - Ground Beef

Toppings:

Queso - Salsa - Pico De Gallo - Lime Wedges - Shredded Lettuce - Shredded Cheese - Sour Cream - Cilantro - Diced Red Onions

Nacho Bar

Protein:

Pulled Pork - Shredded Chicken - Beef

Toppings:

Chili - Refried Beans - Nacho Cheese - Jalapenos - Guacamole - Salsa - Sour Cream - Shredded Lettuce - Black Olives Pico de Gallo



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Brunch

Biscuits & Gravy

Golden brown biscuits covered in white gravy (Protein options available - sausage or bacon.)

Eggs w Sausage or Bacon

Scrambled eggs with your choice of bacon or sausage patties

Buttermilk Pancakes

Fluffy pancakes with your choice of maple, traditional, blackberry, or blueberry syrup.

Croissants

Flaky golden brown croissants with whipped butter and your choice of jelly

Chicken & Waffles

Crispy golden brown chicken breast with a light fluffy waffle topped with warm maple syrup.

Shrimp & Grits

Blackened shrimp on a bed of Gouda grits topped with scallions

Omelete Bar

Fillings: bacon, ham, shredded cheese, bell pepper, onion, mushroom, and spinach

French Toast

Sourdough bread, dusted with powdered sugar, syrup and whipped butter

Beignets

Fried dough topped with powdered sugar

Chocolate Croissants

Flaky golden brown crossants filled with dark chocolate complimented with whipped butter

Assorted Seasonal Fruit

A variety of fresh seasonal fruits

Hashbrowns

Golden brown and crispy

Italiano Entrees

Blackened Alfredo

Blackened chicken/shrimp in a creamy Alfredo sauce with linguine pasta

Lasagna

Layered pasta, provolone, mozzarella, and garlic red sauce

Baked Ziti

Ziti pasta mixed with red sauce, ricotta cheese, mozzarella, and Italian herbs

Cheese Ravioli a la Vodka

Cheese Ravioli covered in a vodka tomato sauce topped with Parmesan cheese

Stuffed Shells

Chicken, broccoli, and shredded cheese in alfredo sauce stuffed onto pasta shells on top of a bed of tomato sauce

Rigatoni w Marinara

Rigatoni pasta covered in a hearty marinara sauce

Asian Fusion Entrees

Teriyaki Chicken

Teriyaki marinated chicken topped with sesame seeds and scallions

Braised Pork Belly

Sweet and smokey glazed pork belly

Sushi

Variety of rolls available upon request

Stuffed Avocados

Asian cabbage slaw, ginger, toasted sesame seeds, scallions

Pot Stickers

Fried/steamed filled with pork, ginger, and soy sauce accompanied with dipping sauce

Creole Entrees

Chicken & Sausage Gumbo

Chicken and andouille sausage with white rice and scallions

Creole Shrimp

Spicy marinated shrimp

Jambalaya

Shrimp, andouille sausage, and the holy trinity topped with scallions

Crawfish Etouffee

Crawfish tails in a reddish brown creole sauce on top of a bed of white rice



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Brunch

Biscuits & Gravy

Golden brown biscuits covered in white gravy (Protein options available - sausage or bacon.)

Eggs with Sausage or Bacon

Scrambled eggs with your choice of bacon or sausage patties.

Buttermilk Pancakes

Fluffy pancakes with your choice of maple, tradition, blackberry or blueberry syrup.

Croissants

Flaky golden-brown croissants or chocolate croissants with whipped butter.

Chicken & Waffles

Crispy golden brown chicken breast atop a light fluffy waffle doused in warm maple syrup.

Shrimp & Grits

Blackened shrimp on a bed of gouda grits topped with scallions.

Omelette Bar

Filling options: Bacon, Ham, Sausage, Shredded Cheese, Bell Pepper Medley, Onion, Mushroom, and Spinach.

French Toast

Brioche bread, dusted with powdered sugar, your choice of syrup, and whipped butter.

Beignets

Fried dough topped with powdered sugar.

Cinnamon Rolls

Tender, gooey, in-house made cinnamon rolls topped with your choice of classic frosting and cinnamon filling or go bold with zesty orange frosting paired with a fragrant, spiced cardamom swirl.

Assorted Seasonal Fruits

A variety of fresh seasonal fruits.

Hashbrowns

Golden brown and crispy, cooked to order.

Italiano Entrees

Blackened Alfredo

Blackened chicken/shrimp in a creamy Alfredo sauce with linguine pasta

Lasagna

Layered pasta, ricotta, mozzarella, and red sauce.

Zuppa Toscana Soup

Rich and hearty, cream based Italian soup.

Baked Ziti

Breaded and baked Ziti pasta topped with red sauce and parmesan cheese.

Tortellini Pesto Pasta

Cheese filled tortellini tossed in lemon pesto sauce topped with parmesan.

Rigatoni & Marinara Sauce

Rigatoni pasta covered in a hearty marinara sauce and topped with basil.

Cheese Ravioli a la Vodka

Cheese ravioli covered in a vodka tomato sauce topped with parmesan cheese.

Creole Entrees

Crawfish Etouffee

Crawfish tails in a reddish brown creole sauce on top of a bed of white rice

Shrimp & Grits

Creamy Boursin grits piled high with juicy Cajun-spiced shrimp and Andouille sausage smothered in our red-eye gravy.

Boudin Sausage

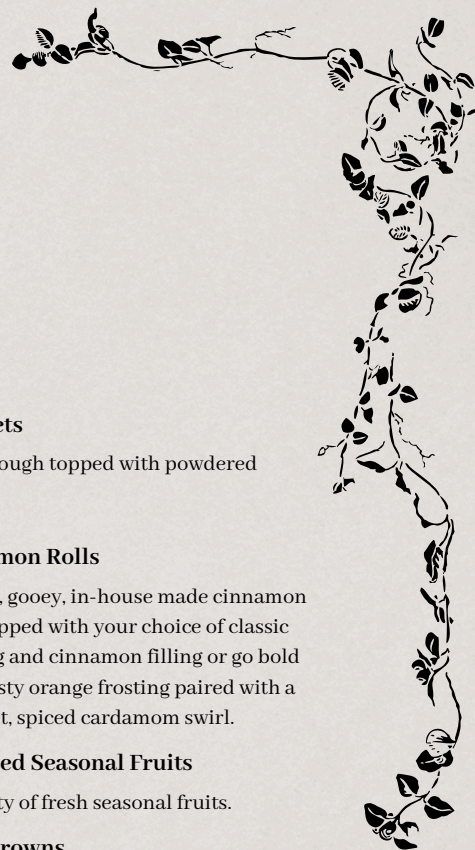
Bourdin sausage atop a bed of dirty rice and herbed potatoes.

Seafood Boil

Your choice of crawfish or shrimp with seasoned corn, potatoes, and Andouille sausage.

Jambalaya

Shrimp, andouille sausage, and the holy trinity topped with scallions



CATERING MENU

Surf & Turf

Filet Mignon

6oz grilled filet mignon accompanied with Demi glace

NY Strip

6oz grilled New York strip accompanied with Demi glace

Grilled Chicken Breast

8oz marinated chicken breast accompanied with a lemon garlic sauce

Seared Grouper

7oz seared grouper accompanied with brown butter caper sauce

Grilled Mahi

7oz grilled mahi accompanied with buerre blanc sauce

Seared Scallops

U15 scallops seared until golden accompanied with buerre blanc sauce

Crab Cakes

Crab meat, panko bread crumbs, and herbs

Grilled Shrimp

16/20 shrimp grilled with cocktail and tartar sauce

Backyard BBQ

Hamburgers

8oz beef patty grilled to your temperature of choosing, bun, and condiments

Hotdogs

Beef hot dogs grilled to perfection, chili, cheese, bun, and condiments

Grilled Ribeye

Grilled to your preferred temperature accompanied with Demi glace

Pulled Pork Sliders

Pulled pork on Hawaiian roll topped with coleslaw and BBQ sauce

Pigs in a Blanket

Cocktail wieners wrapped in a golden flakey croissant

Chicken Tenders

Seasoned and fried until golden brown with your choice of dipping sauce

Sides

Sauteed Green Beans

Parmesan & Bacon Brussel Sprouts

Grilled Asparagus

Creamed Spinach

Glazed Carrots

Asian Coleslaw

Sea Salt Edamame

Soy Broccolini Almondine

Mushroom & Parmesan Risotto

Potato Salad

Macaroni & Cheese

Red Beans & Rice

Cheese Grits

Whipped Potatoes

Rolls & Whipped Butter

Desserts

Chocolate Covered Strawberries

Beignets

Cinnamon Rolls

Assorted Handmade Cookies

Assorted Handmade Cupcakes

Cake Pops

Assorted Truffles

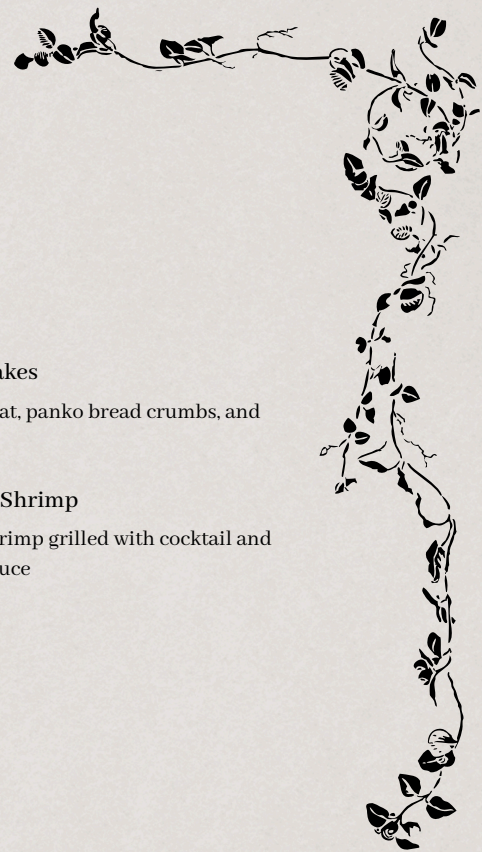
Mini Cheesecakes

Churros

Handmade Assorted Pies

Handmade Assorted Cakes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



CATERING FAQ

'What would be the estimated cost for hosting my event?'

The cost is contingent upon your choice of cuisine. Opting for surf and turf seafood items would result in a higher price point, whereas selecting meatballs or chicken items would be a more budget-friendly option.

'How can I initiate the process of receiving a quote?'

We recommend perusing our menus to select your preferred dishes. Complete our Quote Request Form, and we will compile a comprehensive quote tailored to your preferences.

'What is the recommended quantity of Hors D'oeuvres?'

Consider the following options for Hors D'oeuvres:

- Light Hors D'oeuvres: A selection of 4-6 different items, with one piece per person.
- Medium Hors D'oeuvres: Choose from 5-7 different items, with one piece per person.
- Heavy Hors D'oeuvres: Indulge in a variety of 8-10 different items, with one piece per person.

'What is included in the price of your catered food?'

Our catering service includes the delivery of food in aluminum pans or on disposable trays, along with disposable plates, plastic forks, cups, and paper napkins—essentially providing everything necessary for enjoying our food and beverages. Please note that the price does not include tax.

'Do you offer the option to have wait staff for serving?'

Certainly, our service fee structure is as follows: \$150 for the initial server and \$125 for each additional server for hors d'oeuvres parties and dinner buffet events (for events lasting less than 3 hours from our arrival). For a sit-down, served dinner, the fee is \$175 for the first server and \$150 for each additional server.

'What is the deposit requirement for your services?'

To secure our services and reserve your spot on our booking calendar, we request a 60% deposit. This operates on a first-come, first-served basis. Once we receive your payment, the specified date will be exclusively reserved for your event, ensuring it is unavailable for any future clients.

