

SIDES:

Corn Macque Choux	half \$35.00	full \$70.00
Creole Green Beans	half \$47.00	full \$95.00
Sweet Potato Hash	half \$35.00	full \$70.00
Vegetable Succotash	half \$70.00	full \$140.00
Mashed Potatoes	half \$30.00	full \$60.00

MEATS:

Sliced Pork Loin – with apple onion glaze
half (1) \$170.00 full (2) \$335.00

Sliced Beef Tenderloin
half (14lbs) \$655.00 full (28lbs) \$1310.00

Smoked Pulled Brisket
half (1) \$190.00 full (2) \$380.00

Smoked Pulled Chicken – with cherry port glaze
half (10) \$150.00 full (24) \$300.00

Bacon Wrapped Shrimp – with sriracha honey glaze
half (40) \$105.00 full (80) \$210.00

Grilled Mahi Mahi (6oz) – with lemon butter sauce
half (12) \$127.00 full (24) \$255.00

MINI SANDWICHES:

Smoked Chicken Salad Sliders
(50) \$135.00 (100) \$270.00

Buffalo Chicken Sliders
(50) \$140.00 (100) \$280.00

FINGER FOODS:

Tuna Tartare*
plate (12) \$50.00 half (25) \$100.00 full (50) \$200.00

Caprese Brushetta*
plate (12) \$60.00 half (25) \$120.00 full (50) \$240.00

Mini Crab Cakes*
plate (12) \$40.00 half (25) \$80.00 full (50) \$150.00

Meat Pies – with honey mustard
plate (12) \$25.00 half (25) \$40.00 full (50) \$80.00

Coconut Shrimp – with zydeco pepper jelly
plate (12) \$33.00 half (25) \$68.00 full (50) \$137.50

Smoked Duck + Tasso Spring Rolls – with zydeco dipping sauce
plate (12) \$44.00 half (25) \$92.00 full (50) \$185.00

Crispy Prosciutto Deviled Eggs
plate (12) \$15.00 half (25) \$31.25 full (50) \$62.50

Smoked Salmon Pastrami Bruschetta – with Dijon aioli and radish salad
plate (12) \$18.00 half (25) \$37.50 full (50) \$75.00

(*must be prepared /cooked on site)

CREOLE:

Crawfish Etouffee half \$60.00 full \$120.00

All items come on clear or black disposable or in aluminum foil pans.

Chafing dishes, chinaware, silverware, cups and napkins are available for rent.

Disposable plates, utensils, and napkins are available at a charge of \$2.00 per person.

9% sales tax will be added to the final bill. Service staff is available for an hourly rate.

Some dishes for offsite functions will require equipment rental.