



SOUPS:

Smoked Duck & Andouille Gumbo with rice
quart \$25.00 gallon \$100.00

Seasonal Soup
quart \$25.00 gallon \$100.00

SALADS:

Bluesiana - spicy walnuts, blue cheese crumbles, dried cranberries, raspberry vinaigrette
half pan \$50.00 Full pan \$100.00

House Salad - goat cheese, seasonal berries, hearts of palm, pecan vinaigrette
half pan \$50.00 Full pan \$100.00

SKEWERS:

Seasonal Fruit (25) \$90.00 (50) \$180.00 (100) \$360.00

Caprese - mozzarella, cherry tomato, basil, balsamic vinaigrette
(25) \$45.00 (50) \$90.00 (100) \$180.00

Meat & Cheese (25) \$30.00 (50) \$60.00 (100) \$120.00

BAKED BRIE:

Brie in Crust 1-6in \$100.00
(roasted garlic and fruit compote)

PASTAS:

Shrimp & Tasso Pasta half \$130.00 full \$260.00

Chicken Macque Choux Pasta half \$110.00 full \$220.00

Shrimp & Pasta Salad half \$65.00 full \$130.00

Crawfish Pasta half \$80.00 full \$160.00

SIDES:

| | | |
|----------------------------|---------------------|----------------------|
| Corn Macque Choux | half \$75.00 | full \$150.00 |
| Creole Green Beans | half \$45.00 | full \$90.00 |
| Sweet Potato Hash | half \$30.00 | full \$60.00 |
| Vegetable Succotash | half \$70.00 | full \$140.00 |
| Mashed Potatoes | half \$45.00 | full \$95.00 |

MEATS:

Sliced Pork Loin - with apple onion glaze
half (1) \$155.00 full (2) \$310.00

Sliced Beef Tenderloin
half (14lbs) \$650.00 full (28lbs) \$1300.00

Smoked Pulled Brisket
half (1) \$180.00 full (2) \$360.00

Smoked Pulled Chicken - with cherry port glaze
half (10) \$150.00 full (24) \$500.00

Sliced Hanger - with smoked feta tomato basil relish
half (12) \$225.00 full (24) \$450.00

Bacon Wrapped Shrimp - with sriracha honey glaze
half (40) \$100.00 full (80) \$200.00

Grilled Mahi Mahi (6oz) - with lemon butter sauce
half (12) \$150.00 full (24) \$300.00

MINI SANDWICHES:

Smoked Chicken Salad Sliders
(50) \$75.00 (100) \$150.00

Buffalo Chicken Sliders
(50) \$75.00 (100) \$150.00

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) \$32.00 | half(25) \$64.00 | full(50) \$125.00 | |
| Meat Pies – with honey mustard | | | |
| plate(12) \$30.00 | half(25) \$60.00 | full(50) \$125.00 | |
| 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) \$33.00 | half(25) \$68.00 | full(50) \$137.50 | |
| 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, plateware, silverware, cups and napkins are available for rent.

8% 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.