

Catering Menu

Hors d'oeuvres

Deviled Eggs – bacon/avocado, bread & butter pickle

Crackers and Homemade Pimiento Cheese

Caprese Bites – fresh tomato, mozzarella, fresh basil

Vegetable display with choice of dips Ranch, Spinach, Hummus

Fresh fruit display with assorted cheeses and dip of choice

Strawberry, Pineapple, Lemon or Vanilla – Cheesecake fruit dip

Mrs. Carters Cheese Ring with Strawberry Preserves
French Quarter Praline Dip with Crackers
Mini Cheese Balls on a Stick
Cranberry Brie Tarts
Hot Spinach & Artichoke Dip baked in Bread Ring
Creole Crawfish Cheesecake (Savory)
Cheddar Bacon & Chive Cheesecake (Savory)

Blackeyed Pea Caviar

Assorted chips and dips – Fresh salsa, White queso dip, Corn & black bean dip, Guacamole

Macaroni & Cheese Bites
Shrimp & Grit Squares
Pulled Pork Cornbread Tarts
Crawfish Beignets with Cajun Dipping Sauce
Baby Crab Cakes with Spicy Remoulade
Mini BLT's on Cheddar Biscuits
Potato Salad Bites

Fried Green Tomatoes (Seasonal) topped with either fresh crab or shrimp

Boiled Shrimp with cocktail and remoulade sauce





Soup Station

- Roasted Tomato Basil
- Chicken Corn Chowder
- Vegetable Beef
- Broccoli Cheese
- Creamy Potato
- Chicken Tortilla

Served with grilled cheese/bread sticks or bowls of croutons

Slider/Sandwich Station

- Pork Tenderloin Sliders with sauces
- o BBQ Pork Sliders with Garlic Aioli
- Meatball Sliders
- Brisket Sliders with Whiskey Sauce
- Chicken Salad Croissants
- Chicken and Waffle Sliders





Salads

Louisiana Strawberry Salad

fresh greens, sliced strawberries, pecans, feta with poppyseed dressing or balsamic vinaigrette

Chopped Harvest Salad

chopped romaine with sliced pears, walnuts, crisp bacon, feta with balsamic dressing

Caesar Salad

Chopped Romaine with croutons and fresh grated parmesan tossed with homemade Caesar dressing

Chicken Wedge on a Stick

Iceberg lettuce, grilled chicken, tomato and bacon topped with blue cheese dressing or buttermilk ranch

Bowtie Pasta Salad

Farfalle pasta, grilled chicken, red peppers, green onions, black olives with Greek dressing

Southwest Chicken Pasta Salad

Pasta with blackened chicken, green onion, corn, black beans with Southwestern ranch topped with multicolored tortilla strips

Shrimp and Shells

Pasta shells, shrimp, green onion, celery tossed with Remoulade Sauce

Broccoli Salad

Broccoli, bacon, cranberries and red onion in sweet dressing

Fresh Fruit Salad





Sides

Roasted Red and Sweet Potatoes with herbs

Garlic Mashed Potatoes

Au Gratin Potatoes with Bacon

Twice Baked Potato Casserole

Scalloped Potatoes with Caramelized Onions and Gruyere

Sweet Potato Soufflé with Praline Topping

Not Ya Mamma's Mac & Cheese – 3 cheeses, bacon, topped with panko

Smoked Gouda Grits

Braised Green Beans

Steamed or Grilled Asparagus

Seasonal Grilled Vegtables

Roasted Brussel Sprouts & Butternut Squash

Brown Butter Honey Roasted Carrots

Cheddar Sweet Corn Pie

Corn & Shrimp Casserole

Squash Dressing

Potato Bar (Either Garlic Mashed or Baked Potatoes) with all the fixin's

Sweet Potato Bar with assorted toppings

Macaroni & Cheese Bar - 3 cheese mac & cheese with toppings





CARVING STATION

Roasted Pork Loin

Apple cider brined and roasted with apples, garlic, sweet potatoes and sweet onions

Roasted Turkey Breast

Brined for 24 hours, injected with spices and oven roasted

Smoked and sliced Beef Brisket - served with au jus

Spiral Sliced Honey Ham

Prime Rib

Slow roasted beef rib roast served with au jus

Beef Tenderloin

Tender whole beef tenderloin cooked med/med rare, served with béarnaise sauce





Entrées

Pork Ragu served with Gouda Grits Memphis BBQ Baby Back Ribs

Dry rubbed and smoked until tender. Served dry or with sweet sauce.

Pulled Pork

Dry rubbed and smoked with sweet sauce and Alabama white BBQ sauce

Southwest Chicken

Boneless Chicken breast topped with chipotle bbq sauce, bacon, cheese and garnished with tomato and green onion

Garlic Lemon Chicken

Boneless Chicken breasts cooked in creamy lemon garlic sauce

Stuffed Chicken Breast

Boneless Chicken Breast stuffed with either Provolone, Spinach & Roasted Red Peppers OR Cordon Bleu (ham & swiss cheese)

Blackened Chicken Pasta

Blackened chicken breasts topped with spicy alfredo sauce over pasta

Chicken and Bacon Pasta with Spinach and Tomatoes in Garlic Cream Sauce

Asiago Cheese Chicken

Chicken Breast in Asiago Cheese, Bacon, Garlic & Lemon cream sauce





Entrées (continued)

Seafood Pasta Shrimp & Grits Casserole Italian Meatballs

Tender homemade meatballs in marinara sauce served over pasta of choice

Sausage & Chicken or Seafood Gumbo

Served with Steamed Rice

Louisiana Red Beans and Rice with Sausage

Served with Steamed Rice

Breads

Homemade Crescent Rolls

Soft Potato Cloverleaf Rolls

Stuffed French Bread – homemade French bread stuffed with cheese and herbs





Desserts

Cakes & Cheesecakes from dessert menu
Old Fashioned Banana Pudding
New Orleans Bread Pudding with Rum or Praline Sauce
Bananas Foster Bread Pudding
White Chocolate Bread Pudding with Raspberry Sauce
Chocolate, Coconut, Strawberry or Lemon Pie

Mini Desserts

Mini Pies – Apple, Pecan, Key Lime, Lemon, Coconut, Chocolate, Strawberry

Banana Pudding Shooters

Tiramisu

White Chocolate Mousse

Chocolate Mousse

Strawberry Shortcake

Crème Brulee

All menu items are suggestions. We will be happy to work with you to customize the perfect menu for your occasion.

