



Catering Guide 2011

We offer a variety of selections to suit your needs.

Our **restaurant seats 50** and is available for events at **no charge for parties of 30 or more**. We also have a large patio to host 50 seated or 75 for cocktail parties. Utilize the entire space for larger events weather permitting.

Events on site will be assessed
a 20% service fee and 7.9% sales tax.

Delivery, Set up, & Pick up for drop offs is \$150.00
(Chafers, sternos, & serving utensils provided)

Off-site Grill person \$25.00 per hour (3 hour minimum)

The following selections are just a starting point.

Please **feel free to offer suggestions** if nothing suits your taste.

We are happy to accommodate any reasonable request & dietary restrictions.

Appetizers

- Priced Per Person -

BBQ Smoked Wings \$2.50

Fresh Tortilla Chips \$2.00
w/ Smoked Tomato Salsa

Baby Back Ribs \$5.00

Smoked Shrimp Cocktail \$3.00

Chicken on a Stick \$3.00
w/ Creole Honey Mustard

Grilled Pork Tenderloin \$4.00
w/ Smoked Tomato Vinaigrette

Andouille Sausage Skewers \$2.50

Pulled Pork Sliders \$3.50

BBQ Nachos \$2.50

Creole Crab Cakes \$4.00
w/ Roasted Red Pepper Aioli

Appetizers

- Priced Per Person -

Fried Frog Legs

Fried or Blackened Alligator

Grilled Vegetable Platter \$3.00

Grilled Shrimp & Scallops \$4.00
w/ Chipotle Aioli

Smoked Salmon Platter \$40.00
w/ cream cheese, capers, red onion, lemon, & toast points

Portobello & Asparagus Sticks \$4.00

Home-style Chips \$3.50
w/ Bacon & Bleu Cheese

Cheese & Fresh Fruit Platter \$3.00

Chicken Fingers \$3.50
w/ Honey BBQ Sauce

Entrée Selections

- Menu will be priced according to Selections -

Pulled Pork
Smoked or BBQ Chicken
Pork Ribs
Baby Back Pork Ribs
Andouille Sausage
Root Beer Molasses Ham
Prime Rib
Blackened Catfish
Scampi
Jambalaya
Crawfish Etouffee
Grilled Shrimp Creole
Chicken Masala
Beef Short Ribs
Smoked Turkey
Smoked Pork Loin
Pork Tenderloin
Beef Tenderloin
Onion Crusted Halibut

Side Selections

- Menu will be priced according to Selections -

Mashed Potatoes & Gravy
Potatoes Au Gratin
Sweet Potato Casserole
Rice Pilaf
Seasonal Sautéed Vegetables
Baked Beans
Red Beans & Rice
Cole Slaw
Potato Salad
Green Beans
Corn on the Cob
Roasted Asparagus
Roasted Root Vegetables
Creamed Spinach
Collard Greens

