



Soup Selections

Seafood Gumbo

*Traditional Creole Style Gumbo with Fresh Shrimp
Crabmeat and a blend of Tomatoes and Okra*

Duck and Andouille Sausage Gumbo

*Pecan Wood-Smoked Duck with spicy Andouille
Sausage prepared in a pecan colored roux
with a hint of file'*

Chicken & Andouille Gumbo

*Fresh Chicken and Andouille Sausage delicately Simmered in Our Famous New Orleans Style
Gumbo Seasoned Roux and served with White Rice*

Corn & Crab Bisque

*A savory cream soup with Sweet Corn and Louisiana Blue Crab
And*

Crawfish Bisque

Made with Fresh Louisiana Crawfish

Crawfish Corn and Pepper

*A Cream based Soup made with a Melange of Louisiana Crawfish, Fresh Corn,
And Tri- Colored Bell Peppers*

Shrimp Corn and Pepper

*A Cream based Soup made with a Melange of Louisiana Gulf Shrimp, Fresh Corn,
And Tri- Colored Bell Peppers*

She Crab Soup

*A Creamy South Carolina Specialty delicately cooked and simmered Louisiana Style with
Crabmeat, Roe and a Touch of our own tasty seasonings and Hot Sauce*

Clam Chowder

*A thick rich soup made with our own Melange of Freshly Chopped Clams, Vegetables, Seasonings,
Diced Potatoes and Applewood Smoked Bacon*

Creole Turtle Soup

Enriched with Lemon and topped with Dry Sherry

Sweet Potato and Andouille Soup

A Creamy Sweet Potato blended with a hint of Andouille Sausage

Stuffed Artichoke Soup

*Our own Mr. Mudbug famous recipe made with fresh Artichokes, Onions, Garlic Parmesan
Cheese
and Seasonings topped with a Fresh Boiled Artichoke Leaf*

Black Bean Soup

Topped with Cheese and Tortilla Chips



Red Bean Soup

A melange of Louisiana Red Beans, Creole Seasonings and a hint of Cumin slowly simmered until tender, creamy and flavorful to create its own natural gravy

Salad Selections

King Trio Salad

Smoked Trout Topped with a light Vinaigrette, Jumbo Lump Crabmeat topped with Ravigote and Jumbo Shrimp with a Remoulade Sauce

Tossed Green Salad

Romaine Lettuce, Roma Tomatoes and sliced Cucumbers with your choice of our own Creole Vinaigrette Dressing

Traditional Caesar Salad

Romaine Lettuce, Parmesan Cheese, Freshly baked croutons tossed with our own Caesar Dressing

Hearts of Palm and Artichoke Salad with Roma Tomatoes
with a marinade of Red Wine Vinaigrette and fresh Basil

Spinach Salad

Fresh Spinach mixed with a melange of Fresh Bacon Bits, Mushrooms and Crumbles of Boiled Eggs topped with a Warm Vinaigrette

Citrus Spring Salad

A Refreshing Mix of Spring Greens tossed with Red Onions and Orange Slices topped with a Lemon Vinaigrette

Salad Marinade

Fresh Tomatoes, Hearts of Palm and Artichoke Hearts Marinated with fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar served with rounds of Bruschetta

Scarlet Salad

A toss of fresh Beets, New Potatoes, Asparagus Baby Corn, Pea Pods and Red Onions Blended with a Red Wine Vinaigrette Atop a Bed of Greens

Fruit, Cheese and Vegetable Displays

Baked Jarlsberg Cheese Display

Imported Jarlsberg Cheese Delicately Wrapped in Phyllo Dough and Slowly Baked to perfection and served with Focaccia Bread

Baked Brie

A wheel of Brie topped with your choice of Pecans and Brown Sugar, an Orange Marmalade with Raspberries or our delectable Praline Sauce Encased in a Puff Pastry served with Fancy Crackers



Fresh Fruit and Cheese Display

Fresh Seasonal Fruit and Assorted Cheeses set on a multi-leveled Display and served with Fresh Crackers and a Savory Homemade Yogurt Dip

Fresh Fruits and Dips

Fresh Sliced Seasonal Fruit surrounded by a variety of White and Dark Chocolate covered Strawberries all set on a multi-leveled display and served with an assortment of Fresh Yogurt Dips

Fresh Fruit

Great for the Summer...

A variety of Fresh Sliced and Whole Seasonal Fruit placed on ice in a decorative swamp like pirogue

Imported and Domestic Cheese and Fruit Display

A Fresh Assortment of Havarti, Monterey Jack, Gouda and Brie Served with a Selection of Southern Fruits and Fancy Crackers

Vegetable Crudite Display

Crisp Seasonal Vegetables served with a freshly made Buttermilk Ranch Dip

Hot Passed or Placed Appetizers

Some of the following appetizers can be passed by uniformed staff carrying garnished trays and other placed on a decorative Buffet Table

Mini Muffalettas

A Special New Orleans Traditional Sandwich...

A miniature round loaf of crusty Italian bread sliced and filled with layers of Provolone, Genoa Salami and Ham topped with a zesty "Olive Salad"

Southern Sausage Display

New Orleans' favorite savory Sausages to include Alligator, Andouille, Hot Sausage and Smoked Sausage accompanied with Grilled Onions and Bell Peppers Served with Fresh New Orleans Style Mini French Breads and all appropriate Condiments

Spinach & Artichoke Dip

A Bechamel Sauce with Spinach, Artichoke Hearts and a blend of cheeses baked to perfection and served with Toast Points

Crabmeat & Jalapeno Dip

A spicy baked blend of Louisiana Blue Crab, Jalapeno slices, Monterrey Jack and Parmesan Cheese served with Toast Points

Artichoke and Green Chili Dip

Served with Toast Points

Stuffed Mushrooms

Stuffed with Andouille Sausage, Roasted Pecans and Jalapeno Cornbread Dressing

Eggplant Roulades

Thinly sliced, rolled and grilled Eggplant layered with Prosciutto and Mozzarella and drizzled with a Balsamic Vinaigrette



Crawfish Topas

Mini Tortillas topped with a doppel of Crawfish Etouffee and a blend of Cheeses with a Green Onion and Tomato Garnish

Andouille Empanada

Savory Andouille Sausage wrapped in a Pastry Crescent with our own Blend of Worcestershire Sauce for Dipping

Etouffee Pie

Our own Tasty Louisiana Cajun Dish...Miniature Pastry Cups Filled with A Thick, Spicy Stew of Crawfish and Vegetables, Baked to perfection

Andouille Sausage en Croute

Andouille Sausage and Spicy Pommery Mustard are enveloped in a Puff Pastry for a truly unique Flavor

Scallops

Wrapped in a slice of lean par-cooked bacon and topped with our delectable Pepper Jelly Sauce

Seafood Thermidor

Lobster, Shrimp and Scallops in a melange of White Wine, Shallots, Tarragon and Mustard all combined to form a delightful Sherry Sauce

Mushroom Tart

A hand made flaky tart shell is filled with a blend of Swiss Cheese, Heavy Cream, Egg and a variety of Mushrooms to include Shitaki, Oyster, Button, Cremini and Portobello

Shrimp and Andouille Kabob

New Orleans style Sausage Skewered with Louisiana Large Shrimp and Crisp Green Peppers Served on a 6" Skewer

Skewered Beef Teriyaki Satay

Tender pieces of juicy choice beef are cooked to perfection in Teriyaki and delicately weaved on a skewer

Skewered Thai Chicken Satay

A strip of tender Chicken Breast is sauteed in a delectable Thai Sauce and delicately weaved on a skewer

Chicken Satay

Fresh Chicken Breast Strips Skewered and Broiled with a Light Seasoning Served with a Homemade Peanut Sauce

Cajun Blackened Chicken Satay

A strip of tender Chicken breast sprinkled with Cajun Spices, Cooked to perfection and delicately weaved on a Skewer

Crab Rangoon

Crab meat, Cream Cheese and Peppers Wrapped in the pillow of a Crispy Wonton Served with a Sweet and Sour Sauce



Breaded Parmesan Artichoke Hearts

A quartered Artichoke Heart with a touch of Goat Cheese is dipped in a Tempura Batter and rolled in a mixture of Parmesan Cheese and Bread Crumbs

Spanikopita

A traditional Greek Hors d' Oeuvre consisting of a magnificent blend of Spinach, Feta Cheese and Spices in a Phyllo Pastry Triangle

Oyster Patties

Freshly chopped Oysters sauteed in seasonings, stuffed in a Pastry Cup and baked to perfection

Grilled Oysters

Grilled to perfection and drizzled with our delectable Butter Herb Sauce and Sprinkled with Seasoned Bread Crumbs and Parmesan Cheese

Mini Beef Wellington

A Savory piece of Beef Tenderloin accented with a Mushroom Duxelle encased in a French-Style Puff Pastry

Spicy Tenderloin Medallions

Topped with a Dijon Mustard Mousse

Thai Scallop Tart

Scallops and Rice in a spicy Thai Sauce placed into a crunchy Phyllo Shell

Chicken Dijon

Chicken wrapped inside a flaky Puff Pastry Dough and injected with a Tangy Dijon

Feta and Tomato Phyllo Rolls

Feta Cheese, Sun-Dried Tomatoes and Seasonings encased in an Eggroll Phyllo

Mushroom Phyllo Triangle

Mushrooms in a light cream sauce, wine, garlic and seasonings stuffed in layers of paper thin Phyllo Dough that is delicately hand pressed and shaped into a triangle

Pork Phyllo

Pork encased in a tissue thin layer of fresh Pastry Dough

Spinach & Feta Phyllos

Freshly chopped Spinach and Feta wrapped in Phyllo Dough and baked to perfection

Smoked Salmon Flower

Freshly chopped Smoke Salmon, Cream Cheese and light Seasonings in a Fillo Flower

Tequila Poppers

Jalapenos stuffed with Cheese and dipped in a Tequila Batter and fried to perfection

Roasted Eggplant

Fresh Eggplant and Onions Roasted with 100% Olive Oil, Feta Cheese, Pine Nuts and Mediterranean Seasonings all tightly wrapped in a Fillo Flower



Cold (Some served at Room Temperature)

Passed or Placed Appetizers

Some of the following appetizers can be passed by uniformed staff carrying garnished trays and other placed on a decorative Buffet Table

Assorted Finger Sandwiches

To include a selection of Roast Beef, Turkey and Ham (Salads upon request)

Mini Po-Boys

To include a selection of Roast Beef, Turkey and Ham (Salads upon request)

Fresh Sliced Salmon Display

*Fresh Salmon Slices set on a silver display surrounded by Crumbled Egg
Chopped Red Onions and Capers Served with Toast Points*

Charcuterie Board

To include your Louisiana favorites . . . Crawfish and Alligator Sausages served with yellow and cajun mustard

New Orleans Crawfish Cheesecake

*A Savory Cheesecake blended with Louisiana Crawfish, Sun dried Tomatoes,
Green Tops, and a blend of cheeses*

Pate de Foie gras

Extraordinarily rich and silky smooth Goose Liver Pate Served with fresh Toast Points

Pate en Croute

*An elegant well-seasoned ground meat pate cooked in a light crust Served
with fresh Toast Points*

Artichoke Leaves Maenza

*A Special Creation of Artichoke Leaves topped with Pureed Artichoke Hearts and Sprinkled with
Creole Seasoned Bread Crumbs*

Mini Crissas

*One of Louisiana's favorite Breads...A French Croissant Pocket filled
with Fresh Tomatoes, Basil, Herbs, Cheese and Olive Oil*

Gourmet Deviled Eggs

Cucumber Slices

Topped with Fresh Mousse

Tapenade

A Blend of Black Olives, Garlic Capers and Anchovies atop Toast Points

Grilled Beef Roll

*Scallions and Tri-colored Peppers encased in fresh Tenderloin of Beef Served
with a Scallion Soy Dipping Sauce*

Jumbo Shrimp

Wrapped in Snow Peas and Marinated in Teriyaki and Ginger



Artichoke Bottoms
Stuffed with Lump Crabmeat

Side Dishes

Cajun Crawfish Dressing
Louisiana Crawfish seasoned with the "Trinity" blended with fresh Bread Crumbs and baked to perfection

Creole Oyster Dressing
A simmer of fresh Oysters, Herbs and Spices with fresh Bread Crumbs and baked to perfection

Corn Bread Dressing
Sweet Corn Bread with Andouille Sausage, Roasted Pecans and a hint of Jalapeno Peppers for a "Kick"

Bourbon Glazed Carrots
Steamed and Glazed with Bourbon Butter

Marinated Grilled Vegetables
Fresh seasonal Vegetables, Squash, Asparagus, Red, Yellow & Green Peppers drizzled with Olive Oil and Grilled to perfection

Creamed Spinach
Spinach in a yummy Bechamel Sauce with a hint of Nutmeg

Green Bean Lafayette
Simmered with diced Tomatoes and Smithfield Ham

Garlic Mashed Potatoes
New Orleans' delightful Whipped Potatoes blended with a hint of Garlic and topped with a sprinkle of Parsley

Steamed Corn in a Husk

Cold Pasta Salad
Made with Fresh Seafood or Fresh Vegetables marinated in a tasty olive oil dressing

Italian Dishes

Italian Baked Lasagna
Traditional Italian Style with Ground Beef, Tomato Sauces, "lots a" Ricotta, Mozzarella and Parmesan Cheeses

Eggplant Orleans
Paneed Eggplant with Italian Bread Crumbs layered with Crumbled Italian Sausage, Fresh Tomatoes, Fresh Basil, Parmesan Cheese and topped with Mozzarella Cheese



Pasta Dishes

Pasta Primavera

Pasta tossed in a Cream Based Sauce and topped with a spring style variety of Fresh cooked Chicken and Vegetables

Aglie e Olio Pasta

Pasta lightly tossed in a Hot Olive Oil with a Melange of freshly Chopped Garlic, Shitake Mushrooms, Tri-Colored Peppers, Onions, Herbs and Italian Seasonings

Shrimp and Artichoke Pasta

Fresh Shrimp and Hearts of Artichokes blended with our own delectable Cream Sauce atop Penne Pasta

Conchiglioni Pasta

Our delicious Jumbo Pasta Shells are Filled with a New Orleans Favorite...Andouille Sausage, Roasted Pecans and Jalapeno Topped with our own delectable King Creole Sauce
OR

Filled with Spinach & Feta and Topped with a wonderful Alfredo Sauce

King Crawfish

Louisiana Crawfish tails blended with a melange of fresh seasonings in a delicious cream base atop Penne Pasta

Shrimp Fettuccine

A cream base blended with Parmesan Cheese, Garlic and Fresh Louisiana Shrimp

*****Pasta and Vegetarian Station*****

If Time, Space and Regulations of a venue permit...

Our Chef de Cuisine will prepare in front of you Penne Pasta with the following selections of fresh ingredients:

Assorted Julienne of Seasonal Vegetables, Chicken, Crawfish, Scallops, Clams, Portobello and Shitake Mushrooms with a choice of Marinara Sauce or Alfredo Sauce

Creole/ Cajun Creole Items and Dishes

Cajun Fried Turkey

15 lb Fresh Turkey Infused with Creole Cajun Spices then Deep Fried in Peanut Oil and Served with Mini Fresh Bread Rolls and all Appropriate Condiments An absolute New Orleans must!

Halved Cornish Hens

Braised with Fresh Rosemary and Cooked to perfection

Carved Roasted Pork Loin

Tender Slow Cooked Roasted Pork Loin Stuffed with Louisiana's Favorite Andouille Sausage, Southern Roasted Pecans and Jalapeno Cornbread Dressing



Orleans Oyster Station

Choose your favorite way to eat Oysters.. Oysters Freshly Shucked on site by a Uniformed Chef and prepared to suit your tastebuds... Raw on a ½ Shell, Grilled and drizzled with our delectable King Creole Sauce or Lightly Fried with our own Mr. Mudbug Seasonings and served with Ketchup and Hot Sauce

Chicken and Andouille Sausage Jambalaya

Our Famous Creole Dish that combines Cooked Rice, Fresh Chicken and Andouille Sausage with a variety of Fresh Vegetables to include fresh Tomatoes, Onions and Green Peppers A Louisiana Favorite!

Red Beans and Rice

One of Louisiana's best-known contributions to American Regional Cuisine... This melange of Red Kidney Beans, Ham, Smoked Sausage, Onions and Creole Seasonings is slowly simmered until tender and flavorful enough to create its own thick natural gravy Served over White Rice

White Beans

Great Northern Beans blended with Andouille Sausage, Onions, Celery and our own Delectable Well Seasoned Spices all Cooked slowly to Perfection to Produce its Own Natural Gravy

Crawfish Etouffee

A Spicy Stew of Crawfish and Vegetables blended with a Louisiana Style Roux Base and served over White Rice

Shrimp Creole

A Spicy Stew of Shrimp, Seasonings and Vegetables blended with a Tasty Tomato Base and served over White Rice

Alligator Sauce Picante

A Mélange of Fresh Herbs, our own Seasonings and Fresh Louisiana Alligator Meat sautéed to form a spicy well-blended Sauce Served over White Rice

Battered and Straight from the Fryer

Freshly Fried Des Allemands Farm Raised Catfish

Farm Raised Catfish Tossed in a Creole Mustard Glaze and Lightly Battered in Louisiana Corn Meal. Served with Cocktail Sauce, Tartar Sauce and Lemon Wedges

Fresh Fried Soft Shell Crabs

Fresh Louisiana Soft Shell Crabs Fried to perfection and Topped with Lump Crab in a Light Butter Sauce

Fresh Fried Louisiana Shrimp and Fried Oysters

Fresh Shrimp and Oysters tossed and Battered in a Light Flour mixed with our own blend of Seasonings



Blue Claw Crab Cakes

Fresh Louisiana Crab Meat delicately seasoned and Served with a Chili Lime Aioli on a bed of Romaine

Fried Alligator

Fresh Louisiana Alligator Meat Lightly Battered in our own seasoning and Deep Fried to perfection

Pecan Crusted Boneless Fried Chicken

Fresh Chicken Lightly Dipped in our Tasty Crushed Pecan Batter Served with a Frangelico Cream Sauce

Fresh Fried Chicken Tenders

Lightly Battered in our own seasonings and fried to perfection Served with Honey Mustard and Ketchup

The following items are suggested side items for purchase:

French Fries, Hush Puppies, Garlic Bread and French Bread with Butter

Straight from the Boiler

Boiled Lobster

AND

Boiled Louisiana Crawfish

Due to the unavailability and prices of crawfish last year, we have based your price on \$ per lb. This price may fluctuate up or down. But, please note that we will meet the WHOLESale market price on the day of the event.

AND

Boiled Louisiana Crabs

AND

Fresh Louisiana Jumbo Shrimp

All of the above are Boiled (on site if preferred) in our own Mr. Mudbug Special Cajun Spices served with all appropriate Condiments

All Boiled with Onion, Garlic, Lemon and Celery for flavor

The following items are suggested side items for purchase:

Corn Cobettes, Potatoes, Mushrooms, Artichokes, Sausages, Extra Onion, Extra Garlic, Extra Lemon and Extra Celery

Straight from the Grill/Oven

All of the below items are cooked on site...

Hot Dogs

Served with Fresh Buns, Chili, Cheese, Onions and Appropriate Condiments on the Side



8 oz. or 6 oz. Hamburgers

Served with Fresh Buns, Lettuce, Tomatoes, Pickles, Onions and Appropriate Condiments on the Side

Hot Sausage Patties

Served with Fresh Buns and Yellow Mustard

BBQ Chicken

BBQ Brisket or Beef Brisket or Pulled Pork

*Both Slowly Cooked for hours to reach a peak of Tenderness that
"melts in your mouth"*

Served with Mini Fresh Bread Rolls and all Appropriate Condiments

BBQ Ribs

The following items are suggested side items for purchase:

Baked Beans, Garlic Mashed Potatoes, Baked Macaroni and Cheese, Cole Slaw & Potato Salad

From the Carvery (or pre-carved) and served Hot

*All of the below items Slowly Cooked for hours to reach a peak of Tenderness that
"melts in your mouth"*

Served with Mini Fresh Bread Rolls and all Appropriate Condiments

Blackened or Roasted Tenderloin of Beef

Baked Ham with Honey

Whole Cajun Fried Turkey

Roasted Pork Loin or Pepper Crusted Pork Loin

Roasted Prime Rib

The following items are suggested side items for purchase:

***Tossed Green Salad, Cold Pasta Salad with Vegetables or Seafood, Garlic Mashed Potatoes,
Grilled Vegetable Medley and Wild Rice Pilaf***

DESSERTS

Bread Pudding

A New Orleans Original Style Tradition...Topped with our own delectable Whiskey Decatur Sauce

Bananas Foster Bread Pudding

*A Delight to Your Palate... New Orleans Style Bread Pudding topped with length-wise sliced
bananas, quickly sauteed in a mixture of rum, brown sugar and banana liqueur*



Assorted Miniature French Pastries

Some of your Favorite Pastries to include Miniature Eclairs, German Chocolate Cakes, Cheesecake Squares Doberge, Carrot Cake and Petit Fours

New Orleans Classic Mini Pralines and Pecan Pies

Whole Pies & Cakes and Birthday Cakes

Southern Peach Cobbler Topped with Vanilla Bean Ice Cream

Assorted Filled and Plain King Cakes

White and Dark Chocolate Covered Strawberries

Crouquebouche Puffs

Filled with Bavarian Creme in a Carmelized Cone topped with Powdered Sugar

Rich French Quarter Style Coffee And Beignets

A Traditional New Orleans Style Pastry that is Deep Fried and served Hot with a generous dusting of Confectioners' Sugar... "A Sweet Lover's Delight"

"Sand Pales"

An assortment of colorful Beachy Sand Pales filled with a cool refreshing Banana Vanilla Pudding and topped with Crumbled Vanilla Wafers to give that "sand-like" appearance

Suggested Brunch Menus

Menu #1

Hearts of Palm and Artichoke Salad with Roma Tomatoes

with a marinade of Red Wine Vinaigrette and fresh Basil

Baked Brie and Fresh Fruit Display

A wheel of Brie topped with your choice of either Pecans and Brown Sugar, an Orange Marmalade with Raspberries or our delectable Praline Sauce Encased in a Puff Pastry and served with Fancy Crackers

AND

A Display of Assorted Fresh Fruit accompanied with a Savory Fresh Yogurt Dip

New Orleans Crawfish Cheesecake

A Savory Cheesecake blended with Louisiana Crawfish, Sun dried Tomatoes, Green Tops, and a blend of cheeses

Eggs Sardou Casserole

English Muffins layered with a melange of Poached Eggs, Artichoke Hearts and Fresh Spinach with a hint of Anchovies

Topped with Ham Bits and Hollandaise Sauce



Grits and Grillades

Creole Grilled Potatoes

Sautéed with a Louisiana Andouille Sausage, Onions and Peppers

BBQ Peeled Shrimp

Served with Mini Biscuits for Dipping

Bloody Mary Boat

Create your own Bloody Mary

Mimosa Bar

To serve Mimosas, Wine, Sodas and Water

Menu #2

Small Sliced Fruit Display

Omelets

*Your choice of either Crawfish, Ham or Vegetable Omelets with Seasonings
Made to order by a uniformed Chef*

Creole Grilled Potatoes

sautéed with Grilled Onions & Tri-Colored Peppers

Belgian Waffles

served with Fresh Berries, Powdered Sugar & Whipped Cream

Peeled BBQ Shrimp

Served with Mini Biscuits

Mini Crissas

*One of Louisiana's favorite Breads...A French Croissant Pocket filled with Fresh Tomatoes, Basil,
Herbs, Cheese and Olive Oil*

Assorted Breakfast Pastries

*To include Poppy Seed Buns, Plain Butter Croissants, Filled Danish
and Assorted Muffins*

Bloody Mary Boat

Create your own Bloody Mary

Mimosa Bar

To serve Mimosas, Wine, Sodas and Water



Menu #3

Passed Hors d Oeuvres

Mini Crissas

One of Louisiana's favorite Breads...A French Croissant Pocket filled with Fresh Tomatoes, Basil, Herbs, Cheese and Olive Oil

Mini Quiche

A pastry shell filled with a savory custard made with a melange Eggs, Cream and Seasonings

Feta and Tomato Phyllo Rolls

Feta Cheese, Sun-Dried Tomatoes and Seasonings encased in an Eggroll Phyllo

Buffet Stations

“Station I”

Assorted Mini Breakfast Breads and Pastries

To include Poppy Seed Buns, Plain Butter Croissants, Filled Danish and Assorted Muffins

“Station II”

Fresh Fruit

Fresh Sliced Seasonal Fruit all set on a display and served with an assortment of Fresh Yogurt Dips

Fresh Salmon Display

Fresh Salmon Slices set on a silver display surrounded by Crumbled Egg Chopped Red Onions and Capers Served with Toast Points

Baked Brie

A wheel of Brie topped with your choice of either Pecans and Brown Sugar, an Orange Marmalade with Raspberries or our delectable Praline Sauce Encased in a Puff Pastry and served with Fancy Crackers

New Orleans Crawfish Cheesecake

A Savory Cheesecake blended with Louisiana Crawfish, Sun dried Tomatoes, Green Tops, and a blend of cheeses



“Station III”

Hearts of Palm and Artichoke Salad with Roma Tomatoes
with a marinade of Red Wine Vinaigrette and fresh Basil

Grits and Grillades

Creole Style Eggs Benedict

*Buttermilk Biscuits topped with Grilled Ham, Grilled Tomato, Poached Eggs,
and a dollop of Hollandaise Sauce*

Creole Seafood Omelets

*Your choice of either Crawfish or Shrimp Omelets with Seasonings and Vegetables
Made to order by a uniformed Chef*

Creole Grilled Potatoes

sauteed with Grilled Onions & Tri-Colored Peppers

Roasted Pork Loin

*Slowly Cooked for hours to reach a peak of Tenderness that
“melts in your mouth”
Served with Mini Fresh Bread Rolls and all Appropriate Condiments*

Bloody Mary Boat

Create your own Bloody Mary

Mimosa Bar

To serve Mimosas, Wine, Sodas and Water