Menu Packages

OPTION 1 $19.95 per person

*Grilled chicken breast with your choice of Mushroom-Spinach, Bacon-Leek or Crawfish-Tasso cream sauce*

*Rice Dressing*

*Creole Seafood Alfredo*

*Served with fresh baked sour dough rolls*

*Fruit and vegetable display*

*Seasonal fruit and vegetables, 5 different fruits and 5 different vegetables served with a*

*Fruit dip and a vegetable dip*

*Fresh green salad*

*Served with Bacon, Cheese, Cucumbers, Tomatoes and Croutons*

*Thousand island, Italian and Ranch dressing*

OPTION 2 $29.95 per person

*Cajun Jambalaya*

*Made with pork, beef, chicken and smoked sausage*

*Macque Choux*

*Served with steamed rice*

*Fried Catfish*

*Served with a spicy remoulade sauce*

*Stuffed Pork loin*

*Served with fresh baked sour dough rolls, jalapeno mayo and creole mustard*

*Chicken and sausage gumbo*

*Served with rice*

*Fresh fruit, vegetable and cheese display*

*Seasonal fruit and vegetable, 5 different fruits and 5 different vegetables served with a*

*Fruit dip and a vegetable dip*

*Shrimp remoulade dip*

*Served with fried flour tortillas*

OPTION 3 $39.95 per person

*Butler pass:*

*Endive leaves with goat cheese, Tasso and a chili pepper drizzle*

*Crostini with cream cheese and a jalapeno jelly*

*Suckling Pig carving station*

*Shrimp boil*

*Shrimp, corn, potatoes, garlic, onions and sausage*

*Served with lemon, remoulade sauce and a spicy cocktail sauce*

*Premium Jambalaya*

*Made with pork loin, duck, ribeye and smoked sausage*

*Brie covered in crawfish creole*

*Fresh fruit, vegetable and cheese display*

*Seasonal fruit and vegetable, 5 different fruits and 5 different vegetables 3 different cheeses served with a Fruit dip and a vegetable dip*

*Brown sugar glazed green beans*

*Roasted fingerling potatoes*