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*