



BrickHouse Catering & Events LLC

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Splitting of food items is not permitted with the exception carved meats.

Hot Dips

Beef Queso

Spicy beef with diced tomato and chili peppers in a creamy queso cheese dip served with corn tortilla chips

Seafood Fondue

*Shrimp, crab, crawfish or a combo in a spicy cheddar cheese sauce
Served with flash fried pita points*

Spinach and Artichoke dip

Spinach, artichokes, bacon and parmesan all baked into a delightful creamy dip. Served with flash fried pita points

Crab with Jalapeno and Goat cheese

Fresh jalapeno sautéed with red onions and lump crab meat folded into a cream and goat cheese mixture. Topped with panko bread crumbs and baked to perfection. Served with pita points.

Crawfish with Tasso Queso

Sautéed crawfish mixed with diced Tasso, peppers, and onions. All mixed with a spicy queso cream dip served with corn tortilla chips

Cold Dips

Walnut Gorgonzola dip

A blend of toasted walnuts creamy gorgonzola fresh sliced green onions and local honey. Served with assorted crackers

Tuscan Bruschetta

Fresh tomato, cucumber, basil, and red onion all mixed with a homemade vinaigrette topped shredded parmesan cheese and served with fresh garlic Bruschetta

Seasonal Salsa

Tomato, onion bell peppers and seasonal vegetables served with corn tortilla chips

Hummus

Our mixture of garbanzo beans, garlic and jalapenos, all cooked and blended into a creamy hummus served with flash fried pitas

Shrimp Remoulade

Large Boiled shrimp, green onions, red onions, and a mixture of other herbs and seasonings all folded into a traditional remoulade. Served with phyllo cups

Seafood cream dip

A combination of crab crawfish and shrimp all sautéed together and mixed with a jalapeno Creole cream cheese, served with phyllo cups

Spinach and Artichoke

Fresh spinach, artichokes and garlic, blended with a goat and Creole cream cheese mixture served with flash fried pita points

Pesto cream dip

Homemade basil pesto, fresh diced jalapeno and sautéed minced mushrooms served with phyllo cups

Cucumber dill with blackened bell pepper

Cream cheese minced cucumber and blackened bell pepper served with pita points

Canapé

- ❖ *Cucumber with dill cream and smoked salmon*
- ❖ *Fried oyster atop crostini with crème fraîche and caviar*
- ❖ *Blackened tuna with spicy remoulade atop garlic crostini garnished with minced jalapeno*
- ❖ *Jumbo lump crabmeat cheesecake in phyllo cup topped with fresh green onion*
- ❖ *Sliced sweet tomato with blue cheese drizzled with honey on top a fried pita*
- ❖ *Crostini with cream cheese fresh jalapeno and a spicy pepper jelly*
- ❖ *Endive leaves with goat cheese Tasso and a sweet chili drizzle*
- ❖ *Chewy French bread topped with brie and sweet and spicy onion marmalade*
- ❖ *Toast point topped with seared filet mignon, Creole cranberry mustard and a fried mushroom*

Cold items

Shrimp Remoulade Salad

Spicy boiled shrimp folded into a classic remoulade all mixed with penne pasta

Crawfish Pasta Salad

*Sautee crawfish tossed with minced red onion, jalapeno and bell pepper
All mixed with bowtie pasta and a creamy white sauce.*

Marinated Crab Fingers

*Jumbo crab fingers mixed marinated in homemade vinaigrette.
Served with cocktail sauce and remoulade*

Shrimp Cocktail

*Jumbo shrimp boiled to perfection with garlic cloves and spices.
Served with remoulade, cocktail sauce, and lemon wedges*

Mini Basil and Prosciutto Sandwiches

*Prosciutto, fresh basil, sliced tomato and a cream cheese and goat cheese spread
sandwiched between fresh baked miniature sourdough buns*

Scallop Ceviche

*Bay scallops marinated in homemade vinaigrette with fresh basil and garlic.
Served with crackers and garlic French bread*

Stuffed Grape Tomatoes

*Grape tomato stuffed with cream cheese and fresh basil garnished
with crunchy bacon*

Mediterranean Vegetable Display

*Zucchini, squash, artichoke hearts, sweet tomatoes, katakana olives,
and multi-color bell peppers, served with a cucumber dill dipping sauce*

Grilled Vegetable Display

*Multi-color bell pepper, mushrooms, zucchini, red onion, tomato and eggplant.
Marinated in seasonings and char grilled to perfect tenderness*

Cold Cuts Display

*Sliced ham, turkey and roast beef, cheddar, Swiss and pepper jack
served with assorted crackers*

Premium Cold Cuts Display

*Prosciutto, salami, pepperoni, brie cheese, Muenster and smoked
cheddar cheese, served with olives crackers and a goat cheese spread.*

Cheese Display

Cubed pepper jack, Swiss and cheddar served with assorted crackers

Premium Cheese Display

*Brie, smoked provolone, sharp cheddar, Muenster, and blue cheese
Served with assorted crackers and sliced French bread.*

Vegetable Display

An assortment of fresh carrots, broccoli, cucumbers, and grape tomatoes served with ranch dip

Caviar Display

A choice of beluga, seruga, osteria Louisiana caviar. Served with toast points assorted crackers, minced eggs, pickles, dill cream cheese, smoked salmon, capers and crème fraiche.

Fruit Display

Seasonal assortment of fruit. red and green grapes, cantaloupe, honeydew, and strawberries served with a whipped fruit dip

Premium Fruit Display

Passion fruit, star fruit, pomegranate, black and blueberries, kiwi and strawberries. Served with carved melons whipped fruit dip and a honey yogurt fruit dip.

Gourmet Deviled Egg

Hardboiled egg stuffed with a creamy mixture of yolk mayo minced pickled jalapeno and seasonings. Topped with crispy bacon and garnished with fresh cut green onions.

Stuffed Anaheim Peppers

Anaheim peppers stuffed with cream cheese, goat cheese baked and drizzled with chili raspberry glaze-Served with assorted crackers.

Smoked Turkey Salad Sandwiches

Smoked turkey, red onion, dried cranberries, and parmesan cheese Mixed with a garlic mayo and served on fresh baked mini croissants

Miniature Muffaletta

Salami, pepperoni, mortadella, provolone cheese, and a homemade olive spread in between fresh baked Muffaletta bread

Mozzarella Tomato and Fresh Basil Skewers

Fresh mozzarella, sweet grape tomato, and basil leaves, all skewered together Served with a homemade vinaigrette dipping sauce

Hot items

Baked Brie Crawfish Creole

Cubes of brie cheese wrapped in philo dough baked until crispy and smothered in a spicy crawfish Creole

Baked Brie with Cane Syrup and Pecans

Cubes of brie cheese wrapped in phyllo dough baked until crispy and smothered in Steen's cane syrup local honey and candied pecans

Pepper Jack Stuffed Duck Breast with Blueberry Compote

Farm raised duck breast stuffed with pepper jack cheese and sausage wrapped in finely sliced bacon and baked until crispy, drizzled with blueberry jalapeno compote

Seafood Cakes with Crawfish Tasso Cream Sauce

Crawfish and crab mixed with peppers, seasonings and breadcrumbs. Panko battered and flash fried. smothered in a spicy crawfish and Tasso cream sauce

Fried Catfish, Crawfish, Shrimp, or Oysters

Your choice of seafood battered and flash fried to perfection served with cocktail and Remoulade

Chicken Alfredo

Chicken, onions, and peppers in a creamy Alfredo sauce

Creole chicken Alfredo

Chicken, Tasso, sausage, onions and peppers in a creamy Alfredo sauce.

Creole crawfish and Tasso Alfredo

Crawfish, Tasso, onions, peppers, and parmesan cheese in a creamy Alfredo sauce

Seafood Alfredo

Shrimp crab crawfish or combination with onions, peppers, and parmesan cheese in a creamy Alfredo sauce

Boudin balls

Spicy Boudin formed into 3 oz. balls battered and deep fried

Seafood scampi

Shrimp, crawfish, scallop, or combo sautéed in a white wine butter sauce, served over Fusilli pasta.

Quesadilla beef chicken or shrimp

Beef chicken or shrimp mixed with caramelized peppers and onions.

Cajun jambalaya

Traditional Cajun jambalaya with chicken, sausage and pork

Premium Cajun jambalaya

Traditional jambalaya with a twist, duck, pork tenderloin, sausage and Ribeye.

Fried chicken tenders

Chicken tenderloins battered and fried served with BBQ, ranch and sweet chili dipping sauce

Duck tenders

Farm raised duck breast, sliced into tenders battered and fried served with a blueberry chili dipping sauce

Sliced Boudin links

Spicy Boudin sliced into 2 inch links. Perfect finger food

Stuffed mushrooms

Creole cream cheese stuffed mushrooms topped with pesto

Seafood stuffed mushrooms

Crawfish and crab stuffed mushroom topped with parmesan cheese

Andouille stuffed mushrooms

Andouille sausage onions and peppers stuffed into mushrooms

Petite meatballs

BBQ, sweet chili, Italian, or Swedish

Grilled lamb lollipops with a peche reduction

Bone in lamb loin sliced into lollipops grilled to perfection and Covered in a peche reduction with garlic and jalapeno

Bacon wrapped shrimp or scallops

Shrimp or scallops wrapped in bacon and flash fried until crispy

Oyster Rockefeller

Oysters on a half shell topped with green onions, parsley, butter, and bread crumbs

Baked Oyster

Oysters on a half shell with jalapeno, cream cheese, and tasso

Creole Macque Choux

Spicy macque choux with crawfish and tasso over rice

Chicken and Sausage Gumbo

Spicy chicken and sausage gumbo served over rice

Seafood Gumbo

Shrimp, crab, and oyster gumbo served over rice

Goose and Oyster Gumbo

Goose and oyster gumbo served over rice

Sides

Green Beans

Garlic Roasted Potatoes

Macque Choux

Roasted Vegetables

Bacon Wrapped Asparagus

Stewed Cabbage

Beet and Balsamic Vinegar, olive oil and brown sugar

Baked Mac and Cheese

Honey Glazed Carrots

Colcannon

Loaded Mashed Potatoes

Garlic Mash

Dirty Rice

Steamed Broccoli with or w/o Cheese

House Salad

Spicy Boiled Vegetables in Crab Boil

Carving Station

All carved meats are served with fresh baked rolls and your choice of two condiments

*Roast Pork Loin
Prime Rib
Roast Turkey
Boudin Stuffed Pork Loin
Honey and Brown Sugar Glazed Ham
Abita Root Beer Glazed Ham
Beef Brisket
Stuffed Beef Roast
Sausage Stuffed Pork Loin
Leg of Lamb
Steamship Round
Beef Tenderloin
Sausage Stuffed Filet Mignon
Roast Buffalo Brisket
Elk Tenderloin
Pork Crown Roast
Stuffed Pig (min 75 ppl)*

Condiments

*Jalapeno Mayo
Horseradish Cream
Dijon Mustard
Creole Mustard
Sweet Cranberry Mustard
Spicy Garlic and Shallot Mayo*

Action Stations

Shrimp and Grits

Fresh Gulf Shrimp in a spicy coubillion served over creamy grits in a martini glass with your choice of toppings

Pasta Station

Penne pasta, Bowtie pasta, Marinara sauce, Alfredo sauce, Chicken, Beef, Italian

Sausage and Shrimp. Station sides include fresh parsley, green onion, parmesan cheese, sliced olives, and mushrooms

Steak Dianne

Filet Mignon seasoned and seared, flambéed with brandy and topped with a freshly made Mushroom cream sauce. Station sides include fresh parsley and Creole Mustard

Mashed Potato Bar

Seasoned smashed Yukon gold potatoes whipped with butter. Station sides include sautéed onions, sour cream, chives, and mushroom ragout with plum tomatoes, lean ground beef, real crumbled bacon pieces, shredded cheddar, and Monterey jack cheese

Bananas Foster Flambé'

Bananas flambéed with lemon juice, sugar, and rum serves over vanilla bean ice cream

Cherries Jubilee Flambé'

Cherries flambéed with lemon juice, sugar, and rum serves over vanilla bean ice cream

Margarita Shrimp

Fresh Gulf Shrimp flambéed in Tequila Lime Butter served with cilantro rice

Seafood Creole Station Flambé'

*Shrimp, Crab, or Crawfish sautéed with caramelized onions, bell peppers, and fresh green onions, Flambéed with Bourbon and served with a spicy creole sauce served over rice
Station sides include fresh green onions, parsley, and baked rolls*

Desserts

Chocolate Fountain

Pretzels, marshmallows, cookies, pound cake, and seasonal fruit

Cookie Display

An assortment of chocolate chip, oatmeal raisin, sugar, peanut butter and white chocolate macadamia nut

Petit Four Display

An assortment of miniature desserts including carrot cake, double Chocolate, red velvet, and turtle

Miniature Cheesecake Display

An assortment of bite sized cheesecake

Chocolate Covered Strawberry Display

Extra-large long stemmed strawberries dipped in homemade chocolate ganache

Sheet Style Confections

Lemon squares, turtle, seven layer, peanut butter, white chocolate raspberry

Food Prices

Prices on food are subject to change until 30 days prior to event due to price fluctuations in the food market