

## *Party Package Menu*

### **Passed Hors D'oeuvres - (Choose 10)**

Miniature Beef Wellington

Miniature Cajun Meat Pies

Andouille Sausage in Puff- Pastry

Artichoke Balls

Assorted Petite Quiche

Bacon- Wrapped Shrimp

Beef Filet Skewers w / Worcestershire Glaze

Breaded Chicken Skewers w / Honey Mustard Dipping Sauce

Thai "Money Bags" (crispy shrimp dumplings)

Chicken Cordon Bleu Bites

Chicken Quesadillas w / Salsa Piquante

Creamy Crab Rangoon

Devil Eggs

Fried Catfish Strips w / Zesty Tartar Sauce

Creole Crawfish Cakes

Fried Popcorn Shrimp w / Cocktail Sauce

Grilled Chicken Kabobs w / Teriyaki Sauce

Miniature Meatballs in your choice of sauce: Swedish, Sweet and Sour, Marinara,

Miniature Muffeletta

Oyster Patties

Mushrooms Magnolia- Stuffed w / Shrimp and Bacon

Smoked Sausage in Creole Honey Mustard Glaze

Spanakopitas - Spinach and Feta Cheese in Delicate Pastry

Spicy Pork Egg Rolls w / Sweet and Sour Dipping Sauce

Vegetable Spring Rolls w / Sesame Dipping Sauce

## **Chef's Specials - (Choose 2)**

Bronzed Chicken in Creole Cream Sauce over Bowtie Pasta

Cajun Sausage Jambalaya

Pasta Magnolia - Crawfish and Andouille w/ rosy cream sauce

Chicken or Shrimp Creole

Corn and Crab Bisque

Chicken Tortilla Soup

Seafood or Chicken/Andouille Sausage Gumbo

Shrimp Alfredo w/ Bowtie Pasta

## **Cold Food Display-(Choose 2)**

Assorted Finger Sandwiches

Crisp Fresh Vegetables with Ranch-Style Dip

Seasonal Fresh Fruit with Assorted Cubed Cheeses

## **Gourmet Selections -(Choose 1)**

Shrimp Mousse Mold

Baked Brie En Croute

Stuffed Shrimp Au Gratin

Crabmeat Au Gratin

Crawfish Cheesecake, served with Crackers

Havarti Praline

Spinach and Artichoke Dip served w / White Corn Tortilla Chips

## **Sweet Finale-**

Assorted Cocktail Sweets or Decorated Cake

## **Carving Station (Additional Charge)**

*Top Round of Beef, Breast of Turkey, Pork Loin or Honey Baked Ham Carved by our Chef for your guests*