

Wedding Menu

Hors D'oeuvres - Please Choose 12:

Fried Oysters w / Remoulade Sauce

Fried Catfish Strips w / Zesty Tartar Sauce

Fried Popcorn Shrimp w / Cocktail Sauce

Crawfish Cakes with Spicy Remoulade

Miniature Cajun Meat Pies

Vegetable Spring Rolls w / Sesame Dipping Sauce

Grilled Chicken Kabobs w / Teriyaki Sauce

Spicy Pork Egg Rolls w / Sweet and Sour Dipping Sauce

Creamy Crab Rangoon

Thai "Money Bags" -crispy shrimp dumplings

Chicken Cordon Bleu Bites

Chicken Quesadillas w / Salsa Piquante

Breaded Chicken Skewers w / Honey Mustard Dipping Sauce

Miniature Beef Wellington

Andouille Sausage in Puff- Pastry

Artichoke Balls

Assorted Petite Quiche

Bacon- Wrapped Shrimp

Oyster Patties

Beef Filet Skewers w / Worcestershire Glaze

Devil Eggs

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

Miniature Muffalettas

Mushrooms Magnolia- Stuffed w / Shrimp and Bacon

Smoked sausage in Creole Honey Mustard Glaze

Spanakopitas - Spinach and Feta Cheese in Delicate Pastry

Chef's Specials- Please choose 2:

Bronzed Chicken in Creole Cream Sauce over Bowtie Pasta

Chicken Tortilla Soup

Cajun Sausage Jambalaya

Chicken or Shrimp Creole

Corn and Crab Bisque

Seafood or Chicken/Andouille Sausage Gumbo

Shrimp Alfredo over Bowtie Pasta

Cold Food Display - Please choose 2:

Assorted Finger Sandwiches

Crisp fresh Vegetables with Ranch-Style Dip

Seasonal Fresh Fruit with Assorted Cubed Cheeses

Gourmet Selections - Please choose 1

Baked Brie En Croute

Crabmeat Au Gratin

Crawfish Cheesecake, served with Crackers

Shrimp Mousse Mold

Havarti Pralinee

Spinach and Artichoke Dip Served w / White Corn Tortilla Chips

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

Slow Roasted Top Round

Honey Baked Ham

Oven roasted Turkey

Pork Loin Au Jus