




CULINARY PRODUCTIONS
CATERING & EVENT PLANNING

MENU ITEMS	PRICE	QTY	TOTAL
Carving Tray Pepper Corn Crusted Beef Tenderloin, Cane Land Glazed Smoked Pork Tenderloin & Chicken Spinach Sausage Served sliced with Creole Spread & Artesian Rolls 	85		
Seafood Tray Spicy Boiled Shrimp, Tasso Seared Shrimp & BBQ Shrimp Served Cocktail & Remoulade for dipping	95		
Mini Muffuletta's Tray Traditional New Orleans style Italian meats, provolone cheese & olive mix	35		
Crudités Tray Choice of raw or pecan wood grilled market fresh vegetables Served with Parmesan Ranch for dipping	40		
Bayou Wings Tossed with house hot sauce served with carrots & celery	35		
Creole Platter Bacon Wrapped Chicken Bites stuffed with jalapeno figs, Mini Smoked Boudin Links & Spicy Meat Pies Served with a champagne habanera Creole honey mustard & Dijon aioli	50		
Smoked Salmon Tray House cured & cold smoked Salmon accompanied with smoked salmon spread Served with traditional condiments & flatbreads	60		
Assorted Dip Tray Spinach & Artichoke dip, Voodoo Shrimp Torte & Crab & Brie Spread Served with Tortilla chips, assorted crackers & flatbreads	30		
Pepper Corn Beef Tenderloin Tray Served sliced with Creole spread & artisan rolls	125		
Spicy Boiled Shrimp Tray Served with remoulade	60		
Bacon Wrapped Chicken Bites Stuffed with jalapeno figs	40	-	
Disposable Wares Silver rimmed plastic plates, silver forks & logo napkins	15	-	

** Each Disposable Tray comfortably feeds 10-12 people**