



CULINARYPRODUCTIONS
CATERING&EVENTPLANNING

Menu Items	PRICE	QTY	TOTAL
<p>Carving Tray Pepper Corn Crusted Beef Tenderloin, Cane Land Glazed Smoked Pork Tenderloin & Chicken Spinach Sausage Served sliced with Creole Spread & Artesian Rolls</p>	95		
<p>Seafood Tray Spicy Boiled Shrimp, Tasso Seared Shrimp & BBQ Shrimp Served Cocktail & Remoulade for dipping</p>	105		
<p>Mini Muffulettas Tray Traditional New Orleans style Italian meats, provolone cheese & olive mix</p>	40		
<p>Crudités Tray Choice of raw or pecan wood grilled market fresh vegetables Served with Parmesan Ranch for dipping</p>	45		
<p>Bayou Wings Dry Rub with house hot sauce served with carrots & celery</p>	40		
<p>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</p>	55		
<p>Crispy Chicken Tenders Served with Chipolte Creole Dipping Sauce</p>	45		
<p>Assorted Dip Tray Spinach & Artichoke dip, Voodoo Shrimp Torte & Crab & Brie Spread Served with Tortilla chips, assorted crackers & flatbreads</p>	35		
<p>Pepper Corn Beef Tenderloin Tray Served sliced with Creole spread & artisan rolls</p>	140		
<p>Spicy Boiled Shrimp Tray Served with remoulade</p>	85		
<p>Bacon Wrapped Chicken Bites Stuffed with jalapeno figs</p>	45	-	
<p>Disposable Wares Silver rimed plastic plates, silver forks & logo napkins</p>	18	-	

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

www.william@culinaryproductionsbr.com