



Wedding Sample Menu

Passed Hors D'oeuvres For 1 hour

Mini Louisiana Crab Cakes with Homemade Remoulade Sauce

Creole Tomato and Buffalo Mozzarella Bruschetta

Beef Tenderloin Crostini with Horseradish Cream

Shrimp and Grits Martini

Fried Local Catfish Chips with Homemade Tartar Sauce

Chargrilled Oysters

Buffet Table for 2 hours

Carving Station

Peppercorn Crusted Beef Tenderloin with Assorted Fresh Dinner Rolls accompanied with assorted sauces

Iced Louisiana Seafood Piroque

(Local Gulf Oysters on Half Shell, Jumbo Boiled 10-12ct shrimp, Marinated Crab fingers, accompanied with Cockatil Sauce, Remoulade Sauce, and Fresh Lemon wedges.

Artisanal Fruit and Cheese Display

(A selection of Imported and domestic cheese accompanied by seasonal fresh fruit and toast points)

Seafood Gumbo

Chicken and Sausage Jambalaya

Louisiana Crawfish Etouffee over Popcorn Rice

Blackened Chicken St Charles

Spinach Artichoke Dip with Toast Points

Crab and Brie Dip with Toast points

Lagniappe

High Grade Clear disposable products or fine china is available for rental.