

HOSPITALITY CATERING

"A Southern Tradition"

Menu



**Small Parties
To Large Events**

**New Orleans, Cajun,
And Creole Cuisine**

**Along With All
Of Your Favorites**

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Entrée's

Lemon Thyme Cream Chicken: pan crisped chicken breast served with a light thyme cream sauce and finished with a fresh cilantro and parsley pesto

Garlic Mustard Pork Tenderloin: seared tenderloin, rolled in grain mustard and crushed garlic, baked to perfection

Prime Rib: cooked to your liking with ajus and horseradish sauces

Beef Brisket: tender & juicy, served with our very own rub cooked slowly served in ajus

Baked Chicken: boneless, skinless baked tender in our own rub , then cooked in a red wine sauce until tender and juicy.

Grilled Filet Mignon: seasoned with our special rub served medium rare.

Salmon Encroute: Beautiful side of salmon brushed with cilantro pesto, blanketed in puff pastry and baked tender.

Cajun Cat Fish; lightly breaded and baked to perfection served with our very own Ultimate Sauce

Creole Trout Marguery: with sautéed green onions and shrimp in a wine reduction sauce piled high on top and smothered in a Cajun Hollandaise sauce

Lobster Tails Stuffed with Garlic, butter and crumbled baked cheese bread baked until red, tender and delicious

Portabella Mushrooms: stuffed with an assortment of vegetables and cheeses

Authentic New Orleans Shrimp or chicken Etouffet or Gumbo Traditional Crawfish Boil

Grilled Shrimp with Mango Salsa



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Hors d'oeuvres:

Sweet & sour meatballs

Crab cruistad

Endive Boats with cream cheese/blue cheese
and garnish

Cajun Caviar: made with traditional black eyed
peas

Sliced Andouille sausage

Pastry wrapped sausage

Assorted seasonal fruit & cheese tray

Crab stuffed pasta shells

Stuffed mushrooms

Mini pizza style rye crisps

BBQ chicken pizza grilled to perfection

Pot stickers

Baked Chicken wings

Bacon wrapped dates

Bacon wrapped shrimp

Mini quesadillas

Crudités served with dipping sauce

Mini shrimp E'touffee

Sides:

Classic scalloped potatoes with a twist: both
russet and sweet potatoes make this a beautiful
color combination, baked with a bouquet of
garden herbs, shallots and farm fresh cream

Simple and wonderful local farmers market
vegetables, sautéed in olive oil with a pinch of
fresh cracked pepper and sea salt

Country corn bread stuffed with brown butter
sage and soft roasted chestnuts

Garlic Mashed Potatoes

Traditional baked potatoes with sides

Piped and lightly browned in oven to perfection

Southern Baked Beans in our very own bbq
sauce with sliced bacon

Wild mushroom, champagne
risotto, finished pecorino Romano
and sweet cream butter

Classic Cajun Red Beans
and Rice cooked with
Andoulli Sausage

A variety of fresh
warm rolls



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Salads:

Wilted Spinach Salad: served with hard boiled egg, grated parmesan cheese raw onion and sweet & sour vinaigrette

Classic Caesar: with freshly tossed romaine

Spring Mix: with parmesan cheese, croutons and an assortment of dressings, including our very own Ultimate Sauce

Cucumber Salad in a Sour Cream Sauce

Pasta salad: with assorted seasonal fresh vegetables

Taco salad

Three bean salad

Potato salad

Macaroni salad

Desserts:

Portable Soft Serve Ice Cream machine

Louisiana Cheesecake

New York Cheesecake

Lemon Cheesecake

Praline Cheesecake with warm praline candied topping

Authentic New Orleans Bread Pudding with Bourbon Sauce

Mississippi Pie

Chocolate Mouse Cake

Basic sheet cake w/choice of fillings

French seasonal fruit pies

Fresh seasonal fruit with

marshmallow yogurt cream sauce

Berries with sugar glaze

Breakfast:

Erma's Ranch Eggs: served with sour cream and salsa

Scrambled eggs with chopped red and green onion

Quiche: vegetable and cheese

Potato pancakes

Bagels & cream cheese

Croissants: served with butter & assorted jellies

Fresh seasonal fruit

Assorted juices

Freshly brewed

Starbucks coffee

Assorted herb teas



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Suggestions:

For your next Mixer, Open House or Client / Employee Appreciation.

Our very own portable soft serve ice cream machine

Portable Margarita/frozen beverage machine, fully equipped with all the mixins
– with/without alcohol, or try it with wine!

Platters:

Assorted fresh seasonal fruit
Assorted cheeses
Assorted sausage
Assorted crackers & fresh breads
served with olive tapenade
Pot Stickers: cooked on site
served with our very own Ultimate Sauce
Bacon wrapped shrimp or crawfish tails

Traditional Louisiana Crawfish Boil

Traditional Cat Fish and Hush Puppies

Beverages:

Sweet Water: refreshing and hydrating, bottled water with sliced fresh organic cucumbers and lemons. Beautiful presentation for those hot days

Italian Soda -a variety of flavors made to order

Bottled water

Variety soda

Ask us about our favorite wineries

