

# SOCIAL CATERING

## PARTY TRAYS SERVES 8-10

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<b>ARTISAN CHEESE AND MEAT *GF</b>	<b>90</b>
<b>HUMMUS PLATTER *GF</b>	<b>70</b>
<b>SHRIMP AND CRAB SALAD *GF</b>	<b>125</b>
<b>TRADITIONAL CRUDITES *GF</b>	<b>70</b>
<b>FRUIT TRAY *GF</b>	<b>70</b>
<b>WHITE BEAN BRUSCHETTA</b>	<b>75</b>

## APPETIZERS SOLD BY THE DOZEN

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<b>MINI BLACKENED CRAB CAKES *GF</b> SERVED WITH SWEET LOBSTER CREAM	<b>48</b>
<b>PISTACHIO CRUSTED CHICKEN TENDERS</b> SERVED WITH RASPBERRY CREAM	<b>30</b>
<b>FIRECRACKER SHRIMP</b> SHRIMP WRAPPED IN WONTON WRAPPERS WITH THAI CHILI	<b>40</b>
<b>CHICKEN, PECAN AND BRIE CANAPE</b> WITH BALSAMIC DRIZZLE	<b>36</b>
<b>JUMBO WINGS *GF</b> HOT, MILD, BBQ, PINEAPPLE THAI CHILE, CAJUN, VOODOO	<b>18</b>
<b>BURRITO BANGERS</b> CHORIZO AND PORK WITH PICO DE GALLO	<b>45</b>
<b>COCONUT BEER SHRIMP</b> SERVED WITH HONEY MUSTARD	<b>40</b>
<b>FILET AND MAYTAG BLEU CANAPES</b> TOPPED WITH CARAMELIZED ONIONS	<b>48</b>

**BLACKENED CHICKEN FINGERS \*GF** 28  
SERVED WITH HONEY MUSTARD

**SALTED CARAMEL PRETZEL FINGERS** 35  
SALTY SWEET CARAMEL DRIZZLE

**PHILLY CHEESE STEAK EGG ROLLS** 30  
SERVED WITH SPICY KETCHUP

**BAKED BRIE AND RASPBERRY CUPS** 28

**PROSCIUTTO WRAPPED SHRIMP PINEAPPLE** 42  
SERVED WITH A SESAME PINEAPPLE GLAZE

## **SALADS SERVES 8-10**

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**CAESAR** 35  
CLASSIC DRESSING WITH FRESH SHAVED MOZZARELLA

**PUMPKIN GOAT CHEESE SALAD** 60  
GREENS TOSSED IN PUMPKIN VINAIGRETTE, PUMPKIN SEEDS, CORNBREAD CROUTONS AND FRIED GOAT CHEESE

**JAMBALAYA SALAD \*GF** 90  
BLACKENED CHICKEN, SHRIMP, ONIONS, PEPPERS, TASSO HAM AND ANDOUILLE SAUSAGE OVER DIRTY RICE AND ROMAINE WITH HONEY MUSTARD

**GARDEN SALAD \*GF** 40  
WITH BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, RANCH OR BLEU CHEESE

**ADD GRILLED OR BLACKENED CHICKEN \*GF** 25

**ADD GRILLED OR BLACKENED SHRIMP \*GF** 35

## **SANDWICHES SERVES 8-10**

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**ITALIAN CUTLET TRAY** 80  
PARMIGIAN BREADED CHICKEN WITH BROCCOLI RABE

**PO BOYS** 85  
CHOOSE 2 FROM CAJUN CHICKEN, VODOO CHICKEN, DEBRIS, TURKEY OR PULLED PORK

**SALAD TRAY** 85  
CHICKEN, TUNA, SPICY HAM AND EGG

**MUFFULETTA** 105  
CLASSIC NEW ORLEANS ITALIAN WITH OLIVE SALAD

## **SOUPS BY THE QUART**

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**CRAWFISH BISQUE \*GF** 22

**CHICKEN AND ANDOUILLE GUMBO** 22

**RED BEANS AND RICE \*GF** 22

**VEGETARIAN 4 BEAN CHILE \*GF** 22

**CLAM CHOWDER \*GF** 22

**CHICKEN AND WILD RICE \*GF`** 22

**PUMPKIN BISQUE \*GF** 22

**BEER CHEESE \*GF** 22

**CREAM OF MUSHROOM \*GF** 22

## **ENTRÉES SERVES 8-10**

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**BLACKENED LONDON BROIL \*GF** 155  
SERVED OVER MASHED POTATOES WITH A SMOKED PORTOBELLO TASSO CREAM

**BLACKENED CRAB CAKE \*GF** 165  
SERVED OVER MASHED POTATOES WITH SWEET LOBSTER CREAM

**THE DOG BOWL** 125  
PULLED PORK, MACARONI AND CHEESE, CORN BREAD AND BAKED BEANS

**ROASTED TURKEY POT PIE** 115  
TOPPED WITH A BUTTERY CRUST

<b>BLACKENED CHICKEN ALFREDO</b> FOUR CHEESE TORTELLINI IN A RICH SAUCE TOPPED WITH BLACKENED CHICKEN	<b>165</b>
<b>ROASTED LEG OF LAMB *GF</b> SERVED OVER ROASTED POTATOES WITH A MINTED TOMATO BUTTER	<b>165</b>
<b>LASAGNA</b> CHOOSE FROM CHEESE, CHEESE AND MEAT OR BUTTERNUT SQUASH	<b>80</b>
<b>PUMPKIN MACARONI AND CHEESE</b> TOPPED WITH CINNAMON BREAD CRUMBS AND ROASTED PUMPKIN SEEDS	<b>60</b>
<b>MAC AND CHEESE</b> OUR TRADITIONAL CHEESY MAC	<b>60</b>
<b>CHICKEN MARSALA</b> SERVED WITH ROASTED POTATOES	<b>155</b>
<b>THE TACO BAR *GF</b> STEAK, SHRIMP, PORK OR CHICKEN WITH COMPLETE SETUP (CHOICE OF 2)	<b>135</b>
<b>CRAWFISH JAMBALAYA *GF</b> CREOLE OR COUNTRY	<b>150</b>
<b>PORK RIB ROAST</b> SERVED WITH ANDOUILLE CORNBREAD STUFFING AND APPLE CIDER DEMI	<b>155</b>
<b>BRONZED CHICKEN *GF</b> SERVED OVER CAULIFLOWER MASH AND TOPPED WITH BRUSCHETTA	<b>145</b>

## **SIDES BY THE POUND**

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<b>MASHED POTATOES *GF</b>	<b>15</b>
<b>MAQUE CHOUX *GF</b> SOUTHERN CREAMED CORN	<b>15</b>
<b>CHEESY GRITS *GF</b>	<b>15</b>
<b>DIRTY RICE *GF</b>	<b>15</b>
<b>FRESH BEANS *GF</b>	<b>20</b>

<b>HOMEMADE BREAD</b> WITH CAJUN GARLIC BUTTER	<b>12</b>
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## **DESSERTS MADE IN HOUSE** ---

<b>WHITE CHOCOLATE AND BLUE BERRY BREAD PUDDING</b>	<b>45</b>
<b>PUMPKIN BREAD PUDDING</b>	<b>45</b>
<b>KEY LIME PIE</b>	<b>25</b>
<b>PUMPKIN PIE</b>	<b>18</b>
<b>EGGNOG CHEESECAKE</b>	<b>35</b>
<b>CHOCOLATE MOUSSE *GF</b>	<b>35</b>
<b>PECAN PIE</b>	<b>25</b>
<b>CRANBERRY WHITE CHOCOLATE CREAM PIE</b>	<b>18</b>
<b>MAPLE WALNUT PIE</b>	<b>25</b>
<b>BANANA CREAM PIE</b>	<b>20</b>