



WEDDING CATERING MENU

HOT APPETIZERS

Boudin Spring Rolls- decadent egg roll filled with freshly made boudin and fried to perfection.

Boudin Balls with Remoulade Sauce- pork sausage made with rice and seasonings formed into balls, dredged in seasoned flour, and fried to perfection.

Mini Crabcakes with Remoulade Sauce- lump crabmeat combined with seasonings and breadcrumbs formed into bite sized patties and fried until golden brown.

Spinach Artichoke Dip- creamy, cheesy, and savory blend of spinach, artichoke hearts, and parmesan cheese topped with mozzarella cheese and baked to perfection.

Stuffed Mushrooms- tender mushroom caps seasoned to perfection, filled with a savory blend of sauteed mushroom stems, garlic, fresh herbs, parmesan cheese, and crispy panko breadcrumbs.

Seafood Stuffed Mushrooms: fresh mushroom caps filled with shrimp, crabmeat, and Monterrey jack cheese topped with panko breadcrumbs

Fried Chicken Tenders with Honey Dijon Sauce: juicy fresh chicken tenders seasoned with our secret spices and hand battered and fried to golden perfections.

Seafood Balls- savory bite sized balls filled with shrimp and crabmeat, dredged in a seasoned flour mixture, and fried until golden brown.

Parmesan Meatballs- signature blend of ground beef and Italian sausage seasoned to perfection with fresh garlic, parsley, herbs and topped with Marinara sauce.


Bacon Wrapped Shrimp: large shrimp wrapped in hickory smoked bacon delivering an irresistible flavor.


Mini Chicken and Waffles: crispy fried chicken and sweet waffles drizzled with maple syrup.

Beef Tenderloin Poppers: jalapenos stuffed with our savory cream cheese filling and topped with a slice of our perfectly seasoned beef tenderloin

Mini Crawfish Pies: flaky golden crusts filled with creamy mixture of crawfish tails, rice, and the Cajun trinity.

Maple Glazed Bacon Wrapped Pork Loin Bites: tender cubes of premium pork loin wrapped in applewood smoked bacon, oven roasted until crisp and finished with a maple bourbon glaze.





Shrimp and Smoked Sausage Kabobs- large peeled shrimp paired with rounds of savory Louisiana sourced smoked sausage glazed in a rich garlic and smoked paprika butter,

Arancini: crispy fried risotto balls filled with mozzarella cheese and meat ragu. Served with marinara sauce.

Pepper Jelly Cream Cheese Bites: savory sweet tangy appetizer consisting of a cream cheese mixture topped with pepper jelly.

Crispy Cream Cheese Wonton Cups: mini bite size wonton cups filled with a Creole Cream cheese mixture.

Gumbo Shots- Seafood, Chicken and Sausage


Mardi Gras Egg Rolls: crispy egg rolls stuffed with sausage, creamy cheeses, and the Cajun trinity and fried to perfection. Served with ranch or our famous Voodoo dipping sauce.

Southwestern Chicken Egg Rolls: crispy egg rolls filled with seasoned chicken, spinach, black beans, corn, red bell pepper, and pepperjack cheese.

Beef and Chorizo Mexican Egg Rolls: southwestern inspired egg rolls loaded with chorizo, Oaxaca cheese, black beans, corn, and fresh cilantro.

Cajun Butter Steak Sliders: tender, juicy ribeye steak bites seared to perfection and tossed in a rich, savory garlic butter.

Cowboy Butter Steak Sliders: tender juicy ribeye steak, caramelized onions, and melted provolone cheese nestled inside toasted Brioche slider buns.



COLD APPETIZERS

Fresh Vegetable Tray- a fresh assortment of garden-fresh vegetables including crisp carrots, celery, broccoli, cauliflower, and grape tomatoes. Complemented by either a zesty ranch or hummus dip.

Fruit Tray-a colorful selection of freshly sliced seasonal fruits including strawberries, watermelon, cantaloupe, and oranges artfully arranged for a stunning centerpiece and healthy flavorful addition

Jumbo Shrimp Crostini with Cucumber Dill Butter- tender, succulent jumbo shrimp sauteed to perfection in a creamy tangy butter sauce featuring fresh aromatic dill nestled on top of crispy cucumbers and a crostini

Boiled Shrimp with Cocktail Sauce in a Cup- jumbo shrimp served in a chill shooter glass with our house made cocktail sauce and a lemon twist.

Assorted Cheese Tray-a curated selection of soft, semi-hard, and hard cheeses, offering a range from creamy Brie to Sharp Cheddar, and nutty Swiss.

Fruit and Cheese Tray- an exquisite collection of gourmet cheeses and fresh seasonal produce artfully arranged with savory olives, fig jam, and artisan crackers designed to elevate your palate.

Mini Muffalettas- New Orleans inspired appetizer featuring layers of Italian cured meats, provolone cheese, and a signature olive salad on small soft rolls.

Crawfish Remoulade with Crackers- cold tossed salad of boiled crawfish, horseradish, Creole mustard, and herbs. Served on top of a bed of lettuce.

Tomato Basil Crostini- toasted baguette slices topped with marinated roma tomatoes, fresh basil, and extra virgin olive oil.

Caprese Skewers- a trio of fresh basil, creamy mini mozzarella balls, and grape tomatoes finished with a balsamic glaze drizzle.

Roasted Tomato and Ricotta Cheese Dip with Pesto on Crostinis- sily, whipped ricotta cheese base swirled with aromatic basil pesto, topped with blistered, oven roasted cherry tomatoes. Served with garlic rubbed crostinis,



ENTREES

Scratch Made Chicken Parmesan- tender chicken breast with seasoned panko breadcrumbs, lightly pan fried to golden perfection. Smothered in our savory marinara sauce, topped with bubbly, melted fresh mozzarella and aged Parmesan, and finished with fresh basil.

Grilled Salmon with Mango Salsa- perfectly grilled, tender, and flaky salmon fillets topped with a vibrant, refreshing mango salsa. Featuring diced ripe mangoes, fresh lime, cilantro, red onion, and a hint of jalapeno heat for a smoky and sweet flavor.

Blackened Salmon- boldly seasoned salmon seasoned with our homemade blackening seasoning and seared to perfection offering a perfect charred crust.

Creamy Cajun Sausage and Shrimp Pasta- a savory one pan creamy Cajun pasta loaded with juicy tender shrimp and Louisiana sourced sausage, topped with fresh parsley.

Blackened Chicken with Cajun Beurre Blanc Sauce- chicken breast seasoned with our signature blackening seasoning, pan-seared to perfection and finished with a velvety, tangy Cajun-infused white butter sauce.

Catfish Acadiana with Shrimp Butter Sauce- Fried or baked catfish fillet served with a rich butter sauce

Red Beans and Rice- creamy red beans slow seasoned with our signature spices and slow simmered with Louisiana smoked sausage and served over fluffy white rice.


Chicken and Sausage Jambalaya tender chicken and smoked sausage tossed in rice with the Cajun trinity and our signature spices for a flavorful Louisiana dish.


Chicken Madeira- perfectly seasoned chicken breast sauteed and topped with fresh asparagus, mozzarella cheese, and a rich, savory Mushroom Madeira wine sauce.

Chicken Marsala- pan seared chicken breast smothered with a rich, savory-sweet Marsala wine and mushroom sauce.

Pork Medallions with Dijon Cream Sauce- garlic and herb rubbed pan seared pork tenderloin medallions, finished with a velvety, sharp Dijon cream sauce and fresh thyme.

Beef Tenderloin with Mushroom Sauce- pan seared center cut beef tenderloin medallions, finished in the oven and draped in a velvety cremini mushroom and Cognac cream sauce.





Million Dollar Beef Tenderloin- decadent perfectly roasted center cut beef tenderloin, expertly seasoned with garlic, rosemary, and thyme, then seared to create a tender, juicy interior with a rich savory crust.

Braised Brisket- slow braised beef brisket, fork-tender and simmered for hours in a savory red wine reduction with caramelized onions, carrots, and thyme.

Lemon Herb Chicken- chicken breast marinated in a zesty blend of lemon juice, fresh rosemary, thyme, and garlic.

ANTIPASTO DISPLAY

Roasted Vegetables, Fresh Fruit, Cold Vegetable Salads, marinated mushrooms, Italian meats and cheeses

