



bayou
cajun

exclusively[®]
yours
catering&events

\$34

select... 2 specialties | 3 hot or cold | 1 pre-carved meat

\$38

select... 3 specialties | 4 hot or cold | 1 pre-carved meat*
with carving station included

specialty selections

Fried Eggplant Pontchartrain | Shrimp Alfredo with Penne Pasta
New Orleans Blackened Chicken & Tasso Pasta
Crawfish Etouffee with Steamed Rice | Chicken & Sausage Jambalaya
Spinach Stuffed Chicken Roulade with Tasso Cream
Boudin Chicken Breast Roulade with Tasso Cream
Louisiana Shrimp Tasso & Jalapeno Cheese Grits
Spinach Stuffed Pork Tenderloin with Pepper Jelly
Fried Catfish with Cocktail Herbed Butter Sauce
Louisiana Mini Lump Crab Cakes | Cajun Pepper Jelly Glazed Shrimp
Coconut Crusted Shrimp with Creole Marmalade | Louisiana Jumbo Bacon Wrapped Shrimp
Jumbo Shrimp & Bacon Brochettes | Bacon Wrapped Duck with Peppery Jelly
Bacon Wrapped Pork Tenderloin with Pepper Jelly | Grand Isle Seafood Cake

hot and cold deliciousness

Bayou Bistro Meatballs | Crab & Artichoke Dip with Assorted Crackers
Spinach & Artichoke Dip with Assorted Crackers | Mini Crawfish Pies | Mini Meat Pies
Boudin Balls | Chicken Drumettes | Cajun Pepper Jelly Chicken Bites
Seafood Stuffed Mushrooms | Crawfish Etouffee with Phyllo Cups
Pork or Vegetable Spring Rolls with Sweet & Sour Sauce | Spinach and Cheese Mushrooms
Chilled Louisiana Shrimp Dip with Assorted Finger Sandwiches
Smoked Walnut, Mandarin, Goat Cheese Salad | Mango & Pineapple Salsa with Plantain & Chips
Fried Ravioli with Marinara | Fried Chicken Tenders with Bayou Sauce
Spinach & Cheese Stuffed Mushrooms | Shrimp and Andouille Pies | Spinach and Artichoke Pies
Cajun Crawfish Dip with Pita Chips | Raspberry & Pecan Mascarpone with Fresh Fruit & Crackers
Smoked Salmon Dip Crostinis | Smoked Salmon Display | Cajun Fried Green Beans
Hummus with Fresh Vegetables | Tomato Basil Bruschetta with Garlic Crouton
Louisiana Chilled Shrimp Pasta | Mediterranean Pasta Salad
Marinated Cucumber & Tomato Salad | New Orleans Crab Dip with Assorted Crackers
Ceasar Salad with Parm & Croutons | Meddertterian Garden Salad | Mini Muffalettas

carvers block (all served with assorted rolls & spreads)

Honey Smoked Ham | Apricot Glazed Roasted Pork Loin | Cajun Fried Turkey Breast
Steamboat Round Herbed Butter | Beef Roast

Prime Rib - Carving Station On Gold Package Only*

down by the bayou cajun passed hors d'oeuvres

Coconut Crusted Shrimp | Louisiana Mini Lump Crab Cakes
Jumbo Shrimp and Bacon in Brochettes | Spinach & Cheese Stuffed Mushrooms
Seafood Stuffed Mushrooms | Shrimp Andouille Pies | Mini Meat Pies | Boudin Balls
Cajun Pepper Jelly Chicken Bites | Smoked Salmon Dip on Crostinis

Add butler passed item for thirty minutes - \$2. (pp)

*Dinnerware and cake plates provided. China service available and priced upon request.
Priced based on 50 or more people. 18% gratuity and 6% tax added to all bills.
Other menu and dessert options available and priced upon request.
***All packages based on 3 hour service.*

*Creating a memorable experience for you and your guests!
We provide beautifully presented, great tasting food, along with the highest standards of service.
If you have questions at any time during your planning process, do not hesitate to contact us.
We look forward to working with you to make your event perfect.*

catering&events

celebration
OF CUISINE:
global recipes | culturally inspired