



CATERED EVENTS MENUS

HORS D'OEUVRES

All passed or buffet Horsdorves are priced per 100 pieces plus tax and gratuity. A fee of \$5.00 per butler per hour is required for passed service.

COLD HORS D'OEUVRES

Blue Crab Drummettes with Spicy Cocktail Dipping Sauce.....	\$200.00
Spiced Shrimp with Mango Cream on Toasted Rounds.....	\$185.00
Grilled Chicken Salad and Asparagus Tips in Puff Pastry.....	\$185.00
Grilled Tuna and Pecans in Puff Pastry.....	\$185.00
Spicy Shrimp Salad in Cucumber Cups.....	\$185.00
Melon, Pineapple and Mango Kabobs.....	\$160.00
Ham, Cheese, Bellpepper and Pineapple Kabobs.....	\$160.00
Bacon Wrapped Asparagus with Dipping Sauce.....	\$160.00
Smoked Salmon with Cream Cheese on Toasted Rounds.....	\$160.00
Fancy Assorted Cold Canapé's.....	\$130.00
Stuffed Celery Hearts with Smoked Gouda.....	\$130.00
Assorted Finger Sandwiches.....	\$130.00
Fancy Deviled Eggs.....	\$130.00
Spicy Shrimp Salsa Served with Toasted Pita Triangles.....	\$130.00
Italian Bread Bowl Stuffed with Spinach and Artichoke Cream Cheese.....	\$130.00

HOT HORS D'OEUVRES

Coconut Shrimp with Pineapple Chile Dipping Sauce.....	\$200.00
Smoked Bacon Wrapped Fried Oysters with Bienville Sauce.....	\$225.00
Bacon Wrapped Grilled Shrimp with Orange Marmalade.....	\$225.00
Chicken or Beef Teriyaki Kabobs with Sweet and Sour Sauce.....	\$185.00
Spicy Chicken Egg Rolls with Sweet and Sour Sauce.....	\$185.00
Chipotle Chicken Quesadilla with Sour Cream and Salsa.....	\$185.00
Chicken Drumettes, Buffalo or Southern Fried with Ranch Dipping Sauce.....	\$185.00
Fried Catfish Tenderloins with Spicy Cocktail Dipping Sauce.....	\$195.00
Crab Cakes with Spicy Remoulade Sauce.....	\$200.00
Roasted Pork Riblets with Spicy Bar-B-Q Sauce.....	\$195.00
Oyster or Crawfish Stuffed Mushrooms with Béarnaise Sauce.....	\$200.00
Mini Meat Balls served with Marinara or Sour Cream Sauce.....	\$175.00
Grilled Bite Size Andouille with Sautéed Peppers and Onions.....	\$175.00
Crispy Chicken Tenders with Bar-B-Q Dipping Sauce.....	\$175.00
Mini Assorted Quiche.....	\$175.00

DISPLAYS

All Displays are priced per person

Sliced Tropical Fruit with Mango or Strawberry Mousse.....	\$3.25
Assorted Vegetable Crudités with Blue Cheese and Ranch Dipping Sauce.....	\$3.00
Jumbo Boiled Gulf Shrimp with Spicy Cocktail Sauce.....	\$5.95
Chocolate Dipped Strawberries with Vanilla Whipped Cream.....	\$3.95
Chocolate Fondue with Angel Food Cake and Strawberries.....	\$3.95
Smoked Salmon w/Cream Cheese, Onions, Capers, Chopped Egg w/Toasted Bagels.....	\$4.25

HOT DIPS

All Hot Dips are priced per gallon and presented with assorted crackers and toasts

Crab and Brie Cheese Dip.....	\$69.00
Oysters Rockefeller Dip.....	\$59.00
Spicy Queso Dip.....	\$40.00
Spinach and Artichoke Dip.....	\$40.00
Crawfish Parmesan Cheese Dip.....	\$59.00

CARVING STATIONS

All carving stations require a minimum of 75 persons, are priced per person and presented with assorted sliced Buttered rolls and condiments

A charge of \$5.00 per hour per carving Chef is required

Roast Garlic and Soy cured Beef Tenderloin.....	\$8.95
Boneless Roast Prime Rib of Beef.....	\$8.95
Hickory Smoked Brisket.....	\$6.95
Pepper Crusted Beef Inside Round.....	\$6.95
Peach Glazed Smithfield Smoked Ham.....	\$4.95
Pineapple Glazed Pork Loin.....	\$4.95
Rosemary Roasted Whole Turkey Breast.....	\$4.95

CAJUN FAVORITES

All Cajun Favorites are priced per person and served with Toasted Rolls, Cornbread or Crackers

Crawfish Etouffee with Rice.....	\$8.95
Shrimp or Crawfish Alfredo with Bowtie Pasta.....	\$8.95
Chicken and Sausage Jambalaya.....	\$6.95
Red Beans and Rice with Sausage.....	\$5.95
Chicken and Sausage Gumbo with Rice.....	\$6.95
Shrimp Creole with Rice.....	\$7.95

GRAB-&-GO'S

BREAKFAST GRAB-&-GO'S

- Pastries and Muffins with Tropical Fruit salad and Coffee
\$7.95
- Buttermilk Biscuit with Sausage, Egg, Hash brown Potato, Coffee
\$7.95
- Flour Tortilla stuffed with scrambled Eggs, Crumbled Sausage, Hashed brown Potatoes, sautéed peppers and onions, Cheddar Cheese and salsa, Coffee
\$7.95
- Buttermilk Pancake wrapped around a grilled Pork and Sage Sausage in natural Casing with cheddar cheese and Maple Syrup, Coffee
\$7.95
- Sliced and toasted buttered English Muffin filled with shaved griddled Sirloin, sautéed peppers and onions, sliced grilled Tomato and Cheddar Cheese, Coffee
\$7.95

Add Orange Juice...\$1.95
Add Fruit Salad.....\$1.95
Add Bacon.....\$1.95

Add Milk.....\$1.95
Add Eggs.....\$1.95
Add Sausage...\$1.95

LUNCH GRAB-&-GO'S

- Ham and Cheese on sliced white or wheat bread, with Lettuce, Tomato, Pickles, Mayo, Mustard, Chips and a Chocolate Chip Cookie
\$8.95
- Turkey and Cheese on sliced white or wheat Bread with Lettuce, Tomato, Pickles, Mayo, Mustard, Chips and a Peanut Butter Cookie
\$8.95
- Grilled Chicken salad on a toasted bun with Lettuce, Tomato, and Onion, Chips and a Chocolate Brownie
\$8.95
- Grilled Tuna Salad on a toasted roll with Lettuce, Tomato, and Onion, Chips and a Chocolate Brownie
\$8.95
- Grilled all Beef Kosher Frank in natural casing on a toasted roll with Choice of Ketchup, Mustard, Whole Grain Mustard, Pickle Relish, onion, Sauerkraut, Chili, Swiss or Cheddar Cheese, Chips and White Chocolate Cookie
\$8.95
- Grilled Angus Burger on a toasted bun with choice of Lettuce, Tomato, Pickles, Onion, Mustard, Mayo, Ketchup, Cheese and Bar-B-Q sauce, Chips, Chocolate Brownie
\$7.95

Add Potato salad..... \$1.95
Add Fruit salad.....\$1.95
Add soft drink.....\$1.95

Add Coleslaw.....\$1.95
Add bottled water.....\$1.95
Add Fries.....\$1.95

BUFFET MENUS

All Buffets are priced per person plus tax and gratuity and require a minimum guarantee of 50 persons. Pricing includes pre set Ice Tea with Lemon and Coffee service

BREAKFAST BUFFETS:

• **THE SUNRISE**

Assorted Muffins, filled Pastries, and Doughnuts, Tropical Fruit Salad, Granola Bars, Coffee
\$9.95

• **THE DEW BUSTER**

Scrambled Eggs, Sausage and Bacon, Cheese Grits, Buttermilk Biscuits, assorted Jellies and, Sliced fresh Fruit, Coffee
\$9.95

• **THE GRIDDLE**

Buttermilk Pancakes, Scrambled Eggs, Sausage and Bacon, Hot Maple Syrup, Tropical Fruit Salad, Coffee
\$9.95

• **THE GRILLE**

6 oz. Grilled sirloin, Scrambled eggs, Tropical Fruit salad, hashed brown potatoes, Buttermilk Biscuit, Coffee
\$9.95

• **THE GRITS AND GRAVY**

Sautéed Sirloin tips au jus over grits or hashed browns, Buttermilk Biscuit, Tropical Fruit Salad, Coffee
\$9.95

Add Orange Juice ...\$1.95

Add Milk.....\$1.95

Add fruit salad.....\$1.95

Add Pastry.....\$1.95

Add Egg.....\$1.95

LUNCH BUFFETS

All Lunch Buffets are priced per person plus tax and gratuity and include preset Iced Tea with Lemon and Coffee service

- **THE CARNAIGY**

Sliced Ham, Turkey and Roast Beef with assorted toasted breads, with choice of Lettuce, Tomato, Onions, Pickles, Mustard, Whole Grain Mustard, Mayo, Potato salad, Tropical Fruit Salad, assorted Brownies and Cookies

\$9.95

- **THE LUCKY DOG**

Grilled Jumbo Beef Franks and German Bratwurst with toasted buns, choice of Yellow mustard, Whole Grain Mustard, Ketchup, Pickle Relish, Onions, Sauerkraut, Chili, Swiss or Cheddar Cheese, Potato salad, assorted Cookies and Brownies

\$9.95

- **THE OAK GRILLE**

Char grilled Black Angus burger on a toasted bun with choice of Lettuce, Tomato, Onions, Pickles, Mustard, Bar-B-Q sauce, Swiss, Cheddar or Pepper Jack Cheese, Mushrooms, with Criscut Fries, Potato Salad, Assorted Brownies and Cookies

\$9.95

- **THE TEX-MEX**

Grilled Chicken Enchiladas with Salsa Roho and Cheddar cheese and Sour Cream
Beef Fajitas with sautéed Onion, Bell Pepper, and Flour Tortillas
Guacamole salad with Shredded Iceberg Lettuce and Diced Tomatoes, Mexican Rice
Assorted Cookies and Brownies

\$10.95

LUNCH OR DINNER BUFFETS

HOLE # 1

Tossed Salad with Choice of Dressing
Chicken and Sausage Jambalaya with Creole Red Sauce
Green Beans
Toasted Roll
Chef's Choice Dessert Table
\$11.95 / Person

HOLE # 2

Tossed Salad with Choice of Dressing
Chicken and Sausage Gumbo
Spicy Fried Meat Pies
Fried Okra
Buttered Cornbread
Chef's Choice Dessert Table
\$12.95 / Person

HOLE # 3

Tossed Salad with Choice of Dressing
Crispy Fried or Herb Baked Chicken with Mashed Potatoes and Gravy Corn O'Brian
Buttermilk Biscuits
Chef's Choice Dessert Table
\$12.95 / Person

HOLE # 4

Tossed Salad with Choice of Dressing
Crawfish Etouffee with Steamed Rice
Garlic Green Beans
Toasted Roll
Chef's Choice Dessert Table
\$13.95 / Person

HOLE # 5

Tossed Salad with Choice of Dressing
Home Style Meatloaf with Buttered Mashed Potatoes and Gravy
Sweet Peas and Carrots
Toasted Roll
Chef's Choice Dessert Table
\$13.95 / Person

HOLE # 6

Tossed Salad with Choice of Dressing
Shaved Roast Beef with Sautéed Onions, Bell peppers and AuJus with Steamed Rice
Green Bean Casserole
Chef's Choice of Dessert Table
\$13.95 / Person

HOLE # 7

Tossed Salad with Choice of Dressing
Roasted Chicken Breast Stuffed with Cornbread Dressing
Vegetable Medley with Rice Pilaf
Toasted Roll
Chef's Choice of Dessert Table
\$13.95 / Person

HOLE # 8

Creamy Cole Slaw and Potato Salad
Southern Fried Catfish with Hush Puppies, Corn on the Cob
Cajun Style Dirty Rice
Chef's Choice of Dessert Table
\$14.95 / Person

HOLE # 9

Tossed Salad with Choice of Dressing
Crispy Fried or Oven Baked Pork Chop with Grilled Okra and Tomatoes
Cajun Style Dirty Rice
Toasted Roll
Chef's Choice of Dessert Table
\$14.95 / Person

HOLE # 10

Tossed Salad with Choice of Dressing
Smothered Salisbury Steak and Gravy
Steamed Rice and Buttered Broccoli
Toasted Roll
Chef's Choice of Dessert Table
\$14.95 / Person

HOLE # 11

Tossed Salad with Choice of Dressing
Roasted Pork Loin with Parsley Potatoes
Vegetable Medley
Toasted Roll
Chef's Choice of Dessert Table
\$15.95 / Person

HOLE # 12

Tossed Salad with Choice of Dressing
Crawfish Fettuccini Alfredo
Sautéed Mushrooms, Zucchini, Yellow Squash and Bell pepper Medley
Toasted Roll
Chef's Choice of Dessert Table
\$15.95 / Person

HOLE # 13

Tossed Salad with Choice of Dressing
Crawfish Stuffed Marinated Grilled Pork Chop with Creole Cream Sauce
Parmesan Potatoes and Buttered Green Peas
Toasted Roll
Chef's Choice of Dessert Table
\$15.95 / Person

HOLE # 14

Tossed Salad with Choice of Dressing
Grilled Tuna Filet with Lemon Herb Sauce and Fried Leeks
Roasted Garlic Potatoes and Vegetable Medley
Toasted Roll
Chef's Choice of Dessert Table
\$16.95 / Person

HOLE # 15

Tossed Salad with Choice of Dressing
Carved Pepper Crusted Prime Rib with AuJus
Chantilly Potatoes and Green Bean Almandine
Toasted Roll
Chef's Choice of Dessert Table
\$20.95 / Person

HOLE # 16

Tossed Salad with Choice of Dressing
Pineapple Glazed Ham and Rosemary Roasted Turkey Breast
Green Beans, Candied Yams and Cornbread Dressing
Toasted Roll
Cranberry Sauce
Chef's Choice of Dessert Table
\$20.95 / Person

HOLE # 17

Tossed Salad with Choice of Dressing
6 oz. Filet Mignon with Creole Crawfish Sauce
Horseradish Mashed Potatoes and Steamed Asparagus
Toasted Roll
Chef's Choice of Dessert Table
\$26.95 / Person

HOLE # 18

Tossed Salad with Choice of Dressing
Seafood Gumbo, Stuffed Crab, Boiled Shrimp, Fried Oysters and Fried Catfish
Hushpuppies
Toasted Roll and Crackers
Chef's Choice of Dessert Table
\$27.95 / Person

SOUPS, SALADS AND SPUDS

***All Soups are Served with Tossed Green Salads, Choice of Dressing, Bake Potatoes with all of the Trimmings, Toasted Rolls and Crackers
Chef's Choice Dessert***

Cream of Broccoli.....	\$7.95
Tomato Basil.....	\$7.95
Shrimp or Crawfish Bisque.....	\$8.95
Chicken Corn Chowder.....	\$8.95
Vegetable Beef and Penne'.....	\$8.95
Old Fashion Chicken Noodle.....	\$8.95
Chili and Black Been.....	\$8.95
Chicken and Sausage Gumbo.....	\$8.95

DINNER ENTREES

GRILLED CORNISH HEN

Basil Tomato Soup with Heart of Palm Salad
Grilled Cornish Hen with Mango Sauce
Wild Rice Pilaf
Green Bean Almandine
Chef's Choice Dessert
\$22.95 per person

SHRIMP FETTUCINI

Crawfish Bisque with Artichoke Heart Salad
Shrimp Fettuccini
Vegetable Medley
Chef's Choice Dessert
\$22.95 per person

SNAPPER W/ALFREDO

Shrimp Bisque with Heart of Palm Salad
Pan Seared Snapper over Pasta Alfredo
Giant Asparagus
Chef's Choice Dessert
\$27.95 per person

SEAFOOD STUFFED PORK CHOP

Seafood Gumbo with Shrimp Caesar Salad
Seafood Stuffed Pork Chop
Parmesan Potatoes
Zucchini Peppers
Chef's Choice Dessert
\$27.95 per person

SNAPPER W/CRAWFISH SAUCE

Seafood Gumbo with Shrimp Remoulade Salad
Seared Snapper with Pasta topped with Crawfish Sauce
Giant Asparagus
Chef's Choice Dessert
\$29.95 per person

8oz. FILET

Shrimp Bisque with Heart of Palm Salad
8oz. Filet with Pearl Onion Mushroom Sauce
Giant Asparagus
Horseradish Mash Potatoes
Chef's Choice Dessert
\$32.95 per person

Host Bar:

(Call for Prices)

Liquor

Per Bottle

<i>Schnapps</i>	\$40.00
<i>Amaretto</i>	\$50.00
<i>Crawfords</i>	\$50.00
<i>Gordons</i>	\$50.00
<i>Morgan Lite</i>	\$55.00
<i>Morgan Dark</i>	\$55.00
<i>Malibu</i>	\$55.00
<i>Jim Beam</i>	\$55.00
<i>Smirnoff</i>	\$60.00
<i>Seagram's</i>	\$60.00
<i>Seagram's VO</i>	\$65.00
<i>Evan Williams</i>	\$65.00
<i>Old Charter</i>	\$65.00
<i>J & B</i>	\$70.00
<i>Jose Cuervo</i>	\$70.00
<i>Absolute</i>	\$70.00
<i>Bailey's</i>	\$70.00
<i>Stoli</i>	\$80.00
<i>Beefeater</i>	\$80.00
<i>Tanqueray</i>	\$80.00
<i>Markers Mark</i>	\$80.00
<i>Crown Royal</i>	\$80.00
<i>Dewar's</i>	\$80.00
<i>Jack Daniels</i>	\$80.00

Beer and Wine

Wine per Bottle

<i>St. Cellars Chardonnay</i>	\$40.00
<i>St. Cellars Cabernet</i>	\$40.00
<i>Berringer Zinfandel</i>	\$40.00
<i>Fressco Brut</i>	\$45.00

Beer per can

<i>Domestic Beer</i>	\$3.00
<i>Imported Beer</i>	\$3.50
<i>Keg of Beer</i>	\$185.00
<i>Wine</i>	\$4.50
<i>Mixed Drinks</i>	\$6.00

