

**100 PERSON  
\$42 PER PERSON**

**TRAY PASSED FOR 1 HOUR**

**CRAB STUFFED BEIGNETS**

*Crab cakes dipped in tempura batter. Served with white remoulade dressing*

**BUFFALO CHICKEN SPRING ROLLS**

*Roasted chicken, buffalo sauce, mozzarella & fontina cheeses, crispy battered spring roll, peppercorn ranch*

**CHIMICHURRI CHICKEN CROSTINI**

*Poached shredded chicken, chimichurri sauce, apple ginger slaw, toasted batard.*

**ENTREES**

**BBQ SHRIMP**

*Sautéed jumbo shrimp, Worcestershire butter sauce, steamed rice*

**CHICKEN SAUSAGE & SHRIMP**

*Crumbled Italian sausage, chicken shrimp, creamy marinara, basil*

**ACTION STATION**

**SHRIMP & TASSO**

*Spicy smoked pork Tasso, sautéed shrimp, green onions, parmesan cream sauce*

**CARVING STATION**

**SMOKED BRISKET**

*Smoked Beef Brisket, BBQ Glaze, mini French bread rolls*

**BUTTER CREAM POTATOES**

*Creamy smooth potatoes, touch of cream*

**SOUP or SALAD**

**GUMBO DUCK SHRIMP & ANDOUILLE**

*Roasted duck, andouille sausage, & shrimp in a dark roux gumbo with okra.*

*Served with steamed rice*

**PENTHOUSE**

*Mixed greens, grape tomatoes, eggs, bacon, Colby, peppercorn ranch*

**DESSERT**

**CHEESECAKE PARFAIT**

*Cheesecake, whipped cream, crumbled pecan cookie crust, strawberry sauce*

**HEAVY DUTY DISPOSABLE CUTLERY**

**100 PERSON  
\$32 PER PERSON**

**TRAY PASSED FOR 1 HOUR**

**CRAB STUFFED BEIGNETS**

*Crab cakes dipped in tempura batter. Served with white remoulade dressing*

**CAPRESE SALAD SKEWER**

*Grape tomato, basil, baby mozzarella, balsamic reduction*

**CORN MACQUE CHOUX**

*Sweet corn, tasso, smothered in onions, peppers, in a cream sauce*

**PASTA**

**BLACKENED SHRIMP ALFREDO**

*Blackened shrimp, creamy alfredo sauce, black pepper, parmesan herb mix*

**CARVING STATION**

**ROASTED TOP ROUND**

*Garlic crusted and whole roasted with herbs.*

*Served with horseradish cream & au jus*

**RED HOT POTATOES**

*Crushed buttery new potatoes, kick of crab boil*

**SOUP or SALAD**

**CHICKEN FAJITA SOUP**

*chicken, sautéed onions & peppers, cream velouté soup.*

*Served with flour tortilla chips*

**CLASSIC CAESAR SALAD**

*Romaine, parmesan, creamy Caesar dressing, parmesan crisps*

**DESSERT**

**TRADITIONAL BREAD PUDDING**

*Cinnamon raisin bread pudding, hot whisky cream*

**HEAVY DUTY DISPOSABLE CUTLERY**

**100 PERSON – NOLA BUFFET**  
**\$42 PER PERSON**

**ENTREES and PASTA**

**BBQ SHRIMP**

*Sautéed jumbo shrimp, worcestershire butter sauce, steamed rice*

**JAMBALAYA PASTA**

*Andouille, chicken, shrimp, mushrooms, peppers, &  
onions in a creole tomato sauce*

**BLACKENED BAYOU CHICKEN**

*Blackened chicken breast, Tasso cornbread dressing, crawfish tasso cream  
sauce*

**CARVING STATION**

**ROASTED PRIME RIB**

*Garlic Crusted and Whole roasted with herbs. Served with horseradish  
cream & au jus*

**SEASONAL GRILLED VEGETABLES**

**SOUP or SALAD**

**GUMBO SHRIMP & CRAWFISH**

*Louisiana shrimp & crawfish in a dark roux gumbo. Served with steamed  
rice*

**CRAB & SHRIMP REMOULADE**

*Mixed greens, shrimp, crabmeat, avocado, celery, grape tomatoes, white  
remoulade*

**DESSERT**

**PRALINE BREAD PUDDING**

*Cinnamon raisin bread pudding, praline liquor sauce, whipped cream*

**HEAVY DUTY DISPOSABLE CUTLERY**

**100-PERSON  
TRAY PASS APPS FOR 2 HOURS  
\$32 PER PERSON**

**HOT PASS APPITIZERS**

**BAYOU BROCCOLI**

*Bacon, broccoli, Monterey jack & Colby cheeses, battered and fried.  
Served with sweet horseradish sauce*

**BUTTERFLY SHRIMP**

*Spiced jumbo shrimp, crispy fried, Cajun sweet & sour sauce, marinated  
cucumbers*

**CORN MACQUE CHOUX**

*Sweet corn, tasso, smothered in onions, peppers, in a cream sauce*

**CRAB STUFFED BEIGNETS**

*Crab cakes dipped in tempura batter. Served with white remoulade dressing*

**COLD PASS APPITIZERS**

**ASIAN TUNA TARTAR**

*Marinated tuna, mango salsa, coconut gochujang vinaigrette, toasted  
sesame, crispy wontons*

**CAPRESE SALAD SKEWER**

*Grape tomato, basil, baby mozzarella, balsamic reduction*

**CHIMICHURRI CHICKEN CROSTINI**

*Poached shredded chicken, chimichurri sauce, apple ginger slaw, toasted  
batard.*

**JALAPEÑO SHRIMP DEVILED EGGS**

*Smoked eggs, chipotle filling. Topped with boiled shrimp and crisp  
applewood bacon. Drizzled with a citrus honey gastrique.*

## ***SANDWICH BOX LUNCHES***

*All box lunches include a Chocolate Chip Cookie, Bag of Kettle Chips, and a 16 oz bottle of spring water. We can put your logo on a white or Kraft paper box. There is a minimum of 4 of the same type box lunches. Delivery fee is waived if your order is 300.00 or more. 35.00 Delivery Fee to the CBD, French Quarter and Warehouse district. Delivery's outside of New Orleans Metro area will be quoted. Tax and gratuity not included.*

### **6" SEAFOOD PO-BOY**

***FRIED CATFISH, or SHRIMP 15***

***OYSTERS\*, or CRAWFISH\* (\*seasonal market price)***

*Toasted New Orleans French Bread, homemade tartar sauce, shredded lettuce, tomatoes, sweet & sour pickles*

### **6" SLICED DELI MEAT PO-BOY**

***ROASTED TURKEY, BLACK FOREST HAM, or ROAST BEEF 15***

*Toasted New Orleans French Bread, honey mustard dressing, shredded lettuce, tomatoes, sweet & sour pickles*

***GRILLED VEGGIE 13***

*Grilled eggplant, cucumbers, mozzarella & fontina cheeses, rene mushrooms, tomato slices, spring lettuce, balsamic glazed onions, roasted peppers, roasted pecan pesto, sun dried tomato aioli*

### **6" HOT PO-BOY DRESSED**

***BLACK N BLEU CHICKEN 13***

***6" HOT PO-BOY'S DRESSED***

*Blackened Chicken, rene mushrooms, cheddar blue cheese dressing, shredded lettuce, tomatoes, sweet & sour pickles*

*Sautéed jumbo shrimp, Worcestershire butter sauce, garlic aioli, shredded cabbage, roma tomatoes, hot sauce*

***ROAST BEEF DEBRIS 15***

*Slow roasted shredded beef, gravy drippings, garlic aioli, shredded cabbage, tomatoes, sweet & sour pickles*

### **CRAFTED HALF WRAPS 15**

***BUFFALO RANCH CHICKEN***

*Buffalo chicken tenders, bacon, grape tomatoes, ranch dressing, shredded greens, mozzarella & fontina cheeses, steamed lavash wrap*

***GRILLED CHICKEN OR SHRIMP CAESAR***

*Grilled chicken, romaine ribbons, bacon, Caesar dressing, parmesan cheese, grape tomatoes, steamed lavash wrap*

**NOLA CLUB**

*Shaved turkey, bacon, grape tomatoes, honey mustard, avocado, shredded greens, mozzarella & fontina cheeses, steamed lavash wrap*

**FIRECRACKER SHRIMP**

*Tempura battered shrimp, sweet siracha sauce, Asian almond cabbage mix, spicy peanut aioli steamed lavash wrap*

**THAI CHICKEN OR SHRIMP**

*Shredded roasted chicken or boiled shrimp, crispy fried noodles, green onions, basil, cilantro, shredded greens spicy peanut aioli, steamed lavash wrap*

**GRILLED VEGGIE**

*Grilled eggplant, cucumbers, mozzarella & fontina cheeses, rene mushrooms, tomato slices, spring lettuce, balsamic glazed onions, roasted peppers, roasted pecan pesto, sun dried tomato aioli, steamed lavash wrap*

**SPECIALTY CRAFTED SANDWICHES 16**

**CHIMICHURRI CHICKEN SALAD**

*Poached shredded chicken, chimichurri dressing, herbs, apple ginger slaw, roma tomatoes, applewood smoked bacon, on toasted batard*

**CHICKEN OR TURKEY AVOCADO CLUB**

*Grilled chicken or sliced turkey, applewood bacon, romaine, tomatoes, avocado, gruyere cheese, garlic aioli on toasted brioche*

**BLACKENED BBQ CHICKEN MELT**

*Blackened chicken breast, BBQ sauce, rene mushrooms, mixed cheese, applewood bacon, fried onion strings, honey mustard, lettuce tomatoes, on toasted brioche*

**SPICY CHICKEN CORDON BLEU**

*Crispy fried spicy chicken breast, glazed Chesei ham, gruyere cheese, sweet siracha aioli, lettuce, sweet & sour pickles on toasted brioche*

**CHICKEN PARMESAN SANDWICH**

*Breaded chicken cutlets, marinara & alfredo sauces, mozzarella & fontina cheeses on a parmesan crusted batard loaf*

**LE CLUB CROISSANT**

*Sliced ham & turkey, melted cheeses, applewood bacon, garlic aioli, sweet horseradish sauce, toasted croissant*