

Hors D' Oeuvres

Minimum order of 25 pieces, price per piece

Jalapeño Kolache with Sweet Onion Compote	\$2.00
Tomato Bruschetta on French Bread Crostini.	\$2.00
Fried Green Tomato with Remoulade	\$2.25
Marinated Chicken Skewers	\$2.25
Mini Boudin Balls with Cilantro Ranch	\$2.50
Panko Breaded Loaded Potato Cakes	\$2.50
Cajun Deviled Eggs with Shrimp or Sausage	\$2.75
Shrimp Cocktail Shooters	\$3.00
Mini Crab Cakes with Remoulade	\$4.50
Stuffed Shrimp with Remoulade	\$4.50
Mini Steak Rowley with Bleu Cheese Butter on Toasted Baguette	\$4.75

Displayed Appetizers

Lg. Tray serves 40-50 Sm. Tray serves 25-30
(Displayed on appetizer station)

Assorted Fruit Tray	Large Tray \$100 Small Tray \$50
Assorted Crudite Tray	Large Tray \$100 Small Tray \$50
Assorted Charcuterie (imported meats and cheeses with mixed nuts)	Large Tray \$200 Small Tray \$100
Assorted Dessert Tray	Large \$200 / Small \$100
Peeled Shrimp with Cocktail Sauce	\$22 / per dozen

Fresh Seafood Displays

Oyster Favorites

Minimum order of One Dozen / Dozen \$28 Add ½ Dozen \$14

Signature Char-Grilled

Char-grilled Oyster Bienville

Spinach Madeleine Char-grilled

Char-grilled Rockefeller

Raw Oysters

Minimum order of One Dozen / Dozen \$28 Add ½ Dozen \$14

Oysters on the Half Shell

Tan's Mignonette

French Quarter Trio

Serves 3-4 people \$38

Jumbo Lump Crab, Oysters on the Half-Shell, & Cold-boiled Shrimp



PRE-FIXE LUNCH & DINNER MENUS

(Guests to order from a printed menu with your selections date of event)

* Menu selection and offerings requested 7-10 days prior to the event for guarantee availability of selections

* Parties over 50 guests may offer 1 appetizer, 1 soup or salad option, 2 entrees

* A la carte menu is available for groups under 20 only

Laissez Les Bon Temps Rouler!

Group Lunch

Groups of 20 or more guests are required to offer a pre fixe menu option
*a la carte menu is available for groups under 20 only

<i>Starter</i>	<i>Starter</i>
Chicken & Sausage Gumbo Crab Bisque House Salad (choose two to offer)	Chicken & Sausage Gumbo Crab Bisque House Salad (choose two to offer)
<i>Entree</i>	<i>Entree</i>
Bayou Pork Ribeye Grilled Atlantic Salmon Zydeco Chicken (may offer three)	6 ounce Filet Mignon Grilled Atlantic Salmon with Lafitte Sauce Zydeco Chicken Bayou Pork Ribeye (choose three to offer)
<i>Accompaniments</i> (Served to the table family style)	<i>Accompaniments</i> (Served to the table family style)
Garlic Mashed Potatoes & Veggie du Jour *upgrades available with fee applied	Garlic Mashed Potatoes & Veggie du Jour *upgrades available with fee applied
<i>Dessert</i>	<i>Dessert</i>
Choice of: Bread Pudding or Cheesecake	Choice of: Bread Pudding or Cheesecake
\$40 /per guest	\$50 /per guest

Group Dinner

Groups of 20 or more guests are required to offer a pre fixe menu option
 *A la carte menu is available for groups under 20 only

Appetizers

Jalapeño Sausage Cajun Egg
 Fried Green Tomato with Remoulade
 Boudin Balls
 *choose two to offer

Appetizers

Shrimp or Sausage Cajun Egg
 Boudin Balls
 Crab Cake
 Boudin Stuffed Jalapeños
 *choose two to offer

Starter

Chicken & Sausage Gumbo
 Seafood Gumbo
 Crawfish Bisque
 Caesar Salad or House Salad
 *choose two to offer

Starter

Chicken & Sausage Gumbo
 Seafood Gumbo
 Crab Bisque
 Caesar Salad or House Salad
 *choose two to offer

Entree

6 ounce Filet Mignon
 Boudin Stuffed Shrimp
 Blackened Redfish with Crawfish Étouffée
 Bayou Pork Ribeye
 Zydeco Chicken
 *choose three to offer

Entree

8 ounce Filet Mignon
 Boudin Stuffed Shrimp
 Blackened Redfish with Shrimp Étouffée
 Twin Bayou Pork Ribeye
 Zydeco Chicken
 *choose three to offer

Accompaniments

(Served to the table family style)

Garlic Mashed Potatoes & Veggie du Jour
 *upgrades available with fee applied

Accompaniments

(Served to the table family style)

Garlic Mashed Potatoes & Veggie du Jour
 *upgrades available with fee applied

Dessert

Duo of Bread Pudding and Cheesecake
 Or
 Dessert Tray for Table

Dessert

Duo of Bread Pudding and Cheesecake
 Or
 Dessert Tray for Table

\$75 /per guest

\$85 /per guest

Group Dinner

*Parties over 50 guests may offer 2 appetizer, 2 soup or salad option, 2 entrees
(Beverages are not included with the cost of the menu)

Appetizers

Crab Cake, Shrimp Cocktail, Roasted Bacon with Bleu Cheese or Blackened Scallop
(choose two to offer)

Starter

Mardi Gras Bisque, Seafood Gumbo,
Wedge Salad, Caesar Salad or House Salad
(choose two to offer)

Entrée

6 ounce Filet Mignon with Lobster Tail
Jalapeño Sausage Crusted Redfish with Cajun Butter
Pork Ribeye with Choron Sauce
12 ounce Ribeye with Garlic Butter
(choose three to offer)

Dessert

Bread Pudding, Creme Brulee, Cheesecake, or Chocolate Cake
(choose three to offer)

~Or~ Dessert Tray for Table

\$100 /per person