

Catering Menu Options

Option 1 - \$26.00 per person

2 Entrées

2 Sides

1 Bread

Option 2 - \$30.00 per person

3 Entrées

2 Side Items

1 Bread

Option 3 - \$34.00 per person

1 Hors d'oeuvre

2 Entrées

3 Side Items

1 Bread

Option 4 - \$46.00 per person

2 Hors d'oeuvres

3 Entrées

2 Side Items

1 Bread

Option 5 - \$54.00 per person

3 Hors d'oeuvres

3 Entrées

2 Side Items

2 Breads

Entrées

Fried Catfish

Fried or Grilled Chicken Tenders

Cajun-Injected Baked Turkey

Chicken Alfredo

Herb Roasted Chicken

Honey Glazed Ham

Pepper Crusted Pork Tenderloin

Creamy Chicken & Tasso with Bow Tie Pasta

Cajun Jambalaya

Chicken & Sausage Pastalaya

Shrimp & White Cheddar Grits

Chicken & Sausage Gumbo

Seafood Gumbo
Creamy Shrimp & Tasso with Bow Tie Pasta
Shrimp Étouffée over Rice

Side Items

Macaroni & Cheese
Cornbread Dressing with Gravy
Southern Style Green Beans
Loaded Mashed Potatoes
Steamed Vegetables
Herb Roasted Red Potatoes
Sweet Potato Casserole
Classic Caesar Salad
Garden Salad
Pasta Salad
Spinach & Strawberry Salad
Potato Salad

Hors d'oeuvres

Deviled Eggs
Finger Sandwiches
Spinach & Artichoke Dip
Mini Meatballs
Bacon-Wrapped Asparagus
English Cucumber filled with Salmon Mousse
Meatballs (BBQ or Marinara)
Cocktail Smokies
Mushrooms Stuffed with Italian Sausage
Mini Muffalettas
Chicken Salad Croissants
Mini Crawfish Meat Pies
Fried Boudin Balls with Remoulade Sauce
Buffalo Chicken Bites
Catfish Bites
Charcuterie Tray
Vegetable Tray with Dip
Fruit Tray with Dip

Breads

Yeast Rolls
Hush Puppies

Garlic Bread
Cornbread Muffins
Desserts - \$2 per person
Banana Pudding
White Chocolate Bread Pudding
Apple or Peach Cobbler

Cocktail Parties / Showers

Our delicious hors d'oeuvres are perfect for your next get-together!

Recommendations for the number of hors d'oeuvres per guest:

1-3-hour party: 5-6 hors d'oeuvres per guest

3-4-hour party: 7-10 hors d'oeuvres per guest

Pricing:

5 items - \$28 per guest

6 items - \$30 per guest

7 items - \$32 per guest

8 items - \$34 per guest

9 items - \$36 per guest

Hot & Cold Hors d'oeuvres / Parties / Showers

Southern Deviled Eggs
Fire Roasted Artichoke & Spinach Hummus Crostini
Breaded Fried Chicken Strips with Ranch or Blue Cheese
Buffalo Chicken Bites Tray
Catfish Bites
Brie, Bacon, and Pepper Jam Bites
Meatballs - Bourbon BBQ, Marinara, or Swedish
Shrimp Crostini with Lemon Dill Aioli
Ham & Cheese Sliders
Meat & Cheese Finger Sandwiches
Chicken Salad on Mini Croissants
Shrimp Salad on Mini Croissants
Mini Overstuffed Muffalettas

Mini Crawfish Pies
Mini Meat Pies
Spinach & Artichoke Dip with Chips
Pecan Bacon Cheese Ball with Assorted Crackers
Mozzarella, Tomato, Herb Skewers
Grilled Chicken Bite Skewers with Dipping Sauces
Chardonnay Italian Sausage Bites with Spicy Dipping Sauce
Fried Boudin Balls with Remoulade Sauce
Fruit Display
Vegetable Display

Off-Site Catering by the Pan

Each pan serves approximately 35-45 people.
Entrées can be added to your Cocktail/Shower Package.

Entrées

Chicken Alfredo - \$85
Herb Roasted Chicken - \$95
Pepper Crusted Pork Tenderloin - \$125
Chicken & Tasso with Bow Tie Pasta - \$95
Shrimp & Tasso with Bow Tie Pasta - \$110
Jambalaya (Pork, Chicken, Sausage) - \$125
Pastalaya (Pork, Chicken, Sausage) - \$125
Shrimp & White Cheddar Grits - \$125

Side Items - \$85 per pan

Green Beans
Loaded Mashed Potatoes
Steamed Vegetables
Macaroni & Cheese
Potato Salad
Large Salad with 2 Dressings
Classic Caesar Salad

****Tax and Gratuity not included****

Bar Catering Packages

Event bookings require confirmation of availability, a completed Form, and a \$300 deposit. Final headcount and payment are due one week before the event. Prices do not include sales tax or gratuity. Special requests and substitutions are limited. Please call to discuss alternatives. A 50-person minimum or an additional \$100 fee will apply. Four hours of continuous service; \$250 fee for an additional hour. Cash Bar pricing is \$150.00 per event. All Events serving Liquor, Beer, & Wine are required to have a Security Guard \$160.00

Bar Catering Packages Event Booking Requirements

- Confirmation of availability, a completed form, and a **\$300 deposit** are required to secure your date.
- Final headcount and payment are due **one week before the event**.
- Prices **do not include sales tax or gratuity**.

- Special requests and substitutions are limited – please call to discuss alternatives.
- A **50-person minimum** applies, or an additional **\$100 fee** will be charged.

- Packages include **four hours of continuous service**; an additional hour is available for a **\$250 fee**.
- **Cash Bar pricing:** \$150 per event.
- All events serving liquor, beer, and wine require a **Security Guard (\$160)**.

Package Options

Beer, Wine, and Soft Drinks Package

\$18 per person

Includes three beers, one red wine, one white wine, and soft drinks.

Beer, Wine, Standard Liquor, and Soft Drinks Package

\$30 per person

Includes three beers, red and white wine, standard liquor, and soft drinks.

Beer, Wine, Premium Liquor, and Soft Drinks Package

\$34 per person

Includes three beers, red and white wine, premium liquor, and soft drinks.

Mimosa Bar

\$15 per person

Includes champagne, juice, and fruit.

Water, Tea, and Soft Drinks Package

\$7 per person

Includes bottled water and assorted soft drinks.

Iced Tea, Lemonade, Fruit Punch

\$30 per gallon

Frequently Asked Questions

Beer Selection

Includes, but is not limited to: Miller Lite, Bud Light, Michelob Ultra, Coors, and Budweiser.

Standard Liquor Selection

Includes, but is not limited to: Amaretto, Jose Cuervo Tequila, Smirnoff Vodka, Light Rum, Dark Rum, Gin, Seagram's 7 Whiskey, Jim Beam Bourbon Whiskey, and Whiskey.