

SAMPLE

menu



PASSED HORS D'OEUVRES

CAPRESE SKEWERS *with balsamic drizzle*

MINI CHICKEN & WAFFLES *with Tabasco Maple syrup*

BOUDIN BALLS *with creole mustard*

COCONUT BATTERED SHRIMP *with creole orange horseradish sauce*

CREOLE CRABCAKE *with remoulade sauce*

STATION ONE

CHOICE CHEESE & CHARCUTERIE DISPLAY *Chef's selections of cheeses, cured Italian meats, nuts, fresh fruit, cornichons, chutney, toasted bread & assorted mustards*

STATION TWO

DUO OF SOUPS *Corn & Crab Bisque, Mushroom & Brie*

STATION THREE

CHARGRILLED OYSTER BAR *Char-grilled oysters topped with our homemade parmesan garlic butter sauce accompanied with lemons & French bread*

STATION FOUR

FRIED GREEN TOMATO STATION (V) *cornmeal crusted fried green tomato slices, sautéed lump crab meat with a lemon beurre blanc sauce, and fresh chopped bacon with creole aioli*

STATION FIVE

TABASCO RUBBED PORK TENDERLOIN *with creole mustard au jus*
SEASONAL GRILLED VEGETABLES