



Reception SELECTIONS

**Build your very own customized menu,
or add any of these items to one of our packages!**



*Full Service Catering • Drop-Off & Set-Up • Catering
On-Site Parties of 10-300 • Off-Site Parties of 10-15,000*

Passed Hors D'oeuvres

Cold Hor D'oeuvres

- Shrimp Remoulade on a Crostini – \$4.00 per person
- Herb Roasted Chicken Caesar Pinwheels – \$4.00 per person
- Miniature Muffuletta – \$4.00 per person

Hot Hor D'oeuvres

- Crab Balls (3 per serving) – \$4.00 per person
- Alligator Jalapeño Kickers – \$5.25 per person
- Duck Quesadillas – \$4.00 per person
- Vegetable Spring Rolls – \$4.00 per person
- Vegetarian Potstickers – \$4.00 per person

Desserts

- New Orleans-style Bread Pudding – \$3.50 per person
- Assorted Cake Squares – \$5.00 per person
(Doberge, Carrot, Red Velvet, German Chocolate)



Specialty Displays

Miniature Muffuletta – \$4.00 per person

Fruit & Cheese Display – \$4.00 per person

Crawfish Flourentine Dip – \$4.00 per person

Spinach Dip – \$3.00 per person

Seafood Imperial Dip – \$4.00 per person

Mustard Greens – \$3.25 per person

Seafood Displays

Chilled, Peeled Shrimp (3 pieces) – \$12.00 per person

Served with lemon wedges, cocktail sauce, & remoulade.

Shucked Oysters – \$9.00 per person

Served with lemon wedges, cocktail sauce, & saltines.

Chilled Seafood Bar – \$20.00 per person

Three Shrimp, Eight Marinated Crab Fingers, Two Oysters

Served with lemon wedges, cocktail sauce, & saltines.

Soups and Salads

- Seafood Gumbo – \$5.00 per person
 - Corn & Crab Bisque – \$6.00 per person
 - Caesar Salad – \$4.00 per person
 - House Salad – \$6.00 per person
 - Coleslaw – \$3.00 per person
- Prices do not include tax & gratuity*

Side Items

- Steamed Vegetables – \$3.50 per person
 - Mustard Greens – \$3.75 per person
 - Garlic Mashed Potatoes – \$3.00 per person
 - Dirty Rice – \$4.50 per person
- Prices do not include tax & gratuity.*

