

Hors d'Oeuvre

Cold

Creole Deviled Eggs

Classic Deviled Eggs Kicked up with Tasso and Pickled Okra

Crawfish Roll

NOLA Sushi: Gulf Crawfish Tails, Spicy Kewpie Mayonnaise w/ Eel Sauce

Crab Fingers

Louisiana Blue Crab Fingers Tossed with Fresh Citrus Zest and Home-Made Remoulade Sauce

Oyster Shooter

Freshly Shucked Louisiana Oysters, Chilled Cayenne Spiked Tomato Soup with Pickled Okra

Fresh Ceviche

Local Gulf Seafood cooked in Fresh Citrus Juice, S Radishes and Herbs, Served in a shot glass

Crab Tostada

Mini Crispy Tortillas with Cumin Black Bean Puree, Louisiana Crab Salad with Avocado Cream

Lobster and Avocado Salad w/ Habanero and Chips

Plantain Chips with Spicy Lobster and Avocado Salad with Chipotle Cream

Grilled Pineapple and Shrimp Shooters

Spiced Pineapple Gazpacho, Cajun Shrimp, Cilantro

Tuna Tataki

Togarashi Spice Seared Ahi Tuna, Seaweed Salad, Avocado Cream

Thai Spring Rolls

Glass Noodles, Cilantro, Cucumber, Carrot rolled in Rice Paper with Oyster Dipping Sauce

Pork Char Siu Phyllo Cup

Sweet & Savory Chinese BBQ Pork, Scallions, Sesame

Coconut Shrimp

Crispy Coconut Shrimp with Sweet & Spicy Caribbean Pineapple Mango Salsa

Hot

Andouille en Croute, Beer Cheese Sauce

Mini Boudin Balls, Creole Honey Mustard Sauce

Mini Crab Cake, Traditional Remoulade Sauce

Pecan Chicken Tenders, Pepper Jelly

Mini Crawfish Cake

Maple Glazed Bacon Wrapped Scallops

Braised and Fried Pork Belly, Deep Fry Wonton, Asian Slaw

Chicken Satay, Thai Peanut Sauce

Crab Rangoon, Chinese Lemon Sauce

Asian Meatballs, Spicy Korean Glaze

Spicy Beef Empanadas

Chorizo Arrepas

Vegetarian

Creole Tomato Bruschetta (C)

G C Topped with Creole T, Basil, Green Onion, Extra Virgin Olive Oil and Fresh Mozzarella

Spinach and Goat Cheese Flat Bread (H)

Vegetable Spring Roll

Tomato Avocado Coteja Cheese Crostini (C)

Grilled Crostini with Red and Yellow Tomato, Fresh Avocado, Cotija Cheese

Reception Stations

Tartare and Tartine

Variety of Meat, Seafood and Vegetarian. Includes Dips and Tartare.
Served with house-made Bread and Crackers

Garden Station

Greens-Spinach, Spring Mix, Crispy Romaine

Toppings-Shredded Carrots, Cherry Tomatoes, English Cucumber, Grilled Corn, Black Beans, Herb Croutons, Cheddar Cheese, Blue Cheese, Parmesan Cheese, Dried Fruits, Assorted Nuts

Dressings- Ranch, Italian, Honey Mustard Vinaigrette, Caesar

Seafood Ceviche

Calamari – Fresh squeezed orange, garlic, shallots, honey, red radish, sweet peppers

Louisiana Gulf Shrimp – Fresh squeezed lemon and lime, red onion, cucumber, jalapeno, tomato

Louisiana Gulf Fish – Seasonal fresh fish, Fresh Squeezed Lemon, Scallion, cayenne and Cajun seasonings
Assorted crackers, Tortilla chips, cocktail sauce

Sushi Station

Sushi Rolls, Nigiri and Sashimi
Tuna, Shrimp, Salmon, Smoked Eel and Squid
Spicy Tuna Rolls and California Rolls
Edamame with Sea Salt
Seaweed and Tofu Salads
Wasabi, Soy Sauce and Pickled Ginger
(150 pieces per display)

Noodle

Chicken Lo Mein

Chicken Breast, Lo Mein Noodle, Carrots, Celery, Mushrooms

Vegetable Pad Thai

Rice Noodles, Bean Sprouts, Tamarind Sauce, Roasted Peanuts, Thai Basil

Japanese Yakiudon

Sautéed Beef, Udon Noodles, Shredded Cabbage, Carrots, Scallions

Toppings

Lime Wedges, Scallions, Bean Sprouts, Cilantro, Chili Oil, Sriracha

Q Smokery Station

Choice of Pulled Pork or Sliced Brisket

Smoked Pulled chicken with dirty rice.

Grilled Seasonal Vegetables

Jambalaya

Traditional Chicken and Andouille Sausage

Vegetarian Jambalaya

Steamship, Roasted Local Vegetables

Overnight Slow Roasted Steamship

Whole Grain, Dijon Mustard, Creamy Horseradish, Au Jus

Assortment of Pain Frais Bread

Seafood Boil (Crawfish Seasonal)

Traditional Seafood Boil and served in paper boat

Mini Corn on the Cob and Boiled New Potatoes

Lemon Wedges, Remoulade, Cocktail sauce

Assortment of house-made breads

Roasted Whole Suckling Pig

Cajun brined suckling pig, Stuffed and Slow Roasted

Garlic Rice and New Orleans style Butter Beans

Creole Gravy, Chimichurri

Pain Frais Bread Rolls

Street Tacos Station

Choice of:

Chicken Al Pastor

Carne Asada

Latin Spiced Seasonal Grilled Vegetables
On Corn Tortilla
Sauces to include:
Salsa Fresca, Tomatillo Salsa, Crema, Cilantro and Onions
Sides:
Arroz Rojo and Chorizo Pinto Beans
Based on 3 Pieces per Person

Seafood Station

Poached Jumbo Shrimp
Louisiana Blue Crab Claws
Fresh Oysters and Clams on the Half Shell
Served with Mignonette, Tabasco and Cocktail Sauce
(150 pieces per display)

Papa Tom Grits Station

Cheese, Pulled Pork & Andouille Sausage
Toppings Bar:
Chives, Caramelized Vidalia Onions, Roasted Yellow Peppers,
Bacon Bits, Smoked Cheddar and Bleu Cheese

Roasted Turkey Hen

Cider and Sage Brined Tangle Wood Turkey
Cornbread Dressing, Gravy, Apple Chutney, Harvest Seeded Twist Rolls

Dessert Stations

Build your own Tart Station

Choice of mini Tart shell - vanilla or chocolate
Fillings - Nutella, Dulce de leche, Pastry cream, berry jam, apple filling, cherry-filling, blueberry-filling
Choice of topping - whipped cream, toasted almonds, toasted coconut, toasted crumble, candied pecans

Warm Cookie Toasting Station

Choice of - Chocolate Chip, Oatmeal Raisin, Peanut Butter, Vanilla sugar, Macaroons, Biscotti
Choice of milk shake shooters - Berry, Coffee, Vanilla, Chocolate,

Choice of toppings - Chocolate Chips, White Chocolate bits, Chocolate Syrup, Butterscotch chips, Whipped Crème

Ponchatoula Strawberry Shortcake Station

(Based on Seasonal Availability)

Shortcake bites, Strawberry compote, Fresh Strawberry Wedges, Vanilla Chantilly Crème, Chocolate Bits, Candied nuts

Crème Brulee Station

Torched to order Choice of - Vanilla, Chocolate, Coffee and Banana Crème Brulee

Deconstructed Trifle Station

Choice of - Mini Vanilla, Chocolate and Red Velvet Cakes

Choice of filling - Pastry Crème, Diplomat whipped cream, Fresh berries, Brandied Cherries, Assorted Fruit Puree, Chocolate shavings, Candied nuts, Chocolate chips, Caramel sauce, Crème Anglaise, Chocolate sauce

Fruit and Cheese Station

Wide selection of Local and International cheeses with seasonal and dried fruits, crackers, flat breads, grissini