



HAND PASSED

LAMB LOLLIPOPS & CHIMICHURRI
SHRIMP COCKTAIL
RAW OYSTER SHOOTERS WITH COCKTAIL OR REMOULADE SAUCE
ANTIPASTO SKEWER & HERB OIL (V)
SPANIKOPITA
ALLIGATOR KICKERS
BRUSCHETTA CUPS (V)
HERB GOAT CHEESE PHYLLO CUPS (V)

PLATTERS

CRAWISH QUESO WITH PORK RINDS
ARTICHOKE SPINACH DIP & PITA CHIPS (V)
BOUDIN BALLS
PEPPER & SAUSAGE BOARD

ENTREES

COCHON DE LAIT & HAWAIIAN MINI LOAVES
PRIME RIB MEDALLIONS WITH HORSERADISH CREAM
TUSCAN CHICKEN PASTA
CHICKEN & PASTA TOSSED IN A PARMESAN CREAM SAUCE WITH TOMATOES, SPINACH & GARLIC
SEAFOOD GUMBO
CAJUN CEASAR SALAD

SWEET TREATS

BREAD PUDDING (V)
BANANAS FOSTER ICE CREAM (V)

MENU CREATED BY EXECUTIVE SOUS CHEF REGINAE WADE

(V)- VEGETARIAN

*Menu items subject to change by season and availability