



Hand Passed Hors D'oeuvres

Andouille Sausage with Creole Mustard

Andouille is a highly seasoned heavily smoked Cajun sausage heated on a barbeque pit, sliced 1/4" thick served with creole mustard.

Asparagus Wrapped with Prosciutto

Fresh young asparagus steamed till tender crisp then plunged into ice water to preserve color and crispness wrapped with prosciutto which has been spread with lightly seasoned cream cheese

Assorted Sushi Rolls

California rolls, crunchy rolls, vegetable rolls and dynamite rolls

Barbequed Shrimp

Uniquely Louisiana Offering of Fresh gulf shrimp baked in lemon, butter, garlic, paprika, black, red and white peppers complimented with fresh French bread for dipping

Blackened Pork

Fresh pork tenderloin rolled in a spicy mixture of Italian seasonings, three peppers and salt, flash cooked in a cast iron skillet and cut into bite size servings, served with a honey mustard to compliment the pepper

Blackened Redfish

Fresh filets of Louisiana redfish, seasoned and coated with blackened spices and prepared in an orange hot cast iron skillet on site

Chilled Dilled Shrimp

Fresh shrimp boiled in a lightly seasoned court bullion, marinated overnight in a seasoned sauce of olive oil, salt, capers, vinegar, and a few other spices. An alternative way to serve our great Louisiana shrimp.

Crab Cakes Béarnaise

Louisiana fresh lump crab cakes with the traditional seasonings of onions, celery, green onions, green peppers and garlic, fried to a golden brown and topped with our own version of Béarnaise sauce.

Crabmeat Charlene en Croustades

Our signature crabmeat dip with fresh lump crabmeat in a creamy base piped into miniature pastry shells and heated on site to ensure freshness.

Crawfish Etouffee in Pastry Shells

Fresh Louisiana crawfish tails, boiled and peeled sautéed in butter with chopped onions, celery, pepper, garlic and tomatoes, poured into pastry shells and baked

Crawfish and Gouda Bundles

Fresh crawfish tails and Gouda cheese in a wine sauce drawn up in puff pastry bundles and baked

Crabmeat and Brie Purses

Purses fashioned out of puff pastry, filled with lump crabmeat, brie cheese and a variety of spices baked until golden brown

Coconut Beer Battered Shrimp

Gulf shrimp battered in a diced coconut and beer batter and prepared on site. A unique presentation and delight for your guests

Tenderloin of Beef Stuffed with Marsala Mushrooms in Puff Pastry

Fresh filet of tenderloin marinated and stuffed with fresh mushrooms, herbs and whole wheat bread crumbs laced with Marsala and wrapped in puff pastry. Cooked on location.

Fried Catfish Bites with Tartar Sauce

Tender, melt-in-your-mouth farm raised catfish cut into bite-size pieces, seasoned as only Cajuns can, battered with our own seasoned cornmeal mix and deep fried to a golden brown in peanut oil and served with tartar sauce

Fried Eggplant Sticks

Fresh eggplant battered in Italian bread crumbs cooked on site, and served with an Italian Marinara

Grillade Cups

A traditional recipe of veal grillades, pureed and served in pastry shells

Grilled Chicken Ribbons

Marinated boneless chicken breasts grilled and sliced into thin ribbons

Grilled Filet of Tuna

Fresh gulf yellow fin tuna marinated in fresh squeezed fruit juices and our secret sauce grilled on site to ensure the utmost in quality and taste

Grilled Rosemary Shrimp

Large gulf shrimp marinated in rosemary infused olive oil combined with other seasonings barbequed on site to ensure the utmost in taste

Grilled Vegetables

Yellow squash, zucchini, onions, Portobello mushrooms, and roma tomatoes marinated in olive oil infused with various spices, thyme, oregano, fresh rosemary, salt and pepper grilled and slightly charred onsite

Gourmet Pizzas

Small homemade pizzas topped with the gourmet toppings of your choice

Gulf Shrimp with Sherry Sauce

Gulf shrimp deep fried in our special batter and complimented with a tangy sherry sauce

Java Pork Chops with Kalhua

Thick cut center chops coffee marinated and finished with a Kalhua and broth reduction

Marinated Petit Rib Eyes

Rib steaks cut into bite size portions, marinated in our own creation of oils, herbs, and spices and then flash fried in an iron skillet

Miniature Muffulettas

A smaller version of this New Orleans favorite, a small Italian roll with ham, salami, provolone, and olive salad mix

Marinated Cajun Duck Breast with Cognac and Black Peppercorn Sauce

Boneless breast of duck marinated with Cajun spices, flash sautéed in skillet on site to give it a crisp brown coating then finished in a barbeque pit complimented with our own sauce of reduced beef stock lightly seasoned with spices, crushed black peppercorns and cognac

Oyster & Artichoke Croustades

Using the oyster liquor, we make a wonderful dish of oysters, shallots, and artichokes contained in small pastry shells

Oysters Bordelaise

Fresh oysters deep fried on site and served with our own bordelaise sauce for dipping

Oysters en Brochette

Fresh oysters wrapped in bacon with water chestnuts and then broiled until crisp

Oysters Napoleon

Oysters wrapped with tasso, deep fried, and served with a New Orleans bordelaise sauce

Pita Toast with Wild Mushrooms

A variety of wild mushrooms, shallots, and fresh thyme in a wine and cream reduction, served on pita toast and topped with freshly grated manchego and parmesan cheeses

Roquefort Triangles

A triangle pocket created of phyllo dough and filled with Roquefort cheese sauce and baked

Shrimp and Prosciutto with Sweet Orange Glaze

Fresh gulf shrimp wrapped with prosciutto and served with an orange glaze for dipping

Shrimp & Snow Peas

Fresh Gulf shrimp, seasoned and boiled, then wrapped in fresh snow peas

Shrimp Wrapped with Bacon

Fresh Gulf shrimp wrapped with a strip of bacon, with our own special seasonings and broiled until crisp

Shrimp Remoulade

Iced Gulf shrimp, boiled and peeled, displayed on lettuce greens around a revere bowl, filled with Remoulade sauce

Spinach & Feta Triangles

Pastry pockets created from phyllo with spinach and feta cheese baked inside

Smoked Salmon with Avocado Pinwheels

Slices of smoked salmon filled with caper spiced cream cheese, sliced avocado and rolled

Smoked Salmon Turban

Smoked salmon, avocado, snow crab and cream cheese pinwheels

Stuffed Mushroom Caps

Fresh fancy mushroom caps stuffed with lump crabmeat, sautéed vegetable, breadcrumbs, and traditional Louisiana seasonings

Sesame Green Beans Tempura

Fresh green beans flash fried in sesame and beer tempura served with a soy sauce for dipping

Shrimp Remoulade

Iced Gulf shrimp, boiled and peeled, displayed on lettuce greens around a revere bowl, filled with Remoulade sauce

Cocktail Buffet

Artichoke Tree with Brie Sauce

A tree fashioned of fresh boiled artichokes and lemons, accompanied with our own brie sauce

Assorted Finger Sandwiches

Available in many varieties, ham, roast beef, turkey, cucumber and bacon, to name a few

Baked Brie with Apple Pecan Sauce

Wheels of brie in a pastry baked to a golden brown complimented with our own fresh apple pecan sauce and toast points

Mock Oyster Broccoli Dip

A cheesy vegetable dip loaded with broccoli, garlic, mushrooms, cheese

Caviar Checkerboard

To a layer of cream cheese, we add red and black caviar to create a checkerboard – complete with slices of hard-boiled eggs as playing pieces

Chilled Asparagus with Champagne Vinaigrette

Fresh asparagus steamed to crisp tenderness, then chilled to preserve their bright green color –served with a light champagne vinaigrette

Crabmeat Charlene

Our signature crabmeat dip with fresh lump crabmeat, cream cheese and a mayonnaise base- there are only three other secret ingredients. A proven favorite.

Crabmeat & Shrimp Lafitte

Lump crabmeat and shrimp combined in a rich wine and cheese sauce with a variety of seasonings – served with toast points

Crab Mousse

A delicious lump crabmeat pate formed in a fish shaped mold served with gourmet crackers

Crawfish Etouffee

Boiled crawfish tails sautéed with celery, onions, garlic, tomatoes, peppers, etc., mixed with a tomato roux and complimented with cayenne, Tabasco and other seasonings

Crawfish Ravigote with Mushrooms en Croustade

Fresh shitake and white mushrooms, fresh crawfish tails in a light brandy cream sauce served over gorgonzola encrusted toasted French bread rounds

Crudités

Fresh raw vegetables attractively cut and arranged, complimented with buttermilk dressing

Fruit Basket

A basket fashioned out of a watermelon filled with fresh seasonal fruit, served with your choice of chocolate fondue or fresh whipped cream Romanov

Fruit, Cheese, Pate & Vegetable Presentation

Fruit basket with heavy cream, havarti, jarlsberg, & Colby cheeses, salmon mousse, duck l'orange pate, roasted zucchini, asparagus, mushrooms, cherry tomatoes, squash and assorted fruits

Fruit Tree Presentation with Chocolate Fondue

A table centerpiece standing about 2 ½ feet tall with a variety of fresh fruit including watermelon balls, cantaloupe balls, honeydew melon balls, grapes, strawberries, and other seasonal fruits complimented with chocolate fondue for dipping

International Cheese & Fruit Presentation

A variety of international and domestic cheeses including Jarlsberg, Colby, Havarti, Gorgonzola Bleu, New York Cheddar, Smoked Gouda, and more, accompanied with gourmet crackers and a beautiful array of fresh fruit

International Coffee Presentation

A variety of Columbian blend, Spanish, Louisiana, and flavored coffees including a domestic decaffeinated

Oysters Bienville

A wonderfully rich marriage of oysters and several cheeses, baked and served in a chaffing dish with toast points

Oysters Rockefeller

A delicious combination of Louisiana oysters and spinach served in a chaffing dish accompanied by toast points or French bread rounds

Smoked Salmon Mousse

Chopped smoked salmon and seasonings in a cream base set in a fish shaped mold and served with gourmet crackers

Shrimp Mousse

A cream and tomato based shrimp pate with a variety of seasonings, served with a gourmet cracker assortment

Smoked Salmon Presentation

An unusual and attractive presentation of fresh smoked salmon, accompanied with capers, red onions, cucumbers, hard cooked eggs, fresh bagels and cream cheese

Spinach and Artichoke Madeline

The delicious combination of spinach and artichoke hearts in a cream and cheese sauce – served with toast points

Spinach Quesadilla

Fresh steamed spinach mixed with a medley of fresh grated parmesan, Romano, and Swiss cheeses, stuffed in a flour tortilla

South of The Border Dip

A layered dip of sour cream, refried beans, guacamole, salsa, grated cheddar and Monterey Jack cheese, chopped shallots and tomato, served with tortilla chips

Stuffed Grape Leaves

Tender grape leaves stuffed with lamb or beef with onions, currants, pine nuts, and risotto

Sweet and Sour Meatballs

Lightly seasoned ground meat shaped into quarter-sized meatballs, baked and slowly simmered in our sweet and sour glaze

Soup Selections

Butternut Squash Soup

We bake halved butternut squash until tender, then scoop out the pulp, blend it with sautéed seasonings, puree this combination, then thin it out with chicken stock and cream – it is then finished with butter and a select blend of spices

Chicken and Andouille Gumbo

Louisiana's own Andouille sausage, rice and breast of chicken added to a chicken stock made from chicken, onions, celery, carrots, peppers and a variety of seasonings, simmered into a unique local flavor

Corn and Crab Bisque

One of Louisiana's favorite cream soups consisting of sautéed vegetables, fresh lump crabmeat and corn in a delicately seasoned cream base

Courgette Soup

A chilled zucchini soup seasoned with green peppers and onions simmered in chicken and sour cream stock and chilled

Cream of Crab and Brie

A delicate creamed soup of gulf lump crabmeat and brie cream

Cream of Mushroom Soup

Our cream of mushroom soup is not like anything you have had in a can! This is a very light cream soup with fresh mushrooms and onions, delicately seasoned with white pepper, dill and rosemary

Duck & Andouille Gumbo

Louisiana's own Andouille sausage, rice and breast of duck added to a duck stock made from duck, onions, celery, carrots, peppers, and a variety of seasonings simmered into a unique local flavor

Eggplant and Shrimp Bisque

A delicate broth enhanced with fresh shrimp, herbs, Andouille sausage, and eggplant, finished with a light cream

Gazpacho Soup

A traditional Louisiana soup of pureed vegetables consisting of celery, onions, green onions, tomatoes, and tomato vegetable juice, sprinkled with freshly chopped onions and celery

Oyster and Artichoke Soup

This soup combines the delicate flavors and artichokes with onions, parsley and celery in a seafood stock improved with cream and then reduced

Oysters Rockefeller Soup

Traditional oysters Rockefeller of sautéed vegetables, fresh spinach, Louisiana oysters, and a variety of spices, blended with cream and broth to create a most unique soup, rarely found anywhere but Louisiana

Potato and Cheddar Soup

A rich, creamy potato soup enriched with chicken stock, cheddar cheese, bacon and sour cream

Red Pepper Soup

Red peppers, onions, tomatoes, bay leaf, thyme, garlic and other seasonings blended to create a delicately balanced experience

Seafood Gumbo

A traditional New Orleans roux based soup with crabmeat, shrimp, celery, okra, bell peppers, tomatoes, garlic and spices, served over rice

Shrimp Bisque

A delicate soup, composed of sautéed gulf shrimp and traditional minced vegetables and spices, blended with a tomato based cream sauce and wine, then combined with an original shrimp stock and rice, then reduced to create the delectable flavor so often enjoyed in New Orleans

Turtle Soup

A Louisiana tradition with fresh turtle meat, a variety of vegetables including onions, parsley, tomatoes, and lemons

Vichyssoise

A rich and creamy soup of potatoes and leeks garnished with chopped chives served cold

Salad Selections

Baby Spinach with Raspberry Balsamic Vinaigrette

Fresh spinach, sugar roasted pecans, red onions, bacon and gorgonzola cheese, tossed with our own raspberry balsamic vinaigrette

Caesar Salad

The traditional salad consisting of romaine lettuce, parmesan cheese, croutons, and the customary Caesar salad dressing, with anchovies on the side

Chartres Street Salad

Romaine lettuce, cucumbers, tomatoes, carrots, red onions, shallots, sliced mushrooms, and red peppers with raspberry balsamic vinaigrette

Chicken and Apricot Pasta Salad

A warm salad that boasts the unique combination of roasted chicken and sweet apricots, with farfalle pasta tossed in a cream sauce

Chilled Pasta Primavera Salad

Broccoli, carrots, mushrooms, squash, and zucchini tossed with pasta and a seasoned olive oil

Chinese Noodle Salad

Poached chicken breast, ham, scallions, and chopped walnuts tossed together with coriander, sesame seed and a blend of oils, creating a delicious Chinese salad dressing

Crabmeat Coleslaw Salad

An extravagant combination of lump crabmeat, avocados, and plum tomatoes, atop homemade coleslaw on a bed of mixed greens, garnished with sprouts and black olives

Endive Walnut Salad

Endive and watercress mixed with fresh mushrooms, crisp bacon and walnuts, tossed with a rich walnut oil herbed vinaigrette

Fruit Salad

A combination of seasonal fruit including a variety of melon balls (cantaloupe, watermelon and honeydew), bananas, apples, oranges, grapes, and strawberries

Godchaux Salad

Fresh lump crabmeat, gulf shrimp, tomatoes, iceberg, and romaine lettuce, boiled eggs, and celery topped with our own delicious Creole mustard dressing

Grilled Southwestern Chicken Salad

Grilled chicken breast cut into thin fingers and served on a bed of fresh corn, black beans, and shitake mushrooms

Isidore Salad

A mixture of ice cold iceberg, romaine and green leaf lettuce, tossed with apples, gorgonzola pecans, roasted pine nuts and grapes, served with a traditional French vinaigrette

Mandarin, Pecan and Avocado Salad

Sliced mandarin, pecan halves, and avocado mixed with celery, romaine lettuce, and bits of purple onion, tossed with a sweet vinaigrette

Mixed Greens with French Vinaigrette

A mixture of ice-cold escarole, iceberg, romaine, and green leaf lettuce served with traditional French vinaigrette

Oriental Pasta Salad

Roasted chicken breasts, ham, scallions and walnuts tossed together with coriander, sesame seeds, and a blend of oils and seasonings

Plantation Salad

Mixed greens with cherry tomatoes, celery, carrots, green onions, cucumbers, and broccoli, finished with a French vinaigrette

Roasted Chicken Salad with Roasted Almonds

Roasted cube of chicken breast tossed with roasted almonds celery and apples mixed with a mayonnaise base

Romaine & Walnut Salad

Romaine and red leaf greens mixed with fresh mushrooms, crisp bacon, and walnuts, tossed with a rich walnut oil and herbed vinaigrette

Romaine, Pecan & Onion Salad

Fresh romaine, chopped pecans, red onion, and shallots with homemade bleu cheese dressing

Seafood Pasta Salad

Iced Gulf shrimp, lump crabmeat, chopped broccoli, celery, carrot pennies, and shallots tossed with corkscrew pasta and complimented with French vinaigrette

Shrimp Remoulade Salad

A filling way to serve this well-known Louisiana dish. Lettuce, eggs, bacon, cucumbers, and celery mixed with spicy boiled shrimp, and word famous Remoulade sauce

Shrimp Salad

Spicy Louisiana shrimp, eggs, green onions, and celery combined with a touch of mayonnaise and a few secret ingredients, sure to be talked about

South of the Border Salad

Fresh mixture of greens, grated cheddar cheese, avocados, black olives, tomatoes, alfalfa sprouts, and black beans with sour cream, salsa, and corn chips on the side

Southwestern Chicken and Tomato Pasta Salad

A light baked chicken and pasta dish, complimented with a homemade fresh tomato and cilantro salsa topped with roasted pine nuts and feta cheese

Southwestern Tomato Pasta

A light pasta salad, that mixes the wonderful combination of boneless chicken breasts, homemade salsa with cilantro, layered atop a bed of angel hair pasta and garnished with roasted pine nuts and feta cheese

Tomato and Avocado Vinaigrette

Fresh tomatoes, avocados, mushrooms, and onions tossed with a bleu cheese vinaigrette and bleu cheese crumbles

Tomato and Eggplant Camanata with Parmesan Toast

Eggplant cooked down with onion and garlic, it is then cooled and chopped tomatoes, toasted pine nuts, and several herbs and spices are added to create a tasty light appetizer. Served with parmesan toast.

Warm Eggplant Salad

Fresh eggplant slices tossed with a basil infused olive oil, broiled to a delicate brown and topped with fresh grated parmesan cheese and toasted pine nuts

Chef Selections

Asparagus with Hollandaise

Fresh asparagus steamed till tender crisp draped with a traditional hollandaise sauce

Asparagus with Lemon Butter

Fresh asparagus steamed till tender crisp draped with lemon butter

Baby Soft Shell Crab with Ginger Lime Sauce

A delicacy of soft shell crabs fried on site and complimented with our own ginger lime sauce

Barbequed Shrimp

Uniquely Louisiana Offering of Fresh gulf shrimp baked in lemon, butter, garlic, paprika, black, red and white peppers complimented with fresh French bread for dipping

Beef Bourguignon with Rice

A traditional beef bourguignon with beef roast, garlic, mushrooms, burgundy wine, bacon, tomato, and seasonings, prepared in slow cook fashion to capture the rich fullness of the recipe

Broccoli with Roasted Almonds

Fresh broccoli cooked till just done, served with roasted almonds sprinkled on top

Caribbean Chicken with Fruit Compote

Skinless, boneless chicken breasts marinated with a spicy Jamaican rub then barbequed to moist perfection, served with a delightful fruit compote

Caribbean Coconut Chicken

An exotic medley of chicken and peppers, finished with a unique blend of coconut and curry, served over basmati rice or angel hair pasta

Carrots Orleans

Carrot pennies sautéed in a brown sugar glaze with chopped onions and bacon

Catfish Au Gratin

A catfish filet baked with a light sherry sauce topped with breadcrumbs and mozzarella cheese

Catfish Pecan

Filets of farm-raised catfish, marinated, seasoned and battered, then deep-fried. Served with our own pecan sauce

Cheese Stuffed Ravioli with Sun Dried Tomato, Mushroom and Tasso Cream

Fresh cheese ravioli cradled in a cream reduction with a variety of fresh mushrooms, sun dried tomatoes, mascarpone cheese and Tasso

Chicken Alfredo

Traditional pasta alfredo with a generous abundance of seasoned chicken breast complimented with fresh grated parmesan cheese

Chicken & Andouille Jambalaya

A traditional Louisiana dish of chicken breast and sausage sautéed in celery, garlic, onions, and spices combined with chicken stock and rice

Chicken and Andouille Jambalaya Pasta

A traditional Louisiana dish of chicken breast, sausage and sun-dried tomatoes, sautéed in celery, shallots, garlic, onions, and spices, combined with chicken stock and pasta

Chicken & Eggplant Parmesan

Traditional Italian offering of chicken breast, provolone cheese, tomato sauce, italian seasonings, and herbs, peppers, onion, garlic and celery with thin slices of fresh fried eggplant layered with the chicken

Chicken with Roasted Almonds

Breast of chicken, seasoned then oven roasted and topped with roasted almonds

Chicken Beauregard

Seasoned lemon chicken breast with wild mushrooms, sun dried tomatoes, herbs, shallots, and fresh grated manchego cheese with penne pasta and olive oil

Chicken Breast Florentine

Breast of chicken stuffed with creamed spinach and finished with a white mushroom sauce

Chicken Mandarin

A unique combination of mandarin slices, roasted chicken, pecans, avocados, and shallots. Tossed with fresh spinach in a light vinaigrette

Chicken and Mushroom Wild Rice Casserole

Breast of chicken sautéed with fancy mushrooms in garlic butter, folded into cream of mushroom and wild rice

Chicken Piccata

Sautéed, dredged chicken with lemon juice and chopped parsley

Crab Cakes Béarnaise Topped with Sautéed Shrimp

Louisiana fresh lump crab cakes with the traditional seasonings of onions, celery, green onions, green peppers, and garlic, fried to a golden brown and topped with our own version of béarnaise sauce, then for added flavor, topped with lightly sautéed shrimp

Crab Cakes Diane

Louisiana fresh lump crab cakes with the traditional seasonings of onions, celery, green onions, green peppers, and garlic, fried to a golden brown and topped with our own signature sauce of reduced cream sauce with gulf shrimp and lump crabmeat

Crabmeat Au Gratin

Fresh lump crabmeat added to a white cream sauce, topped with swiss and freshly grated parmesan cheeses – a Louisiana signature

Crawfish Etouffee with Rice

Boiled crawfish tails sautéed with celery, onions, garlic, tomatoes, and peppers, mixed with a tomato roux and complimented with cayenne, Tabasco, and other seasonings, served over rice

Crawfish Fettuccine

Fresh crawfish tails in a four-cheese sauce accented with jalapenos and sautéed vegetables served over pasta noodles

Confetti Seasoned Rice

Long grain Louisiana rice cooked to tender perfection in chicken broth then tossed with sautéed broccoli, carrots, onions, and finely minced celery and garlic

Courgette Fans

Whole fresh zucchini sliced lengthwise, fanned lightly breaded and broiled until golden

Duck & Andouille Jambalaya

A traditional Louisiana dish of deboned duck and sausage sautéed in celery, garlic, onions, and spices combined with chicken stock and rice

Eggplant Orleans Pasta

Sautéed eggplant, sun dried tomatoes, mushrooms, and spiral pasta folded in a light cream sauce and topped with parmesan cheese

Eggplant Stuffed with Shrimp & Crabmeat

Hollowed out shells of eggplant stuffed with a mixture of fresh gulf shrimp and fresh crab meat sautéed with onions, celery, bell peppers and garlic bound with bread and eggs to make the stuffing so loved in New Orleans

Eggs Benedict

Poached eggs, served over bacon placed on a toasted English muffin, topped with hollandaise sauce

Eggs Orleans

Eggs scrambled with cheese, ham, mushrooms, green onions, red bell peppers and bacon. A traditional New Orleans favorite

Fruit Compote

Fresh strawberries, peaches, pineapple, apricots, pears, and bananas covered with cinnamon spices

Filet of Lane Red Snapper with Crawfish Ravigote

Filet of red snapper baked with lemons, butter, garlic, and our own special mixture of seasonings and sauce, then topped with fresh crawfish tails in a light brandy cream sauce

Greek Antipasto

Tomato, eggplant, and onions tossed with a black olive and rosemary sauce served over penne pasta and topped with fresh grated Manchego

Green Beans Al Dente

Fresh young green beans French cut steamed till just tender, sautéed in butter, then tossed with roasted almonds

Lamb Chops with Almonds & Mint

Fresh grilled lamb chops with mint and almond glaze, complimented with roasted almonds

Grilled Chicken Breast with Black Peppercorn Sauce

Breast of chicken, marinated and grilled onsite, complimented with a reduced brandy, mushroom, and black peppercorn cream sauce

Grilled Vegetables

Yellow squash, zucchini, onions, Portobello mushrooms, and roma tomatoes marinated in olive oil infused with various spices, thyme, oregano, fresh rosemary, salt and pepper grilled and slightly charred onsite

Grillades & Grits

A traditional recipe of veal grillades, (veal rounds braised with tomatoes and onions), served with creamy southern style grits

Hawaiian Chicken and Rice

Chicken glazed in a tangy marinade, diced and sautéed with red peppers and squash then folded with rice

Java Pork Loin

Pork loin marinated in coffee and brandy, pan seared and finished with a Kalhua reduction

Lemon Dill Chicken

Boneless skinless chicken breast with a combination of unusual delightful flavors

Medallions of Veal

Tender veal, pan fried and topped with a delicate shrimp and crabmeat sauce

Parsley Potatoes

Fresh red potatoes peeled and cooked till just done in butter and spices and the combined with fresh minced parsley for a contrasting taste

Pasta Alfredo

Vermicelli noodles cooked al dente sauced with a light cream sauce infused with parmesan cheese

Pecan Fettuccine

A unique pasta dish that features pecans in a butter cream sauce and then tossed with fettuccine and Italian cheese

Poached Salmon with White Wine Caper Sauce

A delightfully refreshing filet of pink salmon poached to fragile perfection and covered with a light whipped white wine caper sauce

Potatoes Au Gratin

Potatoes combined with butter, nutmeg, and cream and other spices, layered with gruyere cheese and baked until golden brown

Potatoes Orleans

Hollowed out baked potatoes, filled with a mixture of the meat from the potato, bacon, sour cream and chives, topped with cheese then passed under the broiler to melt and crisp the cheese

Ragout of Garden Vegetables with Roasted Pine Nuts

Lightly sautéed fresh snow peas, mushrooms, carrots, broccoli, zucchini, red peppers, and squash with roasted pine nuts and seasonings

Raw Oyster Bar

Oysters served on the half shell from a pirogue filled with ice. Served with crackers and raw oyster condiments. (Public health laws dictate that a warning listing the health dangers by eating raw oysters be posted at all raw oyster bars)

Red Beans & Rice

Red beans, ham, bacon, bay leaves, celery, onions, garlic, and peppers simmered together to make up Louisiana's most traditional dish

Rigatoni Al Quattro Fromaggi

Tube pasta with bleu, parmesan, bel paese, and fontina cheeses

Roasted Boneless Duck with Raspberry Sauce

Whole boneless breast of duck roasted in natural au jus and complimented with a fresh raspberry sauce

Rosemary Potatoes

New potatoes simmered in a savory, defatted chicken stock and lightly sautéed with shallots and rosemary

Shrimp & Crabmeat Pasta

Fresh shrimp and lump crabmeat cooked in reduced cream sauce and sautéed with green onions, garlic and a variety of seasonings, served over vermicelli noodles

Shrimp Creole with Rice

Shrimp sautéed in peppers, celery, onions, garlic, and tomatoes, blended with a red sauce and served over rice

Shrimp Etouffee

Shrimp sautéed with celery, onions, garlic, tomatoes, peppers, etc., mixed with a tomato roux and complimented with cayenne, Tabasco, and other seasonings. It's a must for your menu.

Stuffed Eggplant Orleans

Fresh eggplant filled with lump crabmeat and shrimp, then sautéed with celery, onions, garlic and seasoned rice

Seafood Bar

Raw oysters on the half-shell, iced gulf peeled shrimp, blue crab claws complimented with horseradish ketchup, lemon wedges and Remoulade sauce

Shrimp Napoleon with Fried Eggplant

Gulf shrimp sautéed in butter and olive oil with garlic, mushrooms, and artichoke hearts and then blended with a light cream sauce and served over fried eggplant rounds

Shrimp Scampi

Fresh gulf shrimp sautéed in seasoned garlic butter sauce and tossed with vermicelli noodles

Spicy, Chicken or Pork and Cashew Stir Fry

Boneless breast of chicken, stir-fried in dark sesame oil with snow peas and red peppers, complimented with cashews

Spinach and Artichoke Madeline Stuffed Tomatoes

The delicious combination of spinach and artichoke hearts in a cream cheese sauce with sautéed onions, stuffed in a hollowed tomato

Steamed Spinach with Parmesan Cheese

Spinach steamed until just tender liberally laced with fresh grated parmesan cheese

String Beans & Potatoes

Fresh string beans and new potatoes smothered down with ham seasoning and the holy trinity of seasonings

Sweet Potato Praline

A casserole of mashed sweet potatoes blended with crushed pineapple, eggs, cinnamon, and a few other ingredients, topped with a mixture of brown sugar, pecans and coconut

Tournedos of Beef Tenderloin with Béarnaise

Filet of tenderloin medallions with a traditional French béarnaise atop French croustades

Trout Almandine

One of the most traditional New Orleans favorites; fresh filets of Louisiana speckled trout, pan fried in a garlic lemon butter and topped with roasted almond slivers

Trout Diane

Filets of speckled trout marinated in a combination mustards, juices, spices, and seasonings, deep fried on site and topped with a delicious shrimp and lump crabmeat

Trout Pecan

Filets of speckled trout, marinated, seasoned and battered then deep-fried. Served with our own pecan sauce.

Trout Ravigote

Fresh filets of marinated speckled trout with fresh shitake and white mushrooms and crawfish tails in a light brandy cream sauce

Grilled Veal Chop with Béarnaise Sauce

Traditional tender veal chops grilled to moist perfection complimented with a Parisian béarnaise sauce

Veal Diane

Medallions of veal paned in a skillet, topped with a delicious shrimp and lump crabmeat cream sauce

Veal Hollandaise

Thin slices of paned veal laced with lump crabmeat and hollandaise

Veal Medallions with Cognac & Black Peppercorn Sauce

Veal medallions lightly seasoned, paned then lathered with a rich sauce of reduced beef stock, cognac, and black peppercorns

Vegetable Pasta

Sautéed zucchini, carrots, f blended with pasta and olive oil yellow squash blended with pasta and olive oil

Wild Rice with Mushrooms

Louisiana long grain and wild rice steamed in a spicy chicken broth, then mixed with sautéed onions, celery and bell peppers

Courgette Fans

Whole fresh zucchini sliced lengthwise, fanned, lightly breaded and broiled until golden

Zucchini, Squash & Asparagus Sauté

Fresh zucchini, squash, and asparagus seasoned with a Louisiana spice blend lightly sautéed with butter

Carving Stations

Baked Turkey

Turkey baked to tender perfection, served with rolls and condiments

Blackened Prime Rib

Cuts of Prime Rib Beef massaged with a blend of Cajun spices brushed with butter and then blackened in a cast iron skillet

Marinated Cajun Duck Breast with Cognac and Black Peppercorn Sauce

Boneless breast of duck marinated with Cajun spices, flash sautéed in skillet on site to give it a crisp brown coating then finished in a barbeque pit complimented with our own sauce of reduced beef stock lightly seasoned with spices, crushed black peppercorns and cognac

Chilled Filet of Tenderloin with Horseradish Sauce

Chilled filet of tenderloin, pre-sliced and presented as whole on a silver platter with miniature rolls, horseradish sauce, creole mustard, mayonnaise and garnish

Corned Beef

A corned beef brisket, well seasoned and roasted slow to ensure tenderness, complimented with a horseradish sauce. Served with rolls and condiments.

Deep Fried Turkey

A Louisiana original – a seasoned whole turkey, deep-fried in peanut oil to seal in moisture, producing the most tender and moist turkey you have ever eaten. Served with rolls and condiments

Filet of Tenderloin with Cognac and Black Peppercorn Sauce

The traditional filet of tenderloin, seasoned and cooked au jus to ensure proper flavor and moisture, accompanied by our own sauce of reduced beef stock lightly seasoned with spices, crushed black peppercorns and cognac

Tenderloin of Beef Stuffed with Marsala Mushrooms

Fresh filet of tenderloin marinated and “stuffed” with fresh mushrooms, herbs, and whole wheat bread crumbs laced with marsala

Filet of Tenderloin with Marchand De Vin

The traditional filet of tenderloin, seasoned and cooked au jus to ensure proper flavor and moisture, accompanied by our own marchand de vin, a mixture of Espanola sauce and garlic sauce with fancy mushroom caps

Honey Cured Ham

Honey glazed to provide a wonderful flavor and crisp outer crust, and then spiral cut. Served with rolls and condiments

Lamb with Mint Jelly

A well trimmed leg of lamb, seasoned with garlic, salt and pepper, and fresh rosemary, cooked crisp on the outside and medium rare on the inside. Served with mint jelly, rolls, and condiments

Pork Loin Stuffed with Fruit With Apple Raisin Glaze

Loin of pork stuffed with fruit, baked with apple slices and raisins and smothered in a sweet glaze

Pork Loin with Apple Raisin Glaze

Loin of pork baked with apple slices and raisins, smothered in a sweet glaze

Pork Loin with Green Peppercorn Sauce

Loin of pork baked to moist tenderness complimented with our own peppercorn sauce

Pork Loin with Sugar Cane Glaze

Loin of pork baked to moist tenderness, complimented with our own sugar cane glaze

Prime Rib Au Jus

Traditional prime rib, served with au jus gravy, rolls, and condiments

Steamship Round of Beef

Traditional round of beef accompanied by rolls, mayonnaise, yellow mustard, and creole mustard

Whole Filet with Herb and Garlic Roasted Vegetables

A whole filet roasted to perfection and served with herb and garlic roasted potatoes, zucchini, and onions

Dessert Selections

Apple Cake

Almond buttermilk coffee cake with apples

Assorted French Pastries

Swan cream puffs, strawberry tarts, Florentine wafers, little napoleons, miniature chocolate éclairs, and more

Bananas Foster

*The most well known Louisiana dessert
Vanilla ice cream topped with a sweet banana glaze*

Cheese Cake Orleans

Traditional cheesecake topped with a unique New Orleans bananas foster sauce

Chocolate Crepes with Fresh Strawberry Fans

Crepes filled with a chocolate mousse filling, accompanied with fresh strawberry fans

Chocolate Decadence

*Rich flourless chocolate cake of chocolate, eggs, almond flour, and sugar
complimented with brandy*

Chocolate Dipped Strawberries

Fresh sun ripened strawberries dipped in semi sweet chocolate

Chocolate Pecan Pie

Traditional pecan pie with rich chocolate filling and topped with roasted pecans

Chocolate Raspberry Truffle

A rich confection made with a mélange of melted chocolate, cream, sugar and various flavorings, in this case raspberry, layered with chocolate cake, wrapped in chocolate, topped with whipped cream and a chocolate truffle

Chocolate Sin Cake

An ultra rich chocolate cake. Sinfully delicious!

Chocolate Tureen with Raspberry Sauce

*A three layered white and dark chocolate mousse in a fresh raspberry sauce.
Strawberries are an option.*

Chocolate Whiskey Bread Pudding

A traditional Louisiana favorite. A pudding of eggs, cream, and chocolate, topped with a sauce of bourbon whiskey, confectioners sugar and vanilla extract

Cream Brule

Traditional New Orleans Brule topped with caramelized sugar

Croquembouche

A mound of individual filled cream puffs caramelized with a choice of filling, such as banana, chocolate, almond, etc.

Double Chocolate Mint Mousse Pie

A blend of white and dark chocolate with mint flavoring complimented with fresh strawberries

Grand Marnier Torte

Yellow sponge cake filled with grand marnier butter cream and iced with grand marnier and orange butter cream and with chocolate sprinkles

Hazelnut Torte

Yellow sponge cake filled with a chocolate and hazelnut butter cream, iced with praline cream and toasted almonds

Husband's Delight

Our own four layer chocolate pie, crust of butter, pecans and flour, then a layer of cream cheese, then chocolate, followed by a top layer of whipped cream, and finally topped with fresh strawberries

Ice Cream Sundae Bar

Vanilla ice cream topped with chocolate, nuts, whipped cream, and a cherry on top

Kugelhupf

Alsatian sour cream coffee cake, your choice of filling, blueberry, black currant, chocolate chip, or mixed berries

King Cake

An oval cake baked to a golden brown topped with white glaze then sprinkled alternately with sugar dyed the traditional mardi gras colors: gold, purple, and green

La Napoleon Slice

Flaky puff pastry, filled with cream of almond, vanilla icing and delicately cut

Lemon Crepes

Crepes filled with a rum and lemon infused cream cheese and topped with a sweet butter and sugar glaze. Very rich, very unique.

Margarita Cheese Cake

A traditional cheesecake of cream cheese, eggs, sugar, and vanilla accented with margarita flavoring to give one a spirited palatable delight

Pecan Pie

A light syrup custard seasoned with nutmeg, cinnamon, cloves blended with pecans and butter baked in a flaky piecrust topped with whipped cream

Ponchatoula Strawberries Romanov

Fresh Louisiana strawberries complimented with a rich, sugar infused heavy cream. Ponchatoula is the strawberry capital of the world.

Pralines

A sugary confection made with sugar, vanilla, and pecans

Praline Mousse Parfait

A champagne saucier stemware layered with vanilla ice cream and praline sauce and topped with chopped pecans

Rum Ball Tree

Assorted rum flavored petit fours assembled in a miniature tree arrangement

Strawberry Tuxedos

Fresh juicy strawberries dipped in white chocolate, and then dark chocolate then dressed with chocolate buttons and bowtie, resembling a tuxedo

Titani Su Gateau

Yellow sponge cake flavored with Meyers dark rum and espresso coffee extract filled with a cream of mascarpone cream cheese

White Chocolate Bread Pudding

Sliced sweet bread soaked and baked in egg custard, loaded with white chocolate shavings and served with hot butter sauce

If there is something, you wish to provide at your event that you do not see here, please ask us.