

<i>Bite Size:</i>	
	<i>50 Ct. 100 Ct.</i>
Finger Sandwiches <i>(ham, roast, turkey, chicken, & egg salad)</i>	\$25.99 \$46.99
Mini Croissants <i>(ham, roast, turkey, chicken, & egg salad)</i>	\$59.99 \$99.99
Mini Muffalettas	\$59.99 \$99.99
Cocktail Meatballs <i>(Italian or BBQ)</i>	\$25.99 \$46.99
Chicken Drummettes	\$39.99 \$89.99
Catfish Bites	\$39.99 \$79.99
Artichoke Balls	\$30.99 \$58.99
Crab Stuffed Mushrooms	\$59.99 \$99.99

Salads:

	<i>Pint</i>	<i>Quart</i>
Potato Salad	\$5.99	\$10.99
Pasta Salad	\$5.99	\$10.99
Chicken Salad	\$7.99	\$14.99
Tuna Salad	\$7.99	\$14.99
Shrimp Salad	\$9.99	\$18.99

(House made with eggs, celery and green Onions in a creole mayonnaise)

	<i>1/2 Pan</i>	<i>Full Pan</i>
Garden Salad	\$15.99	\$30.99
Spinach Salad	\$17.99	\$34.99
Southwest Chicken Salad	\$35.99	\$69.99

Chicken:

	<i>50 Ct.</i>	<i>100 Ct.</i>
Fried Chicken	\$54.99	\$105.99
Chicken Tenders	\$56.99	\$107.99

Specialty Items:

(By the Dozen)

Stuffed Crab	\$ 54.99
Stuffed Eggplant	\$120.99
Stuffed Merliton	\$ 95.99
Stuffed Bell Pepper	\$ 95.99

*By the Pan:
(1 pan equals 1 Gallon)*

Spinach & Artichoke Dip	\$30.99
Lasagna	\$35.99
Meatballs & Spaghetti (10 Meatballs)	\$35.99
Cajun Jambalaya <i>(chicken, sausage, shrimp)</i>	\$40.99
Cajun Shrimp Fettuccine	\$40.99
Crawfish Fettuccine	\$45.99
Shrimp & Merliton Casserole	\$42.99
Shrimp & Eggplant Casserole	\$42.99
Oyster Dressing	<i>Market Price</i>
Cornbread Dressing	\$35.99
Augratin Potatoes	\$30.99
Baked Macaroni	\$30.99
Pasta Alfredo	\$30.99
Green Bean Casserole	\$30.99
Vegetables <i>(green beans carrots, peas, corn)</i>	\$25.99
Baked Beans	\$25.99

By the Pound:

Honey Baked Ham (sliced)	\$ 8.99
Pulled Pork	\$ 8.99
Brisket	\$13.99
Prime Rib	\$18.99
Whole Fried Turkey	\$ 4.99
Boneless Fried Turkey Breast	\$ 9.99
Fried Catfish	\$12.99

Soups, Stews, or Gumbos:

	<i>Quart</i>	<i>Gallon</i>
Corn & Crab Bisque	\$14.99	\$48.99
Seafood Gumbo	\$14.99	\$48.99
Chicken Andouille Gumbo	\$14.99	\$48.99
Shrimp Creole	\$15.99	\$49.99
Crawfish Ettouffee	\$16.99	\$50.99
Red Beans & Rice	\$12.99	\$46.99
Baked Potato Soup	\$12.99	\$46.99
Artichoke Soup	\$12.99	\$46.99

*Beverages:
(By the Gallon)*

Iced Tea	\$ 6.50
Peach Mango Tea	\$ 7.50
Lemonade	\$ 7.50

Cakes:

Chocolate Cake	\$30.00
Carrot Cake	\$35.00
Coconut Cake	\$35.00
Red Velvet Cake	\$30.00
Berry Chantilly Cake	\$40.00
Italian Cream Cake	\$40.00
Blueberry Almond Cake	\$40.00

Pies:

Coconut Meringue	\$18.00
Lemon Meringue	\$18.00
Lemon Icebox	\$18.00
Chocolate Cream	\$18.00
Pumpkin	\$19.00
Pecan	\$19.00
Apple	\$19.00
Peanut Butter	\$18.00

By the Pan:

	<i>1/2 Pan</i>	<i>Full Pan</i>
Bread Pudding	\$30.99	\$60.99
Sheet Cake <i>(carrot, chocolate, yellow, white)</i>	\$13.99	\$26.99

Chafing Rental:

Soup Chafer (7 qt)	\$15.99
Chafing Dishes (8 qt) <i>(includes sterno)</i>	\$14.99
Coffee Maker (36 cups)	\$14.99
Table Cloths	\$7 each
Assorted Serving Trays & Stands	\$7 each

Off Premises Catering:

\$20.00 per hour, per server
\$50.00 Travel Fee

15% Gratuity of bill for all servers