

CATERING MENU

FINGER SANDWICH TRAYS

Pick Your Bread: White | Wheat | Rye | Croissant

Pick Your Meat: Ham | Turkey | Roast Beef | Corned Beef | Grilled Chicken

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FULL TRAY [48 PORTIONS] 60

HALF TRAY [24 PORTIONS] 35

CHICKEN SALAD SANDWICHES

Pick Your Bread: White | Wheat | Rye | Croissant

Add Cheese: American | Swiss | Provolone | Pepper Jack | + 15 Full/8 Half

FULL TRAY [48 PORTIONS] 75

HALF TRAY [24 PORTIONS] 50

All Sandwiches served with
lettuce, tomato, and mayo

PLATTERS

served with coleslaw, fries, hushpuppies
& French bread

Pick One:	Half/Full
Shrimp	50/95
U.S. Farm-raised Catfish	45/85
Oyster	50/95
Combination	65/120

FRIED | GRILLED | BLACKENED

SIDES

HALF / FULL

Eggplant Fries	20 / 40
Onion Rings	20 / 40
Sweet Potato Fries	20 / 40
French Fries	18 / 36
Steamed Veggies	25 / 50
Hushpuppies	20 / 40

SALADS BY THE GALLON

CHICKEN SALAD
SMOKED TUNA DIP
SHRIMP REMOULADE

HALF 50 / FULL 85

Dressings | Ranch, Bleu Cheese,
Honey Poppyseed, Key Lime,
Honey Mustard, Raspberry
Vinaigrette, Remoulade, Thousand
Island, and Oil & Vinegar

MIXED GREEN SALADS

HOUSE SALAD 20 / 35

Mixed Greens with tomatoes, cucumber,
shredded cheese, and
croutons

CAESAR SALAD 25 / 40

Romaine lettuce with tomatoes,
cucumbers, croutons, and parmesan
cheese

ADD CHICKEN

25 / 45

ADD SHRIMP

30 / 55

Full service utensils | Napkins, silverware, serving spoons, serving tongs, plates
and bowls | 1 per person

| MON - TUE: 11AM - 3PM | WED - FRI: 11AM - 9PM | SAT 8AM - 9PM | SUN 8AM - 3PM |
BREAKFAST SERVED SAT - SAT 8AM - 11AM

CATERING MENU

FULL COURSES

PRICE PER PERSON

BBQ COOKOUT 15

Pulled pork, grilled smoked sausage, baked beans, coleslaw served with BBQ sauce and rolls

CAJUN SHRIMP BOIL 17

Cajun boiled peel-n-eat shrimp with red potatoes and corn served with bread for dipping and house salad

TACO BAR

Two corn tortillas with choice of protein topped with shredded lettuce and tomatoes, served with black beans and shredded cheese

Pick One: /person

Shrimp 10

Beef 9

Chicken 8

PRIME RIB DINNER

Whole or Half prime rib ready to cut and serve, cooked to temp served with loaded baked potato, side salad and Au Jus

HALF 130 / WHOLE 250

A whole loin will serve between 13-16 people

PASTAS

HALF / FULL

CRAWFISH MONICA 60/110

Crawfish tails tossed in spicy Cajun sauce served over angel hair with French bread

CHICKEN ALFREDO 50/90

Classic alfredo in angel hair pasta topped with grilled chicken breast

SHRIMP ALFREDO 60/110

Classic alfredo in angel hair pasta topped with grilled shrimp

ATCHAFALAYA 70/130

Shrimp, crawfish, andouille sausage, mushrooms, green onions, garlic and cream sauce over angel hair pasta

GALLON DRINK \$15

Sweet Tea, Unsweet Tea, Lemonade

DESSERTS

HALF / FULL

CHEESECAKE 45/80

WHITE CHOCOLATE BREAD PUDDING 55/100

BROWNIE BITES 4/PERSON

TERE'S HOUSE MADE DESSERT 110 [FULL ONLY]

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