



Outdoor Menu

HORS D'OEUVRES

<i>Seasonal Fruit & Assorted Cheese Platter (v/gf)</i>	<i>Serves up to 25</i>	83.00
<i>Roasted Vegetable Platter w/ Hummus (v/vg/gf)</i>	<i>Serves up to 25</i>	92.10
<i>Stuffed Cucumber & Smoked Salmon</i>	24 ct	34.43
<i>Cucumber & Hummus Bites (v/vg/gf)</i>	24 ct	31.73
<i>Antipasto Skewers</i>	24 ct	64.00
<i>Jalapeno & Shrimp Ceviche</i>	<i>Serves up to 25</i>	55.10
<i>Shrimp Deviled Eggs (gf)</i>	36 ct	42.36
<i>Southern Style Deviled Eggs (v/gf)</i>	36 ct	46.43
<i>Street Corn Salad with Chips (v)</i>	<i>Serves up to 25</i>	36.76
<i>Italian Tomato Bruschetta (v)</i>	<i>Serves up to 25</i>	47.96
<i>Smoked Salmon Dip with Toasted Baguette</i>	<i>Serves up to 25</i>	82.66
<i>Shrimp & Mango Salsa</i>	<i>Serves up to 25</i>	69.70
<i>Lobster Roll w/ Cabbage Slaw</i>	24 ct	171.00
<i>Charcuterie Board</i>	<i>Serves up to 25</i>	79.92

(v) - vegetarian / (vg) - vegan options available / (gf) - gluten free



H O R S D ' O E U V R E S

<i>Mini Beef Wellingtons</i>	30 ct	100.40
<i>Golden Fried Empanadas (v/vg)</i>	40 ct	65.36
<i>Loaded Mini Baked Potatoes (v/gf)</i>	24 ct	39.66
<i>Mini Chicken & Waffles</i>	24 ct	72.33
<i>New Orleans Style Crab Cakes</i>	24 ct	93.27
<i>Shrimp & Grits Shooters (v/vg)</i>	24 ct	53.77
<i>Cuban Sliders</i>	24 ct	72.23
<i>Bourbon Chicken Skewers</i>	24 ct	47.99
<i>Crab Mac & Cheese Bites</i>	24 ct	68.96
<i>Baked Brie Bites (v)</i>	24 ct	40.46
<i>Deep Fried Wings (gf)</i>	50 ct	81.76
<i>Stuffed Mushrooms (v/vg)</i>	24 ct	36.52
<i>Saucy Asian Meatballs</i>	Serves up to 25	52.20
<i>Angus Beef Sliders</i>	24 ct	67.80
<i>Sweet Chili Chicken Sliders</i>	24 ct	62.70
<i>Crispy Corn Fritters w/ Aioli (v)</i>	Serves up to 25	30.00
<i>Cabbage Egg Rolls (v/vg)</i>	24 ct	35.96

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SALADS

<i>Spring Strawberry Feta w/ Raspberry Vinaigrette</i>	5.16
<i>Caesar w/ Caesar Dressing</i>	4.03
<i>Power Kale w/ Poppy Seed Dressing</i>	6.93
<i>Quinoa & Cranberry w/ Raspberry Vinaigrette</i>	4.06
<i>*Watermelon & Cucumber Salad w/ Balsamic Vinaigrette</i>	4.40
<i>Garden Salad w/ Italian Dressing</i>	3.70

***Seasonal item: available April-September**

ENHANCED DISPLAYS

<i>Salad Bar</i> ^(v/vg/gf)	15.60
<i>tomatoes, carrots, red onion, bacon, cucumber, romaine lettuce, spring mix, shredded cheese, ranch dressing, Italian dressing, raspberry vinaigrette</i>	
<i>Grazing Station</i>	11.95
<i>Dried fruits, cured meats, pickled vegetables, and an assortment of cheeses, and baked breads paired w/ specialty spreads</i>	
<i>Garden of Eden</i> ^(v/vg/gf)	7.97
<i>fresh seasonal fruits and vegetables beautifully displayed</i>	
<i>Pasta Station</i> ^(v)	15.93
<i>penne, linguine, tomato sauce, alfredo sauce, bacon, mushroom, spinach, parmesan cheese, tomatoes, garlic</i>	
<i>Mac & Cheese Bar</i> ^(v)	12.36
<i>homemade mac & cheese, ground beef, mozzarella cheese, bacon, sour cream, pepper jack, pepperoni</i>	
<i>Mashed Potato Bar</i> ^(v)	8.40
<i>sweet potatoes, red skin potatoes, brown sugar, butter, pecans, cinnamon, sour cream, chives, bacon, shredded cheddar</i>	
<i>Risotto Bar</i> ^(v/vg)	14.83
<i>risotto, bacon, mushroom, spinach, parmesan, tomatoes, garlic, kales, bell peppers, peas, corn</i>	

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All Displays & Stations are Priced per Guest



SPECIALTY STATIONS

- Omlette Station (v/vg/gf)* 14.83
 spinach, shredded cheese, tomatoes, onions, ham, turkey
- Taco Bar (v/vg/gf)* 9.63
 beef, chicken, soft & hard tortillas, lettuce, pico de gallo, sour cream, shredded cheese, jalapeno, tortilla chips
- Oyster Bar (gf)* Mrkt Price
 freshly shucked oysters with mignonette, tabsco, lemon-sriracha and chimichurri
- Beef Carving Station (gf)* 13.24
 Roasted Beef Shoulder served with Red Wine Au Jus
- Pork Carving Station (gf)* 11.73
 Roasted Pork Shoulder in various flavors
- Turkey Carving Station (gf)* 12.36
 Roasted or deep fried Turkey available in various flavors
- Donut Wall Display* 125.00 + 30.00 pd
 Personalized donut display with assorted gourmet donuts. Donuts priced per dozen
- Chocolate Fountain* 287.38 + 1.87 pp
 beautifully displayed chocolate fountain with 6 dipping items from pound cake, marshmallows, brownies, cookies, strawberries, pretzel rods, rice krispie treats, donut holes, apple slices (Min. 25 Guests)

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All Displays & Stations are Priced per Guest





LIGHT LUNCH

<i>Curry Chicken Salad Sandwich</i>	17.08
<i>Chilled curry chicken salad on a buttery croissant served with pasta salad, chips, and cookie</i>	
<i>Cuban Sandwich</i>	15.91
<i>Classic Cuban sandwich on soft Cuban bread served with pasta salad, chips, and cookie</i>	
<i>Buffalo Chicken Wrap</i>	15.89
<i>Buttermilk fried chicken tossed in buffalo sauce in a flour tortilla served with pasta salad, chips, and cookie</i>	
<i>Tuna Wrap</i>	16.14
<i>Homemade tuna in a flour tortilla with pasta salad, chips, and cookie</i>	
<i>Honey Roasted Turkey Sandwich</i>	16.70
<i>Honey turkey and Swiss cheese on brioche bun with garlic aioli spread with pasta salad, chips, and cookie</i>	
<i>Roast Beef Sandwich</i>	17.81
<i>Thinly sliced roast beef with cheddar cheese on a brioche bun with pasta salad, chips, and cookie</i>	
<i>Hickory Smoked Ham Sandwich</i>	16.70
<i>Hickory smoked ham with swiss cheese on a brioche bun with pasta salad, chips, and cookie</i>	





ENTRÉES

CHICKEN

<i>Butter & Herb Roasted Chicken (gf)</i> <i>Chicken leg quarter tossed in a herb infused butter and roasted to perfection</i>	25.80
<i>Braised Chicken with Bourbon & Brown Sugar</i> <i>Boneless chicken thighs braised in a flavorful brown sugar and bourbon sauce</i>	26.90
<i>Chicken Marsala with Mushroom & Fresh Garlic</i> <i>Seared chicken breast smothered in a classic marsala sauce</i>	29.50
<i>Island Curry Chicken</i> <i>Spicy authentic curry chicken stewed in a thick sauce</i>	30.40
<i>Chicken Piccata w/ Lemon & Butter</i> <i>Seared chicken breast topped with lemon, butter and white wine sauce with capers</i>	29.50
<i>Buttermilk fried Chicken with Creamy Habanero Sauce</i> <i>Buttermilk crispy fried chicken breast topped with a creamy habanero sauce</i>	35.00
<i>Blackened Chicken with Mango Chutney (gf)</i> <i>Blackened grilled chicken breast topped with fresh mango chutney</i>	32.33

BEEF

<i>Red Wine Braised Chuck Roast</i> <i>Slow braised chuck roast with homestyle stewed vegetables and fingerling potatoes</i>	44.76
<i>Butter & Herb Roasted Beef (gf)</i> <i>Succulent slow roasted med-well temped beef flavored with butter, garlic, and fresh herbs</i>	39.80
<i>Grilled Flank Steak with Chimichurri (gf)</i> <i>Tender grilled flank steak with classic house-made chimichurri</i>	30.00
<i>Angus Beef Meatloaf</i> <i>An elegant spin on classic comfort meatloaf with home-made onion brown gravy</i>	36.93
<i>Caribbean Braised Oxtail w/ Butter Beans</i> <i>Slow braised oxtails with Caribbean spices w/ southern comfort butter beans</i>	42.06
<i>Short Rib Pappardelle</i> <i>Braised beef short ribs tossed with a house-made pappardelle pasta</i>	35.86
<i>Sous Vide Beef Tenderloin with Mushroom (gf)</i> <i>Sous vide beef tenderloin topped with an au jus, red wine, and mushroom sauce</i>	58.73

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All entrées are priced per person and includes jasmine rice or mashed potatoes, one side, dinner roll and beverage unless otherwise requested



ENTRÉES

SEAFOOD

<i>NOLA Shrimp Etouffee</i>	33.20
<i>Authentic NOLA style shrimp etouffee served with creamy parmesan cheese & corn grits</i>	
<i>Blackened Mahi Mahi with Caribbean Salsa (gf)</i>	43.00
<i>Pan seared blackened Mahi Mahi topped with a Caribbean style mango & black bean salsa</i>	
<i>Seared Grouper with Corn Salsa & Lemon-Dill (gf)</i>	44.96
<i>Fresh grouper seared and topped with a tangy lemon, dill, and creamed corn sauce</i>	
<i>Parmesan Salmon with White Wine & Dijon (gf)</i>	42.00
<i>Pan seared salmon topped with a delicate touch of dijon, lemon, and white wine sauce</i>	
<i>Pineapple & Brown Sugar Glazed Salmon (gf)</i>	44.00
<i>Ancho chili roasted seasoned salmon topped with a pineapple and brown sugar glaze</i>	
<i>Pan Seared Scallops with Maple Bacon Cream (gf)</i>	41.72
<i>Extra large pan seared scallops topped with a maple bacon and cream sauce</i>	
<i>Seafood Risotto</i>	44.30
<i>Jumbo shrimp, scallops, and mussels in a creamy parmesan risotto</i>	

PORK

<i>Mojo Braised Pork Shoulder (gf)</i>	27.00
<i>Slow roasted pork shoulder loaded with fresh citrus flavors</i>	
<i>Grilled Pork Chop with Pineapple & Brown Sugar (gf)</i>	25.00
<i>Large bone-in pork chops topped with a brown sugar and pineapple glaze</i>	
<i>Brown Sugar Pulled Pork with Warm Apples (gf)</i>	24.00
<i>Pork shoulder slow roasted with warm apples, fresh thyme and bourbon whiskey</i>	

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ENTRÉES

VEGAN / VEGETARIAN

NOLA Quinoa Jambalaya (v/vg/gf) <i>Flavorful NOLA style vegetable jambalaya mad with quinoa</i>	14.59
Vegetable Lasagna (v) <i>3 layer vegetable lasagna with ricotta, mozzarella, and parmesan cheese topped with marinara</i>	17.24
Eggplant Parmesan (v) <i>Golden fried eggplant with layers of parmesan & mozzarella topped with rich marinara</i>	16.09
Mediterranean Stuffed Pepper (v/vg/gf) <i>Large rainbow stuffed peppers with rice, chickpeas, impossible meat, and tomato sauce</i>	18.25
Stuffed Portobello Florentine (v/gf) <i>Large portobello stuffed spinach florentine topped with parmesan cheese</i>	15.22
Sweet Potato Curry & Chickpea Stew (v/vg/gf) <i>Stewed curry sweet potato with roasted chickpeas and the perfect blend of herbs & spices</i>	16.89

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SIDES

STARCH

Jasmine Rice (v/gf)
Garlic Parmesan Mashed Potatoes (v)
Creamy Parmesan Risotto (v)
Homemade Mac & Cheese (v)
Butter Roasted Potatoes (v)
Sweet Potato Mashed (v/gf)
Vegetable Curry Rice (v/vg/gf)
Crispy Fried Grit Cakes

VEGETABLES

Maple Glazed Roasted Carrots (v)
Honey Roasted Brussel Sprouts (v)
Grilled Asparagus (v/vg/gf)
Roasted Medley of Vegetables (v/vg/gf)
Roasted Green Beans (v/vg/gf)
Collard Greens
Fried Cabbage (v/vg/gf)
Roasted Broccolini (v/vg/gf)
Black Beans (v/vg/gf)

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DESSERTS

<i>Lemon Pound Cake</i> <i>light and airy lemon pound cake drizzled with lemon icing</i>	38.99
<i>Vanilla & Berry Pound Cake</i> <i>homemade vanilla pound cake topped with warm berries</i>	44.99
<i>Pineapple Upside Down Cake</i> <i>classic moist pineapple upside down cake</i>	44.99
<i>Carrot Cake</i> <i>three layers of flavorful carrot cake with cream cheese icing</i>	49.99
<i>Red Velvet Cake</i> <i>moist, rich red velvet cake with tangy cream cheese frosting</i>	49.99
<i>Strawberry Cake</i> <i>moist homemade cake with chunky strawberry icing</i>	49.99
<i>Banana Foster Bread Pudding</i> <i>brioche custard topped with a warm bourbon, brown sugar, and banana foster sauce</i>	64.99
<i>Cheesecake</i> <i>creamy classic cheesecake with fresh berries</i>	59.99
<i>Peach Cobbler</i> <i>deep dish warm peach cobbler with a crispy cinnamon sugar top</i>	55.33
<i>Banana Pudding</i> <i>thick classic deep dish banana pudding</i>	64.99
<i>Dessert Bar</i> <i>an assortment of miniature versions of three desserts of choices</i>	5.99 pp



BREAKFAST

*Breakfast packages are listed in detailed below.
Additional entrées are 5.82, additional meats are 3.89, and additional sides are 2.99*

PLEASANT BUT SIMPLE

*one entrée, one meat, one side
priced per person | 12.99*

SIMPLE BUT SATISFYING

*two entrées, two meats, two sides
priced per person | 15.99*

SIMPLY HEARTY & A LITTLE HEAVY

*three entrées, three meats, three sides
priced per person | 17.99*



ENTREES

*baked french toast (v)
southwestern breakfast casserole (v)
biscuits & sausage gravy
homemade waffles & berries (v)
shrimp etouffee
avocado toast
fruit & maple oatmeal (v)
mini frittata with smoked salmon
mini lox bagel*

MEATS (Served 2 per guest)

*buttermilk fried chicken
turkey bacon (gf)
hickory smoked bacon (gf)
sausage link (gf)
turkey sausage (gf)
vegetarian sausage (v)*

SIDES

*baked eggs with tomato (v/vg/gf)
home fries (v/vg/gf)
southern cheese grits (v)
scrambled eggs (v)
fresh fruit (v/vg/gf)
yogurt parfaits (v)
baked vegan egg vegetable quiche (v/vg/gf)*

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BEVERAGES

Sweet Tea - Gallon	9.99
Unsweet Tea - Gallon	7.99
Pineapple Sweet Tea - Gallon	10.99
Lemonade - Gallon	12.99
Arnold Palmer - Gallon	12.99
Strawberry Lemonade - Gallon	13.99
Bottled Water (10 oz)	1.50
Sparkling Water (11 oz)	2.77
Coffee (6oz)	2.99
Hot Tea (6oz)	2.99
Bottled Juice (6oz)	1.83

CATERING DETAILS

All invoices are subject to a 23% service charge applicable to food and beverage charges only. Prices does not include sales tax and will be added to final invoice. We require a deposit to secure our services for catering and ask for at least 7 business day notice for deliveries and pick-ups, and at least a 2 week notice for banquets. Deliveries will incur additional charges based on distance. Pre-payment of all invoices is confirmation of service.

