



CATERING MENU

APPETIZERS

Queso and Chips

Cajun cheese served with sour cream, pico de gallo, fried jalapenos, and house potato chips

\$100 per 20 guests

Vegetable Tray

Celery, carrots, broccoli, tomatoes served with harissa dip

\$75 per 20 guests

Cheese and Charcuterie

chef curated assortment of meats and cheeses

\$150 per 20 guests

Chicken Wings

Flash fried, bone-in wings buffalo sauce, citrus pepper dry rub, or Thai sweet chili

\$75 per 20 guests

Cheese Quesadillas

Warm tortilla filled with cheddar cheeses served with pico de gallo and sour cream

\$60 per 20 guests

DESSERTS

Orange Blossom Caramel Cheesecake

\$75/ 12 slices

Fudge Brownies \$40/ 24

Chocolate Chips Cookies \$40/ dozen

MAIN COURSE

Chicken Alfredo

Marinated grilled chicken breasts over fettuccine with broccoli and cream sauce

\$300 per 20 guests

Shrimp Alfredo

Jumbo grilled shrimp over fettuccine with broccoli and a cream sauce

\$350 per 20 guests

Sliders

BBQ pulled pork or chicken with our house slaw

\$150 per 20 guests

Chicken Tenders

marinated chicken fried or grilled

\$180 per 20 guests

Fried Catfish

Delta filet catfish lightly breaded and fried

\$180 per 20 guests

Pork Loin

\$150 per 20 guests

Beef Tenderloin

\$300 per 15 guests

SIDES

Fresh Fruit

\$90 per 20 guests

Garlic and Herb Mashed Potatoes

\$90 per 20 guests

Roasted mixed vegetables

\$90 per 20 guests

Garden Salad

served with Ranch and House vinaigrette

\$100 per 20 guests

French Fries

\$75 per 20 guests

House Chips

\$75 per 20 guests

Dirty Rice

\$90 per 20 guests

BEVERAGES

Drink Tickets

set amount of tickets/guest

Non-alcoholic beverage package

\$2/guest