BREAKFAST MENUS

OPENING ACT

Based on a (2) Hour Event / Minimum of 15 Guests

SELECTION OF JUICES
Pitchers of Fresh Orange, Cranberry & Apple Juice

SCRAMBLED EGGS
with Cheddar Cheese & Chives

RED ROSE POTATOES WITH PEPPERS & ONIONS

ASSORTED BREAKFAST BREADS

WARM BUTTERMILK BISCUITS & COUNTRY SAUSAGE GRAVY

FRESHLY BREWED JOEY KRAMER'S ROCKIN' AND ROASTIN' COFFEE
Regular and Decaffeinated served with Sugar and Cream

NUMI PREMIUM ORGANIC TEAS
served with Lemon Wedges

CHOICE OF ONE (ADDITIONAL COST):
APPLEWOOD SMOKED BACON

-OR-

SAUSAGE LINKS

THE CLASSIC CONTINENTAL

Based on a (2) Hour Event / Minimum of 15 Guests

A SELECTION OF SEASONAL FRUITS & BERRIES

BREAKFAST BREADS

DANISH

BAGELS

SWEET BUTTER

FRESH FRUIT PRESERVES

LOW-FAT & PLAIN CREAM CHEESE

FRESHLY BREWED JOEY KRAMER'S ROCKIN' AND ROASTIN' COFFEE
Regular and Decaffeinated served with Sugar and Cream

NUMI PREMIUM ORGANIC TEAS
served with Lemon Wedges

THE ROCKIN' BUFFET

Based on a (2) Hour Event / Minimum of 15 Guests

SERVED WITH:
SAUTÉED BREAKFAST POTATOES
SELECTION OF BREAKFAST PASTRIES, MUFFINS & BAGELS
SWEET BUTTER, FRESH FRUIT PRESERVES, LOW-FAT & PLAIN CREAM CHEESE

EGG SELECTION
Choose One:

CLASSIC EGGS BENEDICT
with Poached Eggs, Canadian Bacon & Hollandaise

MORNING EGG SCRAMBLE
with Cheddar Cheese & Chives

BAKED EGG CASSEROLE
with AppleWood Smoked Bacon, Spinach & Jack Cheese

CHORIZO AND CHEDDAR SCRAMBLE
with Fresh Pico de Gallo & Sour Cream

SPINACH & MUSHROOM SCRAMBLE
with Pepper Jack Cheese

BREAKFAST MEATS
Choose Two:

APPLEWOOD SMOKED BACON

COUNTRY LINKS

TURKEY BACON

CHICKEN SAUSAGE LINKS

SLICED SUGAR CURED HAM

FRESHLY BREWED JOEY KRAMER'S ROCKIN' AND ROASTIN' COFFEE
Regular and Decaffeinated served with Sugar and Cream

NUMI PREMIUM ORGANIC TEAS
served with Lemon Wedges

ADD ON ITEMS:

ASSORTED INDIVIDUAL SELECTION OF DRY CEREALS
Accompanied By Skim Milk, Bananas & Fresh Seasonal Berries

RED ROSE POTATOES WITH PEPPERS & ONIONS

WARM BUTTERMILK BISCUITS & COUNTRY SAUSAGE GRAVY

ASSORTED BREAKFAST BREADS

SMOKED SALMON DISPLAY
Smoked Salmon served with Cream Cheese, Capers, Tomatoes, Red Onion & Assorted Bagels

OATMEAL BAR
Rolled Oats served Hot with a Selection of Fresh Dried Fruits, Slivered Almonds, Brown Sugar with Low-Fat & Whole Milk

OMELET STATION
Accompanied by an Array of Fresh Vegetables, Assorted Meats and Cheeses Including Red and Green Peppers, Onions, Mushrooms, Spinach, Applewood Smoked Bacon, Ham, Jack and Aged Cheddar Cheeses served with Spicy Pico de Gallo. Select from Farm Fresh Cage Free Eggs, Egg Beaters or Egg Whites.
ADDITIONAL ATTENDANT FEE WILL APPLY

HOT IRON BELGIUM WAFFLES
Made to Order By Our Chefs and served with a Selection of Seasonal Fruits, Whipped Cream, Warm Maple Syrup, Whipped Sweet Butter, Shaved Chocolate, Candied Pecans & Powdered Sugar

LUNCH MENUS

THE HALL OF FAME

Based on a (2) Hour Event / Minimum of 15 Guests
Your Event Must Begin Prior to 5:00PM

SALAD COURSE

CAESAR SALAD
Chopped Romaine Leaves, Sprinkled with Cotija Cheese
and Tossed in Our Homemade Caesar Dressing and Served with Crostini

ENTREE COURSE

(Entrées Will Be Selected by your Guests On-Site)

FRENCH DIP
Roast Beef, Sautéed Bourbon Onions, Provolone Cheese, Au Jus
and Creamy Horseradish served on a French Roll

-OR-

PULLED PORK SANDWICH
Slow Smoked Pulled Pork, Topped with Smoked Tomato BBQ Sauce
and Homemade Coleslaw Served on a Brioche Bun

-OR-

SOUTHWESTERN CHICKEN SANDWICH
Grilled Citrus Marinated Chicken Breast Topped with Pepper Jack Cheese, Roasted Tomatoes,
Diced Green Chiles, Avocado Slices & Chipotle Mayo on a Brioche Bun

DESSERT COURSE

HOMEMADE KEY LIME PIE

ADD-ON FAMILY STYLE APPETIZER

SPINACH AND ARTICHOKE DIP
A Blend of Cream Cheese, Mozzarella, Asiago, Chopped Spinach and Artichokes, Freshly Baked and served with Homemade Pita Chips

Menus Based on a 2 Hour Event
Prices do not include 22% Administrative Fee and 6.5% Sales Tax
Valid through December 31, 2015 and are subject to change without notice

JANUARY 2015

THE BAND RIDER

Based on a (2) Hour Event / Minimum of 15 Guests
Your Event Must Begin Prior to 5:00PM

FIRST COURSE

CUP OF SOUP OF THE DAY

SECOND COURSE

(Entrées Will Be Selected by your Guests On-Site)

ALL BEEF BLUES BURGER
With Cheddar Cheese, Lettuce, Tomato and Onion on a Brioche Bun and served with French Fries

-OR-

CAESAR SALAD WITH GRILLED CHICKEN
Grilled Chicken over Chopped Romaine Leaves, Sprinkled with Cotija Cheese
and Tossed in Our Homemade Caesar Dressing and Served with Crostini

-OR-

SOUTHWESTERN CHICKEN SANDWICH
Grilled Citrus Marinated Chicken Breast Topped with Pepper Jack Cheese, Roasted Tomatoes,
Diced Green Chiles, Avocado Slices & Chipotle Mayo on a Brioche Bun

DESSERT COURSE

TRIPLE CHOCOLATE CHEESECAKE
With Fresh Berries and Whipped Cream

ADD-ON FAMILY STYLE APPETIZER

SPINACH AND ARTICHOKE DIP
A Blend of Cream Cheese, Mozzarella, Asiago, Chopped Spinach and Artichokes, Freshly Baked and served with Homemade Pita Chips

Menus Based on a 2 Hour Event
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JANUARY 2015

THE PARISH

Based on a (2) Hour Event / Minimum of 15 Guests
Your Event Must Begin Prior to 5:00PM

FIRST COURSE

HOUSE OF BLUES SALAD
Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans and Crumbled Feta Cheese, drizzled with Balsamic Vinaigrette Dressing

SECOND COURSE

(Entrées Will Be Selected by your Guests On-Site)

GRILLED MARINATED CHICKEN BREAST
Grilled Rosemary Marinated Chicken Breast served with Fresh Vegetables and Red Rose Garlic Mashed Potatoes

-OR-

FRENCH DIP
Slow Roasted Roast beef, Sautéed Bourbon Onions, Provolone Cheese, Au Jus and Creamy Horseradish on a French Roll. Served with French Fries

-OR-

PULLED PORK SANDWICH
Slow Smoked Pulled Pork, Topped with Smoked Tomato BBQ Sauce and Homemade Coleslaw Served on a Brioche Bun

DESSERT COURSE

KEY LIME PIE
Drizzled with Raspberry Coulis and Topped with Fresh Whipped Cream

ADD-ON FAMILY STYLE APPETIZER

CROSSROADS QUESADILLA
Flour Tortillas stuffed with a Blend of Cheeses, Poblano Chiles, Fire Roasted Red Peppers, Onions and Roasted Tomatillo Salsa

Menus Based on a 2 Hour Event
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MOE BETTA

Based on a (2) Hour Event / Minimum of 15 Guests
Your Event Must Begin Prior to 5:00PM

FIRST COURSE

CUP OF SOUP OF THE DAY

SECOND COURSE

(Entrées Will Be Selected by your Guests On-Site)

COBB SALAD
Topped with Tomatoes, Red Peppers, Hard Boiled Egg, Bacon, Avocado and Crumbled Blue Cheese with Catalina Dressing

-OR-

JAMBALAYA
Marinated Chicken, White Rice, Andouille Sausage, Sweet Peppers and Roasted Green Onion in a Traditional Spicy Jambalaya Sauce

-OR-

CHEF'S SELECTED FISH OF THE DAY
Served with Red Rose Mashed Potatoes and Sautéed Vegetables

DESSERT COURSE

TRIPLE CHOCOLATE CHEESECAKE
With Fresh Berries and Whipped Crea

ADD-ON FAMILY STYLE APPETIZER

VOODOO SHRIMP
Sautéed Jumbo Shrimp, Simmered in an Amber Beer Reduction and served on top of Homemade Jalapeno Cornbread Rounds

THE BOOGIE WOOGIE

Based on a (2) Hour Event / Minimum of 40 Guests
Your Event Must Begin Prior to 5:00PM

HOUSE OF BLUES SALAD
Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans and Crumbled Feta Cheese, drizzled with Balsamic Vinaigrette Dressing

FRESH FRUIT DISPLAY

BUILD YOUR OWN PASTA BAR TO INCLUDE: PENNE & ROTINI PASTAS
PRE-SELECT TWO SAUCES:

Roasted Garlic Alfredo
Basil Marinara
Creamy Parmesan Pesto

ADD GRILLED ROSEMARY CHICKEN STRIPS

ROASTED GARLIC CHEESE BREAD

DARK CHOCOLATE FUDGE BROWNIES WITH SALTED PEANUTS

DELTA BLUES

Based on a (2) Hour Event / Minimum of 40 Guests
Your Event Must Begin Prior to 5:00PM

HOUSE OF BLUES SALAD
Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans and Crumbled Feta Cheese,
drizzled with Balsamic Vinaigrette Dressing

ITALIAN STYLE PASTA SALAD

FRESH FRUIT DISPLAY

SANDWICH DISPLAY
FEATURING SMOKED ROAST BEEF, ROAST TURKEY AND HONEY CURED HAM
Accompanied by Shredded Iceberg Lettuce, Vine Ripened Tomatoes, Vidalia Onion, New Orleans Style Mustard,
Mayonnaise and Pickle Spears

ASSORTED SELECTION OF SLICED BREADS AND ROLLS

HOMEMADE ASSORTED COOKIES

BLUES BBQ

Based on a (2) Hour Event / Minimum of 40 Guests
Your Event Must Begin Prior to 5:00PM

VEGETABLE CRUDITÉS WITH GREEN ONION DIP

CAESAR SALAD
Chopped Romaine Leaves, Sprinkled with Cotija Cheese
and Tossed in Our Homemade Caesar Dressing and Served with Crostini

BARBEQUED CHICKEN
BBQ Chicken on the Bone Brushed

JALAPENO CORN MUFFINS
With Maple Butter

SEASONAL GRILLED VEGETABLES

RED ROSE GARLIC MASHED POTATOES

BOURBON BREAD PUDDING
With Bananas and White Chocolate, Served with a Bourbon Caramel Sauce and Whipped Cream

DINNER & RECEPTION MENUS

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PLATED DINNER OPTIONS

FOR GROUPS OF 15 TO 40 GUESTS

SELECT ONE (1) SALAD COURSE OPTION:

HOUSE OF BLUES SALAD Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans and Crumbled Feta Cheese and Drizzled with Balsamic Vinaigrette	**CAESAR SALAD** Chopped Romaine Leaves, Sprinkled with Cotija Cheese and Tossed in Our Homemade Caesar Dressing and served with Crostini	**CLASSIC WEDGE SALAD** Baby Iceberg Lettuce, Bleu Cheese Crumbles, Applewood Bacon, Diced Tomatoes and topped with Bleu Cheese Dressing

Served With

JALAPENO CORN MUFFINS

Served with Maple Butter

(2 Per Person)

SELECT UP TO (3) ENTRÉE COURSE OPTIONS:

LINGUINI PRIMAVERA Sautéed Seasonal Vegetables, Double Blanched Garlic, Spinach & Parmesan Cheese	**ST. LOUIS RIBS** ½ Rack of Ribs Rubbed with Adobo Spice covered in Smoked Tomato BBQ Sauce and served with BBQ Baked Beans and Homemade Coleslaw	**GRILLED MARINATED CHICKEN BREAST** Rosemary Marinated Chicken served with Red Rose Garlic Mashed Potatoes and Sautéed Vegetables
CAJUN CHICKEN PASTA Blackened Chicken, Spicy Cajun Cream, Roasted Tomatoes, Pasilla Onions and Toasted Corn	**APPLEWOOD BACON MEATLOAF** A delicious blend of savory flavors wrapped in Applewood Bacon, topped with our Wild Mushroom Sauce Served with Fresh Vegetables and Red Rose Garlic Mashed Potatoes	**JAMBALAYA** Marinated Chicken, White Rice, Andouille Sausage, Sweet Peppers and Roasted Green Onions in a Spicy Traditional Jambalaya Sauce

SELECT ONE (1) DESSERT COURSE OPTION:

BOURBON BREAD PUDDING Bananas and White Chocolate finished with Bourbon Caramel Sauce and topped with Fresh Whipped Cream	**KEY LIME PIE** Made with Fresh Key Lime Pie Juice and topped with Raspberry Coulis and Fresh Whipped Cream
TRIPLE CHOCOLATE CHEESECAKE Three Decadent Layers of Chocolate Cheesecake with Seasonal Berries and Fresh Whipped Cream	**PECAN PIE** With Fresh Whipped Cream

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JANUARY 2015

UPGRADE YOUR ENTREES

THE FOLLOWING ENTREES CAN BE SUBSTITUTED FOR AN ADDITIONAL FEE:

MARKET FISH OF THE DAY Marinated in a Citrus Zest and Fresh Herbs and Grilled Over an Open Flame and served with Red Rose Garlic Mashed Potatoes and Fresh Vegetables	**SHRIMP AND GRITS** Our Very Own Pan Seared Jumbo Shrimp simmered in a Rich Chipotle Garlic Cream Sauce, Layered Over a Homemade Crispy Fried Grit Cake and served with Sweet Tear Drop Tomatoes
LOBSTER MAC & CHEESE Tender Poached Lobster Meat in a Rich, Creamy Cheese Sauce made from scratch and topped with Crunchy Panko Bread Crumbs	**NEW YORK STRIP** 12 oz Center Cut Steak, served Medium, with Sautéed Bourbon Onions, Fresh Vegetables and Red Rose Garlic Mashed Potatoes

ADD A FAMILY STYLE APPETIZER

THE FOLLOWING APPETIZERS CAN BE INCLUDED FOR AN ADDITIONAL FEE:

HAND STRETCHED FLATBREADS Select from Basil Pesto, Grilled Vegetable or BBQ Chicken	**VOODOO SHRIMP** Sautéed Jumbo Shrimp simmered in an Amber Beer Reduction on Homemade Jalapeno Cornbread	**ASSORTED SLIDERS** Select from Pulled Pork Sliders, Angus Sliders or Portobello Sliders
CROSSROADS QUESADILLA Flour Tortilla stuffed with a Blend of Cheeses, Poblano Chiles, Fire Roasted Red Peppers, Onions and Roasted Tomatillo Salsa	**SPINACH AND ARTICHOKE DIP** A Blend of Cream Cheese, Mozzarella, Asiago, Chopped Spinach and Artichokes, Freshly Baked and served with Homemade Pita Chips	

DUO PLATES

FOR GROUPS OF 40 TO 60 GUESTS

PLEASE SELECT ONLY ONE (1) ENTRÉE OPTION FOR THE GROUP FROM THE LIST ABOVE –OR- SELECT ONE OF THE FOLLOWING DUO ENTRÉE OPTIONS:

ST. LOUIS RIBS ½ Rack of Ribs Rubbed with Adobo Spice covered in Smoked Tomato BBQ Sauce **&** **JAMBALAYA** Marinated Chicken, White Rice, Andouille Sausage, Sweet Peppers and Roasted Green Onions in a Spicy Traditional Jambalaya Sauce	**NEW YORK STRIP** 12 oz Center Cut Steak, served Medium **&** **JUMBO SHRIMP** Simmered in Chipotle Garlic Cream Served with Fresh Vegetables and Red Rose Garlic Mashed Potatoes

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COLD HORS D'OEUVRES
TRAY PASSED

50 Piece Minimum per Item / Priced By the Piece

CREOLE DEVILED EGGS (V)
Spicy Deviled Eggs with Crisp Pancetta

MINI ROASTED VEGETABLE WRAPS (V)
Spinach Tortilla, Herb Cream Cheese & Garden Vegetables

TOMATO BASIL BRUSCHETTA (V)
Served On Top of a Grilled Baguette with Feta Cheese

SPICY SHRIMP SALAD
Served On a Jalapeno & Asiago Cheese Cornbread Round

SHRIMP & CUCUMBER CANAPÉS
Poached Shrimp and English Cucumbers, with Herbed Cream Cheese, Fresh Dill & a Small Slice of Lemon

TUNA TARTARE
Traditional Tartare with a Twist, Served On Herbed Garlic Brioche with Chopped Red Onions & Smashed Capers

DUCK TOSTADA
Braised Duck Breast with Pasilla Peppers, Mango Salsa & Bean Puree on a Crispy Corn Tortilla

CHICKEN TOSTADA
Black Bean Puree, Chopped Cilantro, Fresh Pico & Sour Cream on a Crispy Corn Tortilla Round

CARIBBEAN CHICKEN CANAPÉS
With Sliced Mango, Red Onion and Coconut Curry Mayo On a Toasted Baguette Round

SMOKED TENDERLOIN CAESAR SALAD CANAPÉS
Herb Crostini with Shredded Caesar Salad, Smoked Beef Tenderloin & Shaved Parmesan Cheese

BEEF CARPACCIO CANAPÉS
Shaved Beef Tenderloin, Baby Field Greens, Garlic Aioli & Parmesan on a Toasted Baguette Round

HOT HORS D'OEUVRES
TRAY PASSED

50 Piece Minimum Per Item / Priced By The Piece

STUFFED MUSHROOMS
With Garlic Asiago Cream Cheese (V)

SPINACH & FETA CHEESE SPANIKOPITA (V)
Phyllo Pastry, Garden Fresh Spinach & Herbed Feta Cheese

VEGETABLE SPRING ROLLS (V)
Deep Fried & Served with a Teriyaki Dipping Sauce

CRISPY CHEDDAR & OKRA BEIGNETS
Served with Ranch Dipping Sauce (V)

PETITE CRAB CAKES
Created In House By Our Culinary Staff with Spicy Herbed Tartar Sauce & Braised Leeks

ROASTED SEA SCALLOPS WRAPPED IN BACON
Garnished with Truffle Oil and Roasted Pistachios

CRISPY SHRIMP TEMPURA
Shredded Green Cabbage, Pickled Ginger, Sweet Chili Sauce & Sliced Green Onions

PAN FRIED PORK DUMPLINGS
Traditional Potsticker Filled with Lean Pork, Green Cabbage & Soy Glaze Dipping Sauce

JALAPENO JACK CHEESE STUFFED POTATO SKINS
With Sour Cream, Chopped Bacon & Green Onions

GRILLED ANDOUILLE SAUSAGE KABOBS
With Roasted Peppers & Red Onions Served with a Honey Dijon Glaze

CHIPOTLE BRAISED PORK CANAPÉS
Mango Mayonnaise, Shredded Jicama & Green Apples On Herbed Toasted Baguette Rounds

HAND STRETCHED FLAT BREAD
With Basil Pesto (V), With Grilled Vegetables (V), or With BBQ Chicken

MARINATED SKEWERS WITH TERIYAKI GLAZE
With Chicken or With Steak

CREOLE-STYLE MINI QUICHE
With Bacon & Pepper Cheese, With Onion & Parmesan (V) or With Broccoli & Cheddar Cheese (V)

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SALADS

40 Person Minimum

HOUSE OF BLUES SALAD (V)
Fresh Field Greens, Red and Yellow Tomatoes, Spicy Pecans & Crumbled Feta Cheese Drizzled with Balsamic Vinaigrette Dressing.

ICEBERG WEDGE SALAD
With Applewood Smoked Bacon, Blue Cheese Crumbles & Cilantro Ranch Dressing

HOUSEMADE CAESAR SALAD
Topped with Cotija Cheese & Caesar Dressing Served with Crostini

TOMATO, CUCUMBER, RED ONION & THAI BASIL SALAD(V)
With a Light Champagne Vinaigrette Dressing

GREEK FETA SALAD (V)
Crisp Romaine, Feta Cheese, Roma Tomatoes, Kalamata Olives, Red Onions, Seedless English Cucumber & Lemon

COBB SALAD
Tossed in Catalina Dressing Topped with Grilled Chicken, Applewood Bacon, Sweet Tear Drop Tomatoes, Egg, Avocado & Bleu Cheese

VEGETARIAN COUSCOUS SALAD (V)
Topped with Sun Dried Tomatoes, Green Onions, Celery, Capers, Fresh Pico, Lemon Juice, Olive Oil & Cucumbers

BABY SPINACH SALAD WITH FRESH CRANBERRIES (V) (GF)
Candied Walnuts, Goat Cheese & Champagne Vinaigrette Dressing

TRI COLOR TORTELLINI SALAD (V)
Aromatic Vegetables, Fresh Leeks, Orange Segments, Tear Drop Tomatoes in a Lemon Oregano Vinaigrette

****

ENHANCE YOUR SALAD

ADD GRILLED CHICKEN

ADD SAUTÉED SHRIMP

INTERACTIVE ACTION STATIONS
CHEF ATTENDED OR CREATE YOUR OWN

STREET TACOS
Street Style Corn Tortillas, Green Cabbage, Fresh Pico de Gallo, Roasted Tomatillo Salsa,
Cotija Cheese and Avocado Lime Crème

With Blackened Chicken
With Char Grilled Citrus Marinated Steak
With Char Grilled Fish

FRESHLY MADE FLATBREAD STATION*
Choice of One: Basil Pesto (V), Grilled Vegetable (V) or BBQ Chicken

MINI SLIDERS DISPLAY*
Pulled Pork, Island Turkey & Portobello

MINI PREMIUM SLIDER DISPLAY*
Certified Angus Beef, Juicy Lucy & Crab Cake

MACARONI & CHEESE BAR
Served with Toppings Including Grilled Chicken, Bacon, Diced Tomato, Green Onion,
Fried Jalapeno, Hot Sauce and Ranch Dressing

MASHED POTATO BAR
Served with Toppings Including Sour Cream, Bacon, , Chives, Marinated Steak, Crumbled Bleu, Cheese, Shredded Cheddar Cheese, Pico de Gallo, Fried Jalapeno and Hot Sauce

VOODOO SHRIMP
Prawns Sautéed In a Amber Beer Reduction with Fresh Herbs and Cream. Served with Jalapeno Cornbread Rounds & Tear Drop Tomatoes

SHRIMP & GRITS
Pan Seared Jumbo Shrimp Simmered in Chipotle Garlic Cream Sauce Served Over a Crispy Fried Grit Cake & Sweet Tear Drop Tomatoes

PLEASE ADD $100.00, PLUS 6.5% SALES TAX FOR EACH CHEF ATTENDED STATION
***FOR GROUPS OF 150 OR LESS ONLY**

SPECIALTY DISPLAYS
40 Person Minimum

FRESH VEGETABLE CRUDITÉS (V)
Served with a Green Onion Dip

GRILLED VEGETABLE DISPLAY (V)
Marinated Zucchini, Mushrooms, Eggplant, Radicchio, Yellow Squash & Peppers with Balsamic Vinaigrette Served Cold

MEDITERRANEAN DISPLAY (V)
Hummus, Tomato, Cucumber, Feta Cheese,
Kalamata Olives & Pita Bread

TRIO OF EXOTIC DIPS (V)
To Include Chick Pea and Artichokes, White Bean with Truffle Oil & Roasted Eggplant
Served with Crackers, Crostini & Pita Bread

IMPORTED & DOMESTIC CHEESE BOARD (V)
Served with Crackers, Crostini, Pita Bread & Fruit Garnish

ALMOND CRUSTED BAKED BRIE (V)
Served Warm with Raspberry Coulis & French Bread

SPINACH & ARTICHOKE DIP (V)
With Homemade Pita Chips, Fresh Pico & Sour Cream

SPINACH, CRAB & ARTICHOKE DIP
With Homemade Pita Chips, Fresh Pico & Sour Cream

ANTIPASTO DISPLAY
An assortment of Italian Meats and Cheeses that includes Salami, Prosciutto, Mortadella, Capicola, Romano and Mozzarella Cheeses, Anchovies, Pepperoncini, Kalamata Olives, Stuffed Green Olives & Roasted Peppers Served with French Bread Crostini

JAMBALAYA
Marinated Chicken, White Rice, Andouille Sausage, Sweet Peppers & Roasted Green Onion in a Traditional Spicy Jambalaya Sauce

ADD SHRIMP

TRADITIONAL RED BEANS & RICE
With Andouille Sausage

ROASTED VEGETABLE PILAF (V)
Chef's Choice of Garden Fresh Seasonal Vegetables, Served with Rice Pilaf & a Light Garlic Sauce

SPECIALTY DISPLAYS
40 Person Minimum

JUMBO GULF SHRIMP & SCALLOP DIABLO OVER LINGUINE

LINGUINI PRIMAVERA
Sautéed Seasonal Vegetables, Double Blanched Garlic, Spinach & Parmesan Cheese

ADD CHICKEN
ADD SHRIMP

WILD MUSHROOM PENNE PASTA
With Grilled Chicken & Smoked Gouda In a Light Cream Sauce

ROASTED CHICKEN & GOAT CHEESE BOWTIE PASTA
With Shiitake Mushrooms, Spinach, Pesto, Roasted Chicken & Goat Cheese

SMOKED PULLED PORK
Slow Roasted Pulled Pork, Topped with Smoked Tomato BBQ Sauce & Served with Brioche Buns

NEW ORLEANS STYLE PO-BOYS
Make Your Own Beef Po-Boys Served with Mayonnaise, Sliced Tomatoes, Pickles & French Bread

SLOW ROASTED TURKEY BREAST BOARD
Served with Assorted Hinged Mini Rolls, Dijon Mustard, Mayonnaise & BBQ Sauce

COLD SMOKED FILET OF BEEF BOARD
Served Medium Rare with Mini Rolls & Horseradish Cream

ST. LOUIS RIBS
Slow Cooked Rack of Ribs rubbed with Adobo Spice covered in Smoked Tomato BBQ Sauce

GRILLED MARINATED CHICKEN
Grilled Rosemary Marinated Chicken Breast

SEAFOOD DISPLAYS
40 Person Minimum

CHILLED SEAFOOD

CHILLED, PEELED SHRIMP
Served with Lemon Wedges, Cocktail Sauce & Remoulade

SNOW CRAB CLAWS
Served with Lemon Wedges, Cocktail Sauce & Remoulade

FRESH SHUCKED OYSTERS ON THE HALF SHELL
Served with Lemon Wedges, Cocktail Sauce & Remoulade

HOUSE SMOKED SALMON BOARD
Smoked Salmon, Red Onions, Chopped Eggs, Capers, Lemons with Dill Crème Fraiche

CHILLED SEAFOOD BAR
Three Shrimp, Two Snow-Crab Claws & One Oyster On The Half Shell
Served with Lemon Wedges, Cocktail Sauce & Remoulade

UNLIMITED CHILLED SEAFOOD BAR
Shrimp, Snow-Crab Claws & Oysters On The Half Shell
Served with Lemon Wedges, Cocktail Sauce & Remoulade

HOT SEAFOOD

VOODOO SHRIMP
Prawns Sautéed In a Amber Beer Reduction with Fresh Herbs and Cream
Served with Jalapeno Cornbread Rounds & Tear Drop Tomatoes

SHRIMP & GRITS
Pan Seared Jumbo Shrimp Simmered in Chipotle Garlic Cream Sauce
Served Over a Crispy Fried Grit Cake & Sweet Tear Drop Tomatoes

BROILED SALMON
With a Lemon Caper Cream

SAUTÉED SALMON
In Lemon Chive Butter

LOBSTER MAC & CHEESE
Maine Lobster In a Creamy Cheese Sauce & Topped with Crunchy Panko Breadcrumbs

CARVING STATIONS

40 Person Minimum

TURKEY BREAST WITH DIJON GLAZE
OVEN ROASTED OR HICKORY SMOKED

MAPLE GLAZED BONE IN HAM

BEEF TENDERLOIN (MEDIUM RARE)
OVEN ROASTED OR HICKORY SMOKED

PORK LOIN WITH GINGER GLAZE

PRIME RIB WITH AU JUS SAUCE (MEDIUM RARE)
OVEN ROASTED OR HICKORY SMOKED

INSIDE ROUND OF BEEF (MEDIUM RARE)
OVEN ROASTED OR HICKORY SMOKED

PLEASE ADD $100.00, PLUS 6.5% SALES TAX FOR EACH CHEF ATTENDED STATION

CARVING STATIONS INCLUDE ASSORTED HINGED MINI ROLLS, TOPPINGS AND ACCOUTREMENTS TO ENHANCE THE FLAVOR AND PRESENTATION OF YOUR SELECTION(S)

SIDES

40 Person Minimum

BUTTERMILK BISCUITS (V)
Served with Regular Butter

JALAPENO PEPPER & CHEESE CORNBREAD (V)
Served with Maple Butter

SAUTÉED VEGETABLES (V)
Chef's Choice of Garden Fresh Vegetables of The Season

ROASTED VEGETABLES (V)
Chef's Choice of Garden Fresh Vegetables of The Season

BBQ BAKED BEANS

MASHED SWEET POTATOES (V)
Red Garnet Potatoes with Brown Sugar Heavy Cream &
a Touch of Cinnamon

RED ROSE GARLIC MASHED POTATOES (V)
With Roasted Garlic, Heavy Cream, Sweet Cream Butter &
Fresh Ground Seasonings

LOADED RED ROSE MASHED POTATOES
With Applewood Smoked Bacon, Sour Cream,
Cotija Cheese & Green Onions

GARLIC ROASTED HALVED RED ROSE POTATOES (V)
With Olive Oil, Fresh Garlic, Assorted Herbs & Seasonings

VEGETABLE RICE PILAF (V)
Trinity of Garden Vegetables, Fresh Herbs & Vegetable Stock

BAKED MACARONI & CHEESE (V)
With a Buttery Herbed Bread Crumb Topping

HOMEMADE COLESLAW (V)

SPINACH & BOWTIE PASTA (V)
Fresh Garden Spinach Leaves, Crimni Mushrooms In a Light Garlic Cream Sauce,
with Red Onions, Fresh Basil & Sundried Tomatoes

DESSERTS

40 Person Minimum

SLICED SEASONAL FRUIT DISPLAY (GF)
To include Fresh Seasonal Assorted Melons, Assorted Grapes & Local Berries

ASSORTED FRESH FRUIT TARTS
Filled with Pastry Cream & Seasonal Fresh Berries

MINI PECAN PIE TARTS
Toasted Pecans & Creamy Caramel

MINI KEY LIME PIE TARTS
Topped with Whipped Cream Myer Lime Zest

PUMPKIN SPICE CAKE
With Butterscotch-Walnut Filling & Cream Cheese Frosting

MINI CHEESECAKE SQUARES
With Assorted Toppings & Whipped Cream

TRIPLE CHOCOLATE CHEESECAKE SQUARES
With Raspberry Coulis & Whipped Cream

SWEET POTATO CHEESECAKE
With Praline Sauce & Whipped Cream

CHOCOLATE PEANUT BUTTER BROWNIE SQUARES
Glazed with Carmel Sauce

OOEY GOOEY BUTTERCAKE SQUARES

ASSORTED HOUSEMADE COOKIES
Garnished with Fresh Caramel & Chocolate Sauces

BOURBON BREAD PUDDING
With Bananas and White Chocolate, served with a Bourbon Caramel Sauce and Whipped Cream

CHOCOLATE FOUNTAIN
Choose Between Dark or White Chocolate Fondue. Includes Strawberries, Pineapple, Marshmallows, Rice Crispy Squares & Pretzels

FOUNTAIN RENTAL

ASSORTED MINI HOUSEMADE CUPCAKE DISPLAY
Assorted Silver Dollar Size Cup Cakes with a Wide Variety of Toppings

MINI RED VELVET CUPCAKES

CHEF'S SELECTION OF ASSORTED DESSERTS
Key Lime Pie Tarts, Mini Pecan Pie Tarts, Assorted Mini Cheesecake Rounds, Housemade Cookies & Mini Cupcakes

CHOCOLATE RICE CRISPY TREATS

BANANAS FOSTER ACTION STATION
Served with Vanilla Ice Cream
Chef Attendant Fee

DESSERT SHOOTERS (CHOICE OF 3)
Key Lime Pie • Jello Surprise • Smores • White Chocolate Cheesecake, Boston Cream Pie • Watermelon Mint with Lime • Chocolate Almond Whip

FRESHLY BREWED JOEY KRAMER'S ROCKIN' AND ROASTIN REGULAR AND DECAF COFFEE & ASSORTED NUMI PREMIUM ORGANIC TEAS
Served with Cream, Sugar & Lemon Wedges

ENHANCE YOUR COFFEE STATION
Upgrade to a Premium Coffee Station with Flavored Syrups, Whipped Cream, Chocolate Shavings & Cinnamon Sticks

LIQUID NITROEN ICE CREAM BAR

PACKAGES

THE SCOOP
Your Choice of Two Flavors and Four Toppings served with Disposable Bowls and Spoons

THE BIG DIPPER
Your Choice of Three Flavors and Six Toppings served in Waffle Bowls, Waffle Cones, or Sugar Cones

BANANAS FOSTER/CHERRIES JUBILEE BAR
Served from a Custom Induction Cooking Bar, Served over Liquid Nitrogen Produced Vanilla Ice Cream

BANANA SPLIT
Your Choice of Three flavors served in a Large Boat with Bananas, Fudge Sauce, Strawberries, Pineapple, Marshmallow Sauce, Chopped Walnuts, Freshly Whipped Cream and Maraschino Cherries

OPTIONS

ICE CREAM FLAVORS
Madagascar Vanilla, European Chocolate, Sweet Cream Carmel,
Creamy Organic Peanut Butter, Butter Pecan, Mint Chip

GELATO FLAVORS
Tropical Banana, Strawberry Fields, Pistachio, Coffee, Mint Chocolate

SORBET FLAVORS
Italian Lemon, Watermelon, Florida Orange, Tropical Coconut, Pina Colada, Cape Cranberry

TOPPINGS
Crushed Oreo, Butterfinger Pieces, Cookie Dough, Mini M&Ms, Heath Bar Crunch, Mini Marshmallow, Shaved Coconut, Chocolate or Rainbow Sprinkles, Ghiradelli Milk or White Chocolate Sauce, Fresh Strawberry Sauce, Ghiradelli Milk or White Chocolate Chips, Brownie Pieces

SUPER PREMIUM BRAND PACKAGE

Super Premium, Premium, and Call and Brands, Imported & Domestic Beers in Bottle or Can, House Wines by the Glass, Soft Drinks & Bottled Water

PREMIUM BRAND PACKAGE

Premium and Call Brands Imported & Domestic Beers in Bottle or Can, House Wines by the Glass, Soft Drinks & Bottled Waters

CALL BRAND PACKAGE

Call Brands Imported & Domestic Beers in Bottle or Can, House Wines by the Glass, Soft Drinks & Bottled Waters

BEER, WINE & SOFT DRINK PACKAGE

Imported & Domestic Beers in Bottle or Can, House Wines by the Glass, Soft Drinks & Bottled Waters

SOFT BEVERAGE PACKAGE

Assorted Diet & Regular Soft Drinks, Coffee, Iced & Hot Tea and Bottled Waters

ADDITIONAL BEVERAGE OPTIONS

AGUAS FRESCAS JUICE BAR

Chilled Water Infused with Fresh Fruits to Freshen the Palate.
Choose Two Selections: Orange, Honeydew, Cucumber, Strawberry, Lemon

MEXICAN HOT CHOCOLATE

Accompanied By Warm Mini Churros Coated In Cinnamon Sugar, Whipped Cream & Chocolate Sauce

JUICE BAR

Choose Three Selections; Apple, Orange, Cranberry, Grapefruit or Tomato Juice

FRESHLY BREWED JOEY KRAMER'S ROCKIN' AND ROASTIN' REGULAR AND DECAF COFFEE & ASSORTED NUMI PREMIUM ORGANIC TEAS

Served with Cream, Sugar & Lemon Wedges

ENHANCE YOUR COFFEE STATION

Upgrade to a Premium Coffee Station with Flavored Syrups, Whipped Cream, Chocolate Shavings & Cinnamon Sticks

FRESH LEMONADE

Fresh Lemonade Served with Your Choice of Strawberry, Blueberry or Raspberry Syrup

FRESH BREWED ICED TEA

SODA & BOTTLED WATER STATION

Assorted Coke Products & Dasani Water

COFFEE, HOT TEA, BOTTLED WATER & SOFT DRINK PACKAGE

RED BULL PACKAGE

Menus Based on a 2 Hour Event
Prices do not include 22% Administrative Fee and 6.5% Sales Tax
Valid through December 31, 2015 and are subject to change without notice