

ANY OCCASIONS CATERING AND SERVICES MAIN MENU

SALADS

Cranberry Walnut Salad

Spring mixed green, sweet red onions, cranberries, walnuts, garlic croutons tossed in red wine balsamic vinaigrette dressing.

Raisin Pecan Salad

Spring mixed green, pecans, golden raisins, garlic croutons tossed in raspberry vinaigrette dressing.

Classic Garden Salad

Classic Green garden salad (sweet iceberg lettuce, bacon pieces, sharp cheddar cheese, green bell pepper, cucumber, tomatoes tossed in a zesty Italian dressing.

Traditional Caesar Salad

Fresh, crisp romaine lettuce tossed with Caesar dressing and topped with Parmesan cheese.

Sweet Pear Pecan Salad

Spring mixed green tossed with marinated sliced pears, pecans and feta cheese with raspberry vinaigrette served on the side.

Apple Pecan Salad

Spring mixed green with sliced apples, pecans and gorgonzola cheese with raspberry vinaigrette served on the side.

Orange Walnut Salad

Spring mixed green, sweet red onions, mandarin orange slices, walnuts, garlic croutons tossed in red wine balsamic vinaigrette dressing.

Cranberry Walnut Slaw

A hearty combination of broccoli, carrots, red cabbage, raisins and chopped walnuts tossed in a delicious tangy slaw dressing

Apple Pecan Slaw

A hearty combination of broccoli, carrots, red cabbage, diced apples and chopped walnuts tossed in a delicious tangy slaw dressing

(Special requests for salads may be accepted)

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APPETIZERS

Chicken Wings

Traditional or Boneless wings, breaded or naked, specially seasoned and tossed in your choice of sauce.

(Teriyaki, Bourbon Street, Sweet and Sour, Bar-B-Cue, Cajun, or Buffalo)

Crispy Egg Rolls

Your choice of vegetable, spicy chicken, pork or shrimp.

Chicken Cocktail Sausages

Tomato Basil and provolone or Spinach and provolone Cheese.

Meatballs

Seasoned beef meatballs served in your choice of sauce.

(Teriyaki, Bourbon Street, Sweet and Sour or Tangy Barbeque)

Mozzarella Cheesesticks

Served with tangy marinara.

Fried Mushrooms

Fresh mushrooms seasoned, lightly breaded and deep fried. Served with a spicy ranch dip.

Stuffed Mushrooms

Fresh mushrooms stuffed with Italian sausage, creamy cheese blend, Cajun seasoning and baked golden brown.

Spinach and Bacon Spread

Creamy cheese, spinach and bacon seasoned with Cajun spices. Served with assorted breads.

Cajun Smoked Salmon Spread

Creamy cheese and smoked salmon seasoned with Cajun spices. Served with assorted breads.

Crab Cakes

Made with sweet lump crabmeat, celery, onions and bell peppers. Served with remoulade sauce.

Vegetable Platter

A platter beautifully arranged with tomatoes, broccoli, celery and carrots served with ranch dressing.

Cheese Platter

Cheddar, Swiss, Colby & Pepper Jack cheese served w/crackers

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Fresh Fruit Platter

A platter beautifully arranged with sliced or cubed fresh seasonal fruit

Meat Platter

A platter arranged with roast beef, roasted turkey breast, black forest ham & salami served w/flavored mustard and crackers

Meat and Cheese Platter

A platter arranged with roast beef, roasted turkey breast, black forest ham, salami, cheddar, swiss, colby & pepper jack cheese served w/mustard and crackers

(Special requests for appetizers may be accepted)

SOUPS

Louisiana Style Seafood Gumbo

Boneless chicken breast, Andouille (a Cajun Sausage), shrimp, local crab, bell pepper, onion, celery and seasonings simmered into a thick brown Creole soup.

Southwestern Chicken Chowder

Chicken, prepared on the grill and mixed with fresh corn, black beans and a vegetable medley, aromatic with spicy southwestern flavors in a creamy broth.

Broccoli and Cheddar Cheese

Chopped broccoli, shredded carrot and select Cajun seasonings simmered in a velvety smooth cheese sauce.

Loaded Bake Potato

Dices baby red potato simmered with select Cajun seasonings and smoked bacon in a rich cream sauce flavored with onion and chives.

French Onion

Sliced onion sautéed in sweet butter and seasonings, simmered on low in a light beef broth with essence of tomato, topped with croutons and Parmesan cheese.

Tomato

Vine-ripened pear tomatoes pureed with fresh cream for a velvety smooth flavor accentuated by hints of red pepper, oregano & Cajun spices topped with garlic croutons.

(Special requests for soups may be accepted)

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MAIN COURSES

Pasta

Cajun Seafood Alfredo

Shrimp, Chicken, Crabmeat and Andouille Sausage tossed with fettuccine and Creamy Cajun Alfredo sauce

Cajun Chicken & Sausage Alfredo

Chicken and Andouille Sausage tossed with fettuccine and Creamy Cajun Alfredo sauce

Cajun Meatballs & Spaghetti

Cajun seasoned Beef Meatballs in a hearty marinara sauce layered a top of a spaghetti noodles

Cajun Chicken and Sausage Tortellini

Four Cheese Tortellini with Chicken and Andouille Sausage in a spicy Cajun Marinara sauce

Pasta Primavera

Penne pasta tossed with bell peppers, onions and mushrooms sautéed in olive oil, wine and Cajun herbs

(Special requests for pasta dishes may be accepted)

Seasonal Meats

Cajun Turkey (Seasonal)

Cajun seasoned turkey deep fried in peanut oil or slow smoked until tender and juicy

Spiral Cajun Glazed Ham (Seasonal)

Spiral cut ham slow smoked over hickory wood then basted with an enriched Cajun honey, mustard glaze (Seasonal)

Chicken

Cajun Smoked Chicken

Cajun seasoned chicken quarters (dark and white) or boneless breast slow smoked till tender and juicy served with homemade BBQ sauce on the side

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Country Cajun Smothered

Cajun seasoned chicken quarters (dark or white) or boneless breast coated and deep fried then covered in rich creamy Cajun gravy and simmered until tender and juicy

Cajun Herb and Garlic

chicken quarters (dark or white) or boneless breast rubbed with Cajun herbs and roasted garlic marinated for 24 hours then slow roasted until tender and juicy

Cajun Blackened

Chicken quarters (dark or white) or boneless breast rubbed with Cajun blackening spices the grilled until tender and juicy

Spicy Orange Chicken Breast

Boneless Chicken Breast marinade in Cajun spices then grilled and basted with a sweet and tangy orange glaze

Pork

Smoked Spareribs

Cajun seasoned pork spareribs slow smoked for 8-10 hours.

Braised Spareribs

Cajun seasoned pork spareribs smoked then simmered in a red wine and mushroom braise.

Pulled Pork

Cajun seasoned pork slow smoked for 10-12 hours then chopped and covered in homemade Louisiana style BBQ sauce.

Grilled Pork Loin Chops

Cajun seasoned pork loin chop grilled until juicy and tender.

Smothered Pork Loin Chops

Cajun seasoned pork loin chop lightly breaded pan seared then simmered on low heat in a rich brown onion, pepper and mushroom gravy until tender and juicy.

Beef

Beef Brisket

Lean brisket rubbed with Louisiana style seasoning and slow smoked for 12-14 hours until juicy and tender.

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Beef Roast

Beef roast rubbed with Louisiana style seasoning and slow smoked for 12-14 hours until juicy and tender.

Country Fried Steak

Tenderized cubed beef steak, hand breaded, deep-fried and topped with homemade country white gravy.

Cajun Seasoned Grilled Steak

Tender 8 oz. sirloin steak seasoned with Cajun spices and grilled to order.

Cajun Smothered Steak

Tenderized cubed beef steak, hand breaded grilled and smothered in rich brown onion and mushroom gravy.

Red Wine and Mushroom Braised Beef Steak

Tender 8 oz. beef steak grilled then simmered in a red wine and mushroom braise.

Seafood

Catfish

Cajun seasoned boneless catfish fillets prepared to your desire:
Fried, Grilled or Blackened

Tilapia

Cajun seasoned tilapia fillets prepared to your desire:
Fried, Grilled or Blackened

Salmon

Cajun seasoned salmon fillets prepared to your desire:
Fried, Grilled or Blackened

Shrimp

Cajun seasoned shrimp prepared to your desire:
Fried, Grilled, Sautéed or Boiled

Oysters

Cajun seasoned oysters prepared to your desire:
Fried or Smoked

(Special requests for meats may be accepted)

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SIDE DISHES

Southern Style Red Potato Salad

Cajun Seasoned Roasted Red Potatoes

Cajun Mashed red potatoes

Garlic and Cheddar Mashed Red Potatoes

Market Street Potatoes (seasoned diced red potatoes, bell, pepper, onion, celery, five cheeses)

Potatoes Booyah (diced red potatoes, bell pepper, onion, celery, broccoli, andouille Sausage, jalapenos, and cheddar cheese)

Southern Baked Macaroni and cheese (classic or kickin "jalapeno")

Louisiana Style Red Beans and Rice

Cajun Jambalaya
(Cajun rice with shrimp, chicken and andouille Sausage)

White Rice

Rice Pilaf

Southern Style Collard Greens

Southern Green Beans

Southern Fried Sweet Corn

Corn on the Cob

Cajun BBQ Baked Beans (with or without meat)

Garlic Parmesan Asparagus

Normandy Vegetables

(Requests for a special side dish may be accepted)

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DESSERTS

Southern Peach Cobbler

Southern Berry Cobbler

Sweet Potato Pie

Southern Pecan Pie

Apple Pie

Southern Banana Pudding

Cake (Chocolate, Vanilla, Lemon, Red Velvet)

Pound Cake (Lemon or Vanilla)

(Requests for a special desserts may be accepted)