



-RECEPTION SELECTIONS-

*A 20% service charge and 6% sales tax will be added to the final bill.
Buffet items will not be packaged to go. Pricing and menu item availability is subject to change.*

-- BUFFET PLATTER OPTIONS --

(Accommodates up to 20 guests)

Buffalo Spring Rolls (30 Pcs)	\$74.95
Jazzy Wings (50 Pcs)	\$89.95
Jazzy Tenders (50 Pcs).....	\$74.95
Artichoke & Spinach Dip	\$72.95
Bayou Broccoli (35 Pcs)	\$59.95
Maryland Mini Crab Cakes (30 Pcs)	\$89.95
Peel & Eat Shrimp (50 Pcs)	\$64.95
Cheese, Fruit & Vegetable Platter	\$59.95
Assorted Cheese Platter	\$59.95
Fresh Vegetable Platter	\$49.95
Seasonal Fresh Fruit Platter	\$49.95

--TABLE APPETIZER OPTIONS--

(Individual Appetizers Brought to Each Table)

Artichoke & Spinach Dip	\$14.49
Buffalo Spring Rolls	\$14.99
Bayou Broccoli	\$11.99
Sauteed Garlic Shrimp	\$16.99
Jazzy Wings	\$17.99
Crawfish Bread	\$14.99
Cajun Shrimp Popcorn	\$14.99
Crab Stuffed Beignets	\$15.99
Panéeé Alligator	\$15.99

-- CARVING STATION --

One Station is recommended for up to 30 guests. A \$75 Chef Attendant Fee will apply for each station.

- PRIME RIB *(Served with Au Jus)*
- SPIRAL GLAZED HAM *(Served with Ham Glaze)*
- ROASTED PORK LOIN *(Served with Pan Jus)*
- CAJUN FRIED TURKEY BREAST *(Served with Turkey Gravy)*

One Protein Choice...\$18.95 Per Person | Two Protein Choices...\$20.95 Per Person

-- PASTA STATION --

One Station is recommended for up to 30 guests. A \$75 Chef Attendant Fee will apply for each station.

\$16.95 PER PERSON

PASTAS

Linguini
Angel Hair
Bow Tie

SAUCES

Marinara Sauce
Alfredo Sauce
Vodka Sauce
Clarified Butter
Spicy Sauté Butter

GARNISHMENTS

Shrimp
Crawfish
Tasso
Andouille Sausage

Diced Chicken
Onions
Pepper Medley
Mushrooms

Tomatoes
Basil
Parmesan Cheese
Monterey Jack Cheese

-- SWEETS TABLE --

ASSORTED DESSERTS TABLE

Chocolate Chip Cookies, Mini Brownies, Mini Creole Cheesecake Bites & Lemon Bars

\$8.00 PER PERSON