

12
TWELVE SEASONS



HORS D'OEUVRES



ANDOUILLE EN CROUTE Cajun style pigs in a blanket. Traditional Andouille sausage encased in a puff pastry and served with a spicy Creole mustard.

ARANCINI Our mushroom risotto shaped into bite sized balls and encrusted with panko bread crumbs accompanied by a creolaise for dipping

ARTICHOKE BITES Delicious blend of artichoke, garlic, herbed bread crumbs, and freshly grated Parmesan rolled into delicate bites

ARTICHOKE FRITTERS Delicious blend of artichoke, garlic, herbed bread crumbs, and freshly grated Parmesan rolled into delicate

AVOCADO TOAST (V) Ciabatta crisp with mashed avocado and sliced tomatoes drizzled with feta, balsamic and sea salt flakes

BBQ OYSTERS Fresh Louisiana Oysters flash fried and tossed in crystal BBQ sauce and topped with a dollop of house made blue cheese dressing

BLACKBERRY CUCUMBER CAPRESE SKEWERS Blackberry, marinated mozzarella & cucumbers skewered with a balsamic drizzle

BOUDINE BOULETTES Local rice sausage breaded and fried served with Creole mustard sauce

BRUSCHETTA (V) Grilled artisan bread with vine ripe tomato, red onion, garlic, basil, and aged balsamic

CAJUN DEVILS ON HORSEBACK (GF,DF) Medjool dates stuffed with crumbled andouille and wrapped in Applewood smoked bacon

CAPRESE SKEWER Vine ripe cherry tomato, fresh mozzarella, artichoke hearts, Kalamata olive skewered and served with basil pesto dipping sauce

CHICKEN & WAFFLES Lightly battered chicken tenders served atop a mini Belgian waffle and topped with a maple syrup drizzle

CLASSIC COCKTAIL SHRIMP A New Orleans staple – freshly Creole boiled Jumbo Gulf Shrimp peeled and served with our zesty cocktail sauce and lemon wedge



COCHON EGG ROLL (DF) Our own slow smoked pork tossed in a sweet & spicy glaze and wrapped in an eggroll, fried and served with a dollop of house made cole slaw

COCKTAIL MUFFALETTAS Ham, genoa salami, provolone, and olive salad on toasted Italian bread

CRAB RAVIGOTE Louisiana crab meat blended with capers and herbs in a lemon aioli served in a toasted dill croustade

CRABMEAT AU GRATIN PHYLLO Creamy New Orleans favorite served in phyllo cup with sharp cheddar

CRABMEAT CROSTINI Jumbo lump crabmeat tossed in lemon caper aioli atop a crispy crouton and finished with snipped chives

CRAWFISH LOLLIPOPS Succulent crawfish tails sautéed with onions and peppers folded into crunchy bread crumbs and lightly seared into bite sized lollipops and drizzled with our tangy remoulade

CRAWFISH PIES Louisiana crawfish tails sautéed with onions, peppers, creole spices and baked, served open faced in a flakey pieshell

CRAWFISH REMOULADE Succulent Louisiana crawfish tails tossed in our mildly spiced remoulade served atop romaine lettuce topped with lemon in a bamboo boat

CREOLE TOMATO AND GRUYERE MINI TARTS Diced creole tomatoes in a puff pastry shell, topped with a creamy gruyere and caramelized onion

FIG N' BRIE Our house made mission fig preserves baked

FRIED GREEN TOMATOES Golden fried green tomato doubleton topped with celeriac and green apple remoulade

GOAT CHEESE & WILD MUSHROOM TOAST Creamy goat cheese spread on 9 grain toasted and topped with a wild mushroom Madeira cream finished with fresh tarragon

LOUISIANA MEAT PIES Seasoned ground meat in flakey puff shell topped with our creamy sriracha ranch



LOUISIANA SPRING ROLLS (DF) Andouille sausage, Tasso and vegetable wrapped in a thin wrapper, deep fried and served with a sweet chili-ginger dipping sauce



MINI NOLA COCHON TACOS (GF, DF) Shredded pulled pork tossed in a Sazerac Rye BBQ sauce topped with a house made coleslaw



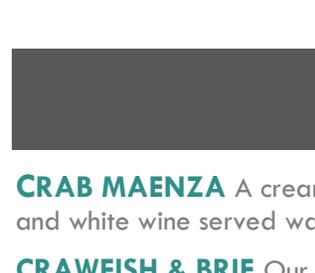
OYSTER SHOOTERS Freshly shucked Louisiana oysters served with our spicy cocktail sauce and lemon wedge, served in a shot glass



OYSTER TCHOUPITOULAS Fresh shucked Louisiana oyster's sautéed in a garlic and herb butter with lemon and parmesan cheese served on freshly grilled French bread



OYSTERS FONDUE Regional oysters dusted in corn meal and creole spices served on a skewer to dip in a Brie cream fondue



PETITE POKE BOWLS Ahi Tuna poke seared in a savory mini cone with wasabi crème fresh



PETITE SAVORY CHEESECAKES Smoked salmon or Creole crawfish with lemon caper and dill baked in a tart shell topped with a dollop of crème



PORK RILETTE Confit pork mashed with fresh garlic and herbs served on cracked pepper croustade pickled fruit relish

SHRIMP & CORN BEIGNET Gulf shrimp folded into our light corn batter with cilantro, roasted red pepper and green onions fried into bite-sized fritters, served with our lime Chile aioli

SHRIMP N BISCUIT Gulf Shrimp sautéed in our creamy garlic herb sauce skewered with a petite buttermilk biscuit

SHRIMP REMOULADE CANAPES (GF,DF) Shrimp with a classic New Orleans Remoulade sauce served on a cucumber round

SMOKED DUCK BREAST Thinly sliced house smoked duck breast served on a sweet potato and corn cake, finished with a pepper jelly glaze

SMOKED SALMON CANAPES Smoked salmon on top our homemade whipped chive cream cheese and cucumber topped with a sprig of dill

STRAWBERRY FIELDS Sweet and Tangy combo of strawberries, goat cheese, basil and balsamic glaze on our house made garlic herb toast points

SWEET HEAT SHRIMP Lightly battered and fried Jumbo Gulf Shrimp tossed in our sweet and spicy sauce topped with freshly cut mango

THAI CHICKEN SALAD WONTON CUPS Our Thai twist of chicken salad served in a wonton topped with cabbage and a spicy peanut dressing

THREE CHEESE PHYLLO A creamy blend of feta, ricotta and parmesan baked in a crispy shell and topped with a tomato olive tapenade

TUNA TATAKI Seared Saku Tuna served rare, thinly sliced on crispy wonton with soy ginger glaze and black sesame seeds

WATERMELON FETA BITES Watermelon, feta, & mint skewered with a balsamic drizzle

DIPS

CRAB MAENZA A creamy blend of Blue Crab, Parmesan and white wine served warm with toasted croutons

CRAWFISH & BRIE Our creamy blend of French cheese and Louisiana crawfish served warm with toasted crouton

HUMMUS Roasted Red Pepper Hummus, Kalamata olives, Feta cheese and toasted pita chips

QUESO White Cheddar sauce with peppers served with crispy corn tortilla chips (\$ Add Crawfish or Shrimp)

SMOKED SALMON DIP Norwegian salmon blended with cappers, lemon cream cheese and fresh dill accompanied by freshly baked pita chips

SPINACH & ARTICHOKE DIP A creamy blend of spinach, artichoke hearts and cheese, served warm with pita chips

SOUPS

BROCCOLI CHEDDAR
CHICKEN & ANDOUILLE GUMBO
CHICKEN TORTILLA
CORN & CRAB BISQUE
CRAWFISH, CORN & PEPPER
MOCK TURTLE

PORTABELLA MUSHROOM
SEAFOOD GUMBO
SHRIMP, CORN & PEPPER
STUFFED ARTICHOKE
TOMATO BASIL
TWICE BAKED POTATO SOUP

SALADS

12 SALAD Assorted greens, vine ripe tomatoes, thinly sliced red onion and cucumber served with Creole vinaigrette

ASIAN CHOPPED SALAD Savoy cabbage, green cabbage, carrots, celery, green onion, cilantro, wontons, and toasted almonds, tossed in ginger-lime vinaigrette

CAPRESE PASTA SALAD Vine ripe grape tomatoes, fresh mozzarella, arugula and sweet basil pesto vinaigrette

CLASSIC CAESAR SALAD Tender romaine tossed in creamy anchovy dressing with focaccia croutons and shaved Parmesan

FARMERS MARKET SALAD BAR Crispy Romaine & Spring Mix – Tomatoes, peppers, mushrooms, red onion, crumbled bacon, artichoke hearts, cucumbers, cheddar cheese & feta – assorted dressings
**Add Grilled Chicken or Shrimp*

GREEK SALAD Romaine hearts, diced vine ripe tomatoes, cucumber, bell pepper, red onion, and Kalamata olives tossed with feta cheese in red wine vinaigrette

HEARTS OF PALM & ARTICHOKE SALAD Tossed with Roma tomatoes, fresh basil, and red wine vinaigrette

NEW ORLEANS MUFFALETA SALAD Geno Salami, Ham, Provolone cheese and our house made olive salad tossed with fusilli pasta

NOLA SPINACH SALAD Baby spinach leaves tossed with crumbled blue cheese, toasted pecans, sun dried cranberries and pepper jelly vinaigrette

ORZO SALAD Sliced cremini mushrooms, feta cheese, green onion and sundried Tomato-Balsamic Pesto

SUMMER SALAD Locally harvested cucumbers, strawberries, toasted almonds mixed with a romaine and spinach tossed in Lemon Poppy vinaigrette

TROPICAL SALAD Locally harvested grape tomatoes, dried cranberries, mandarin oranges and toasted walnut in a spring mix and dressed in a Balsamic Vinaigrette

WEDGE SALAD SKEWERS Lettuce wedge served with baby tomatoes and crumbled bacon drizzled with blue cheese dressing

PLATTERS

ARTISANAL FRUIT & CHEESE PLATTER A selection of imported and domestic cheese accompanied by seasonal and dried fruits crackers and toast points

BRIE EN CROUTE A 2 lb. wheel of Brie wrapped in a puff pastry with Decatur whisky sauce, baked until golden and served with assorted crackers

CREOLE CHARCUTERIE Assorted meats to include andouille, crawfish and alligator sausages, specialty cured meats, a selection of domestic and imported cheeses from locally sourced purveyors, assorted homemade jams, pickled seasonal vegetables, assorted toasted breads and mustards

LOUISIANA MIXED GRILL Crawfish, local Andouille and alligator sausages with Creole mustard

MEDITERRANEAN PLATTER Roasted garlic hummus, white bean hummus, babaganoush, Kalamata olives, feta cheese and toasted pita chips

MINI PO-BOY PLATTER Thin sliced roast beef, oven roasted turkey, and baked ham on French

SEASONAL FRUIT PLATTER Our ripest local fruits and berries

SEASONAL GRILLED VEGETABLES An array of grilled vegetables drizzled with extra virgin olive oil

SIGNATURE COCKTAIL SANDWICHES

OVEN ROASTED TURKEY | With creamy Havarti cheese and fig aioli on a petite multi grain roll

CHIESEI'S HAM | With sliced Brie, granny smith apples, Steen's mustard sauce on petite brioche

ROAST BEEF | House-made and garlic studded, with baby Swiss cheese and horseradish mayo on a petite onion roll

SMOKED SALMON PLATTER Norwegian smoked salmon garnished with cream, capers, chopped egg, red onion and lemon-dill pumpernickel croutons

SPANISH TAPAS PLATTER An assortment of Spanish cheeses, hams and olives with goat cheese & chive peppadews, marinated mushrooms, asparagus, artisan breads and croutons

SUSHI PLATTER (CALL FOR AVAILABILITY) An assortment of sushi rolls: California, crunchy and tuna with seaweed salad, wasabi and ginger

SPECIALITY SALAD SANDWICHES

CHICKEN SALAD | With a mixture of curry, walnuts, and grapes with sprouts on a buttery croissant

EGG SALAD | With a creamy creole mustard and dill relish served on a freshly baked petite pistolette

TUNA SALAD | With light albacore tuna and dill relish served on a freshly baked petite pistolette

VEGETABLE TRAY An assortment of local seasonal vegetables served with parmesan peppercorn ranch

WING PLATTER Crispy fried chicken wings tossed with Buffalo sauce served with ranch for dipping

SPECIALTY ENTREES

ANDOUILLE CRUSTED GULF FISH Baked gulf fish coated in French bread and Andouille sausage crumbles

CHICKEN ROULADE Choose your stuffing: Andouille Cornbread, Spinach and Artichoke or Chicken and Sausage Jambalaya

DEBRIS ROAST BEEF & MASHED POTATOES Tender roast beef tips slow cooked and served with creamy mashed potatoes

STUFFED PORK CHOPS Choose your stuffing: Andouille Cornbread, Spinach and Artichoke or Chicken and Sausage Jambalaya

FRESH HERB PANKO BREADED GULF FISH Herb panko breaded Gulf Fish seasoned with fresh herbs and spices

GRILLED GULF FISH (GF) Grilled gulf fish with a citrus Beurre Blanc sauce

PAN SEARED FILET Prime filet of beef atop a luscious Louisiana jumbo lump crab cake accompanied by grilled asparagus and a fire roasted corn and red pepper beurre Blanc

NEW ORLEANS FAVORITES

BBQ SHRIMP & GRITS Sautéed shrimp in buttery herb and garlic sauce served over stone ground grits

CAJUN JAMBALAYA A hearty blend of chicken, smoked sausage and Andouille sausage with an array of garden vegetables, seasoned with authentic Cajun spices and herbs, cooked layer by layer

COCHON DE LAIT & GRITS Pork shoulder cooked sous vide style with onion, bell pepper, garlic, pork stock, herbs & spices creating a rich au jus accompanied with stone ground grits

CRAWFISH ÉTOUFFÉE & RICE Sautéed Louisiana crawfish tails in buttery cream sauce served over rice

CREOLE JAMBALAYA A hearty blend of chicken, smoked sausage and Andouille sausage in a tomato base, with an array of garden vegetables, seasoned with authentic Cajun spices and herbs, cooked layer by layer

GRILLADES & CHEESE GRITS Pork in rich tomato gravy served over cheese grits

RED BEANS & RICE Kidney beans stewed with ham, smoked sausage and seasonings served over long grain rice

ROAST BEEF PO-BOYS Debris roast beef accompanied with 6" French bread. Dress it with lettuce, tomato, pickles and appropriate condiments

SHRIMP CREOLE & RICE Stewed Shrimp in spicy tomato gravy served over steamed rice

SHRIMP ÉTOUFFÉE & RICE Sautéed shrimp in buttery cream sauce served over rice

VEAL GRILLADES AND GOUDA GRITS Veal medallions sautéed in red gravy served atop creamy Gouda infused grits

WHITE BEANS & RICE Great Northern beans stewed with Cajun sausages and seasonings served over long grain rice

VEGETARIAN OPTIONS

CREOLE TOMATO & EGGPLANT PASTA (V) Local Creole tomatoes and farm fresh eggplant cooked in New Orleans style red sauce finished with Parmesan cheese

EGGPLANT NAPOLEON STACKS Layers of crispy fried eggplant, with own marinara and a blend of Ricotta, Mozzarella and Parmesan cheeses, baked to bubbly perfection

FRIED GREEN TOMATOES RAGOUST (V) A New Orleans classic, fried to a golden brown and topped with a veggie ragoust including lightly sautéed fresh snow peas, mushrooms, carrots, red peppers, broccoli, zucchini, squash and roasted pine nuts

HOT CAPONATA PASTA A savory blend of eggplant, olives, peppers, capers, garlic and tomato with crumbled feta cheese and basil

MUSHROOM ARANCINI (V) Grilled portabella mushroom, served atop a risotto cake and topped with a Madeira reduction

MUSHROOM VERONIQUE A delightful bite sized mushroom cap stuffed with a red grape covered with Boursin cheese then rolled in grated Parmesan cheese baked until golden brown.

PASTA PRIMAVERA (V) Locally grown assortment of seasonal vegetables to include bell peppers, zucchini, squash, broccoli, and carrots tossed in Olive Oil and Italian Seasonings

STUFFED PEPPERS (V) Yellow, green and red peppers hollowed out and stuffed with brown rice, seasonal vegetables, and herbs

TRUFFLED POM FRITES Yukon gold potatoes, cut in to shoe string fries, and fried to a golden brown, then tossed in our truffle butter and Parmesan served in mini wooden cones.

VEGAN DIRTY RICE (V.GF) Browned tofu sautéed with celery, onion, peppers and white rice

VEGGIE JAMBALAYA (V) Seasonal sautéed veggies, blended with the holy trinity and a Creole tomato base and folded into long grain rice

PASTAS

BLACKENED CHICKEN PASTA Sautéed Chicken in Cajun Seasoning and finished with Green Onion and Cream tossed in Pasta

CHICKEN ALFREDO PASTA Cream sauce infused with garlic, butter, Parmesan and grindings of black pepper served over chicken and penne pasta

CHICKEN PORTABELLA MUSHROOM PASTA Baby bellas, sun dried tomatoes and a hint of chardonnay simmered with cream served over pasta with chicken

CRAWFISH FETTUCCINI Ribbons of pasta tossed in our king crawfish sauce with bell peppers

CREOLE TOMATO & EGGPLANT PASTA Local Creole Tomatoes and farm fresh Eggplant cooked in New Orleans style Red Sauce finished with Parmesan Cheese

KING CRAWFISH PASTA Louisiana crawfish tails in creamy sauce tossed in penne pasta

PASTA ALFREDO Cream sauce infused with garlic, butter, Parmesan and grindings of black pepper served over penne pasta

PASTA PRIMAVERA Locally grown assortment of seasonal vegetables to include bell peppers, zucchini, squash, broccoli, and carrots tossed in Olive Oil and Italian Seasonings

PASTALAYA Pasta tossed in a creole cream sauce with sautéed chicken and smoked and Andouille sausages

PORTABELLA MUSHROOM PASTA Baby bellas, sun dried tomatoes and a hint of Chardonnay simmered with cream served over pasta

SHRIMP & CRAB PENNE Sautéed shrimp, crab, tomato and seasoning tossed with penne pasta

SHRIMP ALFREDO PASTA Cream sauce infused with garlic, butter, Parmesan and grindings of black pepper served over shrimp and penne pasta

TOMATO BASIL PASTA Made with vine ripened tomatoes, aged Parmesan, olive oil, garlic, fresh basil & a touch of cream for a velvety finish served over pasta ****chicken, crawfish, or shrimp may be added*

THE BUTCHER BLOCK

CAJUN INJECTED WHOLE FRIED TURKEY

FRIED TURKEY BREAST

HERB CRUSTED BEEF TENDERLOIN

HERB CRUSTED SIRLOIN

HERB ROASTED TURKEY BREAST

HONEY GLAZED HAM

NEW YORK STRIP

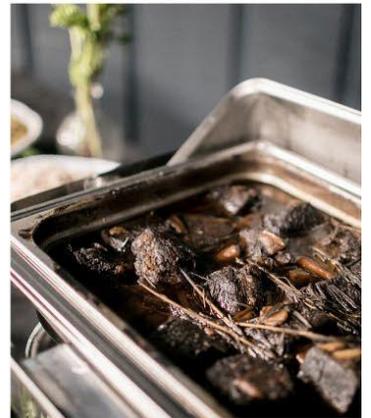
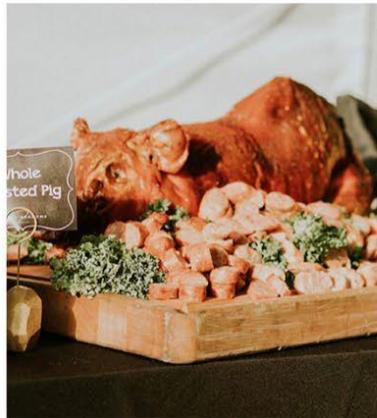
PRIME RIB AU JUS

ROSEMARY & ORANGE MARINATED PORK LOIN

SMOKED BEEF BRISKET

STEAMSHIP ROUND OF BEEF

WHOLE ROASTED PIG



All items accompanied by fresh baked bistro breads and appropriate condiments

12 SEASONS CATERING | MR. MUDBUG CATERING | THE MOORE VENUE | MMC FOOD SERVICES
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12SEASONSCATERING.COM | CATERING@12SEASONSCATERING.COM

TOPPINGS

BBQ SHRIMP
BLACKENED CHICKEN
CRAWFISH
PULLED PORK

ROAST BEEF DEBRIS
ROASTED SEASONAL VEGETABLES
SAUTEED LOBSTER
SHRIMP

SOUTHERN FRIED

FLASH FRIED OYSTERS Lightly battered in corn flour and fried to perfection in Vegetable Oil, served with Cocktail Sauce, Tartar Sauce and Lemon Wedges
- Based on 4 oysters per person -

FRIED ALLIGATOR Lightly battered in corn flour and fried to perfection in Vegetable Oil, served with Remoulade Sauce

FRIED CHICKEN A combination of breasts, wings, thighs and legs lightly battered in our Cajun Seasoning blend and deep fried in Vegetable Oil until crisp
- 2 pieces per serving -

FRIED FISH Lightly battered in Corn Flour and fried to perfection in Vegetable Oil, served with Cocktail Sauce, Tartar Sauce and Lemon Wedges
- Based on .25 lb. per person -

FRIED GULF SHRIMP (26/30) Lightly battered in Corn Flour and fried to perfection in Vegetable Oil, served with Cocktail Sauce, Tartar Sauce and Lemon Wedges
- Based on .25 lb. per person

FRIED OYSTER PO-BOYS Lightly battered in corn flour and fried to perfection in Vegetable Oil, accompanied with 6" French bread - Dress it with lettuce, tomato, pickles and appropriate condiments

FRIED SHRIMP PO-BOYS Lightly battered in corn flour and fried to perfection in Vegetable Oil, accompanied with 6" French bread - Dress it with lettuce, tomato, pickles and appropriate condiments

FRIES

HUSHPUPPIES

HOT OFF THE GRILL

BBQ CHICKEN BREAST SANDWICH 6 oz. chicken breast, grilled to perfection - Accompanied by fresh buns, shredded cheddar, lettuce, tomatoes, pickles, onions with the appropriate condiments on the side

BBQ CHICKEN Combination of breasts, wings, thighs & legs

BBQ PULLED PORK Tender pork cooked in our signature barbeque sauce - buns & condiments may be added

BBQ RIBS Brushed with our signature BBQ sauce

CHAR GRILLED OYSTERS Fresh shucked oysters, served on the half shell and brushed with our house made char butter. Grilled to a golden brown and served with New Orleans French bread

GRILLED KABOBS Assorted Veggies, Chicken or Steak

HAMBURGERS Grilled on site - accompanied by fresh buns, shredded cheddar, lettuce, tomatoes, pickles, onions with the appropriate condiments on the side

HOT DOGS All beef franks - accompanied by fresh buns, our signature chili, shredded cheddar & onions

HOT SAUSAGE Accompanied by fresh buns, shredded cheddar, lettuce, tomatoes, pickles, onions with the appropriate condiments on the side

VEGGIE BURGER Accompanied by fresh buns, shredded cheddar, lettuce, tomatoes, pickles, onions with the appropriate condiments on the side

GOURMET STATIONS



COLD SEAFOOD STATION Includes marinated crab claws, fresh shucked oysters and boiled shrimp - Served in an authentic pirogue & accompanied with cocktail, horseradish, & lemons

CREOLE RICE STATION Brown & White Rice
CHOOSE 3 TOPPINGS:

Red Beans and Sausage, Chicken and Andouille Gumbo, Seafood Gumbo, Crawfish Étouffée, White Beans, Shrimp Creole or Shrimp Étouffée

FOOD TRUCK FRENCH FRY BAR Golden fried skin-on potatoes infused with fresh garlic and rosemary tossed with shaved Parmesan cheese and lightly seasoned

CHOOSE 3 TOPPINGS:
Roast Beef, Cochon De Lait, Seafood Gumbo, Queso or Crawfish Etouffee

GOURMET MAC AND CHEESE BAR
Standard toppings include bacon, asiago, blue cheese, sharp cheddar & green onion

LOUISIANA SANDWICH BAR
MINI PO-BOYS | Thin sliced roast beef, oven roasted turkey, and baked ham on French bread with mayo, and cut into bite size pieces dressed with lettuce and tomatoes

COCKTAIL MUFFALETTAS | Ham, genoa salami, provolone, and olive salad on toasted Italian bread

DEBRIS ROAST BEEF | Tender roast beef tips slow cooked

ASSORTED SEAFOOD PO-BOYS | Seafood Fried or Grilled on French bread and cut into bite size pieces dressed with lettuce and tomatoes. - mayo, tartar sauce, cocktail sauce, ketchup on side

MASHED POTATO BAR Buttery Yukon gold mashed potatoes with the following toppings: Bacon, Cheddar, Gorgonzola, Chives & Sour Cream

OYSTER BAR Fresh shucked oysters, served raw on the half-shell, along with chargrilled oysters topped with our homemade Parmesan garlic butter sauce, both accompanied by our own Creole cocktail sauce, French bread, lemons and saltine crackers *Based on 1 of each/pp

PASTA BAR Penne pasta accompanied by marinara and Alfredo sauce with the following

toppings: Grilled Chicken, Grilled Shrimp, Seasonal Sautéed Veggies & Parmesan Cheese

RAW OYSTER BAR Fresh shucked oysters, served on the half-shell and accompanied by lemon, saltine crackers and our own Creole cocktail sauce

SLIDER STATION

CHOOSE 3 SLIDERS:

GOURMET ANGUS BURGERS | Topped with Red Onion and Bacon Jam and Blue Cheese Aioli on Brioche

CRAB CAKES | Topped with Avocado-Corn Remoulade on Jalapeno Bread

COCHON DE LAIT | Topped with Apple-cilantro Slaw and Pepper Glaze on a Mini French Roll

VEGGIE | Wild Mushroom, Goat Cheese and Mixed Greens on Wheat

MUFFALETTA | Ham, Mortadella, Genoa Salami, Provolone and Olive Salad toasted on Italian Bread

SOUTHERN GRITS STATION

Includes: Assorted Cheese & Applewood Smoked Bacon

CHOOSE 2 GRITS: Stone Ground Grits, Creamy Corn Grits or Gouda Grits

CHOOSE 3 TOPPINGS:

Grilled/Sautéed Vegetables, Cochon de Lait, BBQ Shrimp or Crawfish Étouffée

STEAK HOUSE STATION Hand-carved New York Strip Steak House Spinach, Sweet Potato Soufflé, Au Gratin Potatoes, Grilled Asparagus & Wedge Salad Skewers Condiments: Au Poivre and Wild Mushroom Madeira

TRIO OF OYSTERS

OYSTERS ROCKEFELLER | Classic rendition of this New Orleans original with creamed spinach, Herb saint and fresh grated Parmesan

OYSTERS BIENVILLE | Fresh shucked, topped with Apple wood smoke bacon and grated cheese, then baked to a golden brown.

TRADITIONAL | Fresh shucked chargrilled oysters topped with our homemade Parmesan garlic butter sauce, both accompanied by our own Creole cocktail sauce, fresh baked French bread and crackers



COMPLIMENTS

12 SEASONS MAC & CHEESE

BAKED BEANS

CHAR-BUTTERED STRING BEANS

CORN MAQUE CHOUX

CORN SPOON BREAD

CRAWFISH DRESSING

CREAMY MASHED POTATOES

CREOLE COLE SLAW

DIRTY RICE

GARLIC & HERB ROASTED POTATOES

GOUDA GRITS

GRILLED ASPARAGUS

MUSHROOM RISOTTO

PORK & GREENS

POTATO SALAD

ROASTED VEGETABLES

STEAKHOUSE SPINACH

SWEET CORN GRITS

SWEET POTATO SOUFFLE

WILD RICE PILAF

FROM THE BAKERY

ASSORTED ARTISAN BREADS

GARLIC BREAD

PISTOLETTES

CORNBREAD

JALAPENO CORNBREAD

DINNER ROLLS



SWEETS

ASSORTED JUMBO COOKIES Includes chocolate chip, sugar, peanut butter & oatmeal

BANANAS FOSTER BREAD PUDDING Our twist on two NOLA Classics baked into a light and fluffy dessert covered with a dark rum and banana glaze

BEIGNETS Topped with powdered sugar

CHOCOLATE DIPPED STRAWBERRIES

CHOCOLATE LOVERS PLATTERS

CREAM CHEESE FILLED KING CAKE (SEASONAL) A New Orleans classic stuffed with Creole cream cheese

CUPCAKES Assorted or your choice of chocolate, vanilla, almond and seasonal inspired icing

FRENCH DESSERT DISPLAY Assortment of eclairs, doberge, carrot cake, mini pies, petite fours or German chocolate cake

FRESH BAKED PIES

FRESH BERRIES & CREAM

FRESH FRUIT SKEWERS

LEMON SQUARES

MINI DESSERT DISPLAY Assorted macarons, petite eclairs, petite cheese cakes

MINI KING CAKES (SEASONAL) Traditional flavor and individually wrapped accompanied by a baby

NEW YORK STYLE CHEESECAKE With fresh berry coulis

PETITE PECAN PIES

PRALINE BREAD PUDDING Our version of a classic New Orleans style bread pudding, baked light and fluffy then covered with our house crafted praline sauce with candied pecans

PRALINE FILLED KING CAKE (SEASONAL) Stuffed with a traditional pecan praline blend

PRALINES

TRADITIONAL BREAD PUDDING A traditional Louisiana dessert made with French Bread and White Raisins topped with our delectable Decatur Whiskey Sauce

TRADITIONAL KING CAKE (SEASONAL) A New Orleans tradition, of course with a baby inside

TRIPLE CHOCOLATE BREAD PUDDING Our New Orleans favorite kicked up a notch with white chocolate, milk chocolate and dark chocolate chunks topped with sweet berries & cream sauce

TURTLE BROWNIES



DESSERT STATIONS



BANANAS FOSTER PRESENTATION Ripe bananas blended with creamy butter, brown sugar & cinnamon, ignited with 151 rum and served over rich vanilla ice cream



BEIGNET BAR Mini Beignets, fried to order and served with skewers to dip in a variety of dipping sauces to include: caramel, framboise, chocolate, sweet berry cream and

BLINTZ BAR Traditional cheese blitzes with a variety of toppings to include bananas foster sauce, chocolate ganache & crème anglaise and garnished with fresh seasonal fruit



DESSERT SHOOTERS Served in a disposable acrylic shot glass with a petite spoon Choose 3 of the following flavors: Cheese cake with berry toppings, S'mores, banana cream pie, chocolate mousse, apple pie, pumpkin pie, Oreo crème, Nutella crunch

S'MORES BAR Assorted chocolates, marshmallows and graham crackers

SWEET & SAVORY POPCORN BAR Freshly popped popcorn playfully displayed and accompanied by a variety of sweet and savory toppings. Toppings to include assorted candies, chocolate pieces, cinnamon sugar, Creole seasonings and additional surprises

LATE NIGHT PASSED



ADULT MILK & COOKIES Shots of brandy milk punch served with a petite chocolate chip cookie on top

CHEESEBURGER SLIDERS Hand pattied ground beef topped with a bacon onion jam and accompanied by blue cheese aioli on a fresh baked slider roll

MINI BEIGNETS WITH CAFÉ AU LAIT Served atop shots of Cafe Au Lait

TRUFFLED PALM FRITTES Yukon gold potatoes cut into shoe string fries tossed in our herb truffle butter and parmesan cheese served in mini wooden coned



GRILLED CHEESE AND TOMATO SOUP SHOOTER Skewered grilled cheese atop a shot of tomato basil soup

*******There may be a risk consuming raw shellfish as is the case with other raw protein products if you suffer from chronic illness of the liver, stomach or blood or have immune disorders, you should eat these products fully cooked.**





THE BOILING POT



BOILED LOUISIANA CRAWFISH

Boiled with our own Mr. Mudbug special Cajun Spices and Onion, Garlic, Lemon & Celery

BOILED LOUISIANA SHRIMP

Boiled with our own Mr. Mudbug special Cajun Spices and Onion, Garlic, Lemon & Celery and served with Crackers and all appropriate condiments

BOILED CRABS

Boiled with our own Mr. Mudbug special Cajun Spices and Onion, Garlic, Lemon & Celery and served with all appropriate condiments

BOILED MAINE LOBSTER

Boiled with our own Mr. Mudbug special Cajun Spices and Onion, Garlic, Lemon & Celery and served with all appropriate condiments

BOILED ARTICHOKE

BOILED BRUSSEL SPROUTS

BOILED CORN COBBETTES

BOILED MUSHROOMS

BOILED NEW POTATOES

BOILED PINEAPPLE

BOILED SAUSAGE