



TWELVE SEASONS
12

SAMPLE MENU

Catering Proposal

- CORPORATE EVENT -

| TRAY PASSED |

BOUDINE BOULETTES

Local rice sausage breaded and fried served with Creole mustard sauce

CRAB CAKES

Louisiana crabmeat sautéed with onions and peppers folded into crunchy bread crumbs and lightly seared into bite sized cakes and topped with our tangy remoulade

SWEET HEAT SHRIMP

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

| GRAZING STATION |

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

CRAB MAENZA

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

COCKTAIL MUFFALETTAS

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

| DOWN THE BAYOU STATION |

FRIED FISH

Lightly battered in Corn Flour and fried to perfection in Vegetable Oil, served with Cocktail Sauce, Tartar Sauce and Lemon Wedges

CRAWFISH ÉTOUFFÉE & RICE

Sautéed Louisiana crawfish tails in buttery cream sauce served over rice

JALAPENO CORNBREAD

A twist on a classic southern tradition, chopped jalapenos blended with cornbread, provides a perfectly moist treat blended with sweet heat

| THE CAJUN LOVERS STATION |

MINI POBOYS

Assortment of roast beef, turkey and ham on French bread dressed with lettuce, tomato and our house-made Creoleaise

CREOLE COLE SLAW

Shredded assorted cabbages and carrot tossed in Creole mustard

| THE CAJUN LOVERS STATION CONTINUED |

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

| OYSTER BAR |

Fresh shucked oysters, served raw on the half-shell, along with char grilled oysters topped with our homemade Parmesan garlic butter sauce, both accompanied by our own Creole cocktail sauce, French bread, lemons and saltine crackers

| A CAJUN PIG ROAST |

Whole Roasted Suckling Pig

carved on site and served with assorted bakery breads and Cajun sauces

| THE NEW ORLEANS SWEET LIFE |

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 whipped cream finished with powdered sugar

TRADITIONAL BREAD PUDDING

A Louisiana tradition dessert made with French Bread and White Raisins topped with our delectable Decatur Whiskey Sauce

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

| THE KREWE |

Event Manager
Chefs
Attendant(s)
Station Attendant(s)
Tray Passers/Bussers
Oyster Shucker

| LAGNIAPPE |

High Grade Clear Disposable & Silver Reflections Products
To include Plates/Bowls, Utensils and Napkins

**EVERY ASPECT OF THIS MENU IS CUSTOMIZABLE PLEASE REACH OUT TO
DISCUSS YOUR DETAILS AND RECEIVE A PERSONIZED MENU/QUOTE**