

Catering To-Go Menu

Beef Tenderloin with Horseradish Cream Sauce served with Rolls	
1 tender (3-4 pounds) (serves 8 for dinner or 20 for a cocktail party)	\$125
2 tenders (6-8 pounds)	\$225
Pork Tenderloin with Horseradish Cream Sauce served with Rolls	
4 tenders (4-5 pounds) (serves 8 for dinner or 20 for a cocktail party)	\$75
8 tenders (8-10 pounds)	\$125
Chicken in a Pesto Cream Sauce with Bow-tie Pasta	
½ size pan 1 gallon (serves 8 -10)	\$50
Full size pan 2 gallons (serves 18 - 20)	\$80
Gourmet Sausages with Dipping Mustards (5 pounds)	\$75
Lump Crabmeat with Cream Cheese and Pesto served with Toast Rounds	
1 pound crabmeat.....\$65	2 pounds.....\$95
Herb Marinated Crab Claws	
1 pound.....\$35.	2 pounds.....\$60.
Hot crabmeat dip with toast rounds (2 pounds claw meat)	\$65
Smoked Salmon Terrine with Traditional Accompaniments and Toast Points	
2 pounds salmon	\$95
Cocktail Shrimp with Remoulade Sauce	
5 pounds – Approximately 100 shrimp	\$100
5 pounds – Approximately 80 jumbo shrimp	\$120
Bacon wrapped shrimp with mango salsa (5 pounds -100 shrimp approximately)	\$150
Steamed asparagus with spicy dill sauce	\$50
Antipasto Display (Prosciutto wrapped asparagus, Genoa salami, fresh Mozzarella, Asiago cheese, marinated artichokes and olives) with crackers	\$75
Raw Vegetable and Cheese Tray with crackers	\$75
Fresh Fruit Tray with Strawberry Cream Cheese dipping sauce	\$65
Platter of Assorted Grilled Summer Vegetables	\$65
Belgian Endive with Blue Cheese and Toasted Pecans	\$65
Baked Brie with Homemade Caramel and Fresh Blueberries with crackers	\$65
Shrimp or Crawfish Cheese Cake with Gourmet Crackers	\$75
Roasted Corn Guacamole with Tortilla Chips (½ gallon)	\$65
Feta Torte with Toast Rounds	\$50
Assorted Finger Sandwiches (100 pieces)	\$50
Muffuletta Tray (60 pieces)	\$50
Natchitoches Meat Pies (50 Pieces)	\$60