

Highlights CATERING

BRUNCH

Fresh Fruit Bowl

With melon, strawberries, grapes and pineapple

Farm House Salad

Boston bib & baby spinach, blue cheese, toasted walnuts, currants, slivered apples fresh julienne beets and lemon tarragon

Spinach and Mushroom Frittatas

With fresh Herbs, roasted potatoes and feta served with chimichurri sauce

Tasso Shrimp & Grits

Biscuits & Country Sausage Gravy

Bacon Lettuce and Tomato

On focaccia with avocado and sage mayo

Honey Glaze Ham and Sweet Potato Biscuits

Apple Glazed Coffee Cake

26.95 Per person

Minimum of 35 people per order

SUPPER IN THE SOUTH

Oyster Rockefeller

Served with French bread rounds

Creole Crab Cakes

With Creole Aioli

Sweet Potato & Spinach Salad

with curry vinaigrette

Sherried Shrimp and Tasso

with Carolina grits

Grilled Pork Tenderloin

creamy butter beans cassoulet with fresh thyme

Smothered Collard Greens

with caramelized onions and bacon

Corn Bread Spoon Biscuits

Bread Pudding Soufflé

with a pecan crust and buttered rum sauce

36.95 Per person

Minimum of 35 people per order

PREMIER DINNER PARTY

Ahi Tuna Crisp

Warm Goat Cheese tartlets

Crab Cake with a dill tartar sauce

Bibb & Radicchio Salad

slivered apples, toasted walnuts, blue cheese and fresh Beets with a lemon tarragon vinaigrette

Pepper Seared Beef Tenderloin

With Au jus and Horseradish sour cream

Twice Baked Potatoes

Gulf Shrimp Creole

with grilled peppers and onions

In a spicy tomato sauce and Steamed Rice

Balsamic Glazed Brussel Sprouts

Chocolate Truffle Cake

strawberry port jam and vanilla sauce

38.95 Per person

Minimum of 35 people per order

HOLIDAY MENU

Cranberry Fall Green Salad

Mandarins, pecans, and Table Ricotta

Slow Roasted Pork loin

With port & black currant sauce

Pecan Crusted Whipped Sweet Potatoes

Mushroom Scented Wild Rice

Spinach & Artichoke Casserole

Shrimp & Mirliton Dressing

House baked Rosemary Focaccia

Cherry Bread Pudding

Price per person is \$35.95

Minimum of 35 people per order

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HIGHLIGHTS PARTY

Crab Cakes with a Remoulade Sauce

Herb Goat Cheese Tartlets

Shrimp Au Gratin Puffs

Fruit and Cheese Platter

Vegetable crudités

Smoked Salmon Platter

Chicken Portabella Pasta

Focaccia Finger Sandwiches

Praline Baked Brie

Assorted Dessert Platter

Price per person is \$24.95

Minimum of 35 people per order

NEW ORLEANS FARE

Spinach & Artichoke Dip

Italian Meatball

Fried Drumettes

Raw Vegetable Tray

Fruit and Cheese platter

Traditional Finger Sandwiches

Crawfish pasta

Chicken & Sausage

Jambalaya

Assorted Cookies & Brownies

Price per person is \$22.95

Minimum of 35 people per order

MARDI GRAS MADNESS

Crab Cakes bites

with house, tartar sauce

Louisiana Shrimp Platter

Roasted Pepper Remoulade

Vegetable Crudités

with a Creole mustard dipping sauce

Chicken & Andouille Jambalaya

Creole Crawfish Pasta

New Orleans style Roast Beef

Shaved thin and slow cooked in brown sauce

Served with French rolls and condiments

Petite Muffulettas of Focaccia

Mardi Gras Petit fours

Price per person is \$22.95

Minimum of 35 people per order

GRAZER PARTY

Pimento Cheese Spread

With Bread and Butter pickles and French bread Rounds

Gorgonzola Cheese Cakes

With Peppered Grape Jelly and Crostini

Mediterranean Nosh Platter

Tomato Bruschetta, Hummus and Roasted Eggplant Spread served with grilled Pita Bread

Gulf Shrimp & Roasted Pepper Remoulade

Crab stuffed Artichoke leaves

Norwegian Smoke Salmon

With capers, red onions, Belgian endive
And a fresh dill cream cheese

Gingered Duck

With Fried Wontons

House Paella

With chicken, shrimp, chorizo and roasted peppers

Cocktail Sandwiches

Shaved Prime Rib

Soft Rolls with Horseradish cream and caper relish

Honey Glazed Ham

on Sweet Potato Biscuits

Roasted Turkey and Apple Smoked Bacon

Gruyere Cheese, Sage mayonnaise
and cranberry relish on Focaccia

Petite Desserts

brownies, orange pecan cookies,
lemon Tassies, pecan tartlets,
and chocolate dipped strawberries

Praline Baked Brie in Pastry

Served with water crackers

\$36.95 per person

MINIMUM OF 50 PEOPLE