SIP AND SOCIALIZE PARTY MENU

HORS D’OEUVRES

Price per tray of 12 pieces - Please select up to 4 options

**Oyster Skully** Skully’s Crystal & pepper jelly reduction $36.00

**Crab Cakes** green onion aioli $36.00

**Pepper Jelly Glazed Gulf Shrimp** $24.00 DF GF

**Smoked Salmon Mousse** soy, ginger, wonton crisp $21.00

**Toasted Tomato Jam Sandwich** cream cheese $18.00

**Smoked Gouda & Ham Grilled Cheese** $18.00

**Sesame Chicken** pecan, sesame, mumbo sauce $21.00 DF

**Boudin Balls** roasted garlic and warm pepper jelly $21.00

**Creole Shrimp Salad on Rice Cracker** $18.00 GF

**Eggplant Sticks** with green onion aioli $15.00

TABLE DISPLAYS

**Cheese Board**
Selected cheeses, fresh fruit, seasonal chutney, crackers and French bread
Small (20-25 guests) $100
Large (40-50 guests) $200

**Charcuterie and Cheese**
Selected cheeses, fresh fruit, hogs head cheese and sausages, pickled vegetables, marinated olives, chutney, crackers and French bread
Small (20-25 guests) $180
Large (40-50 guests) $360

**Crudités Display**
Seasonal selection of fresh vegetables
Ranch dipping sauce, pickled vegetables
Small (20-25 guests) $60
Large (40-50 guests) $120

**Mini- Po-Boys**
assorted turkey, ham and roast beef po-boys ‘dressed’ DF
Small Tray (50) $55
Large Tray (100) $110

*** Menu items and pricing are subject to change***

10.2% sales tax and 20% service charge will be added to the final bill