



Sip and Socialize Party Menu

Hors d'oeuvres

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

Fried Louisiana Oysters cocktail aioli \$36.00

Crab Cakes green onion aioli \$36.00

Boiled Shrimp on fried green tomato with remoulade \$24.00

Pepper Jelly Glazed Gulf Shrimp \$24.00

Smoked Salmon capers, cornichon, roasted garlic, whipped cream cheese \$21.00

Grilled Brie Sandwich apple chutney \$18.00

Sesame Chicken pecan, sesame, mumbo sauce \$21.00

Boudin Balls with roasted garlic and warm pepper jelly \$21.00

Eggplant Fingers with green onion aioli \$15.00

Three Cheese Crostini apple chutney \$21.00

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

Crudité's 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'

Small Tray (50) \$55

Large Tray (100) \$110

*** Menu items and pricing are subject to change***
10.75% sales tax and 20% service charge will be added to the final bill