

à La Carte

Seafood

Vegetable Spring Rolls – Served with Sweet and Sour Plum Sauce
Fried Catfish Bites – Battered Catfish Fried Served with Tartar Sauce
Crab Cakes – Louisiana Style Lump Crab Cakes Served with Remoulade
Fried Shrimp – Battered Shrimp Served with Tartar and Cocktail Sauce
Shrimp Cocktail – Served Chilled with Cocktail Sauce
Bacon Wrapped Shrimp – With Jalapeno Cream Sauce
Smoked Salmon Crostini – of Crème Fresh, Capers, Dill, Red Onion

Poultry, Pork and Meats

Chicken Satay Skewers – Marinated, Grilled, and Served on a Bamboo Skewer
Fried Chicken Tenders – Served with Honey Mustard
Natchitoches Meat Pies with Spicy Remoulade
Meatballs – Your Choice of BBQ or Sweet and Sour
Lamb Lollies – Individual Seared Lamb Chops with Sweet Minted Demi

Cheeses, Vegetables, Fruits, and Sandwiches

Baked Brie Wheel – With Raspberry Coulis
Cheese Tray – An Assortment of House Cheeses
Spanakopita – Spinach and Feta Phyllo Triangles
Grilled Vegetable Tray
Deviled Eggs – Dusted with Paprika and Chives
Vegetable Crudit  with Caramelized Onion Dip
Spinach and Artichoke Stuffed Mushrooms with Fresh Herbed Cream
Mushroom & Andouille Cups – Andouille Sausage, Mushrooms, Garlic, Onions, and Parmesan Served in Phyllo Cups
Seafood Stuffed Mushrooms with Roasted Pepper Cream
Seasonal Fruit Tray
Bruschetta – Diced Tomatoes with Onion Garlic and Basil, Drizzled Balsamic Glaze Served with Crostini

Tea Sandwiches
Choose Three Types Sandwiches
Roast Beef, Ham, Turkey, Chicken or Tuna Salad on Assorted Breads
Turkey and Cranberry Mayonnaise on Croissant
Mini Muffuletta – Ham, Salami, Provolone, Mozzarella, and Olive Salad on New Orleans Style Muffuletta Bread

Dips

Spinach and Artichoke Dip – Blend of Cheese, Artichoke Hearts, and Spinach Served with Tortilla Chips
Mediterranean Hummus – With Feta, Sundried Tomatoes, and Kalamata Olives Served with Flatbread
Shrimp Remoulade – Boiled Shrimp in a Spicy Remoulade Served with Toasted Baguettes
Shrimp Bienville with French Bread Croutons