

# Menu

## SALADS

House Salad w/Spring Mix, Tomatoes, Carrots, Housemade Croutons, Pickled Red Onions

Kale Caesar Salad

Seasonal Salad w/Spring Mix, Tomatoes, Nuts, Fruit or Beets, Goat Cheese

Choice of Dressings: Ranch, Lemon Vinaigrette, Chili Lime Vinaigrette, Caesar

## APPETIZERS AND SNACKS

Shrimp Salad on Cucumber Slices Grilled Shrimp Crostini

Crab Beignets w/Comeback Sauce

Mini Shrimp Rolls

Mini Lobster Rolls

Tomato Bruschetta w/Whipped Goat Cheese | Toast

Cocktail Chicken Salad Croissants

Radish Burger Sliders

Mini Short Rib Grilled Cheese Sliders

Mini Club Sandwiches

Spinach and Artichoke Dip

Pimento Cheese Dip

Stuffed Mushrooms

Crab Dip

Smoked Tuna Dip Shrimp Dip

Hummus w/Veg

## SIDES

Potato Salad Pasta Salad Baked Beans  
Roasted Potatoes with Rosemary/Garlic  
Roasted Seasonal Vegetables  
Macaroni and Cheese  
Green Bean Almandine  
Coleslaw  
Garlic Mashed Potatoes  
Roasted Asparagus w/Lemon  
Tomato and Cucumber Salad

## SOUPS

Red Beans and Rice  
Gumbo (Shrimp or Chicken and Sausage)  
Tomato Bisque  
Corn and Crab Bisque

## ENTREES

Chicken Marsala Chicken Picatta Chicken Alfredo  
Braised Short Ribs w/Mashed Potatoes  
BBQ Chicken 1/4's  
Chicken Tenders w/Honey Mustard and Ranch  
Smoked Brisket  
Pulled Chicken  
Pulled Pork  
Pork Tenderloin with Blackberry Balsamic Glaze  
Shrimp and Grits  
Fresh Gulf Fish with Lemon Butter, Cajun Cream Sauce, or Pineapple Jalepeno Salsa  
Shrimp and Crab Stuffed Shells with Alfredo  
Sausage and Cheese Stuffed Shells with Bolognese  
Cajun Shrimp and Crawfish Macaroni/Cheese  
Shrimp Étouffée  
Crawfish Etouffee (Seasonal)  
Meat Loaf with Sweet BBQ Glaze  
Shrimp Alfredo  
Baked Salmon with Lemon and Garlic Cream Sauce

Menu selections may be changed or added without notice.

Suggestions or questions about particular dishes can be directed to the chef. In the event that the menu doesn't meet your desired theme or vision, please do not hesitate to reach out. We do our very best to accommodate our client's wishes.