

Luncheon Menu

(Special requests will be honored)

Luncheon Salads (main course)

Fried Crawfish/Shrimp Salad

Fried served over a bed of greens topped with Remoulade/Honey Dijon dressing

Grilled Marinated Chicken

Tender chicken strips marinated in our spices and herbs, grilled and served with assorted greens

Spinach & Shrimp

Fresh Spinach served with baby shrimp and topped with hot bacon vinaigrette

Fried Shrimp/Crawfish Caesar Salad

Grill Chicken Caesar Salad

Seafood

Crawfish/Shrimp Etouffee

Served over a bed of seasoned rice, salad, roll, and dessert

Broiled Tilapia

Fresh filet drizzled in spicy butter sauce, a salad, roll and dessert

Fried Catfish/Shrimp

Fried catfish served with fries, salad, roll and dessert

Combination Platter

Served with fries, salad, roll and dessert

Pasta

Baked Lasagna

Baked with meat, mozzarella, provolone and Romano cheeses with a red sauce

Fettuccine Alfredo

Fettuccine pasta served with Parmesan cream sauce

*Chicken, shrimp or crawfish

Tortellini & Crab meat

Cheese filled tortellini mixed with lump crabmeat in a spicy cream sauce topped with sun-dried tomatoes

***All of the above come served with salad, roll and dessert**

Fowl

Grilled Chicken breast

Seasoned and grilled breast of chicken topped with crawfish tails and cream sauce

Roasted Cornish Hen

Half of a Cornish hen stuffed with Creole rice dressing

Roasted Quail

Stuffed with rice dressing and creamy seafood topping

***All of the above come served with fresh steamed vegetables or stuff potato, salad, roll and dessert**

Meat

Ribeye 10oz or 20oz

Served with mushroom or hollandaise sauce and crab meat

Smoked Pork Loin

Smoked and basted in sweet and tangy pineapple sauce

Beef Tournedos

Two tournedos of beef topped with crabmeat and hollandaise

Panned Baby veal

Sautéed with linguini pasta and shrimp in a garlic white cream sauce topped with sun-dried tomatoes

***All of the above come served with fresh steamed vegetables or stuffed potato, salad, roll and dessert**

Chef Specials

Served Dinners

All come complete with freshly baked rolls & butter, stuffed potato, vegetables or rice, sensation salad and dessert. Vegetarian and children's meals are available on request. Special requests honored

Sautéed Gulf Fish (seasonal)

Topped with roasted pecan in white cream sauce

Stuffed Mahi-Mahi

Served with a crabmeat stuffing topped with bourbon shrimp sauce

Sautéed Jumbo Shrimp

Sautéed in a white wine sauce with butter and garlic

Crabmeat Tenderloin

10oz tenderloin topped with lump crabmeat and hollandaise sauce

Char Grilled Tenderloin

Topped with sautéed crawfish and hollandaise

Roasted Duck

Basted in a butter garlic sauce

Shrimp Pesto

Capellini tossed in fresh light olive oil topped with 10-12 shrimp in a basil cream sauce and sun dried tomatoes

Smoked Prime Rib

Seasoned perfectly and slow smoked for 8 hours

Smoked Pork Loin

Lightly seasoned and slow smoked

Roasted Stuffed Cornish Hens

Stuffed with an oyster dressing and seafood cream sauce

Seafood Crepes

Char Grilled Fish

Fried Catfish

Seafood Fajitas

Hot Hors D'oeuvres

Catfish Bites - Battered and fried in our special seasoning, served with Tarter and cocktail sauce

Hot Crawfish Dip - Prepared with cheese, wine and Cajun spices

Smoked Pork Loin Bites - Basted in a sweet and tangy pineapple sauce

Eggplant Medallions with Crabmeat - Eggplant breaded, fried and topped with hollandaise and crab meat

Spinach and Artichoke Dip - A creamy mixture of spinach, artichokes, Swiss cheese and seasonings

Teriyaki Chicken - Marinated and smoked chicken on a stick

Meatballs - Bar-b-q

Chicken Tenders - Cajun Fried with Ranch/honey mustard dressing

Hot wings - Lightly fried and covered with spicy sauce

Smoked Boudin - Lightly smoked and served with sweet sauce

Bacon wrapped Shrimp - Gulf shrimp wrapped in prosciutto ham and baked to perfection

Fried Crab Fingers - Battered and fried with our special seasonings and served with cocktail sauce

Crab/Crawfish Cakes - Made with bell peppers, onions, garlic and spices, breaded and lightly fried topped with hollandaise

Crabmeat Mornay - Rich three cheeses cream sauce with crabmeat

Fried Drummettes - Drummettes tossed in our special batter and lightly fried

Fried Seafood Platters - Your choice of one or a combination platter

Cold Hors D'oeuvres

Shrimp Dip - Creamy dip with shrimp and spices served with gourmet crackers

Jezebel Dip - Cream cheese, spices, herbs and homemade pepper jelly served with gourmet crackers

Cheese Tray - Assortment of cheeses and a cheese ball center served with an array of crackers

Fruit Tray - A seasonal blend of fruit served with a sweet cream sauce

Smoked Salmon Dip - Served with gourmet crackers

Bruschetta - Toasted points with Roma tomatoes, crabmeat and asiago cheese

Vegetable Platter - Fresh vegetables served with the chef's special veggie dip

Deli Platter - Sliced turkey breast, ham and roast beef served with fresh breads and condiments

Hot Mama Dip - Made with cream cheese, bacon and sweet jalapenos

Southern Specialties

Seafood Boils (crawfish, shrimp)Market price

Traditional BBQ

*Includes service staff

Choice of Hamburger, Hot dog (2 per person)

Cookie, bag of chips and soft drink/ \$7.99 per person/minimum, 25 people

Traditional BBQ Plus

*Includes service staff

Choice of Hamburger or Hot dog (2 per person)

Potato salad, Baked Beans or Cole slaw (2 choices)

Sensation Salad

Cookie

Soft Drink/ \$10.99 per person/minimum 25 people

Gourmet BBQ Event

*Includes service staff

Choice of Smoked Baby Back Ribs or Chicken

Potato Salad, Baked Beans or Cole slaw (2 choices)

Sensation Salad

Buttered Roll (Wheat or White)

Dessert

Soft Drink/ \$14.99 per person/minimum 25 people

Specialty Sandwiches

(Special requests will be honored See representative for pricing)

Char Grilled Burger

Served with lettuce, tomato, onion, pickles on a sesame seed bun, with/without cheese

Grilled Chicken

Served with provolone cheese, bacon, lettuce, tomatoes and spicy mayonnaise on French bread

Po Boy

Fried oyster, shrimp or catfish on French bread served with fries, salad and roll

Prime Rib Sandwich

Served with lettuce, tomatoes, grilled onions, Monterey jack cheese and spicy mayonnaise

Assorted Finger Sandwiches

(Per 100 sandwiches, choose three of any)

Roast Beef | Ham | Turkey | Meat and Cheese | Pimento Cheese
Chicken Salad | Shrimp Salad

Specialty Party trays

Fruit Tray (served with a sweet creamy sauce)
Strawberries and cream
Cheese Platter (assortment of cubed cheese)
BBQ Meatballs (large/small)
Stuffed Mushrooms (Stuffed with shrimp and crabmeat)
Bacon wrapped Shrimp
Marinated chicken drumettes (Teriyaki style)
Char Grilled Chicken Tenders (w/mush. Peppers and onions)
Fried Chicken Tenders (served with Ranch/Honey Dijon)
Assorted Sweet Tray (pastries and confections)
Mini Muffel

Cold Meat Trays

*(Served with Creole mustard, mayonnaise and cheese)

Roast Beef
Ham
Turkey
Assorted meat platter

Fruit and Vegetables Trays

Served with ranch dressing

Fruit Tray
Fruit & Cheese Tray
Vegetable Tray

Hot Seafood Trays

Fried Crawfish Tails
Catfish Filets
Crab Fingers
Combination

18" tray
(10-12 ppl)

16"tray
(8-10 ppl)

12"tray
(6-8 ppl)

Cold Seafood Trays

Marinated Crab Claws
Boiled Shrimp – Peeled

***Special requests will be honored**

Soups

Chefs Special
Crab, shrimp and crawfish Brie soup

Creole Onion
Chicken & Andouille Gumbo
Seafood Gumbo
Broccoli & Cheese
Shrimp & Crab
French Onion
Shrimp & Corn

Desserts

Pecan Pie
Apple pie
Mississippi mud
Cheesecake
Peach Cobbler
Apple Cobbler
Blackberry Cobbler
Lemon Ice Box Pie
Bread Pudding with whiskey sauce
Mini Desserts (assorted sweet tray of
confections and pastries)

Dips

(½ gallon)

Crabmeat Mornay (served hot with canapé shells)
Spinach Madeline (served hot with crackers)
Shrimp Dip (served with crackers)
Spinach Dip (served in a loaf of bread)
Crawfish Dip (served with crackers)
Broccoli Dip (served hot with crackers)