


CATERING OPTIONS

APPETIZERS



Boudin Egg Rolls (price per each)	\$2.50
Southwest Egg Rolls (price per each)	\$2.75
Artichoke Dip Artichoke, parmesan five cheese blend & heavy mayo baked to perfection. Served with butter crackers. 8" X 8" baking pan.	\$30
Krab AuGratin Two pounds Krab, heavy cream & cheesy goodness. Served with buttery crackers 8' X 8" pan	\$40
Fruit tray (tri-level) Includes Melons (in-season), grapes, strawberries, pineapple serves 20	\$50
Kanter Gumbo Shrimp, chicken, andouille sausage in a dark, rich roux with homemade seafood stock. Per Gallon	\$100
Farmer's Boil 5 pounds 16/20 gulf shrimp, 5 snow crab clusters, 10 red potatoes, 10 corn cobs.	\$145
Charcuterie Board (3 foot board not included in price) Cheese (3), Deli meats (2), nuts, olives & apple slices, home-made bread and spreads (2) Serves 20	\$185
Fruit & Veggie Towers Upcharge to add Royal Red shrimp or deli meat & cheese Serves 50	\$250

MEAL OPTIONS

Taco Bar Ground beef, marinated and grilled chicken breast, Tex-Mex rice, charro beans, & all the fixings (corn & flour tortillas, lettuce, pico, cheese, sour cream. Add-ons include Enchiladas, hot tamales, or queso \$2 each per person.	\$12
Southwest Chicken Marinated & sous vided 6 oz chicken breast topped with roasted red peppers & grilled onions. Served on a bed of seasoned rice and side of green beans and bread stick.	\$14
Chicken Alfredo includes home-made alfredo sauce, grilled chicken (5 oz) with side of green beans and bread stick	\$15
Chianti Beef Tips Filet of Beef (-4 oz) sautéed in a Chianti mushroom sauce served on a bed of white rice and side of green beans and bread stick.	\$16
Tex-Mex dinner Chicken fajitas, beef enchiladas, Tex-Mex rice and charro beans with side of tortillas, sour cream & shredded cheese. \$2 upcharge to add hot tamale with chili con carne or queso.	\$17
Shrimp Alfredo includes home-made alfredo sauce, grilled shrimp (5) with side of green beans and bread stick	\$18
Meat-lovers Lasagna Ground beef, Italian sausage and pepperoni layered with ricotta, parm and mozzarella cheese and thin pasta sheets. Served with green beans and bread sticks.	\$18
Italian Trio Mushroom Tortellini with pesto sauce, meat-lovers lasagna & chicken alfredo. Serviced with green beans and bread sticks	\$18
Seafood Combo Fried catfish (6 oz) and skewered grilled shrimp (4) served with dirty rice, green beans and hush puppy.	\$20
Seafood Extravaganza Appetizer: cup of Kanter gumbo, cole slaw, and entrée of fried catfish filet (6 oz), Shiner Bock battered/fried gulf shrimp (3), Krab AuGratin (½ cup), loaded Yukon mashed potatoes and grilled veggie. Grilled chicken breast can be substituted for those with allergies.	\$27
Surf & Turf Hand-cut Ribeye (-14 oz) and heart-shaped Royal Red shrimps, baked potato and grilled veggies.	\$38