

COLD HORS D'OEUVRES

VEGETABLE TRAY- an assortment of fresh vegetables presented in a basket or on a tray accompanied by dip served from a hollowed out cabbage or bell pepper

Choice of Dip: Spinach, Homemade Ranch, Roasted Red Pepper, Garlic Veggie Herb Dip

Small (serves 20-30).....	45.00
Large (serves 40-60).....	80.00

FRESH FRUIT TRAY - an artful arrangement of seasonal fruit (creamy sweet dipping sauce optional)

Petite (serves 10 or less).....	25.00
Small (serves 10-20).....	40.00
Large (serves 20-30).....	65.00

ASSORTED IMPORTED CHEESE TRAY - an arrangement of some of the world's finest handmade artisan and farmhouse cheeses cut into wedges, decorated with grapes and served with imported crackers

Small (serves 20-30).....	55.00
Large (serves 30-50).....	80.00

SLICED CHEESE TRAY - Sharp Cheddar, White Cheddar, Jarlsberg Swiss, Smoked Gouda and Havarti arranged with grapes and served with imported crackers

Small (serves 20-25).....	65.00
Large (serves 25-45).....	85.00

ANTIPASTA TRAY.....85.00

AGED BRIE WHEEL - a kilo of Brie decorated with fresh herbs, dried fruit and nuts, served with imported crackers or melba rounds

Serves 25-35.....	55.00
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SMOKED SALMON PLATTER - a sliced 2# side, beautifully decorated on a tray, served with cocktail pumpnickel or toast points, crème fresh, chopped egg, red onion and capers

Serves 35 -45.....	100.00
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LOUISIANA GULF SHRIMP TRAY - large boiled shrimp on a bed of lettuce served with cocktail sauce or white remoulade sauce, and garnished with lemon and fresh parsley

Approx. 65 pieces.....	95.00
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DEVEILED EGGS

Minimum of 24.....	24.00
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ROQUEFORT GRAPES - grapes coated with Roquefort and cream cheese, then rolled in toasted pecans

Minimum of 25.....	18.75
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ASSORTED COLD CANAPES

Minimum of 25 for each kind selected

Zucchini, roasted red pepper and goat cheese.....	22.50
Egg Salad.....	27.50
Crabmeat.....	37.50
Tarragon Chicken Salad.....	35.00
Smoked Trout Mousse.....	25.00
Poached or Smoked Salmon with Cucumber.....	35.00
Shrimp Remoulade.....	37.50
Spinach and Pine Nuts.....	32.50

COLD HORS D'OEUVRES (continued)

PEAPODS STUFFED WITH HERBED CHEESE

Minimum of 25.....33.00

STUFFED CHERRY TOMATOES with spinach, cream cheese and pine nuts or herbed cheese

Minimum of 25.....30.00

ASPARAGUS AND PROSCIUTTO BUNDLES

Minimum of 25.....35.00

PROSCIUTTO ROLLS with figs, arugula and goat cheese

Minimum of 25.....35.00

ARTICHOKE BALLS.....38.00

SANDWICHES OR WRAPS (if desiring sandwiches on other than sliced bread such as mini croissants, mini pita or silver dollar rolls - add 7.00 per dozen) Minimum order of 24

Roast Beef with Creamy Horseradish Sauce.....29.00
 Club Sandwiches.....25.00
 Turkey Breast with Honey Mustard Sauce.....29.00
 Mini Muffalettas.....31.25
 Imported Ham with Swiss and Dijon Mustard.....29.00
 Pork Tenderloin with Cranberry Glaze.....30.00
 Beef Tenderloin with Horseradish Garlic Mayonnaise.....62.00
 Grilled Herbed Chicken with Ranch Sauce.....45.00
 Southwest Pinwheels- smoked chicken, black beans, roasted red peppers and spinach.....30.00
 Tortilla Spirals - flour tortilla, turkey, cream cheese and green chilis, topped with cheddar cheese.....27.50
 Grilled Ham and Havarti Spirals.....22.00
 Roasted Turkey Breast Spirals.....22.00
 Roast Beef and Cabbage Spirals.....22.00
 Muffaletta Spirals.....24.00

TEA SANDWICHES

Minimum order 6 of one kind

Sliced Turkey, Beef, Ham Chicken, ham or egg salad.....4.75 ea.
 Herbed chicken salad.....4.50 ea.
 Date and Nut Cream Cheese.....3.00 ea.
 Shrimp with Watercress.....3.25 ea.
 Smoked Salmon with lemon chive cream cheese.....3.25 ea.
 Bacon Tomato.....3.50 ea.
 Cucumber Dill.....3.00 ea.
 Asparagus Hollandaise.....4.00 ea.

BLEU CHEESE AND WALNUT SHORTBREAD topped with cream cheese, chutney and walnuts

Minimum 25.....20.50

FRESH FRUIT KABOBS served with apricot dipping sauce

Minimum of 25.....48.50

SUSHI ROLLS served with regular or light soy sauce, wasabi and pickled ginger

Minimum of 24, multiples of 8 thereafter

California.....32.75
 Crunchy.....35.00
 Snowcrab.....32.75

HOT HORS D'OEUVRES

Minimum Order of 25

GARLIC SHRIMP SKEWERS	65.00
CHICKEN SATAY SKEWERS served with peanut dipping sauce.	50.00
ORIENTAL MARINATED BEEF SKEWERS	75.00
BEEF WELLINGTON - a bite size version in a puff pastry cup.	50.00
ARTICHOKE HEARTS PARMESAN CANAPES.	40.00
OYSTER PATTIES	38.00
BRIE TARTLETS topped with sherried apricot preserves.....	38.00
CRAB CAKES served with three-mustard sauce.....	60.00
COCONUT SHRIMP served with plum sauce or ginger citrus sauce.....	65.00
MUSHROOM TURNOVERS - filled with a mixture of mushrooms, sour cream and dill	40.00
PHYLLO TRIANGLES - spinach & feta	45.00
BACON-WRAPPED WATER CHESTNUTS in a brown sugar glaze.....	37.50
QUESADILLAS –(minimum order of 24 instead of 25)	
Shrimp and Cilantro-pesto.....	42.00
Spicy Chicken.....	36.00
Pepper jack, Tomato and Black Bean.....	30.00
MINI POTATO PANCAKES TOPPED with Jarlsberg Swiss and bacon	32.00
MINI TWICE-BAKED POTATOES with garlic, cream cheese and fresh chives	32.00
MUSHROOM CAPS -	
Roquefort cheese with bacon and thyme.....	36.00
Spinach, goat cheese and walnuts.....	36.00
Wild rice, sausage and Parmesan.....	36.00
Crabmeat.....	48.00
LUMPIA - a Filipino style egg roll with shrimp, pork and beef, served with sweet and sour sauce.....	40.00
GRILLED BABY LAMB CHOPS - marinated in white wine, olive oil and fresh rosemary. Orders of 16.....	68.00
ITALIAN SAUSAGES served at room temperature with mustards 35-40 pieces.....	55.00
MINIATURE QUICHE	36.00
MINI CRAWFISH PIES	62.50

HOT HORS D'OEUVRES (continued)

BUFFALO CHICKEN WINGS served with bleu cheese sauce	42.00
COCKTAIL FRANKS IN PASTRY	28.00
MINI EGGROLLS WITH DIPPING SAUCE	50.00
MEATBALLS – (minimum of 50)	
Swedish or Mexican	40.00
Burgundy.....	42.00
Spanish with pine nuts and Romesco sauce.....	38.00
Oriental (Sweet & Sour).....	40.00
COCKTAIL THAI OR BBQ RIBS	market price
CRABMEAT PUFFS	62.50
BAKED BRIE IN PASTRY - a round of Brie topped with raspberry preserves, honey- Mustard walnut or praline sauce wrapped in puff pastry and served with crackers	
1 kilo.....	60.00
8 oz.....	22.00

HOT DIPS AND PLATTERS

GRILLED SAUSAGE PLATTER served with assorted mustards, flavored mayonnaise and crackers	
Small (serves 20-30).....	55.00
Large (serves 40-50).....	85.00
HOT SPINACH AND ARTICHOKE DIP - a creamy mixture of spinach, artichoke bottoms, Parmesan and jack cheeses, served with blue and yellow tortilla chips 1 Qt.	30.00
HOT ARTICHOKE DIP	32.00
CRAWFISH DIP	40.00
CHILI CON QUESO served with tortilla chips.....	20.00
HOT LUMP CRAB DIP - one pound of crab meat with cream cheese, served with crackers. Also good with crudités. 1 Qt.	45.00
BAKED GOAT CHEESE with roasted jalapeno-tomato salsa and pine nuts, served with blue & yellow tortilla chips	
20-30 servings.....	45.00
GRILLED VEGETABLE PLATTER	65.00
MINI MUFFULETTAS	62.50

TERRINES, COLD DIPS AND SPREADS

SHRIMP MOUSSE served in a beautiful mold with imported crackers or toast points Serves 25-35.....	60.00
PATE TRAY – assortment of pates of your choosing served with imported crackers.	
Small (serves 20-25).....	45.00
Large (served 40-60).....	75.00
COLD CRABMEAT AND CAPERS served with imported crackers or toast points	
Serves 20-30.....	65.00
COLD SPINACH AND ARTICHOKE	22.00
COLD ARTICHOKE	22.00
ROASTED VEGETABLE TERRINE served with tahini sauce and crackers	
.....	50.00
COUNTRY PATE served with cornichons, grainy mustard and a baguette	
Approx. 3 1/2#.....	50.00
TRI-COLOR CHEESE TORTA - sun-dried tomato, pesto and roasted garlic layers	
Served with crackers (approx. 3 cups).....	32.50
SHERRIED CHEDDAR CHEESE served with mango chutney, green onions and crackers	
1/2 pound.....	10.00
SHIITAKE MUSHROOM SPREAD served with crackers	
2 cups.....	21.50
BRUSCHETTA - toast rounds with classic tomato topping	
Serves 30-40.....	30.00
TUSCAN HUMMUS - made with white beans, garlic, tahini, olive oil, lemon juice, soy sauce and spices. Served with toast rounds	
Serves 20-30.....	25.00
SPICY SHRIMP SALSA - a lively combination of shrimp, tomatoes, red onion, cilantro, chiles and lime. Served with tortilla chips	
4 cups (serves approx. 15-20).....	35.00
GUACAMOLE served with tortilla chips	
2 cups.....	20.00
HOUSEMADE SALSA served with tortilla chips	
2 cups.....	16.00

COLD PLATTERS

GRILLED CHICKEN BREAST - marinated grilled breast of chicken on a bed of lettuce, served with three-mustard sauce. Serves 12.....	70.00
POACHED SALMON FILLET - white wine-poached fresh salmon fillet served with cucumber-dill sour cream sauce and lemon wedges on a bed of lettuce. Serves 6-8 (3# fillet).....	80.00
ROASTED BEEF TENDERLOIN - sliced and presented on a bed of lettuce with tarragon-mustard sauce. Serves 8.....	market price
SURF & TURF - sliced roasted beef tenderloin and chilled shrimp on a bed of lettuce with classic cocktail and tarragon-mustard sauces. Serves 8.....	market price

PASTAS AND CASSEROLES

LASAGNA - WITH MEAT SAUCE. 9-12 servings.....	70.00
VEGETABLE LASAGNA - WITH WHITE SAUCE. 9-12 servings.....	60.00
CHICKEN & SPINACH LASAGNA	60.00
EGGPLANT PARMESAN. 9-12 servings.....	60.00
SPINACH STUFFED LASAGNA ROLLS IN MARINARA SAUCE. 12 pieces.....	36.00
PENNE PASTA WITH GRILLED SAUSAGE AND BELL PEPPERS. 8-10 servings.....	60.00
MACARONI & CHEESE - made with sharp cheddar cheese 12 servings.....	36.00
CHICKEN FETTUCINI SUPREME - chicken, mushrooms, green onions, red pepper, Parmesan cheese and fettuccini in a white sauce, with toasted pecans. 12 servings.....	72.00
SHRIMP AND ASPARAGUS PASTA 10-12 serv.....	85.00
ITALIAN SPAGHETTI & MEATBALLS 10-12 serv.....	72.00
ITALIAN SAUSAGE, PEPPERS AND PASTA	66.00
TURKEY TETRAZZINI - chicken and linguini in a Parmesan sauce. 12 servings.....	66.00
CHICKEN ENCHILADA SUIZAS - a southwest favorite with corn tortillas, chicken, cheeses and mild green chili cream sauce will make these a new favorite. 12 pieces.....	60.00
BEEF ENCHILADAS 10-12 serv.....	60.00
CHICKEN DIVAN CASSEROLE - breast of chicken & broccoli in a savory sauce. 8-10 servings...	47.50
CHICKEN RICE CASSEROLE - with mushrooms, carrots and artichoke hearts. 10-12 servings....	66.00
CHICKEN AND ARTICHOKE CASSEROLE - with mushrooms and a creamy sherry sauce. 12 servings.....	70.00

SANDWICHES

Assortment of breads available including French rolls, French Bread, white or wheat Kaiser rolls, croissants, white, multigrain, light, or dark sliced bread, marbled rye breads and foccacia.
(minimum 6 of one kind)

ROASTED VEGETABLE PANINI - roasted plum tomatoes, zucchini and yellow squash with fresh mozzarella, fresh basil leaves with balsamic, olive oil vinaigrette on a French roll or 7 grain Kaiser.....	6.00 ea.
GARDEN SANDWICH - Muenster and cheddar cheese with tomato, leaf lettuce, grated carrot, alfalfa sprouts with dill cream.....	4.75 ea.
ROAST BEEF CARVED – hot roast beef with gravy, grilled red onion, lettuce, and tomato with roasted garlic-horseradish cream cheese	6.00 ea.
COLD ROAST BEEF with lettuce, tomato and mustard.....	6.00 ea.
HAM AND SMOKED GOUDA - imported ham, smoked Gouda and lettuce with apple chutney	6.95 ea.
IMPORTED HAM & SWISS CHEESE with Dijon mustard	6.00 ea.
THE CLUB - turkey, imported ham, applewood smoked bacon, Swiss cheese, lettuce, and tomato with mayonnaise.....	6.00 ea.
TURKEY BREAST with Swiss cheese, alfalfa sprouts	6.50 ea.
TURKEY CRANBERRY - turkey breast, lettuce with cream cheese and cranberry chutney.....	6.75 ea.
CORNED BEEF with mustard.....	4.95 ea.
GRILLED CHICKEN BREAST with three-mustard sauce	6.00 ea.
GRILLED CHICKEN CAESAR - chicken breast, romaine lettuce, and our own creamy Caesar dressing	6.50 ea.
GRILLED CHICKEN ROASTED RED PEPPER - chicken breast, roasted red pepper and fresh spinach with pesto mayonnaise.....	6.50 ea.
TUNA MEDITERRANEAN - white albacore tuna, tomatoes, green onions, capers, kalamata olives, hard-boiled eggs and fresh basil with olive oil and red wine vinegar on a French roll or 7 grain Kaiser only.....	6.00 ea.
TUNA SALAD - white albacore tuna, red pepper, onion, celery, parsley, toasted pecans, hard-boiled eggs and leaf lettuce in a mild dressing	5.00 ea.
PORK TENDERLOIN with ginger-chive mayonnaise.....	6.95 ea.
DELI TRAY - turkey, roast beef, imported ham, corned beef, Swiss cheese, Cheddar, Muenster cheese, dill pickle wedges, tomato slices, mayonnaise and Dijon mustard with assorted breads.....	80.00

SELECTED SALADS

(5 lb. minimum per salad type)

BROCCOLI SALAD - fresh broccoli, tomatoes, bacon, egg and parmesan Cheese, onions in an Italian vinaigrette.....	5.00/lb.
PASTA SALAD - rotini with peapods, tomato, zucchini, peas, mushrooms, black olives & fresh parsley with Italian and Dijon-French vinaigrette dressings.....	5.50/lb
PASTA PESTO SALAD - with peas and pine nuts.....	4.50/lb.
PASTA SALAD WITH ROASTED TOMATOES, VEGETABLES AND GOAT CHEESE	7.50/lb
PASTA PRIMAVERA WITH FRESH BASIL CREAM - bow tie pasta with peas, broccoli, cherry tomatoes, green onions and asparagus with sour cream and fresh basil vinaigrette	5.00/lb
AMERICAN POTATO SALAD - new potatoes with hard-boiled eggs, celery and green onions.....	3.75/lb
GREEN BEAN AND RED ONION SALAD with a rosemary vinaigrette.....	4.75/lb.
COLE SLAW - with green cabbage, cucumber, red onion, celery, carrot, red and green peppers.....	4.50/lb
MARINATED ASPARAGUS, HEARTS OF PALM & CHERRY TOMATOES	12.00/lb
CHERRY TOMATO AND FRESH MOZZARELLA SALAD WITH FRESH BASIL VINAIGRETTE	8.00/lb
PAELLA RICE SALAD - with marinated artichoke hearts, peas, green peppers, cherry tomatoes and toasted almonds in a Parmesan vinaigrette.....	8.00/lb
FRESH FRUIT SALAD - a delicious mixture of seasonal fruits.....	8.00/lb
TUNA SALAD - white albacore water-packed tuna with celery, chopped egg,	8.75/lb
SHRIMP SALAD	13.50lb
TARRAGON CHICKEN SALAD - mostly chicken with celery, grapes, toasted pecans and tarragon	12.00/lb
ROASTED CHICKEN SALAD (with or without grapes)	7.50/lb
CHINESE CHICKEN OR TURKEY SALAD - with asparagus, red bell peppers, green onions and sesame seeds with a peanut butter dressing flavored with sesame oil, garlic and fresh ginger	9.75/lb
CHICKEN AND PECAN SALAD - chicken marinated in a Dijon vinaigrette arranged on a bed of romaine, celery and cucumbers, sprinkled with butter toasted pecans. Minimum of 8	6.75 per person
GRILLED CHICKEN CAESAR SALAD - a classic salad with fresh romaine, garlic croutons, Parmesan and marinated chicken breast served with a Caesar dressing. Minimum of 8.....	6.50 per person

DINNER SALADS

(minimum of 10 servings)

HOUSE SALAD - mixed field greens with Roquefort cheese and candied pecans, served with an apple-rosemary vinaigrette.....	4.25 sv.
BOSTON SALAD - Boston lettuce sprinkled, walnut pieces and sliced green onions, served with a creamy raspberry vinaigrette.....	4.00 sv.
ROMAINE SALAD - romaine lettuce with fresh sliced mushrooms and Parmesan cheese, served with Italian vinaigrette	2.25 sv.
CAESAR SALAD - romaine lettuce, croutons and creamy Caesar dressing.....	2.75 sv.
ROMAINE AND BEET SALAD - romaine lettuce, roasted beets, red onion and toasted walnuts, served with a creamy Roquefort dressing.....	4.50 sv.
GARDEN SALAD - fresh assorted greens, tomato wedges, cucumber slices, carrots and red cabbage with a choice of Ranch, Italian or Dijon French vinaigrette	2.25 sv.
MIXED FIELD GREENS WITH CHERRY TOMATOES AND DIJON BALSAMIC VINAIGRETTE	2.75 sv.
MIXED GREEN SALAD WITH JULIENNE OF RED PEPPERS AND SALSA VINAIGRETTE	3.00 sv.
MANDARIN SPINACH SALAD - spinach, mandarin orange sections, green onions and candied almond pieces, served with a sweet and sour vinaigrette	2.75 sv.
SPINACH SALAD - spinach, crumbled bacon and hard-boiled eggs, served with red wine vinaigrette dressing	2.75 sv.
SPINACH SALAD WITH PINE NUTS AND GOAT CHEESE - spinach, red onion, roasted red peppers, pine nuts and goat cheese with a pepper jelly vinaigrette.....	3.25 sv.
ORIENTAL NOODLE CHICKEN SALAD - sesame noodles tossed with a spicy peanut sauce and topped with chicken breast, cucumbers, blanched carrots, baby corn and green onion.....	10.00 sv.
COBB SALAD	7.50 sv
MARINATED GREEN BEAN AND ONION SALAD	5.95 sv
CARROT & RAISIN	5.00 sv
CHEF SALAD	7.50 sv
GARDEN ASPARAGUS SALAD	6.95 sv
FRUIT SALAD	7.00 sv
ITALIAN SALAD	7.50 sv
SHRIMP REMOULADE OR CRAWFISH REMOULADE	7.50 sv

SELECTED ENTREES

(minimum 10 servings)

CHICKEN SALTIMBOCCA - boneless breast of chicken topped with imported ham and Swiss cheese in a creamy sherry, white wine and mushroom sauce.....	7.50 ea.
FRUIT STUFFED CHICKEN BREAST - boneless breast of chicken with apples, grapes, orange zest, fresh bread crumbs and spices, served with orange sauce.....	6.95 ea.
MUSHROOM STUFFED CHICKEN BREAST - boneless breast of chicken served with a chicken mushroom broth reduction and a touch of cream	6.95 ea.
SPINACH-STUFFED CHICKEN BREAST served with Madeira sauce.....	6.95 ea.
GRILLED MARINATED CHICKEN - boneless breast of chicken marinated in olive oil, lemon juice, garlic and fresh herbs served with three-mustard sauce.....	6.50 ea.
GRILLED CHICKEN BREAST stuffed with zucchini, tomatoes and fresh basil.....	8.95 ea.
GRILLED LIME CHICKEN BREAST - served with black bean and corn salsa	7.25 ea.
CHICKEN MARSALA WITH CHEESE - tender breast scallops with mushrooms in a Marsala sauce topped with mozzarella and Parmesan cheese	7.50 sv.
NUT ENCRUSTED CRUSTED CHICKEN - served with pineapple salsa	7.95 ea.
CHICKEN PICCATA - sautéed boneless breast of chicken in a lemon sauce.....	6.95 ea.
GRILLED MARINATED LEMON-BASIL CHICKEN KEBOBS - with peppers, onions and mushrooms. 2 per serving.....	10.50 sv.
LEMON CHICKEN, SAGE AND PROSCIUTTO BROCHETTES - served with red pepper aioli.....	7.95 sv.
GREEK CHICKEN - bone-in chicken seasoned with lemon, oregano, tomato. 8 breasts.....	7.25 sv
SOUTHERN FRIED CHICKEN - traditional or spicy. 8 breasts only.....	4.95 sv.
GRILLADES AND CHEESE GRITS	9.95 sv
CHICKEN & SAUSAGE JAMBALAYA	6.00 sv
SMOTHERED CABBAGE WITH HAM	5.50 sv
SMOTHERED PORK CHOPS	8.75 sv
MARINATED PORK TENDERLOIN WITH CRANBERRY SAUCE	8.00 sv
ROAST TENDERLOIN OF BEEF with choice of 1 sauce: Bourguignonne Sauce, Creamy Mustard Sauce, Cognac Shallot Sauce. Serves 8.....	market price
ROAST TENDERLOIN OF BEEF STUFFED WITH HERBED GOAT CHEESE, ROASTED RED PEPPERS AND SPINACH Serves 8-10.....	market price

SELECTED ENTREES (continued)

INDIVIDUAL BEEF WELLINGTONS - tenderloin spread with a fragrant mushroom duxelles, wrapped in puff pastry and served with Bourguignonne Sauce (minimum orders of 10 then increments of 4).....	market price
BEEF TENDERLOIN KEBOBS - with red and green peppers, onions, zucchini and mushrooms, marinated and grilled to perfection. 2 per serving.....	12.75 sv.
LONDON BROIL - grilled London broil served with a red wine sauce	9.75 sv.
12 oz. CENTER CUT STRIP STEAKS - marinated in balsamic vinegar, olive oil and garlic with fresh herbs and spices. ready to grill.....	market price
PRIME BEEF	market price
CLASSIC BEEF BOURGUIGNONNE - traditional French stew made with beef, fresh mushrooms and Burgundy wine.....	9.50 sv.
PEPPER STEAK - sirloin of beef with green bell peppers, tomatoes, and mushrooms.....	6.95 sv.
BARBEQUED BEEF BRISKET - in a spicy sauce. 15-20 servings.....	82.00
VEAL STEW - the classic French preparation of Blanquette de veau with veal, carrots, onions, fresh dill and cream. minimum 12 servings.....	8.75 sv.
VEAL ROLLS - with asparagus and prosciutto in a creamy mushroom sauce. 2 rolls per person.....	16.50 sv.
PORK TENDERLOIN	9.00 sv.
PORK ROAST STUFFED WITH SAUSAGE served with country gravy	9.95 sv.
SHRIMP CREOLE	6.95 sv
CRAWFISH ETOUFFEE	7.50 sv
STUFFED BELL PEPPERS	6.95 sv
MEATLOAF	6.95 sv
HAMBURGER STEAK	6.50 sv
FIREROASTED BEEF CHILI	6.00 sv
BEEF STEW	6.50 sv
HERBED PORK TENDERLOIN	6.95 sv
SEAFOOD STUFFED FISH	6.95 sv
CHICKEN FLORENTINE	6.50 sv
BOURBON FLANK STEAK	6.95 sv

RICES AND GRAINS

RICE PILAF OR WILD RICE BLEND 12 servings.....	21.00
THREE-RICE MEDLEY with mushrooms and scallions. 12 servings.....	24.00
MEXICAN RICE. 12 servings.....	24.00
RISOTTO CAKES WITH FRESH HERBS 8 pieces.....	30.00
RISOTTO WITH ASPARAGUS 8 servings.....	35.00
DIRTY RICE	

POTATOES

TWICE-BAKED POTATOES 10 servings.....	36.00
HERBED ROASTED POTATO MEDLEY 8 servings.....	24.00
POTATO GRATIN CASSEROLE 8 servings.....	32.00
CLASSIC or ROASTED GARLIC MASHED POTATOES 12 servings.....	32.00
MASHED SWEET POTATOES 8 servings.....	28.00
BRABANT POTATOES	
POTATOES LYONNAISE	

VEGETABLES

ASPARAGUS WITH PARMESAN BUTTER 8 servings.....	34.00
SUGAR SNAP PEAS AND BABY CARROTS with lemon butter. 8 servings.....	32.00
SAUTEED MUSHROOMS ... 8 servings.....	32.00
SPINACH CASSEROLE 8 servings.....	32.00
BROCCOLI & CHEESE CASSEROLE 8 servings.....	32.00
GREEN BEAN ALMANDINE or SAUTEED GREEN BEANS 8 servings	32.00
GREEN PEAS WITH PEARL ONIONS 8 servings	28.00
JULIENNE OF CARROTS AND ZUCCHINI. 8 servings.....	26.00
BALSAMIC GLAZED CARROTS 8 servings.....	24.00
GREEN BEANS WITH TOASTED ALMONDS 8 servings.....	28.00
FRENCH GREEN BEANS WITH SHALLOTS AND WALNUTS 8 servings.....	32.00
GRILLED VEGETABLE KEBOBS	3.00 ea.
SAUTEED BROCCOLI & TOMATO	2.75 sv.
BUTTERNUT SQUASH AND APPLE CASSEROLE 12-16 servings.....	36.00
ZESTY CARROT CASSEROLE - carrots in a creamy horseradish spiked sauce 8 servings.....	24.00
BAKED TOMATOES - tomato halves with a crisp topping of breadcrumbs, Parmigiano-Reggiano and fresh basil. 8 servings.....	24.00

SPECIALTY SOUPS

Minimum Order

SEAFOOD GUMBO.....	60.00
CHICKEN ANDOUILLE GUMBO.....	48.00
TOMATO BASIL.....	38.00
CREAM OF ARTICHOKE.....	38.00
BEEF VEGETABLE.....	42.00
VEGETABLE.....	38.00
CHICKEN VEGETABLE.....	40.00
LEEK AND POTATO.....	38.00
CREAM OF ASPARAGUS.....	38.00
CRAWFISH BISQUE.....	60.00
CRABMEAT BISQUE.....	60.00
CRAB & CORN.....	45.00
SHRIMP BISQUE.....	45.00
OYSTER ARTICHOKE.....	45.00
BROCCOLI & CHEESE.....	38.00
WHITE BEAN.....	32.00
RED BEAN.....	32.00
BLACK BEAN.....	32.00
LOADED BAKED POTATO.....	38.00
GAZPACHO.....	38.00
TURTLE.....	48.00
CREAM OF SPINACH.....	38.00
OYSTER ROCKAFELLER.....	45.00

QUICHE

(6 Slices per Quiche)

LORRAINE.....	24.00
SUMMER GARDEN VEGETABLE (asparagus, red pepper, onion, mushrooms, Swiss).....	24.00
CHICKEN AND BROCCOLI.....	24.00
TOMATO BASIL.....	24.00
HAM & HAVARTI.....	30.00
HAM, CHEDDAR & MUSHROOM.....	28.00
ASPARAGUS CHEESE.....	28.00
SPINACH, SWISS & PARMIGIANO-REGGIANO.....	30.00
SPINACH BACON TOMATO.....	28.00
DILLED SHRIMP.....	30.00
CRAWFISH.....	30.00
MEXICAN.....	30.00

COFFEE CAKES and TEA BREADS

serves 12

BLUEBERRY OR APPLE CRUNCH.....	30.00
CINNAMON PECAN.....	28.00
SOUR CREAM.....	24.00
TEA BREADS (BANANA NUT, ZUCCHINI NUT, CRANBERRY, CARROT).....	6.75/loaf

DESSERTS

(Serves 12-16)

CHOCOLATE FUDGE CAKE - chocolate fudge cake laced with Amaretto, filled and frosted with white chocolate mousse.	48.00
CHOCOLATE MOUSSE CAKE - a thin layer of flourless chocolate cake supports a thick layer of chocolate mousse (accented with rum) garnished with whipped cream and chocolate shavings.....	40.00
CARROT CAKE WITH CREAM CHEESE FROSTING - very moist 3-layer cake.....	30.00
RED VELVET CAKE	24.00
TIRAMISU CAKE - sponge cake brushed with coffee syrup, filled and frosted with espresso flavored mascarpone.....	44.00
WHIPPED CREAM ROLL - yellow sponge cake with fresh berries and whipped cream 10-12 servings with strawberries.....	30.00
10-12 servings with raspberries.....	30.00
COLD LEMON CREAM SOUFFLE	24.00
CREPES FILLED WITH LEMON CREAM SOUFFLE served with raspberry sauce.....	24.00
PINEAPPLE UPSIDE DOWN CAKE	28.00
GERMAN CHOCOLATE CAKE - a beautiful 3-layer version with coconut-pecan filling and chocolate ganache frosting.....	30.00
OLD FASHIONED CHOCOLATE CAKE - chocolate cake with chocolate frosting.....	28.00
LEMON LAYER CAKE - lemon cake with lemon curd filling and lemon buttercream frosting.....	36.00
COCONUT LAYER CAKE - white cake with coconut filling and white frosting.....	36.00
APPLE-WALNUT CAKE - bundt cake with apples, coconut and walnuts with a buttermilk glaze	24.00
FRUIT TARTE - the perfect ending to a full flavored (serves 6-8).....	28.00
KEY LIME TART (Serves 6-8).....	24.00
APPLE TART (serves 6-8).....	24.00
ORIGINAL CHEESECAKE - rich and creamy light lemon flavored.....	24.00
KEYLIME CHEESECAKE	30.00
AMARETTO CHEESECAKE	32.00
BREAD PUDDING WITH RUM SAUCE	24.00
WHITE CHOCOLATE BREAD PUDDING	30.00
BANANA'S FOSTER	3.75 sv

MINI PASTRIES

(Minimum of 6 each type)

MINIATURE ECLAIRS with custard.....	12.00
NAPOLEANS.....	18.00
CARROT CAKE.....	15.00
GERMAN CHOCOLATE CAKE.....	15.00
LEMON-CURD TARTLETS.....	15.00
PECAN TARTLETS.....	12.00
RASPBERRY CHEESECAKES.....	15.00
APRICOT TARTS.....	15.00
BLUEBERRY TARTS.....	15.00
CHOCOLATE CUPS WITH WHITE CHOCOLATE MOUSSE.....	15.00
MINIATURE FRUIT TARTS WITH PASTRY CREAM (minimum 8).....	24.00
MINIATURE CANNOLIS (minimum 24).....	24.00
CHOCOLATE-DIPPED STRAWBERRIES.....	18.00
PETIT FOURS.....	16.00
TURTLES.....	9.00

COOKIES, BARS and BROWNIES

(Minimum order 1 doz)

CHOCOLATE CHIP.....	12.00
Decorated SUGAR.....	35.00
SNICKERDOODLE.....	12.00
MEXICAN WEDDING CAKES.....	10.00
BUTTER COOKIE.....	12.00
OATMEAL RAISIN.....	12.00
PEANUT BUTTER.....	6.00
RASPBERRY SUVAROFFS.....	20.00
PECAN PASSION BARS.....	24.00
LEMON BARS.....	24.00
BROWNIES.....	12.00

COOKIE TRAYS

(an assortment of the cookies listed above)

SMALL ASSORTED COOKIE TRAY (60).....	60.00
LARGE ASSORTED COOKIE TRAY (120).....	120.00

ARTISAN BREADS & ROLLS

FRENCH BREAD or BAGUETTE.....	3.75/loaf
HERB FOCACCIA.....	8.75/loaf
WHITE or WHEAT DINNER ROLL.....	10.00/doz
PARKER HOUSE ROLL.....	9.00/doz
BRIOCHE DINNER ROLL.....	15.00/doz
Mini CROISSANTS:.....	9.00/doz
CORN PIE - corn bread with jack and cheddar cheese, green chiles and corn.....	12.00/doz
Large CORN BREAD.....	18.00/doz