



Grand O' Cajun Appetizer Menu

Cheese Table

Assorted Seasonal Domestic and Imported Cheeses, Grapes, Strawberries, and Crackers
Salami, Capicola, Grilled Andouille Sausages, House Marinated Olives
Jackson Square Spinach and Artichoke Dip with Toasted Parmesan Croutons
Praline Crusted Baked Brie, Apples, Imported Crackers

Chefs Table

Canal Street Blackened Chicken Sticks with Chipotle Ranch Dipping Sauce
Mini Muffuletta's
Avery Island Red Beans and Rice

Seafood Station

Blackened Salmon with Traditional Garnish, Imported Crackers
Cajun Marinated "Dirty Shrimp" and Andouille Skewers with Remoulade Sauce
Pan Seared Bayou Style Crab Cakes, Herbed Tartar Sauce

Carving Station

Cajun Fried Turkey
Bourbon and Brown Sugar Glazed Ham
(served with house-made condiments and freshly baked rolls)

Price is 33.00* per guest, plus tax. Price includes gratuity and culinary staff.
20% deposit to hold date. Balance due at time of party. Rental, if any, is extra.
Price based on 100 guests.