



Regional Louisiana Dishes

Hors D'oeuvres

Shrimp Spinach Artichoke Dip
Blue Crab Dip
Smoked Gulf Fish Fritters
Creole Shrimp Toast
Cajun Shrimp Dip
Blue Crab Shrimp-stuffed
Mushrooms
Andouille-stuffed Mushrooms
Boudin Balls
Mini Crawfish Bread
Crawfish Pies
Cajun Deviled Eggs

Shrimp & Sausage Skewers
Blue Crab or Shrimp Deviled
Eggs
Shrimp Pies
Creole-smoked Fish Dip
Salads
Cajun Potato Salad
Creole Potato Salad
Cajun Coleslaw
Creole Coleslaw
Creole Pasta Salad

Soups

Creole Gumbo
Cajun Gumbo
Gumbo Ya-ya
Seafood Gombo
Oyster Groundnut Stew

Oyster Soup
Crawfish Bisque
Shrimp Bisque
Creole Potato Soup
Seafood Court-bouillon

Salads

Tomato Avocado Salad
Creole Tomato Salad
Bayou Salad
Gulf Seafood Salad
Oysters "Vinaigrette"
Smoked Gulf Fish Salad

Sandwiches

Muffuletta/Muffulettu
Poboy
Pane Cunzatu

Custom Louisiana Charcuterie Platters

Customizable using artisan local meats, regional and imported cheese, house-cured and smoked Gulf seafood, house-made relishes and pickles, house-baked breads

Entrees

Creole Shrimp	New Orleans BBQ Shrimp
Jambalaya	Creamy Cajun Chicken Pasta
Crawfish Étouffée	Creamy Cajun Shrimp Pasta
Shrimp Étouffée	Smothered Shrimp
Crawfish Sauce Piquante	Shrimp & Okra
Shrimp Sauce Piquante	Creole Stuffed Bell Peppers
Seafood Sauce Piquante	Fried Gulf Seafood Platters
Alligator Sauce Piquante	Creamy Andouille Pasta
Crawfish Enchiladas	Chicken Fricassee
Red Beans & Rice	Grillades and Grits

Sides

Dirty Rice
Corn Maque Choux
Crawfish or Shrimp Corn Maque Choux
Creamy Cheese Grits
Stone-ground Grits
Braised Seasonal Creole Vegetables
Crawfish Fried Rice
Shrimp Fried Rice
Mac & Cheese
Crawfish Mac & Cheese
Collard Greens

Desserts

Bread Pudding
Coconut Bread Pudding
Bourbon Chocolate Mousse
Creole Banana Cake
Bananas Foster
Beignet
Pralines
Pecan Pie
Chocolate Pecan Pie
Sweet Potato Pie
Sweet Potato Coconut Pie
House-made Ice Creams
House-baked cookies