

Hors d'oeuvres

Choose a few; choose many, if you don't see any, you tell us what you want!
Create your own menu! Tell us what you want, mix and match!

You pick 'em we serve 'em

Artichoke Balls

Artichoke hearts, onions, and garlic are sautéed in olive oil then folded with Romano cheese and seasoned bread crumbs.
We roll 'em into balls and serve 'em chilled!

Artichoke Hearts

The heart of the artichoke is stuffed with a rich crabmeat dressing then roasted and served with our homemade vinaigrette dressing.

Assorted Finger Sandwiches

An assortment of Ham, Turkey, and Roast Beef as some of what we can prepare along side Chicken Salad, or Tuna. Let us know what your preference is.

Baked Brie Cheese

A round of French Brie is baked in a white wine sauce and served with our cracker assortment.

Bar-B-Que Shrimp

This is Cajun Bar-B-Que, plenty of onions, bell peppers and celery with peeled shrimp swimming in butter, cayenne and creole seasonings.

Buffalo Wings

Why of course buffalos have wings, and we know how to cook them!
We start with tender drumettes, and then smother them in our hot and spicy wings sauce.
Served with blue cheese dressing.

Cajun Rumaki

Tender crawfish tails and plump shrimp are wrapped in bacon and broiled with mushroom soy and house seasonings.

Caribbean Shrimp

Large gulf shrimp are skewered with onions, pineapples and cherries, then grilled with our sweet and sour sauce.

Coconut & Beer Battered Chicken Bites

Succulent chicken strips are dipped in our rich beer batter then rolled in grated coconut shavings, fried golden brown in cholesterol free peanut oil!!!

Corn Crab Dip with Melba Rounds

The best marriage since red beans and rice!
We prepare our dip with rich heavy cream, nibblet corn and, of course, plenty of South Louisiana Gulf Crabmeat!!
The dish is served with our assortment of Melba Rounds.

Crab Cakes

Full of fresh blue point lump crab meat, rolled in seasoned bread crumbs and pan fried in clarified butter.

Creole Andouille Pizza Bread

New Orleans style french bread becomes pizza when topped with spicy Creole sauce, andouille sausage and mozzarella.

Crown Rack of Lamb

Marinated in olive oil and herbal seasonings is our regal centerpiece of rack of lamb chops.
The crown is roasted medium rare
and served with mint jelly.

Duck Boats

Tender duck breast are minced then sautéed with draft beer and caramelized onions, then stuffed into our mini boats.
We season the boats with fresh cilantro and nutmeg.

Escargot in the Shell

If you haven't tried them yet, now is the time.
We simmer them in a butter-garlic-parsley sauce and serve them hot and in the shell.

Fried Catfish Fingers

Slivers of pond-raised catfish are fried until a golden brown then served with our Creole sauce.

Fried Eggplant Cubes

Our spicy eggplant is the hit each year at the Destrehan Plantation Festival
Just say, "Give me a plant!"

Hawaiian Chicken Strips

boneless chicken breasts are marinated in Hawaiian seasonings then seared with pineapples, onions and peppers.

Jumbo Gulf Shrimp Cocktail

Only 12 to 16 count shrimp are boiled then peeled and divined for our shrimp cocktail. The shrimp are great, but just wait till you try our homemade cocktail sauce.
(The secret ingredient is the Japanese Wabashi!!)

Louisiana Alligator Sausage

Our alligator sausage is simmered in a wine flavored Creole sauce and served with coarsely chopped bell peppers.

Marinated Crab Claws

Blue point crab claws are marinated in our white wine vinaigrette dressing with shallots and garlic then served chilled.

Marinated Mozzarella

Mama Mia!! This is somma gooda!
Cubes of mozzarella cheese are marinated in extra virgin olive oil, oregano, fresh sweet basil, thyme, minced garlic, pecans, white pepper, and tarragon vinegar.

Meatballs in Cream Sherry Sauce

We roll fresh ground meat and selected seasonings into meatballs and serve them with a brown sherry flavored gravy.

Mini Hamburgers

Fresh ground charbroiled beef and mini hamburger buns with plenty of ketchup, mustard, pickles and cheese, go into making this American Classic!!

Mini Muffalettas

Mini muffaletta buns with Genoa salami, Provolone cheese, boiled ham, and olive salad make this New Orleans Classic.

Mini Oyster Beds

Filo dough is baked golden brown to make a bed for Louisiana's favorite bivalve mollusk. Our reduced cream sauce is seasoned with Benedictine Liqueur and Parmesan cheese. We are very proud of our First Place finish in the 1986 Times-Picayune Cookbook Contest with this recipe.

Monterey Jack Quesadas

Mounds of Monterey Jack cheese and fresh plum tomatoes are broiled on a flour tortilla and seasoned with strips of dried red chiles!! Ole

Mushroom Crowns Stuffed with Crab Claw Meat

The white crab meat is good but many Cajuns will tell you that they prefer the sweet meat of the crab's claw.

We stuff mushroom crowns with a Creole blend of garlic, breadcrumbs, shallots and plenty of claw meat!!

New Potatoes with Crabmeat Stuffing

Baby sized new potatoes are parboiled in our seafood boil then hollowed out and re-stuffed with crabmeat, sour cream and cheddar cheese.

Oyster Patties

Miniature bouchee puff pastry shells are stuffed with Louisiana oysters, mushrooms and a selection of Creole spices to make one of our most sought after hors d'oeuvres.

Po-Boy Finger Sandwiches

Crusty French Bread filled with choice meats and cheeses then cut into finger-sized bites.

Sliced Fresh Fruit Display

Assorted seasonal fresh fruits sliced and served with a Strawberry Yogurt Dip.

Smoked Salmon Rolls

White pickled asparagus spears are piped with cream cheese and capers then rolled with tender slices of smoked salmon seasoned with dill weed and lemon pepper.

Southern Fried Oysters

Our batter of half corn flour and wheat flour along with granulated garlic, white, black, and red peppers is the base for our golden fried pearls of the back bays!

Spinach and Cheese Mini Quiches

Who said real men don't eat quiche, because we'll bet that they will eat these bite sized pastries that are baked full of our rich cheese and egg custard. Anyway, everyone knows that all men are caring-sensitive men of the 90's.

Wine and Cheese Assortment

Aged cheeses are presented alongside a favorite accompaniment assorted wines - assorted crackers and breads complete the tray.

Chicken Drumettes

Our lightly battered chicken drumettes are deep fried golden brown in fresh peanut oil.

Crab Balls

Lump crabmeat and breadcrumbs flavored with seasoning and rolled into balls, then deep fried and served with cocktail sauce.

Deviled Eggs

Hard-boiled egg halves filled with our Cajun seasoned dressing!

Egg Rolls

Fresh Chinese vegetables and assorted meats are rolled into crunchy oriental pastry and fried in peanut oil.

Meatballs in Bar-B-Que Sauce

Our charbroiled mini meatballs served with a Smokey BBQ Sauce. Circle the wagons cookie, here come the Indians!!

Mozzarella Sticks

Breaded sticks of mozzarella cheese are deep golden fried then served with our homemade pizza sauce.

Pizza Bread

New Orleans style french bread becomes pizza when topped with spicy pizza sauce, pepperoni and mozzarella.

Smokies

Mini smokey sausages swimming in our special Bar-B-Que Sauce.

Vegetable Tray with Ranch Dip

Fresh garden vegetables such as cucumbers, zucchini, yellow squash, carrots and celery are sliced and arranged and served with our cool ranch dip and crackers.