



Bacon Wrapped-Grilled Chicken Breast-

Whole Boneless, Skinless Chicken Breast, thin sliced, seasoned with a select dry bar b que and blackened rub, wrapped around fresh sliced bell pepper and dry Italian seasoned cream cheese. Apple wood smoked bacon is then wrapped around the entire appetizer, bamboo skewered and grilled. This is a very popular, year round appetizer that is a crowd pleaser.

Cocktail Meatballs & Tomato Basil Sauce -per 30 svs.

Cocktail sized meatballs, oven baked then slow simmered in a fresh homemade tomato basil sauce, topped with parmesan cheese.

Seafood Stuffed Shrimp-

Pealed and deveined shrimp, tail on, surrounded with a traditional Louisiana Seafood Stuffing, breaded, deep fried in peanut oil.

Louisiana Seafood Stuffed Mushroom Caps-

Traditional Louisiana Seafood Stuffing, Sandollar sized mushroom caps, oven baked with a light lemon butter sauce, topped with Parmesan cheese.

Breaded Mushrooms

Seasoned Italian Bread Crumbs, Sandollar sized mushroom caps, oven baked with a lemon pepper baste.

Pecan Smoked Chicken Wings & Drummettes-

Appetizer portioned wing and drumettes, seasoned in a select dry bar b que and blackened rub, slow cooked with Southern Pecan Wood, lightly sauced.

Louisiana Cajun Balls

Traditional Louisiana Boudin, rolled into bite sized portions, breaded and deep fried in Peanut Oil.

Boneless Chicken Tenders-

Boneless, skinless chicken tenderloins, battered and deep fried in peanut oil. Served with Bar B Que Sauce, Ranch Dressing and our Homemade Honey Mustard Sauce

Spinach & Artichoke Dip_

Fresh spinach chopped artichoke hearts, sautéed in Romano and mozzarella cheeses along with other seasoning ingredients, topped with Parmesan cheese. Served with either fried pita chips, gourmet crackers or toastees.

Baked Brie Cheese & Pine Nuts-

Fresh Brie Cheese, topped with Basil Pesto Sauce, lightly dusted with black pepper, oven baked. Served with either fried pita chips, gourmet crackers or toastees.

Southern Fried Catfish-

Domestic Catfish fingers, breaded in a traditional New Orleans Blend of lemon pepper and corn flour batter, deep fried in peanut oil. Fresh homemade cocktail and tarter sauces compliment this item

Louisiana Mini Meat Pies-



Spicy ground beef, wrapped into a flour dough pie, deep fried in peanut oil. served hot.

Louisiana Mini Crawfish Pies-

Louisiana Crawfish Tails, prepared as a traditional Louisiana Crawfish Etoufee', wrapped inside a flour dough pastry, deep fried in peanut oil.

Shrimp & Crabmeat Mornay

Peeled shrimp and lump crab meat, sauteed in select cheeses, green onions and other spices, served with pastry bouchees or gourmet crackers or toastees

Hot Louisiana Crawfish Dip

Louisiana Crawfish tails, sautéed in a creamy American Cheese and celery base, dusted with select seasonings and spices. Served with pastry bouchees or gourmet crackers.

Italian Seasoned Chicken Wings & Drummettes-

Appetizer portioned chicken wings and drummettes, seasoned with an Italian bread crumb coating and other select dry Italian Seasoning, oven baked.

Southern Fried Chicken Wings & Drummettes-

Appetizer portioned chicken wings & drummettes, seasoned in a traditional southern corn meal and flour batter, deep fried in peanut oil.

Louisiana Fried Crab Cakes & Hollandaise Sauce, Per 50:

Louisiana Crabmeat, select spices, seasoned bread crumbs, deep fried in peanut oil. A Hollandaise Sauce compliments this item.

Apple Wood Bacon Wrapped Shrimp=

Peeled and deveined shrimp, tail on, wrapped with apple wood smoked bacon, bamboo skewered and grilled

Appetizer Grilled Beef Kabobs-

Beef Tenderloin Steak, cut into bite sized portions, bamboo skewered with fresh seasonal vegetables, lightly dusted with select dry seasonings and grilled.

Appetizer Grilled Chicken Kabobs

Chicken Breast, cut into bite sized portions, bamboo skewered with fresh seasonal vegetables, lightly dusted with select dry seasonings and grilled.

Deep Fried Crab Fingers-

Traditional crab claws, shell removed, dipped into a homemade pre-fry liquid batter, dusted in a traditional Louisiana Lemon Fry corn flour, deep fried in peanut oil. Served with Homemade Cocktail Sauce

Apple Bacon Wrapped Sea Scallops-

Appetizer sized Sea Scallops, wrapped with Apple Wood Bacon, bamboo Skewered, oven baked

Cocktail Smokie Sausages & Pineapple Bar B Que Sauce-

Traditional *Little Smokie* beef sausages, slow cooked in a blend of traditional sweet bar b que sauce and fresh pineapple chunks.