

# *Hors d'oeuvres*

Our creative culinary team will prepare the following hors d'oeuvres for your special event. All items are priced per 50 pieces unless otherwise stated. We are happy to work with you to accommodate any special requests you may have.

Crab Stuffed Mushrooms  
Cajun Garlic Shrimp  
Spicy Shrimp Cocktail Toss  
Smoked Salmon & Dill Tea Sandwich  
Crab Cakes with Spicy Remoulade  
Deep Fried Prawns with Cajun Marmalade  
\*Andouille Sausage Bites  
Cajun Wings (Fried, Baked, BBQ or Honey Mustard)  
Chicken Kabobs with Spicy Cajun Dipping Sauce  
Coconut Battered Prawns with Creole Marmalade  
Coconut Chicken Strips with Tangy BBQ Sauce  
Spinach & Artichoke Dip with Pita Chips  
Cocktail Cajun Meatballs  
\*Gourmet Cheese Ball with Toasted Pecans  
Petite Lamb Chops with Mint Sauce  
Spicy Chili Cheese Dip & Chips  
\*Spinach Dip with French Baguettes  
\*7-Layer Mexican Dip with Baked Tortilla Chips  
Italian Sausage Bites with Tri-Colored Peppers  
Beef Tenderloin Canapés  
Jalapeno Pepper Popper  
Bacon Wrapped Scallops with BBQ Glaze  
Cajun Deviled Eggs  
Tomato and Mozzarella Cheese Bruschetta  
Beef Kabobs with Summer Vegetable  
Hawaiian Chicken Kabobs

\*Feeds 12-15

# Hors d'oeuvre Buffet

\$18.95 per person

You may choose 5 Hors d'oeuvres for the buffet, 2 hot items and 3 cold items. Buffet prices are based on the assumption that guests partake in the buffet line only once. Buffets will be available for a maximum of 1 hour or until food is depleted as per guaranteed guest count. All buffets are served with coffee, tea and water. We are happy to work with you to accommodate any special request you may have.

## Hot Hors d'oeuvres

- Beef Brochettes with Teriyaki Sauce
- Cajun Meatballs in Sweet-n-Tangy Marinara Sauce
- Cajun Wing Flings with Honey Mustard BBQ sauce
- Andouille Sausage Bites with Tri-Colored Peppers
- Mushroom Caps Stuffed with Spinach and Cheese
- Mushroom Caps Stuffed with Seafood
- Hot Crab Dip
- Spinach and Artichoke Dip
- Mini Vegetarian Spring Rolls
- Sweet-n-Sour Wiener Bites
- BBQ Rib Tips

## Cold Hors d'oeuvres

- Choice of Salad (Caesar, Spinach, Chef's, Potato, Broccoli, or Macaroni)
- Antipasto Platter (olives, sliced deli meats and cheeses and banana peppers)
- Gourmet Cheese and Cracker Display (Imported and Domestic Cheeses)
- Cocktail Sandwiches with Cajun Mustard Sauce (meat and vegetarian)
- Fresh Fruit Platter with Lemon Yogurt Dipping Sauce (seasonal)
- Smoked Salmon and Dill Cream Cheese Crudités
- Deviled Eggs
- Guacamole Dip with Baked Tortilla Chips
- Seafood Pasta Salad

Carving Stations: Served with rolls and condiments. Uniformed Carver is an additional \$30.00 per hour

|                        |          |
|------------------------|----------|
| Honey Baked Ham -----  | \$220.00 |
| Cajun Roast Beef ----- | \$250.00 |
| Roasted Turkey -----   | \$165.00 |

# *Decorative Platters and Trays*

*Fresh Vegetable Tray – Fresh from the Farmer’s Market, our gourmet Garden Tray of Baby Carrots, Celery sticks, Zucchini and Cucumber rounds, Cherry Tomatoes, Broccoli, and Cauliflower-beautifully garnished with fresh Herbs and choice of Dressing*

*Summer Fresh Fruit Tray - An assortment of fresh fruit including Sweet Watermelon, Cantaloupe, Honey Dew Melon, Hawaiian Pineapple Chunks, Sliced Kiwi, Strawberries, and Grapes with Vanilla Yogurt Dressing*

*Mini Crab Cakes – with Remoulade Sauce*

*Scallops Wrapped in Bacon – with BBQ Glaze*

*Gourmet Cheese and Cracker Platter - An array of Brie, Cheddar, Smoked Gouda and Peppered Jack with Water Crackers*

*Antipasto Tray - Cotto Salami, Olives, Cheese, Banana and Jalapeno Peppers and Marinated Artichoke Hearts*

*Luncheon Seafood Platter - Seafood Salad, Atlantic Smoked Salmon with Dill Cream Cheese and Shrimp Salad, served open face on fresh French Baguettes Bread garnished with Onions, Capers and Pickles*

*Buffalo Wings and Things - Choice of Fried, Baked, Honey BBQ, and Cajun Spicy Wings, served with Celery Sticks and Cajun Dressing for dipping*

*Fruit and Cheese Mirror Tray - An array of Creamy Brie, Mild Cheddar, Smoked Gouda and Jalapeno Cheese with cool, refreshing Strawberries, Grapes and Cantaloupe served on a decorative mirror tray*

*Creamy Spinach Bowl - A large Sourdough Bowl filled with homemade Spinach Dip served with sliced baguettes tortilla chips*

*Gourmet Sandwich Classic Combo - An assortment of deli sandwiches, including Hickory Smoked Turkey Breast, Roasted Chicken Breast, Cajun Roast Beef and Honey Baked Ham with Swiss and American Cheeses served on Mini Croissants, French Rolls or Whole Wheat Bread with Mayo and Cajun Mustard*

*Cajun Spiced Shrimp - Chilled, Medium, tail-on Shrimp served with Spicy Remoulade Dipping Sauce*

*Coconut Battered Chicken Strips - Juicy Breast of Chicken rolled in Sweet Coconut, dipped in a Cajun Beer Batter and pan fried to perfection with Sweet-n-Spicy BBQ Sauce*

*Chicken Fajita Platter - Marinated Chicken with Sweet Vidalia Onions and tri-colored Peppers served with Sour Cream, Guacamole and warm Tortillas.*

## *Decorative Platters and Trays Continued*

*Steak Fajita Platter - Marinated Flank Steak with Sweet Vidalia Onions and tri-colored Peppers served with Sour Cream, Guacamole and warm Tortillas*

*Beer Battered Coconut Shrimp - Sweet coconut shrimp deep fried to perfection, served with Cajun Marmalade and BBQ dipping Sauce*

*Bourbon Street Rib Tips – Sweet, succulent Hickory Smoked baby back ribs basted in our famous Hot-n-Spicy BBQ glaze and cut into bite sized pieces*

*BBQ Pork Tenderloin - Mesquite Smoked, thinly sliced tenderloin with Pineapple Mango Salsa and Mild BBQ Glaze for dipping*

*Steamed Vegetable Delight - An array of Marinated Mushrooms, Tri-Colored Peppers Zucchini, Sweet Onions, and Summer Squash*

*Tropical Chicken Platter - Marinated Grilled Chicken Thigh with Pineapple Chunks, Mushrooms, and Tri-Colored Peppers*

*Cajun Beef Platter - Chunks of Spicy Beef with Zucchini, Onion, Mushrooms and Tri-Colored Peppers*

*Smoked Salmon and Pimento Pinwheels - Dill Cream Cheese dressing, Smoked Salmon and Pimentos wrapped in a Sun-Dried Tomato Tortilla*

# *Dinner Buffet*

Prices are based on the assumption that guests partake in the buffet line only once. Buffets will be available for a maximum of 1 hour or until food is depleted as per guaranteed guest count. We are happy to work with you to accommodate any special request you may have.

## **Soup**

### **\$5.95 per person (choose 1)**

- Chicken and Andouille Gumbo
- Corn Crab Bisque
- Tomato Basil Soup
- Chicken and Vegetable
- Home-Style Vegetable Soup
- Bayou Beef Stew and Vegetable Supreme
- Cream of Broccoli Soup

## **Main Course (1 Side Dish, 2 Entrees)**

### **\$17.95 per person**

- Eggplant Parmesan in chunky Marinara, Mozzarella and Parmesan Cheese
- Grilled chicken with Sweet-n-Tangy BBQ sauce
- Italian Beef Lasagna with chunky Marinara Sauce and four cheeses
- Vegetarian Lasagna with Ricotta Cheese and chunky Marinara sauce
- Spaghetti with Italian Meatballs
- Southern Fried Chicken
- Rosemary Roasted Chicken
- Cajun Meatloaf with Tomato Glaze
- Grilled Honey Glazed Pork Chop
- Chicken Creole and Rice with Vidalia Onions and Green Peppers
- Sausage and Chicken Jambalaya

### **\$21.95 per person (1 Side Dish, 2 Entrees)**

- Pork Roast Tenderloin with Cinnamon spiced Apples
- Broiled Catfish fillet with Tomato and Cilantro Salsa
- Slow Roasted Tri-Tip Beef with sautéed Port Wine Glazed Mushrooms
- Teriyaki Grilled Chicken Breast with Pineapple, Mango and Cilantro Salsa
- Roasted Cornish Hen with Honey Mustard Glaze

### **\$27.95 per person (2 Side Dishes, 2 Entrees)**

- Pecan Crusted Salmon with Cilantro and Tomato Salsa
- Teriyaki Salmon fillet with Grilled Pineapple and Mango Salsa
- Sliced Flank Steak with Tri-Colored Peppers and Sautéed Mushrooms
- Baked Halibut Fillet
- Shrimp Etouffee
- Baby Back Pork Ribs with Honey Mustard BBQ Sauce

# *Plated Dinner*

**\$32.95 per person**

2 Main Courses and 2 Side Dishes

1 Salad Selection

Dinner Rolls, Garlic Bread, or Cornbread

1 Dessert, Coffee, Iced Tea and Water

## ***Vintage Main Course Selection:***

Sausage and Chicken Jambalaya  
Chicken Creole with Red Roux Sauce  
Vegetarian Lasagna  
Southern Fried Chicken  
Rosemary Roast Pork Loin  
Spaghetti with Italian Meatballs  
Cajun Meatloaf with Tomato Glaze  
Italian Meat Lasagna with four cheeses

Sliced London Broil  
Split Cornish Hen  
Griot (Haitian Spicy Pork)  
Sweet-n- Tangy BBQ Chicken  
Chicken Fettuccini  
Honey Roasted Chicken  
Spinach Stuffed Chicken Breast

## ***Side Dish Selection:***

Cajun Red Beans and Rice  
Collard Greens with Smoked Turkey  
Green Beans with Toasted Almonds  
Cornbread Stuffing  
Cinnamon Sweet Potato Jams  
Macaroni and Cheese Bake  
Garlic Mashed Potatoes and Gravy  
Roasted Rosemary Potatoes  
Green Beans with Toasted Almonds

Sweet Whole Kernel Corn  
Steamed Cabbage with Okra  
Steamed Vegetables  
Vegetarian Jambalaya  
Vegetable Rice Pilaf  
Black-Eyed Peas  
Green Peas with Pearl Onions  
Steamed Asparagus  
Jasmine Rice

## ***Salads:***

Bayou Caesar Salad  
Mediterranean Salad  
Spinach & Walnut Salad

Creole Cobb Salad  
Seafood Pasta Salad  
Cajun Sunburst Salad

## ***Dessert Selection:***

Peach Cobbler Ala Mode  
Crescent City's Tiramisu  
German Chocolate Cake  
Bread Pudding with Bourbon Sauce  
Cheesecake with Fruit Topping  
N'awlins Best Praline  
Carrot Cake with Cream Cheese Frosting

Sweet Potato Pie  
Southern Pecan Pie  
Triple Threat Chocolate Cake  
Caramel Crème Brule  
Strawberry Shortcake  
Bananas Foster  
Lemon Pound Cake

# *Plated Dinner Continued*

**\$38.95 per person**

Choice of 2 Main Courses & 2 Sides  
Caesar Salad with Cajun Croutons  
Bread and Garlic Butter or Cornbread  
Choice of 1 Dessert or Fresh Fruit and Cheese Display  
Coffee, Tea and Water

## **Main Course Selection:**

Shrimp Etouffee  
Sliced Tri-tip Sirloin with Glazed Mushrooms  
Teriyaki Chicken Breast with Pineapple-Mango Salsa  
Pecan Crusted Salmon Fillet  
Cedar Planked Salmon Fillet with Sun-Dried Tomatoes  
Roasted Cornish Hen with Cajun Seafood Stuffing  
Cajun Baked Catfish Fillet  
Spiral Sliced Honey Baked Ham  
Slow Roasted Sliced Turkey  
Cajun Meatloaf with Tangy Tomato Glaze  
Prime Rib with Cajun Horseradish  
Stuffed Trout with Seafood Dressing  
Southern Fried Chicken  
Grilled Shrimp with Roasted Vegetables  
Chicken Alfredo with Vegetables  
BBQ Baby Back Spareribs (finger sized for easy handling)  
Pork Tenderloin with Pineapple Glaze  
Marinated New York Strip Steak with mushroom caps

## **Side Dish Selection:**

Collard Greens with Smoked Turkey  
Black-Eyed Peas  
Steamed Cabbage with Okra  
Cajun Red Beans and Rice  
Rice Pilaf  
Mixed Vegetable Medley

Macaroni and Cheese  
Roasted Potatoes  
Garlic Mashed Potatoes  
Green Beans with Toasted Almonds  
Steamed Asparagus  
Creamed Whole Kernel Corn

## **Dessert Selection:**

Carrot Cake with Cream Cheese Frosting  
Lemon Shortcake with Fresh Strawberries  
German Chocolate Cake  
Haitian Rum Pound Cake with mixed berries  
Southern Pecan Pie

Peach Cobbler  
Crescent City's Tiramisu  
Triple Threat Chocolate Cake  
Sweet Potato Pie  
Country-Style Hot Apple Pie

## *Lunch Buffet*

Buffet prices are based on the assumption that guests partake in the buffet line only once. Buffets will be available for a maximum of 1 hour or until food is depleted as per guaranteed guest count. We are happy to work with you to accommodate any special requests you may have. (Minimum 50 guests)

### **\$15.95 per person**

Choice of 1 Salad: Green Salad, Caesar, Potato or Broccoli  
Gourmet Deli Platter of Sliced Meats and Cheeses  
Sliced Onions, Tomatoes and Lettuce  
Assorted Sandwich Condiment and Spreads  
Fresh Baked Sliced Breads and Rolls (White, Wheat, Nine Grain, French, or Sourdough)  
Homemade Chocolate Chip Cookie, Brownies or Bag of Chip

### **\$19.95 per person**

Choice of 2 salads: Garden Fresh, Mixed Baby Greens, Seafood Pasta, Potato or Broccoli  
Choice of 2 Hot Entrée:  
\*Italian-Style Lasagna or Vegetarian Lasagna with Garlic Sticks  
Tequila Lime Roasted Chicken with Rice Pilaf  
Cajun Meatloaf with Garlic Mashed Potatoes  
Baked Catfish Fillet with Steamed Mixed Vegetables  
Southern Fried Chicken with Cajun Red Beans and Rice  
BBQ Country Style Pork Ribs with Macaroni and Cheese  
Spicy Chicken Fajita with Sour Cream, Salsa, Guacamole and Shredded Lettuce  
Marinated Steak Fajitas with Sour Cream, Salsa, Guacamole and Shredded Lettuce  
Chicken or Beef Tacos with Sour Cream, Salsa, Cheese and Shredded Lettuce  
Pasta Primavera with Bread Sticks

### **\$3.95 per person**

Choice of Dessert:  
Peach Cobbler  
Lemon Pound Cake with Mixed Berries  
Chocolate Chip Cookies  
Triple Threat Chocolate Cake  
Brownies with Nuts  
Bread Pudding with Bourbon Sauce  
Sweet Potato Pie  
Southern Pecan Pie  
Strawberry Shortcake  
Banana Pudding



## Lunch Box Selection

(Small Green Salad or Potato Salad and Chocolate Chip or Oatmeal Raisin Cookie )

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| Gourmet Salad Sandwiches – <i>Your choice of Chopped Egg, Slow Roasted Cajun Chicken or Albacore Tuna Salad, served on a Nine Grain Roll, Mini Croissant or Whole Wheat Pita Pocket</i>                | \$12.95  |
| Gourmet Deli Delights – <i>Cajun Roast Beef, Hickory -Smoked Turkey, Or Honey Baked Ham on French, Sourdough or Dutch Crunch Roll with Creole Mayo, Iceberg Lettuce, Red Onions and Fresh Tomatoes</i> | \$12.50  |
| Smoked Turkey Bagel – <i>Deli-style Smoked Turkey Breast with Cranberry Cream Cheese and diced Onion on a Plain or Nine Grain Bagel</i>  | \$12.50  |
| Smoked Alaskan Salmon Bagel Bite – <i>Smoked Salmon with Dill Cream Cheese Dressing and chopped onion on a Sun-Dried Tomato Bagel</i>  | \$13.95  |
| Cajun Hot Link – <i>Mild or hot Louisiana Sausage served on a French Roll with Spicy Cajun Mustard, Sweet Relish and diced Onions</i>  | \$9.95   |
| Double D Bayou Chicken Breast – <i>Juicy Marinated Chicken Breast, with Crescent City's Spicy BBQ sauce, Lettuce and Tomatoes</i>  | \$11.95  |
| Ultimate Muffuletta – <i>Thin slices of Genoa Salami, Smoked Ham and Provolone Cheese, topped with Italian Olive Salad on fresh baked Bread</i>  | \$14.50  |
| Chicken Salad Croissant – <i>Cajun Chicken Salad with Sweet Green Grapes, Chopped Walnuts, and a Curry-Mustard Sauce</i>   | \$12.95  |
| Bourbon Street Steak Burger – <i>Hand-rolled Sirloin Burger with Grilled Onions, Tomato, Cajun Mayo and BBQ Sauce</i>  | \$11.95<br><b>Mushrooms -\$1.00    Cheese -\$1.00    Bacon -\$1.50</b> |
| West Coast Spiral Wraps – <i>Smoked Turkey, Cajun Roast Beef, or Honey Baked Ham with Pineapple Cream Cheese Dressing and Fresh Spinach rolled in a herbed Tortilla and cut into spiral wheels</i>     | \$12.95  |
| Pecan Crusted Catfish Po-Boy – <i>Fresh Catfish nuggets rolled in Ground Pecans and Creole seasoned Cornmeal batter, deep fried to perfection, with Spicy Creole Sauce on a toasted French Roll.</i>   | \$13.50  |
| California Breeze – <i>Smoked Turkey, Avocado, Romaine Lettuce, Red Onions and Alfalfa Sprouts with Cajun Dressing on a Dutch Crunch Roll</i>  | \$12.50  |
| Vegetarian Wrap - <i>Roasted Peppers, Onions, Mushrooms and Provolone Cheese rolled in a herbed Tortilla with Cajun Dressing</i>   | \$11.50  |

**\*Prices reflect minimum of 25**

++Tax rate is 8.25%. Gratuity is 18%

# Barbeque or Picnic

All Barbeques and picnic buffets are served on high quality paper products with cutlery and serving utensils provided. Linen tablecloths will be provided for the food and beverage tables only. Linen can be ordered for the dining tables at \$7.95 per cloth. A labor charge of \$150.00 is added for fewer than twenty-five people. Chefs are available to barbeque on site at your event for an additional \$50 per hour. Barbeque service on-site is available on a first come first serve basis and must be indicated on your contract when ordering. Please inquire about this service when placing your order.

## All Barbeques and Picnics include:

### Choice of Salad:

Creamy Caesar, Chef's Salad or Mediterranean

### Choice of Side Dish(s)

### Choice of Bread

White, Wheat, or Nine-Grain Rolls

## Accompanied by your selections from the following options:

### **\$12.75 per person\***

Quarter Pound Sirloin Burger  
Chicago Style Hot Dog

### **\$15.50 per person\***

Marinated Chicken Breast and Louisiana  
Hot links or Polish Sausage

### **\$15.50 per person\***

Marinated Chicken Breast and  
1/3 lb. All Beef Hamburger

### **\$17.50 per person\***

BBQ Chicken (dark meat only)  
1/3 All Beef Hamburger and  
Chicago-Style Hot Dog

### **\$18.50 per person\***

BBQ Chicken (dark meat only)  
1/3 lb. All Beef Hamburger and  
Louisiana Hot Link

### **\$19.95 per person\***

Crescent City BBQ Rib-Tips  
BBQ Chicken (mixed)

### **\$21.95 per person\*\***

Marinated Skirt Steak  
BBQ Chicken  
All Beef Polish Sausage

### **\$24.95 per person\*\***

Smoked Tri-Tip Steak  
Garlic Rosemary Chicken  
Cajun Polish Sausage

### **\$30.95 per person\*\***

Choice of New York Strip, T-Bone  
Or Porterhouse Steak and Lemon  
Rosemary Chicken Breast

### **\$32.95 per person\*\***

Marinated Skirt Steak  
Cedar Plank Salmon Fillet and  
Spicy BBQ Chicken

### **\$32.95 per person\*\***

Crescent City's Signature Rib Tips  
Marinated London Broil Sliced steak  
BBQ Chicken (Mixed)

### **\$35.50 per person\*\***

Crescent City's Signature Rib Tips  
Teriyaki Flank Steak and  
Citrus Marinated Chicken (Mixed)

### **\$39.95 per person\*\*\***

Marinated Tri-Tip Steak  
Cajun Shrimp Skewers and  
Cedar Plank Salmon Fillet and

### **\$44.50 per person\*\*\***

Grilled Pineapple Ahi Tuna  
BBQ Jumbo Prawns  
Crescent City's Chicago-Style Rib Tip

\*1 Side Dish    \*\*2 Side Dishes    \*\*\*3 Side Dishes

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## Side Dish Selection

|                                    |                                  |
|------------------------------------|----------------------------------|
| Vegetarian Baked Beans             | Rosemary Garlic Roasted Potatoes |
| Cajun Red Beans and Rice           | Cajun Coleslaw                   |
| Spanish Rice                       | Potato Salad                     |
| Rice Pilaf                         | Broccoli Salad                   |
| Buttered Corn on the Cob           | Macaroni Salad                   |
| Southern Style Macaroni and Cheese | Summer Vegetable Medley          |

## Options

### Ala Carte Beverages

|   |         |
|---|---------|
| Coffee, Regular or Decaf (per um-45 cups) | \$30.00 |
| Iced Tea (per gallon)                     | \$20.00 |
| Mineral Water (each)                      | \$2.00  |
| Party Punch (per gallon)                  | \$15.00 |
| Sodas(each)                               | \$1.25  |
| Sparkling Grape Juice (per 750 ml bottle) | \$7.99  |

### Services

|  |                                     |
|--|-------------------------------------|
| Uniformed Carver for Carving Station                     | \$30.00 (minimum 2 hrs)             |
| Uniformed Servers  | \$25.00 (minimum 4 hours)           |
| Uniformed Chef   | \$50.00 per hour                    |
| Florist  | Estimates available by appointment  |
| Audio Visual Services                                    | Estimates available by appointment  |
| DJ Services  | Estimates available by appointment  |
| Photographer   | Estimates available by appointment  |
| Specialty Cake   | Estimates available by appointment  |
| Tasting for menu Selection (per person, up to 3 entrées) | Price varies according to selection |



\*Prices do not reflect labor charge, tax, gratuity or delivery charges.

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