



APPETIZER OPTION

Side salads can be added to any of the following meals for \$3 each

Crab & Shrimp Campachana with Avocado

Mexican Shrimp Cocktail

(per gallon).....\$125.00

Krab AuGratin (8x10" pan)

(each).....\$30.00

Mediterranean Platter

Qt Hummus, 50 Dolmas (Rolled Grape Leaves) & homemade Pita Chips

(each).....\$45.00

Fruit Tower

Serves 30.....\$100.00

Boudin Balls

(each).....\$1.65

Royal Red Shrimp (10/15s)

(each).....\$2.00

Bacon Wrapped Shrimp

(each).....\$3.00

Lump Crab Cakes

with Beurre Blanc Sauce

Gumbo

Shrimp, Chicken & Andouille Sausage

(per gallon).....\$100.00

Farmer's Boil

5 lbs Peel-n-Eat Shrimp, 15 Red New Potatoes, 10 Corn Cobbets

(each).....\$135.00

Fruit Tray

\$40.00

(Tri level) Melons (in-season), grapes, strawberries, pineapple (serves 20)

Charcuterie Board for 20

Cheeses (3), Deli Meats (2), Condiments, Nuts, Olives & apple slices & Toast

(each).....\$65.00

Natchitoches Meat Pies

(each).....\$1.35

Bacon Wrapped Chicken Breast Tenderloins

(each).....\$1.75

Queso

2 oz *(each)*.....\$1.00

Southwest Egg Rolls

2 oz (each) \$6.00

Sliders on Sourdough Bread

Pork, Chicken or Philly

(each) \$3.50

will cut in half

(each) \$2.75

MEAL OPTIONS

Meal Option 1

Taco bar: ground taco meat, marinated and grilled chicken, chips, salsa, pico, lettuce, sour cream, cheese, corn and flour tortillas, tex-mex rice & charro beans (queso fountain can be added for \$100)

..... \$10.00
Chicken Alfredo or Lasagna, Green Beans and a Roll. \$13.00

Meal Option 4 **\$16.00**

Chicken Fajitas, Beef Enchiladas, Tex-Mex Rice & Charro Beans with all the Trimmings (tortillas, salsa, sour cream & cheese)

Meal Option 6 **\$16.00**

Italian Sausage Trottole: Trottole Pasta with Spicy Italian Sausage (~6oz), Pesto, and Italian spices in a San Marzano sauce topped with Shaved Parmesan Cheese and Toast Points

Meal Option 9 **\$24.00**

Cole Slaw, Gumbo (cup), Fried Catfish Filet (6oz), Fried Shrimp (3), Crab Au Gratin (1/3 cup), Loaded Mashed Potatoes (1/2 cup), Grilled Veggies (1/3 cup), Jalapeno Hush puppies (2). Grilled Chicken breasts can be available for those with allergies

Meal Option 2 **\$15.00**

Chicken Pepperonata: Grilled Chicken breast (6 oz) topped with red & green bell peppers, onions, basil and banana peppers in a white wine reduction sauce. Served over Rice with a side of Steamed Broccoli

Meal Option 3 **\$18.00**

Shrimp Alfredo, Grilled Veggies and Garlic Bread

Meal Option 5 **\$16.00**

Chianti Beef Tips: Filet of Beef (~4oz) sautéed in a Chianti mushroom (3oz) sauce. Served over Rice with a side of Maple Glazed Brussel Sprouts

Meal Option 7 **\$19.00**

Fried Catfish Filet (6oz), Skewered Grilled Shrimp (4), Dirty Rice, Hushpuppies. (Grilled Chicken breasts available for those allergic)

Meal Option 10 **\$35.00**

Five Course plated meal: 1) Toast Point topped with Krab AuGratin for the appetizer; 2) Lobster Bisque with homemade croutons; 3) Grilled Hearts of Romaine with Blue Cheese & Pork Belly Crumbles with a drizzle of Blue Cheese dressing; 4) Filet of Beef (4 oz), Prawn Royal Red Shrimp (2) (steamed, served with drawn butter - tastes like Lobster!) served with Risotto & Asparagus; 5) Cheese Cake with a dollop of whipped cream and garnishes

DRINKS

We have a TABC catering license whereby we can cater beer, wine and liquor anywhere in the State of Texas. Full Bar available as well

Tea	\$2.25	Coffee	\$2.25
Soft Drinks	\$2.25	Juices	\$2.25
House Red & White Wines	\$5.00	Variety of Wines	\$7.00
		available by the glass and by the bottle House Specialty Drink is Momma's Margarita	

BEER

Bud	\$2.95	Bud Lite	\$2.95
Miller Lite	\$2.95	Coors Lite	\$2.95
Lone Star	\$2.95	Shiner Bock	\$3.95
Corona	\$3.95	Dos XX	\$3.95
Modelo	\$3.95	Mich Ultra	\$3.95