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PAN SERVICE

Pan Service: This style is a popular option for weddings, corporate events, and social gatherings with large guest attendance. Even though it is a less formal option than a plated dinner service, your guests will have the opportunity to select their preference of food from the selection chosen from the buffet while allowing them to consider their dietary preferences and a chance to socialize while customizing their meal.

BUFFET APPETIZERS

Pan service appetizers are the perfect way to elevate your dining experience.

ASSORTED FINGER SANDWICHES

Ham, Roast beef, Turkey, Tuna and Chicken Salad

50ct / \$75
100ct / \$130

MINI MUFFALATAS

A classic New Orleans sandwich that consists of Sicilian sesame bread, filled with layers of marinated olive salad, cheese and Italian charcuterie.

50ct / \$85
100ct / \$150

25CT LUMP CRAB CAKE SLIDERS

\$ 150

Jumbo lump crab meat mixed with a delicious blend of Creole spices and herbs, dressed with micro greens, and a drizzle of our homemade white remoulade on a brioche bun.

CLASSIC DEVILED EGGS

Piped with a mixture of Creole Seasoning and herbs, our special Dijon sauce, green onions, topped with candied bacon.

50ct / \$65
100ct / \$125

CREOLE SHRIMP DEVILED EGGS

Piped with a mixture of our signature white remoulade sauce, Creole seasoning and herb blend, topped with large tender sauteed shrimp.

50ct / \$95
100ct / \$185

CRAB CAKE DEVILED EGGS

Piped with a mixture of our signature white remoulade, Creole seasoning and herb blend, topped with a mini crab cake.

25ct / \$65
50ct / \$125

25CT MINI CRAWFISH PIES \$ 125

3-inch pie stuffed with savory crawfish stuffing.

BBQ COCKTAIL MEATBALLS

Perfectly seasoned 100% beef meatballs draped in our savory homemade BBQ sauce.

Half Pan / \$65
Full Pan / \$125

CHICKEN DRUMETTES

Indulge in our succulent chicken drumettes, crispy on the outside and tender on the inside, making them the perfect finger food for any occasion.

50ct / \$65
100ct / \$120



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BUFFET GUMBO & SOUPS

Served in a gallon. Serving size: Cup. Feeds: 20. Upgrade any Gumbo or Soup to Bread Bowls. Click gumbo or soup then add bread bowl option.

BREAD BOWLS

Indulge in the ultimate comfort food experience with our freshly baked bread bowls, crafted to perfectly cradle your choice of any of our hearty gumbos or flavorful soups. Click gumbo/soup of your choice, then add bread bowl option.

SEAFOOD GUMBO \$ 150

Dive into a rich, flavorful bowl of tradition with our New Orleans Seafood Gumbo. This hearty stew features a luscious blend of shrimp, blue crab, andouille sausage, and chicken simmered in a dark, velvety roux. Enhanced with the holy trinity of Cajun cuisine—bell peppers, celery, and onions—it's seasoned to perfection with a blend of Creole spices. Served over a bed of fluffy rice, this gumbo captures the soulful essence of Nola in every bite!

CHICKEN & ANDOUILLE GUMBO \$ 100

This soulful Southern classic features tender chicken and spicy andouille sausage simmered to perfection in a dark, rich roux. Infused with the holy trinity of Cajun cooking—bell peppers, celery, and onions—this gumbo is a flavorful celebration of Creole heritage. Seasoned with a blend of Creole spices and served over a bed of fluffy white rice.

CAJUN DUCK & ANDOUILLE GUMBO \$ 145

This dish combines rich, tender duck meat with spicy andouille sausage, simmered to perfection in a deeply flavorful roux. Enhanced with the holy trinity of Cajun cuisine—bell peppers, celery, and onions—this gumbo bursts with robust, smoky flavors. Seasoned with traditional Cajun spices and served over fluffy white rice, it's a hearty, soul-warming meal that captures the essence of Louisiana. Ready for a taste of the bayou? 🍴🍷🍽️

CAJUN TURDUCKEN GUMBO \$ 155

This dish brings together the best of Cajun and Southern culinary traditions, featuring succulent layers of turkey, duck, and chicken. Each meat is perfectly seasoned and cooked, creating a rich and hearty base for our dark roux gumbo. Combined with the holy trinity of onions, bell peppers, and celery, simmered in a flavorful broth.

LAMB AND CHICKEN GUMBO \$ 165

A culinary fusion like never before with our Lamb and Chicken Gumbo. This dish marries the bold, aromatic spices of Middle Eastern shawarma with the hearty, comforting essence of classic gumbo. Tender, marinated lamb and chicken pieces are cooked to perfection and immersed in a rich, dark roux-based broth, with The Holy Trinity, and a medley of spices.



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BUFFET GUMBO & SOUPS

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CAJUN RABBIT GUMBO \$ 155

This dish brings together the bold, savory flavors of traditional Cajun cuisine with tender, succulent rabbit meat. Slow-cooked to perfection in a rich, dark roux, our gumbo is infused with the holy trinity of onions, bell peppers, and celery, along with andouille and aromatic spices. Each spoonful offers a perfect balance of flavors, complemented by a robust broth simmered to perfection.

SHRIMP & CORN BISQUE \$ 135

This luscious soup features succulent shrimp and sweet kernels of corn, enveloped in a velvety blend of cream and butter. Infused with a hint of smoky paprika and garnished with fresh herbs, each spoonful offers a delightful balance of sweetness and savory notes. Perfect as a starter or a main course, this bisque captures the essence of coastal flavors in every bite.

SHRIMP ETOUFFEE \$ 135

Our Shrimp Étouffée features plump, succulent shrimp smothered in a rich, savory roux-based sauce infused with Creole spices. Enhanced with the holy trinity of Cajun cuisine—bell peppers, celery, and onions—this dish is simmered to perfection and served over a bed of fluffy white rice.

CRAWFISH ETOUFFEE \$ 145

Our Crawfish Étouffée features tender, juicy crawfish tails simmered in a rich, buttery roux. Infused with the holy trinity of Cajun cuisine—bell peppers, celery, and onions—and seasoned with a blend of Creole spices, this dish offers a depth of flavor that's both comforting and exciting. Served over a bed of fluffy white rice.

CAJUN TURTLE SOUP \$ 145

This savory soup features tender turtle meat, slow-cooked with the "Holy Trinity" of Cajun cooking—onions, celery, and bell peppers—enhanced by a deep, flavorful roux. A blend of Cajun spices, tomatoes, and herbs infuses the soup with warmth and depth, while a splash of sherry adds a luxurious finish.



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BUFFET ENTREES & PASTAS

HALF PAN Serving Sizes: 4oz 15 servings, 6oz 10 servings, or 8oz 8 servings. FULL PAN Serving Sizes: 4oz 35 servings, 6oz 20 servings, 8oz 16 servings.

LONDON BROIL WITH AU JUS

Thinly sliced marinated tender London Broil accompanied with a flavorful au jus. Can be served over our Cajun Mashed Potatoes or used for tacos, sliders, etc.

Half Pan / \$120
Full Pan / \$240

SLOW-COOKED BRISKET

Beef brisket smothered on our own house made rub and slow cooked until juicy and tender.

Half Pan / \$110
Full Pan / \$220

GARLIC & HERB BUTTER LAMB CHOPS

Half Pan / \$150
Full Pan / \$300

MUSHROOM & SPINACH CHICKEN

Sliced juicy tender chicken cooked to perfection with Creole seasoning and herbs, topped with spinach accompanied with a savory portobello mushroom sauce.

Half Pan / \$110
Full Pan / \$200

BONELESS OVEN-ROASTED CHICKEN

Brine marinated oven roasted chicken breast seasoned with our very own herb blend and Creole seasonings.

Half Pan / \$100
Full Pan / \$180

BOUDIN STUFFED PORK LOIN

Tender pork tenderloin stuffed with Cajun boudin.

Half Pan / \$100
Full Pan / \$180

BLACKENED CAJUN SALMON

Buttery savory blackened salmon brimming with an exciting blend of Cajun spices.

Half Pan / \$130
Full Pan / \$240

TROUT ALMONDINE W/CREOLE MEUNIERE SAUCE

A French classic made with brown butter sauce, sliced almonds, and Creole seasonings.

Half Pan / \$140
Full Pan / \$260

CRAB MEAT DRESSING STUFFED CATFISH

Flaky baked stuffed catfish stuffed with our house made crab meat dressing.

Half Pan / \$150
Full Pan / \$300



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SEAFOOD STUFFED BELL PEPPERS

Colorful bell peppers stuffed loaded with ground beef, diced andouille sausage, shrimp, and crab meat.

Half Pan / \$120
Full Pan / \$240

CAMELLIA RED BEANS & RICE

Camellia Red Beans and Rice is a hearty and comforting Southern dish characterized by its rich, creamy red beans and the smoky, spicy flavor of Andouille sausage.

Half Pan / \$65
Full Pan / \$95

CHICKEN & SAUSAGE JAMBALAYA

A quintessential one pot dish consisting of tender chicken and andouille sausage. Rice cooked in a rich tomato sauce seasoned with Creole seasonings.

Half Pan / \$65
Full Pan / \$95

SEAFOOD JAMBALAYA

A quintessential one pot dish consisting of tender chicken and andouille sausage. Rice cooked in a rich tomato sauce seasoned with Creole seasonings.

Half Pan / \$75
Full Pan / \$135

CLASSIC LASAGNA

Our dish is a fusion of Italian and Creole cuisines, featuring deep layers of rich meat sauce, six varieties of cheese, Creole seasonings, and Italian herbs.

Half Pan / \$100
Full Pan / \$190

PHILLY CHEESESTEAK LASAGNA

A delectable deep-dish mix of flank steak, onions, bell peppers, and a rich cheese sauce, all layered with an assortment of savory cheeses.

Half Pan / \$125
Full Pan / \$240



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CREOLE EGGPLANT PARMESAN

Our Parmigiana di Melanzane is a traditional Italian dish enhanced with Creole spices. It consists of layers of breaded and fried eggplant slices, a robust tomato sauce, and a generous amount of melted cheese.

Half Pan / \$80
Full Pan / \$145

CHICKEN & SAUSAGE PASTALAYA

Experience a delightful variation on traditional jambalaya by substituting pasta for rice. This signature one-pot meal features succulent chicken, spicy andouille sausage, and pasta, all simmered in a robust tomato sauce infused with Creole spices.

Half Pan / \$75
Full Pan / \$145

SEAFOOD PASTALAYA

Experience a delightful variation on traditional jambalaya by substituting pasta for rice. This signature one-pot meal features succulent chicken, spicy andouille sausage, juicy shrimp and pasta, all simmered in a robust tomato sauce infused with Creole spices.

Half Pan / \$95
Full Pan / \$165

CAJUN SHRIMP PASTA

Our Cajun Shrimp Pasta with Cream Sauce is a delectable dish that features succulent large shrimp seasoned with spicy Cajun spices, all enveloped in a luxurious cream sauce.

Half Pan / \$120
Full Pan / \$195

BLACKENED CHICKEN PASTA

Our Cajun Blackened Chicken Pasta offers a delectable fusion of spicy Cajun seasoning, succulent chicken, and a luxurious cream sauce for a truly bold and creamy culinary experience.

Half Pan / \$65
Full Pan / \$120

CHICKEN & ANDOUILLE PASTA

Our Cajun Chicken Pasta offers a delectable fusion of spicy Cajun seasoning, succulent chicken, Creole andouille, and a luxurious cream sauce for a truly bold and creamy culinary experience.

Half Pan / \$75
Full Pan / \$145



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CAJUNTURDUCKEN PASTA

Our exclusive Turducken Pasta! Delight in the tender layers of shredded turkey, duck, and chicken, perfectly sautéed with fragrant garlic and onion. Bathed in a creamy Parmesan sauce infused with thyme, rosemary, and sage, this dish offers a symphony of taste in every bite.

Half Pan / \$95
Full Pan / \$165

BBQ SHRIMP PASTA

Our New Orleans BBQ Shrimp Pasta is a traditional Cajun creation that boasts a rich, buttery taste with an array of bold flavors.

Half Pan / \$95
Full Pan / \$165

ROASTED VEGGIE PASTA

Our Roasted Veggie Pasta showcases a variety of vegetables, offering a delicious and nutritious meal that combines the deep flavors of roasted vegetables with pasta. Roasting enhances the vegetables' natural sweetness and flavor intensity, yielding a dish that is both colorful and fulfilling. Perfect for any time of the year, this adaptable dish can be served warm or chilled.

Half Pan / \$75
Full Pan / \$130

ROASTED VEGGIE LASAGNA

Our Roasted Veggie Lasagna offers a delectable mix of roasted vegetables, creamy vegan ricotta, and rich marinara sauce, creating a dish that is both nourishing and fulfilling. Ideal for those seeking a comforting, plant-based meal, it's a delightful culinary experience.

Half Pan / \$95
Full Pan / \$180



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BUFFET SIDES

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CAJUN DIRTY RICE

Our Cajun Dirty Rice is a robust and tasty dish that includes seasoned white rice cooked with a savory mix of ground beef, combined with the Holy Trinity of vegetables, garlic, and a variety of spices such as cayenne pepper and thyme. It's simmered in a rich chicken broth, yielding a delectably "dirty" and fragrant rice that embodies the spirit of Cajun cooking.

Half Pan / \$55

Full Pan / \$95

CREOLE FRIED RICE

Our Creole Fried Rice is an exquisite fusion dish that melds Creole culinary flavors with the traditional fried rice technique. It features the 'Holy Trinity' of Creole cooking, generous portions of succulent shrimp and andouille sausage, all seasoned with a robust Creole spice blend.

Half Pan / \$65

Full Pan / \$120

CAJUN MASHED POTATOES

Our Cajun Mashed Potatoes present a comforting yet daring take on the traditional dish. Creamy, buttery red potatoes are enhanced with crab boil, Cajun seasoning, green onions, bacon, and cheese for a truly delightful experience.

Half Pan / \$65

Full Pan / \$95

CAJUN MASHED POTATOES SUPREME

A decadent twist on the classic baked potato, mashed potatoes mixed with a rich, creamy cheese sauce, topped with large juicy shrimp & savory sausage. Bon Appetit!

Half Pan / \$75

Full Pan / \$125

GARLIC MASHED POTATOES

Garlic Mashed Potatoes: Creamy, dreamy mashed potatoes blended with roasted garlic and rich, buttery goodness. Each bite is a velvety mix of flavor and comfort, perfect to pair with any main course. This classic side dish promises to be the highlight of your meal, offering a warm and savory experience that feels just like home.

Half Pan / \$55

Full Pan / \$95

6 CHEESE BAKED MAC-N-CHEESE

Our decadent 6 Cheese Baked Macaroni, with its rich creaminess and superb cheesy flavor, is the ultimate indulgence!

Half Pan / \$55

Full Pan / \$95



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SMOKED OYSTER DRESSING

Our Smoked Oyster Dressing offers a flavorful twist on the traditional stuffing combining rich smokey oysters to a classic dish including cornbread, the Holy Trinity, butter, shallots and garlic.

Half Pan / \$135
Full Pan / \$225

GUMBO-STYLE CORNBREAD DRESSING

Our Gumbo Style Cornbread Dressing is a savory fusion of our homemade gumbo whipped together with buttery cornbread creating the perfect side dish.

Half Pan / \$95
Full Pan / \$180

ANDOUILLE CORNBREAD DRESSING

This Southern staple features a robust dressing that melds the rich, smoky taste of andouille sausage with the mildly sweet and crumbly cornbread, sautéed Holy Trinity, and a mix of Creole spices and herbs.

Half Pan / \$65
Full Pan / \$120

SOUTHERN COLLARD GREENS

These smoky savory Southern-Style Collard Greens are cooked with smoked Turkey Legs, the Holy Trinity, garlic, and Creole seasonings.

Half Pan / \$45
Full Pan / \$75

SOUTHERN MIXED GREENS

A robust mix of collard greens, turnip greens, and cabbage, simmered slowly in a flavorful, smoky broth. This dish is enriched with the deep tastes of ham hocks, the Holy Trinity, and a Creole seasoning blend, providing a comforting flavor that's steeped in tradition.

Half Pan / \$55
Full Pan / \$85

FRIED CABBAGE

A delightful combination of tender cabbage and crispy bacon, pan-fried to perfection. This savory dish features fresh cabbage sautéed in rich bacon drippings, enhanced with caramelized onions and a hint of garlic.

Half Pan / \$45
Full Pan / \$75



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BRAISED CABBAGE

Tender, lightly sautéed, slow-cooked cabbage melded with rich flavors.

Half Pan / \$45

Full Pan / \$75

SOUTHERN GREEN BEANS

Savor the tenderness of green beans slow-cooked in a rich, savory broth, enhanced with the smoky essence of crispy bacon. This comforting dish is further enriched by caramelized onions and garlic, with a final touch of butter for luxurious richness.

Half Pan / \$45

Full Pan / \$75

GARLICKY BRAISED GREEN BEANS

This delightful healthier side dish features fresh green beans cooked in a flavorful garlic-infused olive oil and fresh garlic, creating a rich and savory flavor profile.

Half Pan / \$45

Full Pan / \$75

SAUTEED ASPARAGUS

This dish presents a simple elegance with its tender-crisp asparagus spears sautéed in fragrant, garlic-infused olive oil, enriched with the deep flavors of caramelized garlic and a subtle touch of lemon zest.

Half Pan / \$55

Full Pan / \$85

GARLIC PARMESAN ASPARAGUS

Crisp asparagus spears roasted to perfection, drizzled with olive oil, freshly minced garlic, and grated Parmesan cheese.

Half Pan / \$55

Full Pan / \$85

SOUTHERN SWEET PEAS

Tender sweet peas, gently steamed to preserve their natural sweetness and vibrant color. Tossed with a touch of butter and a sprinkle of sea salt, these delightful peas offer a fresh, crisp texture and a subtly sweet flavor.

Half Pan / \$40

Full Pan / \$70



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VEGGIE MEDLEY

Our Veggie Delight Blend offers a lively assortment of fresh, seasonal vegetables, meticulously chosen for a rich burst of flavor and nutrition with every bite. These vegetables are delicately seasoned with a medley of herbs and spices, then lightly sautéed in olive oil to bring out their innate flavors.

Half Pan / \$55
Full Pan / \$85

CORN MAQUE CHOUX

A lively and flavorful medley of fresh corn kernels, bell peppers, onions, and garlic, sautéed in butter and gently simmered with a splash of heavy cream, then seasoned with Creole spices to create a harmonious blend of sweet and savory tastes.

Half Pan / \$40
Full Pan / \$70

SHRIMP CLEMENCEAU

Shrimp Clemenceau, a quintessential New Orleans dish, epitomizes the city's vibrant culinary tradition with its tender sautéed shrimp, Brabant potatoes, sliced mushrooms, and sweet peas, all brought together by a sumptuous lemon butter sauce.

Half Pan / \$75
Full Pan / \$110

CHICKEN CLEMENCEAU

Chicken Clemenceau, a quintessential New Orleans dish, epitomizes the city's vibrant culinary tradition with its tender juicy chicken, Brabant potatoes, sliced mushrooms, and sweet peas, all brought together by a sumptuous lemon butter sauce.

Half Pan / \$65
Full Pan / \$95



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BUFFET SALADS

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CEASAR SALAD

The Caesar Salad, a perennial classic, marries crisp romaine lettuce hearts and crunchy croutons with a luxurious savory dressing, all finished with freshly grated Parmesan cheese.

Half Pan / \$45

Full Pan / \$80

GARDEN SALAD

A lively and invigorating salad featuring a blend of spring lettuces, ripe cherry tomatoes, crisp cucumbers, finely sliced carrots, shredded purple cabbage, and crunchy croutons

Half Pan / \$40

Full Pan / \$70

MEDITERRANEAN SALAD

A Mediterranean Salad is a delightful and healthy dish, bursting with fresh flavors and vibrant colors. It includes mixed greens, crisp cucumbers, red onions, bell peppers, zesty olives, and is topped with crumbled feta cheese.

Half Pan / \$65

Full Pan / \$110

SPINACH WALNUT SALAD

Indulge in the ultimate Spinach Strawberry Walnut Salad, featuring sweet, ripe strawberries, delicate baby spinach, smooth feta cheese, and crisp walnuts. The fruit selection may vary with the seasons.

Half Pan / \$55

Full Pan / \$95

CLASSIC POTATO SALAD

Enjoy a timeless favorite with tender chunks of potatoes mashed perfectly, mixed with creamy mayonnaise and a hint of mustard. It's all tossed together with celery, chopped onions, bell peppers, and hard-boiled eggs for that perfect balance of texture and flavor.

Half Pan / \$40

Full Pan / \$80

PICNIC PACKAGE!

SIP & SAVOR: Perfect Picnics with a Splash of Elegance. Nature's Feast, Handpicked for You. Got that outdoor feast calling your name yet? Well, feast your heart out: a perfect picnic awaits you!

PICNIC PACKAGE \$ 175

2 Small Charcuterie Boards consisting of assorted olives, cheeses, meats, fruit, & crackers; Assorted Finger Sandwiches, Salad of your choice, accompanied by a bottle of wine or champagne. Comes with picnic basket!!