$20 Outside Catering Package

✕ Pasta Station ✕

Herb Roasted Chicken Breast
Marinated chicken breasts pan seared to seal in the flavors and finished in the oven

Garlic & Cracked Pepper Linguini Pasta
Prepared al dente with a blend of garlic, fresh parsley, cracked pepper, sea salt and extra virgin olive oil

Creole Alfredo Sauce & Tomato with Fresh Basil Marinara
Our two sauces slow cooked with our Trinity Creole seasonings for an Alfredo option or a tomato marinara with fresh basil

Winter Vegetable Medley
Sautéed squash, cauliflower, carrots and broccoli in olive oil

Spinach and Artichoke Dip w/ Flat Bread
A Royal blend of creamy Spinach, Artichoke Hearts, and a blend of four Italian cheeses served alongside fresh Flat Bread

✕ Cajun Station ✕

Jambalaya
New Orleans traditional style jambalaya made with a quartet of meats including chicken and smoked sausage with blend of Creole seasonings

Crawfish & Sweet Potato Dressing
Savory dish of mashed sweet potatoes, Louisiana crawfish tails and Creole seasonings cooked down in a black iron skillet with butter, green onion tails and topped with seasoned bread crumbs

✕ Salad Station ✕

Salad Bar
Chopped iceberg, spinach and romaine lettuce blend, cheese, baby carrots, cucumbers, broccoli, cauliflower, tomatoes and butter & garlic croutons, served with assorted dressings

Turkey, Tomato & Gouda Croissants

✕

Beverages ✕
$2.50 per Person Additional Clear "High End" Disposables

Café Bar
Tea, Water, Coke, Sprite, Diet Coke & Fruit Punch

PRICING

$20.00 per person (100 Guest Minimum)
$50.00 Delivery & Setup charge
Tax is 9.25%

Additional Items:

- **Disposable Plates, Forks and Napkins: $1.50 Per Guest**
- **Wire Frame Disposable Chaffer Dishes w/ 2 hour fuel: $20.00 each**

8ft tables with black spandex coverings are included per 3 Chaffer Dishes.
(Full Service Outside Catering Only)

Deposit to reserve date is $600.00
Remaining balance is due 30 days prior to event

Remember the Past Celebrate the Present & Anticipate the