

CASTALANO'S / MAIN AFFAIR CATERING

Appetizers

Dips & Chips

Cold Dips

- * Seven Layer Taco Dip
- * Cajun Shrimp or Crab
- * Artichoke
- * Spinach
- * Homemade French Onion
- * Fresh Guacamole
- * Poppy Seed (Fruit)
- * Peppered Parmesan (Vegetable)
- * Carrot Raisin Pecan Spread with Cream Cheese and Honey
- * Strawberry Cream Cheese with Fresh Strawberry Pieces
- * Hummus (Variety Selections)

Hot Dips

- * Crab Mornay
- * Crab and Cream Cheese
- * Spinach Artichoke (or add Crab Meat)
- * Artichoke
- * Tex-Mex Meaty Melt
- * Chili Con Queso
- * Broccoli and Cheese
- * Beef Stroganoff
- * Homemade Salsa

Trays

- *Fresh Seasonal Fruit with Poppy Seed Dipper
- *Garden Fresh Vegetable Crudite' with Peppered Parmesan Dipper
- *Variety Cubed Cheese and Fresh Seasonal Fruit
- *Variety Cubed Cheese and Garden Fresh Vegetable Crudite'
- *Variety Finger Sandwich Tray
- *Variety Pistolettes Tray
- *Variety Po-Boys Tray
- *Variety Croissant Tray(Mini or Regular)
- *Variety Wraps Tray
- *Southern Fried Chicken Bites Tray with Ketchup and Honey Mustard
- *Crispy Chicken Tenderloins Tray with Ranch
- *Deviled Eggs Tray – Regular or Crab
- *Pineapple Cranberry Cheese Log with Crackers (Fruit may Be added additional Charge)
- *Blueberry Walnut Cheese Long with Crackers (Fruit may be Added Additional Charge)
- *Brie En Croute with Crackers – Topping or Stuffing Selections

- * Jumbo Soft Pretzel Tray
- * Fudge Brownie Tray
- * Assorted Cake Squares Tray
- * Variety Petite Sweets Tray
- * New York Cheesecake Tray
- * Breakfast Pastries Tray
- * Biscuits with Condiments Tray
- * Mini Eggrolls (Spring Rolls) Tray with Homemade Sweet and Sour Sauce
- * Muffuletta Squares (with Olive Atop each) Tray
- * Mesquite Chicken Quesadilla Tray with Traditional Condiments

Sandwiches

Finger Sandwiches, Including Tea Sandwiches

- * Ham, Turkey, Chicken Salad on White Bread with Crust Dressed with Mayo Add Cheese: American, Swiss, Provolone, Mozzarella, PepperJack
- * Peanut Butter and Jelly upon request
- * Tuna Salad, Ham Salad, Egg Salad, Smoked Turkey Salad on White Bread with Crust and Mayonnaise
- * Honey Wheat Bread -No Crust: Carrott/Raisin/Honey/Pecan,
- * Bar- no Crust- Pimento Cheese/Paprika(one side dipped in finely shredded cheddar, "BLTea", Deviled Egg with Crab and Parsley,
- * Open Face: Cucumber, Strawberry/Kiwi, Pineapple/Cranberry/Cheddar/Pecan, Smoked Salmon with Caviar, Shrimp Curry with Dill
- * Asparagus Roll ups with Ribbons, Variety Pinwheels

Wraps

- * Regular (on the Menu): Crispy Chicken, Chicken Fajita, Beef Fajita, Caesar with Grilled Shrimp or Chicken, Med – 8
- * Specialty: Turkey Melt, Hot Ham and American or Swiss, Roast Beef with Pepper Jack, Hot Turkey with Swiss, Hot Corn Beef with Swiss, Shrimp Fajita

HEARTY

- * Big C, Turkey Burger, Vege. Burger, Muffulett:Whole or Half, Reuben, Stromboli Regular or Chicken Club

PANINI/PO-BOY

- * Grilled Chicken Breast, Shrimp Melt, Turkey Melt, Philly Steak, Chicken or Beef Fajita, Muffuletta with Olive Salad, Fried Shrimp, Fried Chicken Tenderloins, Chicken Delight, Italian Sausage and Meatball with Red Sauce and Grilled Onions and Peppers, Chicken Parmesan

SPECIALTY

- * Pistachio Pesto Grilled Chicken with Cheese, Country Fried Steak with Country Gravy,

Eggplant Parmesan, The "Faith", The "Joey", Crab Cake Croissant, Club Croissant, Hawaiian Chicken or Shrimp with Grilled Coconut Crusted Pineapple Rings and Sweet and Sour Sauce

OTHER SPECIALTY

* Individual Italian Sausage Mushroom Strudel, Foccacia – Spinach, Basil, Ham and Mushroom or Seafood, Jumbo Cream Puffs or Croissants with Grape Chicken Salad and Poppy Seed, Carnitas with Crusty Bread Bowl/Roll with Spicy Sauce, Sliced Fresh Avacado, Salsa, Sour Cream

Beverages

Coffee: with Condiments – Regular and Decaffeinated

Coffee: with Condiments – Flavored

French Vanilla
Ameretta
German Chocolate
Hazelnut
Mocha
Pralines and Cream
Coconut
Cinnamon

Brewed Tea: with Condiments

Regular
Imported Variety Bag Tea with Hot Water and Condiments
Brewed Flavored:
Raspberry
Tropical
Peach Mango
Passion Fruit
Herbal
Red or Lemon Zinger

Other Beverages:

Fountain, Canned or Bottled Soda and Tea
Bottled Water
Lemonade
Fruit Punch
Assorted Fruit Juices

Punches (Non-Alcohol): (Alcohol May Be Added to Most Punches Upon Request)

Almond Light Fruit Punch with a Nice Almond Flavor
Strawberry Almond Punch – Same with Strawberry Flavor
Scarlet O'Hara – Cranberry, Lemon and Fresh Crushed Mint
Pina Colada – Coconut, Pineapple
Mocha – Creamy Chocolate and Coffee

Mocha Mint – Creamy chocolate , Coffee and Mint flavor
Hot Wassail(Cidar Punch Served Hot)(Fruity Apple Cidar and Tea with Spices)

Punches Made with Alcohol:

Milk Punch – Cream, Milk, Kahlua, etc.
Brandy Alexander – Brandy, Vodka and Half and half
Champagne – Champagne, Lemon, Juice, Vanilla
Amaretto Sour – Citrus and Amaretto

Beer – Imported and Domestic

Wine

Chardonnay
White Zinfandel
Merlot
Cabernet Sauvignon

Other Wine Available:

Sauvignon Blanc
Pinot Grigio
Pinot Noir
Zinfandel
Riesling
Gurwerste——(need exact name)

Champagne or Sparkling Wine:

Brut
Extra Dry
Gran Spumante
Asti

Liquor: Premium Call Brands and Bar Brands

Bourbon
Whiskey
Scotch
Vodka
Gin
Rum
Tequilla
Kahlua
etc.

Breakfast & Brunch

Traditional Breakfast

- * Light Fluffy Scrambled Eggs
- * Grilled Hash Browns
- * Southern Style Buttered Grits
- * Crispy Bacon Strips

- * Honey Grilled Ham au Jus
- * Savory Sausage Patties
- * Grilled Breakfast Links
- * Buttered Jumbo Biscuits with Jelly/Butter/Honey
- * Orange or Apple Juice, Milk or Chocolate Milk, Bottled Water, Soft Drinks, Coffee with Condiments (Regular/Decaf)

Continental Breakfast

- * Croissants with Condiments
- * Variety Bagels with Condiments
- * Variety Sweet Danish and Pastries
- * Variety Muffins
- * Hot Buttered Biscuits(w/ or w/o Meat and Egg Fillings with Condiments)
- * Fresh Seasonal Fruit-Chopped/Sliced with Poppyseed Dipping Sauce
- * Variety Whole Seasonal Fruit
- * Variety Yogurt, Breakfast Cereal, Turnovers, Donuts, Fritters, (Available Upon Pre-Order)

Deluxe Continental (May Include)

- * Sponge Or Angel Food Cake Squares
- * Fresh Whipped Cream
- * Chilled Variety Berries au Jus
- * Chilled Fresh Stewed Peaches in Strawberries Syrup
- * Hot Sautéed Apple Slices with Cinnamon Butter
- * Waffles/Pancakes
- Warm Maple Syrup
- Toasted Nuts
- Chocolate Shavings
- Whipped Cream
- Whipped Butter
- Deluxe Coffee Bar

FLAVORED COLUMBIAN COFFEES

- * LIQUEURS: Amaretto, Gran Marnier, Brandy, Kahlua, Godiva
- * Whipped Cream
- * Chocolate Syrup/Shavings
- * Cinnamon Sticks
- * Variety Breakfast Tea Selections
- * Chocolate Covered Spoons
- Grillades and Grits
- * Tender Grilled Sirloin in a Spicy Brown/Tomato Sauce Roasted to Perfection (Steak-Style or Pulled Style)
- * Note- Garlic Cheese Grits also Available

Sunrise Salmon Presentation

Beautiful Whole Smoked Salmon Served with a Variety of Condiments, Dill Cream Cheese and bagels

Country Glazed Spiral Sliced Bone-in Ham
Served with a Variety of Condiments and Rolls

Filet of Beef Tenderloin
Tri-color Peppercorn Encrusted Whole Tenderloin Roasted To Perfection and Served with
Horseradish Sour Cream, Gorgonzola, or Spicy Bearnaise Sauce Variety Breads or Rolls

Glazed Bacon Wrapped Shrimp or Scallops
With Water Chestnuts (optional)

Grilled Tuna Bites with Walnut Crust
Served on Bamboo Skewers with Honey Raspberry Vinaigrette

Scrambled Hash Pie
Scrambled eggs, hash browns, with grilled peppers and onions, garlic, cheddar, Pepper
Jack. Loose Browned Breakfast Sausage, and Green Onions in a Light Flaky Pie Dough
Crust and Lattice Crust Topping, Sprinkled with a touch of Parmesan.

Breakfast Casserole
Eggs, bread, cheese, sausage, cream, and a variety of seasonings.

Pan Quiche

* Crab meat with eggs, heavy whipping cream, onion, Swiss, variety of spices and
seasonings served with a wonderful etouffee sauce

or

* Italian sausage, spinach with eggs, heavy whipping cream, onion, Swiss, variety of spices
and seasonings

or

* Bacon , Mushroom, with eggs, heavy whipping cream, onion, Swiss, variety of spices and
seasonings

* Note-the above mentioned Quiche may also be ordered in Petite or Individual Sizes

Italian Sausage and Mushroom Strudel

Layer upon layer of buttered phyllo with Italian bread crumbs and Parmesan between each
sheet. Italian sausage and mushroom are sautéed with seasonings and stuffed into Phyllo
pastry which is then rolled into a long pre-sliced, baked and served hot or at room
temperature.

Seafood Stuffed Strudel

Same as Above – with a spicy crab meat filling with grilled shrimp and crawfish stuffing.

Southern Styled Biscuits

* with Cream of Chicken

* with Creamy Country Gravy

* Creamy Crab Mornay

Southern Style Fried Crab Hush Puppies

Focaccia

Cheesy Italian flatbread seasoned with extra virgin oil, fresh minced garlic, topped with marinated tomato slices, fresh basil and fresh whole milk mozzarella. Served toasted.

“Corny” Fiesta Corn Bread Triangles with Homemade Salsa

Broiled Tomato Halves with Spinach Stuffing and Parmesan crust

Salmon Cake

Skewered Shrimp Dijon with Snow Peas

Caramelized Onion Tarts (3”)

Yellow Onion Slices Grilled with Beef Bouillon and Seasonings Baked in Delicate Pastry Crust

Baked Phillo and Prosciutto Wrapped Asparagus Spears

Spinach Artichoke Pie Casserole

Castalano’s Famous Spinach Artichoke Dip Layered with a Variety of Cheeses and Flaky Pastry Crust

Ratatouillie

Variety of Grilled Vegetables: Eggplant, Zucchini, Squash, Onion, Peppers, Mushrooms and Seasonings.

Sausage Rice

Seasoned fluffy White Rice with Browned Sausage and Onions and Variety Seasonings

Hawaiian Rice with Pineapple and Cherries

Devilled Eggs

Stuffed with Regular, Crab or Shrimp Stuffing

Variety Canapes, Finger Sandwiches, Crousades and Petite Quiche

- * Cucumber Open Face
- * Strawberry-Kiwi Open Face
- * Carrot Raisin Pecan Triangles
- * Piment Cheddar Paprika Fingers
- * Egg Salad Fingers
- * Pinwheels(Variety)
- * Phillo Cups with Spicy Crab Filling
- * Phillo Cups with Tex Mex Filling
- * Bouchees with Chicken Salad Filling
- * Bouchees with Spinach Artichoke Filling
- * Variety Petite Quiche

Handmade English Scones

- * Orange Cranberry Walnut

- * Lemon Blueberry
- * Almond Poppy Seed

Tempura Battered Fried Bananas
Fried Tempura Battered Bananas with Caramel and Chocolate Drizzles and Homemade Whipped Cream

Cheese Danish Puff Pastry
Cream Cheese with Sugar, Vanilla and a Touch of Lemon Zest. Baked Fresh

Breakfast Fruit Crunch
Fruit Ambrosia including Peaches, Mandarin Oranges Wedges, Bananas, Grapes, Strawberries, Flaked Coconut Layered with a Crunchy toasted Combination of Old Fashioned Rolled Oats, Toasted Almonds, Brown Sugar and a Sweet Cookie Batter.

Brie En Croute
* Puff Pastry Wrapped Whole Wheel of Creamy Imported White Cheese with Assorted Toppings or Stuffings(Your Choice)
* Fresh Raspberry, Blackberry or Blueberry
* Fresh Fruit Slices with Honey and Toasted Almonds
* Fresh Strawberries in Glaze
* Praline Pecan
* Fig Stuffing with Fig and Vidalia Onion Sauce Topping
* Seafood Stuffing with Crawfish Etouffee Topping
* Spinach Artichoke Stuffing with Spinach, Black Olives, Feta Cheese Topping
Raisin Bread Crustini with Cinnamon Butter

Fried Walnuts or Pecans

Spiced Almonds

Caramelized Assorted Nuts
Note: Variety Dried Fruits and Berries May be added upon request

Chocolate or White Chocolate Covered Strawberries

Gourmet Chocolate Strawberries
* Chocolate with Pecans
* Chocolate with Shredded Coconut
* White Chocolate with Toasted Almond Slices
* Tuxedo – Chocolate and White Chocolate – Bow Tie and Buttons
* Bridal – White with Edible Glitter

Fresh Fruit Salad
Honeydew, Cantaloupe, Red Seedless Grapes and Fresh Pineapples
(Optional): Strawberries and Kiwi

Spicy Fruit Kabobs (with or without Jumbo Gulf Shrimp)

Jumbo Strawberries, Kiwi, Orange Wedges and Fresh Pineapple Chunks on Bamboo Skewers – Glazed with a Spicy Apricot Cinnamon and Cayenne Glaze

Grape Chicken Salad

Tender Baked Chicken with Red Seedless Grapes, Crushed Walnuts, Pepper and Castalano's Special Dressing

Cherry Berry Goat cheese and Apricot Turnovers

Fried Breakfast Pies

Lemon, Chocolate, Amaretto French Cream, Coconut Cream, Sweet Potato, Cherry, Apricot, or Fig

Variety Petite Sweets

Petite Fours, Turtle Brownie Bites, Pecan Pies, Cream Puffs, Chocolate Covered Cream Puffs, Mini Cheesecakes, Chocolate Covered Éclairs, Fruit Tartlettes, Baklava Bites, Etc.

Petite Cream Puffs Swans (Pre Order Only)

Petite Cream Puff Christmas Tree (Pre Order Only)

Heart-Shaped Strawberry Petite Fours (Pre Order Only)

Lemon Curd Tartlettes With Fresh Raspberries

Big Breakfast (for Buffet)

- * Light Fluffy Scrambled Eggs
- * Southern Style Buttered Grits
- * Grilled Hash Browns
- * Buttered Jumbo Biscuits with Condiments: Butter/Jelly/Salt/Pepper
- * Crispy bacon
- * Savory sausage Patties
- * Grilled Country Style Breakfast Links
- * Honey Grilled Ham au Jus
- * Buttermilk Pancakes with Warm Maple Syrup
- * Waffles with Fresh Berries – Whipped Cream and Fruit Purees
- * Orange Juice-Apple Juice- Milk: Reg. Or Choc. – Bottled Water
- * Coffee – Regular and Decaffeinated with Condiments

Continental Breakfast

- * Fresh Fruit with Poppy Seed Dipper
- * Whole Fruit: Bananas, Apples, Oranges, Peaches
- * Vanilla Custard Yogurt and Granola
- * Croissants/Butter and Jelly or Honey
- * Bagels with Regular or Flavored Cream Cheese
- * Variety Muffins
- * Variety Danish and Pastries
- * Juice – Milk – Bottled water
- * Coffee and Condiments

Light Fluffy Scrambled Eggs

- * Smothered Mushrooms, Onion and peppers
- * Tomato Basil, Fresh Mozzarella
- * Cheese Grits or Grilled Hash Browns(opt.)
- * Hot Fluffy Buttered Jumbo Biscuits
- * Melon Slices and Grapes
- * Butter/jelly
- * Juice – Milk – Bottle Water
- * Coffee and Condiments

Creamy Crabmeat Pan Quiche

- * Crawfish Etouffee Sauce
- * Smothered Potatoes
- * Broiled Spinach Stuffed Tomato Halves with Parmesan Crust
- * Buttered Petite Croissants with Condiments
- * Ambrosia Fruit Salad
- * Juice – Milk – Bottled Water
- * Coffee with Condiments

Sausage and Cheese Breakfast Casserole

- * Grilled Hash Browns
- * Cinnamon French Toast with Warm Maple Syrup
- * Char – Grilled Pineapple Rings
- * Butter and Syrup
- * Juice – Milk – Bottled Water
- * Coffee and Condiments

Country Ham Slices (Whole or on the Bone or Sliced au Jus)

- * Scrambled Eggs
- * Southern Style Grits
- * Biscuits and Red Eye Gravy(Pot Liquor)
- * Variety Fruit Slices and Poppy Seed Dressing
- * Juice – Milk – Bottled Water – Coffee and Condiments

Luscious Grillades (Steak Style)

- * Fried Cube Steak in a Succulent Savory Tomato Based Brown gravy
- * Country Breakfast Fries
- * Pineapple Bread Pudding with White Chocolate Sauce
- * Brandy Soaked Strawberries, Raspberries, Blackberries, and Whipped cream
- * Juice, – Milk – Bottled water and Coffee with Condiments

Waffles/Pancakes

- * Melted Butter/ Hot Maple Syrup
- * Variety Mixed Berries
- * Whipped Cream
- * Crushed Walnuts
- * Savory Sausage Patties
- * Petite BLT Croissants
- * Juice – Milk – Bottled Water – Coffee and Condiments

Southwestern Style Scramble

- * Country Fried Beef Steak
- * Creamy Country Gravy
- * Hot Jumbo Buttered Biscuits
- * Whole Fruit: Bananas, Apples, Pears, Peaches, Mandarin or Navel Orange Juice – Milk – Bottled Water – Coffee and Condiments

Sausage, Egg and Cheese Biscuits

- * Bacon Egg and Cheese Biscuits
- * Ham Egg and Cheese Biscuits
- * Butter Biscuits
- * Butter/Jelly/Honey
- * Whole or Sliced Fresh Fruit
- * Custard Yogurt with Berries
- * Juice – Milk – Bottled Water – Coffee with Condiments

Dessert

- * Bread pudding with coconut rum sauce
- * Whiskey walnut bread pudding with whiskey walnut sauce
- * Pineapple bread pudding with hard sauce
- * White chocolate bread pudding with white chocolate sauce
- * Tuxedo truffle mousse cake
- * Strawberry Shortcake
- * Lemon Berry Mascarpone Cake

Variety Cakes

- * Triple chocolate
- * Carrot
- * German chocolate
- * Coconut
- * Orange frosty
- * Red Velvet
- * Carmel vanilla swirl
- * Butter Pecan
- * Walnut Fudge Brownies
- * Scones: Lemon Blueberry, Almond PoppySeed, Orange Cranberry Walnut
- * Fried Pies: Lemon, Chocolate, Coconut
- * Variety Jumbo cookies
- * Old fashion banana pudding
- * Chocolate covered strawberry cake
- * Mississippi mudd
- * Banana split cake
- * Chocolate Peanut butter pie
- * New York cheesecake
- * Turtle cheesecake
- * Sugar free cheesecake
- * Chocolate doberge Bars
- * Coconut mound bars

- * Praline pecan bars
- * Petite fours
- * Miniature cheesecakes
- * Mini eclairs
- * Cream puffs
- * Petite pecan pies
- * Petite lemon meringue
- * Baklava
- * Homemade shortbread
- * Butterscotch peanut haystacks
- * Lemon Squares
- * Magic Cookie Bars
- * Homemade pecan pralines
- * Homemade coconut pralines
- * Tiramisu
- * Flaming Bananas Foster with Ice Cream
- * Chocolate Fudge Fountain with Variety Fruit and Dunkers

Entrées

Pasta

Pasta Types

- * Tortellini, Penne, Angel Hair, Farfalle-Bowtie, Three Color Rotini, Orzo, Cous Cous

Sauces

- * Alfredo
- * Butter and Herb
- * Pistachio Pesto
- * Red Sauce – Marinara
- * Meat Sauce
- * Madeline
- * Magnolia
- * Scampi
- * Butter/Olive Oil and Parmesan

Meats

- * Grilled Chicken
- * Italian Meatballs
- * Castalano's Homemade Italian Sausage
- * Grilled Shrimp

Lasagna

- * Meat Lasagna

- * Vegetable Lasagna
- * Seafood Lasagna

Casseroles

- * Baked Spaghetti Casserole
- * Three Cheese Baked Macaroni
- * Ham, Cheddar and Pasta Bake
- * Spinach Ricotta Stuffed Manicotti
- * Meat Stuffed Manicotti
- * Seafood Stuffed Manicotti

Pasta Dishes – Stove Top

- * “Pastalaya” Chicken and Sausage Pasta Jambalaya
- * Crawfish Madeline
- * Crab Magnolia
- * Seafood Magnolia
- * Shrimp Scampi
- * Eggplant Parmesan over Angel Hair
- * Chicken Parmesan over Angel Hair
- * Prima Vera over Penne
- * Grilled Chicken and Italian Vegetables over Penne
- * Ratatouille over Penne
- * Shrimp & Tasso Pasta

Appetizers and Salads

- * Fried Ravioli with Red Sauce and Parmesan
- * Pasta Salad – Creamy or Italian
- * Marinated Tortellini Skewers

Vegetables

Smothered

- * Italian Green Beans
- * Field Peas
- * Black Eyed Peas
- * Cabbage
- * Petite Pois with Bacon Mushroom, Pearl Onions
- * Ratatouille
- * Mexicorn
- * Okra

Buttered

- * Mixed Vegetables

- * Whole Kernel Corn
- * Petite Pois

Sauteed

- * Glazed Baby Carrots
- * Snow Peas, Mushrooms and Waterchestnuts
- * Mushroom Sautee

Grilled

- * Asparagus Spears
- * Whole Green Beans
- * Mixed Vegetables
- * Peppers and Onions
- * Grilled Onions

Steamed

- * Broccoli * Vegetable Medley: Broccoli, Cauliflower and Carrots
- * Squash, Zucchini
- * Haricot Verts – Tiny Tender Green Beans
- * Green Bean Bundles tied with Green Onion

Baked Broiled

- * Phyllo and Prosciutto Wrapped Asparagus Spears
- * Spinach Artichoke Stuffed Tomato Halves with Parmesan Crust
- * Roma Tomato Slices or Halves with Parmesan Crust

Casseroles

- * Broccoli Rice and Cheese
- * Green Bean with Fried Onions
- * Green Bean Almondine
- * Carrot Soufflé
- * Spinach Madeleine
- * Eggplant Casserole
- * Artichoke Casserole
- * “Corny” Corn Bread with Sausage, Cheddar and Jalapeños
- * Spicy Cabbage Casserole
- * Italian Artichoke Green Bean Casserole
- * Italian Artichoke Casserole – no Green Beans

Fried

- * Battered Corn Cobbettes
- * Corn Nuggets
- * Onion peels

- * Okra
- * Bell Pepper
- * Yellow Squash or Zucchini
- * Eggplant Fritters

Beans

- * Southern Style Red Beans with Smoked Sausage
- * Creamy Cajun White Beans with Ham
- * Refried Beans
- * Black Beans with Monterey and Pepper Jack
- * Three Bean Salad

Italian Style

- * Prima Vera over pasta
- * Eggplant Parmesan
- * Cabbage Rolls
- * Stuffed Artichoke
- * Vegetable Lasagna with Cream of Spinach Sauce
- * Spinach and Ricotta Stuffed Manicotti with Marinara and Mozzarella
- * Eggplant Dressing
- * Stuffed Bell Peppers with Red Sauce and Mozzarella

Soups and Gumbos

Cream Soups

- * Cream of Crab
- * Cream of Crab and Spinach
- * Cream of Spinach
- * Cream of Artichoke
- * Cream of Artichoke with Oyster, Shrimp or Crab
- * Cream of Broccoli
- * Cream of Broccoli and Chicken
- * Cream of Asparagus
- * Creamy Crab and Shrimp Soup
- * Crab and Corn Bisque
- * Baked Potato and Cheddar with Bacon, Sour Cream and Chives
- * Creamy Chicken Fajitas with Fried Flour Tortillas
- * Triple Cream Brie with Variety Mushroom
- * Creamy Pumpkin, Mushroom and Summer Squash

Hearty

- * Roasted Garlic and Eggplant
- * Italian Style Wedding
- * Corn and Shrimp

- * Taco
- * Tortilla(Vegetarian)
- * Broiled French Onion with Cheddar Provolone and Croustini
- * Homemade Savory Chicken Noodle
- * Hearty Vegetable Beef
- * Homestyle Chili Ranchero with or without Beans
- * Mild or 5 Alarm Ground Chuck Chili(no Beans)
- * Chunky Vegetable and Beef Chili with Cheddar, Sour cream and Chopped Onion(Sides)
- * Gazpacho

Gumbos

- * Chicken Sausage
- * Shrimp and Okra
- * Seafood Gumbo
- * Duck Andouille Gumbo

Special Reservation Only

- * Classic Turtle with Dry Sack Sherry

Salads

THE FOLLOWING CAN BE ORDERED WITH GRILLED SHRIMP OR CHICKEN:

- * House
 - * Tropical
 - * Classic Caesar
 - * Italian Pasta
 - * Pasta
- * Note: Crab Cakes, Fried Shrimp, Tuna Steak, Fried Chicken or Chicken or Beef Fajita can also be Added to these Salads At Additional Cost – Upon Request*

Specialty

- * Spinach and Shrimp
- * Grilled Tuna Steak Salad
- * Muffuletta
- * Taco
- * Grape Chicken Salad
- * Fruity Smoked Turkey Salad: Apples, Grapes, Raisins, Pecans, Pineapple, Mayo
- * Shrimp Remoulade Salad with Dill and Tomatoes
- * Grilled Shrimp on Greens with Boiled Egg Wedges, Tomato Wedges and Chopped Green Onions with Choice of Dressing
- * Chef Salad with Ham or Turkey, Egg, Cheese and Bacon
- * Cobb Salad – Bacon, Green Onions, Bleu Cheese, Red Onion, Avocado
- * Tex-Mex with Corn and Black Bean Salsa, Beef or Chicken Fajitas, Cheddar, Tomatoes, Sliced * * Avocados, Black Olives, Jalapeños, Tortilla Chips on the Side

- * Fried Pecan and Molasses Salad
- * Crab and Asparagus Salad
- * Spinach and Jack Daniel's Shrimp with Hot Bacon Dressing and Toasted Seasoned Almonds
- * Banquet with Strawberries, Mandarin Oranges, Goat Cheese and Walnuts with Raspberry Vinaigrette
- * Duck Strip with Tomatoes, Cheddar, Red onion, Sliced Mushrooms, Feta, Black Olives, Greek Vinaigrette
- * Amanda's Crab Ravigote with Yellow and Red Heirloom Tomatoes
- * Marinated Tomato, Cucumber and Red Onion
- * Marinated Romas, with Fresh Mozzarella and Fresh Basil
- * Broccoli, Raisin and Sunflower Seed with Bacon and Cheddar and a Sweet Creamy Dressing
- * Amanda's Red Cabbage Cole Slaw with Granny Smith Apple, Red Onion, Lemon honey Vinaigrette, and Poppy seed
- * Regular Cole Slaw
- * Fresh Pear Salad on a Bed of Baby Green with Hot Cherry and Cranberry Vinaigrette, Goat Cheese, and Toasted Seasoned Almond Slices
- * Hawaiian Chicken Salad with Grilled Coconut Crusted Pineapple Rings and Poppy Seed Dressing
- * Chicken and Forest Mushroom Salad
- * Homemade Potato Salad
- * Hot German Potato Salad with Bacon

Side Salads

- * Caesar
- * Green Salad
- * Fresh Fruit Salad
- * Copper Pennies
- * Three Bean
- * Peppered Peach Halves(Served Warm or Chilled)
- * Cranberry Mold
- * Deluxe Congealed Fruit Mold
- * Ambrosia – Mandarin Oranges, Bananas, Peaches, Cherries, Pineapple, Coconut, Pecans, Whole Miniature Marshmallows or Whipped Cream

Breads

- * Bacon and Parmesan Breadsticks
- * Garlic Bread or Garlic Breadsticks
- * French Bread
- * Ciabatta Bread
- * Assiago Ciabatta Loaf
- * Olive Bread Loaf
- * Bread Bowl
- * Italian Crustini – Olive Oil, Oregano, Basil and Parmesan
- * Butter/Parmesan Crustini

- * Dill Crustini
- * Cinnamon Raisin Bread Crustini
- * Spinach Bread
- * Stuffed Garlic Bread
- * Stuffed Fried Pistolettes
- * Fried Pistolettes
- * Dinner Rolls with Butter
- * Fresh Baked Banquet Rolls
- * Corn Bread
- * “Corny” Bread with Corn, Cheese and Jalapeños
- * Pita Chips
- * Pita Pockets
- * Po-Boys – 8” or 12”
- * Sesame Seed Buns
- * Wheat Buns/ Jalapeño Buns
- * Croissants(Regular or Miniature)
- * Sliced Bread: White, Whole Wheat, Honey Berry Wheat, Rye, Pumpernickel
- * Wraps: Spinach, Jalapeño, Garlic, and Wheat
- * Fried Bread Dough Fritters
- * Beignets with Condiments: Powdered Sugar, Honey and Chocolate Syrup
- * Cinnamon Raisin French Toast
- * Variety Bagels
- * Variety Breakfast Pastries and Danishes
- * Hot Cereals: Oatmeal and Grits

Rice and Rice Casseroles

- * White Fluffy Rice
- * Brown Rice
- * Wild Rice
- * Cabbage Rolls
- * Baked Rice Pudding

Jambalaya

- * Chicken Sausage Jambalaya
- * Seafood Jambalaya

“Mixed” Casserole Style

- * Wild Rice and Mushrooms
- * Wild Rice and Golden Raisins with Cranberries and Walnuts
- * Hawaiian Rice with Pineapple and Cherries
- * Rice Pilaf with Peas and Carrots
- * Zesty Artichoke and Black Olive Rice Salad
- * Homestyle Rice Dressing
- * Confetti Rice with Grilled Chopped Onions, Beef Broth, Butter, Bell Peppers, Sliced Black Olives and Chopped Pimento

- * Savory Sausage Breakfast Rice
- * Broccoli Rice Casserole with or Without Water Chestnuts
- * Spanish Rice
- * Ham and Black-eyed Pea Jambalaya
- * Smothered Chicken Rice
- * Crab and Rice Casserole

Potatoes

Rolled/Baked/Broiled

- * Garlic Roasted Rosemary New Potatoes
- * Twice Baked Potatoes
- * White Cheddar Potatoes
- * Potatoes au Gratin
- * Scalloped Potatoes
- * Lyonnaise Potatoes
- * Candied Yams
- * Sweet Potato and Pecan Crunch
- * Sweet Potato Soufflé with Mini Marshmallows
- * Baked Whole sweet Potatoes with Sides of Butter and Cinnamon Sugar
- * Roasted Potato Planks with Cream Sauce(with or without Cheese)
- * Glazed Sweet Potato Medallions with Praline Crunch (note: Great with Lemon butter Grilled Fish)
- * Potato, Cheddar and Ham Phyllo Bake
- * Baked Potato with Condiments
- * Baked and Restuffed in their Skins
- * Seafood Stuffed Baked Potatoes

Stove Top Potatoes

- * Garlic Mashed Potatoes
- * Regular Mashed Potatoes and Gravy
- * Hash Browns
- * Smothered Potatoes
- * Skillet Potatoes with Onions and Peppers
- * Parsley and Buttered New Potatoes

Fries

- * French Fries
- * Seasoned Fries
- * Cheddar and Ranch Fries
- * Chili and Cheese Fries
- * Sweet Potato Fries
- * Cinnamon Sugar Sweet Potato Fries

Salads

- * Homemade Potato Salad
- * Hot German Potato Salad with Bacon

Casseroles

Lunch

Country Fried Steak
Mashed Potatoes with Creamy Country Gravy on Both
Buttered Pea and Carrots
Fresh Buttered Rolls
Tossed Green Salad – Dressing
New York Cheesecake with Reese Pieces/ Fudge Syrup and Chocolate Whipped Cream

Grilled Country Ham au Jus
Rice Dressing
Sweet Potato Crunch
Smothered Italian Green Beans
Banquet Salad and Raspberry Dressing
Fried Pistolettes
Lemon Cake with Raspberry Syrup

Rosemary and Thyme Roasted Pork Loin (Sliced)
Smothered Potatoes
Smothered Cabbage
“Corny” Corn Bread
Tossed Salad – Dressing
Cherry Cobbler and Vanilla Ice Cream

Creamy Southern Style White Beans and Rice
Fried Catfish/ Cajun Shrimp Boulettes
Homemade Cole Slaw or Red Cole Slaw
Toasted Garlic Bread
Butter Pecan Cake Squares or Pecan Pie Slices

Chicken Sausage Jambalaya
Buttered Whole Kernel Corn
Fried Pistolette
Copper Penny Carrots on a bed of Green leaf Lettuce
Chocolate Fudge Bunt Cake with Fudge Drizzles and Vanilla Ice Cream

Shrimp and Crab Gumbo with Fluffy white Rice
Fried Crab Cakes
Homemade Potato Salad
Garlic Bread
Bread Pudding and Coconut Rum Sauce

Sliced Roast Beef and Gravy
Mashed Potatoes
Buttered Steamed vegetable medley
Hot Rolls
Caesar Salad
Chocolate Covered strawberry cake

Meat Lasagna (or Meatball or Vegetarian)
Steamed Broccoli
Smothered Corn and Tomatoes
Garlic Bread
Caesar's Salad
Italian Cream Cake

Spaghetti and meat Sauce
Broccoli and Cheese
Grilled Italian Sausage Slices with Peppers and Onions
Caesar's Salad
Garlic Bread Sticks
German Chocolate Cake

Tilapia Filets with spicy Crab Stuffing
Grilled asparagus
Tortellini or Angel Hair with Scampi Sauce
Copper Penny carrots
Fried Pistotlette
Custard Parfaits with Mixed Berries and whipped Cream

Italian Chicken Breasts with Honey Pecan Sauce
White Cheddar Potatoes
Steamed vegetable Medley
Thick French Bread Slices – Hot buttered
Old Fashioned Banana Pudding

Fried Pork Chops or Smothered with Onions or Grilled
Smothered Potatoes
Smothered Black Eyed Peas
Yams/ Collard Greens
Corn Bread
Dutch Apple Pie or Peach Cobbler

Sloppy Roast Beef hot Po-Boys
thick steak Fries – seasoned
Pasta Salad
Fudge Vanilla Swirl Walnut Blondies a la Mode

Honey Lemon Glazed Grilled Chicken breast with Sliced Artichoke Bottoms
Hawaiian Rice with Pineapple and Cherries

Whole Green Beans or Green Bean Almondine (no Cream Sauce)
Buttered Oatmeal Topped rolls
Glazed Fruit with Cream Cheese Shortbread Torte

4 oz. Fried Crawfish with 2 mini Crawfish Pies
Crawfish Etouffee with White Fluffy rice(one Good Scoop)
Homemade Potato Salad
2 Fried Hush Puppies
Bread Pudding/ Coconut Rum Sauce

Shrimp Alfredo
Steamed Vegetables
Garlic Bread
Fruit Salad/ Jumbo Cookie
or Dessert Ambrosia

Hawaiian Glazed Grilled Chicken Breast
Grilled Pineapple
Hawaiian Style Rice
Sweet Potato Fries
Sweet Buttered Dinner Rolls
Pina Colada Cake

Beef Tips with Peppers and Onions and Fluffy white Rice
Smothered Petite Pois
Copper Penny Carrots
Fried Pistolettes
Warm Chocolate Walnut Brownies a la Mode

Grilled Half Pound Chopped Steak with Caramelized Onions
Mashed Potatoes
Vegetable Medley
Salad and Roll
Lemon Meringue Pie

Glazed Bacon Wrapped Chicken with Spinach Ricotta Stuffing
Potatoes au Gratin
Grilled Cauliflower and Carrots
Fried Pistolettes
Spice Cake with Cream Cheese Icing

Red Gravy Meatloaf
Smothered Potatoes
Fried Green Beans
Fried Eggplant Fries
Cucumber and Tomato Salad
French Bread
Pecan Pie

Grilled Pesto Chicken with Cheese
Creamy Pesto Penne with Parm
Buttered Whole Kernel Corn
Toasted Focaccia Wedge
New York Cheesecake

Shrimp and Crawfish Etouffee
White Fluffy rice
Fried corn on the Cob
French Bread
Tossed Salad with Dressing
Blackberry Cobbler

Chicken and Dumplins – Homemade Recipe – the Best in the World
Peas and Carrots
Tossed Salad and Dressing
Corn Bread
Apple Cobbler with Crunchy topping

Sage Roasted Turkey slices or Fried Turkey slices
Cornbread Stuffing and Gravy
Whole Cranberry Walnut Sauce
Sweet Potato Crunch
Italian Green Beans
Dinner Roll with Butter
Pumpkin Pie with Whipped cream

Smothered Chicken Bread with Grilled Onions and Bell peppers
with Cream of Celery and Cream of mushroom Gravy
mashed potatoes
Smothered Black Eyed Peas
Tossed Salad and Dressing
Garlic Toast
Orange Frosty Cake

Castalano's Famous Lasagna
Grilled Vegetable Medley
Parmesan Garlic Bread
Caesar Salad
Lemon Berry Mascarpone Cake

Turducken Roast Sliced with Gravy
Roasted Parmesan Garlic Potatoes
Steamed Vegetable Medley with lemon Dill and Cracked Black Pepper
Green Salad with Dressing
Chocolate chocolate Cake

Broiled Herbed Boneless Cornish Hen(Whole)
Stuffed with Grilled Squash, Zucchini, Mushrooms, Red/Green/Yellow Peppers and Onions

Rice Pilaf with Peas and Carrots
Hot Oatmeal Topped Dinner Rolls with Butter
Berry Compote with Vanilla Custard Pap

Half Roasted Chicken on the Bone
with Sausage Sage Stuffing
Carrot Soufflee
Petite Pois with pearl Onions and Mushrooms
White Dinner Rolls
Dutch Apple Pie

Chicken Marsala with Mushrooms
Rosemary Garlic Roasted Potatoes with Parmesan
Glazed Baby Carrots
Green Bean Bundles
Banquet Salad
Hot Soft Dinner Rolls
Fried Banana with Caramel and Drizzles

Maple Pecan Encrusted Grilled Pork Chops
Wild Rice and Mushrooms with Golden Raisins, Apples, Dried Apricots and Cranberries
Steamed Asparagus Spears
Broiled Parmesan Crusted marinated Tomato halves
Warm Baklava with Vanilla Bean Ice Cream

Italian Breaded Fried Steaks with Creamy Tuscan Sun-Dried Tomato Gravy
Parmesan and Herbed Butter Angel Hair
Grilled yellow Squash and Zucchini Slices
Caesar Salad
Cherry Crumble with Chocolate Fudge Sauce and Whipped Cream

Sandwiches

Fried Oyster Po-Boys with Tartar Sauce and Dressed
Sweet Potato or Regular French Fries
Red Cabbage and Carrot Cole Slaw
Pickle Wedge

Fried Oyster Po-Boys with Tartar Sauce and Dressed
Sweet Potato or Regular French Fries
Red Cabbage and Carrot Cole Slaw
Pickle Wedge

Beef Sirloin Roast Au Jus
on Thick Ranch White Bread Slice with Cheese Opt.
Seasoned French Fries
Lettuce and Sliced Tomatoes
Pickle Wedge

Sage Rubbed Whole Turkey – Fried or Slow Roasted and Sliced
on Ciabatta Bread
with Herbed Mayo/Must. Mix
Lettuce and Tomato
with Fried Hush Puppies
and Fried Corn Nuggets

Smothered Chicken Breast with Onions and peppers
in a Cream of Celery and Cream of Mushroom Gravy
on Wheat Bun or Jalapeño Bun
Dressed
with Potato Chips
Pickle Wedge

Individual “Lunch-Size” Italian Sausage Mushroom Strudel
Sweet Potato Fries
Side Caesar Salad

Glazed Bacon Wrapped Shrimp Wrap
with Lettuce and Tomato
with Remoulade Sauce (Dipper)
Chips
Pickle Wedge

Grilled Hawaiian Chicken Breast Wrap
Grilled Pineapple Ring
with Chips and Pickle Wedge

Cajun Shrimp Boulette Po-Boy
Fried Corn on the Cob
with Chips

Focaccia with Spinach marinated Tomatoes, Feta Black Olives and provolone, Parmesan,
EEOO

Focaccia with Fresh Basil, Marinated Tomatoes, Mozzarella, Garlic, Provolone, Swiss,
Parmesan, EEOO

Focaccia with Shrimp, Crab, Monterey Jack, pepper Jack, Provolone, Parmesan, Garlic,
Peppers and Onions, EEOO

“The Faith” sandwich
Turkey and Swiss and Cheddar melted and Heated On Ciabatta or Croissant, with
mayo/must mix, chopped tomato and chopped Bacon

“The Joey”
The “Bling-Bling”
The “Bedford”

Chili Cheese Big C – Dressed
Chili Cheese Fries
Pickle Wedge

Foot Long Beef Franks
on Soft Steamed or Toasted Foot Long buns
with Chili, Cheese, Chopped Onion, Mustard, Ketchup, Sweet Relish
Chili Cheese Fries
Pickle Wedge

Grilled Chicken Breast with Pistachio pepper Pesto and Three Cheeses
on Wheat Bun
Potato Chips
Pickle Wedge

Country Fried Steak with Country Gravy and Mayo/Mustard Mix, Lettuce, Tomatoes on
Sesame Seed Bun
Sweet Potato Fries
Bread and Butter Chunks

Banquet and/or Dinner

Turkey Breast Stuffed with Spinach and Ricotta
Sweet potato Crunch
Chardonnay Marinated Asparagus – Roasted with Salt and Olive Oil
Glazed Baby Carrots with Brown Sugar and Butter
Chocolate Covered Bread Pudding Wedge with a Chocolate Covered Strawberry or
Chocolate Covered Grape Cluster on top

Duck a l'Orange
Cranberry Walnut Wild Rice
Lemon/Dill Carrots
Chardonnay Asparagus
Raspberry Sorbet with Homemade Shortbread

Butterflied marinated Lamb Chops
Sausage/Sage Cornbread Stuffing
Italian Artichoke Casserole
Broiled Parmesan Crusted Marinated Tomato Halves
Lemon Berry Mascarpone Cake with Fresh Berries

Carnitas served in Crusty Bread Bowls with Bread Caps
Topped with Tacon Seasoned Sour Cream/ Avocado Slices/Shredded Cheese Mix/
jalapeños
with Ramekin on Homemade Heated Chunky Salsa
Mexican Caramelized Flan

Leek and Potato Soup

Beef Wellington(individual Size)
Praline Sweet Potato Medallions
Chardonnay Grilled Asparagus
Hot Spiced beets
La Berry trifles (individual)

Mushroom and pate' Stuffed Beef Tips atop Potato Medallions or Lyonnaise Potatoes
Crab Quiche Scoop Mounded in a Fried Carrot and Spaghetti Squash Fried nest
Topped with a Jack Daniels Marinated Butterflied Grilled Shrimp
Haricot Verts
Pesto and Roasted Red Pepper Puree Drizzles Around Plates
Bananas Foster a la Mode

Praline Crusted Ham Steaks and Potatoes au Gratin
Snow Peas, Mushrooms and Waterchestnuts
Asiago Focaccia
Chocolate Souffle with Flambeau Crust

Trout Almondine
Scampi with Angel Hair
Vege Medleywith Lemon Dill Dressing
Strawberry Shortcake with Fresh Sliced Strawberries and Glaze

Paneed Veal Cutlets
Saffron Rice
Phillo Wrapped Asparagus
Brussel Sprouts
Fresh Baked Blueberry Lemon Mascarpone Torte

French Onion Soup au Gratin and Crustini
marinated Cucumber and tomato Salad
Chicken Cordon Bleu
Scalloped Potatoes
Corn Maque Choux
Fig and Ricotta Croustada with Caramel Drizzles

Crabmeat Ravigote Insalade
Lobster Bisque
Peppercorn Encrusted Beef Tenderloins
Smashed Garlic/Rosemary Potatoes
Steamed Buttered Broccoli Spears
Tuxedo Truffle Mousse Cake

Eggplant Fritters – Appetizers
Creamy Pumpkin and Mushroom soup
Pear Salad and Hot Cherry Walnut Dressing
Beef Tournedoes au Jus
Wild Rice Pilaf
Snow Peas, Mushrooms and Water Chestnuts

Corn Muffins
Peach Melba

Cream of Artichoke and Crab Soup
Grilled Tomato Halves with Parmesan Crust and Fresh Mozzarella
Pork Loin with Chipotle Cane Syrup
Wild Rice and Mushroom with Cranberries and Golden Raisins
Sweet Potato and praline Medallions
Light fluffy Buttered Dinner rolls
Chocolate Fudge Fondue with Fruit and Pastry Dunkers

Baked Potato Soup with Cheddar and Bacon Bits
Banquet Salad with Honey raspberry Vinaigrette and Roasted pecans
Roasted Ribeye with Chasseur (hunter) Sauce
Baked Macaroni and Cheesecake Steamed Vegetable medley
Asiago Ciabatta Bread
Warm Walnut Fudge Brownies a la Mode

Kids Menu

Child Spaghetti and meatball
Child Fried Popcorn Shrimp and French Fries
Child Fried Chicken Tenderloin strips and French Fries
Cup of Gumbo and Rice with Pistolette
Peanut Butter and Jelly sandwich, Carrot Sticks, Apple/ Orange or Banana or Grapes
Small Hamburger and French Fries
Cheeseburger and French Fries
Ham or Turkey Sandwich and Chips
Grilled cheese Sandwich and Chips

Meats

Chicken

- * Bronzed Chicken Breast or Grilled Chicken Breast
- * Italian Chicken Breast with Honey Pecan
- * Stuffed Chicken Breast with Dressing or Wild Rice Stuffing
- * Chicken Marsala
- * Chicken Cordon Bleu
- * Chicken Parmesan
- * Chicken with Lemon Sauce and Artichoke
- * Chicken Alfredo with Penne
- * Chicken Pot Pie
- * Chicken and Biscuits
- * Hawaiian Chicken with Grilled Pineapple Slices
- * Chicken Fried Chicken with Country White Gravy
- * Chicken Marinara with Angel Hair
- * Honey Glazed Bacon Wrapped Boneless Chicken Thighs Stuffed with Spinach Ricotta or

- * Italian or Green Onion Sausage
- * Honey Glazed Bacon Wrapped Chicken Breasts
- * Lemon Honey or Orange Honey Glazed Chicken Breasts
- * Chicken and Dumplings
- * Chicken Stew
- * Old Fashioned Chicken Noodle Soup with Carrots and Peas
- * Chicken and Sausage Jambalaya
- * Chicken and Sausage Gumbo
- * BBQ Chicken – thighs, breasts, leg quarters, breast quarters
- * Chicken au Gratin over Scalloped Potatoes
- * Chicken and Forest Mushroom Salad

Beef

- * Filet Mignon
- * Ribeyes with roasted spiced whole peaches
- * Roasted ribeye with shasseur (hunter sauce)
- * Prime Rib
- * Sliced roast beef au jus
- * Beef tips with peppers and onions
- * Peppercorn Encrusted roasted tenderloin of beef
- * Stuffed beef tenderloin
- * Beef wellington
- * Beef brisket
- * Corned beef
- * Grillades (breaded cutlets in spicy brown marinara)
- * Beef fajitas
- * Beef roulades
- * Beef and mushrooms
- * Hamburger steak and grilled onions
- * Smothered beef for poboys
- * Spicy, drippy beef
- * Chicken fried steak w/ country gravy
- * Beef Tenderloin medallions
- * Grilled beef skewers with demi glace
- * Prime rib crown roast dressed-stuffing
- * Beef Marinara
- * Beef Stew
- * Beef and Vegetable stew
- * Beef and vegetable soup

Pork

- * Roasted whole pork loin
- * Roasted whole rosemary pork loin
- * Pork loin with chipotle cane sauce
- * Sliced pork roast with brown gravy
- * Carnitas (pulled pork) – with BBQ or sweet-n-sour sauce
- * Fried pork chops

- * Grilled pork chops
- * Maple pecan grilled pork chops or tenderloin medallions
- * Baby back ribs- honey glazed BBQ
- * Stuffed pork chops
- * Orange glazed pork loin
- * Roasted whole pig with apple
- * Spiral honey glazed ham- brown sugar, butter, honey encrusted
- * Praline glazed country ham
- * Baked ham with pineapple and cherries
- * Country baked bone in ham- carved and sliced per request
- * Ham and philo potato bake
- * Ham and black eyed pea jambalaya
- * Cabbage and smoked ham hocks
- * Pork and pineapple

Game or Other

Seafood

Shrimp

- * Broiled glazed bacon wrapped shrimp w/ or w/o water chestnuts
- * Fried glazed bacon wrapped shrimp w/ or w/o water chestnuts
- * Fried jumbo butterflied shrimp, Fried popcorn shrimp
- * Fried stuffed shrimp
- * Shrimp boulettes
- * Shrimp creole with rice
- * Shrimp etouffee with rice
- * BBQ shrimp (peel on) with rice
- * Shrimp scampi with angel hair
- * Shrimp and grits- typically served in martini glasses
- * Jack Daniels shrimp with spinach bacon salad
- * Shrimp stew with rice
- * Shrimp au gratin
- * Brie wedge with Jack Daniels shrimp
- * Shrimp jambalaya
- * Shrimp and okra gumbo
- * Shrimp and corn soup
- * Lemon glazed shrimp tempura (fried)
- * Coconut glazed shrimp tempura (fried)
- * Honey glazed shrimp tempura (fried)
- * Spicy apricot glazed shrimp and fruit skewers
- * Grilled shrimp, onion, bell pepper skewers
- * Grilled shrimp (salad and sandwich style)
- * Shrimp remoulade
- * Boiled shrimp with cocktail sauce
- * Lemon shrimp
- * Shrimp and Tasso Pasta

Fish

- * Bronzed tilapia filets
- * Baked tilapia with spicy crab stuffing
- * Golden fried tilapia strips
- * Southern fried catfish
- * Fried whole catfish filets
- * Broiled whole flounder with spicy crab stuffing
- * Fried whole flounder with spicy crab stuffing
- * Smoked salmon with condiments and dill crustini
- * Poached or grilled salmon steaks with saffron rice
- * Marinated grilled tuna steak with raspberry dipper
- * Grilled tuna steak salad
- * Redfish courtboullion
- * Tilapia with creamy mushroom sauce
- * Catfish rolls with spinach ricotta stuffing and creamy crab sauce
- * Golden fried trout almondine
- * Grilled salmon patties or croquettes (or fried)

Crab

- * Spicy grilled crab caked with remoulade or bearnaise sauce
- * Pan style crab quiche with etouffe sauce
- * Stuffed crabs
- * Fried soft shell crabs (regular or buster)
- * Flat-grilled Italian breaded buster crabs with honey pecan sauce
- * Spicy crab stuffed mushrooms
- * Crab stuffed flounder
- * Creamy crab soup
- * Crab deviled eggs
- * Crab and potato gratin
- * Crab au gratin
- * Creamy crab and spinach soup
- * Marinated or Fried crab claws
- * Hot crab mornay
- * Hot cream cheese and crab dip
- * White lump crab meat and bearnaise sauce topping for steak
- * Spicy crab stuffed bouchees
- * Stuffed Spicy Crab Mushrooms

Other Meats

Game-Lamb

Venison

Duck

- * Venison Sausage
- * Leg of Lamb with Mint
- * Lamb Chops, Grilled w/ Butter, Lemon, Garlic, Worcestershire, & Mint

- * Marinated Duck Breast (Grilled or Roasted) Carved & Sliced
- * Almond Duck Strips w/ Asian Ginger Sauce
- * Duck Quesadillas w/ Teriyaki
- * Duck and Andouillie Gumbo
- * Veal-Paneed' Breaded Cutlets
- * Stuffed Veal Chops
- * Orange Glaze Veal Roast

Seafood

- * Turtle Sauce Picante'
- * Turtle Soup
- * Fried Alligator
- * Fried Calamari
- * Fried Oysters
- * Fried Bacon Wrapped Oysters
- * Oysters Rockefeller
- * Oysters Florentine
- * Raw Oysters on the Half Shell *
- * Sushi & Sashimi *

Note: Although every safety and sanitary precaution is observed when preparing uncooked or under-cooked seafood, consuming said seafood can be a health issue to certain individuals. Eat at your own risk.

Italian

- * Chicken Parmesan
- * Eggplant Parmesan
- * Eggplant Fritters
- * Baked Lasagna; Meat, Florentine, Veggie, Seafood
- * Italian Sausage & Italian Meatballs Marinara w/ Spaghetti
- * Stuffed Manicotti; Meat, Florentine, Cheese
- * Shrimp Scampi w/ Angel Hair
- * Italian Chicken Beasts w/ Honey Pecan or Marinara
- * Italian Cream Cake
- * Lemon Berry Marscarpone
- * New York Cheesecake
- * Sugar Free New York Cheesecake
- * Turtle Cheesecake
- * Tiramisu

Cajun/Creole

- * Gumbo; Chicken/Sausage, Seafood (w/ or w/o Andouillie), Duck Andouillie
- * Jambalaya; Chicken/Sausage or Seafood
- * Shrimp Creole
- * Etouffee; Crawfish, Shrimp, Seafood
- * Shrimp Boulettes w/ White Beans and Rice

- * Crawfish Madeline
- * Magnolia; Crawfish or Seafood
- * Crawfish Pies
- * Stuffed Crabs
- * Fried Soft Shell Crabs
- * Fried Seafood Platters
- * Boiled Seafood (Seasonal)

Carving Stations

Steamship Roast

Beef Tenderloin

Brisket

Roast Turkey

Cajun Fried Turkey

Roast Pork Loin

Honey Glazed Ham

Buffet Station

Cajun

Italian

Mexican

Seafood

Displays

Assorted Miniature Sweets

Desserts

Cheese, Fruit & Vegetable

Beverage Station

Champagne

Punch

Coffee

Ice Sculpture

Specialty

Chocolate Covered Strawberries