



Menu & Food

Starters

Artichoke & Andouille Dip Creole Style OR Corn Dog Poppers with Andouille Sausage and Creole Mustard \$ per Person

Petit Delmonico Crab Cakes with Mustard Crème Fraîche OR Spinach Pauline (warm dip) with Crudités and Crackers \$ per Person

Mr. B's BBQ Shrimp (spicy) with Homemade Baguette (seated) OR Creole Crab Deviled Eggs OR Boiled Georgia White Shrimp with Galatoire's Rémoulade Blanc \$ per Person

Commander's Palace Shrimp & Tasso Henican (seated) OR Sherried Crab in Puff Pastry Shells (seated) OR Baked Oysters with Braised Leeks and Tasso Hollandaise (seated) \$ per Person

Salads

Crispy Brussels Sprout Salad with Apples & Pistachios OR Radicchio Salad with Caramelized Carrots and Orange Segments OR Mock Turtle Soup (with fine tenderloin tips) \$ per Person

Winter Slaw with Pears, Brussels, Beets, and Pumpkin Seeds in Sherry Vinaigrette OR Underground Vegetable Chop with Fennel Seed & Lemon \$ per Person

Potato Leek Soup OR Chicory Salad with Smoked Salmon Crisps \$ per Person

Underground Vegetable Chop with Fennel & Lemon OR Sugar Snap Peas with Garlic, Lemon, and Tart Cream \$ per Person

Supper Ideas

Seafood Courtbouillon (local fish, clams & shrimp) with house made Crusty Bread and Saffron Butter \$ per Person

Redfish Basilico (mushrooms, basil, capers, white wine) on Sticky Jasmine Rice OR Crab-Stuffed Catfish Fillets with Cajun Rémoulade on Green Rice \$ per Person

Redfish Moran (crabmeat, shrimp, lemon, butter, white wine) on Tomato Rice OR Redfish Herbsaint (crab meat, matchstick mira pois, cream) on Cinzano Rice \$ per Person

Low Country Boil - Served with Garlic Bread, Tartar, Cocktail, and Kicky Melted Butter Sauces \$ per Person

Sides

Brussels Sprout Bake (hint of cream, bit of cheese & bacon) OR Roasted Brussels Sprouts with Balsamic & Honey \$ per Person

Braised Celeriac "Spaghetti" with a Hint of Cream OR Herbsaint Creamed Spinach \$ per Person



Southern Style Collard Greens with Ham Hocks & Fat Back (really good)	\$	per Person
Creamy Leeks with Butter & Cheese	\$	per Person
Sweet Things		
Backyard Citrus Upside-Down Cake OR Lemon Almond Tart	\$	per Person
Crème Brûlée (l'Orange, Rose, Vanilla, Chocolate)	\$	per Person
Hot Chocolate Pain Perdu	\$	per Person
Betty's Bread Pudding with Bourbon Creme Anglaise & Whiskey Whip	\$	per Person

About Your Menu: The prices and portions are based on you having two appetizers and one each of the other courses offered you. You, of course, should get what you choose.

About Your Options: None of the beverages are included at this point. They are simply suggestions designed to go well with your menu. If you'd like to take advantage of our service, by all means, let me know.

About Your Choices: Where it says Redfish, it simply means the most lovely local fresh fish I will get that day.

About Our Food Sources: Unless you have requested otherwise you are being served a very healthy and flavorful menu. Our chicken and eggs are free range, antibiotic and hormone free. Most all of your dairy, vegetables, and fruits are organic. Our sugars and sweeteners are organic too. If a dish has ground beef, it is grass-fed. Any pork products used vary. Our seafood is wild caught and when available, line caught, often that day, and the shrimp are, of course, local and fresh. If you'd like us to be more uptight than that, please let us know.

About Our Pricing: The pricing offered here is guaranteed for the next 4 weeks. If your event is further out than that, we must re-evaluate our quote two to four weeks prior to your event. Sometimes that works in your favor, sometimes in ours. We would rather not go to the trouble and yet we've learned it must be done. Thanks for your understanding.

If we refer to beef, it is 100% Grassfed Beef; no antibiotics, hormones or, steroids. Intentionally "relaxing" farming processes, from start to finish from Hunter Cattle.