



Menu & Food

Starters

Artichoke & Andouille Dip Creole Style &/OR Creole Crab Deviled Eggs	\$	per Person
Braised Creole Meatballs in Light Dill Cream	\$	per Person
Mr. B's Barbecued Shrimp (spicy) with Homemade Baguette	\$	per Person
Shrimp & Andouille Grits Canapés	\$	per Person

Salads

Spring Salad of Asparagus, Snap Peas, and Peas with Lemon Zest Vinaigrette	\$	per Person
Arugula and Sunflower Salad w/Creole Honey Mustard	\$	per Person
Marinated Beet Salad on Arugula/Spinach with Whipped Goat Cheese	\$	per Person
Frisee and Arugula Salad with Creamy Fennel Dressing & Toasted Pepitas	\$	per Person

Supper Ideas

Chicken Saltimbocca on Creamy Parmesan Risotto	\$	per Person
Sous Vide Beef Tenderloin with Port Wine and Garlic on Roasted Garlic Mash	\$	per Person
Tenderloin Roast Sous Vide with Sizzling Shrimp Scampi (Surf & Turf) on Cinzano Rice	\$	per Person
Delmonico Crab Cakes with Mustard Crème Fraiche on Scallion Mash	\$	per Person

Sides

Baked Asparagus with Balsaminc Butter Sauce	\$	per Person
Roasted Vegetables Tricolore (Brussels, Mushrooms, Tomato)	\$	per Person
Twice Cooked Broccoli with Hazelnuts & Garlic	\$	per Person
Creamy Leeks with Butter & Cheese	\$	per Person

Sweet Things

Banana Crèmeux with Nilla Wafers and Rum	\$	per Person
Strawberry Pie topped with Tuaca Whip	\$	per Person
Lemon Cake with Spring Fruits & Berries	\$	per Person
Lime Pie with Chocolate Almond Crust	\$	per Person