






Menu & Food

Starters

any of these hummus': Black-Eyed Pea Hummus***, Slow Roasted Tomato Hummus*** OR Creamy Bean Dip*** all with Pita & Crudité \$  per Person

Stuffed Okra Poppers** OR Creamy Avocado Dip With Yogurt and Scallions** OR Curried Snap Peas** \$  per Person

Baked Goat Cheese with Roasted Almond, Summer Fruits, Honey & White Balsamic** OR Smoky Carrot Dip*** with Crackers and Crudités \$  per Person

Caribbean Shrimp Cocktail (lime, avocado, cilantro)** OR Shrimp & Tasso Henican (pepper jelly, cream, hot sauce) OR Ceviche** (redfish & scallops) with Avocado & Mint \$  per Person

Creole Crab Deviled Eggs** OR Artichoke & Andouille Dip Creole Style with Crackers \$  per Person

Salads


Creole Tomato Salad*** OR Sugar Snap Peas with Garlic, Lemon, and Tart Cream** \$  per Person

Arugula, Pistachio, Feta & Watermelon Salad w/Pomegranate Vinaigrette** OR Celeriac, Frisée & Apple Salad with Caraway*** OR Marinated Beet Salad on Arugula with Whipped Goat Cheese** \$  per Person


Pineapple & Coconut Carrot Salad*** OR Arugula and Sunflower Salad w/Creole Honey Mustard Vinaigrette*** \$  per Person

Supper Ideas

Shrimp & Sausage Kebabs** OR Soy Braised Short Ribs with Ginger, Cilantro & Cucumber**, both on Green Rice*** \$  per Person


Crawfish Étouffée** OR Creole Shrimp & Andouille Sausage Jambalaya** (both pescatarian friendly) \$  per Person


Low Country Boil - Served with Garlic Bread, Tartar, Cocktail, and Kicky Melted Butter Sauces** OR Stuffed Eggplant Pirogue (pescatarian friendly) \$  per Person


Redfish Basilico (mushrooms, basil, capers, white wine)** OR Crab-Stuffed Catfish Fillets with Cajun Rémoulade, either on Sticky Herbed Jasmine Rice (both pescatarian friendly) \$  per Person

Redfish Courtbouillon (crazy good) (pescatarian friendly)** \$  per Person

Sides

Spring Asparagus & Couscous Salad*** \$  per Person

Roasted Carrots With Harissa and Crème Fraîche (a tad kicky)*** \$  per Person

Grilled Zucchini & Leeks with Walnuts & Herbs*** \$  per Person

Sweet Things



Coconut Strawberry Ice Cream Pie OR Giant Meringue** (Pavlova Gigantata) with Macerated Strawberries & Toasted Coconut or Fresh and Warm Fruit, a hint of Grand Marnier & Coconut	\$ [REDACTED]	per Person
Double Chocolate Cream Pie OR Chocolate Hazelnut Tart***	\$ [REDACTED]	per Person
Salted Caramel Coconut Ice Cream***	\$ [REDACTED]	per Person
Betty's Bread Pudding with Bourbon Creme Anglaise & Whiskey Whip	\$ [REDACTED]	per Person

**** Gluten Free**

***** GF and Vegan**

About Your Menu: The prices and portions are based on you having two (2) appetizers, two (2) salads, two (2) entrees, 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.