



SMALL BITES

Nawlin's Crab Balls**

Crabmeat, Italian Bread Crumbs; TCD
Original Jazz Sauce

Cajun Artichoke Balls

Flash roasted artichoke hearts, marinated in
italian seasoning, parmesan

Stuffed Deviled Eggs

Hard boiled, dill, dijon, cayenne

Mini Crawfish Pies*

Savory Louisiana pot pie, crawfish, puff
pastry

Fried Boudin Balls

Ground boudin, fried and served with Creole
Remoulade

Kimora Salmon Bites**

Atlantic salmon, Kimora glaze, Creole spices

Steak Bites**

Angus Sirloin, Jack Daniel mushroom glaze

Bacon-wrapped Shrimp**

Gulf shrimp, Applewood bacon, Maple, Cajun
spices

Mini Meat Pies

Seasoned ground beef, puff pastry;
Gramercy Ranch

Petite Veggie Spring Rolls

Sweet & Sour Sauce

Barbeque Cocktails

ground beef, smokies, barbeque sauce

Mini Beef Skewers*

Angus sirloin, red onion, bell peppers; Hoisin
Marinade

Caprese Skewers

Mozzarella, grape tomato, basil, balsamic
reduction

Proscuitto Wrapped Apples

Basil, brie cheese, balsamic glaze, honey

Stuffed Jalepeno Primos

proscuitto, goat cheese, basil

Turkey-wrapped Meatballs

Ground turkey, turkey bacon, bbq sauce





BAYOU CLASSICS

St. Roch Seafood Pasta

Gulf shrimp, crawfish, cream sauce; rotini

Ole' Treme Jambalaya

Chef Ducky's version of a Louisiana classic with gulf shrimp, smoke sausage

Crawfish Etouffe'

A traditional New Orleans Classic, made with crawfish tails; white rice

Red Beans

A favorite southern comfort food made with smoke sausage; white rice

Desire Chicken Penne

Blackened chicken, cream sauce, parmesan, garlic, mushrooms; penne

Crawfish Monae

Crawfish, tomato basil cream sauce, parmesan; bow tie pasta

St Phillip Jambalaya

Chicken, smoked turkey sausage

TCD Trout-n-Broccoli Stir Fry

Chef Classic featured with Tabasco Brand

SOUPS



SALADS

Sassafras Gumbeaux*

Gulf shrimp, Crabmeat, smoked sausage, dark roux, ground sassafras; white rice

Gentilly Cottage Salad

Mixed greens, tomatoes, cucumber, carrots, red cabbage, cornbread croutons; Gramercy Ranch

Broccoli & Cheese Soup

Broccoli florets, carrots, garlic, cheddar

Mahke' Salad

Romaine hearts, baby spinach, goat cheese, tomato, croutons; Raspberry Balsamic

Corn & Crab Bisque

Claw & lump crabmeat, seafood stock

Mandarin Fruit Salad*

Mixed greens, mandarin oranges, strawberries, raisons, pecans, tomato, Raspberry Balsamic

Yakamein*

Beef, shrimp, boiled egg, spring onion

Caeser Salad

Crisp romaine, parmesan, tomato, croutons; Corey Caeser Dressing



CHEF ENTREES

Cajun Baked Chicken

Cajun Ceaux Marinade, Rosemary, sauteed onions

Fried Chicken Pieces

Crispy New Orleans fried chicken

Smothered Chicken

Brown gravy, caramelized onions

Roasted Turkey Breast

Giblet gravy, caramelized onions

Braised Sirloin Roast

Angus, au jus, carrots, onions, celery

Honey Baked Ham

Bourbon Glaze

Pork Tenderloin

Seasoned, marinated and baked to perfection

Fried Catfish Strips

Golden battered catfish cut into strips; tartar sauce

D'usse Wings

Cognac, honey, spices

Fried Chicken Wings

Crispy New Orleans chicken recipe

Citrus Blaze Wings

Louisiana hot sauce, Citrus blend season blend

Cajun Baked Wings

Cajun Ceaux Marinated, baked to perfection

Chicken Bernard

Chicken Breast, marinated in creole spices, baked to perfection

Fried Shrimp

Gulf shrimp, tail-on, buttermilk, deep fried

Barbeque Shrimp**

Gulf shrimp, butter, rosemary, french baguettes

Baby Back Ribs**

Applewood smoked ribs flavored with barbeque sauce cut for a crowd





SANDWICHES

Finger Deli Sandwiches

Honey Ham, Cajun Turkey, Roast beef

Po-boy Bites

Honey Ham, Cajun Turkey, Roast beef

Salmon Sliders**

Salmon patties, Salmon Salad on croissant and/or mini buns

Mini Muffalettas

Ham, salami, olive blend, muffaletta bread

Deli Sliders*

Honey Ham, Cajun Turkey, Roast beef

Salad Croissants

Tuna, chicken, and/or salmon

PARTY TRAYS

Spinach & Artichoke Dip

Served with sour cream, salsa, tortilla chips

Oyster & Artichoke Dip**

Our spinach dip with sauteed and fried oysters with all accompaniments

Queso Dip

Served with Tortilla chips

Crab Dip**

Served with french baguettes

PARTY PLATTERS

Gourmet Fruit Platter

Strawberries, cantaloupe, honey melon, watermelon, grapes, pineapples

Fruit & Cheese Platter

Fruit accompaniments, assorted cheeses (chef choice); served with crackers

Vegetable Platter

Carrots, celery, peppers, tomatoes, etc.

Antipasto Platter

Assorted salami, pickled (okra, beans, mushrooms), cheesed, cracker, etc.





SIDE ITEMS

Baked Macaroni

three cheese; elbow macaroni

Potato Salad

Brown potato, dill, mayo, spring onions

Crescent City Street Corn

cobb corn, cilantro, feta cheese

Algiers Green Beans

Haricot verts, garlic, onions, parmesan

Candy Yams

bourbon glazed sweet potatoes

Sweet Potato Souffle

Brown sugar, pecans, marshmallow

Mashed Potatoes

Brown potato, cream, butter

Collard Greens*

Garlic, onions, tasso, turkey necks

Stir-Fry Rice

Parboiled rice, peas, carrots, egg

Grilled Veggie Medley*

Yellow squash, zucchini, bell pepper, onion

Steamed Broccoli

Soy sauce

Sweet Parish Peas

Peas, carrots, Brown sugar

Roasted Asparagus

Creole spices, parmesan

Yellow Rice

Crisp romaine, parmesan, tomato, croutons;
Corey Caesar Dressing

DESSERTS

Dessert Tray

Brownies, Ooey Gooey, Red Velvet Bites

Ms Cookie's Bread Pudding

Praline Sauce

Peach Cobbler

Brownie Tray

Cookie Tray

