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This is an infinitely evolving menu list!

Please note that we custom build each menu

APPETIZERS

NON-Meat Items

Giant Wheel of Brie en Croute

*w/ Caramel Walnut Sauce
& Fresh Fruit Display*

Crostini Bar

*Black & Green Olive Tapenade, Classic
Bruschetta, Sun-dried Tomato Pesto,
Fresh Garlic & Basil Pesto*

Mushroom Caviar

W/ Crostinis

Crudités

W/ Variety of Dips

Imported Cheese Display

Grilled & Marinated Asparagus

Prosciutto Wrapped Asparagus

Prosciutto Wrapped Melon

Brie & Pear Beggars Purses

Marinated Asparagus

*W/ Pepperoni & Mascarpone Cheese
In Wonton Wrapper*

Spinach Artichoke Dip

w/ Homemade Chips

Black Bean and Corn Salsa

W/ Homemade Chips

Black-eyed Pea Caviar

Mushrooms Florentine

Water Chestnuts

Wrapped in Bacon

Assorted Mini Quiches

Spanakopita

Thai Spring Rolls

W/ Roasted Sesame & Soy Glaze

Tricolor Tortellini

W/ Peppercorn Sherry Cream Sauce

Bleu Cheese Stuffed Dates

Wrapped in Bacon

Hot Onion Soufflé

Served w/ Homemade Chips

Unbelievable Cheese Ring

Crudités & Brie Fondue

Mini Fried Veggie Egg Rolls

Fish & Seafood Items

Smoked Salmon

On Potato Cakes W/ Crème Fraîche

Atlantic Salmon

Brandy Marinated & House Dry Cured;
Gently Hot Smoked W/ Dill Crème Fraîche

Smoked Salmon Carpaccio

W/ Capers, Red Onion & Cracked Black
Pepper

Crawfish Polenta Bites

Ahi Tuna Tartar

Mini Crawfish or Crab Cakes

W/ Remoulade

Crab Rangoon

Hot Crab Dip

Blue Crab Dip

Bacon Wrapped Scallops

Oysters on the ½ Shell

Marinated Crab Claws

Bacon Wrapped Scallops

Jumbo Shrimp Cocktail

HOG WILD Style Grilled Shrimp

W/ BBQ Remoulade

Smoked Catfish Quesadillas

W/ Mango Salsa

Grilled Scallop on Homemade Chip

W/ Guacamole & Mango Salsa

Pork Items

Memphis Style

Sausage/Cheese Tray

Mini BBQ Sandwiches

Honey Glazed Smoked Ham

W/ Mini Biscuits or Yeast Rolls

Pork Tenderloin Medallions

Honey Ginger Teriyaki Marinated
w/ Fresh Yeast Rolls
& Honey Mustard Sauce

OR

Pork Tenderloin

Rosemary Herb Marinated
W/ a Raspberry Chipotle Glaze
& Fresh Yeast Rolls

Poultry Items

Smoked Chicken Pinwheels

W/ Mushroom Duxelle

Chicken Brochettes

W/ Pineapple *or* Veggies

Chicken Sate'

W/ Thai Peanut Sauce

Mini Chicken Wellington

Jalapeño Duck Poppers

Beef Items

Mini Beef Wellington

Beef Brochettes

W/ Variety of Colorful Veggies

Beef Tenderloin Medallions-

Herb & Garlic Encrusted
W/ Horseradish Aioli & Yeast Rolls

Grilled Flank Steak

Unbelievable Smoked Prime Rib

Wild Game Appetizers

*We are happy to prepare your
Wild Game and/or we have access
to farm raised Wild Game!*

SALADS

Classic Caesar Salad

Traditional Greek Salad

**Marinated Tomatoes,
Cucumbers,**

*Red Onion & Feta Cheese
On Bed of Fresh Greens*

Fresh Spinach Salad

W/ Warm Bacon Dressing & Bleu Cheese

Thick Cut Tomatoes

*Fresh Mozzarella, Fresh Basil
& Balsamic Vinaigrette*

California Mixed Greens

*W/ Walnuts, Bleu Cheese & Raspberry
Vinaigrette*

BREADS

Fresh Yeast Rolls

Garlic Yeast Rolls

Sweet Country Cornbread

Southwestern Cornbread

French Baguettes

Croissants

ACCOMPANIMENTS

Grilled Summer Vegetables

**Smoked Chicken & Grilled
*Veggie Bowtie Pasta Salad***
(Olive oil based, herbed sauce)

Parmesan Creamed Spinach

Italian Spinach

Sautéed Baby Spinach

Slow Simmered Collard Greens

Saffron Rice

Wild Rice

Rice Pilaf

Roasted Root Veggies

Roasted Bistro Bakers

W/ Caramelized Onions & Crisp Bacon

Garlic Mashed Potatoes

Roasted Potato Casserole

*W/ Sour Cream, Cheddar, Bacon &
Green Onions*

Roasted Potatoes

W/ Garlic & Rosemary

Potatoes Au Gratin

Bistro Potato Salad

Green Bean Almandine

Italian Green Beans

Sautéed Sugar Snaps

W/ Roasted Red Peppers

Mediterranean Pasta

Penne Pasta

W/ Roasted Veggies

4 Cheese Macaroni & Cheese

BBQ Spaghetti

Linguini

W/ Alfredo Sauce

Marinated & Grilled Asparagus

Wild Mushroom Risotto

ENTRÉES

Fish & Seafood Items

Low Country Shrimp & Grits

Louisiana Crawfish Boil

**Atlantic Salmon-Brandy
Marinated,**

*Dry Cured & Hot Smoked
W/ Dill Crème Fraiche*

Seafood Gumbo

Smoked Catfish Fillets

W/ BBQ Remoulade

Southern Fried Catfish

W/ Award Winning Hushpuppies

Pork Items

Honey Ginger Teriyaki

Marinated Pork Tenderloin

*w/ Fresh Yeast Rolls
& Honey Mustard Sauce*

OR

*Rosemary Herb Marinated
W/ a Raspberry Chipotle Glaze
& Fresh Yeast Rolls*

Grilled Monster Pork Chop

Stuffed w/Chorizo & Apples

Stuffed Pork Loin

W/ Fruit Chutney Sauce

Traditional Pork Roast

**Hickory Smoked Pulled Pork
Shoulder**

The Best Baby Back Ribs

24 Hour Hickory Whole Hog

Poultry Items

Lemon Herbed Roast Chicken

Chicken Jambalaya

Chicken Piccata

Scaloppini of Chicken Marsala

Hickory Smoked Chicken

Smoked Chicken Tetrazini

Smoked Chicken Pasta Salad

W/ Roasted Veggies

Marinated Breast of Duck

W/ Razz Chipotle Sauce

Smoked Breast of Turkey

Beef/Lamb Items

Garlic Encrusted Prime Rib

Lamb Lollipops

Rack of Lamb or Venison

Herb Roasted Leg of Lamb

Char-grilled Cowboy Rib-eye

**Garlic Herb Encrusted Beef
Tenderloin**

W/ Port Wine Demi Glace

Marinated & Grilled Flank Steak

Killa Grilled Fillet of Beef T

*Wrapped in Apple-wood Smoked
Bacon*

Wild Game

*We are happy to prepare your
Wild Game and/or we have access
to farm raised Wild Game*

DESSERTS

Bourbon Street Bread Pudding

W/ Bourbon Crème Anglaise

Warm Blueberry Pound Cake

W/ Caramel Sauce

Bananas Foster

Death By Chocolate

Tira Misu

Homemade Cinnamon Ice Cream

Bailey's Irish Crème Brule

Caramel Pecan Brownies

Fudge Brownies

Cappuccino Brownies

Variety of Gourmet Cookies

Variety of Pick-Up Desserts

Variety of Pies & Cobblers