



MENU



STATIONS

SALAD STATION

Choice of 3

Creole Tomato: creole tomatoes, cucumber, red onions, feta cheese, micro greens and white balsamic vinaigrette

Quinoa: herb and vegetable tri-color quinoa

Caprese Salad: buffalo mozzarella, fried basil and balsamic drizzle

Panzanella: fried bread, creole tomato, bocconcini, red peppers and red wine vinaigrette

\$18 per person

Q SMOKERY STATION

Choice of 3 Proteins and 2 Sides

Protein: BBQ jackfruit, smoked sausage, BBQ chicken and pulled pork

Sides: mac and cheese, coleslaw, corn maque choux, corn bread muffins and BBQ cauliflower steak

Note: + station attendant \$240 per attendant/1 every 75 guests

\$30 per person





M E N U



STATIONS

GUMBO 3 WAYS STATION

Includes: chicken and sausage, seafood, gumbo z'herbes, louisiana long grained rice and sliced french bread

\$25 per person

CREOLE RICE STATION

Choice of: 1 crawfish or shrimp etouffee, 1 red or white beans and dirty rice

Note: vegan options available

\$25 per person

JAMBALAYA STATION

Incudes: chicken, sausage and shrimp, vegetarian or vegan

\$20 per person





M E N U



STATIONS

PO BOY STATION

Choice of 3

Protein: fried shrimp, fried catfish, roast beef debris, fried oysters blackened jackfruit and shredded or diced chicken

Dressed: shredded lettuce, sliced tomatoes, pickles, mayo, ketchup and creole mustard

Note: +\$ for attendant to assist with building, keeping clean and explaining “dressed”

\$30 per person

HAND PIES STATION

Choice of 3

Flavors: crawfish cream sauce, ratatoullie, brisket tip, louisiana blackened chicken, pickled pork and shrimp boil (with corn sausage and potato)

Accompanied by: 3 respective dipping sauces

\$20 per person





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STATIONS

SEAFOOD BOIL STATION

Includes: shrimp, smoked sausage, red potatoes and corn on the cob boiled in louisiana spices with onion, garlic, lemon, orange, celery and mushrooms

Note: crawfish at MK price (enhancement/only in season)

\$35 per person

RAW BAR STATION

Protein: oysters, cocktail shrimp, stone crab claws and crab fingers

Includes: horseradish, lemon, cocktail sauce, mignonette, tabasco and crackers

\$1,200 per 100 pieces



M E N U



STATIONS

PASTA STATION

Options: cacio e pepe, penne bolognese, chicken alfredo, vodka ziti with your choice of protein and shrimp scampi

Includes: garlic bread, parmesan cheese and red pepper flakes

Note: requires 2 attendants at \$240 ea./1 for each wheel

\$28 per person

LOCAL CHEESE & CHARCUTERIE STATION

Options: house cured meats and sausages, local andouille sausage, prosciutto, salami, capocollo, house pickled vegetables, assorted olives, mustards, st. james cheese company's artisanal, local cheeses, local bayou honey, citrus jam, pepper jelly, seasonal vegetable selection, radish, cauliflower, broccoli, snow peas, celery, carrots, pumpkin seeds, olive, roasted tomato tapenade, spinach and ranch dips, pain frais breads, seasonal fruits and nuts

\$35 per person



M E N U



STATIONS

GRITS STATION

Options: stone ground grits and sweet corn grits with grillades, BBQ shrimp or vegetable succotash

Includes: cheese, bacon and green onion

Note: duck, beef, chicken and pork (all served debris style) \$5 each

\$20 per person

CARVING STATION

Choice of 1 Protein, Strach, Veg and Sauce

Alligator \$1,200, serves 40

Red Snapper \$450, serves 40

Pork Loin \$550, serves 40

Prime Rib \$800, serves 45

Beef Wellington \$750, serves 40

FLATBREAD STATION

Options: pepperoni, vegetarian, creole and meat lovers

\$20 per person



M E N U



STATIONS

DESSERT STATION

Bananas Foster: bananas, vanilla ice cream.
sauce: butter, brown sugar, cinnamon, dark rum,
banana liqueur

\$28 per person

Dessert Display: warm peach crumble, double
chocolate flourless cake (gf), carrot cake, lemon
chess pie and southern pecan tart

\$25 per person

Profiteroles Bar: diplomat cream filling flavors:
strawberry, chocolate and vanilla. Toppings:
caramel, chocolate sauce, strawberry sauce,
chocolate chips, sprinkles, chopped strawberries,
crushed oreos, coconut flakes, candied pecans
and toasted almonds

\$25 per person



MENU



NOLA NEIGHBORHOODS

FRENCH QUARTER

Includes: shrimp etouffee or BBQ shrimp and grits, duck confit empanadas, niçoise, frog leg or crawfish lollipop and pain frais breads

TREME/BYWATER/MARIGNY

Includes: gumbo 3 ways, louisiana long grain rice, mustard-based potato salad, fried green tomato with remoulade, chicken and waffle bites in a cone, creole tomato salad and sliced crispy French bread

UPTOWN/GARDEN DISCTRICK

Includes: fancy deviled eggs with cajun caviar, carved beef wellington, fried oysters & brie a la clancy's, mousseline 3 ways (vegan) and watermelon salad



pricing available upon request



M E N U



NOLA NEIGHBORHOODS

ARTS/WAREHOUSE DISTRICT

Includes: spring rolls, pressed goat cheese (floral, fruit and herb), chutneys, honey and fig jam assortment of crackers and breads,

Enhancements: carpaccio (beef, tuna and salmon - selection of 2), spread boards, butters, spreadable cheeses, cream cheese and honey

SUCRE DESSERT STATION

Includes: mini bon bons, bread pudding poppers and macarons



pricing available upon request



MENU



BUFFET MENU

Choice of 2 Protein, 1 Starch, 2 Veg, 1 Salad,
Rolls and Butter

Starches: truffle mashed potatoes, sweet potato
casserole, roasted, red potatoes, tofu dirty rice
(vegan)

Vegetables: corn maque choux, roasted corn on
the cob, green beans & crispy onions, roasted
baby carrots, charred brussel sprouts and
roasted broccolini

Salads: grilled louisiana squash salad, north
shore green beans, creole tomato, grilled red
onion and creole mustard vinaigrette

shaved broccoli, cauliflower, and brussel sprout
salad with parmesan and sherry shallot
vinaigrette

creole cobb salad, b&w arugula, baby iceberg
lettuce, tomato, cucumber, goat cheese,
chopped cage free egg and pecan smoked bacon

Proteins: smothered chicken, stay fit, uniquely
nola, short ribs and chinese ribs

Includes: Assorted rolls and butter

\$140 per person

