

COTTAGE CATERING DELUXE MENU OPTIONS			
SERVICE			
Delivery Set Up Clean Up	Trash Removal Serving Staff Chef	Wait Staff/ Bussers Bartender Buffet	Plated Seated
PLACE SETTINGS			
Plates-Standard Black Disposables Plates-Deluxe Hard Plastics- Silver Rim Plates- China Utensils-Stainless	Utensils -Deluxe Hard Plastic Napkins-Paper Napkins -Cloth Napkins -Custom Color Chaffing Dishes- Wire	Chaffing Dishes- Deluxe Linens-Disposable Paper Linens-Standard White Linens- Custom Color Place Setting Cards Place Setting Cards- Deluxe	Floral Decoration Standard Floral Decoration- Custom Deluxe
PASSED HORS D'OEUVRES			
Shrimp & Avocado Spring Rolls Seafood Stuffed Mushrooms Chipotle Raspberry Bacon Wrapped Shrimp Crab Tarts Cocktail Shrimp Shrimp Stuffed Cherry Tomatoes	Lump Crab Meat Endive Leaf Tuna Tataki Nachos Smoked Salmon Pinwheel Spinach & Mushroom Quiche Tart Ricotta & Prosciutto Bruschetta Roasted Vegetable & Feta Pinwheel	Hummus & Fresh Basil Crostini Asian Noodle Salad filled Bamboo cups Goat Cheese & Mango Chutney Crostini Peanut Chicken Satay Asian Sesame Beef satay Fried Chicken Breast	Tenderloins with Dip Pineapple Teriyaki Salmon Skewers Sesame Shrimp Pinwheel Crab & Artichoke Crostini Crawfish Strudel Spinach Strudel Crawfish Caked with Smoke Tartar Sauce
SOUP & SALAD OPTIONS			
Gumbo Ya Ya Chicken & Sausage Gumbo Corn & Shrimp Bisque	Corn & Crab Bisque Corn & Crawfish Bisque Tomato Basil	Chicken Tortilla Broccoli & Cheese Baby Spinach Salad	N.O Muffulata Pasta Salad
CARVING STATIONS OPTIONS			
Crawfish Stuffed Turkey Breast Root Beer Glazed Pitt Ham Beef Tenderloin with Horseradish & Béarnaise	Raspberry Chipotle Pork Loin Rosemary Citrus Roasted Chicken Breast	Grilled Southwestern Flank Steak	
DISPLAY OPTIONS			
Gourmet Fire Grilled & Marinated Vegetables Season Raw Fresh Vegetables with Dips& Oils Fresh Baked Assorted Bread Arrangement Cocktail Shrimp (Cold) Marinated Crab Claws	Finger Sandwiches & Cocktail Croissants Pinwheel Wrap Variety Variety Salsa & Chip Presentation Smoked Salmon, Caper, Rye Bread & Cream cheese Deviled Egg	Artichoke Balls Hot Spinach & Artichoke Dip Hot Crab & Artichoke Dip Hummus & Pita Focaccia Sandwich Assortment Baked Spinach & Artichoke Brie En Croute	Praline Covered Brie Domestic & Imported Cheese Display Fresh Season Fruit with Pecan Cream Cheese Dip Assorted Sushi Rolls Cheese & Fruit
ENTREE OPTIONS		SIDE OPTIONS	
Rosemary Garlic Fire Grilled Chicken Breasts Chicken Marsala Cilantro Lime Marinated Chicken Breasts Grilled Salmon Encrusted with fresh Basil Pesto Grilled Puppy Drum with Lemon Butter Sauce Thin Sliced Seared Roast	Beef & Garlic Gravy Raspberry Chipotle Pork Loin Shrimp Alfredo Shrimp & Pesto Pasta Creole Crawfish Pasta White Wine Seafood Stuffed Mirliton	Sauteed Vegetable Medley Green Beans Almondine Garlic Mash Potatoes Blue Cheese & Chive Roasted Potatoes Fresh Pesto Pasta Roasted Vegetable	Alfredo Pasta CouCous Roasted Spring Herb Potatoes Marinated Fire Grilled Asparagus Balsamic Glazed Portobello Mushrooms
DESSERTS			
New Orleans Bread Pudding with Rum Sauce	White Chocolate Bread Pudding Dark Chocolate Mousse Cake		