

# 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

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