

# *Upgrade Menu Options*

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## *Tray Passed Appetizers*

- ~ **Boiled Shrimp with Cocktail Sauce**
  - ~ **Cold Smoked Seafood Canapés**
  - ~ **Coconut Shrimp**
  - ~ **Bacon Wrapped Grilled Shrimp**
  - ~ **Crawfish Won Tons with Bacon & Honey Mustard**
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## *Unlimited Buffet*

- ~ **Grilled Marinated Portobello Mushrooms with Wild Rice Pancakes**
  - ~ **Jamaican Grilled Shrimp with Cilantro Mayonnaise**
  - ~ **Boudin Egg Rolls with Creole Mayonnaise**
  - ~ **Shrimp Creole with Grilled French Bread**
  - ~ **Thai Park Sate with Hoi sin BBQ Sauce**
  - ~ **Shrimp Quesadillas**
  - ~ **Sautéed Spinach with Chevre Goat Cheese**
  - ~ **Dry Smoked Salmon with a Caper Cilantro Aioli & Chopped Olives**
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## *Specialty Stations*

- ~ **Fresh Oysters**
  - ~ **Boiled Shrimp**
  - ~ **Deep Fried Soft Shell Crabs**
  - ~ **Seafood Gumbo**
  - ~ **Warm Seafood Dip**
  - ~ **Marinated Crab Claws**
  - ~ **Shrimp Mold with Crostinis**
  - ~ **Pate en Croute**
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## *Carved Meats*

- ~ **Beef Tenderloin Wellington**
- ~ **Honey Smoked Turkey Breast**
- ~ **Mesquite Grilled Chicken Breast**
- ~ **Spiral Sliced Honey Pit Ham**
- ~ **Pepper crusted Boneless Prime Rib**
- ~ **Mesquite Smoked Turkey** (*white & dark meat*)
- ~ **Smoked Pork Loin**
- ~ **Mesquite Smoked Brisket**
- ~ **Mesquite Smoked Pork Ribs**
- ~ **Cashew Crusted Pork Loin**
- ~ **Roasted Turducken**
- ~ **Steamship Round**

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## *Lighted Seafood Station*

- ~ **Boiled Cocktail Shrimp**
- ~ **\*Seafood Bisque**
- ~ **Mini Potatoes**
- ~ **Shrimp Remoulade**
- ~ **Oysters on the Half Shell**
- ~ **\*\*Crawfish Pies**
- ~ **Smoked Salmon**
- ~ **Boiled Mushrooms**
- ~ **Assorted Condiments**

*\*Seafood Gumbo may be substituted for Seafood Bisque*

*\*\*Warm Seafood Dip may be substituted for Crawfish Pies*

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## *Specialty Desserts*

- ~ **Beignets or Chocolate Dipped Biscotti**
- ~ **Flaming Baked Alaska**

Flamboyant dessert featuring your choice of ice cream flavor and cake coated with a sweet meringue and delivered to your guests shortly after the cutting of the cake or during the flaming fruits. Available as an upgrade on to your package or to be served as an alternative to a groom's cake.
- ~ **Flaming Blueberries & Bananas Foster**

A wonderful accompaniment to the Baked Alaska or served over vanilla ice . Also available as a manned Flambé Station or for audience participation involving the Bride and Groom or special guest (additional charges apply).

## *Ice Sculptures*

*We have a wide range of ice carvings and price vary by style*

- ~ **Swan**
- ~ **Basket**
- ~ **Bride & Groom**
- ~ **Dolphin**
- ~ **Vase**
- ~ **Grecian Bowl**

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## *Alcohol*

### **Draft Beer**

Bud Light | Miller Lite | Mudbug King Cake Ale | Michelob Ultra | Blue Moon | Sam Adams | Cane Brake  
Killian's | Angry Orchard | Ziegen Bock

*\*subject to change*

### **House Wine**

Forest Ville: Merlot | Cabernet | White Zinfandel | Chardonnay | Moscato

### **House Liquor**

Vodka: McCormick | Rum: Castillo Silver | Gin: McCormick | Bourbon: Early Times | Scotch: McCormick  
Tequila: Pepe Lopez Gold | Bols Triple Sec | Amaretto de Padrino | Kapali Coffee Liqueur

### **Call Liquor**

Vodka: Skyy | Rum: Bacardi & Captain Morgan | Gin: Tanqueray | Whiskey: Jack Daniels & Seagram's V.O.  
Scotch: J&B | Tequilla: Jose Cuervo | Bols Triple Sec | Amaretto di Padrino | Kahlua Coffee Liqueur

### **Premium Liquor**

Vodka: Absolut | Rum: Bacardi & Malibu | Gin: Tanqueray & Bombay Sapphire | Whiskey: Jack Daniels &  
Crown Royal | Scotch: Chivas Regal | Tequila: Jose Cuervo Especial | Bols Triple Sec  
Amaretto di Padrino | Kahlua Coffee Liqueur | Bottled Domestic Beer

*Call for Pricing & Further Information – 985.580.1500*