



## *Cold hors d'oeuvres*

---

Sundried tomato basil crème on crostini's  
Chicken Pecan Salad on Cucumbers  
Smoked Salmon on Toast points  
Prosciutto wrapped asparagus  
Marinated Shrimp  
Smoked Tuna dip with crackers  
Smoked pork tenderloin on crostini's with roasted corn relish  
Almond chicken salad on croissants  
Marinated Vegetables (asparagus soy, roma tomatoes balsamic, mushrooms  
Worcestershire)  
Boiled Shrimp with cocktail sauce  
West Indies Salad

## *Hot hors d'oeuvres*

---

Meatballs (Swedish, Sweet n Sour, BBQ or Italian)  
Vegetable and Pork Eggrolls with sesame dipping sauce  
Mini quiche  
Fried Chicken Fingers with homemade dipping sauce  
Buffalo Wings  
Grecian Triangles  
Crab Cakes with smoked tomato Remolaude  
Stuffed mushrooms  
Cajun Boudian with creole mustard  
Fried dill pickles  
Crawfish Orleans with puff pastry shells  
Grilled Chicken kabobs  
Shrimp Locksley with puff pastry shells  
Bacon Wrapped scallops  
Sautéed Shrimp with Bread toastetts  
Smoked Sausage bites with Jezebel sauce  
Fried Mushrooms with Horseradish sauce  
Fried or Sautéed Crab Claws  
Grilled Oysters on half shell with casino butter



## *Carving Stations*

---

***(Carved onsite by Chef and served with Silver Dollar Rolls)***

Smoked Inside Round with Au Jus and Horseradish sauce

Steamship Round of Beef with Au Jus and Horseradish

Pork Tenderloin with corn relish

Beef Tenderloin with Mushroom Au Jus

Roasted Leg of Lamb with Mint jelly

Whole Turkey breast with Jezebel sauce

Roasted strip loin of beef with spicy Dijon aioli

Whole Roasted Pig with BBQ and Jezebel

Virginia Ham with Pineapple salsa

Roasted Prime Rib with Au Jus and Horseradish

## *Cold Trays*

---

Fresh Crudités (broccoli, cauliflower, carrots, celery sticks, yellow squash, zucchini, served with buttermilk dip)

Fresh Fruit (honeydew, cantaloupe, strawberries, pineapple, grapes, served with marshmallow dip)

Cheese Display (Swiss, pepper jack, cheddar, smoked gouda served with peppered cream cheese ball and crackers)

Antipasti Display (cubed meats, cheese and vegetables in chef's Italian vinaigrette)

Smoked Salmon Display with red onions, chopped eggs, capers, black olives and crackers

Marinated Vegetables (asparagus soy, roma tomatoes balsamic, mushrooms Worcestershire)

Select Cold Meat Tray (Ham, Turkey, Roast Beef, Salami with sliced cheddar, swiss, and American with Rolls)

Grilled Vegetable Tray (Assorted Vegetables grilled with feta cheese dip)



## *Hot Bar Stations*

---

Mashed Potato Bar with Cheddar, Chopped bacon, sour cream whipped butter and green onions

Grit bar with cheddar, bacon, green onions and smoked gouda

Pasta bar with penne, bowtie, marina, alfredo and pesto sauce with parmesan cheese and roasted red peppers

Seafood boil choice of shrimp or crawfish with red bliss potatoes, corn on cob, sausage and mushrooms

Mexican bar with flour/corn tortillas, tacos, fajitas, seasoned ground beef, shredded lettuce, shredded cheddar, sour cream, guacamole, jalapeños and tomato salsa

## *Hot Dips*

---

*(Served with Crostini's)*

Crab and Champagne Dip

Spinach Dip

Artichoke Dip

Crawfish Orleans served with puff pastry shells

Shrimp Locksley served with puff pastry shells

Queso dip with tortilla chips

Baked brie encroute with raspberry jam, brown sugar and toasted almonds



## *Salads*

---

Mixed Green with 3 assorted dressings, cucumbers and tomatoes  
Classic Caesar with fresh croutons, parmesan cheese and Caesar dressing  
Stapleton Coleslaw with shredded cabbage, onions and pickles in a  
mayonnaise dressing  
Marinated coleslaw with oil, vinegar and seasonings  
Mustard potato salad  
Loaded potato salad  
Vegetable pasta salad with penne and fresh vegetables and parmesan  
cheese in chef's vinaigrette  
Bowtie Pasta salad with ham, vegetables and artichokes with parmesan  
cheese dressing  
Corn and Black Bean salad  
Shrimp salad (poached shrimp and vegetables in mayonnaise dressing)  
Fresh tomato and mozzarella salad with basil vinaigrette  
Marinated Fruit salad  
Spring mixed with 3 assorted dressings, cucumbers and tomatoes

## *Gumbo / Soups*

---

Mama's Seafood Gumbo with rice  
Chicken and Sausage Gumbo with rice  
Duck Mushroom Gumbo with rice  
Oyster Spinach Bisque  
Crawfish Andouille Chowder  
Crawfish Bisque  
Tomato Basil Soup  
Smoked Beef Chili  
French Onion  
Crème of Broccoli  
Smoked Corn and Tomato  
Asparagus Bisque



## *Vegetables and Starches*

---

Twice Baked potatoes  
Creamed red bliss mashed potatoes with sour cream  
Rosemary roasted potatoes  
Macaroni and Cheese  
Smoked Gouda Cheese grits  
Parsley and Butter new potatoes  
Cajun rice pilaf  
Spanish rice  
Cheddar Cheese grits  
Wild rice with sliced mushrooms  
Potato Casserole  
Stapleton Cheesy Potatoes  
Mashed sweet potatoes with butter and brown sugar  
Penne alfredo with parmesan  
Green bean almondine with bacon and onions  
Fresh Buttered asparagus  
Steamed broccoli  
Zucchini medley  
Glazed carrots  
Field peas with country ham  
Baked BBQ beans  
Blackeye peas with bacon and onions  
Black beans with cumin  
Green Peas with diced carrots  
Vegetable medley  
Risotto mushroom or spinach  
French fries  
Smothered cabbage  
Spicy potatoes  
Lima beans  
Hushpuppies  
Baked potatoes  
Fried Green tomatoes with smoked tomato Remolaude



## *Entrees*

---

Beef Burgundy with mushrooms  
Beef Stroganoff  
Sliced Roast Beef with Au Jus  
Whole Roasted Pig with Jezebel and BBQ sauce  
Grilled 12 oz Rib eyes or Grilled 10 oz New York Strips  
Grilled Petite 6-7oz Filet Mignon  
Chopped BBQ Beef or Pork  
Hamburgers and/or Hot Dogs with all the trimmings  
Smoked Prime Rib with Au Jus and Horseradish sauce  
Smoked or Grilled Chicken 8 piece or breast  
Fried Chicken 8 piece or breast  
Fried chicken fingers with dipping sauce  
Sautéed chicken fingers in white wine sauce  
Cajun or Italian Fried turkey  
Baked turkey breast with cornbread dressing and gravy  
BBQ chicken breast or 8 piece  
Sautéed chicken with artichoke butter  
Seared Chicken breast with smoked tomato butter  
Chicken pot pie with vegetables in a biscuit dough  
Chicken Marsala  
Seafood Gumbo or Chicken and Sausage Gumbo with rice  
Crawfish Locksley or Shrimp Locksley pasta  
Shrimp Creole  
Fried Catfish with cocktail and tartar sauce  
Fried Shrimp with cocktail and tartar sauce  
Fried Oysters with cocktail and tartar sauce  
Crab Stuffed Flounder with Lemon Butter  
Grilled Grouper with Smoked tomato butter  
Seafood Newburg with Rice  
Grilled Salmon with Lemon Butter  
Duck and Wild Mushroom gumbo  
Baked Catfish with Lemon butter  
Grilled Chicken Kabobs  
Seafood or Chicken and Sausage Jambalaya  
Marinated and Grilled Quail  
Lamb Lollipops with Mint Au Jus  
Cajun Shrimp and Grits  
Seafood Au Gratin  
Beer Battered Shrimp  
Louisiana Red Beans Sausage and Rice  
BBQ Ribs

Smoked Pork Tenderloin with corn relish  
Smoked Pork Chops with apple chutney  
Homemade lasagna or spaghetti

\*\*\*We recommend frying or grilling on site for best quality\*\*\*



## *Desserts*

---

New York Cheesecake with strawberry sauce  
Bread pudding with whiskey sauce  
Apple, Peach, Blackberry or Cherry Cobbler  
Banana Pudding  
Key Lime pie  
Carrot cake  
Assorted cookies and brownies  
Assorted mini cheesecakes  
Ice cream with 3 sauces (chocolate, caramel and strawberry)  
Sweet potato pie  
Pecan pie  
Pumpkin roll  
Pecan surprise pie  
Pumpkin pie  
Apple pie  
Buttermilk pie  
Icebox Lemon pie



## *Whole roasted pig*

---

Pick up price \$400 plus tax  
Delivery price \$450 plus tax  
Served price \$550 plus tax and service charge

*Prices include BBQ and Jezebel Sauce  
all pig orders must be received **10 days in advance.**  
Average size is 90- 100 lbs  
A deposit of \$150 is required.*

## *Pick up items only*

---

bag of 36 rolls	\$12
Bbq pork or beef	\$8/lb
Smoked chicken (8 pc cut)	\$6/lb
Smoked ribs	\$15/slab
Baby back ribs	\$18/slab
Chicken & sausage jambalaya	\$25/gallon
Smoked Turkey	\$35
Fried Injected Turkey	\$35
Seafood jambalaya	\$35/gallon
Crawfish Locksley	\$35/gallon
Seafood gumbo	\$50/gallon
Shrimp Locksley	\$35/Gallon
Boiled shrimp (31/35 ct)	\$market price
Marinated shrimp	\$15/lb
Smoked tuna dip	\$50/half gallon
Pimento cheese spread	\$30/half gallon
All side dishes	\$2/person
Bbq sauce	\$10/half gallon
Jezebel sauce	\$15/half gallon
Tartar sauce	\$10/half gallon
Cocktail sauce	\$10/half gallon

**\*\*orders must be received 2 days in advance\*\***

*Minimum 50% deposit is required to reserve the date of event  
Final payment must be made on or before the day of event*