



6705 Pine Forest Road  
Suite 600  
(850) 898-3448

# Delivery and Takeout Catering

## Hot Appetizers

1 quart serves 10-12

Spinach Artichoke Dip with chips (qt.)	\$25
Boudin Balls (per 25) <small>Served with Southpaw Sauce</small>	\$35
Alligator Sausage Sliders <small>Served with Southpaw Sauce</small>	\$35
Buffalo Wings 5 dz. \$55 10 dz.	\$105
Fried Chicken Fingers (per 25) <small>Served with Honey Mustard or BBQ Sauce</small>	\$25

## Gumbo & Soup

1 quart - 4 8 oz. servings

	Quart	Gallon
Crab Bisque	\$23	\$78
Shrimp & Corn Soup	\$18	\$70
Seafood Gumbo	\$21	\$80

## Sandwich Trays

### Traditional Sandwich Tray

Premium ham, turkey breast or roast beef on white or wheat bread with mayo and mustard blend cut into quarters. (50Piece) \$34.95

### Poboy Tray

Premium ham, turkey breast or roast beef on fresh poboy bread cut into cocktail sandwiches. All dressed with lettuce, tomato and mayo. 50Piece \$64.95

### Cocktail Muffulettas

Muffuletta bread with genoa salami, premium ham, mozzarella and olive salad mix served cold. (25 Piece) \$49.95

## Entrees

1 quart - 4 8 oz. servings Gallon feeds 15-20 Full Pan feeds 20-30  
Full pan comes with Rice, Salad and, Garlic Bread/Rolls

	Qt.	Gallon	Full Pan
Red Beans & Rice	\$15	\$55	\$115
Crawfish Etouffee	\$25	\$85	\$170
Lasagna			\$135
Cajun Spaghetti			\$115

## Fried Seafood Trays

Served with tartar or cocktail  
5 pounds feeds 8-10 meals or 20-24 appetizers

Catfish Strips	\$14 lb.	Shrimp	\$16 lb.
Crawfish	\$25 lb.		

Boiled Crawfish and Crabs upon request based on market price and seasonality.

## Sides

1 quart - 4 8 oz. servings Gallon feeds 15-20

	Quart	Gallon
Mashed Potatoes	\$10	\$35
Black Eyed Peas	\$15	\$40
Green Beans w/bacon	\$15	\$55
Lima Beans	\$18	\$60
Vegetable Medley	\$15	\$50

## Desserts

feeds 15-20 Served with white chocolate sauce.

	1/2 Pan
Blueberry Bread Pudding	\$44.95
Chocolate Chip Bread Pudding	\$44.95
Raisin Bread Pudding	\$44.95
Banana Pudding	\$44.95
Pecan Pie	\$39.95
Cheesecake	\$39.95



# Special Events Catering

## Suggested Entrée Options (Choose Two)

- Acadian Catfish
- Grilled or Fried Catfish
- Oven Roasted Pork Loin
- Fried or Grilled Shrimp
- Shrimp Fettuccini
- Grilled or Fried Chicken Breast
- Lasagna
- Spaghetti over Angel hair pasta
- Prime Rib

## Salad Options (Choose One)

- Fresh Arcadian Mix
- Pasta Salad
- Caesar Salad

## Salad Dressings (Choose Two)

- House (Parmesan Vinaigrette)
- Ranch
- Blue Cheese
- Caesar
- Italian
- Honey Mustard
- Thousand Island

## Suggested Appetizers (Choose Two)

- Mozzarella Cheese Nuggets
- Fried or Grilled Chicken Tender Nuggets
- Turkey and Ham Finger Sandwiches
- Fresh Seasonal Fruit Tray
- Boudin Balls
- Spinach and Artichoke Dip
- Chips And Salsa

## Side Options (choose Two)

- Mash Potatoes
- Green Beans
- Chef's Cut Vegetable Medley
- Sweet Potato Crunch
- Lima Beans
- Black Eye Peas
- Sweet Peas

*If there is an entrée, side item, or salad that you would like to have that is not listed please feel free to let us know.*

**The per head Pricing ranges from \$18.50 to 24.50 based on the entrees chosen**

**Pricing includes:  
Dinnerware, Glassware, and Place Settings with cloth napkins.**

**Staffing is recommended at 1 server for every 35 guests at \$15 per hour for a minimum of 5 hours.**

**Taxes and gratuity not included.**

**We can also provide bartenders to serve your alcoholic beverages.**

