

Catering Menu

These are only a sampling of items we prepare. If nothing below tingles your taste buds, let us know and we can build a menu to suit your event.

John Chabot

"The Caterer"

Pork Tenderloin

1. Creole Honey Mustard Cream Sauce
2. Raspberry Chipotle Demi-Glace
3. Ancho Blackberry sauce
4. Orange Marmalade Horseradish Sauce

Grilled Chicken Breast

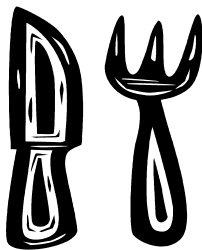
1. Creole Honey Mustard Cream
2. Raspberry Chipotle Demi-Glace
3. Ancho Blackberry Sauce
4. Orange Marmalade Horseradish Sauce
5. Sundried Tomato Asiago Cream
6. Artichoke Lemon Caper Cream
7. Chipotle Honey Cream
8. Marsala Mushroom Demi-Glace

Beef Tenderloin

1. Raspberry Chipotle Demi-Glace
2. Ancho Blackberry Demi-Glace
3. Horseradish Sauce
4. Roasted Garlic Demi-Glace
5. Port Wine Demi-Glace
6. Gorgonzola Rosemary Cream

Petite Beef Tender (Teres Major)

1. Raspberry Chipotle Demi-Glace
2. Ancho Blackberry Demi-Glace
3. Horseradish Sauce
4. Roasted Garlic Demi-Glace
5. Port Wine Demi-Glace
6. Gorgonzola Rosemary Cream



BBQ – We'll smoke anything!!

Brisket, Ribs, Sausage, Chicken.....

Chicken and Waffles

Cornbread waffle with corn and green onions topped with fried boneless chicken breast and served with chipotle honey gravy

Prime Rib

Slow Roasted and served with au jus and horseradish sauce

Beef Tenderloin Tips

Tenderloin tips braised with carrots, onion, garlic, fresh thyme and a cabernet demi-glace

Teriyaki Chicken

Marinated chicken breast with a charred pineapple teriyaki glaze

Greek Chicken Halves

Slow roasted chicken halves marinated with fresh rosemary, lemon and Greek seasoning

Creole Pork Chop Etouffe'

Fresh pork chop smothered in a Creole Gravy

Not your Momma's Meatloaf

Ground beef meatloaf with Blue cheese roasted corn, carrots, caramelized onions and a chipotle honey tomato glaze

Bourbon St Chicken and Shrimp

Grilled chicken breast with Shrimp Etouffe'

Shrimp Creole

Gulf coast shrimp cooked with garlic, onions celery, bell peppers and tomatoes

Char Grilled Steaks

Rib Eye, Filet Mignon, NY Strip, Top Sirloin, T-Bone, Porterhouse, Flat Iron

Chicken Fried Chicken

Panko flour hand breaded. Served with Chipotle Honey Cream Gravy or Classic Black pepper Cream Gravy

Chicken Fried Steak

Panko flour hand breaded. Served with Classic Black pepper Cream Gravy

Shiner Braised Pork

Pork shoulder braised with pineapple, chipotle peppers and shiner bock

Catering Menu

Fajita Menu

Grilled Margarita Chicken Fajitas

Grilled marinated chicken in a fresh lime marinade

Grilled Beef Fajitas

Grilled Skirt steak marinated with ancho pepper, lime, garlic and olive oil

Fresh Veggies

Sauteed red/green bell peppers and onions
Roasted zucchini, yellow squash and carrots

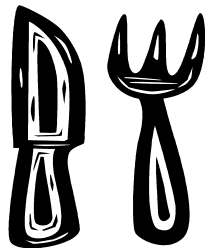
Roasted Corn Black Bean Cilantro Rice

Rice tossed with fresh roasted corn, black beans, garlic, onions and fresh cilantro

Blended Corn and Flour Tortillas

Assorted Salsa's

Charred Pineapple Chipotle Salsa
Fire Roasted Tomato Salsa
Avocado Lime Cilantro Sour Cream
Peach or Mango Pico de Gallo
Shredded Cheese * Green Onions, Jalapeno's



Pasta Menu

Italian Sausage & Peppers

Sweet & hot Italian sausage, bell peppers, onions, garlic and marinara sauce

Toscana

Grilled chicken and Italian sausage with bell peppers, onions, garlic and marinara sauce

Asiago Chicken

Grilled chicken with red onions, bacon and sundried tomato Asiago cheese cream

Gorgonzola Chicken

Grilled chicken with caramelized red onions, fresh rosemary and Gorgonzola cheese cream

Cajun Crawfish Pasta

Grilled chicken with onions, garlic, bell peppers and a tasso ham crawfish parmesan cheese cream

Greek Pasta

Grilled chicken or Shrimp, artichokes, red onions, sundried tomatoes, kalamata olives and lemon caper cream. Served with Feta cheese

Chicken di Parma

Grilled chicken Prosciutto ham, peas, onions, garlic and Parmesan cheese cream

Pasta Pesto Primavera

Grilled chicken or Shrimp with broccoli, zucchini, red onions, roasted red peppers and fresh basil pesto Parmesan cream

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Veggies.....

Roasted Medley

Zucchini, yellow squash, carrots, red onions and red peppers with garlic and olive oil

Green Beans and Carrots

Roasted carrot sticks and green beans with garlic and olive oil

Ratatouille

Tomatoes with garlic, onions, zucchini, eggplant, bell peppers, fennel and basil

Glazed Carrots

Fresh baby carrots with an orange ginger sugar glaze

Roasted Zucchini and Carrots

Fresh Roasted Zucchini and carrots

Okra and Tomatoes

Fresh Okra stewed with tomatoes, garlic, onions and Cajun spices

SALADS.....

Caesar Salad

Romaine lettuce tossed with croutons, Parmesan cheese and House-made Caesar dressing

Italian Tossed Salad

Romaine lettuce blend tossed with tomatoes, cucumbers, carrots, red onions, black olives, croutons and Italian Dressing

Tossed Salad

Romaine lettuce blend tossed with tomatoes, cucumbers, carrots, red onions, black olives, croutons and choice of dressing

Rice, Potatoes and.....

Yukon Gold Mashers

Yukon Gold potatoes with butter, salt and pepper

Smashed Red Potatoes

Baby red potatoes smashed with bacon, sour cream cheddar jack cheese, butter and green onions

Herb Roasted Reds

Fresh red potatoes roasted with olive oil and tossed with fresh herbs

Cheese Mashers

Yukon Gold mashers with Asiago, Parmesan, Gorgonzola or Cheddar cheese

Southwestern Rice

White rice tossed with roasted corn, black beans, onions and cilantro

Roasted Veggie Rice

White rice tossed with roasted zucchini, yellow squash, red peppers, red onions and carrots

Greek Lemon Herb Feta Rice

Lemon infused rice with fresh herbs, Feta cheese, roasted red peppers, onions, garlic and Kalamata olives

Polenta

Italian polenta baked with choice of Asiago, Parmesan, Gorgonzola or Goat cheese

Bread.....

Garlic Breadsticks

Fresh Baked Sweet Yeast Rolls

Cornbread

French Rolls

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