

Hors d'oeuvres

(Choose 7)

Hot

- ◆ *Coconut Shrimp*
- ◆ *Crawfish Pies*
- ◆ *Sesame Chicken*
- ◆ *Fried Catfish Tenderloins*
- ◆ *Barbecue Shrimp*
- ◆ *Boudin Balls*
- ◆ *Mini Meat Pies*
- ◆ *Mini Egg Rolls*
- ◆ *Mixed Sausage Skewers with Cajun mustard*
- ◆ *Pit Boss Bacon Wrapped B-B-Q Chicken Brochettes*
- ◆ *Shrimp and Cajun Sausage Skewers w/ Bell Peppers*

Cold

- ◆ *Toast Points w/ Cajun Cheese (Pork)*
- ◆ *Fresh Guacamole w/ Dinosaur Chips*
- ◆ *Shrimp Wrapped in a Snow Pea w/ a Tangy Orange Sauce*
- ◆ *Deviled Eggs*
- ◆ *Assorted Spiral Wraps*
- ◆ *Cucumber Sandwiches*
- ◆ *Bruschetta*
- ◆ *Assorted Marinated Olives*
- ◆ *Antipasto Skewers- Sun dried Tomato, Artichoke Heart, Buffalo Mozzarella and Kalamata Olive*
- ◆ *Marinated Mushrooms*
- ◆ *Buffalo Mozzarella w/ Fresh Tomato and Basil*

Fountain Station

- ◆ *Fresh Fruit*
- ◆ *Fruit Parfait*
- ◆ *Garden Vegetables*
- ◆ *Homemade Ranch*
- ◆ *Displays (Fruit Tree or Ice Sculpture or Flowers)*

Main Serving Line

Entrée (choose 1)

- ◆ *Crawfish Etouffee*
- ◆ *Pork and Sausage Jambalaya*
- ◆ *Chicken and Sausage Pastalaya*
- ◆ *Shrimp Fettuccine*
- ◆ *Shrimp Etouffee*
- ◆ *Shrimp Creole*
- ◆ *Chicken and Tasso Pasta*
- ◆ *Chicken Vodka Pasta*
- ◆ *Chicken Florentine*
- ◆ *Beef Stroganoff*
- ◆ *Seafood Pasta*
- ◆ *Crawfish or Shrimp Julie over Bowtie Pasta*
- ◆ *Crawfish, Shrimp and Tasso Pasta*

Appetizers (choose 5)

- ◆ *Petit Meatballs- Italian or Cajun*
- ◆ *Crispy Fried Chicken Drumettes*
- ◆ *Barbecue Smokie Sausages*
- ◆ *Assorted Deli Sandwiches*
- ◆ *Spinach and Artichoke Dip*
- ◆ *Queso Cheese Dip with Tortilla Chips*
- ◆ *Sun-Dried Tomato Pesto Torte with Crackers*
- ◆ *Shrimp Mold*
- ◆ *Seven Layer Mexican Dip*
- ◆ *Sauté Mushrooms*
- ◆ *Seafood Pimento Mold*
- ◆ *Assorted Cheeses*
- ◆ *Mandarin Orange & Mixed Greens w/ Ginger and Garlic Dressing*
- ◆ *Cucumber, Tomato and Mint Pasta Salad*
- ◆ *Cesar Salad*
- ◆ *Spring Mix w/a Mango Vinaigrette*
- ◆ *Greek Salad with Crumbled Feta and Kalamata Olives*
- ◆ *Mixed Green Salad w/ Creamy Italian Dressing*
- ◆ *Spinach and Feta Salad with a Strawberry/Walnut Vinaigrette*

Carving Station

Carving (Choose 1)

- ◆ *New Orleans Roast Beef*
- ◆ *Spiral ham*
- ◆ *Smoked Turkey Breast*
- ◆ *Smoked Pork Loin served with a Thibodaux Sauce*
- ◆ *Boston Butt*

(Above accompanied by pistolettes)

Soup Station

Gumbo/Soup (choose 1)

- ◆ *Chicken and Sausage Gumbo*
- ◆ *Seafood Gumbo*
- ◆ *Corn and Shrimp Cream Base*
- ◆ *Tortilla*
- ◆ *Cream Of Asparagus*
- ◆ *Crab Bisque*
- ◆ *Clam Chowder*
- ◆ *French Onion*
- ◆ *Baked Potato Soup w/ Fixings*
- ◆ *Harvest Mushroom Bisque*
- ◆ *Pasta Fagioli*
- ◆ *Egg Drop Soup w/ Fried Wontons*
- ◆ *Crab and Asparagus*
- ◆ *Fire Roasted Vegetable*
- ◆ *Minestrone*
- ◆ *Lemon Grass*
- ◆ *Broccoli and Cheese*
- ◆ *Cabbage and Smoked Sausage*
- ◆ *Pumpkin Soup*
- ◆ *Chilled Melon Soup (In season)*

ULTIMATE MENU

Hors d'oeuvres

Hot

- ◆ *Duck Tenderloin with Honey Mustard*
- ◆ *Fried Ravioli with Crawfish Julie Sauce*
- ◆ *Beef Tenderloin Medallions with Aioli*
- ◆ *Bacon-Wrapped Stuffed Mushrooms*
- ◆ *Stuffed Artichoke Hearts*
- ◆ *Shisk-ka-Bobs (Chicken, Beef, Portabella Mushrooms OR Shrimp)*
- ◆ *Seafood Hushpuppies with Creole Mustard*
- ◆ *Smoked Duck Quesadillas with Chipotle Sauce*
- ◆ *Chicken Brochettes*
- ◆ *Cuban Sandwich*
- ◆ *French Dip Minis*
- ◆ *Moroccan Lamb Kabobs w/ Mint Aioli*
- ◆ *Fried Quail*
- ◆ *Crab Cakes with a Florentine Sauce*
- ◆ *Fried Oysters*
- ◆ *Stuffed Jalapenos*
- ◆ *Shrimp Quesadillas*
- ◆ *Italian Sausage-Stuffed Mushrooms*
- ◆ *Smoked Soft Shell Crab*
- ◆ *Crawfish Bread*
- ◆ *Seafood Stuffed Pistolettes*
- ◆ *Fish Tacos*
- ◆ *Surf n Turf*
- ◆ *Skewered Tempura Battered Lobster*
- ◆ *Bacon Wrapped Ginger Soy Scallops*
- ◆ *Chicken Satays w/ Spicy Peanut Sauce*
- ◆ *Mini Cheese and Bacon Burgers*
- ◆ *Hoisin Beef & Scallion Rolls*

Cold

- ◆ *Summer Rolls w/ Asian Dipping Sauce*
- ◆ *Shrimp Stack with Dipping Sauce*
- ◆ *Ceviche*
- ◆ *Wasabi/Lime Crab Stuffed Cucumbers*
- ◆ *Roasted Duck w/ Hoisin Sauce*
- ◆ *Dueling Molds (Jumbo Shrimp w/ Shrimp Mold)*
- ◆ *Oyster Shooters*
- ◆ *Five-Pepper Humus with Toasted Flat Bread*
- ◆ *Sushi*
- ◆ *Mini Muffulettas*
- ◆ *Crab Deviled Eggs*
- ◆ *Crescent Caviar (Boiled Shrimp with Remoulade Sauce)*
- ◆ *Smoked Salmon on Toast Points w/ Citrus Glaze*
- ◆ *Blacken Snapper w/ Roasted Garlic*
- ◆ *Chocolate Covered Strawberries*
- ◆ *Chocolate Parfait*
- ◆ *All American Fruit Cup (Strawberries, Blueberries and Whipped Cream)*

Main Entrees

- ◆ *Catfish Savoy (Grilled Fish Topped w/ our Julie Sauce)*
- ◆ *Crawfish Bisque with Rice*
- ◆ *Beef Tenderloins with Masala Demi Gloss*
- ◆ *Ribeye Tips with Flamed Roasted Onions and Peppers*
- ◆ *Half and Half Special (Crawfish or Shrimp Etouffee w/ Fried Crawfish/Shrimp)*
- ◆ *Blue Crab and Shrimp Alfredo*
- ◆ *Shrimp Augratin with Crabmeat*
- ◆ *Chicken or Lamb Curry*
- ◆ *Chicken or Shrimp Tikka Masala*
- ◆ *Veal or Lamb Chops w/a Hunter Sauce*

Appetizers

- ◆ *Crab Dip with Crackers*
- ◆ *Oyster Bienville Dip with Crackers*
- ◆ *Antipasto*
- ◆ *Brie w/a Pecan Carmel Glaze*
- ◆ *American and Imported Cheeses*
- ◆ *Smoked Salmon Display*
- ◆ *Club Sandwiches*
- ◆ *Chicken and Tuna Croissants*
- ◆ *Turkey Salad on Whole Wheat*
- ◆ *Mini Muffulettas*

Carving Station

- ◆ *Prime Rib*
- ◆ *Smoked Brisket*
- ◆ *Beef Tenderloin*
- ◆ *Smoked Porkloin Served w/a Blueberry Demi Glaze*
- ◆ *Turduckeon*
- ◆ *Steamship Round*
- ◆ *Cajun-Stuffed Pork loin*
- ◆ *Mesquite Smoked Skirt Steak with Flour Tortillas*

Soup Station

- ◆ *Smoked Duck and Andouille Gumbo with Rice*
- ◆ *Lobster Bisque*
- ◆ *Turtle Soup*

Specialty Stations

Oyster Bar (Seasonal)

Fresh Grand Isle Oysters Shucked in their natural juices displayed in an iced bowl served with lemons, hot sauce, horseradish, Worcestershire and crackers

Margarita Nachos

Walk-away nachos with beef, salsa, sour cream, guacamole and tortilla chips presented in a margarita glass rimmed with salt and garnished with a lime

Crescent City Caviar

Boiled jumbo Gulf shrimp placed in a cocktail glass topped with a Remoulade Sauce

Vegan-Vegetarian-Gluten Free

Station will be Designed with Signature Items Specifically for Special Diet and Religious Requests

Sushi Station

California rolls, tuna rolls and salmon roll, wrapped in nori and paper, rolled with avocados, celery, cucumbers and seafood. Soy Edamame served as a Hor D'ouvres. All hand rolled by our sushi chef.

Asian Station

Beef, chicken, shrimp and pork served with cabbage, water chestnuts, broccoli, celery, peapods, bamboo shoots, bell peppers & onions, Accompanied by Japanese noodles and Jasmine rice, stir-fried by our chefs in traditional woks. Sauces to include Sesame, Lemongrass ginger soy and Orange-Hunan.

Creole Station

Orleans Shrimp (Gulf shrimp place in a white wine sauce) and Crawfish Julie (Spicy cream sauce), placed on Stone ground Cheddar Grits

Grill Fish Station

*Snapper, Sea Bass, Tuna and other fresh fish grilled on open pit
Accompany Sauces: Julie Sauce, Mango/Mint Chutney, Miso Sauce,
Sesame Sauce, Salsa and Orange Ginger
Tuna Tataki served as a Hor D'oeuvres*

Brazilian Carving Station

*Variety of meats are cooked on large skewers, then passed around and
carved tableside by "Gaucho" Chefs. Meat Choices: Filet Mignon,
Sirloin Steak, Leg of Lamb, Pork Sausage and Chicken Breasts*

Mash Potato Station

*Creamy Yukon Gold Mash Potatoes placed in a Martini Glass with the
Following Garnishes Chosen by Your Guests: Chives, Hickory Smoked
Bacon Bits, Sour Cream, Cheese, Butter and Homemade Gravy*

Pasta Station

*Sauces- Alfredo and Marinara
Meats- Crawfish, Shrimp, Chicken and Tasso
Bowtie pasta
Vegetables- Fresh Squash, Zucchini, Mixed Peppers, Mushrooms,
Garden Fresh Chives, Creole Tomatoes, and Sweet Onions
Cheeses- Parmesan and Romano
Prepared by our Pasta Chef for your guests*

Artisanal Cheese and Breads

*A Collection of Assorted Cheeses, Breads and Fruit Displayed in a
Exceptional Presentation*

Wing Station

*Naked, Battered and Boneless Wings served with Cajun Sauce, BBQ
Sauce, Honey Mustard and Thai Sauce. Accompanied by Celery, Blue
Cheese and Ranch Dressing*

Candy Station

*Black and White or Color Coordinated Candies Exhibited in an
Elegant and Tasteful Fashion*

Spring Rolls

Design Your Own, Beef, Shrimp, Duck, Alligator, Pork, Lobster,, The Ingredients are Endless. Design Spring Rolls that Best Symbolizes You and Your Fiancé Marriage. Also included are Fresh Vietnamese Spring Rolls

BBQ Blues

A Station Designed with the BBQ Coinsure in mind. Pulled Pork, Brisket, Boneless Ribs, Smoked Chicken, Smoked Porkloin, Cajun Sausage served with a Collection of BBQ Sauces, Slaw and Mini Poboys Breads

Coosa Delait (Outside)

*Pig Roast on open pit
Accompanied by a Cajun Sauce and Pistolettes*

Shiskabobs (Outside)

*Beef, Shrimp, Chicken and Lamb
Bell peppers, Onions, Tomatoes
Served with Hummus, Pita Bread and Tortillas*

Charbroiled Oysters (Outside-Seasonal)

*Grand Isle Oysters Charbroiled in Butter and Italian Seasonings
Topped with Cheeses*

Banana Foster's Flamed Station

*New Orleans Original Receipt
Bananas served with a butter rum sauce, topped with Ice Cream*

Cheese Cake Station

New Style Cheese served with strawberries, blue berries, cherry jubilee, caramel and chocolate

Ice Cream

For that Special Touch, Provide Ice Cream to Top Your Wedding Cake

COCKTAILS

Liquor Package Selections

HOUSE

Vodka
Whiskey
Rum
Gin
Scotch
Tequila
Amaretto
Triple Sec

PREMIUM

Absolut
Crown Royal
Bacardi Rum
Tanqueray Gin
Chivas Regal
Jose Cuervo
Jack Daniel's
Malibu Rum
Glenn Levitt
Jim Beam
Disaronno

**House Bar Package: \$9.00/Person plus (8.5%) tax and (18%) gratuity*

**Premium Bar Package: \$11.00/Person plus (8.5%) tax and (18%) gratuity.*

BEER PACKAGE

Miller Lite
Bud Lite
Budweiser
Coors Lite

HOUSE WINES

Merlot
Cabernet
White Zinfandel
Chardonnay

SPECIALTY DRINKS

Frozen Daiquiris
Frozen Margaritas
Martini Bar w/ Ice Sculpture

House and Premium include Keg Beer, House Wines, Soft Drinks and Set-ups.
Alcohol service on any package is unlimited for the entire time of your event. All Beverage inventories at end of event will be returned to Cashio's Catering.

Price is _____ plus tax and gratuity (18%) based upon _____ guests serving the wedding menu with no upgrades. Price will change if guests decrease.

Alcohol price is _____ per guests plus tax and gratuity (18%) serving the following packages _____, _____, & _____.

Date _____ Time of event: _____

Time to serve: _____

Included in price:

All paper supplies such as plates, forks and napkins.

Table cloths and skirting on caterer's tables.

Fifth teen dinning linen

Cashio's Catering will buss tables and empty trash throughout event

I accept the above proposal and will reserve the date with a \$500.00 (five-hundred dollars) non-refundable deposit. Payment is due in full 14 (fourteen) days before event.

Non-payment will cancel event.

Please sign and fax back to me at (225) 647-0459.

_____.

_____.

James Keller
Cashio's Catering