



300 INDUSTRIAL PARKWAY ~ SARALAND, ALABAMA 36571
TELE (251) 679-6666

HORS D'OEUVRES

HOT ITEMS

Creole Cheese Grits-available with smoked sausage, peppers & onions

**Spinach & Artichoke Dip-this classic can be served warm or chilled;
includes tortilla chips**

**Shrimp & Grits-rich stone ground grits paired perfectly with our bite
sized shrimp**

**Warm Crab Dip-this creamy concoction is always a crowd pleaser and can
also be served cold, includes toast points/rounds**

**Cajun Jambalaya or Pastalaya-homemade roux combined with onions &
bellpeppers... sausage, shrimp or chicken**

**Create Your Own Pasta-two pastas, two sauces... combine this with the
petite grilled chicken or add sautéed baby shrimp and WOW!**

**Low Country Seafood Bake-all the best of a Low Country Shrimp Boil
married with rich creole sauce, topped with cheese and baked**

**Garlic Shrimp with Penne-served in a creamy, herb vinaigrette sauce. Can
be served hot or cold.**

COLD ITEMS

**Chicken Salad-gourmet style served with a variety of crackers
(croissants available)**

**Shrimp Dip-minced shrimp & fresh green onions combined with other
spices served with crackers**

**Pasta Salad-rotini or bowtie pasta with bite sized veggies in our signature
Italian dressing**

**Mexican Cheese Cake-layers upon layers of cheeses, salsa, green onions
and mild chili peppers; served with tortilla chips**

**Tomato & Corn Salsa-homemade with black beans & fresh cilantro served
with tortilla chips**

**Bleu Cheese Ball-fresh bleu cheese, chopped black olives encrusted with
pecans, served with crackers**

**Cheese Ring-cheddar cheese with toasted almonds served with
strawberry glaze and crackers**

**Praline Dream-fresh candied pecans drizzled over cream cheese blended
with savory herbs**

**Homemade Garden Vegetable Dip- finely chopped broccoli, pimentos, &
cheddar cheese are the stars of this dish; served with crackers**

**Mozzarella, Tomato, Basil Salad- mozzarella pearls and grape tomatoes
prepared in a fresh basil dressing**

**Cole Slaw-finely chopped cabbage tossed in our special blend of
ingredients**

Potato Salad-a tasty and traditional choice for all occasions

“PICK UP” ITEMS

Savory Pork Roast-rotisserie cooked pork loin; can be sliced for sandwiches or served as an entrée in a warm au jus or jezebel sauce

Pork Sliders-mini smoked pulled pork sandwiches dressed in a homemade BBQ sauce and topped with cheddar cheese and onion straws

Cheese Burger Minis-simple yet delicious; meat, cheese and onions topped with a signature sauce then steamed for the ultimate flavor combination

Sweet & Sour Meat Balls-simmered in a tangy sauce

Sausage Medallions-smoked sausage sliced into bite sized pieces served with or without peppers & onions

Crab Cakes-delightful little bundles with fresh crab meat served with remolaude; this appetizer can easily be served as side dish of crab dressing if you prefer

Petite Chicken Tenders-herb roasted and served with your choice of two dipping sauces... creamy creole, jalapeno peach glaze, homemade ranch or sweet and smoky sauce

SPECIALTY ITEMS

Sauteed Jumbo Shrimp-deveined, chilled and served with cocktail sauce. Shell on Cajun boiled shrimp are also available.

Crudités-seasonal vegetables displayed in an assortment of ways; served with hummus and homemade ranch dressing

Cheese and Relish Display-includes pickled okra, olives, marinated mushrooms and cheese cubes

Seasonal Fruit-our beautiful color combinations can be skewered for a guest friendly & modern twist or traditionally displayed in bountiful glory

Seafood Gumbo-classic combination of seafood served with rice

Rotisserie Beef-herb roasted and great for sandwiches or the main dish

Mashed Potato Bar-we provide every topping imaginable and display it beautifully according to your setting

SWEETS

Old Fashion Chess Squares

Cheese Cake Bites-Variety

Fudge Brownies

Key Lime Delights

Bavarian Crème Filled Pastries

Dreamy Banana Pudding

Strawberry Tree

***In-house consultations can be scheduled and a personalized quote will be provided once your menu selection has been made.**

***All menu selections will include clear acrylic plates and forks as well as white napkins**

a copy of the rental agreement with your venue will be required if we are providing full service catering services

we require access to the food service area(s) 2 hours prior to meal service. Additional time may be required depending on your event details

access to adequate parking is required for loading and unloading purposes

minimum guest count required

Give us a call, we will exceed your expectations!