

OFFSITE CATERING

The Manor

AZALEA PACKAGE

\$18.00 per person | 20% Service Charge | 8.5% Sales Tax | 100 Guest Minimum

Cold Canapes - Choose Two

Fruit Display with Yogurt Dipping Sauce

Display of Fresh Seasonal Sliced Fruit with Yogurt Dipping Sauce

Farmers Market Vegetable Tray with Ranch

Display of Fresh Seasonal Garden Vegetables with Ranch Dipping Sauce

Domestic Cubed Cheese Tray

Presentation of Cheeses to include Mozzarella, Cheddar, Swiss, and Pepper Jack served with a selection of Gourmet Crackers

Cold Spinach and Artichoke Dip

Classic Spinach Dip with Housemade Garlic Crostini served Cold

Chicken Salad Sandwiches

Chicken blended with Mayonnaise, Celery, Scallions, and Herbs served on White Bread

Sliced Deli Wraps

A colorful presentation combining Authentic Southwestern Tortilla Wraps, Cajun Style Roast Beef, Smoked Turkey, and Black Forest Ham with Creamy Housemade Guacamole, diced Plum Tomatoes, and Local Seasoning cut into bite-size portions

Hot Hors d'Oeuvres - Choose Two

Spinach and Artichoke Dip

Classic Spinach Dip with Housemade Garlic Crostini

Cajun Fried Catfish

Our Famous Recipe of Spicy Catfish Bites lightly fried to a Golden Brown perfection, complimented with a Tangy Housemade Tartar Sauce

Praline Chicken

Crispy Fried Chicken Bites tossed with a Brown Sugar and Butter Cream Sauce

Housemade Cocktail Meatballs

Seasoned Choice Ground Beef, Roasted and covered with Choice of Housemade BBQ or Swedish Sauce

Boudin Balls

Handcrafted Boudin, fried to perfection and served with Spicy Mayo Dipping Sauce

Mini Meat Pies

Seasoned Beef wrapped in Dough and flash fried to a crisp golden brown perfection

Pasta and Rice - Choose Two

Grilled Chicken Alfredo

Sliced Grilled Chicken Breast tossed in a Light Parmesan Cream Sauce served with Penne Pasta

Chicken and Sausage Jambalaya

Tender Morsels of Chicken combined with Acadiana Style Smoked Sausage in a Savory Jambalaya Base

Louisiana Shrimp Alfredo

Fresh Louisiana Shrimp tossed in a Light Parmesan Cream Sauce served with Penne Pasta

Corn and Shrimp Pasta

Louisiana Crawfish and Roasted Corn simmered in an Herbed Cream Reduction served with Penne

Vegetable Pasta Jardinière

Sautéed Vegetables tossed in Olive Oil and Local Seasonings served with Pesto Aioli and Penne