



# PICNIC WITH A CHEF

## menu

### APPETIZERS

-4 options

Fried Oysters: hand breaded and deep fried

Sliders Pulled Pork or Pulled Chicken on sweet roll

Mini Spring Rolls sweet chili sauce

Trio of Chips n dips, Salsa, Spinach & Queso dip with Tortilla chips n more

### SALADS

Choose One

Classic Caesar Romaine, Shaved Parmesan, Croutons, Cesar Dressing

Tomato & Cucumber Salad Cherry tomatoes, Cucumber, Basil, vinaigrette

Pasta Salad Tri-color pasta, peppers, onions, cucumber, beans, vinaigrette

Potato Salad potatoes, mustard, mayo, eggs, sweet relish

Creamy Coleslaw Red/white Cabbage, carrots, Rice wine, Mayo, sugar

### MAIN MENU

Choose One

·Beef Brisket Slow Roasted Beef, fork tender

Ribeye Steaks Hand cut steaks grilled or Pan Seared

Burgers & Dogs All Beef quarter pound burgers and dogs grill just right!

Fish Fry Choice of Swai+, tilapia, Whiting, Cod\*, Snapper\*, Grouper\*, Perch\*

\*Market Price Special Order

Fried Chicken 8pc Cut Bone in Marinated Chicken breaded and deep fried

Jumbo Shrimp Large Shrimp deep Fried or Grilled to perfection

Ribs Specify Beef or Pork spareribs or baby backs

Slabs or Marinated Ribs grilled to perfection. Sauces on the side.

### SIDES

Choose Two (6-8 Options)

- Red Beans & Rice Yellow Rice, Dark/Light Kidney Beans, Peppers, onions, celery, Herbs
- Hushpuppies: Sweet & Spicy cornmeal ball deep fried
- Plantains Sweet Caribbean banana like veggie fried or oven roasted
- Collard or Kale Greens Broccoli, Cauliflower, Carrots, Onions & Peppers
- Mac n Cheese, elbow Macaroni, Heavy Cream, 3 cheeses
- Baked Beans Brown sugar, beans, ketchup, molasses, onions, (pork) specify vegetarian
- Fries, Hand cut potatoes twice fried to Golden perfections, dusted with seasoned salt
- Cob Corn, Sweet Corn grilled or boiled, butter dipped, salt n pepper. Seasonal

### DESSERT

4 options

Fresh Cut Fruit Trio Choose Three: Watermelon, Pineapple, Strawberry Cantaloupe, Grapes

Bread Pudding Warm Bourbon Sauce

Chocolate covered Cheesecake

Cookies & Brownies Assorted Platter

Caribbean Rum Sauce pound cake





# PICNIC WITH A CHEF

## SEAFOOD BOIL

- Seasonal seafood boiled in Cajun spices.
- We will provide paper towels, wet wipes, and serving table(s).
- Our Chefs will shop for all the ingredients.
- They will prepare, cook, and serve you and your guests on-site.
- Don't worry about clean-up, our Chefs do that as well!
- \*Serving table included for food.

30-35 people for \$1,000 | 36-40 people for \$1,200

41-45 people for \$1,400 | 46-50 people for \$1,600 | 51+ people Special Quote

**\*All prices are Services plus the cost of groceries.**

## SEAFOOD

3 Options

Shrimp Head on or off

Crawfish\*

Crab Legs

## INCLUDED ACCOMPANIMENTS

Red Potatoes

Corn on the Cob

Hard Boiled Eggs

Assorted Sausages Andouille, kielbasa, Red Hot

Lemons

Onions

Garlic bulbs

## BREAD

Crusty French Bread or Ciabatta

## INCLUDED SETUP

Paper Towels & Wet Wipes

Serving Tables with Trash Cans

## DESSERT

4 options

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Bread Pudding Warm Bourbon Sauce

Chocolate covered Cheesecake

Cookies & Brownies Assorted Platter

Caribbean pound cake with Rum Sauce

