

# Hors D'oeuvre Menus

These Menus are Hors D'oeuvre Portions

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## Menu One

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**Price Includes the Following**

❧ *Crudité Display* ❧

An Artful Array of Herbed Havarti, Smoked Gouda, Imported Sharp Cheddar, Swiss and Fontina Cheeses, Fresh Seasonal Fruits & Berries And Crisp Vegetables Served With Ranch Dip

❧ *Hors D'oeuvres* ❧

Selection of Two

**Andouille Sausage Bites**

Served With BBQ Sauce

**Vegetarian Spring Rolls**

Served With Sweet Chili Sauce

**Chicken and Black Bean Eggroll**

Served With Avocado Ranch

**Phyllo Triangles**

With Spinach and Feta

**Mini Muffulettas**

Traditional New Orleans Sandwich Consisting of Salami, Ham, Mortadella, Swiss Cheese and Homemade Olive Salad

**Catfish Strips**

Straight from Des Allemandes, the Cat fish Capital of the World, Thinly Cut Catfish Strips, Seasoned and Fried, Served With Cocktail and Tartar Sauces

**Sliced Roast Beef Atop French Bread Rounds**

Served With a Creamy Horseradish Sauce

**Corn Poppers with Jalapeño**

Served With Ranch Dressing

**Toasted Ravioli**

Served With Marinara Sauce

**Chicken Nacho**

Served in a Blue Corn Tortilla Edible Spoon

**Sliced Cucumber Rounds**

Topped with Dill Cream Cheese

Selection of Two

**Zucchini Boat**

Fresh Zucchini topped with Roasted Red Pepper Hummus

**Cancun Shrimp**

Coconut Battered Shrimp Fried and Served With Creole Marmalade

**Grilled Filet Mignon Bites**

Served With Béarnaise

**Shrimp Remoulade**

Served in Phyllo Cups

**Pat O's Wings**

*Fresh Chicken Wings Deep Fried and Served With  
Pat O's Own Bloody Mary Wing Sauce and Bleu Cheese Dressing*

**Caprese**

*Fresh Mozzarella, Grape Tomatoes  
and Basil on a Skewer  
Drizzled with a Balsamic Reduction*

**Chicken Kabob**

*Chicken with Red and Yellow Bell Peppers, Pineapple and Red Onions  
on a Skewer with a Pineapple Mustard Glaze*

**\$25.00++ Per Person Buffet**

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*Menu Two*

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**Price Includes the Following**

❧ *Crudité Display* ❧

An Artful Array of Herbed Havarti, Smoked Gouda, Imported Sharp Cheddar, Swiss and Fontina Cheeses, Fresh Seasonal Fruits & Berries And Crisp Vegetables Served With Ranch Dip

❧ *Dip* ❧

Selection of One

**Crab Mornay Dip**

Served Hot with Bread Rounds

**Spinach & Artichoke Dip**

Served Hot with Bread Rounds

**Spicy Cheese Tomato Salsa Dip**

Served Hot with Tortilla Chips

**Smoked Salmon Dip**

Served Cold with Bread Rounds

❧ *Hors D'oeuvres* ❧

Selection of Two

**Andouille Sausage Bites**

Served With BBQ Sauce

**Vegetarian Spring Rolls**

Served With Sweet Chili Sauce

**Chicken and Black Bean Eggroll**

Served With Avocado Ranch

**Phyllo Triangles**

With Spinach and Feta

**Mini Muffulettas**

Traditional New Orleans Sandwich Consisting of  
Salami, Ham, Mortadella,  
Swiss Cheese and Homemade Olive Salad

**Catfish Strips**

Straight from Des Allemandes, the Cat fish Capital of the World,  
Thinly Cut Catfish Strips, Seasoned and Fried, Served With  
Cocktail and Tartar Sauces

**Sliced Roast Beef Atop French Bread Rounds**

Served With a Creamy Horseradish Sauce

**Corn Poppers with Jalapeño**

Served With Ranch Dressing

**Toasted Ravioli**

Served With Marinara Sauce

**Chicken Nacho**

Served in a Blue Corn Tortilla Edible Spoon

**Sliced Cucumber Rounds**

Topped with Dill Cream Cheese

Selection of Two

**Zucchini Boat**

Fresh Zucchini topped with Roasted Red Pepper Hummus

**Cancun Shrimp**

Coconut Battered Shrimp Fried and Served With Creole  
Marmalade

**Grilled Filet Mignon Bites**

Served With Béarnaise

**Shrimp Remoulade**

Served in Phyllo Cups

**Pat O's Wings**

*Fresh Chicken Wings Deep Fried and Served With  
Pat O's Own Bloody Mary Wing Sauce and Bleu Cheese Dressing*

**Caprese**

*Fresh Mozzarella, Grape Tomatoes  
and Basil on a Skewer  
Drizzled with a Balsamic Reduction*

**Chicken Kabob**

*Chicken with Red and Yellow Bell Peppers, Pineapple and Red Onions  
on a Skewer with a Pineapple Mustard Glaze*

**\$28.00++ Per Person Buffet**

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*Menu Three*

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**Price Includes the Following**

❧ *Crudité Display* ❧

An Artful Array of Herbed Havarti, Smoked Gouda, Imported Sharp Cheddar, Swiss and Fontina Cheeses, Fresh Seasonal Fruits & Berries And Crisp Vegetables Served With Ranch Dip

❧ *Hors D'oeuvres* ❧

Selection of Two

**Andouille Sausage Bites**

Served With BBQ Sauce

**Vegetarian Spring Rolls**

Served With Sweet Chili Sauce

**Chicken and Black Bean Eggroll**

Served With Avocado Ranch

**Phyllo Triangles**

With Spinach and Feta

**Mini Muffulettas**

Traditional New Orleans Sandwich Consisting of Salami, Ham, Mortadella, Swiss Cheese and Homemade Olive Salad

**Catfish Strips**

Straight from Des Allemandes, the Cat fish Capital of the World, Thinly Cut Catfish Strips, Seasoned and Fried, Served With Cocktail and Tartar Sauces

**Sliced Roast Beef Atop French Bread Rounds**

Served With a Creamy Horseradish Sauce

**Corn Poppers with Jalapeño**

Served With Ranch Dressing

**Toasted Ravioli**

Served With Marinara Sauce

**Chicken Nacho**

Served in a Blue Corn Tortilla Edible Spoon

**Sliced Cucumber Rounds**

Topped with Dill Cream Cheese

Selection of Two

**Zucchini Boat**

Fresh Zucchini topped with Roasted Red Pepper Hummus

**Cancun Shrimp**

Coconut Battered Shrimp Fried and Served With Creole Marmalade

**Grilled Filet Mignon Bites**

Served With Béarnaise

**Shrimp Remoulade**

Served in Phyllo Cups

**Pat O's Wings**

Fresh Chicken Wings Deep Fried and Served With Pat O's Own Bloody Mary Wing Sauce and Bleu Cheese Dressing

**Caprese**

Fresh Mozzarella, Grape Tomatoes and Basil on a Skewer Drizzled with a Balsamic Reduction

**Chicken Kabob**

Chicken with Red and Yellow Bell Peppers, Pineapple and Red Onions on a Skewer with a Pineapple Mustard Glaze

Selection of One

**Chicken Diablo**

*Chicken Breast and a Jalapeno Slice  
Wrapped in Bacon*

**Louisiana Shrimp**

*Sautéed in Butter and Cajun Spices*

**Classic Shrimp Cocktail**

*With Cocktail Sauce*

**Shrimp En Brochette**

*Bacon Wrapped Shrimp With Cocktail Sauce*

**Stuffed Mushrooms**

*Whole Fresh Mushrooms Stuffed With Cream Cheese, Bacon, Red  
and Yellow Bell Pepper and a Delicious Blend of Spices*

**Beef Kabob**

*Beef with Pineapple, Cherie Tomatoes and Red Onions  
on a Skewer with A Teriyaki Glaze*

*❧ Carving Station ❧*

Selection of One

**Ginger Pork Loin**

*Marinated Pork Loin Roasted to a Golden Brown  
Served with Chimichurri and Blood Orange Sauce  
Accompanied by Warm Cocktail Rolls*

**Roasted Strip Sirloin of Beef**

*Marinated in Cracked Peppercorns, Kosher Salt and Garlic  
Served with Horseradish Aioli and Au Jus Sauce  
Accompanied by Warm Cocktail Rolls*

**Prime Rib**

*Traditional Prime Rib Slow Roasted to Juicy and Tender Perfection  
Served with Horseradish Aioli and Au Jus Sauce  
Accompanied by Warm Cocktail Rolls*

**\$35.00++ Per Person Buffet**

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**Tax and Service Charge**

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*All prices are subject to 8.25% Texas Sales Tax and a 20% Service Charge.  
Prices are subject to change without notice.*

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**Pricing Structure**

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*Prices Include Staff (Bartenders, Servers and Banquet Manager), Banquet Setup, Linens, Napkins, China, Silverware,  
Glassware and clean up.*