

Bourbon Street Menu Buffet

(Please choose three of the following)

Jambalaya

A Louisiana Tradition! Chicken & Sausage Smothered with Cajun spices and white rice.

Chicken & Sausage Gumbo

Tender Chicken & Louisiana Smoked Sausage smothered in a Cajun roux; served with white rice.

Red Beans & Rice

Creamy red beans seasoned to perfection with ham; served over white rice.

Salad Station

Mardi Gras Salad

Crisp Spring Mix tossed with red onions, carrots, bell pepper, and croutons. Served with House vinaigrette dressing.

Fried Seafood Station

Fried Gulf Fish

with a Creole Tartar Sauce.

Vegetable Selection:

Corn Macque Choux

Fresh Corn Seasoned with Pimentos & Green Bell Peppers.

Dessert Station

Bread Pudding

New Orleans Bread Pudding served with a Rum Sauce.

Pricing: \$40.00 per person

All served on premium disposable ware.

Taste of New Orleans Menu

Passed Hors d'oeuvres

Please choose three of the following:

Cajun Cocktail Meatballs

Cajun cocktail meats balls served with a special dipping sauce.

Alligator Bites

Louisiana Alligator sausage served with Remoulade Sauce.

Creole Crab Balls

Louisiana Blue Crab Meat seasoned to perfection served with Cocktail Sauce.

Shrimp Remoulade

Boiled Shrimp served on top of a garlic toast round with Remoulade Sauce.

Crab Meat Maison

Fresh Chilled Blue Crab Meat capers, celery, scallions, and fresh lemons served on a garlic toast rounds.

Eggplant Bruschetta

Roasted Eggplant pureed with olive oil, garlic, and Parmesan cheese; served on a garlic toast round.

Mini New Orleans Po-boy

Smoked Turkey dressed on French Bread.

Cajun Station

(Please choose one of the following)

Jambalaya

A Louisiana Tradition! Chicken & Sausage Smothered with Cajun spices and white rice.

Red Beans & Rice

Creamy red beans seasoned to perfection with ham; served over white rice.

Pasta Primavera

Fresh vegetables sautéed in oil olive and garlic tossed with pasta.

Salad Station

Mardi Gras Salad

Crisp Spring Mix tossed with red onions, carrots, bell pepper, and croutons. Served with House vinaigrette dressing.

Gumbo Station

Chicken & Sausage Gumbo

Tender Chicken & Louisiana Smoked Sausage smothered in a Cajun roux; served with white rice.

Chef Carving Station

(Please choose one)

Cochon de Lait

Marinated, Blackened Pork Loin, thinly sliced served with pistolettes, and Creole Mustard.

Roasted Chicken

Tender, Juicy Oven roasted chicken. Served with pistolettes.

Vegetable for Carving Station

Corn Macque Choux

Fresh Corn Seasoned with Pimentos & Green Bell Peppers.

Dessert Station

Bread Pudding

A true New Orleans Favorite. Served with Rum Sauce.

Pricing: \$50.00 per person includes all service personnel.



1st Course:

CHICKEN & SAUSAGE GUMBO

2nd Course:

PLANTATION SALAD

MIXED GREENS TOSSED ALONG WITH TOASTED ALMONDS, BLEU CHEESE AND ORANGE SLICES. THIS WONDERFUL SALAD IS FINISHED WITH A RASPBERRY VINAIGRETTE.

3rd Course:

**CAJUN COMBEAUX
CATFISH & SHRIMP**

CRAB MEAT STUFFED CATFISH TOPPED WITH LOUISIANA GULF SHRIMP THIS ENTREE SELECTION WILL BE ACCOMPANIED WITH GARLIC MASHED POTATOES & GRILLED ASPARAGUS.

FRENCH BREAD AND BUTTER

FRESH, CRISPY FRENCH BREAD AND BUTTER. TO SOME A MEAL IN ITSELF.

4th Course:

CHOCOLATE MOUSSE

MOUSSE AU CHOCOLAT, THIS RICH DESSERT MADE WITH FINEST SWEET CHOCOLATE, CREAM AND CREME ANGLAISE "CUSTARD". WE SERVE THIS WITH A DOLLUP OF CHANTILLY CREAM.

ICED TEA

SERVED WITH THE MEAL.

COFFEE

THE WORLD FAMOUS NEW ORLEANS STYLE COFFEE WITH CHICKORY IS SERVED AT OUR BANQUETS. A FINE FINISH TO A GREAT MEAL.

Menu: \$50.00

Passed Hors d'oeuvres Menu

Gator Bites \$2.00 each

Alligator Sausage served with our Remoulade Sauce.

Cajun Meatballs \$2.00 each

Cocktail meats tossed with marinara; served in bread bowl topped with fresh parmesan Cheese and basil.

Chicken & Waffle \$4.00 each

Miniature waffles topped with a Maple Glazed fried chicken nugget.

Shrimp Remoulade \$3.00 each

Boiled Shrimp served on a garlic toast round; topped with Remoulade Sauce.

Crawfish Balls \$4.00 each

Crawfish tails seasoned with bread crumbs, onions, garlic, and lemon battered & fried. Served with a dipping sauce.

Eggplant Bruschetta \$3.00 each

Roasted Eggplant pureed with olive oil, garlic, tomatoes; served in a notion cup.

Hummus \$3.00 each

Chick peas pureed with olive oil, garlic, and onions served in a notion cup; with a pita chip.

Mini Muffalettas \$4.00 each

Cajun Crab Cakes \$4.00 each

Crab meat seasoned to perfection; served with Remoulade Sauce.

Cajun Smoked Sausage \$2.00 each

Smoke Sausage served with a Cajun Sauce.

Crab Maison \$3.00 each

Crab meat seasoned, and served cold on top of a garlic toast round.

Char- Grilled Oysters \$3.00 each

Freshly shucked oysters; char-grilled with butter & cheese.

Raw Oysters \$2.00 each- includes cocktail & horseradish
Oyster Shooters \$2.00 each

Stations:

Chicken & Sausage Gumbo \$5.00pp

Red Beans & Rice \$5.00pp

Chicken Pasta \$5.00pp

Jambalaya \$5.00pp

Shrimp & Grits \$6.00 pp

Bread Pudding \$3.00 pp

Bananas Foster \$6.50pp

****Live Station with bananas being flambéed before your eyes with rum & sugar,
served over ice cream****

Coffee Bar \$4.00pp
Fresh Brewed Coffee & Hot Tea



Poppy's Restaurant Group

Luncheon Option #1

1st Course: Salad

Summer Salad

Crisp Spring Mix, iceberg lettuce, and cabbage tossed with raisins, strawberries, and pecans. Served with bleu cheese crumbles & Raspberry Vinaigrette.

2nd Course: Entree

Jerk Chicken

Tender Oven Roasted chicken seasoned with Jamaican Jerk spices, and Rosemary. Served with Garlic Mashed Potatoes and Green Bean Almandine.

3rd Course: Dessert

Key Lime Pie

The finishing touch!

Bread & Butter served with Lunch

Beverage Service: Iced Tea, Soft Drinks & Coffee

Cocktail Service: Mimosa or Cajun Bloody Mary's

\$35.00 per person ++

Bridal Luncheon Option #2

1st Course: Salad

Summer Salad

Crisp Spring Mix, iceberg lettuce, and cabbage tossed with raisins, strawberries, and pecans. Served with bleu cheese crumbles & Raspberry Vinaigrette.

2nd Course: Entree

Trout Orleans

*Baked trout topped with a Citrus Sauce.
Served with a Sautéed Vegetable Medley, and Garlic Roasted Potatoes.*

3rd Course: Dessert

Crème Brûlée

A Sweet Ending to the perfect meal

Bread & Butter served with Lunch

Beverage Service: Iced Tea, Soft Drinks & Coffee

Cocktail Service: Mimosa or Cajun Bloody Mary's

\$35.00 per person ++

Poppy's Time Out Sports Bar & Grill &

The Crazy Lobster

Party Packages

The Kick-Off

2 Hour Package

\$25.00

Jambalaya

Poppy's Nacho Bar

Spinach & Artichoke Dip

Mini- Ham & Cheese Po-Boys

Gourmet Cookie Bar

The Main Event

2 Hour Package

\$35.00

Buffalo Wings

Poppy's Nacho Bar

All- American Hot Dog Bar

Spinach & Artichoke Dip

Gourmet Cookie Bar

The Ultimate Tailgate

2 Hour Package

\$40.00

All- American Hot Dog Bar

Poppy's Nacho Bar

Mini-Ham/Cheese Po-Boys

Buffalo Wings

Gourmet Sliders

Gourmet Cookie Bar

Down the Bayou Tailgate

2 Hour Package

\$50.00

Seafood Gumbo

Jambalaya

Mini-Muffalettas

Crawfish Etouffee

Mini-Crab Cakes

Bread Pudding Topped with Rum Sauce

Bar Options:

Cash Bar

Consumption Bar(Drink Tickets)

Each Drink Ticket will be valued at \$4.00. The Ticket can be redeemed for Draft Beer, Hurricanes, Margaritas, Frozen Daiquiris', Bloody Mary's, Wine & Soft Drinks

Open Bar:

Well

\$22.00 per person; 2 Hours

Premium

\$35.00 per person first hour; 2 Hours

Super-Premium

\$45.00 per person first hour; 2 Hours

*To book one of these parties please contact Anna Tusa
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