

# BCCC CATERING TO GO

Member Name \_\_\_\_\_ Club # \_\_\_\_\_  
Phone # \_\_\_\_\_ Cell# \_\_\_\_\_  
Pick Up Date: \_\_\_\_\_ Time: \_\_\_\_\_

## Chef's Hand Crafted Soups:

- #\_\_\_\_ Turtle, Corn n' Crab, Seafood Gumbo, Chicken Andouille Gumbo \$55/gal.
- #\_\_\_\_ Tomato basil, Red Bean n' Sausage, Loaded Potato, Creole Onion \$45/gal.

## Salads and Cold Trays:

- #\_\_\_\_ **Strawberry Blues Salad** \$55/pan  
*Baby greens, sugar toasted pecans, gorgonzola, fresh strawberries, Balsamic vinaigrette*
- #\_\_\_\_ **Greek Salad** \$50/pan  
*Romaine, Kalamata olives, roasted red peppers, Roma tomatoes, red onions, cucumbers and feta cheese vinaigrette*
- #\_\_\_\_ **Spinach Salad** \$50/pan  
*Apples, walnuts, gorgonzola, Dijon vinaigrette*
- #\_\_\_\_ **Beau Chêne Caesar salad** \$45/pan
- #\_\_\_\_ **Artichoke Balls** \$40/Tray
- #\_\_\_\_ **Deviled Eggs** \$40/Tray
- #\_\_\_\_ **Grilled and Chilled Seasonal Market Veggies** \$50/Pan
- #\_\_\_\_ **Cheese Tray: Cheddar, Swiss, Pepper-Jack, Dill Havarti, Peppercorn Goat** \$65/Tray
- #\_\_\_\_ **Assorted Finger Sandwiches on Multigrain Bread** \$50/Tray
- #\_\_\_\_ **Chef's Loaded Hummus, Pita Chips** \$35/ ½ Pan
- #\_\_\_\_ **Mediterranean Orzo Pasta, Shrimp, Artichoke, Feta, Roasted Peppers, Tomatoes, Olives** \$30/ ½ Pan
- #\_\_\_\_ **Shrimp Remoulade Pasta, Farfalle, Tomatoes, Boiled Eggs, Scallions** \$30/ ½ Pan

## Warm Appetizers, Entrees and Desserts:

|  |              |
|--|--------------|
| #___ Hosie's Lump Crab King Cake                                     | \$60/Cake    |
| #___ Lump Crab Andouille Bread Pudding, Blackened Cream Sauce        | \$55/ ½ Pan  |
| #___ Spinach and Artichoke Fondue, House Fried Tortillas             | \$35/ ½ Pan  |
| #___ BBQ or Swedish Mini Meatballs                                   | \$40/ ½ Pan  |
| #___ Cajun Popcorn Rice Dressing                                     | \$50/Pan     |
| #___ Chicken Cordon Bleu Pasta                                       | \$55/Pan     |
| #___ New Orleans BBQ Shrimp Pasta                                    | \$60/Pan     |
| #___ Crawfish Pasta Monica   | \$65/Pan     |
| #___ Creole Red Beans and Rice with Local Smoked Green Onion Sausage | \$55/Pan     |
| #___ Shrimp and Eggplant Casserole                                   | \$54/Pan     |
| #___ Cochon de Lait, Horseradish Sauce                               | \$65/Pan     |
| #___ Assorted Artisan Rolls  | \$16/2 dozen |
| #___ Beau Chêne Fried Chicken (32 Pc Mixed)                          | \$50         |
| #___ Jambalaya: Chicken, Shrimp, Local Sausage                       | \$55/Pan     |
| #___ Creole Grillades and Grits (half and half)                      | \$65         |
| #___ New Orleans Shrimp and Brie Grits (half and half)               | \$70         |
| #___ Shrimp Creole or Etouffée with Jazzmen Rice                     | \$65/Pan     |
| #___ Classic New Orleans Bread Pudding, Whiskey Sauce                | \$55/Pan     |
| #___ Chocolate Pecan Bread Pudding, Dark Chocolate Rum Sauce         | \$60/Pan     |
| #___ Warm Rocky Road Brownie   | \$45/Pan     |

Member Signature: \_\_\_\_\_

Order Taken By: \_\_\_\_\_ Date Order Was Taken: \_\_\_\_\_