

BCCC CATERING TO GO

Member's Name		Club Number	
Phone I	Number	Cell Phone Number	
Pick-up		Pick-up Time	
Chef's H	and-Crafted Soups and Sauces:		
#	Turtle, corn n' crab, seafood gumbo, chicken andouille gumbo		\$75/gal
#	Tomato basil, red bean & smoked sausage, loaded baked potato		\$60/gal
#	House-made salad dressings and sauces		\$20/quart
Salads a	nd Cold Trays:		
#	Strawberry Blues Salad		\$65/pan
	reens, sugar toasted pecans, gorgonzola, fresh st	rawberries, Balsamic vinaig	· •
#	Greek Salad		\$65/pan
	e, Kalamata olives, roasted red peppers, Roma to	omatoes, red onions, cucum	bers, feta cheese,
	vinaigrette		ČEE /man
	Beau Chêne Caesar salad		\$55/pan \$20
	Add grilled chicken breast to any salad		\$55/tray
	Artichoke balls		\$55/tray
	Deviled eggs		-
#	Gourmet cheese tray		\$100/tray
#	Chef's charcuterie of cold meats, cheese, and pickled veggies		\$100/tray
#	Assorted dressed meat and cheese sandwiches on pretzel rolls		\$75/tray
#	Chef's loaded hummus, pita chips		\$50/ ½ pan
#	Mediterranean orzo pasta, shrimp, artichok Peppers, tomatoes, olives	e, feta, pan roasted	\$45/ ½ pan
Warm A	ppetizers, Entrees, and Desserts:		
#	Spinach and artichoke dip, house fried torti	llas	\$45/ ½ pan
	BBQ or Sweet Thai chili meatballs		\$50/ ½ pan
	Cajun popcorn rice dressing		\$70/pan
	Chicken Cordon Bleu pasta with ham, mush	rooms, and Mornay sauce	\$75/pan
	New Orleans BBQ shrimp pasta	-,	\$85/pan
	Crawfish pasta Monica		\$85/pan
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#	Creole red beans and smoked sausage, half gallo	on of steamed rice	\$80/pan
#	Au gratin potatoes Dauphinoise		\$70/pan
#	Shrimp and eggplant casserole		\$75/pan
#	Cochon de lait, au jus		\$100/pan
#	Jambalaya: chicken, shrimp, smoked sausage		\$80/pan
#	Shrimp Creole or etouffee, half gallon of steame	ed rice	\$90/pan
#	White chocolate bread pudding, bourbon cream sauce		\$80/pan
Member's	s Signature		
Order Taken By:		Date Order Was Taken	