



Specializing in but not limited to Cajun Cooking

(518) 452-6053
(518) 441-9830

Buffet Menu

Appetizer Platters

Serves 30 to 40 people

Fresh Sliced Fruit	\$40.00
Fruit and Vegetables with Dip	\$45.00
Pepperoni, Cheese and Crackers	\$47.00
Baked Nachos with cheese and Salsa	\$40.00
Mini Egg Rolls	\$35.00
Hawaiian Chicken	\$60.00
Stuffed Mushrooms	\$40.00
Scallops Wrapped in Bacon (90 pieces)	\$100.00
Chicken Wings (100 pieces)	\$75.00

Salads

½ pan serves 10 to 15 people
Full pan serves 25-40 people

	½ pan	full pan
Field Green Salad	\$20	\$40
Caesars Salad	\$20	\$40
Cole Slaw	\$20	\$40
Macaroni Salad	\$20	\$40
Potato Salad	\$20	\$40
Tortellini Salad	\$25	\$50

Cold Cut Platter

Fresh Cold Cut Platter (bread and condiments included) (10 - 15 people) \$32.99

Entrees

Chicken Parmesan

Baked Stuffed Chicken Breast

Blackened Chicken Etouffee

Blackened Catfish Etouffee

Baked Lasagna- meat or vegetarian

Baked Ziti

Meatballs Italian or Swedish

Sausage and Peppers

Tortellini Alfredo

Vegetable Jambalaya

Cajun Catering Specialties

Jambalaya ~ Crawfish tail meat, Cajun sausage, fresh vegetables and dirty rice

Crawfish Etouffee ~ Crawfish stewed in Cajun vegetables and spices served over dirty rice

Blackened Catfish Etouffee ~ Catfish panned seared in Cajun spices served on a pool of etouffee sauce with dirty rice

Blackened Chicken Etouffee ~ Chicken panned seared in Cajun spices served on a pool of etouffee sauce with dirty rice

Accompaniments

Oven Roasted Red Potatoes	\$25.00
Buttered Parsley New Potatoes	\$25.00
Rice Pilaf	\$15.00
Dirty Rice	\$20.00
Baked Beans	\$15.00
Corn on the Cob	\$market
Assorted Fresh Vegetables	\$15.00

ALL DINNERS ARE SERVED WITH:

Your choice of Tossed Salad or Caesar Salad; Vegetable; Baked Potato or Rice;
Rolls and Butter; Coffee, Decaf or Tea.

Vegetarian and Children's Dinners available upon request and priced accordingly.

PLEASE ADD 8% SALES TAX AND 18% GRATUITY TO ALL MENU ITEMS.