



UNIQUE CUISINE CATERING

Per Person Hors d'oeuvres

(Individually Priced Per Selection, Per Person)

Hot Seafood Options

- Deep Fried Cornmeal and Mustard Battered Mississippi Catfish*
- Mini Crawfish Pies with Creole Remoulade Sauce*
- Char-Grilled Bacon Wrapped Oysters in Garlic Butter*
- Crawfish Beignets with Goat Cheese and Sweet Corn*
- Fried Alligator with Sauce Piquant*
- Coconut Shrimp with Mandarin Dipping Sauce*
- Jumbo Grilled Shrimp wrapped in Applewood Smoked Bacon*
- Crawfish Spring Rolls served with Ginger Plum Sauce*
- Jumbo Lump Crab and Boursin Wontons with Avocado Mango Relish*
- Louisiana Crawfish and Sweet Corn Cakes with Cilantro Lime Aioli*
- Jumbo Lump Blue Crab Cakes with Chipotle Aioli*
- Lump Crabmeat, Mushroom, and Blue Cheese Spring Rolls with Sweet Soy Syrup*
- Crispy Fried Calamari with Smoked Tomato Sauce and Mint Yogurt*
- Shrimp Quesadillas with Goat Cheese and Mango Ancho Chili Salsa*
- English Style Fish and Chips with Malt Vinegar*
- Seafood Boudin with Creole Mustard Dipping Sauce*
- Seafood Stuffed Mushrooms*

Cold Seafood Options

- Lobster and Bird Chile Ceviche with Cilantro and Key Lime*
- Shrimp Remoulade Topped Fried Green Tomatoes on Croutons*
- Jumbo Boiled Shrimp with Cocktail Sauce and Remoulade Sauce*
- Smoked Salmon with Lemon Crème Fraiche on Chive Blinis, Topped with Fresh Caviar*
- Smoked Salmon Display with Cream Cheese, Red Onions and Capers served with Toast Points*
- Tuna Tataki with Sake Soy Sauce on Bamboo Skewers*
- Cold Spiny Lobster Tostada with Pineapple Red Chile Salsa*
- Assorted Sushi Display with Soy Sauce, Pickled Ginger and Wasabi*



UNIQUE CUISINE CATERING

Hot Non-Seafood Options

Jack Daniels Glazed Duck Breast with Roasted Peach Relish
Pork and Scallion Dim Sum with Ponzu Sauce
Veal and Black Bean Chimichangas with Anaheim Chile Pico de Gallo
Natchitoches Style Mini Meat Pies with Cracked Mustard Remoulade
Tamarind and Pomegranate Glazed New Zealand Baby Lamb Chop
Pecan Fried Chicken Tenders with Spicy Honey Mustard Sauce
Maytag Blue Cheese in French Pastry
Mini Brie and Raspberry Preserves in Phyllo
Spinach and Pine Nut Spanakopita
Sweet Mongolian Glazed Beef Satay with Star Anise Sauce
Fire Grilled Chicken Satay with Thai Peanut and Coconut Dipping Sauce
Caramelized Red Onion and Goat Cheese Tartlets
Spicy Chicken Wings with Chile Sauce and Black Bean Sesame Drizzle
Mesquite Grilled Quail Breast Wrapped in Bacon Stuffed with Jalapenos
Miniature Crepes with Smoked Duck and Scallions
Baby Back Ribs in Chipotle Maple Glaze
Cajun En Croute Spicy Sausage in Puff Pastry
Country Style Pate with Fresh Baguettes
Mini Chorizo and Sun-Dried Tomato Savory Cheesecakes
Mini Smoked Duck Quesadillas
Stuffed New Potatoes with Bacon and Cheddar Cheese
Honey Sesame Chicken Tenders
Chicken and Sausage Jambalaya
Miniature Assorted Quiches

Cold Non-Seafood Options

Jamaican Jerk Chicken Skewers
Finger Sandwiches (4 Per Person)



UNIQUE CUISINE CATERING

Carving Station Options

(Individually Priced Per Selection, Per Person. All Options are served with Rolls and Condiments)

Smoked Pork Tenderloins with Sugarcane and Pecan Glaze

Wild Herb Roasted Steamship of Beef

Black Pepper Crusted Leg of Lamb

Steamship of Peppered Corned Beef

Rosemary Marinated Beef Tenderloin

Apricot Jalapeno Glazed Pork Loins

Pecan Wood Smoked Whole Turkey

Boneless Leg of Lamb Stuffed with Prosciutto and Fresh Spinach

Bourbon, Brown Sugar and Fresh Pineapple Glazed Kentucky Ham



UNIQUE CUISINE CATERING

Pasta Station Options

*(Individually Priced Per Selection, Per Person).
All Options Served with Breads, Shaved Parmesan
And Extra Virgin Olive Oil)*

***Penne Pasta with Roasted Garlic, Wild Mushrooms, Fresh Spinach
and Wood Roasted Chicken***

***Grilled Chicken, Sun-Dried Tomatoes and Artichoke Hearts Tossed
with Penne Pasta in a cream Sauce***

***Spicy Seafood and Andouille
Tagliatelle***

***Oven Dried Tomatoes with Marinated Mozzarella, Fresh Basil and
Calamata Olives***

***Lobster, Asparagus and Porcini Risotto with White Truffle Oil and
Chives***

***Spicy Crawfish Risotto with Roasted Garlic, Fresh Herbs and
Romano Cheese***



UNIQUE CUISINE CATERING

Cheese Display Options

(Individually Priced Per Selection, Per Person.)

Epicurean Cheese Display

St. Andre, Cambozola, Havarti, Point Reyes Blue Cheese with Herbs, Huntsman Cheddar, Apricot, Stilton, Repi Pears, Green Grapes, Fresh Strawberries

Artisanal Cheese Display

Humboldt Fog, Coach Dairy Farms Goat Cheese, Grafton Village Cheddar, Mt. Tam Redhawk, Sliced Fresh Fruit, Assorted Crackers

French Cheese Display

Aged Camembert, Roquefort, Carine's Boucheron Epoisses, Baguettes, Dried Fruit

Feta, Pesto and Sun-Dried Tomato Torte

Fig and Apricot Torte

Praline Baked Brie

Raspberry Baked Brie

Assorted Domestic Cheeses

Cheddar, Swiss, Pepper Jack



UNIQUE CUISINE CATERING

Fruit and Vegetable Displays

(Individually Priced Per Selection, Per Person)

Grilled Seasonal Vegetable Display

Balsamic Marinated Asparagus, Yellow Squash, Zucchini, Red Onions, Sweet Red Bell Peppers and Portabella Mushrooms with Roasted Garlic Cheese Dip or Toasted Walnut Blue Cheese Dip

Seasonal Blanched Vegetable Display

Green Asparagus, Green Beans, Baby Carrots with Tops, Sugar Snaps, Red Pear Shaped Tomatoes, Yellow Squash, Zucchini and Endive with Roasted Garlic Cheese Dip or Toasted Walnut Blue Cheese Dip

Market Fresh Asparagus Display

Fresh Fruit Display

Cantaloupe, Pineapple, Kiwi, Strawberries, Blackberries, Honey Dew Melon, Grapes and Blueberries with a Raspberry Fruit Dip or White Chocolate Mousse Dip

Fresh Fruit Display with Chocolate Sauce

Fresh LA Strawberries with Grand Marnier Sour Cream Dip



UNIQUE CUISINE CATERING

Hot and Cold Dip Menu

*(Individually Priced Per Selection, Per Person)
Served with Carr's Table Water Crackers,
Petit Toasts or Pastry Shells*

Warm Spinach and Artichoke Dip with Crackers

Crawfish, Corn and Jalapeno Dip with Assorted Crackers

Warm Lump Crab and Artichoke Dip with Pastry Shells

Shrimp and Artichoke Dip

Shrimp, Artichoke and Sun-Dried Tomato Dip

Crabmeat, Sherry and Gruyere Dip

Oyster, Andouille, Spinach and Mushroom Dip

Cold Shrimp Dip and Crackers

Mexican Seven Layer Dip