

UNIQUE CUISINE

catering company

Louisiana Theme Menu

Hors d'oeuvres

Sweet Potato Chips with Maytag Blue Cheese Fondue
Louisiana Crawfish and Sweet Corn Cakes with Creole Tomato Hearts of Palm Relish Chargrilled
Plaquemine Parish Oysters with Jack Daniels Brown Sugar Glaze
Rabbit and Sweet Potato Galettes finished with Steen's Cane Syrup
Gulf Shrimp Remoulade on Fried Green Tomato Croutons

Soup

Spillway Crawfish and Artichoke Bisque & Crispy Fried Crawfish Beignet

Salad

Cornmeal Crisped Bayou Manchac Soft Shell Crab Salad, Farmer's Market Arugula and Green Pea Shoots

Sorbet

Burnt New Iberia Sugar Cane Sorbet with Sesame Ginger Cone

Entrée

Cast Iron-Seared "Steel Shot" Duck Breast, Wild Berry, Applejack Cane Syrup and Sweet Potato Pie

Dessert

Warm Chocolate Praline Pudding Cake with Creole Cream Cheese Ice Cream, Ponchatoula Strawberry Cookie, Bite Size Biscuits, Warm Corn Muffins