

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:

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| #___ 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: _____