

BCCC CATERING TO GO

Mem	ber's Name	Club Number		
Phon	e Number	Cell Phone Number		
Pick-ı	up Date	Pick-up Time		
				
Chef's	Hand-Crafted Soups and Sauces:			
#	Turtle, corn n' crab, seafood gumbo, chicken andouille gumbo		\$72/gal	
#	Tomato basil, red bean & smoked sausage, loaded baked potato		\$60/gal	
#	House-made salad dressings and sauces		\$20/quart	
Salads	and Cold Trays:			
#	Strawberry Blues Salad		\$65/pan	
Baby	greens, sugar toasted pecans, gorgonzola, fresh strav	vberries, Balsamic vinaig	· •	
#	Greek Salad		\$65/pan	
roma	ine, Kalamata olives, roasted red peppers, Roma tomo	atoes, red onions, cucum	bers, feta cheese,	
lemoi	n vinaigrette			
#	Beau Chêne Caesar salad		\$55/pan	
#	Add grilled chicken breast to any salad		\$20	
#	Artichoke balls		\$55/tray	
#	Deviled eggs		\$55/tray	
#	Gourmet cheese tray		\$100/tray	
#	Chef's charcuterie of cold meats, cheese, and p	oickled veggies	\$100/tray	
#	Assorted dressed meat and cheese sandwiches	s on pretzel rolls	\$75/tray	
#	Chef's loaded hummus, pita chips		\$50/ ½ pan	
#	Mediterranean orzo pasta, shrimp, artichoke, f Peppers, tomatoes, olives	feta, pan roasted	\$45/ ½ pan	
Warm	Appetizers, Entrees, and Desserts:			
#	Spinach and artichoke dip, house fried tortillas		\$45/ ½ pan	
#	BBQ or Sweet Thai chili meatballs		\$50/ ½ pan	
#	Cajun popcorn rice dressing		\$70/pan	
#	Chicken Cordon Bleu pasta with ham, mushroo	oms, and Mornay sauce	\$75/pan	
#	New Orleans BBQ shrimp pasta		\$85/pan	
#	Crawfish pasta Monica		\$85/pan	



#	 Creole red beans and smoked sausage, half gal 	I beans and smoked sausage, half gallon of steamed rice	
#	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 steam	ned rice	\$90/pan
#	White chocolate bread pudding, bourbon creat		\$80/pan
Member's	s Signature	_	
Order Tak	en By:	Date Order Was Taken	