

\$45 PER PERSON

# **FIXED MENU ITEMS**

#### SEAFOOD BOIL

Citrus Boiled Shrimp served with butter, lemons, herbs & spices

**Citrus Boiled Crawfish** served with butter, lemons, herbs & spices

Corn on the Cob

**Andouille Sausage** 

**Roasted Red Potatoes** 

#### **ACCOMPANIMENTS**

Bacon & Bleu Salad

Romaine, bacon bits, bleu cheese, roasted corn, cherry tomatoes, red onions, bleu cheese dressing

**Brussels Sprout Slaw** 

Fried Okra

Jalapeno & Cheddar Corn Bread

### **DESSERT**

**Bananas Foster Bread Pudding** 

## SUGGESTED MENU ENHANCEMENTS

(Menu Enhancements are the perfect way to add MORE to your special event menu. Each addition is sold a la carte.)

#### HORS D'OEUVRES

Goat Cheese, Charred Peach, Pecan & Honey on Crostini \$65	Cocktail Shrimp
Vine Ripe Tomato & Mozzarella Bruschetta	Loaded Potato Eggrolls
Whipped Feta with Balsamic Fig Jam & Pistachio on Crostini \$65	Roasted Garlic Hummus Dip with Carrot & Celery \$60
Pimento Cheese Crostini	Crudité with Ranch or Blue Cheese
Bacon Wrapped Dates\$60	Aqua Terra Bistro's Famous Bread & Spread
Antipasto Skewers	Fresh Fruit Skewers