



## **We're Cooking!**

Tele. 751-3931

Fax 751-3933

**We're Cooking!**  
A decorative border of small squares is located below the text.

17650 Highland Road, Highland Centre'  
Baton Rouge; Near I-10 & Highland Rd.

### *Catering Displays (Meats)*

**Charred Beef Tenderloin**-served medium rare with mini rolls, horseradish cream, and roasted onion relish \$11.00 pp.

**Hickory Smoked Pork Tenderloins**-spicy raspberry glazed with petite cocktail rolls, and honey mustard \$8.00 pp.

**Hot Pecan Praline Glazed Pork Tenderloins**-served with cranberry mustard, assorted whole-wheat rolls, mini corn muffins, and sourdough rolls \$8.00 pp.

**Orange Fennel Roast Pork Loin**-roasted whole shallots served with pickled pear relish \$9.00 pp.

**Smoked Salmon Display**-house smoked salmon with pickled red onions, caper berries, herb mustard, sauce and toast points \$7.50 pp.

**Ahi Tuna Board**-served rare with pickled ginger, wasabi mustard, and sweet carrot ginger dressing \$8.00 pp.

**Rosemary Grilled Lamb Chops**-rubbed with fresh mint served with toasted pine nut sauce \$7.50 pp. (2 each) \$12.50 pp. (4 each)

**Charcuterie board**-selection of imported salami, prosciutto, cheeses, marinated mozzarella, kalamata olives, roasted red peppers, artichoke hearts, and sun-dried tomatoes \$9.00 pp.



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### *Catering Displays (Cheeses, Vegetables, Fruit)*

**Almond Crusted Brie**- plain or brown sugar filling, wrapped in puff pastry served with sliced green apples, house-made toasts, and crackers \$6.00 pp.

**Artisanal Cheese Board**-large cheese display featuring three hand picked artisanal cheeses, spiced pecans, dried fruit, and assorted crackers \$7.00 pp.

**Imported and Domestic Cheese Display**-Port Salut, Apricot Stilton, Cambozola, St. André, Manchego with assorted baguettes, breadsticks, and assorted crackers \$7.00 pp.

**Pâtés and Terrines**-smooth cognac pâté, country style duck pâté, and terrine served with apricot preserves, cornichons, fresh fruit, and assorted crackers \$11.00 pp.

**Seasonal Blanched Crudité**-assorted fresh seasonal blanched vegetables served with green onion cheese dip and fresh dill dip \$5.00 pp.

**Grilled Vegetable Display**-char-grilled seasonal marinated vegetables served with roasted garlic Parmesan dip \$6.00 pp.

**Cold Crisp Asparagus**-(also can be wrapped in prosciutto) blanched and served with Maytag blue cheese fondue Market Price

**Fresh Fruit Tray**-Ripe pineapple, fresh cantaloupe, berries, and kiwi accompanied by dark chocolate fondue and/or honey mint yogurt sauce \$5.00 pp.