



We're Cooking!

Tele. 751-3931

Fax 751-3933

We're Cooking!

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

Cold Hors D'œuvres

Minimum 24-Hour Notice Appreciated

Antipasto skewer-marinated mozzarella, kalamata olive, sun-dried tomato, and artichoke heart on a skewer \$3.00 pp.

Cold Boiled Jumbo Shrimp-white spicy remoulade or traditional cocktail sauce \$8.00 pp.

Goat Cheese Stuffed Roasted Dates- Medjool dates filled with local chèvre and a honey drizzle \$3.00 pp.

Prosciutto wrapped pears, mangoes, melons-seasonal fruit wrapped with prosciutto and Boursin or Maytag blue cheese garnished with lemon wedges \$4.00 pp.

Smoked Duck Breast-glazed with cane syrup and topped with caramelized onion jam in a cornmeal tart \$6.00 pp.

LA Lump Crab Salad-topped with daikon sprouts on endive served with roasted tomato remoulade \$7.50 pp.

Local Caviar-crème fraîche and garlic chives on fingerling potatoes \$7.00 pp.

Ahi Tuna Tataki-coriander crusted slices served rare with cilantro avocado relish and crostinis on the side \$8.00 pp.

Cold Lobster Salad-tossed in chive vinaigrette garnished with daikon sprouts in cucumber cups \$8.00 pp.

Fruit Kabobs-with yogurt mint dip \$4.00 pp.

Marinated Shrimp and Artichokes- our own spiced boiled shrimp tossed with red onions, artichoke hearts and pickled lemons \$8.00 pp.

Smoked Salmon Crostini-smoked salmon on crostini, herb cream cheese, and edible flower garnish \$6.00 pp.

Smoked Duck Salad Rice Paper Rolls-with mango, rice noodles, smoked duck, cucumbers, and sweet hoisin sauce dipping sauce \$6.00 pp.



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17650 Highland Road, Highland Centre'
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Hot Hors D'œuvres

Minimum 24-Hour Notice Appreciated

Crispy fried Oysters-dotted with Meyer lemon relish and served with spicy peanut dipping sauce \$5.00 pp.

Applewood Bacon Wrapped Scallops-glazed with pepper jelly glaze and lemon aioli on the side \$5.00 pp.

Hickory Roasted Duck Quesadillas- served with fire roasted salsa and avocado sauce \$6.00 pp.

Spicy Coconut Shrimp-jumbo LA shrimp hand tossed in toasted coconut and served with Creole mustard orange sauce \$6.00 pp.

Coconut Chicken skewers \$5.00pp.

Creole Crawfish Spring Rolls-napa cabbage, carrots, sweet onions, and spicy chilies served with house-made hoisin sauce \$5.00 pp.

Mini Spinach Pies-baked in phyllo served with roasted red peppers and fresh tomato relish \$3.50pp.

Natchitoches Meat Pies-bite sized and served with roasted tomato remoulade \$3.50 pp.

Pan-Fried Petite Crab cakes-hot green tomato relish or creamy white remoulade \$7.00 pp.

Louisiana Seafood Stuffed Mushrooms-lump crab, shrimp and parmesan breadcrumbs drizzled with hot herb wine sauce \$5.00 pp.

Chicken Satay Skewers-three sauces-peanut, plum, & sweet Thai chili sauces \$5.00 pp.

Baked Gulf Oysters-topped with melted Brie, sautéed garlic spinach, toasted Romano cheese bread crumbs \$6.00 pp.

Cocktail Lamb Chops- crushed fennel and juniper rubbed lollipop lamb chops char-grilled to medium rare served with feta mint sauce \$7.50 pp.

New Orleans BBQ Shrimp-in a white wine, shallot, preserved lemon sauce served in a chafer with crostini \$8.00 pp.