



# *Bayou Bluegrass Catering*

## *Sample Holiday Menus*

### **Sample Menu 1 Full Dinner \$35 per person**

#### **Passed Hors d'oeuvres**

**Chicken Pot Pie Mini Cups**

**Sweet Potato Marshmallow Bites**

**Country Ham Crostini**

#### **Main Entrée**

**Spring Mix Salad** topped with dried cranberries, candied pecans, bacon, and gorgonzola served with cranberry vinaigrette

**Carved Cajun Fried Turkey** served with creole mayonnaise

**Bourbon Glazed Salmon**

**Kentucky Corn Pudding**

**Steamed Asparagus**

**White Chocolate Bread Pudding** with raspberry rum sauce

**Pumpkin Streusel Pie**

#### **Beverages**

**Water, Sweet & Unsweet Tea, Apple Cider**

### **Sample Menu 2 Hors d'oeuvres \$30 per person**

#### **Passed Hors d'oeuvres**

**Delightful Dates** (bacon wrapped)

**Petite Crab Cakes** with remoulade sauce

**Pear Walnut Gorgonzola Phyllo Cups**

#### **Stationed Hors d'oeuvres**

**Roasted Pork** with fruit chutney

**Three Tier Fruit, Veggie & Cheese Display** served with ranch dip, spinach & artichoke dip, Kentucky beer cheese, crackers, pretzels and toasted pita chips

**Pistachio Cranberry Cheese Log** served with crackers

**Twice Baked New Potatoes**

**Pecan Chicken Bites** with honey mustard dipping sauce

#### **Beverages**

**Water, Sweet & Unsweet Tea, House Roast Coffee Bar** with assorted toppings



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### ***Bar Options***

**Cash Bar Set Up \$125 plus bartender \$75 each**

**Drink tickets \$5 each (covers assorted domestic, import & specialty beer, house brands wine, call level liquor)**

**Hosted Bar (4 hour serving time)**

Beer & Wine \$18

Beer, Wine & House Brands Liquor \$20

Beer, Wine & Call Brands Liquor \$22

**Consumption Based Bar (charged for what is consumed per drink \$4-7 each)**