

LOW-COUNTRY BOIL BUFFET MENU

\$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 Cobb

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

Jalapeño & 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

Each selection feeds up to 25 guests

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| Goat Cheese, Charred Peach, Pecan & Honey on Crostiti. | \$65 | Cocktail Shrimp. | \$60 |
| Vine Ripe Tomato & Mozzarella Bruschetta. . . . | \$55 | Loaded Potato Eggrolls. | \$55 |
| Whipped Feta with Balsamic Fig Jam & Pistachio on Crostiti. | \$65 | Roasted Garlic Hummus Dip with Carrot & Celery. | \$60 |
| Mini Pimento Cheese Crostiti. | \$45 | Crudit  with Ranch or Blue Cheese. | \$60 |
| Bacon Wrapped Dates. | \$60 | Pimento Cheese Dip with Pretzel Chips. | \$75 |
| Ahi Tuna Bites. | \$85 | French Onion Dip with Potato Chips. | \$40 |
| Antipasto Skewers. | \$60 | Aqua Terra Bistro's Famous Bread & Spread. . . . | \$50 |
| | | Fresh Fruit Skewers. | \$65 |