

Salad Platters Serves 15-20

Sesame Chicken Salad

Baby Organic Greens tossed with Orange Segments, Toasted almonds, Fresh Berries, Chevre Cheese, and Raspberry Vinaigrette topped with a Sesame Crusted Chicken Breast

\$90.00

Fishbone's House Salad

Red and Green Leaf Lettuce with Fresh Cucumbers, Tomatoes, Mushrooms, and Romano Cheese, served with a Raspberry Vinaigrette

\$50.00

Avocado Chop Salad

Red Leaf and Romaine Lettuce, Cucumber, Tomato, Avocado, Smoked Mozzarella, and Crispy Pancetta served with an Avocado Red Wine Vinaigrette, garnished with Romano Cheese and Pepperoncini

\$85.00

Roasted Pistachio Salad

Baby Organic Greens, Roasted Pistachios and Granny Smith Apples served with Balsamic Vinaigrette and topped with Gorgonzola Cheese

\$65.00

Goat Cheese Salad

Baby Organic Greens, Sundried Tomatoes and Toasted Pine Nuts served with a Sherry Wine Vinaigrette

\$65.00

Fishbone's Classic Caesar Salad

With Crawfish Tail Meat and Cajun Croutons

\$75.00

Roasted Beet Salad

Spring Mix, Goat Cheese, Walnuts, and Dried Cranberries served with a Balsamic Vinaigrette

\$65.00

All menu items and prices are subject to change, based upon availability. OUR MENU MAY CONTAIN THE FOLLOWING FOOD ALLERGENS: DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT

## Platters/Bowls

### Assorted Sandwich Platter

A heaping platter of Whitefish Po'boy, Blackened Chicken Po'boy, Cuban, and Muffuletta

\$90.00 - 24 pieces

### Cold Cut Platter

Roast Turkey, Roast Beef, Genoa Salami, Tasso Ham, Cheddar, Provolone, and Jalapeño Jack Cheese, Black Olives and Pepperoncini, served with Baguette Slices

\$85.00 – serves 15-20

### Display of Imported and Domestic Cheese

\$90.00 - serves 15-20

### Fruit Platter

Assortment of Seasonal Fruits

\$75.00 – serves 15-20

### Roasted Garlic and Farfalle Pasta Salad

Tossed with Sundried Tomatoes in Extra Virgin Olive Oil

\$60.00 – serves 15-20

### Rigatoni Chicken Salad

Grilled Chicken Breast, Roma Tomatoes, Fresh Basil and Romano Cheese tossed with a homemade Caesar Dressing

\$75.00 - serves 15-20

### Scallop & Shrimp Ceviche

Served with Chips

\$60.00

### Acapulco Style Shrimp Cocktail

Served with Chips

\$60.00

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Cold Appetizers Minimum 25-piece order of each

Bruschetta Caprese Fresh Mozzarella, Diced Roma Tomatoes, Fresh Basil, and Kalamata Olives tossed in Extra Virgin Olive Oil, served with Garlic Crostini	\$2.00 per piece
Brandy Cream Mushroom Bruschetta Blend of mushrooms, brandy cream sauce, and parmesan cheese, served with Garlic Crostini	\$2.00 per piece
Blueberry Chevre Bruschetta Blueberries, Olive Tapenade, Goat Cheese served on a crostini	\$2.00 per piece
Cold Boil Shrimp Cocktail Served with Horseradish Cocktail Sauce	\$4.00 per piece
Sashimi Grade Ahi Tuna Sesame encrusted, seared rare served on a bed of Snow Peas, Pickled Ginger, Seaweed Relish, with a Wasabi Soy Dipping Sauce	\$4.50 per piece
Prosciutto & Pinenuts Bruschetta Basil, Parmesan Chesse, Pinenuts, and Prosciutto	\$3.00 per piece
Blackened Chicken Canapés Bell Peppers, Cajun Remoulade, Blackened Chicken	\$3.00 per piece

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Hot Appetizers Minimum  
25-piece order of each

Avocado & Sundried Tomato Spring Rolls Served with a Roasted Tomatillo Dipping Sauce	\$2.50 per piece
Lump Crab Cakes Served with a Corn Pico de Gallo and Tomato Jam	\$4.00 per piece
Coconut Crusted Shrimp Served with a Spicy Mango Chutney Sauce	\$4.00 per piece
Fried Fish Strips Served with a Onion Remoulade	\$3.50 per piece
Fried Crawfish Spring Rolls Served with a 3-Chile Dipping Sauce	\$4.00 per piece
Creole Chicken Quesadillas Served with Fresh Pico de Gallo and Homemade Cilantro Guacamole	\$4.00 per piece
Zucchini Ravioli Served with Tomato Sauce	\$4.00 per piece
Jambalaya Fritters Served with Remoulade	\$3.50 per piece
Arancini Served with Tomato Sauce	\$3.50 per piece

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Pasta and Ravioli  
Half Pan serves 10-12  
\*Items require 48 hour notice

Shrimp and Crawfish Ravioli

House made Ravioli stuffed with Mascarpone Cheese, Shrimp, Crawfish Tail Meat, Spinach, and Shitake Mushrooms, served with a Chipotle Cream Sauce and Spinach Chiffonade

\$140.00 per half pan

Ragin' Cajun Pasta

Shrimp, Chicken, Andouille Sausage, and Spaghetti, tossed with Fresh Mushrooms and Tomatoes in a Spicy Cream Sauce

\$140.00 per half pan

Tagliatelle with Meatballs

Tagliatelle Pasta tossed with Tomato Sauce, Fresh Basil, and Aged Parmesan Cheese, topped with Fresh Handmade Meatballs

\$100.00 per half pan

Lump Crab Stuffed Ravioli

House made Ravioli stuffed with Crab, Roasted Garlic, Ricotta, and Asiago Cheese, served with a white wine cream sauce with cherry tomatoes

\$140.00 per half pan

Rigatoni with Fontanini Italian Sausage

Rigatoni Pasta tossed with Fontanini Italian Sausage, Fresh Spinach, Basil, and Tomatoes in an Asiago Cream Sauce

\$130.00 per half pan

Spicy Chicken Ravioli

Housemade & stuffed, roasted chicken, fontina cheese, shaved Parmesan, ricotta, crushed red chili flakes, tomato mushroom cacciatore sauce

\$120.00 per half pan

Penne Bolognese

Beef and pork sauce with herbs, roasted garlic, tomatoes, carrots, yellow onion, red wine, tomatoes, Penne pasta, shaved Parmesan

\$100.00 per half pan

Meat Lasagna\*

Layers of pork and ground beef, mozzarella, Parmesan cheese, béchamel sauce

\$110.00 per half pan

Seafood Lasagna\*

Layers of scallops, shrimp, crab meat, mozzarella, parmesan, béchamel sauce

\$110.00 per half pan

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Seafood Entrées  
Minimum 10-piece order of each

Norwegian Salmon Strudel

Salmon, Brie Cheese, Spinach, and Crawfish Tail Meat wrapped in Phyllo Dough and baked golden brown, served with a side of Red Pepper, Asparagus, Corn, and Lump Crab Relish

\$16.00 per serving

Crawfish Rigatoni & Fried Catfish

Crawfish, cream sauce, peppers, and fried catfish

\$16.00 per serving

Pan Sautéed Grouper

Served with Sweet Potato Dirty Rice and Sautéed Spinach, topped with Opelousas Sauce (Blackened Oysters, Shrimp, and Crabmeat in a Lemon Garlic Butter Sauce)

\$14.00 per serving

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Chicken & Meat Entrées  
Minimum 10-piece order of each

Chicken Picatta

Sautéed chicken breasts, lemon Chardonnay sauce, capers, fontina mashed potatoes, house vegetables, Parmesan cheese

\$14.00 per serving

Chicken Marsala

Breast of Chicken in a Marsala Wine Demi Sauce served with Fontina Country Mashed Potatoes and Fresh Vegetables

\$14.00 per serving

Chicken Parmesan

Panko encrusted chicken breast topped with marinara and fresh mozzarella. Served over fettucine pasta and alfredo sauce.

\$13.00 per serving

Alligator Stuffed Chicken Breast

Pan Sautéed Chicken Breast filled with Alligator Sirloin and Fresh Herbs served with Sweet Potato Dirty Rice and Sautéed Spinach

\$14.00 per serving

Half Pans Serves  
12-15 people

Luzianne Red Beans and Rice With Andouille Sausage and Creole Infused Jerk Marinated Chicken	\$105.00 per half pan
Jambalaya Ya-Ya Shrimp, Andouille Sausage, Chicken, Tasso Ham, and Crawfish Tail Meat in a rich broth served with Steamed White Rice	\$140.00 per half pan
Junk Yard Gumbo Chicken, Andouille Sausage, and everything but the kitchen sink	\$120.00 per half pan
Vegetable Risotto Brussel sprouts, carrots, zucchini, spinach, shaved parmesan	\$105.00 per half pan

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Dessert Bars and Sweet Treats  
Minimum 12-piece order of each  
\*Items require 48 hour notice

Assorted Bars	\$1.75 per piece
Bourbon Pecan Cobbler*	\$45.00
Key Lime Pie*	\$45.00
Cheesecake*	\$45.00
Death by Chocolate Chocolate	\$75.00
Chocolate Bread Pudding*	\$50.00
Chocolate Lasagna*	\$60.00
Tiramisu*	\$60.00

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