

# VILLAGE DOOR COCKTAIL PARTY

## MENU CHOICES

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### **PARTY BITES: (25 PEOPLE - HALF PAN & 50 PEOPLE - LARGE PAN)**

**ANDOUILLE SAUSAGE SHOOTERS** – grilled andouille pieces over fresh greens tossed in sweet chilli sauce.

+ \$50 HALF PAN or \$100 LARGE PAN

**PULLED PORK SLIDERS** – 2 oz pulled pork, cole slaw & pickle on a fresh mini brioche bun

+ \$75 HALF PAN OR \$150 LARGE PAN

**PULLED CHICKEN SLIDERS** – 2 oz pulled smoked chicken with cole slaw & pickle on a mini brioche bun

+ \$75 HALF PAN OR \$150 LARGE PAN

**SMOKED CHICKEN WINGS** – smoked jumbo wings fried naked to order served with choice of sauces

+ \$75 HALF PAN OR \$150 LARGE PAN

**MINI PO-BOYS** – mini assorted ham, smoked turkey & beef with cheese, lettuce, tomato, pickle & creole pepper sauce on New Orleans French bread

+ \$75 HALF PAN OR \$150 LARGE PAN

**BLACKENED CHICKEN SHOOTERS** – blackened chicken pieces over shredded romaine with a dollop of creole pepper sauce

+ \$75 HALF PAN OR \$150 LARGE PAN

**MINI MUFFULETTA** – Genoa salami, ham, provolone, cheese, mortadella & olive salad on New Orleans mini roll

+ \$100 HALF PAN OR \$200 LARGE PAN

**SHRIMP COCKTAIL SHOOTERS** – jumbo steamed Gulf shrimp seasoned over shredded iceberg with cocktail

+ \$100 HALF PAN \$200 LARGE PAN

**CAPRESE SKEWERS** – mozzarella ball, grape tomato, basil leaf with a balsamic reduction on a skewer

+ \$100 HALF PAN OR \$200 LARGE PAN

**MINI CHICKEN & WAFFLES** – ¼ toasted waffle with butter, 2oz crispy fried chicken & maple syrup

+ \$100 HALF PAN OR \$200 LARGE PAN

**MINI CRAWFISH PIES** – mini oven baked crawfish stuffed pies with etouffe drizzle

+ \$100 HALF PAN OR \$200 LARGE PAN

**HURRICANE SHRIMP SHOOTERS** – jumbo shrimp fried & tossed in hurricane sauce over fresh greens shooters

+ \$100 HALF PAN OR \$200 LARGE PAN

**HOG WINGS** – smoked lollipop pork shank fried naked tossed in sweet Georgia Brown BBQ sauce

+ \$150 HALF PAN \$300 LARGE PAN

**GATOR BITES** – 2oz alligator tail meat fried till crispy with New Orleans remoulade sauce

+ \$150 HALF PAN \$300 LARGE PAN

**GUMBO SHOOTERS** – Chef Ernie's award winning shrimp, okra & andouille sausage gumbo shooters

+ \$150 HALF PAN \$300 WHOLE PAN

**LOBSTER ON A STICK** – 3 oz cold water lobster tail meat on a stick tempujra fried with menuiere sauce

+ \$200 HALF PAN \$400 LARGE PAN