



HORS D'OEUVRES MENU I

\$39.75 Per Person – Includes your choice of any five (5) hot items and any four (4) cold items

\$41.75 Per Person – Includes your choice of any six (6) hot items and any four (4) cold items

(Current sales tax is additional. No room rental is charged based on a 3hour event.)

HOT HORS D'OEUVRES

CATFISH FILET

Battered and fried in our own special seasonings, served with Drusilla's hushpuppies and cocktail and tarter sauces

SEAFOOD MUSHROOMS

A mixture of gulf shrimp and crabmeat stuffed and baked in a silver dollar mushroom/or crabmeat only \$1 extra

LOUISIANA CRAB BALLS

Crabmeat, onion and garlic simmered in white wine and butter, rolled and lightly fried

HOT CRAWFISH DIP

Crawfish prepared with cheese, wine and cajun spices

SLOW ROASTED PORK

Roasted pork topped with your choice of peppercorn sauce or demi-glace

BAKED PASTRY PIE

A lighter version of the traditional beef meat pie

CHICKEN WAIKIKI

Tenders battered and rolled in flour, almonds, and sugar - fried and glazed with honey butter

SOUTHWEST CHICKEN PUFFS

Slow poached chicken breast in French pastry, with pepper jack cheese and pico de gallo

EGGPLANT MEDALLIONS WITH CRAWFISH SAUCE

Thinly sliced eggplant, breaded, fried and topped with a creamy crawfish sauce or shrimp sauce

JAMBALAYA

Prepared with sausage and chicken

SPINACH ARTICHOKE DIP

A creamy blend of spinach, artichokes, Swiss cheese, and seasonings

GRILLED CHICKEN BREAST

Grilled chicken breast topped with your choice of marsala or piccata sauce

FRIED DRUMMETTES

Chicken drummettes and wings tossed in our own spiced batter and lightly fried with your choice of hot,

spicy buffalo sauce, cajun fried, or honey and teriyaki

ITALIAN STYLE ARTICHOKE BALLS

Made fresh with a blend of marinated artichokes, cheese, and Italian spices,

breaded and lightly fried with garlic aioli

MEATBALLS

Your choice of Italian, or Drusilla's homemade bar-b-q

CHICKEN TENDERS

Your choice of cajun fried or sweet and spicy

SHRIMP OR BLACKENED CHICKEN PASTA

Your choice of shrimp or blackened chicken alfredo



HORS D'OEUVRES MENU I

~ CONTINUED ~

COLD HORS D'OEUVRES

CHILLED SHRIMP DIP

A cool, creamy, fresh dip with gulf shrimp and spices, served with gourmet crackers

BACON LETTUCE AND TOMATO DIP

Crisp bacon, lettuce and tomato dip served chilled with tortilla chips

CHICKEN SALAD

Chilled chicken salad with walnuts and grapes, served with crackers and pita chips

SUNDRIED TOMATO TORTE

Pesto, sundried tomato, and pecan torte served with crackers and pita chips

PARTY CHEESE BOARD

An assortment of cheeses, centerpiece with a cheese ball and an array of crackers

FRESH FRUIT PLATTER

A seasonal blend of fresh fruit served with a sweetened cream cheese sauce

ARTICHOKE & TOMATO BRUSCHETTA

Roma tomatoes, artichokes, calamata olives, onion, basil and balsamic vinaigrette served with olive oil toast points

VEGETABLE PLATTER

Assortment of fresh vegetables complimented by the chef's own special vegetable dip

FINGER SANDWICHES

Made fresh with your choice of chicken salad, pimento cheese, deli meats, or an assortment of all of the above

COCKTAIL SANDWICHES

Deli sandwich served with flavored spreads on a sweet roll

DEVEILED EGG PLATTER

MINI DESSERTS

Assorted sweet tray of pastries and confections

HOSTED NON-ALCOHOLIC BEVERAGES

\$3.95 per person - Soft drink

\$4.95 per person – Soft Drinks and coffee

\$5.95 per person - Punch and Coffee (choice of Fruit Punch or Golden Punch)

\$6.95 per person - Soft drinks, punch, and coffee



HORS D'OEUVRES MENU II

\$42.75 Per Person – Includes your choice of any five (5) hot items and any four (4) cold items

\$44.75 Per Person – Includes your choice of any six (6) hot items and any four (4) cold items
(Current sales tax is additional. No room rental is charged based on a 3-hour event.)

HOT HORS D'OEUVRES

CATFISH FILETS

Battered and fried in our own special seasonings, served with Drusilla's hushpuppies and tartar and cocktail sauces

SEAFOOD MUSHROOMS

A mixture of gulf shrimp and crabmeat stuffed and baked in a silver dollar mushroom/or crabmeat only \$1 extra

LOUISIANA CRAB BALLS

Crabmeat, onion and garlic simmered in white wine and butter, rolled and lightly fried

MINI CRAWFISH OR CRAB CAKES

Made with crawfish, bell peppers, onions, garlic, cheese and spices, breaded and lightly fried, accompanied by our own remoulade

EGGPLANT MEDALLIONS WITH CRAWFISH SAUCE

Thinly sliced eggplant, breaded, fried and topped with a creamy crawfish sauce or shrimp sauce

JAMBALAYA

Prepared with sausage and chicken

CRISPY PASTRY PIE

A lighter version of the traditional beef or crawfish meat pie

BABY-BACK RIBS

Baby-back ribs slow cooked and basted in Drusilla's own bar-b-q sauce

Slow Roasted Pork

Roasted pork topped with your choice of peppercorn sauce or demi glace

BACON WRAPPED SHRIMP

Gulf shrimp wrapped in bacon served with a sweet chili sauce

CHICKEN WAIKIKI

Tenders battered and rolled in flour, almonds, and sugar - fried and glazed with honey butter

WHITE WING CHICKEN

Chicken tenders with slice of jalapeno, wrapped in bacon and served in a Jack Daniels sauce



HORS D'OEUVRES MENU II

~ CONTINUED ~

HOT HORS D'OEUVRES

CATFISH DRUSILLA

Broiled catfish fillets topped with Drusilla's famous eggplant casserole finished with butter and herbs

PORK OR GRILLED CHICKEN SLIDERS

Slow roasted pulled pork with mango chutney

Grilled chicken breast served with cranberry relish

FRIED DRUMMETTES

Chicken drummettes and wings tossed in our own spiced batter and lightly fried with your choice of hot, buffalo sauce, cajun fried, or honey and teriyaki

SHRIMP & GRITS

Louisiana cheese grits with a creole garlic shrimp sauce

HOT CRAWFISH DIP

Crawfish prepared with cheese, wine and cajun spices

CRABMEAT MORNAY

Rich and creamy crabmeat, laced with sherry and served piping hot with gourmet shells

HOT SPINACH AND ARTICHOKE DIP

Creamy blend of spinach, artichoke and cheeses served with gourmet crackers

ITALIAN STYLE ARTICHOKE BALLS

Made fresh with a blend of marinated artichokes, cheese, and Italian spices, breaded and lightly fried with garlic aioli

MEATBALLS

Your choice of Italian or Drusilla's homemade bar-b-q seasoned meatballs

HOSTED NON-ALCOHOLIC BEVERAGES

\$3.95 per person - Soft drink

\$4.95 per person - Soft Drinks and coffee

\$5.95 per person - Punch and Coffee (choice of Fruit Punch or Golden Punch)

\$6.95 per person - Soft drinks, punch, and coffee



HORS D'OEUVRES MENU II

~ CONTINUED ~

COLD HORS D'OEUVRES

MARINATED CRAB FINGERS

Delectable crab claws marinated in a heavily blended Italian marinade

MASCARPONE

Imported Italian cream cheese layered with raspberry sauce and topped with fresh berries and hazelnut marinated pecans

BRIE EN CRUTE

Baked brie with toasted almonds, apricot glaze, puff-pastry served with gourmet crackers

MARINATED SHRIMP AND FETA

Seasoned shrimp, and feta cheese and marinated with lime and basil

SOUTHWEST CHICKEN ROLL

Flour tortilla rolled and filled with blackened chicken, tomato salsa, guacamole, and mixed cheese, sliced into medallions and served with chipotle aioli

GREEK COLD PASTA SALAD

Boiled shrimp, diced tomatoes, calamata olives, green onion, parmesian cheese, feta cheese, Italian herbs and rotini pasta tossed in balsamic vinaigrette

CHILLED SHRIMP DIP

A cool, creamy, fresh dip with gulf shrimp and spices, served with gourmet crackers

CHEESE BOARD

An assortment of cheeses, centerpieced with a cheese ball and an array of crackers

FRESH FRUIT PLATTER

A seasonal blend of fresh fruit served with a sweetened cream cheese sauce

VEGETABLE PLATTER

Assortment of fresh vegetables complimented by the chef's own special vegetable dip recipe

MARINATED VEGETABLES

A medley of fresh vegetables marinated in our own special Italian marinade

SMOKED SHRIMP BRUSCHETTA

Slow smoked shrimp with Roma tomatoes, calamata olives, onion, basil and balsamic vinaigrette served with olive oil toast points

SUNDRIED TOMATO TORTE

Pesto, sundried tomato, and pecan torte served with crackers and pita chips

SMOKED SALMON

Smoked salmon served with crostini and traditional condiments

MINI MUFFELATOS

Ham, salami, pepper jack cheese, and Italian olive mix on a mini sesame seed bun

COCKTAIL SANDWICHES

Deli sandwich served with flavored spreads on a sweet roll

DEVEILED EGG PLATTER

CHOCOLATE DIPPED STRAWBERRY PLATTER (SEASONAL)

Strawberries dipped in dark chocolate or white Belgium chocolate

MINI DESSERTS

Assorted sweet tray of pastries and confections