

## Buffet choices for Alligator Café

Choose four items from our appetizer selections.	\$12
Appetizer B: Choose three Appetizers and two party platters	\$15
Appetizer C: Choose Three appetizers and three party platters	\$17
Lunch Package: Choose One Entrée, two side items, one salad, and one dessert.	\$12
Dinner Package: Choose one appetizer, one entrée, two sides, one salad, and one dessert.	\$15

### Appetizers:

- Crab Cakes
- Boudin' Balls
- Cajun Spiced Wings
- Fried Green Tomatoes
- Crab Stuffed Mushroom Caps
- Fried Jumbo Shrimp
- Blackened Shrimp and Andoullie sausage Skewers
- Fried Chicken Tenders with dipping sauces
- Spiced Grilled chicken skewers topped with spicy cream sauce
- Miniature Muffaletta Sandwiches
- Beef Tenderloin and mushroom Skewers
- Spare Ribs with spicy Cajun bbq sauce

### Entrees:

- Atchafalaya: blackened catfish smothered with shrimp and crawfish Ettouffe
- Cajun Pasta- tossed in red pepper cream sauce with andoullie sausage,  
Peppers, onions, and topped with grilled chicken  
Blackened Catfish, Chicken, or Shrimp

- Fried Catfish, chicken, or shrimp
- Crawfish or Shrimp Ettouffee
- Alligator and Chicken Jambalaya
- Grilled Salmon over penne pasta in tomato cream sauce
- Blackened Rib eye steaks
- New Orleans Wine Sauced Chicken with mushrooms
- Bourbon Street Chicken Cordon Bleu- chicken stuffed with tasso ham and cheese topped with bourbon cream sauce
- Blackened Pork chops served over dirty rice Crawfish Enchiladas

## Side Items:

- Dirty Rice
- Garlic Green Beans
- Potato Salad
- Cole slaw
- Stewed Okra and tomatoes
- Cheesed Mashed Potatoes
- Macaroni and Cheese
- Fried Okra

- Southern style green beans
- Fresh corn on the cob
- Collard greens
- Roasted New Potatoes
- Red Beans and Rice with Sausage

## Salads:

- Garden Salad-romaine, iceberg, cucumbers, tomatoes, celery, bell pepper, and croutons served with choice of dressing
- Greek Salad- romaine, iceberg, capers, olive, feta cheese, cumpers, tomatoes, and celery tossed in lemon herb vinaigrette
- Muffaletta Salad- mixed greens, marinated vegetable, olives, provolone cheese, ham, salami, mortadella, and croutons tossed in balsamic vinaigrette.
- Caesar Salad- romaine, parmesan, and croutons tossed in Caesar dressing.

## Desserts

- Bread Pudding with whisky sauce
- Sweet potato Pecan Pie
- Banana Pudding
- Cheesecake

- Assorted miniature pastries and cakes
- Lemon Tarts
- Pecan Pie
- Chess Pie

## Party Platters

- Fresh Fruit Mirror with seasonal melons, berries, pineapple, and grapes.
- Imported Cheese Display with gourmet crackers.
- Domestic Cheese Display with gourmet crackers.
- Vegetable Crudités with crisp seasonal vegetables served with choice of ranch dressing or roasted veggie dip.
- Finger Sandwiches served with a choice of smoked turkey, ham, roast beef, roasted chicken, tuna salad, chicken salad, pimiento cheese, smoked chicken breast, or vegetarian (Choose three,) and choice of breads including Sour dough, Foccaccia, honey wheat, or croissants.
- Jumbo Shrimp with cocktail sauce
- Peel and Eat Shrimp with spicy cocktail sauce
- Anti Pasto Tray with fresh mozzarella, black olives, Greek olives, cappicola, artichoke hearts, roasted bell pepper, and Prosciutto served with herbed crostini
- New York Deli with assorted meats and breads.
- Marinated Vegetable Tray.

- Boiled Jumbo Shrimp with Roasted Pepper and Black Olive
- Fresh Fruit Kabob with honey chili dipping sauce.  
Gourmet smoked pork tenderloin sandwiches on five grain rolls
- California finger sandwiches with smoked mozzarella, roma tomatoes, and fresh basil with olive oil and garlic on sour dough rolls.
- Prosciutto wrapped poached Asparagus with Hollandaise sauce.

Pricing is per person and includes plates, forks, napkins, and any sauces pertaining to your selections. Delivery is included for parties of 25 or more people or for a 10% charge for parties under 25 people. There is a 19% charge for parties who would like delivery, chaffing dishes, setup, breakdown, and cleanup. Beverage Service, additional staffing, party room setup, and entertainment can also be arranged. Please contact Chef Ivan for any questions you may have for your event by going to the Contact Us section of this website. Thank You for choosing the Alligator Café for your next function. You'll Love It!