

Drusilla Place

CATERING

~~HORS D'OEUVRES MENU I~~

\$25.75 Per Person – Includes your choice of any five (5) hot items and any four (4) cold items

\$27.75 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 or gratuity 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 tartar and cocktail sauces

Seafood Mushrooms

A mixture of gulf shrimp and crabmeat stuffed and baked in a silver dollar mushroom

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

Cajun Marinated Pork Loin

Pork marinated in garlic, onion, bell pepper and cajun spices, peppercorn sauce, or mushroom sauce

Chicken Sate'

Marinated chicken strips grilled and served with your choice of sweet and spicy, bar-b-q Asian seasonings, or chipolte ranch

Baked Pastry Pie

A lighter version of the traditional meat pie, filled with your choice of beef or chicken

Southwest Chicken Puffs

Slow poached chicken breast, wrapped in French pastry, with pepper jack cheese and picodegallo

Eggplant Medallions with Crawfish Sauce

Thinly sliced eggplant, breaded, fried and topped with a creamy crawfish sauce, shrimp and butter or blackened chicken and mushroom

Spicy Jambalaya

Prepared with smoky-hot sausage and chicken

Spinach Artichoke Dip

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

Mediterranean Chicken Roulade

Chicken breast rolled and stuffed with a puree' of sun dried tomatoes, calamata olives and feta cheese sliced into medallions, ham and cheese or Italian stuffed chicken

Fried Drummettes

Chicken Drummettes tossed in our own spiced batter and lightly fried choice of hot, Cajun fried, garlic and Romano, or honey and teriyaki

Italian Style Artichoke Balls

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

Meatballs

Your choice of Italian, or Drusilla's homemade bar-b-q or sweet and sour seasoned meatballs

Chicken Tenders

Your choice of cajun fried, sweet and spicy, Italian garlic and herbs or blue cheese ranch

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CATERING

~~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

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 chocolate fondue or sweetened cream cheese sauce

In House Smoked Salmon Crostini

Toast points topped with smoked salmon spread

Bruschetta

Roma tomatoes, 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 recipe

Sliced Deli Platter

Sliced turkey breast, ham, and roast beef served with fresh baked breads and condiments

Finger Sandwiches

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

Deviled Egg Platter

Mini Desserts

Assorted sweet tray of pastries and confections

HOSTED NON-ALCOHOLIC BEVERAGES

\$2.50 per person - Soft drink

\$3.50 per person - Soft Drinks and coffee

\$4.50 per person - Punch and Coffee (choice of Fruit Punch or Golden Punch)

\$5.25 per person - Soft drinks, punch, and coffee

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~~HORS D'OEUVRES MENU II~~

\$28.75 Per Person – Includes your choice of any five (5) hot items and any four (4) cold items

\$30.75 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 or gratuity 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 tartar and cocktail sauces

Stuffed Mushrooms

A mixture of gulf shrimp and crabmeat stuffed and baked in a silver dollar mushroom

Louisiana Crab Balls

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

Fried Crab Fingers

Battered and fried in our own special seasoned mix and served with a cocktail sauce

Mini Crawfish or Crab Cakes

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

Golden Eggplant Medallions

Thinly sliced eggplant breaded, fried and served with our own crawfish sauce, shrimp and butter or blackened chicken and mushroom

Spicy Jambalaya

Prepared with smoky-hot sausage and chicken

Crispy Pastry Pie

A lighter version of the traditional meat pie, filled with your choice of beef or chicken

Baby-Back Ribs

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

Cajun Marinated Pork Loin

Pork marinated in garlic, onion, bell pepper and cajun spices, peppercorn or mushroom sauce

Bacon Wrapped Shrimp

Pesto marinated gulf shrimp wrapped in salt-cured ham and baked to perfection

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

Catfish Drusilla

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

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~~HORS D'OEUVRES MENU II~~ <CONTINUED>

HOT HORS D'OEUVRES

Mediterranean Chicken Roulade

Chicken breast rolled and stuffed with a puree' of sun-dried tomatoes, calamata olives and feta cheese sliced into medallions, ham and cheese or Italian stuffed chicken

Fried Drummettes

Chicken drummettes tossed in our own spiced batter and lightly fried

Hot Crawfish Dip

Crawfish prepared with cheese, wine and cajun spices

Mini Crab Cakes

Made with crabmeat, bell peppers, onion, garlic, cheese and spices, breaded and lightly fried accompanied by our own homemade remoulade sauce

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 artichokes, cheese, and Italian spices, breaded and lightly fried

Meatballs

Your choice of Italian, sour cream dill, Drusilla's homemade bar-b-q or sweet-and-sour seasoned meatballs

HOSTED NON-ALCOHOLIC BEVERAGES

\$2.50 per person - Soft drink

\$3.50 per person – Soft Drinks and coffee

\$4.50 per person - Punch and Coffee (choice of Fruit Punch or Golden Punch)

\$5.25 per person - Soft drinks, punch, and coffee

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~~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 and apple wedges

Marinated Shrimp and Feta

Seasoned shrimp, calamata olive and feta cheese skewered and marinated with lime and basil

Southwest Chicken Roll And Chicken Caesar

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

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, centerpiece with a cheese ball and an array of crackers

Fresh Fruit Platter

A seasonal blend of fresh fruit served with a chocolate fondue or 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

Smoked Salmon Crostini

Toast points topped with smoked salmon spread

Mini Muffelatos

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

Deviled 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