



PARTY TRAY GUIDE

FOR HOME OR OFFICE ENTERTAINING

Spring 2023

Cold Appetizers Trays

Fresh Vegetables & Dip

Broccoli, cauliflower, carrots, celery, cucumbers and red bell peppers.

Served with choice of ranch, onion or spinach * dip (add \$8 for spinach dip).

Small Tray (serves 8-10) \$40 Medium Tray (serves 14-18) \$65 Large Tray (serves 25-30) \$100

Fresh Vegetables, Rye Bread & Dip

Round rye loaf scooped and filled with dill dip. Served with rye wedges, carrots, cucumbers, broccoli and red bell peppers.

Medium Tray (serves 14-18) \$65 Large Tray (serves 25-30) \$100

Grilled Vegetable Antipasti

Grilled zucchini, yellow squash, eggplant, red bell peppers, asparagus and artichoke hearts drizzled with balsamic reduction. *Served chilled.*

Small Tray (serves 8-10) \$50 Medium Tray (serves 14-18) \$90 Large Tray (serves 25-30) \$145

Domestic Cheese Sampler

A variety of domestic cheeses. Includes cheddar, Swiss, sharp white cheddar and pepperjack. Served with crackers and garnished with grapes.

Small Tray (serves 8-10) \$45 Medium Tray (serves 14-18) \$70 Large Tray (serves 25-30) \$105

Cheese & Sausage Sampler

A variety of domestic cheeses and sausages served with crackers. Includes cheddar, Swiss, and pepperjack with Genoa salami, pepperoni and Andouille smoked sausage. Garnished with grapes.

Small Tray (serves 8-10) \$45 Medium Tray (serves 14-18) \$70 Large Tray (serves 25-30) \$105

Cheese & Fruit Sampler

Fresh sliced cantaloupe, pineapple, strawberries and grapes with cheddar, Swiss, and pepperjack. Garnished with grapes.

Small Tray (serves 8-10) \$50 Medium Tray (serves 14-18) \$80 Large Tray (serves 25-30) \$125

Fresh Fruit Platter

Fresh sliced watermelon, cantaloupe, honeydew, pineapple and kiwi with strawberries and grapes.

Medium Tray (serves 14-18) \$75 Large Tray (serves 25-30) \$105

Hummus Platter

Hummus, tapenade, tomatoes, cucumbers, feta cheese, pita wedges and crostini.

Medium Tray (serves 14-18) \$70 Large Tray (serves 25-30) \$95

Mexican Layer Dip

Refried beans, guacamole, sour cream, cheese, lettuce, black olives, pico de gallo, scallions and jalapenos. Served with tortilla chips.

Small Tray (serves 8-10) \$40 Medium Tray (serves 14-18) \$60 Large Tray (serves 25-30) \$95

Shrimp Cocktail

Jumbo shrimp (21-25 shrimp per pound) peeled, deveined and cooked to perfection.

Served with cocktail sauce.

2 Pound Tray (42-50 shrimp) \$65 3 Pound Tray (63-75 shrimp) \$100

4 Pound Tray (84-100 shrimp) \$135 5 Pound Tray (105-125 shrimp) \$170

Hot Appetizers Trays

Buffalo Wings

Fresh chicken wings tossed with Louisiana hot sauce and served with ranch or blue cheese dressing. (Sold by weight)

Small Pan (3 lbs = 24 pcs) \$50 Medium Pan (5 lbs = 40 pcs) \$80 Large Pan (7 lbs = 56pcs) \$110

Breaded Chicken Tenders

Lightly breaded chicken tenders fried golden brown and cut into bite size pieces. Served with your choice of honey dijon, ranch, blue cheese or BBQ dip.

Small Pan (18 tenders/36 pcs) \$55 Medium Pan (24 tenders/48 pcs) \$70 Large Pan (36 tenders/72pcs) \$105

Potato Skins

Idaho shells, cut in half and loaded with cheddar, provel, bacon and scallions.

Served with sour cream dip.

Small Pan (18 skins/36 pcs) \$40 Medium Pan (24 skins/48 pcs) \$55 Large Pan (30 skins/60 pcs) \$65

Toasted Ravioli

Plump breaded beef ravioli fried golden brown and sprinkled with parmesan cheese.

Served with marinara sauce.

Small Pan (36 pcs) \$40 Medium Pan (60 pcs) \$65 Large Pan (100 pcs) \$105

Homemade Potato Chips

Our homemade potato chips, lightly salted and sprinkled with parmesan cheese.

Small Tray \$35 Medium Tray \$50 Large Tray \$65

Sausage Stuffed Mushrooms

Baked mushroom caps filled with Italian sausage stuffing.

Small Pan (24 pcs) \$55 Medium Pan (36 pcs) \$75 Large Pan (48 pcs) \$100

Crab & Crawfish Stuffed Mushrooms

Baked mushroom caps filled with crab and crawfish stuffing.

Small Pan (24 pcs) \$65 Medium Pan (36 pcs) \$95 Large Pan (48 pcs) \$125

Mini Crab & Crawfish Cakes

Our house made cakes griddled and served with remoulade sauce.

Small Pan (24 pcs) \$65 Medium Pan (36 pcs) \$95 Large Pan (48 pcs) \$125

Meatballs

Cocktail meatballs (1/2oz) - Swedish style or baked in sweet and sour BBQ sauce.

Small Pan (2 lbs=64 pcs) \$45 Medium Pan (3.5 lbs=112 pcs) \$75 Large Pan (5 lbs=160 pcs) \$105

Baked Spinach Artichoke Dip

Served with pita and tortilla chips.

Small Pan (serves 6-8) \$45 Medium Pan (serves 12-14) \$70 Large Pan (serves 18-20) \$95

Spanakopita

Spinach and Feta Cheese stuffed phyllo purses.

Small Pan (24 pcs) \$65 Medium Pan (36 pcs) \$95 Large Pan (48 pcs) \$125

Hot Appetizers Trays continued

Thai Chicken Skewers

Spicy Thai marinated chicken skewers grilled and drizzled with Thai BBQ peanut sauce and garnished with crushed peanuts and cilantro.

Small Pan (24 skewers) \$96 Medium Pan (36 skewers) \$144 Large Pan (48 skewers) \$192

Greek Chicken Skewers

Herb, garlic and yogurt marinated chicken skewers grilled and served with Tzatziki sauce.

Small Pan (24 skewers) \$96 Medium Pan (36 skewers) \$144 Large Pan (48 skewers) \$192

Grilled Chicken Quesadillas

Griddled flour tortilla stuffed with grilled chicken, bell peppers, red onions, cheddar and provol cheese. Served with guacamole, sour cream, house made salsa.

Small Pan (24 wedges) \$40 Medium Pan (40 wedges) \$65 Large Pan (64 wedges) \$100

Five Cheese Bruschetta

Baguette slices with extra virgin olive oil, mozzarella, fontina, aged parmesan, asiago, smoked Gouda and chopped tomatoes. Baked and garnished with fresh basil.

Small Pan (24 wedges) \$45 Medium Pan (36 wedges) \$75 Large Pan (48 wedges) \$90

Mediterranean Bruschetta

Baguette slices with garlic, extra virgin olive oil, feta, aged parmesan, sundried tomatoes, artichoke hearts, Kalamata olives. Baked and garnished with fresh basil.

Small Pan (24 wedges) \$50 Medium Pan (36 wedges) \$80 Large Pan (48 wedges) \$100

Petite Sandwiches & Sliders

Smoked Turkey Breast \$40 per dozen

House smoked turkey breast, Gouda cheese, caramelized onions, roasted red bell peppers and tomato-garlic aioli on petite rolls.

Roast Beef \$40 per dozen

Roast beef, provolone cheese, grilled tomato, red onion and Dijon-garlic aioli on petite rolls.

Honey Baked Ham \$40 per dozen

Ham, Swiss cheese, tomato, red onion and Dijon on petite rolls.

Grilled Portabella \$40 per dozen

Grilled portabella mushroom slices, mozzarella, grilled tomato, caramelized red onion, mushroom pesto, tomato-garlic aioli on petite rolls.

Muffalato \$48 per dozen

Our famous New Orleans Italian sandwich. Genoa salami, mortadella, ham, provolone and crushed olive salad on Italian sesame round cut into wedges.

Beef Tenderloin \$80 per dozen

Grilled beef tenderloin with horseradish sauce on petite rolls.

Cheddar Burger Sliders \$50 per dozen

Griddled burger, cheddar, fried onions, tomato-garlic aioli on petite rolls.

Buffalo Chicken Sliders \$50 per dozen

Spicy Buffalo chicken tenders, provolone cheese, caramelized onion and ranch dressing on petite rolls.

Crab Cake Sliders \$65 per dozen

Griddled crab & crawfish cake, fried leeks and remoulade sauce on petite rolls.

Party Subs

American Style

Smoked turkey, roast beef, ham, Swiss and cheddar topped with lettuce, tomatoes, red onions, pickles and mayo. Served on extra wide French bread.

2 Foot (serves 12-14) \$75 3 Foot (serves 18-20) \$115 4 Foot (serves 24-28) \$150

Italian Style

Genoa salami, ham, mortadella and provolone topped with lettuce, red onions, crushed olive salad and garlic vinaigrette. Served on extra wide Italian sesame seed bread.

2 Foot (serves 12-14) \$75 3 Foot (serves 18-20) \$115 4 Foot (serves 24-28) \$150

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Salads

C.J. Mugg's House Salad

Romaine lettuce, spring mix, grated cheddar and provol, tomatoes, eggs, red onions, cucumbers, homemade croutons and choice of dressing.

Small Pan (serves 6-8) \$40 Medium Pan (serves 10-14) \$75 Large Pan (serves 20-24) \$110

Caesar Salad

Romaine lettuce, house made croutons, parmesan cheese and our house made Caesar dressing.

Small Pan (serves 6-8) \$35 Medium Pan (serves 10-12) \$70 Large Pan (serves 20-24) \$100

Cobb Salad

Romaine lettuce, spring mix, grilled chicken, bacon, blue cheese crumbles, house made croutons, tomatoes, avocados and choice of dressing.

Small Pan (serves 6-8) \$55 Medium Pan (serves 10-12) \$90 Large Pan (serves 20-24) \$135

Italian Salad

Romaine lettuce, spring mix, red onions, pimento, artichoke hearts, parmesan cheese and our house made herb vinaigrette.

Small Pan (serves 6-8) \$40 Medium Pan (serves 10-12) \$75 Large Pan (serves 20-24) \$110

Summer Spinach Salad

Fresh spinach, spring mix, fresh sliced strawberries, toasted walnuts, roasted red bell peppers, red onions, blue cheese crumbles, fresh al dente green beans and our balsamic vinaigrette.

Small Pan (serves 6-8) \$45 Medium Pan (serves 10-12) \$80 Large Pan (serves 20-24) \$120

Greek Salad

Romaine lettuce, spring mix, feta cheese, artichoke hearts Kalamata olives, red onions, pepperoncini, tomatoes, cucumbers and our herb vinaigrette.

Small Pan (serves 6-8) \$45 Medium Pan (serves 10-12) \$80 Large Pan (serves 20-24) \$120

Pasta Salad

House-made with penne noodles, broccoli, carrots, sundried tomatoes, red onions, scallions, grated cheddar and provol, parmesan and our herb vinaigrette.

\$9.00 per pound (one pound serves 4-5 people) minimum 3 pounds

Chicken Walnut Salad

Our creamy chicken salad with toasted walnuts and pineapple.

\$12.00 per pound (one pound serves 4-5 people) minimum 3 pounds

Southwest Potato Salad

House-made with Yukon gold potatoes, red onions, scallions, tomatoes, fresh jalapenos, Dijon mayo, cilantro and mild southwest spices .

\$9.00 per pound (one pound serves 4-5 people) minimum 3 pounds

Southwest Coleslaw

House-made with fresh shredded cabbage, carrots, red onions, bell peppers and creamy Dijon dressing.

\$6.00 per pound (one pound serves 4-5 people) minimum 3 pounds

Pasta

Cajun Pasta

Andouille smoked sausage, shrimp and chicken sautéed with mushrooms, bell peppers and red onions. Tossed with penne noodles and our roasted tomato cream sauce.

Small Pan (serves 8-10) \$65 Medium Pan (serves 14-18) \$110 Large Pan (serves 24-28) \$150

Bowtie Tequila Chicken

Grilled chicken, scallions, roasted corn, red and yellow peppers and mushrooms sautéed and simmered with tri-colored bowtie noodles in jalapeno cream sauce with tequila, fresh lime and cilantro

Small Pan (serves 8-10) \$65 Medium Pan (serves 14-18) \$110 Large Pan (serves 24-28) \$150

Baked Penne

Penne pasta baked in Bolognese sauce with mozzarella, fontina and parmesan cheese.

Small Pan (serves 8-10) \$55 Medium Pan (serves 14-18) \$95 Large Pan (serves 24-28) \$130

Fresh Vegetable Penne

Sautéed seasonal squash, mushrooms, scallions, garlic, asparagus, broccoli and tomatoes tossed with penne noodles in a light sundried tomato pesto sauce OR parmesan cream sauce.

Small Pan (serves 8-10) \$55 Medium Pan (serves 14-18) \$95 Large Pan (serves 24-28) \$130

With grilled chicken:

Small Pan (serves 8-10) \$65 Medium Pan (serves 14-18) \$110 Large Pan (serves 24-28) \$150

Lasagna

Layers of noodles, our thick meat sauce, ricotta, mozzarella, fontina and Béchamel sauce.

Small Pan (serves 9-12) \$75 Large Pan (serves 24-28) \$180

Vegetable Lasagna

Layers of noodles, spinach, eggplant, seasonal squash, wild mushrooms, ricotta, mozzarella, fontina and Béchamel sauce.

Small Pan (serves 9-12) \$75.00 Large Pan (serves 25-30) \$180

House Specialties

Market priced by the person. Call for pricing.

Fresh Salmon ❖ Tuscan Chicken ❖ Chicken Picatta ❖ Chicken Parmesan

Beef Tenderloin ❖ Fresh Carved Roast Beef

Cajun Specialties

Creole Chicken & Andouille Gumbo

Our famous recipe with Andouille smoked sausage, chicken, okra and rice*.

\$25 per quart (2 quart minimum) 2 quarts serves 10 appetizer portions

*** 1 cup of rice per quart packaged separately (no charge)**

Creole Seafood & Andouille Gumbo

House made and loaded with shrimp, crabmeat, oysters, Andouille smoked sausage and rice*.

\$42 per quart (2 quart minimum) 2 quarts serves 10 appetizer portions

*** 1 cup of rice per quart packaged separately (no charge)**

Jambalaya

Spicy house made Cajun rice dish packed with Andouille smoked sausage, Tasso, shrimp and chicken.

Small Pan (serves 8-10) \$65 Medium Pan (serves 14-18) \$110 Large Pan (serves 24-28) \$150

Crawfish Étouffée

Sautéed crawfish tails, bell peppers and red onions simmered in our rich, spicy Cajun brown sauce.

\$42 per quart (2 quart minimum) 2 quarts serves 10 appetizer portions

*** 1 cup of rice per quart packaged separately (no charge)**

Cajun Pasta

Andouille smoked sausage, shrimp and chicken sautéed with mushrooms, bell peppers and red onions. Tossed with penne noodles and our roasted tomato cream sauce.

Small Pan (serves 8-10) \$65 Medium Pan (serves 14-18) \$110 Large Pan (serves 24-28) \$150

Red Beans & Rice

Simmered for hours and hours with braised ham hocks.

\$28 per quart (2 quart minimum) 2 quarts serves 10 appetizer portions

*** 1 cup of rice per quart packaged separately (no charge)**

Petite Muffalato Sandwiches \$42 per dozen

Our famous New Orleans Italian sandwich. Genoa salami, mortadella, ham, provolone and crushed olive salad on Italian sesame round cut into wedges.

Cajun Chicken Sliders \$48 per dozen

Spicy blackened chicken breast, provolone cheese, sautéed peppers and onions and Creole mayo on petite rolls.

Blackened Redfish

Market Price

Fresh blackened Redfish topped with cajun beer-butter sauce.

New Orleans Bread Pudding

Pecans, golden raisins, bourbon sauce, topped with Chantilly cream.

Small Pan (serves 12-15) \$85 Large Pan (serves 24-30) \$160

Sides & Vegetables

Roasted New Potatoes

Halved new potatoes roasted with olive oil, fresh garlic, herbs and seasonings.

Small Pan (serves 6-8) \$40.00 Medium Pan (serves 12-14) \$60.00 Large Pan (serves 24-28) \$85.00

Smashed Garlic Yukon Gold Potatoes

Smashed Yukon gold potatoes whipped with roasted garlic cream.

Small Pan (serves 6-8) \$40.00 Medium Pan (serves 12-14) \$60.00 Large Pan (serves 24-28) \$85.00

Au Gratin Potatoes

Layers of sliced Idaho potatoes, cream, butter and cheese baked until golden brown..

Small Pan (serves 8-10) \$50.00 Large Pan (serves 24-28) \$100.00

Fresh Sautéed Vegetable Medley

Sautéed medley of zucchini, yellow squash, carrots and broccoli.

Small Pan (serves 8-10) \$45.00 Medium Pan (serves 12-14) \$65.00 Large Pan (serves 24-28) \$100.00

Mini French Bread Loaves

Freshly baked and served with our honey pesto butter.

\$1.50 per person

Boxed Lunches

20 person minimum

Please select a maximum of three items for your group.
Please choose the same sides for your order.

All selections served with two sides.
Side choices - Pick two

Homemade Chips ❖ Creamy Slaw ❖ Artisan Roll
Pasta Salad ❖ Southwest Potato Salad ❖ Fresh Fruit
Side House Salad (add \$3) ❖ Side Caesar Salad (add \$3)
Cup of Soup (add \$3) ❖ Cup of Chicken Chili (add \$3)
Chocolate Chip Cookie ❖ Brownie

Hot Sandwiches

Smoked Turkey Panini \$14 Smoked turkey breast , gouda cheese, caramelized red onion, roasted red and yellow peppers and tomato-garlic aioli on grilled peasant bread.

Grilled Chicken Club \$14 Grilled chicken breast on a Kaiser with Havarti cheese, crisp applewood smoked bacon and tomato-garlic aioli.

Chicken Caprese \$14 Grilled chicken breast, tomatoes, mozzarella, basil pesto mayo on grilled peasant bread.

Cajun Chicken Grille \$14 Spicy blackened chicken breast topped with provel and sautéed bell peppers and onions. Served on a Kaiser with a side of Creole mayonnaise.

Buffalo Chicken Melt \$14 Breaded chicken tenders tossed in our Louisiana hot sauce, topped with provel and sautéed red onions and served on a Kaiser.

Grilled Portabella Panini \$14 Grilled portabella mushroom slices, caramelized red onion, tomatoes, mozzarella cheese, mushroom pesto and tomato-garlic aioli on grilled peasant bread.

Roast Beef with Bacon & Swiss \$15 Thinly sliced top round roast beef served on a French loaf and topped with crisp applewood smoked bacon and Swiss cheese.

Muffalato \$14 Homemade olive salad, salami, ham, mortadella, provelone cheese on muffalato bread.

Reuben \$15 Lean corned beef, Swiss, sauerkraut and horseradish sauce on grilled marble rye.

Boxed Lunches continued

Chilled Sandwiches

Smoked Turkey Club \$14 Smoked turkey breast with crisp applewood smoked bacon, Swiss, lettuce, tomato and mayo on a croissant.

Chicken Walnut Croissant \$14 A flaky croissant stuffed with our creamy chicken salad with walnuts and pineapples.

BLT \$14 A triple decker on sour dough with applewood smoked bacon, lettuce, tomato and mayonnaise.

Grilled Salmon Club \$17 Chilled salmon, bacon, lettuce, tomatoes, avocado, lemon aioli on multi-grain toast.

Salads

Grilled Chicken House Salad \$14 Romaine, iceberg and field greens with tomatoes, eggs, cucumbers, onions, cheddar, provol and homemade croutons.

Cobb Salad \$14 Romaine, iceberg and field greens with crisp bacon, grilled chicken, bleu cheese crumbles, tomatoes, avocados, sprouts and croutons. Served with your choice of dressing.

Grilled Chicken Greek \$14 Romaine, iceberg and field greens tossed with feta, parmesan, artichoke hearts, pepperoncini, onions, tomatoes, Kalamata olives, cucumbers and our herb vinaigrette.

Grilled Chicken Caesar \$14 Crisp romaine, homemade croutons and parmesan tossed in our Caesar dressing.

Smoked Salmon Salad \$17 with bleu cheese crumbles, toasted walnuts, red onions, al dente green beans, roasted red and yellow peppers and our balsamic vinaigrette.

Chicken Walnut Salad \$14 Creamy chicken salad with walnuts and pineapples over a bed of greens with tomatoes, eggs, sprouts and avocados. Served with your choice of dressing.

Dessert Trays

Fresh Fruit Platter

Fresh sliced watermelon, cantaloupe, pineapple, honeydew, kiwi, strawberries and grapes.

Medium Tray (serves 14-18) \$75.00 Large Tray (serves 25-30) \$105.00

Cookie Tray

An assortment fresh baked cookies.

Medium Tray (serves 15-20) \$55.00 Large Tray (serves 25-30) \$75.00

Brownie & Dessert Bar Tray

An assortment of fresh baked brownies and dessert bars.

Medium Tray (serves 15-20) \$65.00 Large Tray (serves 25-30) \$90.00