

The CATERING PACKAGES

THE BAYOU COLLECTION

*1 Hot OR 1 Cold Appetizer • 1 Protein •
1 Starch • 1 Vegetable • 1 Bread • 1 Beverage*

THE BIENVILLE COLLECTION

*2 Hot OR 2 Cold Appetizers • 2 Proteins •
1 Starch • 1 Vegetable • 1 Bread • 1 Beverage*

THE FLEUR DE LIS COLLECTION

*2 Hot Appetizers • 2 Cold Appetizers • 2 Proteins
• 2 Starches • 2 Vegetables • 1 Bread • 1 Beverage*

THE XANDER COLLECTION

*Fully Customized Luxury Experience with premium
presentation, consultation, tablescares, luxury
displays, and market-price enhancements.*

The MENU

HOT HORS D'OEUVRES

Sweet Meatballs

Spinach & Artichoke Dip

Boudin Balls

Macaroni Bites

Salmon Bites

Boneless Vegan Bites

Fried Chicken Drumettes

Bacon Wrapped Shrimp

Beef Crostini

Smoked Sticky Ribs

Steak Bites

Boom Boom Shrimp

COLD HORS D'OEUVRES

Cocktail Sandwiches

Chips & Salsa

Fruit Kabobs

Yogurt Parfait

Deviled Eggs

Ham/Turkey/Pep Pinwheels

Ham & Cheese Kabobs

Crudités Cups

The MENU

THE MEAT SELECTIONS

Smoked Beef Brisket Chopped/Sliced

Fried or Roasted Chicken

Rosemary Pork Loin

Fried/Roasted Turkey

Beef Roast

Meatloaf w/Gravy

Crawfish Etouffee

Cajun Andouille Links

Fajita Beef Fajita Chicken

Filet Mignon (Market Price)

Lamb Chops (Market Price)

Honey Glazed Ham

Grilled Chicken Wings

Fried Fish

BBQ Pulled Pork

Pork Roast

Pepper Steak & Gravy

Shrimp Creole

St. Louis BBQ Ribs

Fajita Shrimp Fajita Steak

Ribeye Steak (Market Price)

SIGNATURE STARCHES

Baked Macaroni and Cheese

Au Gratin Potatoes

Creole Jambalaya

Cornbread Dressing

Roasted Red Potatoes

Steamed White Rice

Savory Rice Pilaf

Garlic and Herb Potatoes

Fettuccine Alfredo

Sweet Potato Casserole

Asian Fried Rice

The MENU

THE GARDEN SELECTIONS

Country Red Beans

Steamed Broccoli

Braised Collard Greens

Butter Roasted Corn

Stewed Cabbage

Creamed Spinach

Savory Herb Sweet Potatoes

Sauteed Green Beans

Sautéed Asparagus

Stewed Okra and Tomato

Roasted Vegetable Medley

Sautéed Fajita Peppers & Onions

Balsamic Glazed Brussels Sprouts

Sautéed Root Vegetables

Stir Fry Snow Peas and Peppers

Bourbon Honey Glazed Carrots

SOUTHERN SOUP SELECTIONS

Corn & Crab Soup

Chicken & Sausage Gumbo

Crawfish Bisque (Additional Price)

Minestrone Vegetable Soup

Lentil Soup

Louisiana Seafood Gumbo

Tomato Basil Bisque

Tortilla Soup

The MENU

ARTISAN BREAD SELECTIONS

Buttery Yeast Rolls

Hawaiian Sweet Rolls

Garlic Bread

French Baguette

Dinner Rolls

Sweet Southern Cornbread

Brioche Rolls

Sliced Sour Dough Loaf

BEVERAGE SELECTIONS

Southern Sweet Tea

Arnold Palmer

Raspberry Lemonade

Lemonade

Tropical Fruit Punch

Mimosas (Brunch)

"It Is Not Just Catering."

"It Is An Experience."

GRAZING TABLES & LUXURY DISPLAYS

TRADITIONAL GRAZING TABLE

Cured Meats, Hot and Cold Proteins, Breads and Crackers, Jellies and Sauces, Carved & Cubed Cheeses, Crudit  Vegetables, and other accouterments.

CAJUN CHARCUTERIE DISPLAY

Smoked Andouille, Hogs Head Cheese, Cajun Boudin, Smoked Sausage, Pork Cracklins, Pickled Okra, Crackers, and Cajun Trimmings.

SHRIMP COCKTAIL DISPLAY

Jumbo Shrimp, Lemon Wedges, Lump Crab, Cocktail Sauce, Tartar Sauce, Fresh Herbs, on a bed of ice in a large luxury vessel.

- **SEA-CUTERIE BOARD (SEASONAL)**
- **FRUIT DISPLAY**
- **BEVERAGE TOWER**
- **BRUNCH BUFFET**

The **ADD-ONS**

LUXURY ENHANCEMENTS

- *Cocktail Hour Butler Service*
- *Carving Stations*
- *Salad Bars*
- *Fruit Presentation Displays*
- *Seafood Gumbo Stations*
- *Chicken & Sausage Gumbo Stations*
- *Shrimp Cocktail Stations*
- *Premium Seafood Displays*
- *Champagne Towers*
- *Luxury Tablescapes*
- *White Glove Service Staff*
- *Additional Appetizer Displays*
- *Custom Brunch Experiences*

BOOKING NOTE

All menus are subject to availability, event size, service style, seasonality, and final consultation. Premium selections and customized displays may require additional pricing. The Chef B Foods & Services Co. experience is designed to be tailored, elegant, and memorable from the first consultation to the final guest served.

The EXPERIENCE

Chef B Foods & Services Co. specializes in elevated culinary experiences designed around exceptional food, luxury presentation, elegant displays, and personalized hospitality. Whether hosting an intimate celebration or a grand event, our team delivers chef-driven menus tailored to your vision while offering a level of exclusivity every client deserves.

IMPORTANT INFORMATION

- *Minimum Food & Beverage Investment: \$1,500*
- *Flexible payment options available*
- *Disposable plates, cups, forks, and napkins included*
- *Use of stainless-steel roll-top chafing dishes included*
- *Standard buffet setup, table decor, and stationary display items included*
- *Luxury upgrades, custom display styling, and service staff available upon request*
- *Market pricing applies to select premium proteins*
- *Travel fees may apply outside service area*