

## CATERING PACKAGE ONE

\$23.00 Per Person

*\*Price based on a 100 person minimal. Every 100 people the price decreases a \$1.*

### ENTREE

Choice of 1

#### Brisket

Beef cut that has been marinated till it falls apart. This can be served with or without our famous BBQ sauce.

#### Smothered Beef

Our signature Cajun dish with smothered beef, onions, and garlic in a rich gravy, served over rice.

#### Baked Ham

Lean cut of premium pork, sliced right to the bone for effortless serving. Topped with a honey-brown sugar glaze.

#### Turkey Breast

Slowly baked breast marinated in our signature seasoning.

#### Praline Chicken

Boneless chicken cuts covered in a praline glaze and topped with pecan pieces.

#### Pork Loin

Roasted tender cut of meat marinated in Fezzo's seasoning.

### SIDE MEATS

Choice of 1

#### Meatballs

Baked Italian meatballs tossed in your preference of either BBQ or Sweet & Sour

#### Sausage

Bite sized pieces cut and mixed in your preference of BBQ or Sweet & Sour

#### BBQ Chicken Wings

Wings tossed in our famous BBQ sauce

#### Boudin Party Links

Cooked traditional boudin links

### DIPS

Choice of 2

#### Spinach & Artichoke

Hot dip with creamy spinach, artichoke & cheese.

#### Crab

Thick, creamy dip prepared with heavy cream and lump crab meat.

#### Crawfish

Thick, creamy dip prepared with cream cheese and crawfish tails.

#### Shrimp

Rich, creamy shrimp prepared with cream and Fezzo's Seasoning.

#### Beef Queso

Premium browned beef smothered in queso cheese, flavored with Fezzo's seasonings.

*\*All dips are served with chips and crackers*

## PASTA & RICE

Choice of 1

### **Creamy Chicken Pasta**

Grilled chicken diced up and tossed in a homemade cream sauce over a bed of penne pasta.

### **Creamy Shrimp Pasta**

Our grilled popcorn shrimp tossed in a homemade cream sauce over a bed of penne pasta.

### **Pork & Sausage Jambalaya**

Slow roasted classic trinity of veggies, this dish includes Louisiana rice cooked down with smoked pork and sausage.

### **Chicken & Sausage Jambalaya**

Slow roasted classic trinity of veggies, this dish includes Louisiana rice cooked down with chicken and sausage.

### **Red Beans & Sausage with Rice**

Smothered red beans with smoked sausage, served with rice.

### **Rice Dressing**

Traditional Cajun rice recipe that has roux and the Cajun Trinity of onions, bell peppers and celery.

### **Cornbread Dressing**

Cornbread tossed into our rice dressing recipe and fluffed to enhance flavor.

## SANDWICHES

Choice of 1

### **Chicken Salad**

*\*Crowd favorite\** On wheat and white bread with crust cut off and cut into halves.

### **Turkey**

Sliced turkey on wheat and white bread with crust cut off and cut into halves. Mixed mayo and mustard are spread.

### **Ham**

Sliced turkey on wheat and white bread with crust cut off and cut into halves. Mixed mayo and mustard spread on bread.

### **Pimento**

Our wheat and white bread stuffed with a pimento cheese blend.

## CHEESE & DELI MEAT

Choice of 2

### **Cheddar Cheese**

### **Swiss Cheese**

### **Pepper Jack Cheese**



### **Ham Rollups**

### **Turkey Rollups**

### **Roast Beef Rollups**

FRUIT & VEGGIE DISPLAY AVAILABLE FOR  
ADD-ON



SCOTT, LA  
337-261-2464  
SCOTT ADKINS

BROUSSARD, LA  
337-330-2302  
CALEB JONES

CROWLEY, LA  
337-783-5535  
JOSH SPELL



## CATERING PACKAGE TWO

\$28.00 Per Person

*\*Price based on a 100 person minimal. Every 100 heads the price decreases a \$1.*

### MEAT ENTREE

Choice of 1

#### Brisket

Beef cut that has been marinated till it falls apart. This can be served with or without our famous BBQ sauce.

#### Smothered Beef

Our signature Cajun dish with smothered beef, onions, and garlic in a rich gravy, served over rice.

#### Baked Ham

Lean cut of premium pork, sliced right to the bone for effortless serving. Topped with a honey-brown sugar glaze.

#### Turkey Breast

Slowly baked breast marinated in our signature seasoning.

#### Praline Chicken

Boneless chicken cuts covered in a praline glaze and topped with pecan pieces.

#### Pork Loin

Roasted tender cut of meat marinated in Fezzo's seasoning.

### PASTA & RICE

Choice of 1

#### Creamy Chicken Pasta

Grilled chicken diced up and tossed in a homemade cream sauce over a bed of penne pasta.

#### Creamy Shrimp Pasta

Our grilled popcorn shrimp tossed in a homemade cream sauce over a bed of penne pasta.

#### Pork & Sausage Jambalaya

Slow roasted classic trinity of veggies, this dish includes Louisiana rice cooked down with smoked pork and sausage.

#### Chicken & Sausage Jambalaya

Slow roasted classic trinity of veggies, this dish includes Louisiana rice cooked down with chicken and sausage.

#### Red Beans & Sausage with Rice

Smothered red beans with smoked sausage, served with rice.

#### Rice Dressing

Traditional Cajun rice recipe that has roux and the Cajun Trinity of onions, bell peppers and celery.

#### Cornbread Dressing

Cornbread tossed into our rice dressing recipe and fluffed to enhance flavor.

## SANDWICHES

Choice of 1

### Chicken Salad

*\*Crowd favorite\* On wheat and white bread with crust cut off and cut into halves.*

### Turkey

*Sliced turkey on wheat and white bread with crust cut off and cut into halves. Mixed mayo and mustard are spread.*

### Ham

*Sliced turkey on wheat and white bread with crust cut off and cut into halves. Mixed mayo and mustard spread on bread.*

### Pimento

*Our wheat and white bread stuffed with a pimento cheese blend.*

## SIDE MEATS

Choice of 1

### Meatballs

*Baked Italian meatballs tossed in your preference of either BBQ or Sweet & Sour*

### Sausage

*Bite sized pieces cut and mixed in your preference of BBQ or Sweet & Sour*

### BBQ Chicken Wings

*Wings tossed in our famous BBQ sauce*

### Boudin Party Links

*Cooked traditional boudin links*

## DIPS

Choice of 2

### Spinach & Artichoke

*Hot dip with creamy spinach, artichoke & cheese.*

### Crab

*Thick, creamy dip prepared with heavy cream and lump crab meat.*

### Crawfish

*Thick, creamy dip prepared with cream cheese and crawfish tails.*

### Shrimp

*Rich, creamy shrimp prepared with cream and Fezzo's Seasoning.*

### Beef Queso

*Premium browned beef smothered in queso cheese, flavored with Fezzo's seasonings.*

*\*All dips are served with chips and crackers*

## HOT HORS D'OEUVRES

Choice of 2

Meat Pies

Broccoli Bites

Jalapeno Poppers

Mini Egg Rolls

Catfish Bites

Wings

Hushpuppies

## YOUR CHOICE OF FRUIT & VEGGIE DISPLAY OR MEAT ROLLUPS AND CHEESE

SCOTT, LA  
337-261-2464  
SCOTT ADKINS

BROUSSARD, LA  
337-330-2302  
CALEB JONES

CROWLEY, LA  
337-783-5535  
JOSH SPELL





## CATERING PACKAGE THREE

\$33.00 Per Person

*\*Price based on a 100 person minimal. Every 100 heads the price decreases a \$1.*

### MEAT ENTREE

Choice of 2

#### Brisket

Beef cut that has been marinated till it falls apart. This can be served with or without our famous BBQ sauce.

#### Smothered Beef

Our signature Cajun dish with smothered beef, onions, and garlic in a rich gravy, served over rice.

#### Baked Ham

Lean cut of premium pork, sliced right to the bone for effortless serving. Topped with a honey-brown sugar glaze.

#### Turkey Breast

Slowly baked breast marinated in our signature seasoning.

#### Praline Chicken

Boneless chicken cuts covered in a praline glaze and topped with pecan pieces.

#### Pork Loin

Roasted tender cut of meat marinated in Fezzo's seasoning.

#### Prime Rib

A beef rib primal trim that is hand-cut on the buffet line in-front of guests.

### PASTA & RICE

Choice of 2

#### Creamy Chicken Pasta

Grilled chicken diced up and tossed in a homemade cream sauce over a bed of penne pasta.

#### Creamy Shrimp Pasta

Our grilled popcorn shrimp tossed in a homemade cream sauce over a bed of penne pasta.

#### Pork & Sausage Jambalaya

Slow roasted classic trinity of veggies, this dish includes Louisiana rice cooked down with smoked pork and sausage.

#### Chicken & Sausage Jambalaya

Slow roasted classic trinity of veggies, this dish includes Louisiana rice cooked down with chicken and sausage.

#### Red Beans & Sausage with Rice

Smothered red beans with smoked sausage, served with rice.

#### Rice Dressing

Traditional Cajun rice recipe that has roux and the Cajun Trinity of onions, bell peppers and celery.

#### Cornbread Dressing

Cornbread tossed into our rice dressing recipe and fluffed to enhance flavor.

## SANDWICHES

Choice of 1

### Chicken Salad

*\*Crowd favorite\* On wheat and white bread with crust cut off and cut into halves.*

### Turkey

*Sliced turkey on wheat and white bread with crust cut off and cut into halves. Mixed mayo and mustard are spread.*

### Ham

*Sliced turkey on wheat and white bread with crust cut off and cut into halves. Mixed mayo and mustard spread on bread.*

### Pimento

*Our wheat and white bread stuffed with a pimento cheese blend.*

## SIDE MEATS

Choice of 1

### Meatballs

*Baked Italian meatballs tossed in your preference of either BBQ or Sweet & Sour*

### Sausage

*Bite sized pieces cut and mixed in your preference of BBQ or Sweet & Sour*

### BBQ Chicken Wings

*Wings tossed in our famous BBQ sauce*

### Boudin Party Links

*Cooked traditional boudin links*

## DIPS

Choice of 2

### Spinach & Artichoke

*Hot dip with creamy spinach, artichoke & cheese.*

### Crab

*Thick, creamy dip prepared with heavy cream and lump crab meat.*

### Crawfish

*Thick, creamy dip prepared with cream cheese and crawfish tails.*

### Shrimp

*Rich, creamy shrimp prepared with cream and Fezzo's Seasoning.*

### Beef Queso

*Premium browned beef smothered in queso cheese, flavored with Fezzo's seasonings.*

*\*All dips are served with chips and crackers*

## HOT HORS D'OEUVRES

Choice of 2

Meat Pies

Broccoli Bites

Jalapeno Poppers

Mini Egg Rolls

Fried Oysters

Catfish Bites

Wings

Hushpuppies

Fried Shrimp

Boudin Balls

Fried Alligator

## YOUR CHOICE OF FRUIT & VEGGIE DISPLAY OR MEAT ROLLUPS AND CHEESE

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