

Tur-duc-ens

Boneless Chicken Stuffed w/Cornbread & Pork raw \$12.95 lb	Boneless Turkey Stuffed w/Oyster cooked \$13.95 lb	Boneless Duck Stuffed w/Apple & Andouille
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Breast Meat Only

raw \$11.99 lb	cooked \$12.99 lb
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Entrees

Roasted or Fried Boneless Turkey Breast

Turkey w/ qrt. of Giblet Gravy (avg #7/9)	\$10.99 lb.
Turkey (petite) w/ qrt. of Giblet Gravy (avg #4/5)	\$10.99 lb.

BST Boneless Ham

Baked Sliced & Tied Ham	\$99.00 Whole
w/ brown sugar & cane syrup glaze	\$55.00 Half

Boneless Pork Roast

Topped with apricot/cognac glaze	\$10.99 lb.
Filled w/sun dried fruit	\$10.99 lb.
Filled with Apple & Andouille Dressing	\$11.99 lb.
Stuffed w/Filet (avg. #5/13) with apricot cognac glaze	Market Value

Jumbo Stuffed Pasta Shells

Meat:	Fresh Pork, Beef, Artichoke Hearts & Romano Cheese in Marinara Sauce	\$35 a dozen
Seafood:	Shrimp, Crab & Crawfish in Seafood Cream Sauce	\$50 a dozen

Beef Wellington	Beef Tenderloin Coated with Duxelles Mushroom Pate then wrapped in puff pastry & baked	Market Price
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Whole Birds

Turkey w/ qrt. of Giblet Gravy	Small	Roasted \$37.95	Deep Fried \$47.95
	Large	\$51.95	\$60.95

Accompaniments

Shrimp Stuffed Mirliton		\$96 per dozen
Butternut Squash Soup	1/2 Gal. \$45.00	Gal. \$67.00
Shrimp & Mirliton Soup	1/2 Gal. \$45.00	Gal. \$67.00

	Small.	Medium	Large
Broccoli Au Gratin	\$15.00	\$30.00	\$80.00
Cauliflower Au Gratin	\$15.00	\$30.00	\$80.00
Potatoes Au Gratin	\$15.00	\$30.00	\$80.00
Shrimp & Mirliton Casserole	\$25.00	\$50.00	\$130.00
Shrimp & Eggplant Casserole	\$25.00	\$50.00	\$130.00
Medley of Seasonal Vegetables	\$25.00	\$50.00	\$130.00
Creamed Spinach	\$15.00	\$30.00	\$80.00
Green Bean Casserole	\$15.00	\$30.00	\$80.00
Sweet Potato Casserole	\$15.00	\$30.00	\$80.00
Candied Yams	\$15.00	\$30.00	\$80.00
Baked Macaroni w/Cheeses	\$15.00	\$30.00	\$80.00
Garlic Mashed Potatoes	\$15.00	\$30.00	\$80.00
Filthy Dirty Rice	\$15.00	\$30.00	\$80.00
Wild Rice Blend	\$15.00	\$30.00	\$80.00
Corn Maque Choux	\$15.00	\$30.00	\$80.00
Old Orleans Oyster Dressing	\$25.00	\$50.00	\$130.00
Cornbread Dressing w/Bacon & Pork	\$20.00	\$40.00	\$110.00
Carrot Souffle	\$15.00	\$30.00	\$80.00
Giblet Gravy	Quart	\$7.00	
Fresh Cranberry & Apple Relish w/Pecans	Pint	\$8.00	
Dinner Rolls	16 pack	\$5.95	

(Small serves 4-6 Medium serves 12-15 Large serves 35-40)

Desserts

Bread Pudding with Bourbon Praline Sauce

Small \$15.00	Medium \$45.00	Large \$75.00
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10" Pies "Homemade"

\$15.00	Lemon Meringue • Pumpkin • Apple
\$18.00	Pecan • Sweet Potato • Boston Cream

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

FEB 2023