



Package Two

\$19.95 PER PERSON



Cold Canapes - choose two

COLD OR HOT CRAB DIP

Louisiana lump crab meat in a spicy Cajun bechamel sauce served with crispy crostinis

MINI STUFFED BELL PEPPERS

your choice of homemade crawfish dip or spinach artichoke dip stuffed mini sweet pickled bell peppers (gluten free, vegetarian)

ASSORTED CHEESE DISPLAY

domestic assortment of cheeses accompanied by specialty cocktail crackers (gluten free, vegetarian)

CUCUMBER & CRAWFISH CANAPES

creamy crawfish dip set atop a crisp cucumber disc (gluten free)

SEASONAL FRUIT DISPLAY

display of fresh sliced seasonal fruit with yogurt dipping sauce (gluten free, vegan)

MARKET VEGETABLE DISPLAY

fresh local veggies displayed with Bon Temps signature creole ranch (gluten free, vegan)

Hot Hors d'Oeuvres - choose two

DUCK CONFIT

shredded duck confit served atop crostinis topped with mango marmalade and fresh scallions

SHRIMP BROCHETTES

gulf shrimp wrapped in crisp bacon, glazed in a sweet Thai chili sauce (gluten free)

ASIAGO ASPARGUS

tender asparagus wrapped in buttery phyllo dough and topped with shredded Asiago cheese (vegetarian)

CRAB CAKES

Louisiana lump crab mixed with a Cajun bechamel sauce and grated parmesan, battered and fried in a sweet almond cornflake batter and set in a fin herb cream sauce

MEAT PIES

your choice of crawfish or meat pies, fried golden brown and served with creole cream sauce

BOUDIN BALLS

deep fried, homemade boudin balls served with creole mustard

Hot Hors d'Oeuvres - cont.

GRILLED SAUSAGE & BOUDIN

Bon Temps house sausage and boudin sliced and served with charred red onion aioli and creole mustard

SEAFOOD STUFFED MUSHROOMS

a mixture of Louisiana's finest seafood, stuffed in roasted mushroom caps and laced with a Tasso Mornay

BOUDIN GRILLED CHEESE

house boudin layered between Evangeline made bread and classic American cheese pressed and toasted to a cheest perfection

MINI BURGER SLIDERS

grilled mini burger patties grilled and served with your choice of condiments and cheese

ROTEL QUESO

creamy queso lightly spiced with Rotel and served with fresh tortilla chips (gluten free, vegan)

Pasta & Rice - choose one

CATFISH COURTOUILLION

fresh Louisiana catfish smothered in creole tomato sauce served over white rice

SOUTHWESTERN QUINOA STUFFED BELL PEPPERS

puffed quinoa with black beans, cilantro, fire roasted corn, and fresh grape tomatoes dressed in a lime vinaigrette stuffed in a roasted bell pepper (gluten free, vegan)

SHRIMP OR CHICKEN ALFREDO

your choice of shrimp or grilled chicken breast tossed in Mornay penne pasta

PORK & STEEN SAUSAGE WITH RED BEANS & RICE

smokey and sweet pork with Steen's sausage cooked down with creamy southern style red beans and fresh white rice

CHICKEN & SAUSAGE JAMBALAYA

spicy smoked chicken and sausage dressed in a spicy cajun jambalaya sauce tossed with fresh rice

BLACKENED CHICKEN PASTA

blackened grilled chicken set atop creamy sundried blistered tomato penne pasta

SHRIMP & TASSO PASTA

grilled shrimp and ground Tasso tossed in a creamy Cajun penne pasta

SHRIMP SCAMPI

garlic shrimp in a beurre blanc sauce over your choice of rice or penne pasta

CHICKEN & SAUSAGE GUMBO

classic Acadiana gumbo loaded with deliciously seasoned chicken and andouille sausage served with fluffy white rice



Entrees - choose one

APPLE & TASSO STUFFED PORK LOIN
savory pork loin stuffed with whiskey soaked apples and ground
Tasso roasted and served with au jus and French bread

PORK LOIN
your choice of pepper encrusted pork loin with au jus or
blackened sweet chili glazed pork loin (gluten free)

SWEET CHILI CHICKEN
grilled chicken breast glazed in a sweet Thai chili sauce
(gluten free)

PRALINE CHICKEN
seasoned chicken strips deep fried and tossed in a
praline glaze

JERK CHICKEN
Caribbean marinated chicken breast topped with mango
puree, cheddar cheese, and mango salsa (gluten free)

FRIED CHICKEN STRIPS
brined chicken breasts battered and deep fried to a
golden crunch

BLACKENED CHICKEN WRAP
grilled chicken breast dressed in a Thai ginger peanut sauce served with
Hydroponic Bibb lettuce, Jicama slaw, and mango salsa (gluten free)

CHATEAU BRIAND
pepper encrusted beef tenderloin thinly sliced and laced with
a rich Bordelaise sauce (gluten free)

Sides - choose one

JALAPENO CHEESE GRITS
FRIED SAGE SWEET POTATO MASH
RED HOT POTATOES
ROASTED VEGETABLES
RICE PILAF
SOUTHWEST QUINOA
MARKET GREEN SALAD
GARLIC MASHED POTATOES
CORN MAQUE CHOUX

ADDITIONAL SERVICES AVAILABLE

- Pass-Around Service
- Carving/Action Station
- Dessert Station
- Bride & Groom Attendant
- Plated Service
 - China, silverware, linen napkins

CONTACT US

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TEXT/CALL

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