

Chef Vi's Catering

Seafood

Served with 2 Sides, Classic Salad, and Dinner Roll

Sweet Basil Shrimp // 14

(6) Grilled Skewered Shrimp basted with Sweet Basil Shrimp

Blackened Shrimp // 14

(6) Grilled Skewered Shrimp seasoned with Blackened Seasoning drizzled with Pineapple Glaze

Shrimp Creole // 14

Shrimp in a Louisiana Style Creole Sauce

Jambalaya // 15

Slowly Cooked Shrimp, Crawfish, Mussels, and Sausage in a Cajun Sauce

Crawfish and Shrimp Etouffee // 16

A sauce is made from a light or blond roux, simmered with Crawfish and Shrimp, served with Steamed Rice.

Shrimp Scampi // 13

Grilled Shrimp cooked with a Garlic Wine and Butter Sauce, garnished with Parsley

Grits and Shrimp // 14

Shrimp Creole served over Creamy Grits

Jerk Shrimp // 14

(6) Skewered Shrimp basted with Jerk Sauce and garnished with Pineapple and Green Onions

Shrimp Tacos // 12

2 Shrimp Tacos topped with Cilantro, Onions, and drizzled with Avocado Cream Sauce

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Paella // 18

Rice simmer with Seafood (Crawfish, Shrimp, and Mussels) and Andallouie Sausage

Mahi Tacos // 14

2 Grilled Mahi Tacos topped with Pineapple Pico and drizzled with Honey Cholula Butter

Blackened Mahi // 15

Grilled Mahi seasoned with Blackened Seasoning topped with Pineapple Pico and Drizzled with Avocado Cream Sauce

Grilled Salmon // 16

Grilled Salmon seasoned with Sea Salt and Black Cracked Pepper

Prosecco Salmon // 17

Grilled Salmon seasoned with Herbs and Spices topped with Prosecco Sauce

Soy Ginger Salmon // 16

Grilled Salmon marinated in Soy Ginger Sauce garnished with Green Onion and Carrots

Bourbon Salmon // 16

Grilled Salmon marinated in Bourbon Sauce garnished with Green Onions

Crab and Shrimp Stuffed Chicken // 22

Grilled Chicken stuffed with Crab and Shrimp drizzled with Garlic Sauce

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Sides

Sweet Carrot Rice	Lemon Herb Potatoes
Steamed Jasmine Rice	Roasted Sweet Potatoes
Basmati or Basmati Rice with Saffron	Au 'Gratin Potatoes
Spanish Rice	Roasted Veggies
Veggie Fried Rice	Green Beans
Garden Rice	Asparagus add // 1.50 pp
Charro or Re-Fried Beans	Roasted Carrots
Black Beans	Mexican Street Corn
Whipped Potatoes	Sweet Corn Casserole
Garlic Roasted Potatoes	

Sweet Potato and Russet Potato Au 'Gratin
Succotash (Zucchini, Squash, Roasted Corn, Red Peppers)
Assorted Styles of Gnocchi (Classic, Corn GF, Sweet Potato, Pesto, Sundried Tomato etc.)