



Chef John Folse & Company Catering


Bocage Plantation

NICE BEGINNINGS

Appetizers	per person
<i>Smoked pork tenderloin on caramelized apple and pecan chutney with calvados demi glace</i>	\$7.00
<i>Eggplant Belle Rose</i>	
<i>Pan-fried medallions of eggplant topped with sautéed crawfish tails on Creole meunière . . .</i>	\$7.00
<i>Shrimp rémoulade “Martini”</i>	\$7.50
<i>Pecan-smoked duck ham on garlic cheese grit cake drizzled with sauce natural</i>	\$8.00
<i>Sautéed crab cake on sauce Creolaise</i>	\$8.00
<i>Broiled seafood-stuffed shrimp on Acadian sauce</i>	\$8.00

Soups	per person
<i>Creole Tomato and Basil Bisque</i>	\$5.00
<i>Louisiana Seafood Gumbo</i>	\$6.00
<i>Smoked Chicken and Andouille Gumbo</i>	\$6.00
<i>Velouté of Crawfish, Corn and Potato</i>	\$6.00
<i>Bisque of Blue Crab and Corn</i>	\$6.00
<i>Shrimp and Asparagus</i>	\$6.00

Salads	per person
<i>White Oak Plantation House Salad</i>	\$5.00
<i>Vine ripened tomatoes, cucumber ribbons and seasonal greens tossed in a cane syrup vinaigrette</i>	
<i>Classic Caesar Salad</i>	\$5.00
<i>Hearts of romaine lettuce, reggiana Parmesan and garlic croutons in a creamy Caesar dressing</i>	
<i>Icy Wedge</i>	\$5.00
<i>Icy wedge quarter head of iceberg lettuce with diced tomatoes and crumbled Maytag blue cheese dressing</i>	
<i>Sensation Salad</i>	\$5.00
<i>Romaine lettuce tossed with a savory dressing of garlic, Romano cheese, lemon juice and olive oil</i>	
<i>Laulie Cire Salad</i>	\$6.00
<i>Dual Creole tomatoes, Bittersweet Plantation Dairy Goat Cheese and seasonal greens with lemon basil vinaigrette</i>	
<i>Grilled Vegetable Napoleon</i>	\$6.00
<i>Marinated layers of grilled eggplant, zucchini and roasted peppers with baby spinach and infused oils</i>	
<i>Spinach and Grilled Portobello Salad</i>	\$6.75
<i>Baby spinach, Bittersweet Plantation Dairy marinated feta, grape tomatoes, grilled Portobello mushrooms and shaved red onions tossed in a fig balsamic-vinaigrette</i>	

 LA sales tax & 22% service charge will be added to food & beverage prices. Discuss other fees with your sales person

Kristy Johnson

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