



BLEU CANOE

Heavy Appetizers

Event Fee - set up/break down and use of catering equipment, plasticware	\$300
up to 50ppl	\$400
50-75ppl	\$550
75-100ppl	
-Upgrade to ceramics, metal utensils and glassware	+\$1 per person
Tent for 20-40ppl (actual price based on availability)	\$750
Tent for 40-60ppl	\$1000
Tent for 60-80ppl	\$1400

	Choose 2	Choose 3	Choose 4	Choose 5
	Price per person			
Grilled Andouille Sausage - with creole mustard dip	\$10	\$8	\$7.5	\$6.5
Shrimp Remoulade -traditional New Orleans cocktail sauce, a herb vinaigrette with creole mustard	\$14	\$12	\$8.5	\$7.5
BBQ Shrimp (VERY Spicy)	\$12	\$10	\$7.5	\$6.5
Etoufee Bites - Etoufee in pastry cups	\$12	\$10	\$8.5	\$7.5
Mini Crabcakes-All lump crab seasoned and spicy	\$20	\$16	\$14	\$12
Pimento Cheese and Crackers	\$8.5	\$7.5	\$6.5	\$6
Veggies with homemade Blue Cheese and Ranch Dip	\$8.5	\$7.5	\$6.5	\$6
Oyster Bar and Grill Station- Chargrilled and raw oysters on the half shell			Price per dozen oysters \$24/dozen	

Example: **Choose 3** - Sausage (\$8) + Remoulade (\$12) + Etoufee Bites (\$10) = \$30/per person

Beer, Wine and Liquor available -
Price is per beer, per bottle of wine or per liquor drink consumed.

\$500 non refundable deposit and signed contract required to secure date.
 \$2000 Minimum required before tax and gratuity. (excludes tent rental)
 8% State and local tax will be added
 20% gratuity will be added to food and beverage total