



Vern's Bar-B-Que & Catering

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Below is our list of Hors'doeuvres. When picking a menu for your wedding reception, picture food selections on a 6" plate. Visualizing the selections will help create a balanced menu and avoid picking too many items. Select your menu, tell us about your event and then submit your selection for a quote.

Hot Hors'doeuvres

- Hot Food Assortment** Choose this selection for parties under 100 guests. Select any of the following hors'doeuvres to create a custom tray. Choose from Mini Crawfish Pies, Mini Beef Pies, Mini Egg Rolls, Spanikopita, or Boudin Balls. You will have to click on the Hot Food Assortment box as well as each Hors'doeuvres you select to customize your tray.
- Mini Crawfish Pies** Louisiana crawfish Etouffee with just the right seasoning in a mini crescent shaped pie.
- Mini Beef Pies** Deliciously spiced beef pies made in the Natchitoches style and baked to a golden brown.
- Mini Egg Rolls** Pork eggrolls served with sweet & sour sauce.
- Spanikopita** Spinach & feta cheese wrapped in triangular shaped filo dough.
- Boudin Balls/Mini Links** A local tradition, pork boudin balls are a little on the spicy side and baked not fried.
- Party Stuffed Bread Spirals - Italian Focaccia** bread is layered with Italian sausage, marinara sauce and mozzarella cheese, then rolled, baked and sliced.
- Party Stuffed Bread Spirals- Spinach Focaccia** bread is layered with spinach, Parmesan and mozzarella cheeses, then rolled, baked and sliced.
- Party Stuffed Bread Spirals - Cordon Blue Focaccia** bread is layered with ham and Swiss cheese, then rolled, baked and sliced.
- Stuffed Grape Leaves Mediterranean** stuffed grape leaves with meat and rice served with Tzatziki sauce.
- Duck Tenderloin** Duck tenders with an almond bread crust fried & served with sweet & spicy plum sauce.
- Cocktail Meatballs in Barbecue Sauce** Beef meatballs slow cooked in barbecue sauce.
- Sausage Rings in Barbecue Sauce** Smoked sausage, sliced & simmered in our barbecue sauce.
- Spinach & Cheese Bites** Spinach & mozzarella cheese baked into a quiche mixture & cut into squares.



- Jalapeno Cheese Bites** Jalapeno, cheese & corn baked into a quiche mixture & cut into squares.
- Chicken Drumettes - Sweet & Sour** Baked with a sweet & sour glaze.
- Chicken Drumettes - Bar-B-Q** Naked fried and glazed with barbecue sauce.
- Chicken Drumettes - Fried** Seasoned & dusted with Vern's famous Chicken Fry Dust and deep fried.
- Mini Chicken Kabobs** Marinated chicken pieces with pineapple & peppers brushed with sweet & spicy plum sauce.
- Mini Shrimp Kabobs** Tail on shrimp with tomato, onion and bell pepper glazed with sweet & spicy plum sauce.
- Seafood Stuffed Mushrooms** Mushroom caps with seafood stuffing of crawfish, crab & shrimp topped with cheese
- Fried Green Tomatoes with White Shrimp Remoulade** Fried Green Tomatoes topped with a Creole horseradish style remoulade sauce with bite size Louisiana Gulf Shrimp folded into the sauce.
- Pork Pot Stickers** Roll in a delicate pastry with shredded pork and Chinese Vegetables.

Cold Hors'doeuvres

- Shrimp Cocktail** Delicious tail-on, gulf shrimp served with our tasty house cocktail sauce.
 - Marinated Crab Claws** Juicy blue crab claws marinated in a combination of red wine, spices & more.
 - Smoked Salmon** Thinly sliced salmon with cream cheese, capers, shaved onions & more.
 - Smoked Salmon with Caviar** Thinly sliced salmon with cream cheese, capers, shaved onions & caviar. Choice of fresh caviars available.
 - Caviar with Condiments** Bowfin caviar served with sour cream, shaved onions and hard cooked eggs.
 - Shrimp Remoulade** Shrimp in a traditional pink Creole Remoulade sauce served with crackers.
 - White Shrimp Remoulade** Shrimp in a Creole horseradish sauce makes this Remoulade unforgettable.
 - Traditional Deviled Eggs** Egg halves stuffed with a traditional egg salad stuffing.
 - Tasso Deviled Eggs** Hand-stuffed eggs with traditional egg salad seasoned with spicy smoked pork tasso for a Cajun flavor.
 - Shrimp Salad Deviled Eggs** Vern's signature shrimp salad hand stuffed into egg halves.
 - Shrimp Mousse Mold** Shrimp mousse shaped in a decorative mold and garnished with relishes.
 - Shrimp Salad Mold** Vern's popular shrimp salad shaped with a mold and served with crackers.
 - Chicken Salad Mold** Vern's freshly made chicken salad shaped into a mold and served with crackers.
 - Dressed Whole Turkey** The breast is removed from a whole smoked turkey, made into turkey salad, then stuffed into the hollowed out breast, decorated with fruit and served with crackers.
 - Hummus Platter** Hummus topped with sun dried tomato, feta cheese and kalamata olives served with pita bread triangles.
 - Cajun Nested Bird Extravaganza** Thinly sliced Turducken Breast (turkey, duck and chicken), stuffed with the trinity of vegetables, onions, bell pepper & celery with garlic.
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Vegetables, Fruit & Cheese Trays

- Fruit, Cheese & Veggie** Seasonal fresh fruit & vegetables together with a variety of cheeses, including colby cheddar & cubed brie with a caramel pecan sauce, are arranged around a cabbage bowl of ranch dip and served with crackers.
- All Fruit** Includes a variety of seasonal fresh fruit served with Vern's special fruit dip.
- Fruit & Cheese Kabobs** Fresh strawberries, honey dew melon, cantaloupe, with swiss, cheddar cheese on a 4"skewer served with Vern's special fruit dip.
- Fruit Kabobs** Fresh strawberries, honey dew melon, cantaloupe & pineapple on a 4" skewer served with Vern's special fruit dip.
- Fruit & Cheese** Seasonal fresh fruit provides a perfect accompaniment to a variety of cheeses with crackers.
- All Cheese** Flavorful cheeses beautifully arranged with garnishes of fresh fruits and crackers.
- Cubed Brie With Caramel** Delicate cubed brie topped with a silky layer of caramel and crunchy pecans & garnished with fresh red & green apple wedges and crackers.
- Brie En Croute** A wheel of brie wrapped in puff pastry with assorted fillings ask for details.
- Roasted Vegetables** Fresh asparagus, zucchini, yellow squash, portabella mushrooms, button mushrooms and grape tomatoes marinated in olive oil, balsamic vinegar seasoned with Italian spices, then oven roasted.
- Fresh Vegetables** A fresh assortment of vegetables on a bed of lettuce with a cabbage bowl of dip.
- Marinated Fresh Vegetables** Yellow squash, broccoli, tomatoes, mushrooms & carrots marinated with a lemon lime dressing.
- Fresh Vegetables & Relishes** Pickled okra, spiced beans, olives, carrot sticks, cherry tomatoes and more.
- Pickled & Marinated Relishes** Spiced green beans, marinated white asparagus, artichokes, stuffed olives and more.
- Corn Maqué Choux** Hand cut corn smothered down with a trinity of vegetables with/without chopped tomatoes.

Heavy Hors'doeuvres

- Beef Tenderloin** Whole beef tenderloin flavored with a special herb seasoning and slow cooked. Roasts are left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Freshly baked rolls may be ordered separately.
- Pork Tenderloin** Seared pork tenderloin encrusted with paprika & spices. Tenderloin is left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Freshly baked rolls may be ordered separately.
- Stuffed Center Cut Pork Loin Roast** Boneless center cut pork loin stuffed with the trinity of vegetables then slow smoked and Mesquite soaked. Roasts are left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Freshly baked rolls may be ordered separately.
- Barbecued Brisket** Smoked brisket, thinly sliced and served soaked in its natural juices. Freshly baked rolls may be ordered separately.
- Prime Ribeye Roast** Whole or half Ribeye roasts seasoned with prime rib herbs and rotisserie cooked. Roasts are left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Freshly baked rolls may be ordered separately.



Heavy Hors'doeuvres

- Boneless Stuffed Turkey Roll** Whole turkey deboned and stuffed with onions, garlic, bell pepper & celery then slow roasted. Roasts are left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Additional stuffing options available upon request.
- Baked Ham** Pit baked ham. Hams are left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Freshly baked rolls may be ordered separately.
- Honey Cured Ham** Honey cured ham oven baked and fire glazed with local honey. Ham is left whole for carving stations or sliced & arranged in pans for pick up orders. Carving stations include condiments. Freshly baked rolls may be ordered separately.
- Sandwich Rolls** Freshly baked white or wheat rolls for mini sandwiches available by the dozen.
- Mini Butter Croissant Rolls** Small Croissant served with Butter on the side.
- Baby Back Ribs** Baby back ribs are specially seasoned and Bar-B-Que'd by Award winning Chef Vern. Ribs are left whole or separated and arranged in pans for pick up orders.
- Seafood Crepes** Seafood Crepes with a stuffing of crab, crawfish & shrimp topped with a Monterey pepper jack cheese sauce.
- Chicken Crepes** Tender chicken & delicate asparagus combined in a white sauce folded into thin crepes and topped with a Monterey pepper jack cheese sauce.
- Shrimp & Andouille Cheese Grits Succulent** shrimp complemented by the flavor of smoked Andouille simmered in onions and peppers served over creamy white grits.
- Seafood Bowtie Pasta** Seafood crawfish, shrimp & crab with a delicious cheese sauce folded into perfectly cooked bowtie pasta.
- Seafood Fettuccini** Seafood crawfish, shrimp & crab with a delicious cheese sauce folded into perfectly cooked fettuccini pasta.
- Crawfish Bowtie Pasta** Louisiana Crawfish with a delicious cheese sauce folded into perfectly cooked bowtie pasta.
- Crawfish Fettuccini** Louisiana Crawfish with a delicious cheese sauce folded into perfectly cooked fettuccini pasta.
- Shrimp & Tasso Bowtie Pasta** White gulf shrimp with a delicious cheese sauce, seasoned with smoked pork tasso, folded into perfectly cooked bowtie pasta.
- Shrimp & Tasso Fettuccini** White gulf shrimp with a delicious cheese sauce, seasoned with smoked pork tasso, folded into perfectly cooked fettuccini pasta.
- Chicken Alfredo Bowtie Pasta** A creamy Alfredo sauce surrounds perfectly cooked bowtie pasta with chicken.
- Chicken Alfredo Fettuccini** A creamy Alfredo sauce surrounds perfectly cooked fettuccini with chicken.
- Chicken & Asparagus w/Tasso Bowtie Pasta** A creamy Alfredo sauce surrounds perfectly cooked bowtie pasta with tender bites of Chicken and steamed Asparagus pieces and top with Asparagus tips.
- Seafood Jambalaya** Seafood Lump crabmeat, pureed oysters & shrimp, slow simmered with the trinity of vegetables in a seafood stock, then combined with rice to create this classic Cajun favorite.
- Chicken & Sausage Jambalaya** Chicken & sausage slow simmered with the trinity of vegetables in a brown roux base, then combined with rice to create this classic Cajun favorite.
- Pork & Sausage Jambalaya** Pork & sausage slow simmered with the trinity of vegetables in a brown roux then combined with rice to create this classic Cajun favorite.
- Sauce Piquant Jambalaya** Louisiana Shrimp, Smoked Sausage with the trinity of vegetables in a slow cooked tomato gravy then combined with rice to create a all time Cajun favorite.
- Chicken Strips** Chicken breast strips are battered and fried then served with honey mustard, Asian, bbq, praline or buffalo sauces.
- Crawfish Etouffee w/White Rice** This is a classic Cajun dish of smothered crawfish served over a bed of white rice.
- Catfish Bites** Seasoned catfish bites are deep fried and served with Vern's homemade tartar sauce.



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Finger Sandwiches

- Finger Sandwiches - Assortment I** Roast beef, turkey breast and ham & cheese on white & wheat bread cut into ¼'s.
 - Finger Sandwiches - Assortment II** Roast beef & cheese, turkey breast & cheese and ham & cheese on white & wheat bread cut into ¼'s.
 - Finger Sandwich - Assortment III** Authentic Cuban sandwiches, spicy Italian, vegetarian delight, boneless bbq chicken, and baked brie and bacon cut on the diagonal.
 - Finger Sandwiches - Salad Assortment** Shrimp salad, homemade pimento cheese and classic chicken salad with pecans and cranberries, Seafood salad, Fresh made wild caught tuna salad on white & wheat bread cut into 1/4's.
 - Finger Sandwiches - Shrimp Salad** Vern's signature shrimp salad with a taste that will be remembered on white & wheat bread cut into 1/4's.
 - Finger Sandwiches - Gourmet Chicken Salad** Vern's own smoked chicken salad made with freshly smoked antibiotic free diced chicken on white & wheat bread cut into 1/4's.
 - Finger Sandwiches - Homemade Pimento Cheese** A creamy creation of cheddar cheese flavored with pimento on white & wheat bread cut into 1/4's.
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Specialty Sandwiches

- Mini Muffalata's** Mortadella, Genoa Salami, ham, cheese & Vern's olive mix. Each cut in ½.
 - Mini Turducken Breast** Cajun stuffed Turducken Breast Roast with spread and Pepper Jack Cheese. Each cut in 1/2
 - Mini Ham & Cheese Croissants** Buttery croissants with ham & cheese - great any time of day.
 - Mini Po Boys** Freshly baked French bread layered with roast beef, turkey, ham or tasso with cheese, Vern's signature sandwich spread, leaf lettuce and pickles, then cut into 2-2 ½" servings.
 - Roll Ups** Vern's roasted blues & bacon spread on flavored wraps, rolled up and sliced into bite-sized pieces that make a colorful presentation with tasty embellishments of our chef's choice.
 - Meat Tray** Vern's slow cooked roast beef and turkey breast along with ham sliced for sandwiches. Freshly baked rolls may be ordered separately.
 - Meat & Cheese Tray** Vern's rotisserie cooked roast beef and turkey breast along with ham, Colby, Swiss & smoked gouda cheeses sliced for sandwiches. Freshly baked rolls maybe ordered separately.
 - Sandwich Rolls** Freshly baked white or wheat rolls for mini sandwiches available by the dozen
 - Cocktail Bread** Rye, pumpernickel, sourdough or honey whole grain.
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**Vern's Bar-B-Que
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Hot Dips

- Crab Dip** Mouth-watering lump crab meat combined with delicate spices and cheese served with crackers.
 - Crawfish Dip** Louisiana crawfish make up this Etouffee style heated dip served with crackers.
 - Spinach & Artichoke** A creamy combination of spinach & artichokes served with crackers.
 - Oyster Rockefeller with Spinach** Smoked oysters & spinach flavored with bacon & served with crackers.
 - Broccoli & Cheese** Broccoli with cheddar cheese and mushroom served with crackers.
 - Mini Pie Shells** Small pie shells used for hot dips available on order.
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Cold Dips

- Spinach Artichoke & Water Chestnut** Classic cold dip of crunchy water chestnuts and spinach served with crackers.
- Spinach & Artichoke in Bread Bowl** Spinach & Artichoke dip served in a freshly baked bread bowl with crackers and Frito scoops.
- Fresh Tomato Salsa** Fresh tomatoes, onion, garlic & spices served with tortilla strips.
- Black Bean & Corn Salsa** Black beans, roasted corn, tomatoes & cilantro make this salsa taste perfect with tortilla strips.
- French Onion & Tasso** A classic twist made Cajun, with sour cream, roasted onions & tasso served with chips.

Specialty Trays

- Vern's Special** Vern's hand selected fresh fruits, cheeses, olives, salami and anything else he thinks appropriate to create that something special for your guests.
- Pate' Tray** Pates, such as pate champagne, mousse truffle, mousse de canard, mousse au poiver noir along with cheeses, cornichons, fresh fruit garnishes and mini toasts.
- Antipasto Tray** A beautiful display of Mozzarella with prosciutto, Genoa salami, Mortadella rolled with provolone, marinated artichokes, almond stuffed olives, roasted garlic salsa, rolled anchovies and grapes.
- Marinated Shrimp & Asparagus Tray (small group only)** Tail-on boiled shrimp, purple onions, red & green bell peppers are marinated with red wine vinegar, oil and spices and placed in the middle of a ring of crunchy asparagus sprinkled with marinade.
- Crustinis Assortment - Sun Dried Tomato & Artichoke** This spread topped with sun dried tomato bits. Choose 3 types of crustinis to create a beautiful tray presentation.
- Crustinis Assortment - Roasted Blues** This spread topped with chopped roasted pecans. Choose 3 types of crustinis to create a beautiful tray presentation.
- Crustinis Assortment - Kalamata Olives** This spread topped with sliced kalamata olives. Choose 3 types of crustinis to create a beautiful tray presentation.
- Crustinis Assortment - Bacon Bell Pepper Pecan** This spread topped with bacon bits. Choose 3 types of crustinis to create a beautiful tray presentation.
- Crustinis Assortment - Roasted Garlic & Chives** This spread topped with diced chives. Choose 3 types of crustinis to create a beautiful tray presentation.



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Salads

- Broccoli and Tomato Salad** Broccoli florets, grape tomato halves, cheddar cheese & bacon tossed with dressing.
 - Vegetable Pasta Salad** Rotini pasta spirals tossed with carrots, peas, purple onion, celery, black olives, ranch dressing, sour cream, parmesan & herbs.
 - Boiled Shrimp Pasta Salad** Boiled gulf shrimp tossed with rotini pasta spirals tossed with carrots, peas, purple onion, celery, black olives, ranch dressing, sour cream, parmesan & herbs.
 - Grilled Chicken Pasta Salad** Grilled chicken breast with a delicious smoked flavor, cubed and tossed with rotini pasta spirals tossed with carrots, peas, purple onion, celery, black olives, ranch dressing, sour cream, parmesan & herbs.
 - Chunky Chicken** Grilled chicken combined with onion, bell pepper, walnuts & grapes folded into a mayo dressing.
 - Fresh Fruit Salad** A light salad of seasonal fruit such as kiwi, strawberries, grapes, pineapple & more.
 - Cucumber & Tomato** Fresh cherry or grape tomatoes with sliced cucumbers seasoned and tossed with oil & vinegar.
 - Potato Salad** Vern's Creole in-house potato salad with sweet relish, with or without mustard.
 - Caesar Salad** Croutons, shredded parmesan with Caesar dressing on the side.
 - Garden Salad** Mixed greens, carrots, cucumbers & tomatoes with assorted dressings on the side.
 - Cole Slaw** Fresh shredded cabbage, carrots, and purple cabbage with a traditional base.
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Soups & Gumbos

- Crawfish & Corn Bisque** A delicious seafood & corn bisque featuring Louisiana crawfish.
 - Crab & Corn Bisque** The delicate flavors of crab shine in this delicious seafood & corn bisque.
 - Shrimp & Corn Bisque** Louisiana Gulf shrimp flavors this seafood & corn bisque.
 - Crab & Asparagus Soup** The delicate flavors of crab & asparagus blend together well in this cream soup.
 - Chicken & Sausage Gumbo** A traditional gumbo of chicken & sausage served with rice.
 - Shrimp & Okra Gumbo** A classic Cajun dish combining white gulf shrimp & sliced okra & served with rice.
 - Seafood Gumbo** Made with crab fingers, crab meat, shrimp and oysters and served with rice.
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Desserts

- Lemon Squares** Bite size burst of lemon flavor topped with powdered sugar.
- Petit Fours** Vern's own hand decorated petit fours available in many flavors.
- Cake Balls** Hand-dipped in milk, white or dark chocolate decorated with chocolate swirls
- Dessert Assortment** A beautiful presentation sweets including cake balls, coconut pecan balls, lemon squares or hand-decorated petit fours.
- Coconut Pecan Balls** Coconut & pecans dipped in milk or dark chocolate and dusted with coconut.
- Chocolate Strawberries** Juicy, ripe strawberries hand dipped in milk, dark or white chocolate.
- Gourmet Cookies** A variety of party-sized cookies which may include chocolate chunk, oatmeal raisin, peanut butter, heath crunch, macadamia white & chocolate chunk, and amaretto chocolate chunk.
- Bread Pudding - Pecan Praline Sauce** Traditional bread pudding with topped with a pecan praline sauce.
- Bread Pudding - White Chocolate & Berry's** Delicious bread pudding topped with a white chocolate sauce and berry's of your choice (Raspberry, Blackberry, Blueberry or Strawberry's).
- Mini Fresh Fruit Tarts** Fresh Seasonal Fruit Tart with cream filling.
- Pecan Pralines** Party-sized creamy, handmade confections of Louisiana pecans. Minimum of 50.
- Cake Ball Tree** Cake balls are attached to a tree cone & decorated to suit your party décor.
- Strawberry Tree** Chocolate covered strawberries arranged on a tree cone to make a beautiful centerpiece.
- Custom Cakes** Many, many flavors, from 4" rounds to full sheet cakes, ask for a complete cake listing or Debbi @ (337) 380-7557
- Wedding Cakes/Grooms Cakes** For a complete listing of cakes call Debbi @ (337) 380-7557