



# SOUTHERN PESCA CATERING SERVICES

## APPETIZERS

### **Lobster Stuffed Portabella**

*portabella mushrooms stuffed w/lobster in a bachmèl sauce topped w/panko bread crumbs (sub for two jumbo portabellas)*

### **Spicy Suya Salmon**

*slowly cooked marinated salmon dredged in Nigerian suya spices (sub for prawns)*

### **Baked Buffalo Shrimp**

*crispy oven baked buffalo shrimp with bleu cheese crumbles and scallions*

## ENTREES

### **Louisiana Style Blackend Catfish**

*Seared catfish w/Louisiana cajun spices served w/ roasted garlic herb brussel spouts (sub for catch of the day)*

### **Zucchini Parmigana**

*baked sliced zucchini in a hearty marinara sauce topped w/vegan mozzarella*

### **Jerk Steelhead Trout**

*steelhead trout stewed in jerk spices and seasonal vegetables served w/ parmesan cauliflower mash*

## SALADS

### **Roasted Vegan Pasta Salad**

*artichokes, roasted garlic & red peppers, sun-dried tomatoes, tossed in a house balsamic dressing vegan feta cheese*

### **Kale, Quinoa & Farro Salad**

*fresh shredded kale leaves tossed in a creamy vegan cucumber sauce w/cherry tomatoes, english cucumbers w/sautéed savory quinoa and farro grains*

### **Swiss Chard Chopped Salad**

*rainbow swiss chard greens coupled w/avocados, eggs, red cabbage and cooked mushrooms in a sesame ginger dressing*

## SIDES

### **Shrimp Mac & Cheese**

*clean & deveined creole seasoned prawns immersed in a velvety five cheese blend baked in a creme sauce*

### **Seafood Fried Rice**

*choice of prawns and jumbo lump crab OR prawns and catch of the day with veggie and rice medley (sub for just one protein)*

### **Seafood Patties**

*seasonal langostino, lobster, and shrimp with a peppery remoulade*

### **Quiche**

*selection of : spicy kale shrimp quiche, vegan exclusive , pescatarian paradise*