



LANGERMANN'S™
Fresh Kitchen.

SEARED DIVER SCALLOPS

DRY PACK SEA SCALLOPS DRIZZLED WITH BBQ SAUCE
TRAY OF 50: \$175

SHRIMP WITH GARLIC BUTTER

POACHED SHRIMP TOSSED IN A GARLIC COMPOUND BUTTER, SERVED HOT
TRAY OF 40: \$85

SHRIMP COCKTAIL

POACHED SHRIMP (EITHER 70/90 OR 16/20) TOSSED WITH COCKTAIL SAUCE
SERVED IN A BOWL
\$35 PER POUND

CRAB AND ARTICHOKE DIP

CREAM CHEESE, ONIONS, CRAB, ARTICHOKE, SERVED PIPING HOT WITH CROSTINI
HALF PAN, 1 EACH: \$85

LOW COUNTRY LOUIE

LOBSTER, CRAB, CRAWFISH, CORN, CILANTRO WITH A CREOLE MAYONNAISE
SERVED WITH CROSTINI
TRAY OF 20: \$50

WINGS

FLASH FRIED AND SERVED WITH BUFFALO SAUCE OR L.A. STYLE
TRAY OF 50: \$65

WILD MUSHROOM CHAUSSON

WILD MUSHROOMS, FRESH THYME, GOAT CHEESE
WRAPPED IN PUFF PASTRY AND BAKED
TRAY OF 25: \$40

BEEF WRAPPED ASPARAGUS

THINLY SLICED TENDERLOIN (CARPACCIO)
WRAPPED AROUND POACHED ASPARAGUS SPEARS
TRAY OF 20: \$55

SWEET AND SOUR MEATBALLS

MEATBALLS SIMMERED IN SWEET AND SOUR SAUCE (PEPPERS, KETCHUP, VINEGAR, SUGAR, PINEAPPLE)
PAN OF 50: \$65

MEATBALLS IN MARINARA

MARINARA SAUCE (HOMEMADE) CELERY, CARROTS, ONIONS, ITALIAN SEASONINGS, TOMATO FILETS
PAN OF 50: \$65

CHICKEN SATAY

MARINATED WITH ASIAN BBQ SAUCE
TRAY OF 30: \$45

BEEF SKEWERS

MARINATED WITH ASIAN BBQ SAUCE
TRAY OF 30: \$75

SPINACH DIP

FLOUR, BUTTER, MILK, CREAM, PARMESAN, SPINACH WITH CROSTINI
HALF PAN, 1 EACH: \$50

PARMESAN STRAWS

PUFF PASTRY ROLLED WITH PARMESAN CHEESE AND PAPRIKA, TWISTED INTO STRAWS AND BAKED
TRAY 20: \$20



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CHEESE AND FRUIT

SAGA BLUE, WHITE CHEDDAR, MUENSTER, BRIE, RED DRAGON WITH SEASONAL FRUIT (BERRIES) AND CRACKERS
TRAY, 1 EACH: \$100

VEGETABLE CRUDITÉS

CELERY, CARROTS, PEPPERS, ASPARAGUS, BROCCOLI, HARICOT VERTS WITH RANCH DRESSING
TRAY: \$50

FRIED GREEN TOMATOES

SLICED TOMATOES STUFFED WITH CREAM CHEESE DIPPED IN FLOUR, EGG WASH AND PANKO THEN FRIED
TRAY OF 30: \$45

CATFISH FINGERS

FRESH CATFISH MARINATED IN BUTTERMILK, TOSSED IN CORNMEAL AND SEASONED FLOUR
SERVED WITH TARTAR SAUCE AND LEMON
PAN OF 40: \$80

BBQ RIBS

BROWN SUGAR AND CREOLE SPICED
SERVED WITH SWEET BABY RAYS BBQ SAUCE
TRAY OF 40: \$80

ASIAN GLAZED RIBS

SIMMERED IN WATER WITH FRESH GINGER AND CILANTRO UNTIL TENDER, SLATHERED WITH TERIYAKI BBQ SAUCE
TRAY OF 40: \$70

SLIDERS

PULLED PORK OR HAMBURGER
TRAY OF 15: \$40
CHORIZO WITH SHREDDED LETTUCE ON POTATO ROLL OR CRAB CAKE
TRAY OF 15: \$100

PEPPERED TUNA SLICES

SUSHI GRADE TUNA DUSTED WITH PEPPER AND SEA SALT, SEARED RARE
SERVED SLICED WITH CUCUMBER RELISH
15 PIECES: \$45

PORK FRYBREAD

FLOUR, BAKING POWDER, SALT, MILK ROLLED INTO A DOUGH AND DEEP FRIED
PESTO, CHICKEN, WHITE CHEDDAR CHEESE OR PULLED PORK AND YELLOW CHEDDAR
32 PIECES: \$30

TUNA AND CRAB TARTARE

SUSHI GRADE TUNA, CRABMEAT, MANGO, CILANTRO, SPICY AVOCADO DRESSING
SERVED WITH CROSTINI
TRAY OF 20: \$65

PIMIENTO CHEESE

CREAM CHEESE, CHEDDAR, TABASCO, OLIVES, ROASTED RED PEPPERS
SERVED WITH CROSTINI
TRAY OF 20: \$25

CRAB BALLS

CRAB MEAT, SALTINE CRACKERS, MAYONNAISE, LEMON JUICE, DIJON, CHOPPED PARSLEY
2 OUNCES EACH
TRAY OF 20: \$65

LUMP CRAB STUFFED MUSHROOM CAPS

CREMINI OR BUTTON MUSHROOMS STUFFED WITH A CRAB BALL
BAKED ON A SHEET TRAY
TRAY OF 20: \$50