

CALL 318-648-7773 EXT. 4703 FOR UPDATED PRICING. CATERING@CHOCTAWPINES.COM

Minimum 72 Hours' Advance Notice is required.

Custom Menus are available.

May contain nuts. Menu is subject to change. Pricing is available upon request. All catering orders must serve a minimum of 10 people. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses (especially if you have certain medical conditions).



149 CHAHTA TRAILS | DRY PRONG, LA 71423 | 318.648.7773







LET US DO THE COOKING FOR YOUR NEXT PARTY!

CALL 318-648-7773 EXT. 4703 FOR UPDATED PRICING.



FIRST COURSE

CAESAR SALAD

With Croutons, Parmesan Cheese and Caesar Dressing.

Grilled Chicken or Grilled Shrimp for additional cost.

CHOPPED SALAD

With Lettuce Greens, Bacon Bits, Shredded Cheese Blend, Diced Tomatoes and Chopped Egg. Served with your choice of dressing.

Grilled Chicken or Grilled Shrimp for additional cost.

MARINATED BEET SALAD

With Sliced Onions.

Per Quart

POTATO SALAD

Per Quart

SEAFOOD REMOULADE Salad

Per Quart

JD'S HARVEST BUFFET FAMOUS GUMBO

With Shrimp and Sausage. Served with Rice.

Per Quart

FRIED CHICKEN CRACKLINS

Fried Chicken Cracklins with Seasoning.

Per Pound

CRABBY CAKES

Served with Cocktail Sauce or Remoulade Sauce.

Per Dozen

CHICKEN WINGS

Plain, Mild, Hot, BBQ or Teriyaki. Served with Carrot and Celery Sticks, Bleu Cheese and Ranch Dressing.

50-Piece or 100-Piece

BONELESS CHICKEN WINGS

Plain, Mild, Hot, BBQ or Sweet Chili and Garlic Parmesan. Served with Carrot and Celery Sticks, Bleu Cheese or Ranch Dressing.

50-Piece or 100-Piece

MINI CAJUN MEAT PIES

Served with Ranch Dressing.

50-Piece or 100-Piece

SOUTHWESTERN EGG ROLLS

Served with Choice of Dressing.

50-Piece or 100-Piece

PEEL AND EAT SHRIMP

Hot or Cold. Served with Cocktail Sauce.

Per Pound

May contain nuts. Menu is subject to change. Pricing is available upon request. All catering orders must serve a minimum of 10 people. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses (especially if you have certain medical conditions).



SIDE COURSE

MAC AND CHEESE

Per Quart

CORNBREAD STUFFING

Half Hotel Pan

CORNBREAD

Half Hotel Pan

JD'S HARVEST BUFFET YEAST DINNER ROLLS

Per Dozen

MASHED POTATOES

Served with Brown Gravy.

Half Hotel Pan

ROASTED RED POTATOES

Half Hotel Pan

CANDIED SWEET POTATOES

With Toasted Marshmallows.

Half Hotel Pan

AU GRATIN POTATOES

Half Hotel Pan

DIRTY RICE

Half Hotel Pan

SAUTÉED OR GRILLED SEASONAL FRESH VEGETABLE

Half Hotel Pan

SMOTHERED CABBAGE OR GREENS

With Bacon.

Half Hotel Pan

ROASTED CARROTS

Half Hotel Pan



JD'S HARVEST BUFFET FRIED CHICKEN

25-Piece or 50-Piece

LASAGNA

Choice of Classic, Vegetarian or Seafood. Half Hotel Pan

TERIYAKI SALMON

Marinated and Cooked to Perfection.

25-Piece or 50-Piece

FRIED FISH AND HUSHPUPPIES

25-Piece or 50-Piece

SLICED ROASTED PORK LOIN

Served with Brown Sauce.

Per Pound

STUFFED CHICKEN BREAST

Stuffed with Spinach, Cheese and Cornbread Dressing.

Per Piece

CHICKEN AND SAUSAGE JAMBALAYA

Half Hotel Pan

COWBOY CASSEROLE

Ground Beef Tex-Mex Topped with Tator Tots.

Half Hotel Pan

BBQ BEEF BRISKET

Served with a side of BBQ sauce

Per Pound

BBQ PULLED PORK

Served with a side of BBQ sauce

Per Pound

STUFFED GREEN PEPPERS

With Rice Dressing and Ground Beef.

Served Per Dozen

SLIDER PLATTER

Ham, Turkey or Combination.

25-Piece or 50-Piece

PIZZA PARTY

(2) Pepperoni, (2) Supreme, (1) Veggie and (1) Cheese.

14" Pizza Size

SWEET ENDING COURSE

JD'S HARVEST BUFFET BREAD PUDDING

Served with Rum Sauce. Contains Pecans

Half Hotel Pan

PEACH OR BERRY COBBLER

Half Hotel Pan

FRESHLY BAKED COOKIE PLATTER

Ask for available options.

Per Dozen

CHOCOLATE-COVERED STRAWBERRIES

Per Dozen

CALL 318-648-7773 EXT. 4703 FOR UPDATED PRICING. CATERING@CHOCTAWPINES.COM

Minimum 72 Hours' Advance Notice is required. Custom Menus are available.

May contain nuts. Menu is subject to change. Pricing is available upon request. All catering orders must serve a minimum of 10 people. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses (especially if you have certain medical conditions).