



# SAMPLE MENUS

## -PASSED HORS D'OEUVRES-

*Guideline – Choosing 6-8 hors d'oeuvres to give your guests plenty of variety*

### Vegetarian Options

- *Tempura battered Asparagus* with Garlic Ginger & Sweet Soy
- *Tempura battered Green Beans* with Green Goddess Dipping Sauce
- *Portabella Fries* with Garlic and Lemon Aioli Dipping Sauce
- *Artichoke Beignets* with a Lemon Aioli Dipping Sauce
- *Petit Grilled Cheese & Tomato Basil Soup*
- *Feta Cheese Spring Rolls* with Pepper Jelly Dipping Sauce
- *Fried Green Tomato* with Spiced Cornmeal coating and Creole Aioli sauce
- *Tempura battered Cauliflower* with Romesco Sauce
- *Butternut Saffron Arancini*, Butternut Squash, Parmesan Cheese & Saffron Risotto Fried Rice Balls
- *Spiced Ricotta Pancake*, Mini Spiced Spinach Pancakes, homemade ricotta, lemon, and mango
- *Caprese Skewers*, Fresh Mozzarella, Roma Tomato and Fresh Basil
- *Tomato Basil Cream Cheese on Pumpernickel*
- *Fried Artichoke Hearts* served with Creole Aioli
- *Seasonal Vegetable Shooters* served with Homemade Green Goddess Dressing for Dipping
- *Fried Plantains* with mango chutney
- *Brandy Flamed Wild Mushrooms*, Chopped w/ Roasted Garlic, Fresh Herbs & Goat Cheese in a Phyllo Cup
- *Pecan Praline Brie Phyllo Cups*, French Brie Cheese topped with Pecan Praline Sauce in a Crispy Phyllo Cup
- *Wild Mushroom Purses*, Truffle Purple Potato puree

### Meat Options

- *Boudin Balls*, Golden fried, Creole Mustard
- *Smoked Alligator Sausage en Croute*
- *Sweet Potato Biscuits*, shaved Tasso, Fig Butter
- *Pork & Red Bean 'Hummus' Crostini*, Hummus spread topped with crispy shredded Pickled Pork & Banana Peppers
- *Charred Rare Beef, Green Onion Spice Biscuit*, with horseradish chive cream
- *Bresaola, Arugula & Reggiano Parmesan Crouton* -Lemon & Arugula rolled in air dried Beef
- *Gruyere & Caramelized Onion Tart* topped with Applewood Bacon
- *Rare Duck Breast Crostini*, homemade Plum Chutney, Ciabatta crostini
- *Mini Chicken and Waffles*
- *Croque Monsieur*, Black Forest ham and gruyere cheese on sourdough
- *Duck Empanadas* with habanero aioli
- *Duck Liver Mousse, Balsamic Cherry Conserva, Bacon, Crostini*
- *Mini Muffuletta*, Baked Ham, Genoa Salami, Provolone Cheese, Homemade Olive Salad, Italian Sesame Roll
- *Brisket and Smoked Cheddar Grilled Cheese*
- *Petite Lamb Chops*, Char grilled, seasonal fruit relish, garlic mint pesto\*

### Seafood Options

- *French Quarter Crawfish Bread*
- *Shrimp & Herbed Crepe Roulade* with Boursin Cheese and Creole Tomato Jam
- *Creole Crab Cakes* with Remoulade Sauce
- *Bacon wrapped Shrimp* with Pepper Jelly dipping sauce
- *Cornmeal Crusted Catfish*, with a Smoked Tomato Tartar Sauce
- *Crawfish Beignet*, Spicy Louisiana Crawfish fritters, Creolaise sauce
- *Creole Crawfish Cakes* with Pepper Jelly



## SAMPLE MENUS

- **Coconut Beer Battered Gulf**, Shrimp with Creole Orange Horseradish sauce
- **Cajun Shrimp Toast**, Spicy homemade Plum sauce
- **Smoked Salmon Canape**: House Smoked Salmon w/ Tarragon Creole Mustard Aioli, Pickled Fennel on Pumpnickel
- **Seasonal Assorted Seafood Ceviche**, Tartars and Crudos
- **Fried Shrimp Wontons**
- **Bloody Mary Oyster Shooters** with Spicy Green Bean
- **Cornmeal Fried Oysters**, Shredded seasonal greens, Tabasco Lemon Aioli
- **Tuna Niçoise Phyllo Cups**, Sushi Grade Tuna, Dijon, Baby tomatoes, olives, pickled green beans
- **Smoked Salmon Corn Cakes**, Crème Fraise, Salmon Roe
- **Smoked Salmon Flatbread**, Herbed ricotta, capers, pickled onion
- **Mini Shrimp and Grits Shooters**
- **Smoked Trout**, Apple & Rye-Mustard Herb butter, pickled onion and fennel
- **Ceviche Shooters**, Choice of salmon, shrimp and tuna
- **Crab Stuffed Shrimp Wrapped in Bacon**
- **Crabmeat Beignets**, Spicy Louisiana Crabmeat fritters, Creolaise sauce
- **Rice Paper Rolls**, Spicy Shrimp, Mango, Herbs, Peanut Chili Sauce
- **Lobster Corndogs** with a lemon aioli sauce\*

\*Additional Cost

### APPETIZER STATION

*Guideline – Choosing 1-2 Items give your guests plenty of choices*

#### **Seafood Display**

Jumbo Gulf Shrimp, Oysters (raw, chargrilled, or both), Marinated Blue Crab Claws accompanied by our own Creole cocktail sauce, Remoulade, Saltine Crackers, Lemons, & French Bread

#### **Oyster Bar**

Fresh shucked oysters served raw on the half-shell, along with char-grilled oysters topped with our homemade Parmesan garlic butter sauce, both accompanied by our own Creole cocktail sauce, Saltine Crackers & Lemons. Served with French Bread

#### **Oysters 3 Ways**

Raw Oysters, Chargrilled Oysters, Fried Oysters

#### **Cheese Fondue "Action Station"**

Emmentaler cheese, Chablis, garlic and Kirschwasser, assortment of fresh fruit, crusty breads, steamed vegetables and boiled potatoes to dip!

#### **NOLA Burrata Bar**

Burrata Cheese served with assorted toppings: Truffle Oil, Pesto, Balsamic Glaze, Prosciutto, Marinated Gulf Shrimp, Marinated Olives, Louisiana Fig Compote, Bruschetta, & Pickled Sweet Peppers served with toasted breads and crackers

#### **Deluxe Charcuterie Board**

Chef's assortment of Pate, cheeses, sausages and dried meats, homemade jams and pickled vegetables, crusty bread, assorted mustards

#### **Assortment of French Cheeses & Savory Cheesecakes**

Chef's display of 5 French Cheeses, an assortment of savory cheesecakes, Creole Artichoke, Blue Cheese with Walnuts and Dried Apricots, Tuscany with Pine Nuts and Sundried Tomato, with a variety of jams, mustards, pickled vegetables, breads and crackers



# SAMPLE MENUS

## *Dips*

Lump Crabmeat Mornay, Crawfish and Brie, Spinach and Artichoke, Red Pepper Hummus with assorted pretzel bread sticks, tortilla chips, toast points, garlic pita chips, broccoli and carrots

## *Taste of New Orleans*

Mini Muffulettas, Mini Po-Boys, Spinach and Artichoke Dip

## *Mediterranean Herb Kabobs*

Chicken & Beef Kabobs, Hummus, Tomato Mint Cucumber salad, Tzatziki Sauce, Harissa chili sauce, grilled baby Eggplant, Pita Bread

## CARVING & SIDE DISH STATION

All served with an assortment of house made sauces & soft rolls

### *PROTEIN OPTIONS:*

#### *Choose 1*

- *Smoke Boneless Turkey* with Cranberry Relish and Tasso Gravy
- *Boneless Roasted Turkey* with Creole Marmalade Glaze
- *Mango Pork Loin* with Mango Chutney
- *Tabasco Rubbed Pork Tenderloin* with Creole Mustard Jus
- *Boudin stuffed Pork Loin*, wrapped in Applewood Bacon, Creole Mustard Madeira Jus
- *Root Beer Glazed Smoked Ham*, Sweet Butter, Fig Preserves
- *Top Round Beef*, Garlic stuffed, and wood roasted, Herb Au Jus
- *Spice Crusted Roast Beef*, Cabernet Sauvignon Au Jus
- *Corned Beef*, Sauerkraut, Smoked Sausage, Swiss cheese, Kosher Pickle, Russian dressing
- *Smoked Prime Rib*, Mushroom Au Jus

### *SIDE DISH OPTIONS:*

#### *Choose 1*

- *Garlic Mashed Potatoes*
- *Smoked Gouda Mashed Potatoes*
- *Scalloped Potatoes*
- *Maple Mashed Sweet Potatoes*
- *Stone Ground Cheese Grits*
- *Wild Mushroom Risotto*
- *Grilled Vegetables*
- *Roasted Vegetables*
- *Grilled Asparagus*
- *Grilled Baby Eggplant*
- *Broccoli Cheddar Slaw*
- *Spinach Madeleine*
- *Corn Macque Choux*
- *Snap Beans*

## ADDITIONAL CARVING STATION OPTIONS:

### *Mediterranean Herb Crusted Leg of Lamb*

Carved to order, Hummus, Tomato Mint Cucumber salad, Tzatziki Sauce, Harissa chili sauce, grilled baby Eggplant, Pita Bread

### *Fire Roasted Churrasco Filet of Beef*

Fire roasted, garlic herb marinade, Chimichurri sauce, charred peppers & onions, Heart of Palm & Asparagus "Salsa", corn tortillas

### *Herb Crusted side of Salmon*

Oven roasted, Stir Fried California Vegetable medley, Champagne Buerre Blanc, Orzo Pilaf

### *Spice Crusted Tuna Loin*

Togarashi spice crusted, flash seared and carved rare, Vegetable Fried Rice, Seaweed Salad, creamy Wasabi dressing, Siracha, Wasabi Peas, Pickled Ginger

### *Salt Bake Snapper*

Grilled Pineapple Salsa, Corn Chips



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### ADDITIONAL STATION OPTIONS:

#### *Celebration Salad*

Mixed greens, walnuts, blue cheese, golden raisins, and pepper jelly vinaigrette

#### *Warm Bacon Salad*

Chopped Eggs, Purple Onion and Warm Apple Bacon Vinaigrette

#### *Strawberry Salad*

Field greens, strawberries, goat cheese, roasted pecans, strawberry vinaigrette

#### *Pear Salad*

Maytag Bleu, Pears, Baby Lettuces, candied Pecans, Balsamic Fig Vinaigrette Salad

#### *Spinach Salad*

with Mandarin Oranges, Caramelized Almonds, Red Onions, Red Grapes, and a Cajun Oriental Dressing

#### *Soups*

- Chicken & Andouille Gumbo
- Crab and Corn Bisque
- Oyster and Artichoke Soup
- Seafood Gumbo
- Shrimp and Corn Bisque
- Crawfish Etouffee
- Mock Turtle Soup
- Tomato Basil Soup
- Mushroom and Brie Soup

#### *Mashed Potato Bar*

Mashed Potatoes served with cheddar, Gorgonzola, Mozzarella cheeses, bacon bits, chives, sour cream, sautéed mushrooms, butter, caramelized onions, brown sugar, and cinnamon

Addition Options: Braised Beef Short Ribs or Slow Roasted and Shredded Cajun Duckling

#### *Creole Rice Station*

Louisiana Long Grain Rice, assorted Louisiana favorites for topping:

Cajun Crawfish Etouffee, Shrimp Creole, Red Beans & Smoked Sausage, Chicken & Andouille Gumbo

#### *Macaroni & Cheese Bar*

With Fontina, Gruyere, Jarlsberg and Cheddar, Applewood Bacon, Andouille Sausage, Salsa, Green Onions, Jalapenos, Smoked Mushrooms, Roasted Peppers, Tomatoes and Roasted Garlic for topping

#### *Gnocchi Station*

Small dumplings made from potato & flour with Guest's Choice of Basil Pesto and Bolognese Sauces

#### *Crawfish Cakes and Crab Cake Station*

Pan seared, with assorted baby greens, pepper jelly vinaigrette

#### *Creamy Cheddar Grits Station*

Creamy Southern Style Grits served with Bacon, Green Onions, Caramelized Onions, Cheddar Cheese, Gruyere Cheese & Tomato

**Protein Choices: New Orleans Barbecued Shrimp, Beef Short Ribs, Grillades, and Pulled Pork**

#### *Slider Station - Choose Two – all served with Homemade Veggie Chips*

-*Pepper Crusted Tuna Slider:* Curry Scented roll, Asian slaw, Ginger Mayonnaise

-*Pan Roasted Crab Cake slider:* Honey Bread, Fried Pickle chips, Smoked Tomato Tartar sauce

-*Crispy Catfish Slider:* Potato rolls, mixed Micro Greens, Tarragon Aioli

-*Veal & Herb Balls* w/ Mushroom Parmesan Cream on Brioche

-*Italian Sausage Balls* w/ roasted peppers & Marinara on Rosemary Focaccia

#### *Fried Green Tomato Station*

Cornmeal Crusted Fried Green Tomato slices, Sautéed Jumbo Lump Crab meat with Lemon Buerre Blanc sauce, and fresh chopped Bacon with Creole Aioli



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### ***Fried Seafood Po-Boy Station***

Fried Shrimp and Catfish, with lettuce, Tomato and mayonnaise. Made onsite and served with our Mardi Gras Slaw, Broccoli, Carrots, Purple Cabbage, Golden Raisins, Sunflower Seeds, and Bacon, tossed with a Creamy Slaw Dressing

### ***Tijuana Taco Station***

Choose up to Three Meat Options:

Braised Ancho Pork, Ropa Vieja (spicy braised Cuban Beef Brisket), Grilled Chicken breast, Picadillo (Cuban spicy ground beef), and assorted grilled Vegetables. Taco al Carbon (char grilled sirloin steak (Add \$2pp), Tequila Shrimp (Add \$2pp), Achote Grilled Amberjack (Add \$2pp), Includes a variety of shells - Corn and flour tortillas, crunchy taco shells & Romaine Leaves. Guacamole, Salsa, limes, radishes, Latin cheeses, shredded lettuce & fresh herbs

### ***Shrimp, Corn & Tasso "Macque Choux" Pasta***

Buttered Orzo Pasta, spiced Shrimp, roasted Corn, Tasso and sweet peppers, spicy Creole tomato broth

### ***Farfalle Jambalaya***

Grilled Chicken & Andouille sausage, Gulf Shrimp, and spicy Creole Sauce over Bow Tie Pasta

### ***Smoked Mushroom & Ricotta Ravioli***

Buttered Ricotta filled Ravioli, smoked Portabellas, button mushrooms, chives, chili flakes and Shitake "chips" in a light creamy sauce

### ***Cheese Sacchetti with Summer Tomatoes***

Shaved fennel, garlic chips, fresh basil and white wine over cheese filled pasta purses

### ***Cajun Pasta***

A Pigeon Classic! Gulf Shrimp, Louisiana Crawfish, Andouille sausage, mushrooms, sweet peppers and spicy cream sauce, Penne Pasta

### ***Crawfish Ravioli***

Crispy Breaded Cheese filled Ravioli, spicy Crawfish Cream Sauce

## **SWEET STATION**

***Bread Pudding*** with Choice of Praline, White Chocolate or Whiskey Sauce

***Assorted Cookies***, Chocolate Chip, Red Velvet White Chocolate, Oatmeal Raisin, Lemon Sugar

***Assorted Chocolate Petite Desserts***

***Assorted Petit Fours***

***Assorted Cheesecakes***, New York style, Double Chocolate, Bananas Foster

***Pecan Brownies and Lemon Squares*** with powdered sugar and strawberries

***Bananas Fosters***, sautéed onsite and served over Vanilla Bean Ice Cream

***Homemade Crepes -Select One-***

- Hershey's Chocolate and Marshmallow "S'more Crepe" with a Chocolate Glaze
- Banana's Fosters Crepe
- Strawberries, Pineapple, Berry Coulis



# SAMPLE MENUS

## SWEET STATION Continued

### *Chocolate Fondue Station*

Rich milk chocolate and White Chocolate sauces accompanied by fresh fruit and berries, pound cake, pretzels, lady fingers & sugar cookies for dipping

### *Banana Split Station*

Locally made seasonal ice cream, chocolate fudge sauce, cherries, caramel sauce, whipped cream, bananas, hot pineapple rum preserves

### *Assorted Mini Trifles*

### *Made to order Ice Cream sandwiches*

an assortment of house baked cookies, Creole Cream Cheese ice cream, Chocolate Fudge sauce, white chocolate sauce, marinated berries, whipped Chantilly Cream

### *Assorted Fruit Filled Cobblers*

### *Assorted Mini Pies*

### *Passed Mini Beignets & Café Au Lait Shooters - topped with Powdered Sugar*

## LATE NIGHT SNACK OPTIONS

*Passed to your guests the last 30 minutes of the reception select on the following:*

*Mini Tacos*, Choice of Crawfish, Fish or Pulled Pork

*Fried Mac and Cheese Bites*, Choice of Traditional, Bacon or Crabmeat

*Beignets and Café au Lait* – Choice of Traditional, Chocolate, Raspberry, Mocha or Caramel

*Sliders with Fries - Choose one-*

- Traditional w/ Traditional Fries
- Crab cake w/ garlic aioli chips
- Andouille w/sweet potato fries

*Milk and Sweets*

- Chocolate chip w/chocolate milk
- Red velvet donut w/ white milk
- Sugar cookie/ strawberry milk

*Gruyere Grilled Cheese with Tomato Basil Soup*

Grilled Cheese Choices of Traditional, Crawfish, Bacon and Tomato

*French Fries in Cones* with Ketchup, Remoulade or Garlic Aioli Sauces

*Chicken Tenders* with Barbeque, Honey Mustard or Mango Habanero Sauces

*Pigs in a Blanket*, choice of sausage Andouille, Lobster or Alligator

*Mini Hot Dogs*, choice of sausage Traditional, Andouille or Alligator

*Pizza sticks in ranch*, Choice of Pizza toppings, Cheese, Pepperoni or Crawfish

*Onion Rings*, Choice of Dipping Sauces Ranch, Tarragon Aioli or Remoulade

*Soup Shooters*, Choice of Soup, Turtle, Tomato, Crab and Corn served with Toasted French Bread