

Cocktail Reception Menu

HAND PASSED HORS D'OEUVRES

Passed by Butlers in traditional French waiter uniforms

ROQUEFORT TRIANGLES

A TRIANGLE POCKET CREATED OF PHYLLO DOUGH AND FILLED WITH A ROQUEFORT CHEESE SAUCE AND THEN BAKED.

OYSTER AND ARTICHOKE CROUSTADES

USING THE OYSTER LIQUOR WE MAKE A WONDERFUL DISH OF OYSTERS, SHALLOTS AND ARTICHOKE CONTAINED IN SMALL PASTRY SHELLS.

MINATURE MUFFULETTAS

A SMALLER VERSION OF THIS NEW ORLEANS FAVORITE, A SMALL ITALIAN ROLL WITH HAM, SALAMI, PROVOLONE AND OLIVE SALAD MIX.

SESAME GREEN BEANS TEMPURA

FRESH GREEN BEANS FLASH FRIED IN SESAME AND BEER TEMPURA, SERVED WITH A SOY SAUCE FOR DIPPING

COCKTAIL BUFFET

Artfully Arranged

CRABMEAT CHARLENE

OUR SIGNATURE CRABMEAT DIP WITH FRESH LUMP CRABMEAT, CREAM CHEESE AND A MAYONNAISE BASE
- THERE ARE ONLY THREE OTHER SECRET INGREDIENTS A PROVEN FAVORITE

SPINACH AND ARTICHOKE MADELINE

THE DELICIOUS COMBINATION OF SPINACH AND ARTICHOKE HEARTS IN A CREAM AND CHEESE SAUCE
- SERVED WITH TOAST POINTS

CHILLED ASPARAGUS WITH CHAMPAGNE VINAIGRETTE

FRESH ASPARAGUS STEAMED TO CRISP TENDERNESS, THEN CHILLED TO PRESERVE THEIR BRIGHT GREEN COLOR - SERVED WITH A LIGHT CHAMPAGNE VINAIGRETTE

BAKED BRIE EN CROUTE WITH APPLE PECAN SAUCE

WHEELS OF BRIE IN A PASTRY BAKED TO A GOLDEN BROWN COMPLIMENTED WITH OUR OWN FRESH APPLE PECAN SAUCE AND TOAST POINTS

CRAWFISH RAVIGOTE WITH MUSHROOMS en CROUSTADE

FRESH SHITAKE AND WHITE MUSHROOMS, FRESH CRAWFISH TAILS IN A LIGHT BRANDY CREAM SAUCE SERVED OVER GORGONZOLA ENCRUSTED TOASTED FRENCH BREAD ROUNDS

CARVING & SALAD STATION

Carved and served at the station by a uniformed carver

DEEP FRIED TURKEY

A LOUISIANA ORIGINAL - A SEASONED WHOLE TURKEY, DEEP FRIED, IN PEANUT OIL TO SEAL IN MOISTURE, PRODUCING THE MOST TENDER, MOIST TURKEY YOU HAVE EVER EATEN

PLANTATION SALAD

MIXED GREENS WITH CHERRY TOMATOES, CELERY, CARROTS, GREEN ONIONS, CUCUMBERS, AND BROCCOLI, FINISHED WITH FRENCH VINAIGRETTE.

CHEF STATIONS

Served at the station, by a uniformed chef

CHICKEN WITH ROASTED ALMONDS

BREAST OF CHICKEN, SEASONED THEN OVEN ROASTED AND TOPPED WITH ROASTED ALMONDS.

CHEESE STUFFED RAVIOLI WITH SUN DRIED TOMATO, MUSHROOM AND TASSO CREAM

FRESH CHEESE RAVIOLI CRADLED IN A CREAM REDUCTION WITH A VARIETY OF FRESH MUSHROOMS, SUN DRIED TOMATOES, MARSCAPONE AND TASSO

-PAPER NAPKINS, 7" CLEAR GLASS PLATES, AND SILVER FLATWARE

-COCKTAIL SEATING FOR 30%

\$ 60 per person