

Wedding Reception Menu

HAND PASSED HORS D'OEUVRES

Passed by Butlers in traditional French waiter uniforms

GRILLED FILET OF TUNA

FRESH GULF YELLOW FIN TUNA MARINATED IN FRESH SQUEEZED FRUIT JUICES AND OUR SECRET SAUCE GRILLED ON-SITE TO ENSURE THE UTMOST IN QUALITY AND TASTE

MARINATED PETTIT RIB EYES

BITE SIZE RIB STEAKS, MARINATED IN OUR OWN CREATION OF OILS, HERBS, AND SPICES AND THEN FLASH FRIED IN AN IRON SKILLET

PETTIT CRAB CAKES BEARNAISE

LOUISIANA FRESH LUMP CRAB CAKES WITH THE TRADITIONAL SEASONINGS OF ONIONS, CELERY, GREEN ONIONS, GREEN PEPPERS, AND GARLIC, FRIED TO A GOLDEN BROWN ONSITE AND SERVED WITH BEARNAISE SAUCE FOR DIPPING

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

CRAWFISH RAVIGOTE

WITH MUSHROOMS *en* CROUSTADE

SHITAKE & WHITE MUSHROOMS AND CRAWFISH TAILS IN A LIGHT BRANDY CREAM SAUCE SERVED IN A SILVER QUEEN ANNE CHAFFING DISH WITH GORGONZOLA ENCRUSTED TOASTED FRENCH BREAD ROUNDS

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

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

FRUIT TREE WITH CHOCOLATE FONDUE

A TABLE CENTERPIECE STANDING ABOUT 2-1/2 FEET TALL WITH A VARIETY OF FRESH FRUIT INCLUDING MELON BALLS, GRAPES, STRAWBERRIES AND OTHER SEASONAL FRUITS WITH CHOCOLATE FONDUE FOR DIPPING

SOUP & SALAD STATION

Served at the station by a uniformed chef

ISIDORE SALAD

ICE COLD ICEBERG, ROMAINE, AND GREEN LEAF LETTUCE, TOSSED WITH APPLES, GORGANZOLA, PECANS, ROASTED PINE NUTS, AND GRAPES, SERVED WITH TRADITIONAL FRENCH VINAIGRETTE.

DUCK AND ANDOUILLE GUMBO

ANDOUILLE SAUSAGE, RICE AND DUCK BREAST ADDED TO A DUCK STOCK WITH, ONIONS, CELERY, CARROTS, PEPPERS AND A VARIETY OF SEASONINGS.

CHEF STATION

Served at the station, by a uniformed chef

SHRIMP NAPOLEON WITH FRIED EGGPLANT

GULF SHRIMP SAUTED IN BUTTER AND OLIVE OIL WITH GARLIC, MUSHROOMS AND ARTICHOKE HEARTS AND THEN BLENDED WITH A LIGHT CREAM SAUCE AND SERVED OVER FRIED EGGPLANT ROUNDS

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.

LATE NIGHT PASS

Passed by Butlers in traditional French waiter uniforms

MINIATURE BEIGNETS

TRADITIONAL LOUISIANA VERSION OF DOUGHNUTS, FRIED HOT ONSITE AND SERVED WITH A GENEROUS DUSTING OF POWDERED SUGAR

CAFÉ AU LAIT SHOOTERS

LOUISIANA COFFEE WITH MILK AND SUGAR, SERVED IN 2 OZ SHOT GLASSES.

7" Clear Glass plates, silver forks, & paper cocktail napkins

\$85 per person