

NEW ORLEANS CATERING, INC.



COCKTAIL RECEPTION MENU

HAND PASSED HORS D'OEUVRES

(Choose Eight)

Marinated Petit Rib Eyes

Rib steaks cut into bite size portions, marinated in our own creation of oils, herbs, and spices and then flash fried in an iron skillet

Sesame Green Beans Tempura

Fresh green beans flash fried in sesame and beer battered tempura and served with a soy sauce for dipping

Crawfish and Gouda Bundles

Fresh crawfish tails and Gouda cheese in a wine sauce drawn up in puff pastry bundles and baked

Asparagus & Asiago in Phyllo

A fresh cut asparagus spear combined with the delicate flavors of asiago cheese and wrapped in a crispy phyllo roll

Crabmeat and Brie Purses

Purses fashioned out of puff pastry, filled with lump crabmeat, brie cheese and a variety of spices baked until golden brown

Miniature Muffulettas

A smaller version of this New Orleans favorite, a small Italian roll with ham, salami, provolone, and olive salad mix

Shrimp and Sweet Basil Flat Bread

A unique combination of Gulf shrimp, fresh Roma tomato and fresh sweet basil topped with feta and fresh grated Parmesan cheeses drizzled with garlic aioli

Oysters Bordelaise

Fresh oysters deep fried on site and served with our own bordelaise sauce for dipping

Blackened Redfish

Fresh filets of Louisiana redfish, seasoned and coated with blackened spices and prepared in a hot cast iron skillet on site

Marinated Cajun Duck Breast with Cognac and Black Peppercorn Sauce

Boneless breast of duck marinated with Cajun spices, flash sautéed in skillet on site to give it a crisp brown coating then finished in a barbeque pit complimented with our own sauce of reduced beef stock lightly seasoned with spices, crushed black peppercorns and cognac

Crab Cakes Béarnaise

Louisiana fresh lump crab cakes with the traditional seasonings of onions, celery, green onions, green peppers and garlic, fried to a golden brown and topped with our own version of Béarnaise sauce

Grillade Cups

A traditional recipe of veal grillades, pureed and served in pastry shells

Crabmeat Charlene

Our signature crabmeat offering with fresh lump crabmeat, cream cheese and a mayonnaise base - there are only three other secret ingredients. Served with toast points and gourmet crackers

CARVING STATION

(Choose One)

Steamship Round of Beef

Traditional round of beef accompanied by rolls, mayonnaise, yellow mustard, Creole mustard

Pork Loin with Sugar Cane Glaze

Pecan smoked cane glazed center cut pork tenderloin rubbed with blackened seasoning then carved per order and served with our spicy Creole mustard and French rolls

Deep Fried Turkey

A Louisiana original – a seasoned whole turkey, deep fried then Cajun injected and carved per order. Served with our cranberry relish and French rolls

Honey Glazed Ham

Honey glazed baked ham, carved per order then served with our spicy honey mustard and French rolls

CHEF STATIONS

(Choose Two)

Crawfish Fettuccine

Fresh crawfish tails in a four cheese sauce accented with jalapenos and sautéed vegetables served over pasta noodles

Beef Bourguignon with Rice

A traditional beef bourguignon with beef roast, garlic, mushrooms, burgundy wine, bacon, tomato, and seasonings, prepared in slow cook fashion to capture the rich fullness of the recipe

Catfish Pecan

Filets of farm raised catfish, marinated, seasoned and battered, then deep fried. Served with our own pecan sauce

Ragout of Garden Vegetables with Roasted Pine Nuts

Lightly sautéed fresh snow peas, mushrooms, carrots, broccoli, zucchini, red peppers, and squash with roasted pine nuts and seasonings

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, mascarpone cheese and Tasso

Stella Eggplant Roulades

Fresh eggplant medallions layered with a combination of Italian cheeses and sundried tomato aioli

Crawfish and Lump Crab Stuffed Chicken Breast

Sliced and topped with a blackened crawfish brie reduction

Red Beans & Rice with Alligator Sausage

Red beans, alligator sausage, bay leaves, celery, onions, garlic, and peppers simmered together to make up Louisiana's most traditional dish

Shrimp Napoleon & Roasted Corn Cheese Grits

Gulf shrimp sautéed in butter and olive oil with garlic, mushrooms, and artichoke hearts and then blended with a light cream sauce and served over roasted corn cheese grits

Rigatoni Al Quattro Formaggi

Tube pasta with bleu, parmesan, bel paese, and fontina cheeses