



# NEW ORLEANS CATERING, INC.

*event planning*

## SEATED DINNER

Forty Five Minutes of

### HAND PASSED HORS D'OEUVRES

(Choose Four)

#### **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*

#### **Oysters Bordelaise**

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

#### **Marinated Cajun Duck Breast**

*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 black peppercorn sauce*

#### **Seafood Cakes Remoulade**

*Jumbo lump crabmeat, Louisiana crawfish, and Gulf shrimp lightly fried and served with our own Creole remoulade sauce*

#### **Crawfish and Gouda Bundles**

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

#### **Sesame Green Beans Tempura**

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

#### **Smoked Salmon with Avocado Pinwheels**

*Slices of smoked salmon filled with caper spiced cream cheese, sliced avocado and rolled*

#### **Grilled Chicken & Apple Wood Bacon Pinwheels**

*Hickory grilled chicken, apple-wood bacon, and a blend of cheeses with Bibb lettuce, rolled in garlic herb tortilla with spicy honey mustard*

#### **Almond Crusted Shrimp**

*Drizzled with raspberry pepper jelly*

### SALAD

(Choose One)

#### **Baby Spinach with Raspberry Balsamic Vinaigrette**

*Fresh spinach, sugar roasted pecans, red onions, bacon and gorgonzola cheese, tossed with our own raspberry balsamic vinaigrette*

#### **Chartres Street Salad**

*Romaine lettuce, cucumbers, tomatoes, carrots, red onions, shallots, sliced mushrooms, and red peppers with a raspberry balsamic vinaigrette*

#### **Isidore Salad**

*A mixture of ice cold iceberg, romaine and green leaf lettuce, tossed with apples, gorgonzola pecans, roasted pine nuts and grapes, served with a roasted red onion vinaigrette*

**ENTRÉE DUET**

**Prime Rib**

*Pecan smoked prime rib topped with au jus and served with our cayenne horseradish cream*

WITH

**Potatoes Au Gratin**

*Potatoes combined with butter, nutmeg, and cream and other spices, layered with gruyere cheese and baked until golden brown*

AND

**Filet of Lane Red Snapper with Crawfish Ravigote**

*Filet of red snapper baked with lemons, butter, garlic, and our own special mixture of seasonings and sauce, then topped with fresh crawfish tails in a light brandy cream sauce*

**Asparagus with Hollandaise**

*Fresh asparagus steamed till tender crisp draped with a traditional hollandaise sauce*

**French Bread and Butter**

**WINE WITH DINNER**

Poured tableside

**Iron Horse Chardonnay & Rodney Strong Merlot**

**DESSERT**

(Choose One)

**Chocolate Raspberry Truffle**

*A rich confection made with a mélange of melted chocolate, cream, sugar and various flavorings, in this case raspberry, layered with chocolate cake, wrapped in chocolate, topped with whipped cream and a chocolate truffle*

**Creme Brule**

*Traditional New Orleans Brule topped with caramelized sugar*

**COFFEE**

*Regular and Decaffeinated*