



WEDDING PACKAGE II

Passed Hors d'Oeuvres

Crab Stuffed Mushrooms
Smoked Chicken Quesadillas with Pico di Gallo Sour Cream
Mini Beef en Croute

Table Presentation

Spicy Three Cheese Gulf Shrimp Fondue served with Homemade Tortillas
Savory Roasted Eggplant Cheesecake served with Assorted Crackers
Grilled Vegetable Presentation with Seasonal Vegetables such as Eggplant, Zucchini, Yellow Squash, Portobello Mushrooms, Red & Yellow Peppers, & Asparagus served with Pesto Aioli
Traditional Antipasto Presentation with Assorted Artisan Breads
Smoked Salmon Torte layered with Smoked Salmon, Fresh Dill, Sweet Red Onion, & Cream Cheese served with Toasted Croustades & Assorted Crackers
Chicken Roulades ~ Boneless Chicken Breast stuffed with Cheese, Spinach and Mushrooms, topped with a White Wine & Shallot Sauce & served with Homemade Pasta Agli Olio
Garlic Studded Pork Loin with Carmelized Onion au Jus served with Wild Rice Pilaf

\$28.50 pp

*Uniformed Chef's Carving Station may be added
for additional charge of \$5.00 pp*

Choose one of the Following:

Steamship Round with Horseradish Mayonnaise
Honey Glazed Ham with Honey Dijon Sauce
Cajun Fried Turkey with Cranberry Spread
Herb Roasted Pork Loin with Carmelized Onion au Jus

400 E. William David Pkwy. Metairie, LA 70005 504 833-2120