



WEDDING PACKAGE III

Passed Hors d'Oeuvres

Pine Nut Encrusted Shrimp with Spicy Raspberry Dipping Sauce
Mini Chicken Cordon Bleu
New Orleans Crabcakes with Caper Remoulade
Spinach & Artichoke Triangles topped with Asiago Cheese

Table Presentation

Imported & Domestic Cheese Presentation served with Assorted Crackers
Crabmeat, Portobello Mushroom, & Gruyere Fondue served with Toasted Croustades
Pecan Praline Brie en Croute garnished with Fresh Fruit and served with assorted Crackers
Gulf Shrimp & Smoked Gouda Cheesecake served with Toasted Croustades
New Orleans Crawfish Pasta with Tender Crawfish Tails in Rich,
Spicy Cream Sauce served over Pasta
Beef Tenderloin Tips & Portobello Mushrooms with Burgundy Wine Sauce
served with Roasted Garlic Mashed Potatoes

\$35.00 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