



WEDDING PACKAGE I

Passed Hors d'Oeuvres

Pecan Encrusted Chicken Tenders with Honey Dijon Dipping Sauce
Mini Crawfish Pies
Antipasto Skewers

Table Presentation

Chunky Warm Spinach & Artichoke Dip served with Homemade Tortilla Chips
Domestic Cheese Presentation
Sun-Dried Tomato, Artichoke & Pesto Brie en Croute garnished with Fresh Fruit
& served with Assorted Crackers
Shrimp & Penne Pasta with Tomato Basil Cream Sauce
Smothered Chicken served with Parslied Rice

\$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
Herb Roasted Pork Loin with Carmelized Onion au Jus



WEDDING PACKAGE II

Passed Hors d'Oeuvres

Seafood Stuffed Mushrooms
Smoked Chicken Quesadillas with Chipotle Sour Cream
Mini Beef and Wild Mushroom en Croute

Table Presentation

Crabmeat, Portobello Mushroom and Gruyere Cheese Fondue served with
Toasted Croustades
Sliced Fresh Seasonal Fruit, garnished with Edible Flowers & served with
Honey Yogurt Dipping Sauce
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
Chicken Roulades ~ Boneless Chicken Breast stuffed with Cheese, Spinach and
Mushrooms, topped with a White Wine & Shallot Sauce & served with Homemade
Pasta Agli Olio
Apple Glazed Pork Loin with Roasted Rosemary Yukon Potatoes

\$33.50 pp

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Steamship Round with Horseradish Mayonnaise
Honey Glazed Ham with Honey Dijon Sauce
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WEDDING PACKAGE III

Passed Hors d'Oeuvres

Pine Nut Encrusted Shrimp with Spicy Raspberry Dipping Sauce
Chicken Satay glazed with Peanut Ginger Sauce
New Orleans Crabcakes with White Remoulade
Spinach & Artichoke Triangles topped with Asiago Cheese

Table Presentation

Assorted Grilled Vegetables such as Portobello Mushroom, Sweet Bell Pepper, Zucchini, Squash, Eggplant, Asparagus, & Red Onion, served with Pesto Aioli Dipping Sauce

Crabmeat, Portobello Mushroom and Gruyere Cheese 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
Crawfish Pasta with Tender Crawfish Tails in a Rich New Orleans Cream Sauce served over Pasta

Beef Tenderloin Tips & Portobello Mushrooms with Burgundy Wine Sauce served with Roasted Garlic Mashed Potatoes

\$40.00 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

Herb Roasted Pork Loin with Carmelized Onion au Jus

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



WEDDING PACKAGE IV

Passed Hors d'Oeuvres

Pine Nut Encrusted Shrimp with Raspberry Dipping Sauce
Breaded Artichoke Hearts with Zesty Marinara Sauce
Roasted Corn and Crab Cakes with White Remoulade
Duck Empanadas with Thai Dipping Sauce

Table Presentation

Savory Crabmeat & Stilton Cheesecake served with Assorted Crackers
Smoked Salmon Torte layered with Smoked Salmon, Fresh Dill, Sweet Red Onion, & Cream Cheese served with Toasted Croustades & Assorted Crackers
Grilled Asparagus Presentation, accompanied by Rolled Proscuitto, & a Bleu Cheese Dipping Sauce
Chef's Mixed Grill Presentation ~ Beef Tenderloin with Horseradish Mayonnaise, Marinated Grilled Chicken Breast with Honey Dijon, Grilled Duck Breast with Spicy Pepper Jelly, Andouille & Italian Sausage; all served with Assorted Artisan Breads
Pistachio Encrusted Salmon topped with a Saffron Buerre Blanc
Petite Lamb Chops with Raspberry Chambord Glaze served with Roasted Parslied Potatoes

\$60.00 pp

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

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