



UNLIMITED GOURMET CUISINE

Executive Chef and Sous Chefs prepare your custom, seasonally inspired menu on-site, using only the freshest, locally sourced ingredients. Due to the availability of these ingredients, the following is a sample menu only. Every menu will include gluten-free, vegetarian, and vegan options.

CUISINE STATIONS

- ◆ **USDA Prime Filet Mignon Carving Station** with assorted artisan breads and condiments
- ◆ **Custom Pasta Action Station** featuring pasta dishes prepared fresh to each of your guest's specifications
- ◆ **Potato Martini Bar** with hand-peeled, creamy mashed potatoes and all the toppings, served in an elegant martini glass
- ◆ **Shrimp and Grits** - A southern favorite featuring creamy grits smothered with jumbo shrimp in a classic, low-country gravy
 - ◆ **New Orleans Andouille Gumbo & Corn and Crab Bisque** will both be served to please all of your guests' pallets
 - ◆ **Assorted Fruit and Cheese Display** with bite sized pieces for easy sampling
- ◆ **Spiced Pecan and Citrus House Salad** with homemade pepper jelly vinaigrette topped with goat cheese and cranberries
 - ◆ **Traditional Bananas Foster**, flambéed table side and served over vanilla bean ice cream
- ◆ **Chocolate Fountain** boasting a 4 ft. continuous 72% cacao chocolate waterfall, accompanied by dipping accoutrements

LIBATIONS

- ◆ **Fully Stocked Premium Bar** - Crown Royal Blended Whiskey, Crown Royal Apple Whiskey, Jack Daniels Whiskey, Dewar's Scotch, Titos Vodka, Beefeater London Dry Gin, Dewar's Scotch, Casa Amigos Tequila, Bacardi Rum, Bacardi Limon Rum, Rum Haven Coconut Rum, Bols Amaretto, and Miller Lite Beer
- ◆ **Specialty Cocktails** - Endless Martinis, Cosmopolitans, Margaritas, Old Fashions, and White Russians
 - ◆ **Balcony Ballroom Bubbly Bar** - We pour Champagne with fresh fruit juices and liqueurs such as Chambord Raspberry, St. Germain Elderflower Liqueur, Rothman & Winter Creme de Violette, Giffard Creme de Pamplemousse Rose, and Giffard Creme de Peche de Vigne
 - ◆ **Wines** - Boen Pinot Noir, Boen Chardonnay, and Belle Glos Rose
 - ◆ **Frozen Daiquiri Bar** - Both virgin and with alcohol
- ◆ **Full Coffee Service** - French Market coffee with Irish Creme and Amaretto
- ◆ **Non-Alcoholic Beverages** - Soft-drinks, Iced Coffee, a selection of Bigelow Teas, and Filtered Water

PASSED DELICACIES

Individually Handcrafted Items

- ◆ **Chicken and Louisiana Seafood** - Shrimp, Oysters, Catfish, and Chicken fried to golden perfection
- ◆ **Salmon Mouse** - Crispy sesame mini-cone filled with salmon mouse and topped with smoked salmon chiffonade and dill
 - ◆ **Caprese Salad Skewers** - Fresh Mozzarella and vine ripe tomatoes drizzled with balsamic reduction and basil chiffonade
- ◆ **Smoked Duck Confit** - Smoked Duck topped with caramelized shallots, bleu cheese crumbles and orange marmalade
 - ◆ **Oyster Shooters** - A fresh, plump Louisiana raw oyster served with seasoned cocktail sauce
 - ◆ **Seared Scallops** - Succulent Scallop pan seared and finished with pear and ginger chutney
- ◆ **Seared Foie Gras Bread Pudding** - Rich bread pudding topped with seared foie gras and blueberry compote
- ◆ **Seared Ahi Tuna** - Tuna seared to perfection and tossed in a sesame glaze, served on a crispy edible spoon
 - ◆ **Blackened Alligator** - Crispy corn maque choux topped with blackened alligator filet
- ◆ **Oyster Pattie** - Traditional flakey vol-au-vent shell with silky oyster filling made from our secret, 75-year-old Creole recipe
 - ◆ **Truffle Oil Mac' n' Cheese with Lobster** - Creamy four cheese macaroni with truffle oil and lump lobster meat
- ◆ **Bacon Wrapped Quail** - Braised quail wrapped in smoked bacon baked until crispy, topped with a bourbon glaze
 - ◆ **Oysters Rockefeller** - Fresh oyster nestled under a spinach and cheese topping baked until golden bubbly
 - ◆ **Marinated Crab Claws** - Jumbo crab claws tossed in a Teriyaki Glaze served atop roasted cashews
 - ◆ **Bourbon Glazed Oysters** - Flash fried oysters tossed in a sweet bourbon glaze
 - ◆ **Honey Almond Chicken Salad** - White meat chicken chunks tossed with toasted almonds, ribbed celery, and golden raisins
- ◆ **Ratatouille Baskets** - Summer vegetable stew with tomatoes served in a crispy basket and topped with Parmesan cheese
 - ◆ **Soup & Sandwich** - Creamy tomato basil soup served with a classic grilled cheese bite
 - ◆ **Maine Lobster Rolls** - Fresh Maine Lobster salad served on buttery rolls
 - ◆ **Shrimp Ceviche** - Jumbo Gulf shrimp served cold; this dish contains lime juice, pineapple, pimentos, black beans, red onions, and cilantro
 - ◆ **BBQ Pulled Pork Sliders** - Slow cooked shoulder, Cajun slaw, and honey BBQ sauce on soft potato roll
 - ◆ **Spinach & Artichoke** - Zesty, cheesy dip served in a savory mini tart shell
- ◆ **Lambchops** - Grilled Lollipops marinated in Caribbean spices and Dijon mustard topped with a triple berry glaze
- ◆ **Boudin Balls** - Shipped fresh from Lafayette, Cajun fried boudin balls served with tangy honey mustard dipping sauce
 - ◆ **Assorted Tea Sandwiches**
 - ◆ **Mini Muffalettas**

TAX, SERVICE CHARGES, AND GRATUITY INCLUDED IN THE COST OF YOUR PACKAGE