

COCKTAIL WEDDING PACKAGE

150-400 guests

Choice of Three Stations

Charcuterie Station

(Choice of One)

Steamship Round of Beef

Citrus Dijon Glazed Ham

Herb Roasted Turkey

Grilled Tenderloin of Beef
(\$4.00 per person additional)

Roasted Pork Loin
(\$1.00 per person additional)

*Carved to order, and served with garlic and green onion
mayonnaise, assorted mustards, and freshly baked rolls*

Pasta Station

(Choice of One)

Creole Pasta

*Sautéed shrimp and crawfish in a
Sun dried Tomato-Basil Cream Sauce
tossed with rotini pasta*

Mediterranean Pasta

*Penne pasta lightly sautéed in
olive oil and garlic, with feta cheese,
baby spinach, toasted pine nuts, sun-
dried tomatoes and kalamata olives*

Pasta Primavera

*A medley of summer vegetables,
in a delicate Alfredo Sauce,
tossed with bowtie pasta*

Crawfish Pasta

*Sautéed crawfish tails in a
Cajun Cream Sauce served
with rotini pasta*

Gourmet Station

*An array of foreign and domestic cheese,
Delightfully arranged with fruit, breads, and crackers*

Praline Brie En Crouete

Crabmeat Ravigote Dip
(Seasonal)

Crabmeat Cheesecake

Or

Crawfish Cheesecake

Hummus

Eggplant Caponata

(Stations continued on the next page)

Crudite Presentation

*Fresh seasonal vegetables, attractively presented
And served with Hummus, Eggplant Caponata and a variety of dips*

Soup Station

Seafood Gumbo
Served with Rice

***Chicken & Andouille
Gumbo***
Served with Rice.

Turtle Soup
*Served with Chopped
Egg, Parsley, and
Sherry*

Taste of New Orleans

*(Choice of Two)
Served with French Bread Slices*

New Orleans Red Beans & Rice

Chicken & Sausage Jambalaya

Shrimp Creole
Served with Rice

Crawfish Etouffee
Served with Rice

Barbecue Shrimp & Grits

*Sautéed Shrimp in a spicy cream sauce,
served over Grits.*

Stir Fry Station

*Chicken, Beef, or Shrimp (Choice of One)
prepared on site and served with steamed rice.*

Mac & Cheese Bar

*Macaroni and Cheese served in a Martini Glass with your choice of toppings,
featuring Roast Beef Debris, Sautéed Mushrooms, Bacon, and Chives.*

Mashed Potato Bar

*Mashed Potatoes served in a Martini Glass with your choice of toppings,
featuring Roast Beef Debris, Sautéed Mushrooms, Cheddar Cheese,
Sour Cream, Bacon, Chives and Butter.*

Passed Hors D'oeuvres

Finger Sandwiches

(Choice of One)

*Miniature Club Sandwiches
Assorted Meat Sandwiches
Assorted Salad Sandwiches
Assorted Meat & Salad Sandwiches
Assorted Tea Sandwiches*

Cold Hors d'Oeuvres

(Choice of Two)

*Shrimp Remoulade
Salmon & Chive Canapés
Assorted Cold Canapés*

Hot Hors d'Oeuvres

(Choice of Nine)

*Stuffed Artichoke Hearts
Shrimp & Artichoke Croustades
Crawfish & Tasso Croustades
Oysters En Brochette
Chicken Cordon Bleu
Oyster Rockefeller
Crab Mornay
Shrimp Patties
Seafood Stuffed Mushrooms
Boudin Stuffed Mushrooms
Cheese Stuffed Mushrooms
Miniature Muffalettas
Crawfish & Tasso Beignets*

*Fried Catfish
Coconut Chicken
Fried Brie
Crawfish Sardou
Pecan Crusted Chicken
Herb Crusted Tuna
Creole Crab Cakes
Baked Crab Cakes
Fried Shrimp
Fried Oysters
Cajun Springrolls
Crabmeat Rangoon
Rockfire Shrimp Queso*

Full Bar

(Unlimited for Three Hours)

A choice of

Super Premium Brand Bar

*Forty Creek or Crown Royal Whiskey, Eagle Rare Bourbon, Glenlivet or Chivas Regal Scotch,
Grey Goose Vodka, Bombay Sapphire Gin, Mt. Gay Rum, Corazon Tequila,
Ferrari-Carano Chardonnay, Ferrari-Carano Cabernet Sauvignon, Mumm (Napa) Champagne,
Premium and House Beer, Mixers and Ice.*

Premium Brand Bar

*Forty Creek or Crown Royal Whiskey, Buffalo Trace or Jack Daniels Bourbon, Dewars Scotch,
Absolut or Epic Vodka, Beefeater Gin, Margaritaville or Bacardi Rum, Corazon or Jose Cuervo Tequila,
Kendall Jackson Chardonnay, Kendall Jackson Cabernet Sauvignon, Domaine Ste. Michelle Champagne,
Premium and House Beer, Mixers and Ice.*

Call Brand Bar

*Rich and Rare Reserve Whiskey, Old Charter Bourbon, Glenquention Scotch,
Platinum or Finlandia Vodka, Platinum or Bombay Gin, Margaritaville or Bacardi Rum, Torada Tequila
Mainstreet Chardonnay, Mainstreet Cabernet Sauvignon, Domaine Ste. Michelle Champagne
Premium and House Beer, Mixers and Ice.*

House Brand Bar

*Rich and Rare Whiskey, Ancient Age Bourbon, Legacy Scotch,
Taaka Vodka, Taaka Gin, Castillo Rum, Torado Tequila,
Woodbridge Chardonnay, Woodbridge Cabernet Sauvignon, Cook's Champagne,
House Beer, Mixers and Ice.*

Arrangements and Amenities

Wedding Cake
Cake Knife
Coffee Service
Guest Book
Going Away Basket
Bridal Attendant
Service Staff
China, Glassware and Silver
Cocktail Seating for 150
House Table Linens
House Chair Covers
Two Buffet Floral Arrangements
One Gourmet Station Floral Arrangement

Custom menus are available upon request.