

BUFFET DINNER



2 Hours - \$60 per person

Choose One

Classic Caesar Salad
(add Grilled Chicken or Shrimp to salad +5)

Turtle Soup au Sherry

Assorted Fruit & Cheese (v)

Brie with Honey, Candied Pecans, Raisins, & Focaccia (+5) (v)

Fresh Vegetable Crudité
with Buttermilk Ranch Dressing (v)

Choose Two

Creole Red Beans & White Rice
with Andouille Sausage

Chicken & Andouille Sausage Jambalaya

Pasta Primavera with Parmesan Cream Sauce (v)

Roasted Vegetable Cous Cous (vegan)

Roasted Seasonal Vegetables (vegan)

Corn Maque Choux (v)

Creamed Spinach (v)

Garlic Mashed Potatoes (v)

Candied Sweet Potatoes (v)

Choose Two

Tenderloin of Beef Carving Station
with French Buns & Accompaniments

Pork Loin Carving Station
with French Buns & Accompaniments

Shrimp Etouffée with White Rice

Louisiana Shrimp & Andouille Grits

Fried Catfish with Tartar Sauce

Duck a l'Orange

Roasted Brussels Sprouts (seasonal, vegan)

Chicken Pasta with Parmesan Cream Sauce

Louisiana Crawfish & Shrimp Pasta with Parmesan Cream Sauce

Crawfish Mac & Cheese (+2)

Choose One

Assorted Mini Desserts

Mardi Gras King Cake

Courtyard Bread Pudding with Whiskey Sauce

Bananas Foster Flambé Station
with House Made Vanilla Ice Cream (+5)



JAZZ TRIO LIVE ENTERTAINMENT



2 hours - \$680 | 3 hours - \$800



PASSED HORS D'OEUVRES OPTION



Add 1 hour of Passed Hors d'Oeuvres before dinner | \$10 per person
Choose 3 from the options on the Hors d'Oeuvres page.

PASSED HORS D'OEUVRES RECEPTION

2 Hours - \$35 per person | 3-4 Hours - \$45 per person

PASSED HORS D'OEUVRES:
Choose **SIX** of the following

COLD

Country Pate
Deviled Eggs
Tuna Tartare
Crawfish Mousse
Oyster Shooters (mkt price)
Roasted Red Pepper Mousse
Smoked Salmon
with Cream Cheese & Capers
Corn & Shrimp Salad
with Creole French Dressing
Balsamic Marinated Tomatoes & Freshwater Mozzarella
Deviled Eggs
with Fried Oysters & Bearnaise on top (+3)

HOT

Mini Beef Wellington
Creole Meatballs
Crabmeat Lorenzo
Jalapeno Bacon Wrapped Duck
with Wild Berry Gastrique
Shrimp en Brochette
with Creole French Dressing
Turtle Soup au Sherry in Demitasse Cups
Beggar's Purse (Goat Cheese in Phyllo Dough)
Crawfish Etouffee in Puff Pastry Cup
Crescent City Alligator & Pork Sausage
with Creole Mustard
Fried Catfish Bites
with House Tartar Sauce

DISPLAY STATIONS:
Choose **TWO** of the following

Assorted Fruit & Cheese
Fresh Vegetable Crudité with Buttermilk Ranch Dressing
Cocktail Shrimp & Marinated Crab Claws with Remoulade and Cocktail Sauces
Brie with Honey, Candied Pecans, & Raisins with Focaccia (+5)
Sausage Board: Alligator Sausage, Smoked Sausage, & Crawfish Sausage with Creole Mustard
Assorted Mini Desserts
Mardi Gras King Cake

SEATED PLATED DINNER



4 Courses - \$60 per person

SOUP

9-25 guests - choice of both on-site
26+ guests - choose ONE for group

Turtle Soup au Sherry
Chicken & Andouille Sausage Gumbo

SALAD

Court of Two Sisters Dinner Salad
Hearts of Romaine, Grape Tomatoes, Purple Onion, Tasso,
Creole French Dressing

ENTRÉE

9-25 guests - choice of FOUR on-site
26-35 guests - choice of THREE with advance entrée counts
(+\$5 for choice on-site)
36-99 guests - choice of TWO with advance entrée counts
(+\$5 for choice of THREE)
100+ guests - choose ONE for group

Pan-Roasted Airline Breast of Chicken
Whipped New Potatoes, Roasted Shallots, Sliced Mushrooms,
Diced Andouille Sausage, Chicken au Jus

Corn-Fried Louisiana Catfish
Crab and Shrimp Slaw, Cayenne Tartar Sauce

Louisiana Shrimp & Grits
Roasted Domestic Shrimp, Crispy Andouille Sausage,
Creole Meuniere Reduction, Southern Grits

Charbroiled Tenderloin of Beef
The whole Tenderloin is lightly charred and cooked to perfection and sliced.
Served with Bearnaise Sauce, New Potato Mash, and Haricots Verts.

Louisiana Crawfish & Shrimp Pasta
Gemelli Pasta, Crawfish Tails, Blackened Shrimp, Diced Tomatoes,
Green Onion Parmesan Cream

DUAL ENTRÉE: Filet & Shrimp (+\$5)
6oz Filet topped with Sautéed Louisiana Shrimp and Worcestershire Cream.
Accompanied by New Potato Mash and Asparagus.
(Not available in combination with other entrées)

DESSERT

9-25 guests - choice of pecan pie and bread pudding on-site | 26+ guests - choose ONE for group

Pecan Pie
Courtyard Bread Pudding with Whiskey Sauce
N.Y. Style Cheesecake with Strawberry Coulis

Menu includes French Bread, Coffee, and Tea.

Wedding/Social Sales - Raven Ousley | Corporate/Meeting/Tour Sales - Sherry Constance
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PRE-DINNER PASSED HORS D'OEUVRES



	100	50
Crawfish Mousse	\$150	\$80
Roasted Red Pepper Mousse	\$90	\$50
Deviled Eggs	\$90	\$50
Cajun Corn & Shrimp Salad	\$100	\$55
Marinated Mozzarella & Grape Tomatoes	\$80	\$45
Smoked Salmon with Cream Cheese	\$150	
Tuna Tartare	\$250	
Shrimp with Cocktail Sauce	\$125	
Crawfish Etouffee in Pastry Cup	\$140	\$75
Baked Goat Cheese in Phyllo Dough	\$100	\$55
Creole Meatballs	\$100	\$55
Bacon Wrapped Shrimp	\$150	\$80
Jalapeño Bacon Wrapped Duck	\$350	\$175
Crabmeat Lorenzo	\$160	\$85
Mini Beef Wellington	\$125	\$65
Alligator Sausage with Creole Mustard	\$90	
Mini Cajun Meatpies	\$325	
Deviled Eggs topped with Fried Oysters	mkt	
Oyster Shooters	mkt	

OPEN BAR PACKAGES



BEER, WINE, & SODA

Court of Two Sisters Private Label
Cabernet Sauvignon & Chardonnay
Miller Lite, Michelob Ultra, & Abita Amber
Sodas & Bottled Water

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30 minute pre-dinner + 2 hours during dinner - \$35
60 minute pre-dinner + 2 hours during dinner - \$40
2 hours during seated dinner only - \$25

CALL BRANDS

Jack Daniels bourbon, Canadian Club whiskey,
Beefeaters gin, Dewar's scotch, Tito's vodka,
Bacardi Light rum, Noilly Pratt dry vermouth
Court of Two Sisters Private Label
Cabernet Sauvignon & Chardonnay
Miller Lite, Michelob Ultra & Budweiser

Mixers

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30 minute pre-dinner + 2 hours during dinner - \$40
60 minute pre-dinner + 2 hours during dinner - \$45
2 hours during seated dinner only - \$30

PREMIUM BRANDS

Maker's Mark bourbon, Crown Royal whiskey, Bombay Sapphire gin, Chivas Regal scotch,
Ketel One vodka, Captain Morgan rum, Noilly Pratt dry vermouth
Court of Two Sisters Private Label
Cabernet Sauvignon & Chardonnay
Miller Lite, Michelob Ultra, & Abita Amber

Mixers

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30 minute pre-dinner + 2 hours during dinner - \$48
60 minute pre-dinner + 2 hours during dinner - \$55
2 hours during seated dinner only - \$35

TEQUILA UPGRADE - \$5

Add Don Julio Silver Tequila to any bar package
Includes Grapefruit juice, Lime Juice, Triple Sec, & Grenadine
Private room required for pre-dinner bar package.
Price includes bar set & staffed in private room.