

FULL RECEPTION BUFFET

3 Hours - \$75 per person

PASSED HORS D'OEUVRES:

Choose FIVE of the following

- Deviled Eggs
- Country Pate
- 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
- Mini Beef Wellington
- Crescent City Alligator & Pork Sausage with Creole Mustard
- Jalapeno Bacon Wrapped Duck with Wild Berry Gastrique
- Shrimp en Brochette with Creole French Dressing
- Creole Meatballs
- Turtle Soup au Sherry in Demitasse Cups
- Crabmeat Lorenzo
- Beggar's Purse (Goat Cheese in Phyllo Dough)
- Crawfish Etouffee in Puff Pastry Cup
- Fried Catfish Bites with House Tartar Sauce
- Deviled Eggs with Fried Oysters and Bearnaise Sauce (+3)

CARVING STATION:

Choose ONE of the following

(Served with French buns & accompaniments)

- Prime Tenderloin of Beef
- Pork Loin
- Roasted Gulf Fish with Citrus Beurre Blanc

COLD DISPLAY STATION:

Choose ONE of the following

- Assorted Fruit & Cheese
- Fresh Vegetable Crudit  with Buttermilk Ranch Dressing
- Cocktail Shrimp & Marinated Crab Claws with Remoulade and Cocktail Sauces
- Classic Caesar Salad
(add Grilled Chicken or Shrimp to salad +5)
- Brie with Honey, Candied Pecans, & Raisins with Housemade Focaccia (+5)

HOT DISPLAY STATIONS:

Choose FOUR of the following

- Creole Red Beans & Rice
- Chicken & Andouille Sausage Jambalaya
- Corn Maque Choux (vegetarian)
- Garlic Mashed Potatoes (vegetarian)
- Roasted Seasonal Vegetables (vegan)
- Candied Sweet Potatoes (vegetarian)
- Duck a l'Orange
- Shrimp Etouffee with Rice
- Fried Catfish with Tartar Sauce
- Roasted Vegetable Couscous (vegan)
- Pasta Primavera with Parmesan Cream Sauce (vegetarian)
- Chicken OR Seafood Pasta with Parmesan Cream Sauce (+5)
- Crawfish Mac & Cheese (+7)
- Louisiana Shrimp & Andouille Grits
- Shrimp & Grits as an Action Station (+5)

OPEN BAR PACKAGES

BEER, WINE, & SODA

Court of Two Sisters Private Label
Cabernet Sauvignon & Chardonnay
Miller Lite, Michelob Ultra, & Abita Amber
Sodas & Bottled Water
2 hours - \$25 | 3 hours - \$30 | 4 hours - \$40

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
2 hours - \$30 | 3 hours - \$38 | 4 hours - \$50

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
2 hours - \$35 | 3 hours - \$45 | 4 hours - \$60

TEQUILA UPGRADE - \$5

Add Don Julio Silver Tequila to any bar package
Includes Grapefruit juice, Lime Juice, Triple Sec, & Grenadine

COFFEE BAR ADD-ON - \$15

Hot Coffee & Iced Coffee
Ketel One Espresso Martini
Bailey's Irish Cream
Sweeteners, Vanilla Syrup, Milk



OYSTER BAR ACTION STATION

2 Shuckers
5 sacks of Oysters
Tabasco, Lemon & Crackers
\$1,750 (up to 200 guests)
\$250 per additional sack



BANANAS FOSTER FLAMBÉ STATION

with homemade Vanilla Ice Cream
\$10 per person



LATE NIGHT BITES

Mini Fried Shrimp Po'boys	(100 pieces)	\$400
Mini Cajun Meatpies	(100 pieces)	\$325
Burger Sliders	(100 pieces)	\$450
Assorted Mini Desserts	(50 pieces)	\$200
Boudin Balls	(150 pieces)	\$550