

Full Reception Buffet

3 Hours - \$75 per person

PASSED HORS D'OEUVRES

Choose FIVE of the following

cold

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)

hot

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

MAKE THEM SAY WOW

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 Flambe' 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



The Court of Two Sisters

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