

## **Gourmet Menu**

### **Suggested Cocktail Menu**

Price starts at \$30.00 plus 9% tax and 20% labor charge for full service. Service time is 3 hours.  
(Without additions and/or substitutions)

- Grilled pork tenderloin with horseradish cream sauce and rolls
- Chicken in a pesto cream sauce with bowtie pasta and Parmesan cheese
- Smoked Salmon Terrine with traditional accompaniments and toast points
- Hot Crabmeat dip with toast rounds
- Feta torte - layered feta cream cheese spread with sun-dried tomatoes & toasted pecans served with toast rounds
- Shrimp with Cream Cheese & Pesto with Toast Rounds
- Roasted Corn Guacamole with tortilla chips
- Assorted Raw Vegetable & Cheese Display with crackers

### **Substitutions and/or additions**

- Chicken and artichokes in a cream sauce over bowtie pasta
- Blackened chicken tenders with Jack Daniels barbecue sauce
- Grilled Rib eye bites topped with melted blue cheese
- Chicken Piccata bites with a lemon cream dipping sauce and garnished with parmesan cheese and capers
- Mediterranean pasta salad with grilled chicken or shrimp
- Grilled chicken pasta with sun-dried tomatoes, spinach and herbs
- Crabmeat stuffed artichoke bottoms
- Crabmeat stuffed mushrooms
- Shrimp Cheesecake with gourmet crackers
- Grilled gourmet sausages (chicken & apple, sun-dried tomato, house smoked pork) with dipping mustards
- Heirloom Red and yellow tomatoes with buffalo mozzarella
- Layered tomatoes, grilled eggplant, avocados and feta cheese drizzled with olive oil and vinegar
- Herb Marinated crab claws
- Grilled Summer vegetables drizzled with a French Vinaigrette Dressing
- Mini quiches – spinach & crabmeat and Brie & asparagus
- Mini Natchitoches meat pies
- Mediterranean Brie wrapped in puff pastry with spinach, sun-dried tomatoes, olive pate, roasted garlic, and toasted pine nuts served with crackers
- Antipasto Display (Prosciutto wrapped asparagus, Genoa salami, marinated mozzarella, asiago cheese and country olives) with crackers
- Southwest Ground Beef Dip with Tortilla Chips