

Hors D'oeuvres Packages

(Prices based on 150 person minimum and 3 hour serving time)

The Royal Standard

Coca-Cola Glazed Ham *with Rolls & Condiments*
Shrimp Cheesecake *served with Gourmet Crackers*
Cold Spinach & Artichoke Dip *served with Bagel Crisps*
Grilled Gourmet Sausages *with Dipping Mustards*
Southwest Ground Beef Dip *with Tortilla Chips*
Chicken in a Pesto Cream Sauce *with Bowtie Pasta & Parmesan Cheese*
Raw Vegetable Crudité *with Hummus*
Natchitoches Meat Pies

\$25 per person

(+ 9% Sales Tax and 20% Labor Charge)

The Gourmet

Pork Tenderloin *with a Fig Demi Glace served with Rolls*
Smoked Salmon Terrine *with Traditional Accompaniments & Toast Points*
Hot Crabmeat Dip *with Toast Rounds*
Steamed Asparagus *with Spicy Dill Dipping Sauce*
Blue Cheese Cheesecake *served with Gourmet Crackers*
Roasted Corn Guacamole *served with Tortilla Chips*
Chicken Salad *served with Gourmet Crackers*
Louisiana Seafood Pasta

\$32 per person

(+ 9% Sales Tax and 20% Labor Charge)

The Premier

Beef Tenderloin *served with Horseradish Cream & Rolls*
Herb Marinated Cocktail Shrimp
Lump Crabmeat with Cream Cheese & Pesto *served with Toast Rounds*
Atchafalaya Crawfish in a Cream Sauce *with Bowtie Pasta*
Smoked Salmon Terrine *with Traditional Accompaniments & Toast Points*
Caprese Skewers *Mozzarella Balls, Olive, Artichoke Heart, Basil Leaf, Sundried Tomato with Balsamic Vinaigrette*
Bacon Wrapped Duck Tenders *with Pepper Jelly Sauce*
Grilled Baby Green Beans *with Blue Cheese*

\$40 per person

(+ 9% Sales Tax and 20% Labor Charge)

All food will be set up in chafing dishes or on platters.
Any rentals or high quality disposables available at an additional charge

Menu Additions

Please ask for details and pricing

Butlered Hors d'oeuvres

(For one hour upon arrival)

Choice of two:

Cocktail Shrimp w/ Remoulade Sauce
Lebanese Meat Pies
Mini Crab Cakes w/ Herb Aioli
Crawfish & Cucumber Canapes
Spinach Madeleine in Mini Filo Dough Shells

Canapes of Smoked Salmom
Mini Crawfish Pies
Bruschetta of Thyme Infused Tomatoes
Smoked Salmon Mousse on Belgian Endive
Boursin Cheese Tarts

Chef Inspired Corner

Pasta Sauté Station
Carving Station

Culinary Martini Bar
Chilled Seafood on Ice Display

Beverage Packages

(All package prices are based on a 100 person min. & 3 hours, subject to change for less people or time)

Beer & Wine Open Bar

Domestic Bottled Beer
Red Wine, White Wine, & Champagne
Soft Drinks

\$12 per person

Call Brand Open Bar

Call Brand Liquor (Crown Royal, Jack Daniels, Absolut,
Dewar's, Bacardi Light, Tanqueray)
Domestic Bottled Beer
Red Wine, White Wine, & Champagne

\$18 per person

Premium Brand Open Bar

Premium Brand Liquor (Maker's Mark, Grey Goose,
Bombay Sapphire, Glenlivet, Crown Royal, Bacardi
Silver)
Domestic & Imported Bottled Beer
Select Wine & Champagne

\$24 per person

Bar Additions

Please ask for details and pricing

Specialty Drinks
Martini Bar
Coffee Bar
Butlered Champagne

All bar prices exclude 9% sales tax and 20% labor charge.

All bar prices include ice, cocktail napkins, mixers, & bar fruit
Glassware or high quality disposables available at an additional charge