

Premier Menu

Price starts at \$35.00 (without additions and/or substitutions)

Suggested Cocktail Menu

- Beef tenderloin with horseradish cream sauce and rolls
- Crawfish in a cream sauce with bowtie pasta
- Smoked Seafood Display – featuring salmon, trout, mackerel, shrimp, mussels, & scallops served with traditional accompaniments and toast points
- Steamed asparagus with spicy dill dipping sauce
- Lump crabmeat with cream cheese and pesto served with toast rounds
- Bacon wrapped shrimp with mango salsa
- Duck tenders with Tabasco pepper jelly
- Baked brie with homemade caramel and fresh blueberries served with Bremner crackers

Substitutions and/or additions

- Veal Martini Bar – veal bourguignon, mashed potatoes, & spinach Madeleine garnished with bacon bits, sour cream, or cheddar cheese served in a martini glass
- Haricot verts (baby green beans) with blue cheese
- Char-grilled oysters on the half shell
- Steamed Lobster Tails with drawn butter
- Cocktail shrimp with twin Remoulade sauces
- Seafood (crawfish, shrimp, & crabmeat) in lobster cream sauce with penne pasta
- Spicy Asian Tuna Tartar with sesame rounds
- Crawfish Cardinal with toast rounds
- Sambuca glazed scallops
- Grilled duck breast slices with Grand Marnier demi-glace
- Belgian Endive with Blue Cheese and Toasted Pecans
- Blue cheese cheesecake served with gourmet crackers
- Herb marinated jumbo crabmeat with toast rounds
- Chicken Bayou Teche – roulades of crawfish stuffed chicken breast served with tarragon cream sauce
- Mint Julep lamb chops
- Artisan cheese marble with fresh fruit and crackers

Passing items (choose two)

- Crawfish and cucumber canapés garnished with fresh dill
- Canapés of smoked salmon
- Lebanese meat pies
- Red & black caviar on blinis with house made crème fraiche
- Roquefort pecan grapes
- Smoked trout pate canapés
- Spinach Madeleine in mini filo-dough shells
- Duck spring rolls with chili plum dipping sauce
- Fried grit cakes topped with crawfish Etouffee
- Boursin cheese tarts
- Mini crab cakes with herb aioli
- Mini crawfish pies
- Bruchetta of thyme infused cherry tomatoes with shaved parmesan and balsamic syrup

\$5.00 per person added to suggested menu. Items will be passed for 1 hour.
All prices are plus 9% tax and 20% labor charge for full service. Serving time is 3 hours.

