

2016/2017 Chicory Wedding Cocktail Reception Package

Prices Based on 3 Hour Reception

Passed Hors d'oeuvres

(Choose 8)

<i>Duck Empanadas</i>	<i>Fried Oysters</i>	<i>Crawfish Pies</i>
<i>Mesquite Chicken Quesadillas</i>	<i>Fried Shrimp</i>	<i>Crabmeat Ravigote on Endive</i>
<i>Miniature Muffulettas</i>	<i>Crawfish Eggrolls</i>	<i>Antipasto Skewers</i>
<i>Mini Natchitoches Meat Pies</i>	<i>Shrimp Cocktail</i>	<i>Oyster Patties</i>
<i>Coconut Battered Chicken</i>	<i>Oyster Burritos</i>	<i>Asparagus in Phyllo</i>
<i>Andouille Sausage Puffs</i>	<i>Tuna Tartar Wonton</i>	<i>Fried Portabella Mushrooms</i>
<i>Shrimp & Andouille Skewers</i>	<i>Coconut Battered Shrimp</i>	<i>Fried Green Tomatoes</i>
<i>Sicilian Meatballs</i>	<i>Southern Fried Catfish</i>	<i>Vegetable Spring Rolls</i>
<i>Bacon Wrapped Shrimp</i>	<i>Crab Cakes</i>	<i>Beet & Goat Cheese Canapes</i>
<i>Deviled Eggs 3 Ways</i>	<i>Fried Eggplant Sticks</i>	<i>Buffalo Chicken Medallions</i>

Buffet

(All Included)

Fresh Seasonal Fruit Presentation

Grapes, strawberries, honey dew, cantaloupe, pineapple and assorted berries

Domestic & Imported Cheese Presentation

Pepper jack, Swiss, Cheddar, smoked Gouda, creamy Havarti, Brie and Gorgonzola

Crudités Presentation

Grape tomatoes, broccoli, baby carrots, cauliflower, celery, red & yellow bell peppers, yellow squash and zucchini

Crawfish & Brie Dip

Succulent crawfish tails, imported Brie, green onions, red peppers and cream cheese blended together with herbs and spices

Roasted Artichoke Dip

Artichoke hearts and assorted cheeses blended together with herbs and spices

Charcuterie Platter & Antipasto Display

Assorted selection of imported meats, pates and vegetables

Choice of Soup

(Choose 1)

Seafood or Chicken & Andouille Gumbo

Corn & Crab Bisque

Shrimp & Butternut Squash Bisque

Oyster & Artichoke Soup

Turtle Soup

Red Beans & Rice with Cajun Smoked Sausage

Choice of Pasta

(Choose 1)

Chicken Florentine

Chicken Pepper Pasta

Crawfish Penne Pasta

Seafood Alfredo

Mardi Gras Pasta

Pasta Primavera

Carving Station

(Choose 1)

All served with fresh bread and condiments

To add second Carving Station - Additional Fee

Cajun Fried Turkey

Seafood or Boudin Stuffed Pork Loin

Roasted Pork Loin with Blue Cheese Cream Sauce

Steamship Roast

Root beer Glazed Ham

Prime Rib (Upgrade Fee)

Marinated Filet (Upgrade Fee)

To add a side - Additional Fee

Sides include:

Roasted Fingerling Potatoes, Sautéed Seasonal Veggies, Lyonnaise Potatoes, Potatoes Au Gratin, Rice Pilaf

Beverage Service

(Choose 1)

Open House Brand Bar

*Budweiser, Bud Light, Miller Lite & Abita Amber
Vodka, Rum, Scotch, Bourbon, Gin, Whiskey & Tequila
House Merlot & House Chardonnay
Coke, Diet Coke & Sprite
Coffee Station*

Open Call Brand Bar

*Budweiser, Bud Light, Miller Lite & Abita Amber
Absolut Vodka, Bacardi Light Rum, Dewar's Scotch, Jack Daniels Whiskey,
Bombay Gin & Sauza Silver Tequila
Joel Gott Cabernet & Terra d'Oro Pinot Grigio, Prosecco
Coke, Diet Coke & Sprite
Coffee Station*

Open Premium Brand Bar

*Budweiser, Bud Light, Miller Lite & Abita Amber
Grey Goose Vodka, Bacardi Select, Bacardi Light Rum,
Glen Levit Scotch, Jack Daniels Whiskey, Crown Royal Bourbon
Bombay Sapphire Gin, Maker's Mark Whiskey & Sauza Silver Tequila
Joel Gott Cabernet & Terra d'Oro Pinot Grigio, Prosecco
Coke, Diet Coke & Sprite
Coffee Station*

All Packages Include:

*China, glassware, stainless flatware, tables, chairs and ivory linens
Private room for Couple
Personal attendants for Couple
Reserved tables for Couples Families
On Site Manager
New Orleans Sherriff's Deputy
3 Hour Pre-Event Setup Time for Vendors*

**We are happy to place a courtesy hold on a date for you for 7 days.
If there is no correspondence after 7 days, the courtesy hold will be removed.*