



Reception Package 1

Prices Based on 50 guests minimum
3 Hour Reception

Passed Hors d'oeuvres

(Choose 5)

Vegetable Spring Rolls	Mesquite Chicken Quesadillas
Andouille Sausage Puffs	Crab Cakes
Crawfish Egg Rolls	Mini Natchitoches Meat Pies
Southern Fried Catfish	Southwest Chicken Eggrolls
Portobello Mushroom Puff	Assorted Mini Po-Boys

Buffet

Fruit & Cheese Display

Fresh, seasonal fruit and assorted cheeses served with crackers

Chicken & Sausage Jambalaya

Fresh chicken and andouille sausage, blended with onions, peppers and celery, sautéed with local herbs and spices, tossed with Louisiana long grain rice

Choice of

Lump Crabmeat Pontchartrain

Lump crabmeat sautéed in yellow onions, blended with Monterey pepper jack and cream cheese, topped with hand-chopped chives and fresh parsley

~ Or ~

Hot Spinach & Artichoke Dip

Baby spinach, artichoke hearts and assorted cheeses blended together

Choice of

Crawfish Pearl Pasta

Smoked corn, diced red peppers, tomatoes and an andouille cream sauce

~ Or ~

Chicken Pepper Pasta

Sautéed chicken tenders in a white wine parmesan cream sauce with red and yellow sweet peppers

Assorted Petite Pastries – ADDITIONAL FEE

Bread pudding bites, mini beignets, brownies and cheesecake scoops



Bar Options

Open Call Brand Bar

Bottled Budweiser, Bud Light, Miller Lite & Abita Amber
Absolut Vodka, Bacardi Light Rum, Dewar's Scotch, Jack Daniels Bourbon, Bombay
Gin, & Sauza Tequila

Terra D'Oro Pinot Grigio and Joel Gott Cabernet Sauvignon
Coke, Diet Coke, Sprite, All Mixers and Coffee Station

With Premium Brand Bar

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

The Rental Fee Includes:

Tables, Chairs, Linens, China, Glass, Silver



Reception Package 2

Prices Based on 50 guests minimum
3 Hour Reception

Passed Hors d'oeuvres

(Choose 7)

Bacon Wrapped Shrimp	Jumbo Shrimp & Andouille Skewers
Miniature Muffalettas	Fried Portobello Strips w/Marinara
Coconut Battered Chicken	Ham & Cheese Potato Croquettes
Spanakopita	Shrimp Salad on Crostini
Broccoli Bites	Beef Hibachi Skewers
Crawfish Pies	Tuna Tartare
Asparagus in Phyllo	Mini Croissant Sandwiches

Buffet

Fruit & Cheese Display

Fresh, seasonal fruit and assorted cheeses served with crackers

New Orleans Specialty Item

(Choose 1)

Chicken & Sausage Jambalaya

Fresh chicken and andouille sausage, blended with onions, peppers and celery, sautéed with local herbs and spices, tossed with Louisiana long grain rice

~ or ~

Red Beans & Rice

Traditional New Orleans red beans slow cooked and simmered in the Trinity and served over Louisiana long grain parsley rice with smoked sausage

Dip

(Choose 1)

Crawfish and Brie

Crawfish Tails, Imported Brie, Green Onions, Red Peppers and Cream Cheese
Served with Toast Points

~ or ~

Roasted Artichoke Dip

Served with Pita Crostini



Soup

(Choose 1)

Chicken & Andouille Gumbo

Andouille sausage, pulled chicken and herbs and spices in a New Orleans dark roux

~ or ~

Corn & Crab Bisque

Fresh shucked corn simmered with sweet cream and jumbo lump crab meat

Pre-Carved Meat

(Choose 1)

Cajun Fried Turkey

Creole Glazed Pork Loin

Bottom Round Roast

Root Beer Glazed Ham

Pasta

(Choose 1)

Crawfish Pasta

Smoked corn, diced red peppers, tomatoes and an andouille cream sauce

~ or ~

Chicken Pepper Pasta

Sautéed chicken tenders in a white wine parmesan cream sauce with red and yellow sweet peppers

Dessert

Bread Pudding - Choice of sauce: Rum, White Chocolate or Banana's Foster

Bar Options

Open Call Brand Bar

Bottled Budweiser, Bud Light, Miller Lite & Abita Amber

Absolut Vodka, Bacardi Light Rum, Dewar's Scotch, Jack Daniels Bourbon, Bombay

Gin, & Sauza Tequila

Terra D'Oro Pinot Grigio and Joel Gott Cabernet Sauvignon

Coke, Diet Coke, Sprite, All Mixers and Coffee Station



With Premium Brand Bar

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

The Rental Fee Includes:

Tables, Chairs, Ivory Linens, China, Glass, Silver



Reception Package 3

Prices Based on 50 guests minimum
3 Hour Reception

Passed Hors d'oeuvres

(Choose 8)

Crabmeat Ravigote	Oyster Patties
Duck Empanadas	Oyster Burritos
Fried Shrimp	Fried Grits
Fried Green Tomato with Shrimp Remoulade	Fried Eggplant Sticks
Goat Cheese Stuffed Artichoke Hearts	Chocolate Covered Bacon
Coconut Battered Shrimp	Portobello & Shrimp Quesadillas
House Made Bruschetta	Crawfish Cakes
Prosciutto Wrapped Asparagus	Chicken Salad Cones

Buffet

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

Dip

(Choose 1)

Lump Crabmeat Pontchartrain

Lump crabmeat sautéed in yellow onions, blended with Monterey pepper jack and cream cheese, topped with hand-chopped chives and fresh parsley

~ Or ~

Hot Spinach & Artichoke Dip

Baby spinach, artichoke hearts and assorted cheeses blended together



Crawfish and Brie

Crawfish Tails, Imported Brie, Green Onions, Red Peppers and Cream Cheese
Served with Toast Points

~ Or ~

Roasted Artichoke Dip

Served with Pita Crostini

~ Or ~

Hummus

Topped with Feta cheese, olives and sundried tomatoes, served with pita triangles

Soup

(Choose 1)

Seafood Gumbo

Chicken & Andouille Gumbo

Shrimp & Butternut Squash Bisque

Oyster & Artichoke

Interactive Station

(Choose 1)

Grits Station

*Toppings include: andouille sausage, bbq shrimp, applewood bacon, assorted cheeses,
butter and chives*

~ Or ~

Gourmet Macaroni & Cheese

Our creamy white macaroni & cheese served with choice of applewood bacon, shredded
cheeses and chives

Choice of Pasta

(Choose 1)

Mardi Gras Pasta

Pasta with grilled chicken and smoked sausage tossed in a Creole cream sauce

~ Or ~

Seafood Alfredo

Fresh gulf shrimp, crabmeat and Louisiana crawfish tails tossed with pasta in a rich
cream sauce



Carving Station

(Choose 1)

**Roasted Turkey
Creole Glazed Pork Loin**

**Steamship Round Roast
Baked Ham**

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