



3518 Monticello Ave. New Orleans, LA 70118  
Phone: 504-485-0756 fax 504-324-7916

100-person minimum. Price subject to 10% sales tax and 18% gratuity. China included. 20% deposit due at signing of the contract and the balance is due 7 days prior to the event.  
Delivery to Orleans and Jefferson Parishes.

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## Reception Package 1

\$38.00 per person

### Hors d'Oeuvres

#### **Beef Tenderloin with Capers**

On a toast round

#### **Shrimp Au Gratin Puffs**

With chopped shrimp and sherry

#### **Creole Crab Cakes**

With our house remoulade sauce

### Appetizer Display Table

#### **Gourmet Cheese Board & Fresh Fruit Display**

Chef's choice of whole and hand carved cheeses with lavish seasonal fruit, house prepared chutneys and our Fromage specialties

#### **Gorgonzola & Prosciutto Tart**

#### **Goat Cheese & Herb Puffs**

#### **Praline Baked Brie in Pastry**

Assorted Breads, Crackers & Toast Points

#### **Chicken & Mango Kabobs**

With grilled red peppers and a peanut dipping sauce

#### **Norwegian Smoked Salmon & Belgian Endive Display**

Served with capers, red onions and a dill cream cheese

### **Gourmet Petite Focaccia Sandwiches**

Ham and provolone with red onion marmalade and grilled Mediterranean vegetables with roasted garlic aioli

### **House made Chicken Salad Croissant Sandwiches**

Made with sprouts and sliced tomatoes

### **Ham and Sweet potato Biscuits**

Honey basted ham on a petite sweet potato biscuit

## **Entrée Station**

### **Creole Pork Grillades & Grits**

Seared julienned pork loin with peppers and onions in a Diablo sauce

### **Shrimp & Artichoke Alfredo**

Sautéed gulf shrimp with fresh basil, lemon zest, wilted spinach and red peppers tossed in an alfredo sauce with bow tie pasta

### **Grilled Vegetable Display**

Farmer's market baby zucchini, pata pan, carrots, portabella mushrooms and asparagus

## **Meat Display**

### **Classic Caesar**

With seasoned focaccia croutons and grated parmesan

### **Creole Potato Salad**

### **Mediterranean Pasta Salad**

Artichoke hearts, broccoli, tomatoes, feta, red onions, calamata olives and fresh basil tossed in a balsamic vinaigrette with penne pasta

### **New Orleans Style Roast Beef**

Shaved thin and slow cooked in brown sauce  
Served with French rolls and condiments

### **Seared Pork Tenderloin**

Served with house made Rosemary aioli and soft rolls

## Reception Package 2

\$45.00 per person

### Hors d'Oeuvres

#### **Gulf Shrimp Canapé**

With horseradish on pumpnickel

#### **Sesame Seared Tuna Canapé**

With pickled ginger and wasabi sauce

#### **Creole Crab Cakes**

With our house remoulaude sauce

#### **Crawfish Risotto Filled Mushrooms**

With fresh chive

### Appetizer table

#### **Gourmet Cheese Board & Fresh Fruit Display**

Chef's choice of whole and hand carved cheeses with lavish seasonal fruit, house prepared chutneys and our Fromage specialties

#### **Gorgonzola & Prosciutto Tart**

#### **Goat Cheese & Herb Puffs**

#### **Praline Baked Brie in Pastry**

Assorted Breads, Crackers & Toast Points

#### **Norwegian Smoked Salmon & Belgian Endive Display**

Served with capers, red onions and a dill cream cheese

#### **Chicken & Mango Kabobs**

With grilled red peppers and a peanut dipping sauce

#### **Ham and Sweet Potato Biscuits**

Honey basted ham on a petite sweet potato biscuit

#### **Pepper seared Beef Tips**

With a black currant and port win reduction

## **Pasta Table**

### **Shrimp and Chorizo Paella**

Saffron Infused paella with peppers and black beans

### **Grilled Vegetable Display**

Farmer's market baby zucchini, pata pan, carrots, portabella mushrooms and asparagus

### **Grilled Chicken and Portabellas**

Tossed with penne pasta and fresh basil in a marsala cream sauce

## **Carving Station**

### **Pepper Crusted Roast Sirloin**

Sliced to order by a tableside chef

Table Accompaniments:

Fresh grated horseradish au jus

Bistro rolls and condiments

Caper and red onion relish

### **Creole Potato Salad**

### **Hearts of Romaine Salad**

With gorgonzola and pancetta vinaigrette  
prepared to order

# Highlights Catering Reception Package 3

\$52.00 per person

## Hors d'Oeuvres

### **Beef Tenderloin with Capers**

On a toast round

### **Tuna Ceviche**

In a tortilla cup

### **Grilled Shrimp**

With prosciutto, slivered red onions and crumbled blue cheese

### **Pears & Brie turnovers**

With caramelized onions

### **Crab and Avocado Bruschetta**

In a mini brioche roll

### **Tamarine Duck**

Served in Wonton cups

## Gourmet Cheese Board & Fresh Fruit Display

Chef's choice of whole and hand carved cheeses with lavish seasonal fruit, house prepared chutneys and our Fromage specialties including:

### **Gorgonzola & Prosciutto Tart**

### **Goat Cheese & Herb Puffs**

### **Praline Baked Brie in Pastry**

Assorted Breads, Crackers & Toast Points

## **Norwegian Smoked Salmon & Belgian Endive Display**

Served with capers, red onions and a dill cream cheese

## Mediterranean Maz

### **Crab Filled Artichoke Leaves**

Fresh lemon zest, finely diced tomatoes, calamata olives,

parmesan cheese and extra virgin olive oil

### **Grilled Vegetable Display**

Farmer's market baby zucchini, pata pan, carrots, portabella mushrooms and asparagus

### **Fresh Mozzarella & Tomato Bruschette**

With slivered red onions, calamata olives and fresh basil

### **Mediterranean Nosh**

House prepared Hummus, Baba Gannouj, roasted vegetable relish, grilled red peppers, marinated feta and tapenade

### **Petite Roasted Veggie Focaccia Sandwiches**

Grilled Mediterranean vegetables with roasted garlic aioli

### **Shrimp and Chorizo Orzo Pasta Salad**

Avocado, shrimp, jumbo lump crab meat and chorizo in a charred ancho vinaigrette

## **Pasta Station**

### **Tasso Shrimp & Grits**

With sliced mushrooms and tomatoes in a Creole cream sauce

### **Beef Tip au poivre**

Beef tips flamed with brandy in au poivre sauce made table side

## **Carving Station**

### **Pepper Crusted Roast Sirloin**

Sliced to order by a tableside chef

Table Accompaniments:

Fresh grated horseradish au jus

Bistro rolls and condiments

Caper and red onion relish

### **Creole Potato Salad**

### **Hearts of Romaine Salad**

With gorgonzola and pancetta vinaigrette prepared to order

## **Late Night Sliders**

**Open Face cheeseburger**

**Pulled Pork with rosemary aioli**

## **Braised Brisket with grilled mushrooms and onions**