



# Cocktail Party Menu

## BASE PACKAGE

**\$22 per person**

*Minimum 25 People*

*Choice of five items – Replenished for 1 ½ hour*

- Seasonal Vegetable, Cheeses and Dips
- Salmon Rilletes, Sea Salt Crostini, Dill Crème Fraiche
- Ham & Gruyere Monte Cristo with Blueberry Compote
- Muffaletta Finger Sandwiches
- Bourguignon Pot Roast Bruschetta, Boursin, Toasted Baguette
- Mushroom Duxelle & Gorgonzola Tartlets
- Roasted Tomato & Fresh Mozzarella Bruschetta
- Chimichurri Chicken Salad Phyllo Cups
- Chicken Quesadilla, Fire Roasted Peppers & Onions, Crème Fraiche
- Roasted Red Pepper Hummus, Fresh Warm Pita

## PREMIUM PACKAGE

**\$35 per person**

*Minimum 25 People*

*Choice of any seven items from the selections above and below - Replenished for 2 hours*

- Ahi Tartare, Sushi Rice, White Truffle Wasabi Mayo, Crispy Fried Capers
- Mini Basil Crab Cake, House Remoulade
- Peppered Diver Scallop, Carrot Puree, Cilantro Oil
- Shrimp Ceviche, Tomato, Onion, Jalapeno, Scallion, Cilantro
- Beef Carpaccio, Lemon, Truffle Oil, Shaved Piave

All parties subject to 7% sales tax and 2% administrative fee



## **CARVING STATION**

**\$20 per person, Minimum 20 Guests**

*Choose 2 Proteins*

*Carving station includes assorted rolls, butter and sauces*

- Roast Filet Mignon
- Cajun Pork Tenderloin
- Roast Turkey
- Herb Crusted Lamb
- Porchetta

## **DESSERT STATION**

**\$12 per person**

*Choose 4 items*

*Additional selections \$3 each per person*

- Strawberry Tuxedos (seasonal)
- Mini Seasonal Fruit Tart
- Assorted Truffles
- Cherry Cheesecake
- Flourless Chocolate Cake
- Caramel Pretzel Cheesecake

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## Sit Down Dinner

<b>Three Course:</b> Starter, Main and Dessert	\$45 per person
<b>Three Course</b> with Hors D'oeuvres	\$55 per person
<b>Four Course:</b> Soup, Salad, Main and Dessert	\$60 per person
<b>Four Course</b> with Hors D'oeuvres	\$65 per person

### HORS D'OEUVRES

(Choose three)

- Salmon Rillettes, Sea Salt Crostini, Dill Crème Fraiche
- Mango Shrimp Ceviche Spoons
- Ahi Tartare, Sushi Rice, White Truffle Wasabi Mayo, Crispy Fried Capers
- Bourguignon Pot Roast Bruschetta, Boursin, Toasted Baguette
- Roasted Tomato & Mozzarella Bruschetta
- Mushroom Duxelle & Gorgonzola Tartlets

### STARTERS

#### NOLA SALAD

Baby Lettuces, Candied Pecans, Tomato, Red Onion, Sweet Potato Chips, Chevre, Vinaigrette

#### SMOKEY CAESAR SALAD

Romaine, Piave, Old Bay Croutons, House Made Smokey Caesar Dressing

#### GUMBO YAYA

Chicken, Okra, Andouille, File, Rice

#### NOLA'S SEASONAL SOUP

### MAIN COURSE

All parties subject to 7% sales tax and 2% administrative fee



(Choose two)

**GRILLED FILET MIGNON**

Whipped Potatoes, Grilled Asparagus, Demi-Glace

**CRAB STUFFED SALMON**

Rice Pilaf, Asparagus, Dill Beurre Blanc

**JERK-GRILLED SEASONAL WHITE FISH**

Sweet Potato Hash, Grilled Asparagus, Red Pepper Coulis

**ROAST PORK TENDERLOIN**

NOLA's Famous Pork Tenderloin

**VEGETARIAN BAKED MAC AND CHEESE**

Spinach, Mushrooms, Peas, Bechamel, Jarlsberg

**CHICKEN AND DUMPLINGS**

Ricotta Dumplings, Carrots, Peas, Mushrooms, Sage Brown Butter

**DESSERT**

(Choose one)

**BANANA FOSTER BREAD PUDDING**

Bourbon, Banana, Brown Sugar

**PRALINE CHEESECAKE**

New York Style Cheesecake, Praline Sauce, White Chocolate & Oatmeal Crumble, House made Praline

**CAFÉ AU LAIT CHOCOLATE CAKE**

Chocolate Cake, Chicory Coffee Sauce, Chocolate Covered Espresso Beans

**SEASONAL CRÈME BRULEE**

Traditional Crème Brulee with Seasonal Fruits & Sauces

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## Buffet Dining

Our sumptuous buffets include two entrées, two starters, two accompaniments and dessert station

*Without Hors D'oeuvres*

*\$55 per person*

*With Hors D'oeuvres*

*\$65 per person*

*Optional Third Entrée*

*\$10 per person*

### **HORS D'OEUVRES**

(Choose Three)

- Salmon Rilletes, Sea Salt Crostini, Dill Crème Fraiche
- Mango Shrimp Ceviche Spoons
- Ahi Tartare, Sushi Rice, White Truffle Wasabi Mayo, Crispy Fried Capers
- Bourguignon Pot Roast Bruschetta, Boursin, Toasted Baguette
- Roasted Tomato & Mozzarella Bruschetta
- Mushroom Duxelle & Gorgonzola Tartlets

### **STARTERS**

(Choose Two)

#### **GUMBO YAYA**

Chicken, Okra, Andouille, File, Rice

#### **SONOMA SALAD**

Mesclun & Romaine, Asian Pear, Point Reyes Blue, Applewood Smoked Bacon, Dijon Vinaigrette

#### **NOLA SALAD**

Baby Lettuces, Candied Pecans, Tomato, Red Onion, Sweet Potato Chips, Chevre, Vinaigrette

#### **SMOKEY CAESAR SALAD**

Romaine, Piave, Old Bay Croutons, House Made Smokey Caesar Dressing

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## **ACCOMPANIMENTS**

(Choose Two)

### **SEASONAL VEGETABLE MEDLEY**

Garlic Roasted Carrots, Broccoli, Grilled Asparagus, Haricot Verts and Other Seasonal Selections

### **ROASTED REDSKIN POTATOES**

Garlic, Butter, Fines Herbs

### **WILD RICE PILAF**

Pecans, Wild & Long Grain Rice

### **PASTA PRIMAVERA**

Oil and Garlic, Red Peppers, Spinach, Mushrooms, Sweet Onions

## **MAIN COURSE**

(Choose Two)

### **GRILLED FILET MIGNON**

Demi-Glace, Wild Mushrooms

### **CRAB STUFFED SALMON**

Dill Beurre Blanc

### **BLACKENED SEASONAL WHITE FISH**

Green Tomato Relish

### **ROASTED CHICKEN**

Balsamic Fig Glaze

### **PORK TENDERLOIN**

Pepper Jam

### **CHICKEN AND SEAFOOD JAMBALAYA**

Shrimp, Scallop, Andouille, Rice, Sauce Creole

### **BASIL CRABCAKE**

House Remoulade

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## **DESSERT STATION**

(Choose 4)

- Strawberry Tuxedos (Seasonal)
- Mini Seasonal Fruit Tart
- Assorted Truffles
- Cherry Cheesecake
- Flourless Chocolate Cake

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