



Cocktail Party Menu

BASE PACKAGE

\$24 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, Sour Cream
- Hummus, Fresh Warm Pita

PREMIUM PACKAGE

\$38 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, Capers
- Mini Crab Cake, House Remoulade
- Peppered Diver Scallop, Carrot Puree, Cilantro Oil
- Shrimp Ceviche, 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

- Salt Crusted Prime Rib
- Roasted Porkloin
- Roast Turkey
- Herb Crusted Lamb
- Porchetta

DESSERT STATION

\$12 per person

Choose 4 items

Additional selections \$3 each per person

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

Custom Cakes & Desserts

Add something extraordinary to your event with a customized cake or dessert created in house by Pastry Chef. Special dessert requests can be arranged through the Big Y Group event planner.

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Sit Down Dinner

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

HORS D'OEUVRES

(Choose three)

- Salmon Rillettes, Sea Salt Crostini, Dill Crème Fraiche
- Shrimp Ceviche Spoons
- Ahi Tartare, Sushi Rice, White Truffle Wasabi Mayo, 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

CAESAR SALAD

Romaine, Piave, Croutons, House Made Caesar Dressing

GUMBO YAYA

Chicken, Okra, Andouille, File, Rice

NOLA'S SEASONAL SOUP

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MAIN COURSE

(Choose two)

GRILLED FILET MIGNON

Whipped Potatoes, Grilled Asparagus, Demi-Glace

CRAB STUFFED SALMON

Rice Pilaf, Asparagus, Dill Beurre Blanc

SEASONAL JERK WHITE FISH

Sweet Potato Hash, Grilled Asparagus, Red Pepper Coulis

ROAST PORKLOIN

NOLA's Seasonal Pork Preparation

VEGETARIAN BAKED MAC AND CHEESE

Spinach, Mushrooms, Peas, Bechamel, Jarlsberg

CHICKEN AND DUMPLINGS

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

DESSERT

(Choose one)

SEASONAL FRUIT BREAD PUDDING

Bourbon, Seasonal Fruit, Brown Sugar

SEASONAL CHEESECAKE

New York Style Cheesecake, Seasonal Preparation

CAFÉ AU LAIT CHOCOLATE CAKE

Chocolate Cake, Chocolate Sauce, Coco Nibs

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

<i>Without Hors D'oeuvres</i>	<i>\$55 per person</i>
<i>With Hors D'oeuvres</i>	<i>\$65 per person</i>
<i>Optional Third Entrée</i>	<i>\$10 per person</i>

HORS D'OEUVRES

(Choose Three)

- Salmon Rilletes, Sea Salt Crostini, Dill Crème Fraiche
- Shrimp Ceviche Spoons
- Ahi Tartare, Sushi Rice, White Truffle Wasabi Mayo, 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 Nuts, Tomato, Red Onion, Sweet Potato Chips, Chevre, Vinaigrette

CAESAR SALAD

Romaine, Piave, Croutons, House Made 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

Wild & Long Grain Rice

PASTA PRIMAVERA

Oil and Garlic, Roasted Peppers, Spinach, Mushrooms, Onions

MAIN COURSE

(Choose Two)

GRILLED FILET MIGNON

Demi-Glace

CRAB STUFFED SALMON

Dill Beurre Blanc

BLACKENED SEASONAL WHITE FISH

Green Tomato Relish

ROASTED CHICKEN

Balsamic Fig Glaze

PORKLOIN

Pepper Jam

CHICKEN AND SEAFOOD JAMBALAYA

Shrimp, Scallop, Andouille, Rice, Sauce Creole

CRABCAKE

House Remoulade

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DESSERT STATION

(Choose 4)

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

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