



Live Jazz • Real Food • Serious Beer

## HORS D'OEUVRES MENU 1

Choose any six items

(12 pieces per person total)

Price includes tax & service charge

### **Caprese Skewers**

*Fresh slices of tomato, mozzarella, and basil skewered and drizzled with extra virgin olive oil*

### **Crispy Fried Vegetables**

*A mix of eggplant, zucchini, and yellow squash flash fried and served with a spicy marinara sauce*

### **Creole Smoked Sausage Kabobs**

*Seasoned cuts of sausage skewered with onions, bell pepper and tomatoes*

### **Mini Muffalettas**

*This unique New Orleans sandwich features olive salad, ham, salami, mortadella and provolone cheese on an Italian roll*

### **Fried Catfish Strips**

*Catfish is thinly sliced, battered and deep fried, presented with Tartar sauce*

### **Mini Crab Cakes**

*Louisiana crabmeat rolled in seasoned breadcrumbs, delicately fried and topped with a white Remoulade sauce*

### **Vegetarian Stuffed Mushroom Caps**

*Button mushroom caps stuffed with a creamy vegetable risotto and topped with parmesan cheese, then baked*

### **Italian Meatballs**

*A traditional favorite, with a tomato-basil sauce*

### **Assorted New Orleans Po - Boys**

*Long versions of the popular overstuffed sandwiches sliced into bite size portions*

### **Shrimp Creole**

*This hearty tomato-based "stew" is loaded with seasonal seafood and white rice presented on the side*

**Fried Chicken Tender Strips** *Fresh chicken tenders are fried until crisp in a Creole Beer batter, marinated in house seasonings and served with Honey Mustard dipping sauce*

### **Spicy Chicken Drumettes**

*Roasted and fried, tossed in our homemade Creole hot sauce, served with Blue Cheese dipping sauce*

### **Grilled Chicken Wraps**

*Grilled chicken, avocado, tomato, grilled onions, rolled in a soft tortilla shell*

### **Ratatouille and Goat Cheese Bruschetta**

*Fresh goat cheese melted on a French bread cracker and topped with our seasonal vegetable melange*

### **Crawfish Wontons**

*Deep fried with Louisiana crawfish inside traditional wonton wrappers with an Asian spicy dipping sauce*

### **Bratwurst Kabobs**

*Our own pork sausages skewered with crispy potatoes, spicy mustard, house pickles and sauerkraut*



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## HORS D'OEUVRES MENU 2

**Choose any six items**

(12 pieces per person total)

Price includes tax & service charge

### **Roasted Duck Bruschetta**

*Shredded duck with roasted peppers, garlic, green onion, topped with a pepper jelly glaze*

### **Baby Back Ribs**

*Tender pork ribs are smoked, then roasted and grilled over an open flame until juicy, with homemade BBQ sauce*

### **Filet and Vegetable Kabob**

*Filet tips skewered with mushroom, tomato, onion and green pepper*

### **Marinated Crab Claws**

*Gulf Blue Crab claws marinated in extra virgin olive oil and fresh herbs*

### **Cold Shrimp Cocktail**

*Chilled Jumbo Shrimp are served with a tasty cocktail sauce*

### **Cajun Baked Oysters**

*With a cornbread dressing of smoked andouille sausage, trinity (celery, onion and bell pepper) and herbs, then baked*

### **Assorted Canapés**

*Assortment of elegantly presented hors d'oeuvres, chef's selection*

### **Crawfish Etouffee'**

*Fresh Louisiana crawfish tails stewed in a rich seafood broth with dark roux in creole seasonings*

### **Flash Fried Shrimp**

*Jumbo Gulf Shrimp dipped in buttermilk then lightly battered and fried. Served with a white Remoulade sauce*

### **Crabmeat Stuffed Mushrooms**

*Mushroom Caps are sautéed in white wine and stuffed with Louisiana lump crabmeat and our Chef's secret spices*

### **Seafood Ceviche**

*Seasonal seafood "cooked" in lime juice with traditional accompaniments*

### **New Orleans Shrimp Beignets**

*Sweet gulf shrimp folded into pillows of fried savory donuts, crab boil aioli, house-made pickles*

### **Crabmeat and saffron Stuffed Oysters**

*Fresh shucked oysters topped with a light crab and saffron stuffing then baked and topped with parmesan cheese*

### **Chicken Satay**

*Skewered chicken marinated in oriental seasonings, grilled and served with a soy dipping sauce*

### **Fried Louisiana Oysters**

*Fresh oysters dipped in seasoned buttermilk and rolled in cornflower; deep fried. Served with White Remoulade sauce*



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### **CARVING STATIONS**

*A uniformed carver is present to serve your guests.  
Carving Stations presented with silver dollar rolls and assorted condiments.*

#### **Prime Rib au Jus**

*The best cut of beef available with the hallmark marbling expected  
**\$8.00 per person***

#### **Roasted Turkey**

*Traditional roasted turkey carved from the bone  
**\$6.00 per person***

#### **Honey Glazed Ham**

*Cured bone-in, baked with cloves and glazed with honey  
**\$5.00 per person***

#### **Shaved Filet Mignon**

*Peppered filet mignon roasted rare, shaved thin and served with sour cream horseradish sauce  
(This item is precut and served under a heat lamp without a carver)  
**\$8.00 per person***

**\*\*Add a Caesar Salad with any Carving Station for \$2.00 per person**

### **PASTA STATIONS**

*Choice of one of the following:*

*Shell Pasta Alfredo with garden herbs and shredded Romano cheese  
Shell pasta with a homemade marinara sauce with fresh herbs and Italian seasonings*

**\$4.00 per person**

**Add chicken \$2.00 per person**

**Add seafood \$3.00 per person**

#### **Shell Pasta & Cheese**

**\$4.00 per person**

**Add Crawfish \$3 per person**

#### **Shrimp & Grits**

**\$6.00 per person**

*Add \$50.00 for sauté station and a uniformed member of our culinary team*

### **DESSERT STATIONS**

*Assorted Fresh Fruit Display with Chocolate Fondue \$4.00 per person*

*Mini Bread Pudding \$4.00 per person*

*Assorted petit four \$4.00 per person*

*Community Coffee Station (another local brew!) \$3.00 per person*

**(DISPLAY AND CARVING STATIONS ARE AVAILABLE  
ONLY IN ADDITION TO HORS D'OEUVRES PACKAGES)**



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## **DISPLAY STATIONS**

### **Seafood Pirogue**

*The Cajun Pirogue is a flat-bottomed boat typically found in neighboring Bayous. Ours is hollowed out with a combination of fresh raw oysters, marinated crab claws, boiled shrimp, and boiled crawfish salad*

**\$10.00 per person**

### **Norwegian Smoked Salmon**

*Sliced Salmon strips accompanied by toasted bagels, hard-boiled eggs, sweet onions, capers & cream cheese*

**\$8.00 per person**

### **Paté Display**

*Fresh paté, galantines, and molds accompanied by fresh assorted bread*

**\$7.00 per person**

### **Seafood and Andouille Gumbo**

*Shrimp and Louisiana Blue Crab plus spicy Andouille sausage served with steamed white rice*

**\$3.00 per person**

### **Charcuterie Display**

*Imported salami, ham, Prosciutto, fresh mozzarella, provolone cheese, Imported olives and fresh deli breads*

**\$7.00 per person**

### **Bavarian Fondue Bar**

*A blend of imported cheeses, sourdough croutons, and Fresh vegetables for dipping.*

**\$4.00 per person**

### **Mashed Potato Bar**

*A selection of Chef's choice potatoes  
Accompanied by toppings of assorted imported cheeses, chives, sour cream, bacon*

**\$6.00 per person**

**(DISPLAY AND CARVING STATIONS ARE AVAILABLE  
ONLY IN ADDITION TO HORS D'OEUVRES PACKAGES)**



## **DINNER MENU 1**

### **SALAD**

***Crescent City Salad of Baby Greens with House Dressing***

*Bread & Butter*

### **ENTREE SELECTIONS**

*Choice Upon Arrival*

#### ***FILET MIGNON***

*A Center Cut Filet Mignon is grilled to medium temperature  
Topped with a Lemon veal Demi*

#### ***REDFISH ST. LOUIS***

*Broiled Redfish with fried shrimp and roasted red pepper crabmeat aioli*

#### ***CHICKEN PONTALBA***

*Grilled boneless chicken breast topped with jumbo gulf shrimp with a sauce of  
wild mushrooms, sherry and veal glaze*

*All entrees include vegetable and potato*

### **DESSERT**

Please select one for group

#### ***Cheesecake***

***Bread Pudding topped with Homemade Praline Sauce  
Chocolate Mousse with Fresh Berries***

**Beverages included with dessert: Coffee or Hot Tea**



## **DINNER MENU 2**

### **SALAD**

***Crescent City Salad of Baby Greens with House Dressing***

*Bread & Butter*

### **ENTREE SELECTIONS**

***Choice Upon Arrival***

#### ***SEARED FILET MIGNON***

*Topped with jumbo lump crabmeat, leeks, carrots and a lemon veal demi*

#### ***REDFISH PONTCHARTRAIN***

*Broiled Redfish with fried soft-shell crab with corn and crawfish macque choux*

#### ***CHICKEN PONTALBA***

*Grilled boneless chicken breast topped with jumbo gulf shrimp,  
And a sauce of wild mushrooms, sherry and veal glace*

*All entrees include vegetable and potato*

### **DESSERT**

Please select one for group

#### ***Cheesecake***

***Bread Pudding topped with Homemade Praline Sauce***

***Chocolate Mousse with Fresh Berries***

**Beverages included with dessert: Coffee or Hot Tea**