

Cocktail Reception and Dinner

*For a stand-alone cocktail party or added on to any of our dinner packages, we have something for everyone.
Speak with our catering consultant to choose the best size and assortment of platters for your event.*

Prices are for 50 pcs/100 pcs
Passed / Display / Priced per person

Cold Beginnings

- ❖ Charcuterie Board Full (feeds 16-20) \$100
Half (feeds 10-15) \$70
Add Pate-\$20
- ❖ Fresh Fruit and Cheese Platter \$7 p.p.*
Add Pate-\$3 p.p.
- ❖ Marinated Crab Claws market price
- ❖ Boiled Louisiana Shrimp \$210/\$390
- ❖ Creole Deviled Eggs \$80/\$130 *
- ❖ Mini Tuna or Chicken Salad Croissants \$120/\$190
- ❖ Assorted Meat French Bread Finger Sandwiches \$110/\$180

Hot Beginnings

- ❖ Petite Andouille Sausage EnCroute \$140/\$250
- ❖ Petite Crawfish Pie \$140/\$250
- ❖ Bacon Wrapped Shrimp \$190/\$340
- ❖ Crab Stuffed Mushrooms \$140/\$250 *
- ❖ Mini Crab Cakes \$140/\$250
- ❖ Assorted Petite Quiche \$140/\$250 *
- ❖ BBQ or Italian Meatballs \$90/\$160
- ❖ Grilled or Blackened Catfish Fingers \$140/\$250
- ❖ Grilled or Blackened Chicken Tenders \$140/\$250

**Items with an option to be prepared Vegetarian are identified by an asterisk (*)*

*There is a 15 guest minimum for all events.
A 20% service charge and 9.70% tax will
be added to food & beverage totals.
Additional service charges may apply for events
requiring extra set-up, wait staff, bartenders
and on premise cooking staff.
Prices are subject to change.*

Dinner Packages

Choose our classic package or build your own.

Available for lunch or dinner events.

A la carte hors d'oeuvres and appetizers can be added to any package

NOLA Classic

Taste Of New Orleans Buffet \$75 p.p.

Caesar Salad

Creole Deviled Eggs

Crab Stuffed Mushrooms

Frenchalatta Finger Sandwiches

Chicken & Andouille Sausage Gumbo

Crawfish Etouffee

Shrimp & Tasso Pasta

Sliced Cajun Rubbed Roast with French Bread

Bananas Foster Bread Pudding Southern

Pecan pie

Mardi Gras King Cake



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Dinner Package Menu

Entrée Selections

Served as lunch or dinner and can be buffet style or plated. Plated packages are an additional \$5 p.p

- ❖ Sliced Cajun Rubbed Roasted Beef
- ❖ Roasted Pork Loin
- ❖ Baked or Blackened Fresh Gulf Fish
- ❖ Stuffed Chicken Breast
- ❖ Chicken or Shrimp Creole
- ❖ Traditional Red Beans and Rice with Ham and Smoked Sausage
- ❖ Chicken and Sausage or Seafood Jambalaya
- ❖ Crawfish and Andouille Sausage Pasta
- ❖ Shrimp and Tasso Pasta
- ❖ Shrimp NUNU or Pesto
- ❖ Crawfish or Crab Cake with Creole Remoulade
- ❖ Crawfish or Shrimp Etoufee
- ❖ Pecan Crusted Chicken or Louisiana Catfish
- ❖ Cajun Rubbed Roasted Chicken

Salads

- ❖ Fresh Mixed Greens with Choice of Dressing
- ❖ Traditional Caesar Salad
- ❖ Bacon Blue Spinach Salad with sliced red onions
- ❖ Caprese

Soups

- ❖ Chicken and Andouille Sausage Gumbo
- ❖ Roux-less Shrimp and Okra Gumbo (Gluten free)
- ❖ Seafood Gumbo
- ❖ Roasted Garlic Bisque
- ❖ Onion Soup with Baked Cheese Croutons

Sides

- ❖ Baked Macaroni
- ❖ Creole Rice Pilaf
- ❖ Roasted Garlic Mashed Potatoes
- ❖ Andouille Sausage and Eggplant Dressing (\$1 additional)
- ❖ Corn Macque Choux
- ❖ Seasonal Vegetable Medley
- ❖ Fresh Green Beans with Bacon and Red Onion
- ❖ Steamed Broccoli with Cheddar Mornay Sauce

Desserts

- ❖ Petite Pecan Pie
- ❖ Traditional Mardi Gras King Cake
- ❖ Southern Peanut Butter Pecan Pie
- ❖ French Bread Pudding with a Bourbon or Rum Sauce
- ❖ Traditional NOLA Bananas Foster over Vanilla Bean Ice Cream

Buffet & Plated Selections

Number One \$35 p.p.

- Choice of Soup or Salad
- Choice of One Entrée
- Choice of Two Sides
- Choice of One Dessert

Number Two \$45 p.p.

- Choice of Soup or Salad
- Choice of Two Entrées
- Choice of Two Sides
- Choice of One Dessert

Number Three \$52 p.p.

- Choice of Soup and Salad
- Choice of Two Entrées
- Choice of Two Sides
- Choice of Two Desserts

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Libations

All bar packages are a minimum of 3 hours and require a hosted bartender fee of \$75 per bartender. Each additional hour is \$25 per bartender.

The Bacchus \$21 p.p., each additional hour, \$6 p.p.

Selected Red & White Wines
Choice of 2 Domestic beers, and 1 Import beer or
1 Domestic beer, 1 Import beer, and 1 Local beer

The Orpheus \$26 p.p., each additional hour, \$9 p.p.

Bacardi Light Rum, Beefeater Gin, Stoli Vodka, Jose Cuervo Gold Tequila,
Jack Daniels Bourbon, Dewar's Scotch, Crown Royal Blended,
Selected Red and White Wines
Your Choice of 2 Domestic Beers, and 1 Import Beer
Assorted Soft Drinks, Juices, all Mixers and Garnishes

The Rex \$30 p.p., each additional hour, \$10 p.p.

Meyers Dark Rum, Bombay Sapphire Gin, Ketel One Vodka, Patron Tequila,
Gentleman Jack Bourbon, Chivas Regal Scotch, Crown Royal Reserve Blended,
Selected Red and White Wines
Your Choice of 2 Domestic Beers, and 1 Import Beer
Assorted Soft Drinks, Juices, all Mixers and Garnishes

Specialty drinks can be added to any package at an additional charge.

Consumption or Cash Bar Prices Per Drink

(\$100 Bar Set-up fee required)

Orpheus Stocked – \$8 Rex Stocked – \$9
Domestic Beer – \$5 Import Beer – \$6 Local/Craft Beer – \$6
House Wines – \$8
Assorted Soft Drinks and Juices – \$2
Premium Cordials – \$10 to \$16

Bar Requirements

All open bars/cash or consumption bars lasts
3 hours and require a \$75 per bartender or
hosted bartender fee.
Each additional hour is \$25 per bartender.
A \$100 set up fee is required for cash and
consumption bars

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