

Weddings by RALPH BRENNAN
CATERING & EVENTS



We work... You play!



Wedding Menu Packages

pass hors d'oeuvres
(FOR OPTION 1 OR 2)

Please select 3

**Venue Permitting*

Spicy Boiled Shrimp Remoulade
On Cucumber Rounds

Crispy Fried Oysters*
Lemon Caper Sauce

**Beet, Pickled Onion
& Goat Cheese Crostini**

Oven Roasted Tomato Bruschetta
Fontina and Fresh Basil

Jerk Chicken Salad
on Plantain Chip
with Caribbean Fruit Salad

Warm Boursin Cheesecake
Sun-Dried Tomato Tapanade

**Petite Louisiana
Crab Cakes**
White Remoulade

Crispy Boudin Balls*
Creole Mustard Crema

Artichoke or Eggplant Frites*
Lemon Aioli, Grated Pecorino

option 1

Imported & Domestic Cheeses
Garnished with Red Seedless Grapes, Assorted Nuts,
Crackers and Flatbreads

Louisiana Popcorn Rice Station *(Select 2)*
Chicken & Andouille Gumbo • Shrimp Etouffee • Creole Red Beans

Heritage Salad
Mixed Greens, Goat Cheese, Spiced Pecans,
Honey Balsamic Vinaigrette

Roasted Garlic Honey Glaze Boneless Pork Loin
Seasonal Fruit Chutney, Heritage Soft Rolls

OR

Herb Butter Basted Roast Turkey Breast
Pan Gravy, Seasonal Chutney

Mashed Yukon Gold Potatoes

Seasonal Vegetables

\$42.00 Per Person

option 2

Chicken & Andouille Gumbo
Louisiana popcorn rice

New Orleans Charcuterie Board
An assortment of local handmade sausages
accompanied by pickled vegetables,
mustards and Heritage breads

Baked Brie Trio
Seasonal Fruit Compote in Flaky Pastry
Pear Jam and Walnuts in Phyllo
Thyme Roasted Mushrooms Au Natural
Served with Heritage breads and crackers

Carved Smoked Beef Brisket
Onion Gravy, Heritage Soft Rolls

Green Beans with Toasted Almond Butter

**New Orleans Style Shrimp
& Creamy Stone Ground Grits**

\$45.00 Per Person

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**Sample menu subject to change; prices do not include tax, labor or rental fees*

option 3
passed hors d'oeuvres

Please select 3

**Venue Permitting*

Duck & Wild Mushroom
Spring Rolls*
Hoisin Sauce

Grilled Gulf Shrimp Skewers

Salmon Cakes
White Remoulade

Crystal Oysters*

Crystal "Buffalo" Sauce, Blue Cheese

Prime Beef Carpaccio
Garlic Crisp, Arugula, Truffle Aioli,
Shaved Parmigiano

Lump Crab Ravigote
On Cucumber

Ahi Tuna Tartare

Avocado, Won Ton Crisp

Pulled Pork Sliders
Smoky Mayo & Spicy Slaw

Louisiana Lump Crab Fritters*
Smoked Tomato Aioli

Brie & Candied Pecan Pastry Puffs

display

Bistro Table Presentation

Array of sliced Cured Meats, Sausages, Cheese, Roasted Garlic Hummus,
Smoked Eggplant Spread, Slow Roasted Tomatoes
accompanied by Country Olives, Heritage Focaccia, Assorted Crackers and Flatbreads

Baby Iceberg Wedge Salad

Grape Tomatoes, Red Onion, Apple Wood Smoked Bacon Crisps, Crumbled Blue Cheese Dressing

Garlic Roast Boneless Rib of Beef

Horseradish Cream, Heritage Soft Rolls

Pan Roasted Gulf Fish

Lemon Butter Sauce

Grilled Asparagus

Parmesan Roasted Fingerling Potatoes

\$52.00 Per Person

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Menu Package Enhancements

soups

Seafood Gumbo \$7 • Chicken & Andouille Gumbo \$6

chilled seafood

Louisiana Oyster Bar Local Oysters, Cocktail Sauce, Horseradish, Lemons, Tabasco, Saltines \$12

Oyster Shucker [\$125 for 3 hours]

Spicy Boiled Shrimp Remoulade and Cocktail Sauce \$10

specialty stations

RISOTTO STATION

Choice of...

Wild Mushroom, Asparagus & Reggiano Parmigiano
Louisiana Gulf Shrimp, Baby Artichoke & White Wine
Butternut Squash, Pancetta & Two Cheeses
\$7 Each, Choose Up To 2

MACARONI & CHEESE STATION

Choice of...

Creamy Cheddar & Bacon • Wild Mushroom, Truffle Cream & Two Cheeses • LA Crab, Cheddar & Fontina
\$7 Each, Choose Up To 2

BISTRO TABLE

An Array Of Sliced Cured Meats, Sausages & Cheeses
Roasted Garlic Hummus & Smoked Eggplant Dips, Accompanied By Country Style Olives,
Rosemary Focaccia, Parmesan Flatbread & Crackers Displayed On Rustic Boards (Feeds 40)
\$200 (Minimum of 40)

special note... Suggested menu options include menu pricing only. Labor and equipment charges are additional and cannot be quoted until venue is determined. Please note that some menu items may not be an option at certain facilities and substitutions will be suggested that can be prepared with quality at your venue of choice. Customized menus are also available and we would be happy to design a menu specifically for your special day!

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{ PASSED HORS D'OEUVRES }

For 1 hour – Choice of 3

Ahi Tuna Tartar

won ton crisp, avocado, wasabi caviar

Artichoke Parmesan Fritters

lemon aioli

**Duck & Wild Mushroom
Spring Rolls** *Chili Hoisin Dip*

Slow Roasted Tomato Crostini

*Ciabatta, Fontina,
Fresh Mozzarella, Basil*

Chicken or Beef Satay
Spicy Peanut Dipping Sauce

Ducktrap Farm Smoked Salmon

*Multi-Grain Toasts, Dill Cream Cheese,
Capers & Red Onion*

**Spicy Boiled
Shrimp Remoulade**
English Cucumber

Seared Beef Carpaccio Crostini

Arugula Pesto, Shaved Parmesan

SEASONAL ITEMS

**add \$1.50/person*

Petite Crab Cakes
White Remoulade Sauce

Gulf Shrimp or Crawfish Beignets
Creole Tartar Sauce

{ SEATED DINNER }

First Course - Choice of 1

Roast Duck & Andouille Sausage Gumbo
Popcorn Rice

Seafood Gumbo

Butternut Shrimp Bisque *(Seasonal)*

Corn & Crab Bisque *(Seasonal)*

Baby Field Greens & Goat Cheese Salad
Honey Balsamic Vinaigrette, Spiced Pecans

Bibb Wedge Salad

*Applewood smoked bacon, grape tomatoes,
red onion, chopped egg and
crumbled blue cheese dressing*

Chilled Shrimp Remoulade
on Fried Green tomatoes

Entrée - Choice of 1

**{ Entrée price includes 3 passed hors d'oeuvres
and choice of one first course option }**

Herb Crusted Paned Chicken Breast
*Wild Mushroom Sauce, Caramelized Leek Mashed
Potatoes and Seasonal Vegetables \$32*

Pan Roasted Gulf Fish

*Lemon Butter Sauce, Brabant Potatoes,
Haricot Vert \$35*

**Applewood Smoked Bacon
Wrapped Pork Tenderloin**
*Shallot Mustard Sauce, Parsnip Potato Puree
and Seasonal Vegetables \$33*

Herb Goat Cheese Ravioli
*Basil Tomato Sauce,
Grated Pecorino Romano Cheese \$30*

WEDDING MENU PACKAGES

- BUFFET STYLE -

{ DOWN SOUTH }

\$35 PER PERSON

Hearts of Romaine & Radicchio - *Applewood*
smoked bacon, chopped egg,
garlic croutons, creamy garlic dressing

Chicken & Andouille Sausage Jambalaya
Slow Roasted Cochon De Lait *Natural Pan Gravy*
Red Beans & Rice

Praline Sweet Potatoes
Smothered Green Beans with Bacon
Dinner Rolls

{ CREOLE ITALIAN }

\$40 PER PERSON

Passed

Slow Roasted Tomato Bruschetta
Fontina and Fresh Mozzarella

Petite Crab Cakes
White Remoulade Sauce

Dinner Buffet

Imported & Domestic Cheeses
with Focaccia & Flatbreads

Grilled Vegetables

Classic Caesar Salad
croutons, Shaved Parmesan and Creamy Garlic Dressing

Chicken Marsala *with Farm Mushrooms*
Gulf Shrimp Cavatappi *with Creole Cream Sauce*

Garlic Dinner Rolls

{ CLASSIC NOLA }

\$43 PER PERSON

Passed

Chilled Spicy Boiled Gulf Shrimp
White Remoulade Sauce

Brie and Pecan Praline En Croute

Seared Beef Carpaccio Crostini
Arugula Pesto, Shaved Parmesan

Dinner

Butter Lettuce Wedge Salad
Grape Tomatoes, Red Onion, Bacon Crisps
and Buttermilk Ranch Dressing

Roast Chicken & Andouille Sausage Gumbo

Smoked Beef Brisket
Onion Pan Gravy

Pan Roasted Gulf Fish
Lemon Butter Sauce and Corn Maque Choux

Seasonal Vegetables

Caramelized Leek Mashed Potatoes

Soft Rolls with Butter

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WEDDING MENU PACKAGES

- OPEN BAR PACKAGE -

Ask about pricing per guest, per hour from the list below

3 HOUR OPEN BAR

PREFERRED BRAND \$16

CALL \$20

PREMIUM \$24

Brand / Price Levels

PREFERRED BRANDS

Includes domestic beer, house wines, soft drinks and liquor as follows:

Gilbey's Gin, Cruzan Silver Rum, Gilbey's Vodka, Old Charter,
Johnny Walker Red, Sauza Gold Tequila

CALL BRANDS

Includes domestic beer, house wines, soft drinks and liquor as follows:

Bombay Gin, Bacardi Rum, Tito's Vodka, Buffalo Trace Bourbon, Dewar's Scotch, El Jimador Tequila

PREMIUM BRANDS

Includes domestic beer, house wines, soft drinks and liquor as follows:

Bombay Sapphire Gin, Flor De Cana 7 Yr Reserve Rum, Ketel One Vodka, Maker's Mark Bourbon,
Crown Royal, Glenlivet 12, Don Julio Tequila

Sample menu subject to change, based on seasonal availability

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LET US CATER YOUR WEDDING!

☎ 504-539-5510 | 📠 504-539-5530

www.ralphbrennancatering.com