

# *Fremin's Guidelines For Functions*

## *Venue Rental Fees*

Upstairs at Fremin's we offer 1200 sq. ft. of unique ceremony and reception space. Our space accommodates up to 125 guests in a social atmosphere and 75 guests seated.

We have an additional 800 sq. ft. of balcony space with seating for 40 guests.

Tuesday - Saturday \$200.00 rental fee

We are happy to accommodate your function at anytime on Sunday or Monday for an additional restaurant opening fee.

All functions must be held within a three hour duration. Any function held beyond this time will be subject to a premium of \$100.00 per hour.

•Rental fees include•

Personal catering consultant, on-site manager, preparation of the facility and clean up

## *A Personal Touch*

Whether you seek modern elegance, minimalist sophistication, or an over-the-top fairy tale wedding, our chefs will dazzle you with a delectable menu customized to enhance your special event.

## *Deposits and Billing*

A non-refundable deposit of \$500.00 is required to reserve the space, date, and time.

No event is considered definite until a deposit is received. This deposit will also act as a damage deposit.

If no damage is incurred the deposit will be credited to the balance of your bill.

Full payment is due upon completion of the event.

## *Guarantee*

A final guest count will be required ( 10 ) days prior to the date of your function.

It is your responsibility to contact Fremin's with your guaranteed number of guests.

If a final guarantee is not received, the original expected number will be your guarantee.

## *Taxation and Service Charge*

An 9.95% tax and a 20% service charge will be added to all food and beverage prices.

All food and beverage must be purchased from Fremin's.

Any gratuity is left to the discretion of the customer.

All prices are subject to change.

## *Inquiries*

For further information or to book an event, please contact Dina Fremin at 985-449-0633, fax 985-449-1293, email [freminscatering@deltacmi.com](mailto:freminscatering@deltacmi.com) or visit our website at [www.fremins.net](http://www.fremins.net).



## *Reception Menu Package Choices*

*(Minimum of 40 guests)*

*• Silver Tray Service is included in every package •*

*Platinum Package - \$50.95 per guest plus tax and service charge*

Call Bar Package

Champagne Greeting for all Guests Upon Arrival

Champagne Toast

9 Light Hors D'Oeuvres ( 6 seafood )

2 Heavy Hors D'Oeuvres

1 Dessert

Upgrade to a premium bar package for additional \$5.00 per guest

*Gold Package - \$43.95 per guest plus tax and service charge*

Call Bar Package

Champagne Toast for Bridal party

8 Light Hors D'Oeuvres ( 4 seafood )

2 Heavy Hors D'Oeuvres

1 Dessert

Upgrade to a premium bar package for additional \$5.00 per guest

*Silver Package - \$37.95 per guest plus tax and service charge*

House Bar Package

Champagne Toast for Bridal party

7 Light Hors D'Oeuvres ( 4 seafood )

1 Heavy Hors D'Oeuvres

1 Dessert

Upgrade to a call bar package for additional \$5.00 per guest

Upgrade to a premium bar package for additional \$8.00 per guest

•Each of the above packages is offered without liquor at \$3.00 less per guest•

•Priced per guest plus tax and service charge•

*\*\*Choose A Menu Package Upgrades To Enhance Your Package Selection\*\**

# *Light Hors D'Oeuvres*

Miniature Creole Meatballs	Pork Egg Rolls
Crawfish Kickers	Beef Egg Rolls
*Crabmeat Jalapeno Kickers	Angus Beef Sliders
Fried Chicken Breast Tenderloin	Assorted Finger Sandwiches (Ham, Turkey, Roast Beef, & Chicken Salad)
Black Sesame Coated Chicken Skewers	Mini Muffalatta
*Asparagus Lemon Risotto Served in a Spoon	Shrimp Cocktail
*Seafood Stuffed Mushrooms	*Smoked Salmon on a Wonton Chip with Wasabi Cream
*Roasted Garlic and Spinach Stuffed Mushrooms	*Assorted Mini Quiche
Bruschetta with Olive Tapenade	Spinach & Artichoke Dip
Crispy Fried Catfish Bites	Crab Dip
*Golden Fried Gulf Shrimp	Shrimp Mold
*Golden Fried Coconut Shrimp	Crawfish Dip
*Shrimp En Brochette	Baked Brie with Honey and Almonds
Thai Vegetables Spring Rolls	Mini Meat Pies

\* Indicates silver tray service which are passed food items

# *Heavy Hors D'Oeuvres*

## *• Gumbo, Jambalaya & Pasta •*

Seafood Gumbo

Chicken & Sausage Gumbo

Duck & Andouille Gumbo

Spicy Asian Beef Lo Mein

Chicken & Sausage Jambalaya

Shrimp & Tasso Farfalle

Jambalaya Pasta

Crawfish & Andouille Farfalle

Garlic Shrimp or Chicken Rotini Pasta

Bronze Chicken and Fire Roasted Artichokes with Orecciette or Penne Pasta

Seafood Crepes

## *• Desserts •*

Lemon Bars

Assorted Petits Fours

Bread Pudding with Rum or Praline Sauce

Chocolate Dipped Strawberries (seasonal)

Pecan Cobbler

Assorted Mini Cheesecakes

Coconut Cake Squares

Double Fudge Chocolate Brownies

White Chocolate Macadamia Nut Cookies

Macerated Berries

# *Reception Menu Package Upgrades*

## *· Specialty Hors D' Oeuvres ·*

Priced per guest plus tax and service charge

### *Seafood*

New Potato filled with Maine Lobster, Roasted Corn, and Chervil Salad \$4.75

Ahi Tuna Tartar in an Asian Spoon \$4.00

Apple Wood Bacon Wrapped East Coast Scallops \$4.25

Cajun Cheddar Biscuit topped with New Orleans Barbequed Shrimp \$4.00

Andouille Crusted Oyster with House Made White Remoulade \$3.00

Petite Crab Cakes with Roasted Red Pepper Coulis \$4.00

Crawfish Cheesecakes with Crème Fraiche \$3.50

Gulf Shrimp and Grits \$3.00

### *Meat*

Grilled Lamb Chop Lollipops with a Blackberry Glaze \$4.50

Pulled Pork and Creamy Slaw on Ciabatta Toast Points \$3.00

Pear and Bleu Cheese Wrapped Prosciutto \$3.50

Boursin Filet Beef Tips Crostini \$3.50

Smoked Duck and Poblano Quesadilla \$3.25

### *Vegetarian*

Bruschetta with Olive Tapenade \$2.50

Goat Cheese Stuffed Cherry Tomato Lollipops \$3.00

Thai Vegetable Spring Rolls \$3.00

Asparagus Lemon Risotto Served in a Spoon \$2.50

Spinach Gruyere Mushroom Quiche \$3.00

# *Reception Menu Package Upgrades*

## *· Stationary Stations ·*

Priced by display or platter plus tax and service charge  
Serves 30 - 40 guests

### *Sushi Display \$200.00*

Sushi rolls with soy sauce, pickled ginger, and wasabi

### *Charcuterie Platter \$200.00*

A delicious display of smoked and cured meats to include: head cheese, smoked boudin, salami, capocola, and paté. Accompanied by stone ground mustard, cornichons, assorted olives and crostinis

### *Smoked Salmon Display \$200.00*

Thin sliced side of smoked salmon served with whipped cream cheese, capers, diced red onion, fresh dill and ciabatta crostini

### *Fruit & Cheese Display \$200.00*

An array of imported and domestic cheese to include: brie, gorgonzola, swiss, and smoked gouda.  
Fresh seasonal fruits to include: red and green grapes, melon, pineapple, and mixed berries

### *Mediterranean Antipasto Platter \$150.00*

Marinated feta, sun-dried tomatoes, kalamata olives, pepperoncini peppers, and hummus.  
Accompanied by toasted pita chips

### *Bruschetta Platter \$150.00*

Fresh tomato, basil, feta, olive tapenade, sun-dried tomato pesto, eggplant caponata, white bean and tasso. Served on French bread crostini

# *Reception Menu Package Upgrades*

## *· Action Stations ·*

Priced per guest plus tax and service charge  
Includes a uniformed chef

### *Pasta Stations*

Crawfish & Andouille Farfalle \$5.00  
Bronzed Chicken & Fire Roasted Artichoke with Orecchiette or Penne Pasta \$5.00

### *Carving Stations*

Smoked Beef Brisket \$5.00  
Smoked Pork Brisket \$5.00  
Top Round Roast \$5.00  
Bone-in Steamship Ham \$4.00  
Prime Rib \$8.00  
Whole Beef Tenderloin \$10.00

Presented with artisan breads, spreads, and red currant horseradish cream

### *Lobster Ravioli Station*

Handmade lobster ravioli with a roasted corn and Roma tomato cream sauce and a drizzle of truffle oil \$9.00

### *Dessert Stations*

Bananas Foster Flambé \$5.00  
New Orleans style bananas foster flambé served over French vanilla ice cream or cheesecake scoops

Crepes Suzette Flambé \$5.00  
French dessert consisting of a crêpe with beurre Suzette, a sauce of caramelized sugar and butter, tangerine or orange juice, zest, and Grand Marnier or orange Curaçao liqueur on top, served flambé

French Vanilla Strawberry Crepes Flambé \$5.00  
Homemade French vanilla ice cream folded in a crepe shell topped with a strawberry rum sauce

Baked Alaska Flambé \$6.00  
Flamboyant dessert featuring your choice of ice cream flavor and cake coated with a sweet meringue and torched tableside

## *Beverage Brands & Beverage Services*

### *House Bar Package*

### *Call Bar Package*

### *Premium Bar Package*

Bourbon - Evan Williams

Bourbon - Jim Beam

Bourbon - Jack Daniels

Blends - Canadian Mist

Blends - Canadian Club, V.O.

Blends - Crown Royal

Scotch - Clan McGregor

Scotch - J&B

Scotch - Chivas Regal

Vodka - Taaka

Vodka - Smirnoff

Vodka - Absolut

Gin - Seagram's

Gin - Seagram's

Gin - Beefeater

Rum - Castillo

Rum - Bacardi

Rum - Bacardi

Tequila - Tempo

Tequila - Sauza Silver

Tequila - Jose' Cuervo

Domestic Beer

Domestic Beer

Domestic & Imported Beer

House Wines

Drafts

Drafts

Cabernet Sauvignon,

Frozen Call Drinks

Frozen Premium Drinks

Chardonnay,

White Zinfandel,

Speciality Call Martinis

Speciality Premium Martinis

Merlot &

Pinot Grigio

House Wines

House Wines

Cabernet Sauvignon,

Cabernet Sauvignon,

Chardonnay,

Chardonnay,

White Zinfandel,

White Zinfandel,

Merlot &

Merlot &

Pinot Grigio

Pinot Grigio

## *Beverage Services*

### *· Cash Bar ·*

Under this proposal, guests will purchase each drink of their choice on a cash basis

House Brands \$4.50 - \$5.00

Call Brands \$5.00 - \$6.00

Premium Brands \$6.00 - \$7.50

Domestic Beer \$3.00

Imported Beer \$4.00- \$5.00

House Wines \$7.00

### *· Tally Bar ·*

Under this proposal, the host will be charged for each drink consumed by your guests

Priced per guest plus tax and service charge

House Brands \$4.50 - \$5.00

Call Brands \$5.00 - \$6.00

Premium Brands \$6.00 - \$7.50

Domestic Beer \$3.00

Imported Beer \$4.00 - \$5.00

House Wines \$7.00

House Wines \$25.00

House Champagne \$25.00



# *Breakfast*

## *Continental Breakfast*

Freshly Baked Pastries  
Coffee, Juice and Milk  
\$11.95 per person plus tax and a service charge

## *Buffet Style Breakfast* ( Minimum of 40 guests )

Scrambled Eggs  
Sausage  
Bacon  
Hash Browns  
Grits  
Biscuits with Butter and Jelly  
Coffee, Juice and Milk  
\$16.95 per person plus tax and a service charge

## *Gourmet Breakfast*

Classic Eggs Benedict  
French Style Potato Etouffee  
Homemade Cajun Sausage Links  
Fresh Berries with Whipped Cream  
Coffee, Juice and Milk  
\$23.95 per guest plus tax and a service charge

# *Lunch Buffet*

( Minimum of 40 guests )

\$20.95 per guest plus tax and a service charge

- We do require your menu choices and a confirmation on the number of guests ten days prior to your event and prices will be charged accordingly•

## *Soup or Salad (select 1 of either)*

- You may select one of each for an additional \$3.95 per person•

### *Soups*

Chicken & Sausage Gumbo  
Cream of Broccoli Soup  
Cajun Potato Soup  
Creole Shrimp & Corn Soup  
Chicken Tortilla Soup

### *Salads*

House Salad  
Caesar Salad  
Spinach Salad  
Spring Mix Salad  
Greek Salad

## *Entrees (select 2)*

- You may select a third entree for an additional \$6.00 per person•

Roast Beef Au Jus  
Garlic Chicken Pasta  
Stuffed Bell Peppers  
Honey Pecan Pork Chops  
Baked Chicken

Chopped Sirloin Steaks  
Shrimp Pesto Pasta  
Sliced Baked Ham  
Sliced Turkey  
Honey Pecan Chicken  
Pork Loin with Carmelized  
Onions & Apples

Lasagna  
Fried Chicken  
Fried Catfish  
Shrimp Stew  
Pork Roast

## *Sides (Select 4)*

Green Beans  
Potatoes Au Gratin  
Sweet Corn  
Candied Sweet Potatoes  
Green Bean Casserole  
Eggplant Casserole

Wild Rice  
Petit Pois  
Scalloped Potatoes  
Broccoli with Cheese  
White Rice

Glazed Carrots  
Mashed Potatoes  
Vegetable Medley  
Baked Spaghetti  
Oven Roasted Herb Potatoes

## *Homemade Desserts (select 1)*

Pecan Cobbler  
Carrot Cake

Lemon Meringue Pie  
Bread Pudding with Rum or Praline Sauce

Cheese Cake  
Chocolate Cake

# Luncheons

\$22.95 per guest plus tax and a service charge

- We do require your menu choices, confirmation number of guests and entree count ten days prior to your event and prices will be charged accordingly•

## *Soup or Salad (select 1 of either)*

- You may select one of each for an additional \$3.95 per person•

### *Soups*

Chicken & Sausage Gumbo  
Cream of Broccoli Soup  
Cajun Potato Soup  
Creole Shrimp & Corn Soup  
Chicken Tortilla Soup

### *Salads*

House Salad  
Caesar Salad  
Spinach Salad  
Spring Mix Salad  
Greek Salad

## *Entrees (select 2)*

### *Chopped Sirloin Steak*

8oz. Chargrilled chopped sirloin steak topped with your choice of either sauteed onions and bell peppers or mushroom sauce

### *Fresh Fish Almondine*

Crispy fried almond crusted fillet topped with sliced almonds and lemon butter sauce

### *Shrimp & Pesto Pasta*

Fresh Gulf shrimp, pan seared, set on fresh capellini and tossed with a pesto cream sauce

### *Chicken Orleans*

Chargrilled breast of chicken, topped with a seasoned medley of onions, bell peppers and tomatoes

### *Pecan Chicken*

Tender breast of chicken, blackened, then topped with our creamy pecan sauce

### *Stuffed Pork Chop*

6oz. Italian sausage stuffed pork chop baked to perfection

### *Gulf Shrimp Tortellini*

Fresh Gulf shrimp, with tomatoes, mushrooms, green onions, reduced cream and cheese filled tortellini

### *Grilled Pork Chop*

6oz. Grilled center cut pork chop topped with sauteed onions and brown gravy

### *Sliced Pork Brisket*

Tender slices of smoked brisket au jus

### *Sliced Roast Beef*

Tender slices of roast beef with rich au jus

- Each entree is served with complementing vegetables and starch•

## *Homemade Dessert*

Lemon Meringue Pie  
Carrot Cake

Bread Pudding with Rum or Praline Sauce  
Pecan Cobbler

Cheese Cake  
Chocolate Cake

# Dinner Buffet

( Minimum of 40 guests )

\$29.95 per guest plus tax and a service charge

\$12.95 per child 10 year old and younger

- We do require your menu choices and a confirmation on the number of guests ten days prior to your event and prices will be charged accordingly•

## *Soup or Salad (select 1 of either)*

- You may select one of each for an additional \$3.95 per person•

### *Soups*

Cream of Crabmeat Soup  
Duck & Andouille Gumbo  
Seafood Gumbo  
Creole Shrimp & Corn Soup  
Chicken & Sausage Gumbo

### *Salads*

Spring Mix  
Caesar Salad  
House Salad  
Spinach Salad  
Greek Salad

## *Entrees (select 2)*

- You may select a third entree for an additional \$6.00 per person•

Seafood Stuffed Bell Peppers  
Grilled Shrimp Ka-Bobs  
Shrimp Fettuccini  
Pepper Steak with Onions and Bell Peppers  
Chicken Roulade with Seafood Stuffing  
Medallions of Pork with a Creole Mustard Demi  
Pork Roast with Carmelized Onions and Apples  
Oven Roasted Boneless Chicken Breast with Lemon Thyme Beurre Blanc  
Crawfish Etouffee  
Chicken Orleans  
Chopped Sirloin Steaks  
Sliced Roast Beef Au Jus  
Fresh Grilled Fish  
Crawfish and Andouille Farfalle  
Bronzed Chicken and Fire Roasted Artichokes with Penne Pasta

## *Sides (select 4)*

Cut Green Beans	Green Bean Almondine
Whole Kernel Corn	Garden Rice Pilaf
Belgium Baby Carrots	Petits Pois
Vegetable Medley	Garlic Mashed Potatoes
Sweet Potato Medallions	Potatoes Au Gratin
Pecan Wild Rice	White Rice
Cajun New Potatoes	Pesto Pasta
Shrimp & Eggplant Casserole	Fettuccini Alfredo

## *Specialty Desserts (select 1)*

Pecan Pie  
Carrot Cake

Lemon Meringue Pie  
Bread Pudding with Rum or Praline Sauce

Cheese Cake  
Chocolate Cake

# Dinner

- We do require your menu choices, confirmation number of guests and entree count ten days prior to your event and prices will be charged accordingly•
- Kids menu available for children under 10 year old•

## *Soup or Salad (select 1 of either)*

- You may select one of each for an additional \$3.95 per person•

### *Soups*

Cream of Crabmeat Soup  
Duck & Andouille Gumbo  
Seafood Gumbo  
Shrimp & Corn Soup ( Cream or Creole )  
Chicken & Sausage Gumbo

### *Salads*

Spring Mix  
Caesar Salad  
House Salad  
Spinach Salad

## *Entrees (select 2)*

### *Stuffed Shrimp - \$29.95*

Fresh Gulf shrimp, served broiled stuffed with a rich shrimp, crawfish, and crabmeat stuffing

### *Steak and Shrimp - \$48.95*

A combination of sauteed jumbo shrimp and a tender 5oz. filet

### *Flounder Roulade - \$36.00*

Flounder stuffed with a seafood dressing, rolled, broiled, and topped with stuffed jumbo Gulf shrimp, tomatoes, and mushrooms

### *Fresh Fillet of Fish Garcia - \$32.95*

Fresh fillet of fish seasoned with herbs and spices, chargrilled to tenderness, served with sautéed jumbo shrimp

### *Chicken Salvatora - \$28.95*

Chargrilled breast of chicken set on a golden fried eggplant medallion, topped with fresh asparagus spears and our creamy salvatora sauce

### *Pecan Chicken - \$27.95*

Tender breast of chicken, blackened and topped with our creamy pecan sauce

### *Filet Burgundy - \$47.95*

Hand-cut 8oz. filet mignon grilled to perfection and topped with a burgundy mushroom sauce

### *Black Angus Ribeye - \$45.95*

Thick, hand-cut 12oz. chargrilled ribeye au jus

### *Filet Duo - \$51.95*

Two petite mignon medallions, chargrilled to perfection, one topped with cabernet sauvignon mushroom sauce and the other with our creamy crawfish sauce

## *Dinner*

### *Seafood Napoleon - \$32.95*

Layers of fried eggplant medallions and seafood mornay, topped with sauteed shrimp, crabmeat, and oysters, then draped with two sauces, herbal infused cream and homemade tomato sauce

### *Gulf Shrimp Tortellini - \$29.95*

Fresh Gulf shrimp with diced tomatoes, mushrooms, green onions, reduced cream, and cheese filled tortellini

### *Chicken Roulade - \$28.95*

Boneless chicken breast stuffed with our house mornay, rolled, and then broiled and topped with cream sauce

### *Fried Shrimp Platter - \$28.95*

One dozen fresh Gulf shrimp deep-fried to perfection with French fries

### *Andouille Crusted Fresh Fish - \$31.95*

Fresh fish crusted with andouille, Creole onions, and herbs then baked to a crisp, flaky texture laced with your choice of roasted red pepper relish or lemon thyme beurre blanc

### *Veal Chop Tchoupitouolas - \$50.00*

Baby veal chop stuffed with prosciutto and fontina cheese topped with a mushroom demi cream sauce

### *Veal with Sun-Dried Tomatoes and Spinach - \$34.00*

Tender veal leg slices paneed with garlic, sun-dried tomatoes, and baby spinach in a red wine reduction

### *Soft Shell Crab Lafourche - \$33.00*

Louisiana soft shell crab fried golden brown topped with lump crabmeat brandy mushroom cream reduction

### *Abbeville Pork - \$35.00*

Frenched center cut pork loin grilled set on a bed of crawfish cornbread dressing and topped with an Abbeville cane syrup glaze and fried sweet potato nest

### *Chicken or Shrimp Artichoke Pasta - Chicken \$30.00 / Shrimp \$32.00*

Gulf shrimp or chicken breast, artichoke hearts, sun-dried tomatoes, and sliced Portabello mushrooms sautéed in a garlic sherry cream sauce tossed with choice of pasta, fresh spinach, and parmesan cheese

•Each entree is served with complementing vegetables and a starch•

### *Homemade Desserts (select 1)*

Strawberry Cream Brulee

Chocolate Eruption Cake

Cheese Cake with Variety of Toppings

Bread Pudding with Rum or Praline Sauce

Bananas Foster New Orleans

•Prices per guest plus tax and service charge•

# *Reception Menu Package Upgrades*

## *· Specialty Hors D' Oeuvres ·*

Priced per guest plus tax and service charge

### *Seafood*

New Potato filled with Maine Lobster, Roasted Corn, and Chervil Salad \$4.75

Ahi Tuna Tartar in an Asian Spoon \$4.00

Apple Wood Bacon Wrapped East Coast Scallops \$4.25

Cajun Cheddar Biscuit topped with New Orleans Barbequed Shrimp \$4.00

Andouille Crusted Oyster with House Made White Remoulade \$3.00

Petite Crab Cakes with Roasted Red Pepper Coulis \$4.00

Crawfish Cheesecakes with Crème Fraiche \$3.50

Gulf Shrimp and Grits \$3.00

### *Meat*

Grilled Lamb Chop Lollipops with a Blackberry Glaze \$4.50

Pulled Pork and Creamy Slaw on Ciabatta Toast Points \$3.00

Pear and Bleu Cheese Wrapped Prosciutto \$3.50

Boursin Filet Beef Tips Crostini \$3.50

Smoked Duck and Poblano Quesadilla \$3.25

### *Vegetarian*

Bruschetta with Olive Tapenade \$2.50

Goat Cheese Stuffed Cherry Tomato Lollipops \$3.00

Thai Vegetable Spring Rolls \$3.00

Asparagus Lemon Risotto Served in a Spoon \$2.50

Spinach Gruyere Mushroom Quiche \$3.00

# *Reception Menu Package Upgrades*

## *· Stationary Stations ·*

Priced by display or platter plus tax and service charge  
Serves 30 - 40 guests

### *Sushi Display \$200.00*

Sushi rolls with soy sauce, pickled ginger, and wasabi

### *Charcuterie Platter \$200.00*

A delicious display of smoked and cured meats to include: head cheese, smoked boudin, salami, capocola, and paté. Accompanied by stone ground mustard, cornichons, assorted olives and crostinis

### *Smoked Salmon Display \$200.00*

Thin sliced side of smoked salmon served with whipped cream cheese, capers, diced red onion, fresh dill and ciabatta crostini

### *Fruit & Cheese Display \$200.00*

An array of imported and domestic cheese to include: brie, gorgonzola, swiss, and smoked gouda.  
Fresh seasonal fruits to include: red and green grapes, melon, pineapple, and mixed berries

### *Mediterranean Antipasto Platter \$150.00*

Marinated feta, sun-dried tomatoes, kalamata olives, pepperoncini peppers, and hummus.  
Accompanied by toasted pita chips

### *Bruschetta Platter \$150.00*

Fresh tomato, basil, feta, olive tapenade, sun-dried tomato pesto, eggplant caponata, white bean and tasso. Served on French bread crostini



# *Reception Menu Package Upgrades*

## *· Action Stations ·*

Priced per guest plus tax and service charge  
Includes a uniformed chef

### *Pasta Stations*

Crawfish & Andouille Farfalle \$5.00  
Bronzed Chicken & Fire Roasted Artichoke with Orecchiette or Penne Pasta \$5.00

### *Carving Stations*

Smoked Beef Brisket \$5.00  
Top Round Roast \$5.00  
Bone-in Steamship Ham \$4.00  
Prime Rib \$8.00  
Whole Beef Tenderloin \$10.00  
Steamship Round - 150 Guest Minimum \$6.00

Presented with artisan breads, spreads, and red currant horseradish cream

### *Lobster Ravioli Station*

Handmade lobster ravioli with a roasted corn and Roma tomato cream sauce and a drizzle of truffle oil \$9.00

### *Dessert Stations*

Bananas Foster Flambé \$5.00  
New Orleans style bananas foster flambé served over French vanilla ice cream or cheesecake scoops

Crepes Suzette Flambé \$5.00  
French dessert consisting of a crêpe with beurre Suzette, a sauce of caramelized sugar and butter, tangerine or orange juice, zest, and Grand Marnier or orange Curaçao liqueur on top, served flambé

French Vanilla Strawberry Crepes Flambé \$5.00  
Homemade French vanilla ice cream folded in a crepe shell topped with a strawberry rum sauce

Baked Alaska Flambé \$6.00  
Flamboyant dessert featuring your choice of ice cream flavor and cake coated with a sweet meringue and torched tableside