

Custom Wedding Packages

MINIMUM 30 GUEST
FOUR HOUR MAXIMUM

GRAND CHOICE	SUPERIOR CHOICE	EXCEPTIONAL CHOICE
2 Specialty Stations 4 Cold Hors d'oeuvres 5 Hot Hors d'oeuvres	2 Specialty Stations 4 Cold Hors d'oeuvres 4 Hot Hors d'oeuvres	1 Specialty Station 3 Cold Hors d'oeuvres 4 Hot Hors d'oeuvres
\$50 per person	\$48 per person	\$44 per person

COLD HORS D'OEUVRES

Assorted Finger Sandwiches	Deviled Eggs
Stuffed Celery Ribs	Fresh Vegetable Crudités with dressing
Assorted Cheeses with Crackers	Salsa with Tortilla Chips
Sliced Fresh Fruit Display	Fresh Cucumber stuffed with Albacore Tuna

HOT HORS D'OEUVRES

Chinese Eggrolls with Sweet & Sour Sauce	Rumake (Scallops wrapped in Bacon)
Crab Stuffed Mushrooms	Swedish Meatballs
Chicken Fingers served with House Dip	Fried Catfish Nuggets served with Tartar Sauce
Skewered Pineapple Chicken	Crabmeat on French Bread
Bayou Bites (Fried Crawfish Tails)	Cajun Fried Gator Bites served with House Dip
Cocktail Sausage wrapped in Pastry	Mini Beef Wellington
Boudin Balls	Spicy Buffalo Wings
Stuffed Jalapeño Peppers	Smoked Sliced Sausage in BBQ Sauce

SPECIALTY STATIONS

Baron of Beef-Served with Miniature Rolls, Herbed Mayonnaise & Dijon Mustard
Pasta Station-Assorted Pastas tossed in Marinara and Alfredo Sauces, Chicken, Italian Sausage & Shrimp
Honey Baked Ham-Served with Miniature Rolls & Honey Mustard
Cajun Fried Turkey Breast-Served with Miniature Rolls, Herbed Mayonnaise & Cranberry Sauce
Roast Beef OR Pork Tenderloin-Served with Miniature Rolls, Mayonnaise & Dijon Mustard
Smoked Barbeque Brisket-Served with Miniature Rolls, Honey Mustard & BBQ Sauce

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THE HONEYMOONER

Honey Baked Ham or Smoked Turkey Carving Station
Assorted Finger Sandwiches
Choice of fruit, Cheese or Vegetable tray
Boudin Balls, Spicy Buffalo Wings and Crab Stuffed Mushrooms
\$40

THE NEWLYWED

Top Round of Beef Carving Station or Pasta Station
Fresh Vegetable Crudités, Sliced Fresh Fruit Display, Assorted Domestic and Imported Cheeses,
Assorted Finger Sandwiches
Scallops wrapped in Bacon, Crabmeat Melts on Toast, Fried Crawfish and Shrimp Bites,
Chicken Fingers with House dip, Fried Catfish Nuggets
\$44

THE LOVE STORY

Beef Tenderloin Carving Station
Fresh Cucumber Stuffed with Albacore Tuna, Sliced Fresh Fruit Display,
Assorted Domestic and Imported Cheeses Assorted Finger Sandwiches
Scallops wrapped in Bacon, Crabmeat Melts on Toast, Fried Crawfish and Shrimp Bites,
Chicken Fingers with House Dip, Fried Catfish Nuggets
\$50

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AVAILABLE STARCH SELECTIONS

ADDITIONAL REQUEST ARE WELCOMED

Risotto (Parmesan & Basil)
Wild Mushroom Hash
Potatoes Au Gratin
Garlic Mashed Potatoes
Bourbon Sweet Potatoes
Savory Bread Pudding
Tricolor Fingerling Potatoes
Israeli Couscous
Rosemary Red Potatoes
Saffron Rice
Twice Baked Potatoes
Cajun Jambalaya
Rice Pilaf
Buttered Pasta
Baked Cheddar Mac & Cheese
Buttered Pasta with Herbs
Dirty Rice
Baked Beans (Red Beans, Pinto Beans, White Beans or Black Eyed Peas)

AVAILABLE VEGETABLE SELECTIONS

ADDITIONAL REQUEST ARE WELCOMED

Southern Style Green Beans
Balsamic glazed Brussel sprouts
Roasted Vegetable Medley
Sautéed Asparagus
Heirloom Baby Carrots
French Style Green Beans
Roasted Gold Beets with herb butter
Buttered Corn with smoked bacon
Grilled Corn on the Cob
Steamed Broccoli
Peas & Carrots

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AVAILABLE PROTEIN SELECTIONS

ADDITIONAL REQUEST ARE WELCOMED

Prime Rib of Beef
Smoked Brisket
Beef Pot Roast
Braised Beef Ribs
Beef Tenderloin
Grilled Beef Ribeye
Meatloaf
Beef Tips w/ Red wine sauce
Lemon Garlic Chicken
Bayou Blackened Chicken
Marinated Grilled Chicken
BBQ Chicken
Chicken Cordon Blue
Chicken Marsala
Grilled Pork Chops with herb butter
Smothered Pork Chops with Onion Gravy
BBQ Pork Ribs
Roasted Pork Loin
Blackened Catfish
Sautéed Red Snapper
Grilled Salmon

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LA LUNCH

Mixed Green Salad, Pasta Salad, Potato Salad
Grilled Chicken Kabobs
Smothered Pork Chops with Onion Gravy
Fried Chicken Tenders
Red Beans and Sausage
Cajun Rice Dressing
Mashed Potatoes and Gravy
Brown Sugar Baked Beans, Sweet Corn
Corn Bread and Fresh Hot Rolls

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SUMMER BARBECUE BUFFET

Mixed Green Salad, Potato Salad
Barbecue ¼ Chicken
Smoked Beef Brisket
Smoked Sausage
Served with ...
Sweet Roasted Corn on the Cob
Bacon and Brown Sugar Baked Beans
Baked Cheddar and Macaroni
Old Fashioned Cole Slaw
Potato Salad
House Baked Honey Biscuits and Honey Cornbread

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SOUTHERN BUFFET

Seafood Gumbo with White Rice

Mixed Baby Greens and Julienne Vegetables
Choice of Dressings:
Balsamic Vinaigrette, Honey Mustard, Ranch or Bleu Cheese

Cajun Potato Salad with Fresh Green Onion Sour Cream Dressing
Seafood Vegetable Salad

Southern Fried Chicken
Red Beans and Rice with Andouille Sausage
Blackened Red Snapper with Shrimp Cream Sauce

Assorted Seasonal Vegetables Sweet Corn Bread & Fresh Rolls and Butter

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BISTRO DINNER BUFFET

Mesclun Spring Mix, grape tomatoes and English cucumbers
Choice of dressings

Tomato Cucumber Salad
Grilled and chilled marinated Seasonal vegetables
Domestic Artisan cheese & cracker display

Sliced Beef Flank Steak with Merlot au jus
Breast of Chicken cutlet & artichokes Moscato shallot reduction
Oven Roasted Red Snapper over wilted spinach & tomato with Balsamic vinaigrette

Rice Pilaf
Herb Roasted Fingerling Potatoes
Ginger & Garlic Steamed Sugar Snap Peas
Steamed Baby Carrots with Thyme Butter

Whole grain rolls & sweet butter

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WEDDING CLASSIC

Mesclun Spring Mix, grape tomatoes and English cucumbers
Choice of dressings