

# Cocktail Reception Menu

## HAND PASSED HORS D'OEUVRES

*Passed by Butlers in traditional French waiter uniforms*

### ROQUEFORT TRIANGLES

A TRIANGLE POCKET CREATED OF PHYLLO DOUGH AND FILLED WITH A ROQUEFORT CHEESE SAUCE AND THEN BAKED.

### OYSTER AND ARTICHOKE CROUSTADES

USING THE OYSTER LIQUOR WE MAKE A WONDERFUL DISH OF OYSTERS, SHALLOTS AND ARTICHOKE CONTAINED IN SMALL PASTRY SHELLS.

### MINATURE MUFFULETTAS

A SMALLER VERSION OF THIS NEW ORLEANS FAVORITE, A SMALL ITALIAN ROLL WITH HAM, SALAMI, PROVOLONE AND OLIVE SALAD MIX.

### SESAME GREEN BEANS TEMPURA

FRESH GREEN BEANS FLASH FRIED IN SESAME AND BEER TEMPURA, SERVED WITH A SOY SAUCE FOR DIPPING

## COCKTAIL BUFFET

*Artfully Arranged*

### CRABMEAT CHARLENE

OUR SIGNATURE CRABMEAT DIP WITH FRESH LUMP CRABMEAT, CREAM CHEESE AND A MAYONNAISE BASE - THERE ARE ONLY THREE OTHER SECRET INGREDIENTS A PROVEN FAVORITE

**SPINACH AND ARTICHOKE MADELINE**  
THE DELICIOUS COMBINATION OF SPINACH AND ARTICHOKE HEARTS IN A CREAM AND CHEESE SAUCE - SERVED WITH TOAST POINTS

### CHILLED ASPARAGUS WITH CHAMPAGNE VINAIGRETTE

FRESH ASPARAGUS STEAMED TO CRISP TENDERNESS, THEN CHILLED TO PRESERVE THEIR BRIGHT GREEN COLOR - SERVED WITH A LIGHT CHAMPAGNE VINAIGRETTE

**BAKED BRIE EN CROUTE WITH APPLE PECAN SAUCE**  
WHEELS OF BRIE IN A PASTRY BAKED TO A GOLDEN BROWN COMPLIMENTED WITH OUR OWN FRESH APPLE PECAN SAUCE AND TOAST POINTS

### CRAWFISH RAVIGOTE WITH MUSHROOMS en CROUSTADE

FRESH SHITAKE AND WHITE MUSHROOMS, FRESH CRAWFISH TAILS IN A LIGHT BRANDY CREAM SAUCE SERVED OVER GORGONZOLA ENCRUSTED TOASTED FRENCH BREAD ROUNDS

## CARVING & SALAD STATION

*Carved and served at the station by a uniformed carver*

### DEEP FRIED TURKEY

A LOUISIANA ORIGINAL - A SEASONED WHOLE TURKEY, DEEP FRIED, IN PEANUT OIL TO SEAL IN MOISTURE, PRODUCING THE MOST TENDER, MOIST TURKEY YOU HAVE EVER EATEN

### PLANTATION SALAD

MIXED GREENS WITH CHERRY TOMATOES, CELERY, CARROTS, GREEN ONIONS, CUCUMBERS, AND BROCCOLI, FINISHED WITH FRENCH VINAIGRETTE.

## CHEF STATIONS

*Served at the station, by a uniformed chef*

### CHICKEN WITH ROASTED ALMONDS

BREAST OF CHICKEN, SEASONED THEN OVEN ROASTED AND TOPPED WITH ROASTED ALMONDS.

**CHEESE STUFFED RAVIOLI WITH SUN DRIED TOMATO, MUSHROOM AND TASSO CREAM**  
FRESH CHEESE RAVIOLI CRADLED IN A CREAM REDUCTION WITH A VARIETY OF FRESH MUSHROOMS, SUN DRIED TOMATOES, MARSCAPONE AND TASSO

-PAPER NAPKINS, 7" CLEAR GLASS PLATES, AND SILVER FLATWARE  
-COCKTAIL SEATING FOR 30%