

# *The Hand Passed Hors d'oeuvre Cocktail Reception*

PERFECT FOR PRE OR POST DINNER GATHERINGS OR SOCIAL NETWORKING EVENTS

## **HAND PASSED HORS D'OEUVRES**

*Passed by Butlers in traditional French waiter uniforms*

### **GRILLED FILET OF TUNA**

FRESH GULF YELLOW FIN TUNA MARINATED IN FRESH SQUEEZED FRUIT JUICES AND OUR SECRET SAUCE GRILLED ON-SITE TO ENSURE THE UTMOST IN QUALITY AND TASTE

### **CRAWFISH AND GOUDA BUNDLES**

FRESH CRAWFISH TAILS AND GOUDA CHEESE IN A WINE SAUCE DRAWN UP IN PUFF PASTRY BUNDLES AND BAKED

### **MARINATED PETTIT RIB EYES**

RIB STEAKS CUT INTO BITE SIZE PORTIONS, MARINATED IN OUR OWN CREATION OF OILS, HERBS, AND SPICES AND THEN FLASH FRIED IN AN IRON SKILLET

### **FRIED CATFISH BITES WITH TARTAR SAUCE**

YOUNG, TENDER, MELT IN YOUR MOUTH FARM RAISED CATFISH CUT INTO BITE-SIZED PIECES, SEASONED, AS ONLY CAJUNS CAN, BATTERED WITH OUR OWN SEASONED CORNMEAL MIX AND DEEP FRIED TO A GOLDEN BROWN IN PEANUT OIL AND SERVED WITH TARTAR SAUCE

### **SESAME GREEN BEANS TEMPURA**

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

### **CRAB CAKES BEARNAISE**

LOUISIANA FRESH LUMP CRAB CAKES WITH THE TRADITIONAL SEASONINGS OF ONIONS, CELERY, GREEN ONIONS, GREEN PEPPERS, AND GARLIC, FRIED TO A GOLDEN BROWN AND TOPPED WITH OUR OWN VERSION OF BEARNAISE SAUCE

### **PITA TOAST WITH WILD MUSHROOMS**

A VARIETY OF WILD MUSHROOMS, SHALLOTS AND FRESH THYME IN A WINE AND CREAM REDUCTION, SERVED ON PITA TOAST, AND TOPPED WITH FRESH GRATED MONCHEGO AND PARMESAN.

### **MINATURE MUFFULETTAS**

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

### **MARINATED CAJUN DUCK BREAST WITH COGNAC AND BLACK PEPPERCORN SAUCE**

BONELESS BREAST OF DUCK MARINATED WITH CAJUN SPICES, FLASH SAUTEED IN SKILLET ON SITE TO GIVE IT A CRISP BROWN COATING THEN FINISHED IN BARBEQUE PIT, COMPLIMENTED WITH OUR OWN SAUCE OF REDUCED BEEF STOCK LIGHTLY SEASONED WITH SPICES, CRUSHED BLACK PEPPERCORNS AND COGNAC

### **OYSTERS BORDELAISE**

FRESH OYSTERS DEEP FRIED ON-SITE AND SERVED WITH OUR OWN BORDELAISE FOR DIPPING

FOOD, STAFF, AND COCKTAIL SEATING

*\$35 per person*