



 | ROYAL SONESTA
NEW ORLEANS

SERENDIPITY STUDIO

Do You Believe

THAT FOOD CAN BE A WORK OF ART?

WEDDING MENU PACKAGES

300 Bourbon Street • New Orleans, LA 70130





*Wedding
Package 1*



WEDDING PACKAGE ONE

PASSED HORS D'OEUVRES

3 hot & 3 cold passed hors d'oeuvres for 1 hour

COLD (Select Three)

Smoked Salmon Tartar, Horseradish, Sesame Cones

Pickled Shrimp Deviled Eggs

*Country Pâté, Bâtard, Pickled Mustard Seeds,
Seasonal Marmalade*

*Grilled Artichoke, Crawfish Tails,
Pickled Shallot Bruschetta*

*Roasted Tomato and Burrata Cheese,
Micro Basil Bruschetta*

Eggplant Caviar, Moroccan Hummus, Pita Chip

Deviled Eggs, Country Ham

HOT (Select Two)

Mini Debris Po'boys, Pickled Shallots

Meat Pies

Crawfish Pies

Reuben in Rye Puff

Breaded Artichoke with Goat Cheese

Pecan Chicken Tender with Pepper Jelly

BBQ Chicken Biscuit

Onion, Country Ham Fontina Grit "Puppies"

Vegetable Spring Rolls

Thai Curry Samosas

Herb Cheese Gougères

Ratatouille Tart

COLD BUFFET DISPLAYS (Select Two)

Local Vegetable Display

*Local and Market-Available Inspired Grilled and Pickled
Vegetables, Ranch and Blue Cheese Dips*

Fresh Fruit Display

Vanilla-Bean Greek Yogurt Dipping Sauce

Imported & Domestic Cheese Board

*Accompanied by Local Honey Comb, Seasonal
Marmalade, Market-Available Fresh Fruits, Dried Fruits
and Nuts, Crackers and Bâtard*

Hummus Bar

*Tunisian, Green Herb, Greek, Southwestern, Red Pepper,
Lavash Crackers, Pita Chips, Veggie Chips*

Cone Display

Roasted Beets, Blue Cheese, Pecans

Parsnip and Wild Mushroom

Goat Cheese and Carrots

AMUSE BOUCHE DISPLAYS (Select Two)

Petite Ravioli

*Smoked Mushrooms, Feta Cheese,
Fried Brussels Sprouts*

Artichoke Tapenade

with Speck Ham

Thai Noodle

Spicy Peanut Sauce, Snap Peas, Carrots

Creole Tomatoes

Burrata Cheese and 10-year-old Balsamic

ACTIONS STATIONS *(Select Two)*
Limited to two (2) hours of service. No attendant fee.

Artisanal Grain Station

Choice of:

Toasted Barley
White Stone Ground Grits
Risotto

Please select two per station:

“Desire” Tasso Cream Shrimp
Green Onion Gravy
Short Rib Debris Gravy
Roasted Vegetable Ragu

Accompanied by:

Green Onions, Roasted Peppers, Andouille, Caramelized Onions, Cheddar Cheese, Wild Mushrooms

NOLA Dirty Rice Station

Smoked Pork Shoulder, Bell Peppers, Baby Kale, Sweet Onions, Green Onion, Creole Jus

Cajun Fried Turkey

Sweet Potato Purée Andouille Dressing, Gravy

Moroccan Roasted Eggplant

Za’atar Aioli, Tabbouleh, Pita Bread

Pasta Station

Please select two per station:

Braised Beef Ravioli
Grilled Summer Vegetables Ravioli
Italian Cheese Ravioli
Butternut Squash Ravioli
Sweet Potato Gnocchi
Fusilli Pasta
Penne Pasta

Please select two per station:

Creole Tomato Sauce
Wild Mushroom, Herbsaint Cream Sauce
Local Herb Pesto

Accompanied by:

Parmesan Cheese, Fresh Basil, Crushed Red Pepper, Garlic Confit, Roasted Tomatoes

WEDDING CAKE

Traditional Buttercream Icing
Simple Design
Stainless Steel or Traditional Cake Stand

Fondant Upcharge

\$79++ per person



*Wedding
Package 2*



WEDDING PACKAGE TWO

PASSED HORS D'OEUVRES

3 hot & 3 cold passed hors d'oeuvres for 1 hour

COLD (Select Three)

Smoked Salmon Tartar, Horseradish, Sesame Cones

Pickled Shrimp Deviled Eggs

Duck Leg Rillettes, Bâtard, Dijon Mustard, Pickle

*Country Pâté, Bâtard, Pickled Mustard Seeds,
Seasonal Marmalade*

*Grilled Artichoke, Crawfish Tails,
Pickled Shallot Bruschetta*

*Roasted Tomato and Burrata Cheese,
Micro Basil Bruschetta*

Eggplant Caviar, Moroccan Hummus, Pita Chip

Smoked Redfish, Louisiana Caviar, Ravigote Sauce

Deviled Eggs, Country Ham

*Endive Spear, Humboldt Fog Blue Cheese,
Market-Inspired Marmalade*

HOT (Select Three)

Mini Debris Po'boys, Pickled Shallots

Crawfish Pies

Short Rib, Cheddar and Onion Panini

Reuben in Rye Puff

Medjool Dates, Apple Bacon and Chorizo

Breaded Artichoke with Goat Cheese

Pecan Chicken Tender with Pepper Jelly

BBQ Chicken Biscuit

Onion, Country Ham Fontina Grit "Puppies"

Vegetable Spring Rolls

Mini Char Sui Bao

Thai Curry Samosas

Berkshire Pork Dumpling with Ginger Soy Dipping Sauce

Ratatouille Tart

COLD BUFFET DISPLAYS *(Select Three)*

Local Vegetable Display

Local and Market-Available Inspired Grilled, Pickled and Raw Vegetables, Ranch and Blue Cheese Dips

Fresh Fruit Display

Vanilla-Bean Greek Yogurt Dipping Sauce

Imported & Domestic Cheese Board

Accompanied by Local Honey Comb, Seasonal Marmalade, Market-Available Fresh Fruits, Dried Fruits and Nuts, Crackers and Bâtard

Smoked & Cured Salmon Display

Capers, Tomato, Hard Cooked Eggs, Onion, Parsley, Crackers and Bagel Chips

NOLA Raw Bar

3 pieces per person

Chilled Boiled Shrimp and Marinated Crab Claws, Accompanied by Rémoûlade, Cocktail and Ravigote Sauces

Hummus Bar

Tunisian, Green Herb, Greek, Southwestern, Red Pepper, Lavash Crackers, Pita Chips, Veggie Chips

Cone Display

Roasted Beets, Blue Cheese, Pecans

Parsnip and Wild Mushroom

Goat Cheese and Carrots

AMUSE BOUCHE DISPLAYS

Petite Ravioli

Smoked Mushrooms, Feta Cheese, Fried Brussels Sprouts

Artichoke Tapenade

with Speck Ham

Thai Noodle

Spicy Chicken, Spicy Peanut Sauce, Snap Peas, Carrots

Creole Tomatoes

Burrata Cheese and Aged Balsamic

Shrimp Maui

Spring Roll with Sweet and Spicy Sauce

HOT BUFFET DISPLAYS *(Select Two)*

Louisiana Whole Roasted Fish Display

Ravigote Sauce, Rémoûlade Sauce, Creole Sauce, Local Corn and Green Onion Hush Puppies, White Rice

Wagyu Beef Sliders

Tillamook Farmhouse Cheddar, Tomato Marmalade

Jambalaya

Chicken and Andouille Sausage

Gumbo

Shrimp, Oyster, Crawfish, Crab with Jazzmen Rice

Bisque

Blue Crab and Florida Corn or Blue Crab and Fall Squash

Shrimp & Alligator Sliders

Spicy Aioli, Cucumbers, Shaved Jalapeño Peppers, Herbs

Dim Sum Station

Vegetable Sui Mei, Chicken Lemongrass Dumpling, Edamame Dumpling (Vegan), BBQ Pork Buns (Char Sui Bao)

ACTIONS STATIONS *(Select Two)*
Limited to two (2) hours of service. No attendant fee.

Artisanal Grain Station

Choice of:

Tri-Colored Orzo

Toasted Barley

Yellow Cheddar Cheese Grits

Risotto

Please select two per station:

“Desire” Tasso Cream Shrimp

Green Onion Gravy Short Rib,

Debris Gravy Wild Mushroom and Cured Ham

Roasted Vegetable Ragu

Accompanied by:

Green Onions, Roasted Peppers, Andouille, Caramelized Onions, Cheddar Cheese, Wild Mushrooms

Pasta Station

Please select two per station:

Braised Beef Ravioli

Grilled Summer Vegetables Ravioli

Italian Cheese Ravioli

Butternut Squash Ravioli

Sweet Potato Gnocchi

Fusilli Pasta

Penne Pasta

Please select two per station:

Braised Short Ribs Bolognese

Creole Tomato Sauce

Wild Mushroom, Black Truffle Cream Sauce

Local Herb Pesto

Accompanied by:

Parmesan Cheese, Fresh Basil, Crushed Red Pepper, Garlic Confit, Roasted Tomatoes

Southern “Porchetta” Pork Loin

Fried Mac & Cheese, Local Greens

Cajun Fried Turkey

Sweet Potato Purée, Andouille Dressing, Gravy

Moroccan Roasted Eggplant

Za’atar Aioli, Tabbouleh, Pita Bread

DESSERT STATIONS

Ultimate Chocolate Chip Cookies

Spiced Rum Pecan Pralines

White Chocolate Cranberry Walnut Mendiante

WEDDING CAKE

Traditional Buttercream Icing

Simple Design

\$92++ per person



*Wedding
Package 3*



WEDDING PACKAGE THREE

PASSED HORS D'OEUVRES

3 hot & 3 cold passed hors d'oeuvres for 1 hour

COLD *(Select Three)*

Smoked Salmon Tartar, Horseradish, Sesame Cones

Pickled Shrimp Deviled Eggs

Duck Leg Rillettes, Bâtard, Dijon Mustard, Pickle

*Country Pâté, Bâtard, Pickled Mustard Seeds,
Seasonal Marmalade*

*Grilled Artichoke, Crawfish Tails,
Pickled Shallot Bruschetta*

*Roasted Tomato and Burrata Cheese,
Micro Basil Bruschetta*

Eggplant Caviar, Moroccan Hummus, Pita Chip

Smoked Redfish, Louisiana Caviar, Ravigote Sauce

Deviled Eggs, Country Ham

*Endive Spear, Humboldt Fog Blue Cheese,
Market-Inspired Marmalade*

Lobster Potato Salad

Pickled Shrimp in a Jar

Ratatouille Tart

HOT *(Select Three)*

Fried PJ Oysters, Bacon, Blue Cheese, Firecracker Sauce

Mini Debris Po'boys, Pickled Shallots

Fontina, Black Truffle Lobster Mac & Cheese

Short Rib, Cheddar & Onion Panini

Reuben in Rye Puff

Medjool Dates, Apple Bacon and Chorizo

Breaded Artichoke with Goat Cheese

Chicken Tandoori Satay

Onion, Country Ham Fontina Grit "Puppies"

Vegetable Spring Rolls

Mini Monte Cristo

Moroccan Lamb Cigars

Mini Char Sui Bao

Thai Curry Samosas

Berkshire Pork Dumpling with Ginger Soy Dipping Sauce

COLD BUFFET DISPLAYS *(Select Three)*

Local Vegetable Display

Local and Market-Available Inspired Grilled, Pickled and Raw Vegetables, Ranch and Blue Cheese Dips

Fresh Exotic Fruit Display

Vanilla-Bean Greek Yogurt, Thai Peanut Sauce

St. Charles Cheese Display

Local Market and Artisanal Available Cheese, Accompanied by Local Honey Comb, Seasonal Marmalade, Market-Available Fresh Fruits, Dried Fruits and Nuts, Crackers and Bâtard

Charcuterie Display

Artisanal Inspired and House-Made Meats, Sausages, Dry Cured, Pâtés and Rillettes, Accompanied by House Pickles, Mustards, Seasonal Marmalades, Crackers and Bâtard

Smoked & Cured Salmon Display

Capers, Tomato, Hard Cooked Eggs, Onion, Parsley, Crackers and Bagel Chips

NOLA Raw Bar

Chilled Boiled Shrimp, Gulf Oyster on the Half Shell, Marinated Crab Claws, Florida Lobster, Accompanied by Rémoulade, Cocktail and Ravigote Sauces

Sushi Display Station

Seaweed Salad, Edamame Salad, Ocean Salad, Tamari Soy Sauce, Wasabi

AMUSE BOUCHE DISPLAYS

Petite Ravioli

Smoked Mushrooms, Crabmeat, Fried Brussels Sprouts

Artichoke Tapenade

with Speck Ham

Thai Noodle

Spicy Shrimp, Peanut Sauce, Snap Peas, Carrots

Creole Tomatoes

Marinated Feta Cheese, Red Onions, Olives

Shrimp Maui

Spring Roll with Sweet and Spicy Sauce

HOT BUFFET DISPLAYS *(Select Two)*

Louisiana Whole Roasted Fish Display

Ravigote Sauce, Rémoulade Sauce, Creole Sauce, Local Corn and Green Onion Hush Puppies, White Rice

Wagyu Beef Sliders

Tillamook Farmhouse Cheddar, Tomato Marmalade

Gumbo

Shrimp, Oyster, Crawfish, Crab with Jazzmen Rice

Bisque

Blue Crab and Florida Corn or Blue Crab and Fall Squash

Dim Sum Station

Vegetable Sui Mei, Chicken Lemongrass Dumpling, Edamame Dumpling (Vegan), BBQ Pork Buns (Char Sui Bao)

Shrimp & Alligator Sliders

Spicy Aioli, Cucumbers, Shaved Jalapeño Peppers, Herbs

CHARBROILED GULF OYSTERS

Rockefeller

Spinach, Herbs, Herbsaint and Breadcrumbs

Bienville

Bacon, Shrimp, Mushroom, Sherry

Desire's Charbroiled

Spicy Butter and Herbs

CONE DISPLAY

Beef Tartar, Lemon, Anchovy

Tuna Poke, Seaweed Salad

Apple, Blue Cheese, Walnuts

ACTIONS STATIONS *(Select Two)*

Rice and Grain Station

Choice of:

Quinoa

Tri-Colored Orzo

Risotto

Yellow Cheddar Cheese Grits

Toasted Barley

Please select two per station:

“Desire” Tasso Cream Shrimp,

Green Onion Gravy

Short Rib Debris Gravy

Crawfish “Monica”

Creole Braised Duck

Cajun Rabbit Fricassee

Accompanied by:

Green Onions, Roasted Peppers, Andouille, Caramelized Onions, Cheddar Cheese, Wild Mushrooms

Pasta Station

Please select two per station:

Maine Lobster with Saffron

Chicken and Spinach Mozzarella

Italian Cheese Ravioli

Butternut Squash Ravioli

Sweet Gnocchi

Fusilli Pasta

Penne Pasta

Please select two per station:

Braised Short Ribs Bolognese

Creole Tomato Sauce

Wild Mushroom, Black Truffle Cream Sauce

Gorgonzola Alfredo Sauce

Local Herb Pesto

Accompanied by:

Parmesan Cheese, Fresh Basil, Crushed Red Pepper, Garlic Confit, Roasted Tomatoes

Louisiana Blue Crab Cakes *(2 per person)*

Florida Corn Maque Choux, Mirliton & Local Micro Green Salad, Serrano Chili Vinaigrette

Day Boat Gulf Caught Fish Station

Roasted Pumpkin Purée, Curry Cauliflower, Pumpkin Seed Pesto

Smoked Prime Rib

Horseradish Mac & Cheese, BBQ Butter, Asparagus

NOLA Boudin Stuffed Suckling Pig

Braised Greens and Smoked Pork

Greek Spiced Lamb Shoulder

Pita Bread, Tzatziki Sauce, Couscous and Dried Fruit Salad

FRENCH PATISSERIE DISPLAY

French Macaroons

Coconut Rocher

Bon Bons

WEDDING CAKE

Traditional Buttercream Icing

Simple Design

LATE-NIGHT PASS

Choice of two, for one hour

Black Angus Sliders, Farmhouse Cheddar

Debris Fries

Mini Milk Shakes

Mini Coney Island Dogs

Donuts and Bourbon Milk Punch

Beignets and Brandy Freeze

Pork Belly Corn Dogs with Creole Honey Mustard

Grilled Cheese and Creole Tomato Soup

Chicken and Waffles on a Stick

\$123++ per person



*Wedding
Package 4*



WEDDING PACKAGE FOUR

PASSED HORS D'OEUVRES

3 hot & 3 cold passed hors d'oeuvres for 1 hour

COLD (Select Three)

Tuna Poke with Avocado in Sesame Cones

Smoked Salmon Tartar, Horseradish, Sesame Cones

Pickled Shrimp Deviled Eggs

Duck Leg Rillettes, Bâtard, Dijon Mustard, Pickle

*Country Pâté, Bâtard, Pickled Mustard Seeds,
Seasonal Marmalade*

Crab Ravigote Stuffed Cherry Tomato

*Grilled Artichoke, Crawfish Tails,
Pickled Shallot Bruschetta*

*Roasted Tomato and Burrata Cheese,
Micro Basil Bruschetta*

Eggplant Caviar, Moroccan Hummus, Pita Chip

Smoked Redfish, Louisiana Caviar, Ravigote Sauce

Deviled Eggs, Country Ham

*Endive Spear, Humboldt Fog Blue Cheese,
Market-Inspired Marmalade*

Lobster Potato Salad

Pickled Shrimp in a Jar

HOT (Select Three)

Fried PJ Oysters, Bacon, Blue Cheese, Firecracker Sauce

Mini Debris Po'boys, Pickled Shallots

Fontina, Black Truffle Lobster Mac & Cheese

Crawfish Pies

Beef & Gorgonzola Wrapped in Bacon

Short Rib, Cheddar & Onion Panini

Reuben in Rye Puff

Medjool Dates, Apple Bacon and Chorizo

Breaded Artichoke with Goat Cheese

Pecan Chicken Tender with Pepper Jelly

BBQ Chicken Biscuit

Chicken Tandoori Satay

Onion, Country Ham Fontina Grit "Puppies"

Vegetable Spring Rolls

Moroccan Lamb Cigars

Mini Char Sui Bao

Thai Curry Samosas

Berkshire Pork Dumpling with Ginger Soy Dipping Sauce

Ratatouille Tart

ACTIONS STATIONS *(Select Two)*

Rice and Grain Station

Choice of:

Quinoa

Tri-Colored Orzo

Risotto

Yellow Cheddar Cheese Grits

Toasted Barley

Please select two per station:

“Desire” Tasso Cream Shrimp,

Green Onion Gravy

Short Rib Debris Gravy

Crawfish “Monica”

Creole Braised Duck

Cajun Rabbit Fricassee

Accompanied by:

Green Onions, Roasted Peppers, Andouille, Caramelized Onions, Cheddar Cheese, Wild Mushroom

Foie Gras Station

1 portion per person

*Pan-Seared, Cane Syrup Glazed Stone Fruit,
Walnut Crumbs*

Truffle Pasta Station

*Lobster Ravioli, Truffle Mascarpone Cheese Sauce,
Fava Beans, Baby Fennel*

Hand-Carved Local Tenderloin of Beef

White Cheddar Popovers, Creamy Spinach, Veal Glace

Pan-Seared Diver Scallops

Preserved Lemon, Black Truffle, Asparagus Tips, Risotto

Pasta Station

Please select two per station:

Maine Lobster with Saffron

Chicken and Spinach Mozzarella

Italian Cheese Ravioli

Butternut Squash Ravioli

Sweet Gnocchi

Fusilli Pasta

Penne Pasta

Please select two per station:

Braised Short Ribs Bolognese

Creole Tomato Sauce

Green Onion Shrimp Gravy

Wild Mushroom, Black Truffle Cream Sauce

Gorgonzola Alfredo Sauce

Local Herb Pesto

Accompanied by:

*Parmesan Cheese, Fresh Basil, Crushed Red Pepper,
Garlic Confit, Roasted Tomatoes*

Louisiana Blue Crab Cakes *(2 per person)*

*Florida Corn Maque Choux, Mirliton & Local Micro Green
Salad, Serrano Chili Vinaigrette*

Day Boat Gulf Caught Fish Station

*Roasted Pumpkin Purée, Curry Cauliflower,
Pumpkin Seed Pesto*

COLD BUFFET DISPLAYS *(Select Three)*

Local Vegetable Display

Local and Market-Available Inspired Grilled, Pickled and Raw Vegetables, Ranch and Blue Cheese Dips

Fresh Exotic Fruit Display

Vanilla-Bean Greek Yogurt, Thai Peanut Sauce

St. Charles Cheese Display

Local Market and Artisanal Available Cheese, Accompanied by Local Honey Comb, Seasonal Marmalade, Market-Available Fresh Fruits, Dried Fruits and Nuts, Crackers and Bâtard

Charcuterie Display

Artisanal Inspired and House-Made Meats, Sausages, Dry Cured, Pâtés and Rillettes, Accompanied by House Pickles, Mustards, Seasonal Marmalades, Crackers and Bâtard

Smoked & Cured Salmon Display

Capers, Tomato, Hard Cooked Eggs, Onion, Parsley, Crackers and Bagel Chips

NOLA Raw Bar

Chilled Boiled Shrimp, Gulf Oyster on the Half Shell, Marinated Crab Claws, Florida Lobster, Accompanied by Rémoûlade, Cocktail and Ravigote Sauces

Sushi & Sashimi Display Station

*Based on two pieces per person
Seaweed Salad, Edamame Salad, Ocean Salad, Tamari Soy Sauce, Wasabi*

Caviar Station

American Paddlefish, Louisiana "Cajun Caviar", Ostraca Yukon Gold Potato Bilni, Latkes, Gougères Eggs, Capers, Cornichon, Chives, Tomato, Red Onion

HOT BUFFET DISPLAYS *(Select Two)*

Louisiana Whole Roasted Fish Display

Ravigote Sauce, Rémoûlade Sauce, Creole Sauce, Local Corn and Green Onion Hush Puppies, White Rice

Gumbo

Shrimp, Oyster, Crawfish, Crab with Jazzmen Rice

Bisque

Blue Crab and Florida Corn or Blue Crab and Fall Squash

Dim Sum Station

Vegetable Sui Mei, Chicken Lemongrass Dumpling, Edamame Dumpling (Vegan), BBQ Pork Buns (Char Sui Bao)

AMUSE BOUCHE DISPLAYS

Petite Ravioli

Smoked Mushrooms, Crabmeat, Fried Brussels Sprouts

Artichoke Tapenade

with Speck Ham

Thai Noodle

Spicy Shrimp, Peanut Sauce, Snap Peas, Carrots

Creole Tomatoes

Marinated Feta Cheese, Red Onions, Olives

Alaskan King Crab

Black Truffle Burrata on Bruschetta

CONE DISPLAY

Beef Tartar, Lemon, Anchovy

Tuna Poke, Seaweed Salad

Apple, Blue Cheese, Walnuts

CHARBROILED GULF OYSTERS

Rockefeller

Spinach, Herbs, Herbsaint and Breadcrumbs

Bienville

Bacon, Shrimp, Mushroom, Sherry

Desire's Charbroiled

Spicy Butter and Herbs

DESSERT STATIONS

Choice of one. No Chef Attended Fee.

Stuffed Pain Perdu Station

*Stuffed with Dulce de Leche, Cheesecake, Nutella,
Topped with Caramel, Candied Pecans, Fresh Berries,
Valrhona Croquant*

Crème Brûlée Station

*Brûléed-to-Order, Topped with Candied
Orange Zest, Chocolate Covered Hazelnuts,
Fresh Berries and French Macarons*

Banana Foster Station

Vanilla Ice Cream, Flambéed-to-Order Banana Foster

Crepe Station

*Freshly-Made Crepes Topped with Bananas, Fresh Berries,
Whipped Cream, Chocolate Sauce, Salted Bourbon
Caramel Sauce, Candied Pecans, Spiced Apple Compote,
Nutella, Chopped Bacon*

WEDDING CAKE

Traditional Buttercream Icing or Fondant

Upgraded Design

Sugar Flowers

Fresh Flowers Florist to Provide

Marble Cake Stand

Take-Home Cake Topper

LATE-NIGHT PASS

Choice of two, for one half hour

Black Angus Sliders, Farmhouse Cheddar

Debris Fries

Mini Milk Shakes

Mini Coney Island Dogs

Donuts and Bourbon Milk Punch

Beignets and Brandy Freeze

Pork Belly Corn Dogs with

Creole Honey Mustard

Grilled Cheese and Creole Tomato Soup

Chicken and Waffles on a Stick

\$159++ per person

TEA SANDWICHES DISPLAY

Choice of four, three sandwiches per person

Additional \$19 per person++

Pickled Shrimp Deviled Eggs

Country Ham Salad, Apple, Rye Bread

*Cajun Fried Chicken Roulade, Creole Mustard
and Fruit Bread*

*Smoked Salmon, Horseradish Crème,
Fried Capers, Pickled Onion*

Louisiana Redfish Salad

Creole Tomato, Farmhouse Cheddar, Watercress

Artichoke and Bresaola on a Baguette

Blue Crab and Avocado on Brioche

Asparagus, Hard Boiled Egg, Pumpernickel



Bar and Beverages



BAR PACKAGES

Bronze

Pinnacle Vodka, Evan Williams Bourbon, Clan Macgregor Scotch, Bayou White Rum, Greenall's Gin, Seagram's 7 Whiskey, Bud Lite, Miller Lite, Coors Light, Abita Amber, Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon, Opera Prima Sparkling Wine, Soft Drinks and Bottled Water

1 hour	18
2 hours	27
3 hours	33
Additional hour	6

Silver

Stolichnaya Vodka, Bombay Gin, Jim Beam Bourbon, Dewar's Scotch, Seagram's VO Whiskey, Bacardi Light Rum, Bud Lite, Miller Lite, Abita Amber, Heineken, Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon, Opera Prima Sparkling Wine, Soft Drinks and Bottled Water

1 hour	20
2 hours	29
3 hours	36
Additional hour	7

Gold

Ketel One Vodka, Stolichnaya Vodka, Tanqueray Gin, Johnnie Walker Red Scotch, Jack Daniel's Whiskey, Old New Orleans Rum, Budweiser, Miller Lite, Abita Amber, Michelob Ultra, Heineken, Stella Artois, Canyon Road Chardonnay, Canyon Road Sauvignon Blanc, Canyon Road Pinot Noir, Canyon Road Cabernet Sauvignon, Opera Prima Sparkling Wine, Soft Drinks and Bottled Water

1 hour	23
2 hours	32
3 hours	39
Additional hour	8

Platinum

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Jack Daniels Whiskey, Maker's Mark Bourbon, Chivas Regal Scotch, Crown Royal Whiskey, Mount Gay Eclipse Rum, Budweiser, Miller Lite, Abita Amber, Michelob Ultra, Heineken, Stella Artois, Canyon Road Chardonnay, Canyon Road Sauvignon Blanc, Canyon Road Pino Noir, Canyon Road Cabernet Sauvignon, Opera Prima Sparkling Wine, Soft Drinks and Bottled Water

1 hour	25
2 hours	34
3 hours	41
Additional hour	9

BAR PACKAGES

Diamond

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Jack Daniels Whiskey, Maker's Mark Bourbon, Chivas Regal Scotch, Crown Royal Whiskey, Mount Gay Eclipse Rum, Bud Lite, Miller Lite, Abita Amber, Michelob Ultra, Heineken, Stella Artois, Veuve Clicquot Champagne, Cakebread Chardonnay, Duckhorn Sauvignon Blanc, Gary Farrell Pinot Noir, Jordan Cabernet Sauvignon, Opera Prima Sparkling Wine, Soft Drinks and Bottled Water

1 hour	60
2 hours	75
3 hours	85
Additional hour	15

Wine and Beer

Bud Lite, Miller Lite, Abita Amber, Michelob Ultra, Heineken, Stella Artois, Canyon Road Chardonnay, Canyon Road Sauvignon Blanc, Canyon Road Pinot Noir, Canyon Road Cabernet Sauvignon, Opera Prima Sparkling Wine, Soft Drinks and Bottled Water

1 hour	18
2 hours	27
3 hours	33
Additional hour	6

Specialty Cocktails

(Available with any bar package)

French 75

5 Per Person

Sazerac

5 Per Person

Hurricane

5 Per Person

Final charges are based on the guaranteed number of attendees, the actual number in attendance, or whichever is greater.

HOSTED BARS

<i>Bronze Brand Liquors</i>	7.00
<i>Silver Brand Liquors</i>	8.00
<i>Gold Brand Liquors</i>	9.25
<i>Platinum Brand Liquors</i>	10.25
<i>Imported Beers</i>	7.00
<i>Domestic Beer</i>	6.50
<i>House Wine</i>	7.50
<i>Soft Drinks</i>	5.00
<i>Bottled Water</i>	5.00

CASH BARS

<i>Bronze Brand Liquors</i>	8.00
<i>Silver Brand Liquors</i>	10.00
<i>Gold Brand Liquors</i>	11.00
<i>Platinum Brand Liquors</i>	12.00
<i>Imported Beers</i>	7.00
<i>Domestic Beer</i>	7.00
<i>House Wine</i>	8.00
<i>Soft Drinks</i>	5.00
<i>Bottled Water</i>	5.00

***Required Beverage Minimum for Cash Bars is \$850 per bar**

Bartender Fees:

Bartenders required at \$150 each, based on 1-3 hours of service with one bartender per 100 guests. Each additional hour of labor is charged at \$50 per hour. Each additional bartender above the bartender per 100 guests is charged at \$250 for 1-3 hours.

Cashier required for cash bars, per 100 guests at \$150 each.

WINE SELECTIONS

Champagne and Sparkling

<i>Opera Prima</i>	42
<i>La Marca Prosecco, Veneto, Italy</i>	50
<i>Gloria Ferrer, Blanc de Noir, CA</i>	65
<i>Chandon Brut Rose, CA</i>	70
<i>Piper Heidsieck, Brut Cuvée, Reims, France</i>	95
<i>Moet Chandon, Imperial, Epernay, France</i>	105
<i>Veuve Clicquot, Brut, Reims, France</i>	110
<i>Dom Perignon, Epernay, France</i>	275

Chardonnay

<i>Canyon Road, CA</i>	40
<i>William Hill, CA</i>	48
<i>Domaine William Fevre, Chalis, France</i>	65
<i>Sonoma Cutrer, Sonoma, CA</i>	68
<i>Jordan, Russian River, CA</i>	85
<i>Cakebread, Napa, CA</i>	110

Pinot Grigio

<i>Canyon Road, CA</i>	40
<i>Ruffino, Lumina, Delle Venzie, Italy</i>	42
<i>Alta Luna, Cavit, Italy</i>	46
<i>Maso Canali, Trentino, Italy</i>	55

Sauvignon Blanc

<i>Canyon Road, CA</i>	40
<i>Sterling, CA</i>	46
<i>Villa Maria "Private Bin", NZ</i>	55
<i>Groth, Napa, CA</i>	65

Other White Varietals

<i>Washington Hill, Riesling, WA</i>	48
<i>Save, Rose, Oakville, CA</i>	50
<i>Caymus Conundrum, CA</i>	55
<i>Trimbach Gewürztraminer, Alsace, France</i>	65

Pinot Noir

<i>Canyon Road, CA</i>	40
<i>Louis Latour, Burgundy, France 50</i>	
<i>Row 11 Tres Viñas, Santa Maria, CA</i>	58
<i>Meiomi, CA</i>	62
<i>King Estate, OR</i>	75
<i>Gary Farrell, Russian River, CA</i>	95

Merlot

<i>Canyon Road, CA</i>	40
<i>14 Hands, WA</i>	42
<i>Seven Falls, WA</i>	65
<i>Ferrari Carano, Sonoma, CA</i>	80

Cabernet Sauvignon

<i>Canyon Road, CA</i>	40
<i>Seven Falls Cellars, Ca</i>	46
<i>Louis Martini, Sonoma, CA</i>	55
<i>Franciscan, Napa, CA</i>	75
<i>Jordan, Alexander Valley, CA</i>	110
<i>Caymus, Napa, CA</i>	155
<i>Cakebread, Napa, CA</i>	165

Other Red Varietals

<i>Rosenblum Syrah, CA</i>	45
<i>Montes, Malbec, Colchagua Valley, Chile</i>	46
<i>Ferrari Carano, "Siena", Sonoma, CA</i>	65