

Rosemary & Roux

Wedding Reception Catering Pricing Guide

**PACKAGE IS \$30 PER GUEST, MINIMUM OF 75 PEOPLE
(SMALLER PARTIES CAN BE ACCOMMODATED AT AN ADJUSTED RATE):**

Deluxe Passed Hors D'oeuvres (CHOOSE 2):

SHRIMP REMOULADE | SMOKED SALMON ON ZAPP'S CHIPS | JUMBO SHRIMP COCKTAIL
PINEAPPLE-PORK TENDERLOIN SKEWERS | LUMP CRAB SALAD ON AVOCADO TOAST
WONTON + SESAME-SEARED TUNA | CRAB MORNAY | CARNE ASADA BITES

Additional Passed Hors D'oeuvres (CHOOSE 2):

ARTICHOKE BALLS | CAPRESE CROSTINI | CHEESEY BACON JALAPEÑO BOATS | CAJUN PORK TERRINE | JALAPEÑO-BACON DEVILED EGGS | ARTICHOKE BRUSCHETTA | PINEAPPLE-PORK MEATBALL SKEWERS | BROWN SUGAR SAUSAGE DISKS | MINI-SPANAKOPITA

Salads (CHOOSE 1):

GARDEN SALAD | PONCHARTRAIN SALAD WITH SPINACH, PEAR AND BLEU CHEESE | CAESAR SALAD | ANTIPASTO SALAD

Reception Platters (CHOOSE 1):

MINI PO'BOYS | APPLE-CITRUS CHICKEN SALAD ON CROISSANTS | WARM HAM & CHEESE ON HAWAIIAN ROLLS
SPINACH-ARTICHOKE DIP | MARINATED GRILLED VEGGIES WITH PESTO DIP

Reception Entrées (CHOOSE 1):

SEAFOOD-STUFFED BELL PEPPERS | SMOTHERED PORK CHOPS | ROAST BEEF DEBRIS | PORK TENDERLOIN
BLACKENED CHICKEN BREAST | SHRIMP AND GRITS | BEEF TENDERLOIN (+\$5) | REDFISH COURTBOUILLON (+\$5)

Lagniappe (CHOOSE 1):

CRAWFISH KATIE | CHICKEN-ANDOUILLE GUMBO | RED BEANS & RICE | SHRIMP PASTA
ALLIGATOR SAUSAGE JAMBALAYA | SHRIMP & BROCCOLI BOW-TIE PASTA | MEDITERRANEAN PASTA

Fruit, Cheese & Charcuterie Tower (INCLUDED IN ALL RECEPTION PACKAGES):

INCLUDES 6 ARTFULLY ARRANGED CHEESE BOARDS & PLENTY OF LAGNIAPPE FOR YOUR GUESTS

EACH SPECIALTY STATION IS AN ADDITIONAL \$13 PER GUEST:

Prime Rib Carving Station

SERVED WITH A HORSERADISH CREAM SAUCE

Seafood Display

FEATURING ASSORTED SHELLFISH SERVED IN A PIROGUE