

RECEPTION SELECTIONS

PASSED HORS D'OEUVRES

50-Piece Minimum per Item

*** COLD HORS D'OEUVRES ***

Mini Roasted Vegetable Wraps

Chipotle Pimento Cheese Canapés

Canapés of Fresh Mozzarella with Sun-Dried Tomato Pesto

Bruschetta on Grilled Baguette with Goat Cheese

Creole Deviled Eggs with Crisp Pancetta

Marinated Crab Salad on Endive

"BLT" Toast Cup Canapés

Smoked Salmon Potato Galette

House Smoked Salmon Canapés

Crab and Cucumber Canapés

Mini Tartlet of Smoked Duck and Onion Jam

Seared Ahi Tuna on Toast Points with Shiso Leaf Dressing

Chilled Gulf Shrimp with Cocktail Sauce

Chilled Firework Prawns with Wasabi Cocktail Sauce

*** HOT HORS D'OEUVRES ***

Asparagus, Red Peppers and Fontina Flatbread

Spinach & Goat Cheese Spanikopitas

Jamaican Jerk Chicken Wings

Shrimp and Andouille Stuffed Potato Skins

Vegetable Spring Rolls with Teriyaki Dipping Sauce

Jalapeno Jack Cheese Stuffed Potato Skins with Sour Cream

Creole Chicken Tenders with Honey Mustard Sauce

Petite Quesadillas with Roasted Tomatoes and Chicken

Creole Style Mini Quiche with Spinach and Artichokes

Creole Style Mini Quiche with Bacon, Onion and Parmesan Cheese

Catfish Bites with Spicy Tartar Sauce

Grilled Andouille Sausage with Honey Mustard Glaze

Crispy Okra and Cheddar Beignets with Ranch Dipping Sauce

Grilled Alligator Sausage with Sauce Piquant

Fried Oysters with Spicy Tartar Sauce



HOT HORS D'OEUVRES CONTINUED

Bangkok Thai Chicken Skewers with Peanut Dipping Sauce

Warm Mango Smoked Pork Crostinis

Beef and Scallion Skewers

Mini All Beef Sliders with Pickles, Mustard and Sautéed Onions

Pulled Pork Sliders with BBQ Sauce and French Fries

Cheddar Cheese Biscuits with BBQ Brisket

Fried Shrimp with Remoulade Sauce

Petite Crab Cakes with Spicy Tartar Sauce

Blackened Yellow fin Tuna with Wasabi

Scallops Wrapped with Bacon, Truffle Oil & Pistachio

Coconut Battered Shrimp with Cajun Marmalade

Grilled Lamb Chops with a Dijon Mustard & Herbed Bread Crumb Crust

SPECIALTY DISPLAYS

Crudités with Green Onion Dip

Hot Spinach & Artichoke Dip

Served with Tortilla Chips, Sour Cream and Roasted Salsa

Grilled Vegetable Display

Marinated Zucchini, Mushrooms, Eggplant, Radicchio, Yellow Squash and

Peppers with a Tomato-Shallot Vinaigrette

Almond Crusted Baked Brie

Served Warm with Raspberry Sauce and French Bread

Duo of Mediterranean Dips

Handmade Southwest Style Hummus, Roasted Eggplant Baba Ganoush, Toasted Crostini, Bagel Crisps and Soft Pita Triangles.

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SPECIALTY DISPLAYS CONTINUED



Cheese Board with Assorted Crackers
Gorgonzola, Gruyere, Port Salut, Brie, Cheddar Cheese, Goat Cheese and Boursin Cheese accompanied with Grapes and Strawberries

Slow Roasted Turkey Breast Board
Served Room Temperature with Assorted Hinged Mini Rolls, Dijon Mustard, Mayonnaise, Rum Raisin Sauce and Jim Beam BBQ Sauce

Roasted Pork Loin with Ginger Glaze

Antipasto Display
Assorted Italian Meat and Cheese Display That Includes Salami, Proscuitto, Mortadella, Capicola and Sopresatta Meats and Romano and Mozzarella Cheeses. Garnished with Pepperoncini, Kalamata Olives, Stuffed Green Olives and Roasted Peppers. Served with French Bread Crostini.

Cold Smoked Filet Mignon Board
Served Medium Rare with Mini Rolls and Horseradish Cream

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SEAFOOD DISPLAYS

25-person minimum per item

House Smoked Salmon Board

Smoked Salmon, Red Onions, Chopped Eggs, Capers, Lemons with Dill Fraiche

Shucked Oysters on the Half Shell

Served with Lemon Wedges, Cocktail Sauce and Remoulade

Snow Crab Claws

Served with Lemon Wedges, Cocktail Sauce and Remoulade

Chilled, Peeled Shrimp

Served with Lemon Wedges, Cocktail Sauce and Remoulade

Chilled Seafood Bar

Three Shrimp, Two Snow-Crab Claws & One Oyster on the Half Shell

Served with Lemon Wedges, Cocktail Sauce and Remoulade

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CARVING STATIONS

Served by Uniformed Carvers

Fee of \$125.00 per Carver for 2 hours

Served with your choice of Three Sauces & Assorted Hinged Mini Rolls. Choose from Jim Beam BBQ Sauce, Horseradish Cream, Seasoned Mayonnaise, Creole Mustard and Mango Chutney

Oven Roasted or Hickory Smoked Turkey Breast with Dijon Glaze

Maple Glazed Bone in Ham

Pork Loin with Ginger Glaze

Oven Roasted or Hickory Smoked Inside Round of Beef
(Medium Rare)

Oven Roasted or Hickory Smoked Prime Rib with Au Jus Sauce
(Medium Rare)

Oven Roasted or Hickory Smoked Beef Tenderloin
(Medium Rare)

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SALADS

House of Blues Salad

Iceberg Lettuce, Red Cabbage, Red Onions, Diced Tomatoes,
Croutons & Ranch Dressing

Down Home Broccoli Salad

With Raisins and Topped with Crumbled Crispy Bacon

Mixed Field Greens

With Toasted Pecans, Blue Cheese & Roasted Tomato-Shallot Vinaigrette

Traditional Caesar Salad

With Wood Oven Croutons & Parmesan Cheese

** Enhance Your Salad **

Add Grilled Chicken

Add Sautéed Shrimp

Creamy Feta Cheese Salad

Crisp Romaine, Roma Tomatoes, Kalamata Olives, English Cucumber
and Lemon Emulsion

Cheese Tortellini Salad

With Lemon Oregano Vinaigrette, Diced Tomatoes, Scallions,
Capers and Kalamata Olives

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BUFFET ITEMS

Mini All Beef Burgers with Pickles, Mustard and Sautéed Onions

Chicken Creole Jambalaya with Andouille Sausage and Roasted Green Onions

Roasted Stuffed Mirlitons with Vegetable Etouffee
Chayote Squash Stuffed with Mushrooms, Eggplant and Bread Crumbs and
Served with White Rice

Grilled Chicken Andouille Sausage

Served on a bed of Weinkraut with Creole Mustard Sauce

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Red Beans & Rice with Andouille Sausage

Vegetable and Goat Cheese Bowtie Pasta
Shiitake Mushrooms, Spinach, Pesto, and Goat Cheese

Rosemary Chicken Breast

Bayou Voodoo Chicken with White Rice

Shrimp Creole Jambalaya with Andouille Sausage and Roasted Green Onions

New Orleans Style Roast Beef Po-Boys

Make Your Own Po-Boys

Served with Mayonnaise, Sliced Tomatoes, Pickles and French Bread

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BUFFET ITEMS CONTINUED

Smoked Pulled Pork with Tennessee BBQ Sauce Served with Mini Rolls

Farfalle Primavera with Zesty Marinara Sauce or a Creole Cream Sauce
White Truffle Macaroni & Cheese
*With Roasted Sweet Onion, Garlic Béchamel, White Cheddar
And White Truffle Oil*

Penne Pasta with Chicken, Wild Mushrooms & Smoked Gouda

Roasted Chicken and Goat Cheese Bowtie Pasta
Shiitake Mushrooms, Spinach, Pesto, Roasted Chicken and Goat Cheese

Southern Fried Chicken

Sliced BBQ Brisket served with Mini Rolls

Sautéed Salmon in Lemon Chive Butter

Tequila Marinated Beef or Chicken Fajita Action Station
With Pico de Gallo, Spanish Rice and Chile Con Queso
(Served by a Uniformed Chef – Additional Attendant Fee)

Voodoo Shrimp with Dixie Beer Reduction and Rosemary Cornbread

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SIDE ITEMS

Buttermilk Biscuits
Served with Regular and Maple Butter

Rosemary or Jalapeno Corn Muffins
Served with Regular and Maple Butter

Sautéed Vegetables
(Choose From Broccoli, Green Beans, Baby Carrots or Asparagus)

Roasted Vegetables

Garlic Roasted Red Potatoes

Mashed Potatoes or Mashed Sweet Potatoes

Southern Turnip Greens or Spinach

Pecan Rice

Stewed Corn-Okra Mache Choux

Tri-Colored Homemade Coleslaw

Baked Macaroni & Cheese

Shrimp and Eggplant Stuffing

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DESSERT ITEMS

Assorted Homemade Cookies

Chocolate Fudge Walnut Brownies

Homemade Churros

Pecan Pie Squares

Key Lime Pie Squares
Assorted Homemade Cupcake Display

Pumpkin Spice Cake Squares
With Butterscotch-Walnut Filling and Cream Cheese Frosting

Cheesecake Squares with Assorted Toppings & Whipped Cream
Served with Chocolate, Caramel & Sliced Strawberries

Assorted Fresh Fruit Tarts Filled with Pastry Cream and Fresh Berries

Traditional Bread Pudding with Whiskey Sauce

Home Style Goey Butter Cake Display

Sliced Seasonal Fruit Display

White Chocolate-Banana Bread Pudding
With Jack Daniels Crème Anglaise

Bananas Foster Action Station served with Vanilla Ice Cream
(Served by a Uniformed Chef – minimum of 50 guests)
(Additional \$125.00 Attendant Fee)

Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee served with Cream, Sugar and Sweeteners
Premium Station with Flavored Syrups, Whipped Cream, Chocolate Shavings and Cinnamon

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