COCKTAIL WEDDING PACKAGE

150-400 guests

Choice of Three Stations

**Charcuterie Station**
(Choice of One)

**Steamship Round of Beef**
**Citrus Dijon Glazed Ham**

**Herb Roasted Turkey**

Grilled Tenderloin of Beef
($4.00 per person additional)

Roasted Pork Loin
($1.00 per person additional)

Carved to order, and served with garlic and green onion mayonnaise, assorted mustards, and freshly baked rolls

**Pasta Station**
(Choice of One)

**Creole Pasta**
Sautéed shrimp and crawfish in a Sun dried Tomato-Basil Cream Sauce tossed with rotini pasta

**Mediterranean Pasta**
Penne pasta lightly sautéed in olive oil and garlic, with feta cheese, baby spinach, toasted pine nuts, sun-dried tomatoes and kalamata olives

**Pasta Primavera**
A medley of summer vegetables, in a delicate Alfredo Sauce, tossed with bowtie pasta

**Crawfish Pasta**
Sautéed crawfish tails in a Cajun Cream Sauce served with rotini pasta

**Gourmet Station**
An array of foreign and domestic cheese, Delightfully arranged with fruit, breads, and crackers

**Praline Brie En Croute**

**Crabmeat Ravigote Dip**
(Seasonal)

**Crabmeat Cheesecake**

Or

**Crawfish Cheesecake**

**Hummus**

**Eggplant Caponata**

(Stations continued on the next page)
Crudite Presentation
Fresh seasonal vegetables, attractively presented
And served with Hummus, Eggplant Caponata and a variety of dips

Soup Station
Seafood Gumbo
Served with Rice

Chicken & Andouille Gumbo
Served with Rice.

Turtle Soup
Served with Chopped Egg, Parsley, and Sherry

Taste of New Orleans
(Choice of Two)
Served with French Bread Slices

New Orleans Red Beans & Rice
Chicken & Sausage Jambalaya

Shrimp Creole
Served with Rice

Crawfish Etouffee
Served with Rice

Barbecue Shrimp & Grits
Sautéed Shrimp in a spicy cream sauce, served over Grits.

Stir Fry Station
Chicken, Beef, or Shrimp (Choice of One)
prepared on site and served with steamed rice.

Mac & Cheese Bar
Macaroni and Cheese served in a Martini Glass with your choice of toppings, featuring Roast Beef Debris, Sautéed Mushrooms, Bacon, and Chives.

Mashed Potato Bar
Mashed Potatoes served in a Martini Glass with your choice of toppings, featuring Roast Beef Debris, Sautéed Mushrooms, Cheddar Cheese, Sour Cream, Bacon, Chives and Butter.
Passed Hors D’oeuvres

**Finger Sandwiches**
(Choice of One)
- Miniature Club Sandwiches
- Assorted Meat Sandwiches
- Assorted Salad Sandwiches
- Assorted Meat & Salad Sandwiches
- Assorted Tea Sandwiches

**Cold Hors d’Oeuvres**
(Choice of Two)
- Shrimp Remoulade
- Salmon & Chive Canapes
- Assorted Cold Canapés

**Hot Hors d’Oeuvres**
(Choice of Nine)
- Stuffed Artichoke Hearts
- Shrimp & Artichoke Croustades
- Crawfish & Tasso Croustades
- Oysters En Brochette
- Chicken Cordon Bleu
- Oyster Rockefeller
- Crab Mornay
- Shrimp Patties
- Seafood Stuffed Mushrooms
- Boudin Stuffed Mushrooms
- Cheese Stuffed Mushrooms
- Miniature Muffalettas
- Crawfish & Tasso Beignets
- Fried Catfish
- Coconut Chicken
- Fried Brie
- Crawfish Sardou
- Pecan Crusted Chicken
- Herb Crusted Tuna
- Creole Crab Cakes
- Baked Crab Cakes
- Fried Shrimp
- Fried Oysters
- Cajun Springrolls
- Crabmeat Rangoon
- Rockfire Shrimp Queso

**Full Bar**
(Unlimited for Three Hours)

A choice of

**Super Premium Brand Bar**
Forty Creek or Crown Royal Whiskey, Eagle Rare Bourbon, Glenlivet or Chivas Regal Scotch,
Grey Goose Vodka, Bombay Sapphire Gin, Mt. Gay Rum, Corazon Tequila,
Ferrari-Carano Chardonnay, Ferrari-Carano Cabernet Sauvignon, Mumm (Napa) Champagne,
Premium and House Beer, Mixers and Ice.

**Premium Brand Bar**
Forty Creek or Crown Royal Whiskey, Buffalo Trace or Jack Daniels Bourbon, Dewars Scotch,
Absolut or Epic Vodka, Beefeater Gin, Margaritaville or Bacardi Rum, Corazon or Jose Cuervo Tequila,
Kendall Jackson Chardonnay, Kendall Jackson Cabernet Sauvignon, Domaine Ste. Michelle Champagne,
Premium and House Beer, Mixers and Ice.

**Call Brand Bar**
Rich and Rare Reserve Whiskey, Old Charter Bourbon, Glenquenton Scotch,
Platinum or Finlandia Vodka, Platinum or Bombay Gin, Margaritaville or Bacardi Rum, Torada Tequila
Mainstreet Chardonnay, Mainstreet Cabernet Sauvignon, Domaine Ste. Michelle Champagne
Premium and House Beer, Mixers and Ice.

**House Brand Bar**
Rich and Rare Whiskey, Ancient Age Bourbon, Legacy Scotch,
Taaka Vodka, Taaka Gin, Castillo Rum, Torado Tequila,
Woodbridge Chardonnay, Woodbridge Cabernet Sauvignon, Cook’s Champagne,
House Beer, Mixers and Ice.
**Arrangements and Amenities**

- Wedding Cake
- Cake Knife
- Coffee Service
- Guest Book
- Going Away Basket
- Bridal Attendant
- Service Staff
- China, Glassware and Silver
- Cocktail Seating for 150
- House Table Linens
- House Chair Covers
- Two Buffet Floral Arrangements
- One Gourmet Station Floral Arrangement

*Custom menus are available upon request.*