

# RECEPTION



## HORS D'OEUVRES

*Minimum of two dozen per order*

### COLD

- Caprese Skewer | basil, local burrata, tomato, balsamic \$7
- Vietnamese Summer Roll | shrimp, spicy peanut sauce \$8
- Prosciutto & Melon Skewer \$8
- Shrimp Cocktail Shooter | micro celery \$9
- Baked Mini Potato | chive aioli \$7

### HOT

- Crisp Calamari | jalapeno-cilantro crème \$7
- Crab Cake | smoked paprika remoulade \$8
- Curried Vegetable Samosa | cucumber raita \$7
- Shrimp Shu Mai | ponzu dipping sauce \$8
- Beef Skewer | gorgonzola sauce \$8
- Beef Wellington | horseradish crème \$10
- Chicken Skewer | thai style / coconut \$7
- Colorado Lamb Chop | rosemary / mint \$11
- Louisiana BBQ Shrimp | toasted herb crostini \$9
- Corn & Crab "Risotto" | shaved parmesan cheese \$8
- Crab Fritter | Crab Boil Aioli \$9

MINIMUM OF TWO DOZEN PER ORDER

\*Breaks are 45-minute durations. Fewer than 25 guests will be charged an additional \$10 per person.

\*Final menus and guarantee of Attendees due 5 business days prior to event.

\*A taxable 23% service charge and 10.20% sales tax will be added to all food and beverage.



## STATIONS

*Upgrade to action station with a chef*

### COLD

#### ARTISANAL MEATS AND CHEESES

*\$32 per person*

- Selection of Cured Salamis
- Selection of domestic and imported cheeses
- Louisiana honeycomb, guava paste, local peach jam, cornichons, cured olives, whole grain mustard, nuts, grape, dried fruit, lavash, English crackers

#### ROASTED & RAW MARKET VEGETABLES

*\$24 per person*

- Traditional hummus, tzatziki, seasonal baba ghanoush
- Marinated olives, ousemade ranch

#### FRESH COASTAL SEAFOOD ON ICE

*\$42 per person*

- Shrimp (4)
- Crab Claws (1)
- Oysters (1)
- Tuna poke, mignonette, yuzu-koshu cocktail sauce
- Charred lemons

### HOT

#### SLIDER BAR *\$38 per person*

*Full menu prepared for groups of 100 or less  
Chef attendant required over 100 guests*

- Beef Sirloin | white cheddar, pickle, special sauce
- Fried Chicken | smoked bacon, Nashville hot sauce, pimento cheese
- BBQ Pulled Pork | Carolina slaw
- French Fries | ketchup, honey mustard

#### MAC & CHEESE BAR

*\$32 per person*

- Old Fashioned | penne pasta, three cheese, chives
- Berkshire Pork | penne pasta, house smoked pork belly, smoked gouda
- Seafood | cavatappi pasta, tarragon, white cheddar

#### LOUISIANA BOIL STATION

*\$MP per person*

*Seafood choice of:*

- Crawfish
- Gulf Shrimp
- Crab Clusters

*Accompaniments:*

- Chef's market fresh salad
- Smoked sausage
- Corn cobettes
- Red potatoes
- Mushrooms

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## CARVING/ACTION STATIONS

*Chef attendant required*

### CHIMICHURRI CRUSTED USDA PRIME RIB

*\$42 per person*

- Horseradish Crème Au Jus
- Biscuits

### HOT SMOKED ATLANTIC SALMON

*\$31 per person*

- Dill aioli
- Brioche rolls

### BACKYARD BBQ

*\$31 per person*

*Choice of:*

- House smoked bbq brisket
- Berkshire pulled pork

*Accompaniments:*

- Sweet & spicy BBQ sauces
- Creamy coleslaw
- Housemade pickles
- Dinner rolls

### RISOTTO

*\$38 per person*

- Smoked chicken, andouille sausage, shrimp
- Mushrooms, tomatoes, peppers, onions
- Shaved parmesan, crushed red pepper
- Focaccia bread

### LOUISIANA BBQ SHRIMP STATION

*\$32 per person*

- Gulf shrimp
- White cheddar grits
- Pickled onion
- Toasted herb baguette

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## DESSERT STATIONS

### FIRE AND ICE

*\$22 per person,*

*Choice of:*

- Bananas Fosters | brown sugar, rum
- Cherries Jubilee | black cherry, kirsch
- Caribbean Pineapple & Rum | vanilla bean, orange

*Accompanied by:*

### SUNDAE BAR

- Vanilla Bean
- Chocolate and Espresso Ice Cream
- Traditional toppings, sauces
- Whipped cream

### SUGAR RUSH

*\$26 per person*

- Chocolates
- Fudge
- Lollipops
- Taffy
- Signature Novelty Candies

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