

# Custom Wedding Packages

**MINIMUM 30 GUEST**  
FOUR HOUR MAXIMUM

<b>GRAND CHOICE</b>	<b>SUPERIOR CHOICE</b>	<b>EXCEPTIONAL CHOICE</b>
2 Specialty Stations	2 Specialty Stations	1 Specialty Station
4 Cold Hors d'oeuvres	4 Cold Hors d'oeuvres	3 Cold Hors d'oeuvres
5 Hot Hors d'oeuvres	4 Hot Hors d'oeuvres	4 Hot Hors d'oeuvres
\$50 per person	\$48 per person	\$44 per person

## **COLD HORS D'OEUVRES**

Assorted Finger Sandwiches	Deviled Eggs
Stuffed Celery Ribs	Fresh Vegetable Crudités with dressing
Assorted Cheeses with Crackers	Salsa with Tortilla Chips
Sliced Fresh Fruit Display	Fresh Cucumber stuffed with Albacore Tuna

## **HOT HORS D'OEUVRES**

Chinese Eggrolls with Sweet & Sour Sauce	Rumake (Scallops wrapped in Bacon)
Crab Stuffed Mushrooms	Swedish Meatballs
Chicken Fingers served with House Dip	Fried Catfish Nuggets served with Tartar Sauce
Skewered Pineapple Chicken	Crabmeat on French Bread
Bayou Bites (Fried Crawfish Tails)	Cajun Fried Gator Bites served with House Dip
Cocktail Sausage wrapped in Pastry	Mini Beef Wellington
Boudin Balls	Spicy Buffalo Wings
Stuffed Jalapeño Peppers	Smoked Sliced Sausage in BBQ Sauce

## **SPECIALTY STATIONS**

Baron of Beef-Served with Miniature Rolls, Herbed Mayonnaise & Dijon Mustard  
Pasta Station-Assorted Pastas tossed in Marinara and Alfredo Sauces, Chicken, Italian Sausage & Shrimp  
Honey Baked Ham-Served with Miniature Rolls & Honey Mustard  
Cajun Fried Turkey Breast-Served with Miniature Rolls, Herbed Mayonnaise & Cranberry Sauce  
Roast Beef *OR* Pork Tenderloin-Served with Miniature Rolls, Mayonnaise & Dijon Mustard  
Smoked Barbeque Brisket-Served with Miniature Rolls, Honey Mustard & BBQ Sauce

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FOUR HOUR MAXIMUM

## **THE HONEYMOONER**

Honey Baked Ham or Smoked Turkey Carving Station  
Assorted Finger Sandwiches  
Choice of fruit, Cheese or Vegetable tray  
Boudin Balls, Spicy Buffalo Wings and Crab Stuffed Mushrooms  
\$40

## **THE NEWLYWED**

Top Round of Beef Carving Station or Pasta Station  
Fresh Vegetable Crudités, Sliced Fresh Fruit Display, Assorted Domestic and Imported Cheeses,  
Assorted Finger Sandwiches  
Scallops wrapped in Bacon, Crabmeat Melts on Toast, Fried Crawfish and Shrimp Bites,  
Chicken Fingers with House dip, Fried Catfish Nuggets  
\$44

## **THE LOVE STORY**

Beef Tenderloin Carving Station  
Fresh Cucumber Stuffed with Albacore Tuna, Sliced Fresh Fruit Display,  
Assorted Domestic and Imported Cheeses Assorted Finger Sandwiches  
Scallops wrapped in Bacon, Crabmeat Melts on Toast, Fried Crawfish and Shrimp Bites,  
Chicken Fingers with House Dip, Fried Catfish Nuggets  
\$50

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## AVAILABLE STARCH SELECTIONS ADDITIONAL REQUEST ARE WELCOMED

Risotto (Parmesan & Basil)  
Wild Mushroom Hash  
Potatoes Au Gratin  
Garlic Mashed Potatoes  
Bourbon Sweet Potatoes  
Savory Bread Pudding  
Tricolor Fingerling Potatoes  
Israeli Couscous  
Rosemary Red Potatoes  
Saffron Rice  
Twice Baked Potatoes  
Cajun Jambalaya  
Rice Pilaf  
Buttered Pasta  
Baked Cheddar Mac & Cheese  
Buttered Pasta with Herbs  
Dirty Rice  
Baked Beans (Red Beans, Pinto Beans, White Beans or Black Eyed Peas)

## AVAILABLE VEGETABLE SELECTIONS ADDITIONAL REQUEST ARE WELCOMED

Southern Style Green Beans  
Balsamic glazed Brussel sprouts  
Roasted Vegetable Medley  
Sautéed Asparagus  
Heirloom Baby Carrots  
French Style Green Beans  
Roasted Gold Beets with herb butter  
Buttered Corn with smoked bacon  
Grilled Corn on the Cob  
Steamed Broccoli  
Peas & Carrots

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## **AVAILABLE PROTEIN SELECTIONS** ADDITIONAL REQUEST ARE WELCOMED

Prime Rib of Beef  
Smoked Brisket  
Beef Pot Roast  
Braised Beef Ribs  
Beef Tenderloin  
Grilled Beef Ribeye  
Meatloaf  
Beef Tips w/ Red wine sauce  
Lemon Garlic Chicken  
Bayou Blackened Chicken  
Marinated Grilled Chicken  
BBQ Chicken  
Chicken Cordon Blue  
Chicken Marsala  
Grilled Pork Chops with herb butter  
Smothered Pork Chops with Onion Gravy  
BBQ Pork Ribs  
Roasted Pork Loin  
Blackened Catfish  
Sautéed Red Snapper  
Grilled Salmon

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## **LA LUNCH**

Mixed Green Salad, Pasta Salad, Potato Salad  
Grilled Chicken Kabobs  
Smothered Pork Chops with Onion Gravy  
Fried Chicken Tenders  
Red Beans and Sausage  
Cajun Rice Dressing  
Mashed Potatoes and Gravy  
Brown Sugar Baked Beans, Sweet Corn  
Corn Bread and Fresh Hot Rolls

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## **SUMMER BARBECUE BUFFET**

Mixed Green Salad, Potato Salad  
Barbecue ¼ Chicken  
Smoked Beef Brisket  
Smoked Sausage  
*Served with ...*  
Sweet Roasted Corn on the Cob  
Bacon and Brown Sugar Baked Beans  
Baked Cheddar and Macaroni  
Old Fashioned Cole Slaw  
Potato Salad  
House Baked Honey Biscuits and Honey Cornbread

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## **SOUTHERN BUFFET**

Seafood Gumbo with White Rice

Mixed Baby Greens and Julienne Vegetables  
Choice of Dressings:  
Balsamic Vinaigrette, Honey Mustard, Ranch or Bleu Cheese

Cajun Potato Salad with Fresh Green Onion Sour Cream Dressing  
Seafood Vegetable Salad

Southern Fried Chicken  
Red Beans and Rice with Andouille Sausage  
Blackened Red Snapper with Shrimp Cream Sauce

Assorted Seasonal Vegetables Sweet Corn Bread & Fresh Rolls and Butter

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## **BISTRO DINNER BUFFET**

Mesclun Spring Mix, grape tomatoes and English cucumbers  
Choice of dressings

Tomato Cucumber Salad  
Grilled and chilled marinated Seasonal vegetables  
Domestic Artisan cheese & cracker display

Sliced Beef Flank Steak with Merlot au jus  
Breast of Chicken cutlet & artichokes Moscato shallot reduction  
Oven Roasted Red Snapper over wilted spinach & tomato with Balsamic vinaigrette

Rice Pilaf  
Herb Roasted Fingerling Potatoes  
Ginger & Garlic Steamed Sugar Snap Peas  
Steamed Baby Carrots with Thyme Butter

Whole grain rolls & sweet butter

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## **WEDDING CLASSIC**

Mesclun Spring Mix, grape tomatoes and English cucumbers  
Choice of dressings