



1718 CATERING & EVENTS

601 Loyola Avenue New Orleans LA 70113 T+1 504-613-3955
1718Catering.com



Visit the 1718 Design Center

About the 1718

1718 is the Hyatt Regency New Orleans' off-premise full-service catering company. We cater events as small as 25 to over 2,000 guests.

As a full-service catering company, we deliver worldly cuisine prepared with local ingredients for a traditional yet contemporary New Orleans flair.

We are named for the year in which New Orleans was founded. This connects the city's history to the core nature of the catering business – celebrations and memorable event experiences.

About the 1718 Design Center

The concept behind the design center is to become the clients planning destination. All Sales and Catering Clients can visit the 1718 Design Center to see the options that are available for their events. The design center will also help clients upgrade their in house events as well as create their off-premise experiences. We are a one stop shop!

In the planning process, clients can customize their event from A-Z. Linen & China Selections, Custom Floral Creations, Entertainment Variety, and Menu tastings are all things that can be seen at the Design Center. While most hotels are restrained to their own building, we can expand the Hyatt Experience to anywhere in the city. The options are endless!

Venues

1718 Catering has the ability to cater to over 30 venues in the city. From an intimate home gathering to a grand affair at one of the city's premium locations, there is no size event we cannot execute to its fullest potential. Some of our Venues include:

Champion Square
Club XLIV
Mardi Gras World
Nola Event & Film Studio
Louisiana State Museums
Sugar Mill
Generations Hall
Riverview Room
Civic Theatre
And many more!

Where can you find us?

The 1718 Design Center is located inside the Hyatt Regency New Orleans on the 4th Floor next to the Executive Offices.

If you need more information please contact:

Natalie Angulo,
1718 Catering Manager at
504-613-3955 or email at
Natalie.Angulo@1718Catering.com



CHEF'S PHILOSOPHY & OUR PARTNERS

Food. Thoughtfully Sourced.
Carefully Served.

We are on a journey to deliver food that is thoughtfully sourced and carefully served.

From fresh local ingredients that reflect the season and the local flavors.

Thoughtfully sourced to be good for our health, our communities and our planet. Carefully served, healthful offerings treated with integrity from preparation to the plate.

Always honoring your guests' individual preferences. We have already taken many steps on this journey and are committed to doing more. It is what your guests deserve.

Chef Profile-

Damidot brings the same passion and success that he has enjoyed in the past to Hyatt's 1718. His inspiration and mentor, Chef Jacques Chibois from La Bastide de Saint Antoine in Cannes, France, instilled in him the utmost respect for all products and ingredients.

Today, this is evident in his "farm to table" mentality that is applied in simple, yet perfect execution. His mantra, that "discipline will drive consistency and dedication perfection" is obvious to anyone who experiences Damidot's cuisine. Says Damidot: "This is not a job, it is a passion. I only know cooking, creating dishes and pleasing the people who came to enjoy it. I love everything – all dishes, from all ethnicities.

The only truth is to make it right; with love and the proper ingredients the dish will be exceptional." Damidot's menu blends the richness of his culinary background with the tremendous resources he has from seasonal and locally sourced ingredients.

Damidot has formed relationships with local farmers around New Orleans to strengthen these ties. Under Damidot 1718 strives for perfection with fresh and simple favorites for guests and locals alike

Our Partners

Covey Rise, from Baton Rouge,
Two Run Farm, from Mississippi
Chappapeela Farms,
New Orleans Fish House
St James Cheese Company



BREAKFAST

Express Continental Breakfast

Assorted Breakfast Pastries
Baked Muffins
Breakfast Breads
Imported filled Beignet
Hyatt Assorted Juices
Freshly Brewed Coffee & Tea Service

Deluxe Continental Breakfast

Sliced Seasonal Fruit
Assorted Seasonal Whole fruits
Assorted Yogurts
Assorted Breakfast Pastries
Baked Muffins
Breakfast Breads
Imported filled Beignet
Hyatt Assorted Juices,
Freshly Brewed Coffee & Tea Service

Laissez les Bon Temps Rouler

Sliced Seasonal Fruit
Assorted Seasonal Whole Fruit
Assorted Yogurts
Assorted Breakfast Pastries
Baked Muffins
Breakfast Breads
Imported filled Beignet
Hyatt Assorted Juices,
Freshly Brewed Coffee & Tea Service

Eye Opener

Sliced Seasonal Fruit
Assorted Seasonal Whole Fruit
Assorted Yogurts
Assorted Breakfast Pastries
Baked Muffins
Breakfast Breads
Imported filled Beignet
Hyatt Assorted Juices
Freshly Brewed Coffee & Tea Service

Fresh Scrambled Eggs
Choice of Bacon or Sausage Links
Choice of Southern Grits or Cajun
Fried Potatoes


Fresh Scrambled Eggs
Choice of French Toast, Waffle or
Buttermilk Biscuit with Gravy
Choice of Bacon or Sausage Links
Choice of Southern Grits or Cajun Fried
Potatoes



BREAKFAST

A La Carte Breakfast Enhancements

- Smoked Salmon & Bagels
- Assorted Bagels
- Assorted Pastries
- Whole seasonal Fruit
- Assorted Cereals
- Assorted Low Fat Yogurts
- Southern Grits
- Biscuits and Gravy
- Fruit Parfait Station
- Omelet Station
- Pancake Station
- Carved Breakfast Ham
- Waffle Station
- French Toast Station
- Breakfast Croissant
 - Scrambled Eggs, Ham, Cheddar Cheese, in Butter Flaky Croissant
- Breakfast Burrito
 - Soft Tortilla filled with Scrambled Eggs, Pico de Gallo, Sausage & Chihuahua Cheese



BREAKS

Morning Break – Sweet & Sour

Assorted Soft Pretzels

- Brown Sugar & Cinnamon
- Cheddar & Jalapenos
- Salt & Caraway

Selection of Mustards

Morning Break – Power Up

“Super Berries” Smoothies

Apple & Nuts Porridge

Maple Spiked Pears & Ricotta Parfait

Kind Bars

Whole Seasonal Fruits

Morning Break - Energized

Granola

Nutri-Grain Bars

Protein Bars

House-made Trail Mix: Raisins,

- Crasins, Peanuts, Apple & Banana Chips, Cashews, Mini Pretzels

Afternoon Break – Salted & Sweet

Traditional Olive Tapenade

- Hummus
- Baba Ghanoush

Garlic & Herb Cheese Spread

Chocolate Mocha Hazelnut Spread

Assortment of Breads & Crackers:

- Lavosh, Grissini, Mini French
- Baguettes, Pita Bread Triangles

Afternoon Break – One More Time

Mini Cupcakes

- Red Velvet
- Sinful Chocolate
- Orange Creamsicle
- Strawberry Pink Lemonade
- S'Mores
- Espresso Chocolate

Afternoon Break – There We Are

Chocolate Puff Bites

Chocolate Fudge Brownies

Chocolate Coated Pretzels

Assorted Chocolate Candy Bars with

M&M's

Ice Cold Milk



BREAKS

And More...

- Individual Flavored Potato Chip Bag
- Potato Chips & French Onion Dip
- Potato Chips & Ranch Dip
- Tortilla Chips & Salsa
- Pretzels
- Fancy Mixed Nuts
- Party Snack Mix
- Pre-Popped Flavored Popcorn
- Assorted Ice Cream Novelties
- Assorted Petit French Pastries
- Assorted Chocolate Brownies
- Assorted Cookies



LUNCH

Lunch To-Go

Lunch Bags Include:

- 1 Sandwich, 1 Salad or 1 Fruit, 1 Snack or 1 Candy Bar or 1 Dessert, 1 Bottle Water or Soft Drink
- 1 Sandwich, 1 Salad, 1 Fruit, 1 Snack or 1 Candy Bar or 1 Dessert, 1 Bottle Water or Soft Drink
- 1 Sandwich, 1 Salad, 1 Fruit, 1 Snack, 1 Candy Bar or 1 Dessert, 1 Bottle Water or Soft Drink
- 1 Sandwich, 1 Salad, 1 Fruit, 1 Snack, 1 Candy Bar, 1 Dessert, 1 Bottle Water or Soft Drink

Sandwiches – Select 1

- Oven Roasted Turkey with Swiss Cheese & Whole Grain Mustard Aioli on Ciabatta Bread
- Tuna “Bocadillo” – Tuna Salad & Romaine Lettuce on a Multi Grain Roll
- Roast Beef & Provolone with Horseradish Aioli on French Bread
- Vegetarian Wrap – Oven Roasted Vegetables wrapped in a flour Tortilla with Sundried Tomato Hummus
- Muffaletta – Marinated Olive Salad, Mortadella, Salami, Mozzarella, Ham & Provolone Rosemary Focaccia
- Deli-Style Chicken & Fontina Cheese with Black Olive Aioli on Focaccia
- Roasted Porchetta – Cured Ham & Swiss Cheese on Wheat Bread with Mustard Aioli
- “New England Style” Lobster Roll on a Potato Roll (Add \$14.00 per person)

Salads – Select 1

- Potato Salad
- Cole Slaw
- Pasta Salad
- Cous Cous Salad
- Tomato & Cucumber Salad

Fruit & Snacks– Select 1

- Seasonal Apple
 - Seasonal Pear
 - Banana
 - Orange
- And...
- Gourmet Terra Chips
 - Dirty Potato Chips
 - Zapp’s Potato Chips

Desserts – Select 1

- Snickers
- Milky Way
- Clark Bar
- M&M’s
- Peanut M&M’s
- Twix
- Chocolate Chip Cookie

More Desserts – Select 1

- Oatmeal Cookie
- Fudge Brownie
- Blondie Rice
- Krispy Treat
- Granola Bar



LUNCH

Plated Lunch Options

3 course dinners, choose from (1) Salad or (1) Appetizer/Soup, (1) Main Course and (1) Dessert:

Salad

- Cajun Caesar & Dressing
- Covey Rise Blended Greens with Pickled Vegetables, Choice of Dressing
- Spinach & Candied Walnut with Goat Cheese & Cranberries
- Arugula & Watermelon Radish with Grapefruit Vinaigrette
- Panzanillia Salad – Ciabatta, Assorted Greens, Tomatoes, Olives, Red Wine Herbed Vinaigrette
- Greek Salad with Romaine, Feta Cheese, Tomatoes, European Cucumbers, Black Olives & Balsamic Vinaigrette

Appetizer & Soup

- Black Bean & Smoked Soup with Green Onions and Basmati Rice
- Venetian Style Tomato & Basil Soup with Mozzarella Crouton
- Potato & Leek Chowder with Scallions
- Duck & Andouille Sausage Gumbo
- Papa Tom Creamy Grits – Cajun Gulf Shrimp, Beurre Blanc

Main Course Salad

- Herb Marinated Chicken Nicoise
Grilled Chicken served with Fingerling Potatoes, Green Beans, Tomatoes, Black Olives, Hard Boiled Eggs, Anchovies, White Balsamic Vinegar & Extra Virgin Olive Oil
- Classic Chef's Salad
Maple Baked Ham, Oven Roasted Turkey, Mild Vermont Cheddar, Tomatoes, Hard-Boiled Eggs, Cucumbers & Smoked Gouda, with Ranch & Balsamic Vinaigrette Dressings
- Caesar with Grilled Chicken or Beef
Caesar Salad Dressed with Truffled Creamy Caesar Dressing and a choice of Sliced Grilled Chicken or Sliced Flank Steak



Plated Lunch Options (Cont'd)

3 course dinners, choose from (1) Salad or (1) Appetizer/Soup, (1) Main Course and (1) Dessert:

Main Course

- Crispy Duck Confit, Pappardelle Pasta, Fricassee of Exotic Mushroom Wilted Spinach with Duck Jus Folded
- Smoked Half Chicken, Half of a Pecan Wood Smoked Chicken, Cheddar Mashed Potato, Braised Broccolini with Roasted Tomato
- Grilled Pork Loin Mignon, Warm Potato Salad, Braised red Cabbage & Apple Jack Brandy Jus
- Ratatouille Phyllo Stars, layers of Phyllo Dough with Yellow Pepper Coulis
- Catch of the Day a la Pontchartrain, Roasted Garlic Mash, Green Peas and Tomato Saffron Sauce
- Mojito Glazed Chicken, Sweet Plantain and Potato Mash, Roasted Carrots, Braised Collard Greens & Mojito Sauce
- Herb Marinated Shrimp, Roma Tomatoes Fondue over Gemelli Pasta & Julienned Vegetables

Dessert

- Blackberry & Vanilla Bavarian Bar – Seasonal Mixed Berries & Passion Fruit Coulis
- Cappuccino Crusti – Chocolate Parfait, Orange Cremeux & Praline Sauce
- Nutty Brownie & Guanaja Dark Chocolate Mousse with Bailey's Irish Cream Sauce
- Honey Mascarpone Panna Cotta – Lemon Waffer, Berry Compote & Strawberry Jus
- Roasted Apple & Walnut Tart – Cinnamon Streusel & Vanilla Anglaise
- Melt Away Strawberry Shortcake – Fresh Strawberries, Light vanilla Cream & Pistachio Sauce
- Smooth Espresso Cheesecake – Chocolate Cookie Crust, Caramel & Chocolate Sauce



LUNCH

Lunch #1-Salad, Salad, Salad

Local Farmer's Baby Lettuce, Assorted Toppings & Dressings
Caesar Salad with Parmesan Cheese & Seasoned Croutons
Belgium Endive, Maytag Blue Cheese, Grapes, Caramelized Pecans, & Malt Vinaigrette
Grilled Tomato & Burrata Cheese, Extra Virgin Olive Oil, Balsamic Vinegar
White Tuna, Egg & Chicken Salads
Assortment of Sliced & Artisan Breads
Condiments & Pickled Vegetables
Seasonal Fruit Salad, Mascarpone
Crème Brulee

Lunch #2-Deli

New Potato Salad with Creamy Dijon Dressing and Chives
Roasted Seasonal Root Vegetables and Orzo Pasta, Extra Virgin Olive Oil
Caesar Salad with Parmesan Cheese and Seasoned Croutons
Louisiana Coleslaw
Sliced Lemon Roasted Turkey Breast, Baked Ham and Roasted Beef
Sliced Cheddar, Swiss, Provolone and Muenster Cheeses
Tomato, Red Onion and Bibb Lettuce
Assortment of Sliced Breads, Condiments and Pickled Vegetables
House made "Chippery" Potato Chips
Pastry Chef's Selection of French Pastries of the day

Lunch #3-Q Smokery Café

Classic Potato Salad
Creamy Coleslaw
Mixed Greens, Your Choice of Two Dressings
House made "Chippery" Potato Chips From Our "Pit Master" Smoker Selection:

- Pulled Pork
- Beef Brisket
- Baby Back Ribs
- Pulled BBQ Chicken

Served with our In-House Selection of Award Winning BBQ Sauces
Baked Beans, Red Beans & Rice
Collard Greens
Corn Bread and Buns
Brownies, Blondies & Assorted Cookies

*Minimum 50 people for Buffet Lunches

*Enhancements are only available when ordering a full Lunch or Dinner Buffet



LUNCH

Optional Buffet Enhancements:

Chicken & Andouille Gumbo Soup

Smoked Beef Sliders
Make Your Own Mini Sliders
served with Brioche & Creamy
Coleslaw

Cornbread and Honey

Baked Potato Bar
Idaho Potatoes with Toppings:
Sour Cream, Cheddar Cheese,
Bacon Bits, Green Onions and
Chili

Seafood Gumbo

Green Bean "Casserole"

*Minimum 50 people for Buffet Lunches

*Enhancements are only available when ordering a full Lunch or Dinner Buffet



DINNER

Plated Dinner

3 course dinners, choose from (1) Salad or (1) Appetizer/Soup, (1) Main Course and (1) Dessert:

Salads

Mixed Field Greens Salad

Served with Asparagus, Grape Tomatoes, Orange Segments, Sherry Wine Vinaigrette

Mixed Baby Greens Salad

Served with Endive, Mache, Craisins, Golden Raisins, Crumbled Blue Cheese & Candied Walnuts, Port Wine Vinaigrette

Classic Caesar Salad

Romaine Heart Spears & Chopped Romaine, Garlic Croutons & Shaved Parmesan Cheese, Creamy Caesar Dressing

Watermelon & Arugula Salad

Served with European Cucumbers, Carrot Strings, Pickled Red Onions, Honey & Mint Dressing

Arugula & Baby Spinach Salad

With Pickled Fennel, Baby Pears, Grape Tomatoes & Pistachios, Honey Vinaigrette

Greek Salad

Romaine Heart Spears & Chopped Romaine with Grape Tomatoes, Kalamata Olives, Feta Cheese & European Cucumber Red Wine Vinaigrette

Bibb Lettuce Cup

Served with Field Greens, Trio of Peppers, Hearts of Palm & Cherry Tomatoes, Piña Colada Dressing

Layered Belgium Endives & Baby Greens

Served with Cornichons, Pickled Pearl Onions & Oven Roasted Tomatoes, Port Wine Vinaigrette

BLT Salad

Applewood Smoked Bacon served as garnish for Iceberg Lettuce Wedge & sliced Hard Boiled Eggs, Grape Tomatoes & Carrot Shoestrings, Buttermilk Ranch Dressing

Southwestern Style Garden Salad

Served with Sliced Black Olives, Cherry Tomatoes, Red Onions, Cheddar Cheese & Jalapenos, Margarita Dressing



DINNER

Plated Dinner Continued

Appetizer & Soups

Ratatouille Angolotti

Served with Marinated Roasted Red Peppers & Balsamic Cream, Shaved Parmesan

Maryland Style Crab Cake

Served over Wilted Mixed Greens & Maque Choux Old Bay Cream

Braised Veal Cheek

Served with Orzo & Mushroom Risotto & Truffle spiked Jus, Garlic Chives

Crispy Polenta Cake

Served with Wild Mushroom Ragout & Tomato Fondue, Garlic Chives

Bourbon BBQ Glazed Pulled Pork

Over Creamy Corn Kernel Polenta, Applewood Smoked Bacon Lardons

Chicken & Andouille Sausage Gumbo

Traditional style with Red Rice

Classic Lobster Bisque en Croute

Tarragon Lobster

Main Course

Pecan Dijon Crusted Salmon

Served with Horseradish Mashed Potatoes, Long-stem Marinated Artichokes & Butter Glazed Asparagus, Port Wine Demi

Bronzed Gulf Grouper

Served over a Corn Meal Cake with Buttered Peas & Tasso Crawfish Gravy, Chive Oil

6 oz. Filet Mignon Black Canyon

Served with Purple Potato Puree & a Medley of Baby Vegetables, Pinot Noir Sauce

Herb Marinated Natural Chicken Breast

Served with Chardonnay Mashed Potatoes & a Medley of Baby Vegetables, Truffle Spiked Chicken Jus

Crispy Duck Leg Confit

Yukon Gold Mashed Potatoes, Flageolet Thyme Jus

Red Wine Braised Beef Short Rib

Fricassee of Winter Root Vegetables, Crispy Potato



DINNER

Plated Dinner Continued

Desserts

Raspberry Lemon Tart
Pistachio Cremeux, Burnt Meringue & Zesty Coulis

Bittersweet Chocolate Fondant
Raspberry infused Ganache, Nutty Chocolate Shortbread &
Raspberry Coulis

Dessert Trio
Chocolate Crunchy Fondant, Raspberry Swirl Cheesecake, Exotic
Fruit Petite Tart

Chocolate Espresso Sugar Free Cake
Fresh Raspberries

Silky Guanaja Chocolate Bar
Crunchy Praline Wafer, Chocolate Sauce

Caramelized Pears Amandine
Salted Dulce De Leche, Fresh Berries

Milk Chocolate Crustillant
Roasted Macadamia Nut, Passion Fruit Curd, Rice Pearls

Raspberry Chambord Swirl Cheesecake
Chocolate Graham, Berry Compote

Kahlua Tiramisu
Chocolate Leaf, Amaretto Sticks, Espresso Sauce



DINNER

Dinner Buffets

Dinner #1-Au Bon Coin

Salads

- Crisp Romaine, Garlic Croutons, Shaved Parmesan & Classic Caesar Dressing
- Roma Tomatoes, Ciliegine Mozzarella, Chiffonade Basil & Extra Virgin Olive Oil
- Gemelli Pasta, Artichokes, Peppers, Olives & Fresh Herbs with Balsamic Vinaigrette

Entrée Option:

- Chicken a la Cacciatore – Roasted Chicken with Tomatoes & Wild Mushroom Sauce
- Italian Sausages with Peppers & Onions
- Shrimp a la Arrabbiata
- “Pesce Di Giorno” a la Olivada – Catch of the Day with Mixed Olives & Caper Salad
- Polpettas con Marinara – Meatballs served with Marinara & Shredded Mozzarella

Sides:

- Penne Pasta with Peas, Tomatoes, Herbs, Garlic, Parmesan & Extra Virgin Olive Oil
- Caponata, Eggplant Stew with Tomatoes
- Roasted Mushroom with Gigante Beans & a Ragout of Mirepoix

Desserts

- Tiramisu, Cannoli, Chocolate Torte, Biscotti & Amaretto Cookies, Strawberry & Lemon Panna Cotta

Fresh Rolls

Optional Enhancements

- Minestrone Soup
- Baked Ziti with Ricotta and Salsicha
- Breadsticks & Focaccia served with Marinara on the side
- Eggplant Parmesan

*Minimum 50 people

*Enhancements are only available when ordering a full Lunch or Dinner Buffet

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Prices are subject to 24% taxable Service Charge and 9.75% Sales Tax.
Menus valid through December 2014



DINNER

Dinner Buffets Continued

Dinner #2-1718 Au Marche

Salads

- Baked Idaho Potatoes & Roasted Mixed Squash Salad with Red Onions, Celery, Hard Boiled Eggs & Mustard Vinaigrette
- Field Greens with Cherry Tomatoes, Julienned Stop-Light Peppers, Carrot Strings, Crumbled Blue Cheese, Red Onions, Bacon Bits & Buttermilk Ranch
- Roasted Mushrooms & Spinach Salad with Warm Bacon Vinaigrette
- Fennel Slaw with Red & Green Cabbage Shredded Carrots & Apple Cider Vinaigrette

Entrée Options:

- Grilled Chicken Breast with Thyme Jus Lie
- Roasted Pork Loin with Sautéed Granny Smith & Apple Jack Brandy
- Buffalo Meatloaf with a Sweet Tomato Glaze & Rosemary Gravy
- Seared Wild Salmon with “Maple-Spiked Red Eye Gravy”
- “BLT” Top Sirloin, Roasted Top Sirloin served with Bacon, Leeks & Tomato Ragout

Sides

- Roasted Red Bliss Potato Wedges with Garlic & Herbs
- Quinoa & Lentil Ragout with Ground Vegetarian Sausage
- Braised Green Beans with Shitake & Plum Tomatoes

Desserts: Please Select Three

- Oreo Chocolate Trifle
- Granny Smith Sour Cream Cake
- New York Cheesecake
- Nutty Dark Chocolate Brownie with Caramel Fleur de Sel
- Lemon Squares with Meringue & Blueberries

Optional Enhancements

New England Clam Chowder

Lamb “Sloppy Joe’s” Served with Brioche & Crumbled Feta Cheese

Lobster “Mac & Cheese”

Maine Lobster cooked in a Boursin Cream Sauce & Tossed with Gemelli Pasta

“Chicken & Waffles”

Fried Chicken served with Butternut Squash Waffles & Maple Infused Chicken Jus

“The Hot Dog Bar”

All Beef Hot Dogs served with Potato Rolls and Assortment of Toppings: Chili, Relish, Shoestring Onions, Cheese Sauce, Sauerkraut, Guacamole, Pico De Gallo, Sour Cream, Thousand Island Dressing, Ketchup, Yellow Mustard & Spicy Mustard

*Minimum 50 people

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RECEPTION

Hors D'Oeuvres

Choose 5 Items for 60 Minutes

Choose 7 Items for 60 Minutes

Choose 5 Items for 90 Minutes

Cold Hors D'Oeuvres

- Freshly Rolled Vegetable Spring Roll
- Pickled Shrimp & Vegetable
- Caprese Skewers
- Croustine of Beef with Mango Chutney
- Creole Style Deviled Eggs
- Assorted Ratatouille
- Fig & Onion Tartlet
- Chilled Carrot & Ginger Shooters

Hot Hors D'Oeuvres

- Fried Jambalaya Beignets
- Chicken & Pineapple Kabobs with a Sweet Chili Sauce
- Brisket & Cornbread Bites
- Andouille En Croute with Abita Beer Sauce
- Crab Tartlets
- Bayou Meat Pies
- Thai Curry Spanikopita
- Chicken Wellington



RECEPTION

A La Carte Cold Enhancements

Chilled Jumbo Shrimp

Jumbo Gulf Shrimp, Poached & Chilled served with Cocktail Sauce, Lemon Wedges & Hot Sauce

*Based on Three Pieces Per Person

Charcuterie

Chef's selection on fine Pates, Cured Sausages & Terrines, served with Cocktail Onions, Gherkins, Cumberland Sauce & an assortment of Mustards

Fresh Fruit

Sliced Seasonal & Tropical Fruits with Honey Spiked Yogurt Dressing & Minted Strawberry Coulis

Antipasto

A fine selection of Italian Meats, Cheeses & Preserved Vegetables, served with Focaccia & Ciabatta Bread

Sushi & Sashimi

An array of Sushi, Sashimi, Nigiri, Maki & Futomaki Condiments including: Wasabi, Soy Sauce & Pickled Ginger

*Based on Three Pieces Per Person

European Artisan Cheese

An array of International Cheeses from the most exclusive dairies around the world, served with Dried & Fresh Fruits, Water Crackers & a selection of Home-baked Breads

Domestic Artisan Cheese

An assortment of premium Domestic Cheeses, served with Dried & Fresh Fruits, Water Crackers & a selection of Home-baked Breads

Classic Crudités

Seasonal Vegetables served with various dips: French Onion, Garlic Cream, Sundried Tomato Boursin & Kalamata Aioli

Spanish Tapas

Chorizo, Serrano Ham, Marcona Almonds, Piquillo Peppers, Basque Olives, Gigante Beans, Manchengo Cheese & Boquerones served with Crusty Sliced Bread

Seafood Bar

A Selection of:

- Alaskan Snow Crab Claws
- Chilled Jumbo Shrimp
- Alaskan King Crab Legs
- Shucked Gulf Coast Oysters on the Half Shell with
- Classic Mignonette

*Each selection served with Cocktail Sauce, Lemon Wedges & Tobasco

* Based on One Piece of Each Per Person



RECEPTION

A La Carte Hot Enhancements
Carving Stations Require a
Chef Attendant

Herb Perfumed Leg of Lamb
Mint Jelly, Mint Jus & Fresh Baked Rolls, to serve 30 people

Boneless Beef Prime Rib
Brioche Rolls, Horseradish Cream & Assorted Mustards, to serve
40 people

Oven Roasted Tom Turkey
Cranberry Sauce, Mayonnaise, Mustard & Fresh Baked Rolls, to
serve 40 people

Cajun Seasoned Beef Tenderloin
Béarnaise Sauce, Pommery Mustard, Mayonnaise, Horseradish &
Fresh Baked Rolls, to serve 30 people

Bourbon & Brown Sugar Glazed Bone In Ham
Honey Mustard, Mayonnaise & fresh Baked Rolls, to serve 40
people

Salmon Wellington
A skinless side of Salmon topped with Wild Mushrooms & Boursin
Cheese, Mushroom Duxelle, wrapped with Puff Pastry &
accompanied by Tarragon Cream Sauce, to serve 30 people


Adobo Marinated Pork Loin
Cilantro Aioli, Pineapple & rosemary Coulis, Stone-ground Mustard
& Fresh Baked Rolls, to serve 40 people

New York Strip Loin
Horseradish Cream, Whole Grain Mustard, Mayonnaise &
Fresh Baked Rolls, to serve 40 people

Southern Papa Tom Grits Station
Anson Stone Ground Grits
Sautéed Shrimp, Andouille Sausage, Hickory Smoked Bacon
Chives, Caramelized Vidalia Onions, Roasted Yellow Peppers
Smoked Cheddar & Blue Cheese

Rustic Pasta Station
Choice of Pasta with Roasted Garlic-Gorgonzola Sauce
Cheese or Spinach ravioli with Mushrooms & Puttanesca
Trofie with Tomato & Shrimp Pernod
Hand Shaved Parmesan, Extra Virgin Olive Oil
Black Pepper & Rustic Tuscan Breads

Crab Cake Station
Lump Crab Cakes Sautéed to Order
Roasted Corn Remoulade, Lemon tarter & Tobasco Sauces
Lemon Wedges, House Made “Chippery” Potato Chips, Sea
Salt, Malt Vinegar



RECEPTION

A La Carte Dessert Enhancements

Fruit Cobbler

Homemade Peach & Mixed Berry Cobbler, served with
Homemade Vanilla Ice Cream

Hot Fudge Brownie Sundaes

Miniature Fudge Brownies, Vanilla & Chocolate Ice Cream, Hot
Fudge, warm Caramel, Toasted Nuts, Marshmallow, Vanilla
Whipped Cream & Maraschino Cherries

Banana Foster

A New Orleans Favorite, Bananas sautéed in Butter, Brown Sugar
& Banana Liquor, served over Vanilla Ice Cream

Crepes

Fine Crepes warmed to order with fillings and toppings:

- Suzette Orange Grand Marnier
- Chocolate Nutella
- Mixed Berry
- Caramel Dulce De Leche
- Toasted Almonds
- Vanilla Ice Cream

Mini Cupcakes

Chocolate & Vanilla Cupcakes topped with:

- Raspberry Cream Cheese Frosting
- Vanilla Cream Cheese Frosting
- Double Fudge Cream Cheese Frosting
- Citrusy Cream Cheese Frostings

Choice of Four Toppings:

- Sprinkles
- M&M's
- Heath
- Gummy Bears
- Sea Salt
- Caramel
- Peanut Butter Cup
- Oreo
- Red Hots

Two Pieces Per Person

Minimum of 50 people



BEVERAGES

Hosted Signature Beer & Wine Bar*

House Wines
 Imported Beers
 Domestic Beers
 Soft Drinks
 Bottled Water

Hosted Signature Bar*

Cocktails
 Select Wines
 Imported Beers
 Domestic Beers
 Soft Drinks
 Bottled Water

Hosted Premium Bar*

Cocktails
 Select Wines
 Imported Beers
 Domestic Beers
 Soft Drinks
 Bottled Water

Specialty Drinks on Consumption*

Mimosas
 Blood Mary
 Bellini's
 Hurricanes

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

*Bartender Fees are Per Bartender