

CORPORATE EVENT MENU

HAND PASSED HOUR D' OEUVRES-HOT

Buffalo Chicken Spring Rolls

Roasted Chicken marinated in Buffalo Sauce, with Mozzarella & Fontina Cheeses and wrapped in a crispy battered spring roll wrapper.
Peppercorn Ranch

Blackened Blue Chicken Flatbread

Blackened Chicken, Parmesan Cream, Bacon, Mozzarella Cheese, Blue Cheese Vinaigrette, Arugula on a flaky crust

Bayou Broccoli Bites

Bacon, Broccoli, Monterey Jack & Colby Cheeses, battered and fried. Sweet Horseradish Sauce

Apple & Crispy Prosciutto Flatbread

Shaved Apples, crisp Prosciutto, Arugula, Parmesan Cream, Extra Virgin Olive Oil on a flaky crust

Cornmeal Crusted Oysters

Marinated Gulf Oysters, Creole Meuniere Sauce

Butterfly Shrimp

Cajun Spiced Jumbo Shrimp, Crispy Fried, Cajun Sweet & Sour Sauce, Marinated Cucumbers

Corn Fritters

Golden Buttermilk Corn Fritters, tossed in Garlic Herb Butter

Crab Stuffed Beignets

Louisianan Lump Crab Cakes, Dipped in Tempura Batter. White Remoulade Dressing

Crab Stuffed Shrimp

Jumbo Lump Gulf Shrimp stuffed with Lump Crab Mix. Tasso Butter Cream Sauce

Crispy Calamari

Marinated Calamari rings and tentacles, lightly breaded and fried.
Asian Cucumbers, Cajun Sweet & Sour

Crawfish Egg Rolls

Smothered Crawfish, Tasso, Corn, Cabbage.
Cajun Sweet & Sour and Honey Ginger Mayo

Crawfish Bread

Toasted Brioche, Smothered Crawfish, Spinach & Artichoke Dip, topped with
Alfredo and Monterey jack cheese

Flautas

Shredded Chicken, Cilantro, Blended Cheeses, & Potatoes, in a white corn
tortilla shell. Taco Sour Cream- Served in clear square cup

Crispy Coconut Shrimp

Jumbo Butterflied Shrimp. Dipped in beer batter and crisp coconut shavings.
Creole Orange Marmalade

Crispy Oysters Bacon & Brie

Crispy Fried Louisiana Oysters, Toasted Batard Rounds, Creamed Spinach,
Yellow Pepper Coulis, Crisp Applewood Bacon

Baked Seafood Stuffed Mushrooms

Cremini Mushroom Caps, Oyster & Shrimp Stuffing.
Citrus Honey Gastrique

Filet Bites

Marinated in Teriyaki Sauce

HAND PASSED HORS D'OEUVRES – COLD

Smoked Salmon Toast

Smoked Salmon with Lemon Dill Cream Cheese, on Toasted Pumpernickel

Oyster Shooters

Vodka, Bloody Mary, Raw Oysters and Cajun seasoning

Chimichurri Chicken Salad

Poached Shredded Chicken, Chimichurri Dressing, Fresh Mango, Mint,
Roasted Peppers with Toasted Rosemary , Lavesh Cracker

Jalapeño Shrimp Deviled Eggs

Smoked Eggs, Chipotle Filling. Topped with Boiled Shrimp and crisp
Applewood Bacon. Drizzled with a Citrus Honey Gastrique

Marinated Salmon Tacos

Marinated Salmon, Mango Almond Salsa, Coconut Curry Vinaigrette, in a in a crisp wonton shell.

BLT Crostini

Toasted French Batard, Applewood Bacon, Butter Lettuce, Tomato
Rosemary Jam, Shaved White Cheddar

Caprese Salad Skewer

Grape Tomato, Basil, Baby Mozzarella, Balsamic Reduction

Roasted Beets

Roasted Red and Golden Beets marinated in Honey, Whipped Goat
Cheese, Mint, Grape Tomato

Bruschetta

Toasted Marinated Grape Tomato, Kalamata Olives, Pecan Pesto on
Grilled Bread

SALAD DISPLAYS

THE Penthouse Salad

Seasonal Greens, Grape Tomatoes, Eggs, Crisp Bacon, Colby Cheese,
Peppercorn Ranch

Classic Caesar

Romaine Lettuce, Parmesan, Creamy Caesar Dressing, Parmesan Crisps
Add Chicken Or Shrimp

Chinese Chicken Salad

Shaved Chicken, Marinated Cucumbers, Toasted Sesame & Almonds, Crisp
Wontons, Chinese Mustard Vinaigrette

Spinach Apple & Walnut Salad

Baby Spinach, Candied Walnuts, Shaved Apples, Chili Salsa Vinaigrette

Strawberry Salad

Field Greens, Strawberries, Goat Cheese, Local roasted pecans, Champagne vinaigrette

Grilled Chicken Cobb Salad

Mixed Greens, Blue Cheese, Bacon, Eggs, Grilled Chicken, Avocado, Blue
Cheese Vinaigrette

Apple Almond & Blue Cheese Salad

Spring Greens, Marinated Sun Dried Tomatoes, Toasted Almonds, Apples,
Honey Balsamic Vinaigrette

Avocado Salad

Crisp Romaine, Sliced Avocados, Citrus Vinaigrette, Gruyere Cheese, Grape Tomatoes, Cilantro

Crab & Shrimp Remoulade Salad

Spring Greens, Boiled Shrimp, Lump Crabmeat, Avocado, Celery, Grape Tomatoes, White Remoulade Dressing,

Thai Shrimp or Chicken Salad

Roasted Chicken or Boiled Shrimp, Spicy Peanut Vinaigrette, Shredded Lettuces, Crispy Wonton Strips, Herbs

Twice Cooked Cuban Pork Salad

Crispy Cuban Pork, Spring Greens, Marinated Black Beans, Roasted Corn, Mango, Grape Tomatoes, Jicama, Chimichurri Sauce

Farmers Garden Salad

Spring Greens, Arugula, Tomatoes, Marinated Cucumbers, Roasted Corn, Green Beans, Pickled Carrots, Pickled Beets, Dijon Vinaigrette

PRESENTATION DISPLAYS

LUXE Charcuterie Board

Chef James assortment of Pate, various cheeses, sausages and dried meats, homemade jams and pickled vegetables, crusty local breads, assorted mustards

Imported Cheese Presentation

Chef James over the top display of 4 imported Cheeses, a variety of jams and chutneys, mustards, pickled vegetables, local breads and a selection of crackers

Seasonal Fruit Display

Local Seasonal Fruit and Berries with our house made Honey Almond Yogurt Dip

Classic Vegetable Display

Local Seasonal Vegetables and Creamy Dips

Seasonal Grilled Vegetable Display

Grilled Asparagus, Mushrooms, Red and Green Bell Pepper and Eggplant drizzled with imported extra virgin olive oil, white balsamic vinegar and shallots

SOUPS & GUMBOS- PLATED OR BUFFET

Corn & Crab Bisque

Classic Bisque with corn and fresh lump crab with a hint of cream.

Red Bean & Sausage

Smoked Sausage, Red Beans, Cajun trinity.

Roasted Chicken & Corn Chowder

Roasted Chicken, Diced Potatoes, Roasted Corn, Sweet Potatoes, Carrots in a light broth and cream based soup.

Roasted Garlic Mushroom

Roasted Garlic, Pureed mix of Mushrooms, Rosemary, Cream, and Sherry

Butternut Squash

Puree of Roasted Butternut Squash, Leeks, and aromatics.
Served with Julienned Apples & Sour Cream

Seafood Gumbo Yaya

Shrimp & Bay Scallops in a dark Roux gumbo.
Served with Steamed Rice

Duck, Shrimp, & Andouille Gumbo

Roasted Duck, Andouille Sausage, & Shrimp in a Dark Roux Gumbo with Okra. Served with Steamed Rice

Chicken & Sausage Gumbo

Roasted Chicken & Smoked Sausage in a Dark Roux Gumbo

Tomato Basil

Tomato soup with a hint of Cream and Basil.

Loaded Baked Potato

Cream Veloute Soup, Colby Cheese, Diced Baked Potatoes. Served with Bacon, Green Onions, and Cheese

Broccoli Cheddar Bacon

Broccoli and Cheese blended in a Cream Veloute Soup. Served with Bacon & Sour Cream

Chicken Fajita

Sliced Grilled Chicken, Sautéed Onions & Peppers in a Cream Veloute Soup Served with Flour Tortilla Chips

Crawfish & Corn Bisque

Corn and crawfish Bisque with a hint of cream.

White Bean & Chicken Chili

Ground Chicken, White Beans, Poblanos, thickened with masa. Served with diced tomatoes and Jack Cheese.

Clam Chowder

Classic New England Style, Cream Based, Potatoes, & Herbs

Oyster Artichoke Soup

Fresh Poached Oysters, Minced Artichokes in a cream based soup with a hint of hot sauce.

PASTA - CHEF PREPARED AT TABLE OR BUFFET

Crawfish Ravioli

Sautéed Crawfish, Parmesan, Clam Veloute Cream, Over Crisp Fried Ricotta Ravioli

Shrimp Magnolia Pasta

Sautéed Shrimp, Cremini Mushrooms, Roasted Garlic, Grape Tomatoes, Basil, White Wine Shrimp Butter Sauce, Penne Pasta

Mirliton & Shrimp Pasta

Tomato Stewed Mirliton, Sautéed Shrimp, Grape Tomatoes, Lemon Garlic Broth, Linguine

Crabcake & Shrimp Alfredo

Mini Panko Crusted Crab-cakes, Sautéed Shrimp, Seafood Alfredo Sauce, Angel Hair

Crabmeat Ravioli

Alfredo & Toasted Parmesan on top of crab stuffed ravioli

Jambalaya Pasta

Andouille, Chicken, Shrimp, Mushrooms, Peppers, & Onions in a Creole Tomato Sauce. Served over Bowtie

Blackened Chicken Or Shrimp Alfredo

Blackened Chicken or Shrimp, Creamy Alfredo Sauce, Black Pepper, Shaved Reggiano, Linguine

Chicken Sausage & Shrimp

Crumbled Italian Sausage, Chicken Shrimp, Creamy Marinara, Basil, Penne

Shrimp St. Charles

Jumbo Shrimp, Shiitake & Button Mushrooms, Vermouth,
Garlic Clam Broth, Linguini

Tomato Basil Chicken

Creole Tomato Sauce, Marinated Chicken, Basil, Garlic, Angel Hair

Crawfish Fettuccini

Sautéed Crawfish in spicy Parmesan Cream, Green Onions, Fettuccini

Vegetable Pasta Primavera

Seasonal Vegetables, Grape Tomatoes, Garlic & Basil, White Wine Cream
Sauce, Over Linguine

Meatballs La Boucherie

Pork & Beef Meatballs, Mushroom Pepper Cream, Angel Hair

Shrimp & Tasso Pasta

Spicy Smoked Pork Tasso, Sautéed Shrimp, Green Onions, Parmesan Cream,
Bowtie

ENTREES- PLATED OR BUFFET

Shrimp Ducky

Flash Crisped Roasted Duck Meat, Sautéed Mushrooms, Gulf Shrimp,
Mushroom Burgundy Sauce, Jasmine Rice

Lasagna Bolognese

Beef & Pork Bolognese, 3 Cheese Ricotta, Marinara Sauce,
Mozzarella & Fontina Cheeses.

Sweet Heat Chicken or Shrimp

Tempura Battered Chicken or Shrimp, Stir Fried Carrots, Onions, Snow
Peas, Pineapple, Sweet Chili Sauce over Jasmine Rice

Gulf Shrimp & Rosemary Grits

Jumbo Shrimp, Andouille, Peppers, Worcestershire Tomato Sauce,
Served over Rosemary Grits or Cheese Grits

Pan Roasted French Cut Chicken Breast

Bone in, Skin on Chicken Breast. Marinated, Pan Roasted

Grilled BBQ Chicken Tenders

Marinated Chicken Tenders, Grilled & Basted with Tangy BBQ Sauce

Spicy Herbed Chicken Tenders

Chicken Tenders, Marinated 12 Hours, lightly battered and fried

Jazzy Chicken Wings

Jumbo Chicken Wings, Spiced, & Lightly Breaded. Tossed in Buffalo Sauce and served with Ranch & Blue Cheese Dressings

Grilled Vegetable Skewers

Seasonal Vegetables, Chimichurri Sauce, Red Wine Vinegar Reduction

Cajun Jambalaya Rice

Andouille Sausage, Shrimp, Chicken in a traditional tomato based rice Jambalaya

Crawfish or Shrimp Étouffée

Crawfish or shrimp smothered in a roux based trinity over Jasmine Rice.

Shrimp Creole

Gulf Shrimp sautéed in a spicy Creole Tomato Sauce, Jasmine Rice

New Orleans BBQ Shrimp

Sautéed Jumbo Shrimp, Worcestershire Butter Sauce, French Bread

SEAFOOD

A Mirepoix of Oysters

Oysters Copeland

Baked Oysters on the Half Shell, Stuffed with Shrimp & Poached Oysters Cream, Toasted Parmesan

Oysters Rockefeller

Oysters on the Halfshell, Herbsaint Liqueur, Creamed Spinach, & Toasted Brioche Crumbs

Buffalo Oysters

Cornmeal Crusted, Buffalo Sauce, Blue Cheese Vinaigrette, Shaved Celery

RAW OYSTERS ACTION STATION – YOU CAN'T GET FRESHER THAT THIS!

Wow! Your guests with New Orleans own professional oysters shuckers opening the oysters and serving them straight from the half shell!

ADD AN ADDITIONAL NEW ORLEANS STAPLE

A pirogue presentation of seasonal seafood – Boiled Shrimp, Oysters on the half shell, King Crab and Marinated Crab Claws and Clams

Grilled or Blackened Shrimp and Fried Catfish Strips- Served Al a Cart or accompanied with one of our fabulous sides

BEINEVENUE PO-BOY STATION- MADE ON-SITE

Local fresh French Breads and Condiments

Choose 2

Fried Shrimp, Fried Catfish, Fried Oysters, Fried Cajun Sausage
Fried Alligator , Hogs Head Cheese Spread

FRESH FISH OFFERINGS – PLATED OR BUFFET

Catfish Acadiana

Seasoned Catfish Filet, Cornmeal Crusted & Fried. Served with a Shrimp Butter Sauce

Pecan Crusted Ricochet Catfish

Pecan Crusted Catfish Filet, Lightly Fried & Served with a Creole Meuniere Sauce

Crispy Fried Catfish with Crawfish Gravy

Lightly breaded and fried Catfish Filet, Served with Smothered Crawfish Gravy

Crab Stuffed Catfish Roulades

Thinly Sliced Catfish, Stuffed with Crab Cake Mix, Baked and served with Garlic Bordelaise Sauce

Blackened Redfish

Filets of redfish (other fish and proteins can be substituted), submerges them in melted butter, dredges them in a Cajun spice mixture, and pan fries them in a fiery hot skillet—*Can't you smell the dark, blackened crust?* With a side of Pickled Chow Chow Slaw

TRADITIONAL NOLA FARE STATION – SELECT 3

Treat your guest to sample several famous New Orleans dishes
Begin with stove top cooked rice or savory grits and it's your guest's choice of:
Traditional Red Beans and Rice with Andouille Sausage, White Beans, Chicken and
Andouille Gumbo, Shrimp Creole, Crawfish Etouffee, Beef Grillades, Shrimp in a Cajun
Cream Sauce, Gulf Shrimp Etouffee

CARVED MEAT STATIONS

SERVED WITH ASSORTED ROLLS AND CONDIMENTS

Roasted Prime Rib

Whole Roasted Prime Rib. Served with Horseradish Cream & Au Jus

Cajun Roasted Turkey

Cajun Spiced and Roasted Skin on Turkey Breast. Served with
Pork Tasso Gravy

Cuban Pork

Pork Shoulder Roast, Marinated in Cuban Mojo, slow cooked for 24 hours.
Served with a Chimichurri Sauce

Brazilian Leg of Lamb

Bone in Leg of Lamb, Red Wine Marinade, Mango Mint Jelly

Spiral Cut Glazed Ham

Mustard Pineapple Glaze

Herb Crusted Beef Chateaubriand

28 day aged beef tenderloin, herb crusted and roasted. Served with
La Boucherie Mushroom Cream Sauce

Smoked BBQ Brisket

Smoked Beef Brisket, BBQ Glaze

Brandy Glazed Pork Loin

Center Cut Pork Loin, Marinated 24 hours, Served with Caramelized

SIDES PLATED OR BUFFET

Garlic Rice Pilaf

Red Hot Potatoes

Sautéed Seasonal Vegetables

Creamy Red Beans & Rice

Caramelized Onions, Spiced Pecans

Garlic Mashed Potatoes/Glazed Sweet Pot

Corn & Tasso Maque Choux

Tasso Mac & Cheese

BUILD YOUR OWN STATIONS

Burger/Slider

Build your own traditional toppings and sauces
(Choice of Two)
Beef, Chicken, Sloppy, Veggie, Crab Cake

Crostini/Bruschetta

Marinated tomatoes, Olive Salad, Basil, Olive Oil,
Tapenade, Balsamic Glaze, Crumbled Feta, Mozzarella

Whipped Potato Station- Served in mini Martini glass

Whipped Butter Cream Potatoes, Whipped Sweet Potatoes
Colby Cheese, Bacon, Sour Cream, Chives, Brown Sugar Glaze
Baby Marshmallows, Cinnamon Butter, Garlic Butter

Beer Battered French Fries- Served in a French Fry Sleeve

Colby Cheese, Bacon, Sour Cream, Chives, Pimento Cheese Sauce
Parmesan Cheese, Truffle oil

Mac (&Cheese)

Colby Cheese, Parmesan, Smoked Gouda, Bacon, Chives

Pasta

Made to Order
Marinara, Alfredo, Pecan Pesto, Bolognese, Lemon Butter
White Wine Butter Sauce
Seasonal Fresh Veggies
ADD CHICKEN OR SHRIMP

Tacos

Pork, Carne Asada, Chicken
Pico De Gallo, Cotija Cheese, Avocado Cream
Assorted Salsas