

Weddings

Hand Passed Hour D' Oeuvres- HOT

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

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

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

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

Strawberry Salad

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

Farmers Garden Salad

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

Presentations

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

Chocolate Covered Apple Smoked Bacon-

Thick Slices of Apple Smoked Bacon Dipped in and Covered in milk Chocolate and dark Chocolate drizzled with white chocolate, maple syrup and topped off with locally roasted pecans and walnuts

SOUPS & GUMBOS

Corn & Crab Bisque

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

Loaded Baked Potato

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

Crawfish & Corn Bisque

Corn and crawfish Bisque with a hint of cream.

PASTA- Action Stations 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, Angle Hair Pasta

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

ENTREES- Buffet

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 or Blackened Chicken Breast

Boneless skinless chicken breast, marinated 12 hours, grilled or blackened

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

FRESH 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 than 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. Served with condiments

Beinevenue Po-Boy Station- made on site

Local fresh French Bread and Condiments

Choose 2

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

Fresh Fish Offerings

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 Seasonal Fish 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

Simple Grilled Salmon

Garlic Herb Butter

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

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

Sides Plated or Buffet

Garlic Rice Pilaf

Red Hot Potatoes

Sautéed Seasonal Vegetables

Tasso Mac & Cheese

Roasted Sweet Potatoes

Caramelized Onions, Spiced Pecans

Garlic Mashed Potatoes

Corn & Tasso Maque Choux

Roasted Pecan Cole Slaw

Mushroom & Asparagus Quinoa

Rosemary Grits

Shaved Brussels Sprout Salad

Glazed Mashed Sweet Potatoes

Smothered Okra

Jasmine Rice

Creamy Red Beans & Rice

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

Shrimp & Grits

BBQ Shrimp Sauce, Creole Andouille Sauce, Grillades Sauce,
Colby Cheese, Crisp Bacon, Roasted Corn,

Desserts

Cheese cake squares

Bite size squares topped with fresh strawberry and blueberry puree' and caramel and chocolate sauce

White Chocolate Bread Pudding with Warm Butter Whiskey sauce

Traditional Bread Pudding covered in Frangelico sauce