

Cocktail Party

Passed Hors d'Oeuvres

Tuna Tartare *with Seaweed Salad, Ginger Vinaigrette, Tobiko, and Wonton Chips*
Smoked Duck & Tasso Spring Rolls *with Pepper Jelly Dipping Sauce*
Caprese Salad Skewers *with Balsamic Vinegar Reduction*
Coconut Shrimp *with Pepper Jelly Glaze*
Creole Meat Pies *with Honey Mustard Sauce*

Stationary Appetizers

Charcuterie + Artisanal Cheese Tray
Brie en Croute *with Roasted Garlic and Fruit Compote*
Smoked Duck & Andouille Gumbo *with White Rice*

Stationary or Passed Desserts

Pecan Tartlets
White Chocolate Bread Pudding Bites

Buffet

Stationary Appetizers

Smoked Chicken Salad Sliders *with Cherry Jam and Duck Cracklin on Hawaiian Sliders*
Bacon Wrapped Shrimp *with Spicy Honey Glaze*

Buffet

Smoked Pulled Brisket *with Horseradish Sauce or Beef Au Jus*
Chicken Macque Choux Pasta *with Creamy Corn Macque Choux, Parmesan, and Penne*
Smother Creole Green Beans *with Tasso*
Bluesiana Salad *with Walnuts, Bleu Cheese Crumbles, Cranberries, and Raspberry Vinaigrette*
Sweet Potato Hash *with Jalapeno and Tasso*

Dessert

White Chocolate Bread Pudding Bites

Plated

Passed Hors d'Oeuvres

Coconut Shrimp *with Pepper Jelly Glaze*
Crispy Prosciutto Deviled Eggs
Smoked Salmon Pastrami Bruschetta *with Dijon Aioli and Radish Salad*

Salad

Seasonal House Salad *with Goat Cheese, Berries, Hearts of Palm, and Pecan Vinaigrette*

Soup

Turtle Soup *with Sherry and Crumbled Egg*

Entrees

Lobster Pasta *with Spinach, Shaved Fennel, Lemon Cream Sauce, Linguini*
Beef Tenderloin *with Creole Green Beans and Mashed Potatoes*

Dessert

Crème Brulee