

Cocktail Reception Menus

(For groups of 20 or more.)

****Subject to Seasonal Availability.**

Hors d'oeuvre Menu Selection #1

\$44 Per Person

Iced Display of Boiled Shrimp - *seasoned boiled Gulf shrimp served with cocktail and remoulade sauce*
Fire Roasted Beef Tenderloin - *sliced and served with soft rolls, horseradish cream, and a sweet onion marmalade*
Crawfish Pasta** - *with fresh tomatoes and mushrooms with a sauce pomodoro over pasta*
Crabmeat & Andouille Cheesecake - *mascarpone smoked paprika mousse, with croustades*
Oyster Bisque - *seafood veloute with Gulf oysters*
Brie En Croute - *baked in puff pastry with seasonal fruit preserves, served with croustades*
Sun-Dried Tomato Torte - *with toasted pecans served with croustades*
Grilled Asparagus & Fire Roasted Red Peppers - *served with saffron aioli*
Assorted Pick-Up Pastries
Sweet Potato Chips - *lightly dusted with extra-fine confectioner's sugar*

Hors d'oeuvre Menu Selection #2

\$38 Per Person

Sweet Potato Crusted Chicken Tenders - *with Tabasco honey mustard*
Fire Roasted Pork Tenderloin - *served with soft rolls, horseradish cream, and a sweet onion marmalade*
Louisiana Crawfish & Cornbread Cakes** - *with citrus beurre blanc*
Spinach & Roasted Artichoke Dip - *served hot with croustades*
Shrimp Pasta - *with fresh tomatoes and mushrooms with a sauce pomodoro over pasta*
Grilled Asparagus with Fire Roasted Red Pepper - *served with saffron aioli*
Artisan Cheese Board, *with fresh seasonal fruits and berries*
Crabmeat Avery Island - *lump crabmeat in a white remoulade: served with croustades*
Assorted Pick-Up Pastries
Sweet Potato Chips - *lightly dusted with extra-fine confectioner's sugar*

Hors d'oeuvre Menu Selection #3

\$32 Per Person

Rosemary & Goat Cheese Torte - *topped with local fig preserves, served with croustades*
Fire Roasted Pork Tenderloin - *served with soft rolls, horseradish cream, and a sweet onion marmalade*
Crab & Boursin Dip - *served hot with croustades*
Mini Natchitoches Meat Pies - *with pepper jelly vinaigrette*
Shrimp & Guacamole Martini - *layers of black bean and corn salsa, shrimp, Guacamole, cilantro lime cream, and fresh tortilla chips*
Marinated Grilled Chicken Pasta - *with sun-dried tomatoes and white wine cream sauce*
Blanched Seasonal Vegetables - *served with a saffron aioli*
Louisiana Crawfish & Cornbread Cakes** - *with citrus beurre blanc*
Assorted Pick-Up Pastries
Sweet Potato Chips - *lightly dusted with extra-fine confectioner's sugar*

Prices Do Not Bar Service

(Price Subject to 9% Sales tax and 20% service charge)

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Cocktail Reception Menu

\$28 Per Person

Louisiana Jambalaya

made with chicken, pork and Andouille sausage

Stuffed Mushrooms

button mushrooms with seafood stuffing topped with citrus beurre blanc

Creole Mustard & Cornmeal Crusted Catfish

served with dill jalapeño tartar sauce

Chicken Salad Croissants

Juban's rotisserie chicken salad served on fresh croissants

Grilled Fresh Seasonal Vegetable Crudités

includes pickled specialties, served with saffron aioli

Display of Assorted Spreads

Boursin and Bleu Terrine with port wine and strawberry preserves

Sun-Dried Tomato Torte with toasted pecans

Specialty Pâtés with croustades

Spinach and Roasted Artichoke Dip

served hot with croustades

Juban's Bread Pudding and Assorted Pick-Up Pastries

classic bread pudding with a rum sauce

accompanied by assorted pick-up sweets

Sweet Potato Chips

with confectioners sugar

Ice Tea and Community Coffee

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