

Marché

Reception Menus

Option A

Station Displays

Imported and American Cheeses

Seedless Grapes, Assorted Nuts, Thins and Flatbreads

Baked Baby Brie en Croute (8oz Wheel)

Seasonal Fillings may include:

Spring / Summer – Honey Raspberry & Almond

Late Summer – Roasted Fig & Walnut

Fall – Roasted Pear and Walnut, Brandied Apple and Pecan, Spiced Cranberry and Walnut

Winter – Satsuma Jalapeno Marmalade

Passed Hors d'oeuvres (2 hours)

Choice of Four

Chilled

Truffle Goat Cheese Mousse

Dried Fig & Walnut Crostini, Beets, Roasted Garlic Honey

Roasted Vegetable Crostini

Eggplant, Roast Peppers, Arugula, Whipped Feta

Spicy Boiled LA Gulf Shrimp

Celeriac Remoulade, English Cucumber GF

Roasted Tomato Crostini

Fresh Ricotta, Basil Chips

Hot

Artichoke Fritti

Shaved Pecorino, Lemon Aioli

Eggplant Frites

Shaved Pecorino, Lemon Aioli

LA Gulf Crab Beignets

Smoked Tomato Aioli

Chicken and Vegetable Won Ton

Ginger Shoyu Dip

Salad Station

Choice of One

Creole Caesar Salad

Garlic Crouton, Shaved Reggiano Parmigiano, Creole Mustard Caesar Dressing

Baby Iceberg Wedge

*with Crumbled Blue Cheese, Benton's Bacon, Tomato, Radishes, Red Onion,
Buttermilk Ranch Dressing*

Hearts of Romaine and Radicchio

*Tomato, Bacon Crisps, Chopped Egg, Garlic Croutons, Shaved Reggiano Parmigiano,
Lemon Peppercorn Dressing*

Pasta Station

Choice of One

(Add a 2nd Selection for \$7.00++)

Baked Pasta - with Tomato, Cream and Five Cheeses

Crawfish Or Shrimp Fusilli - Cream, Tomato and Green Onion

Penne Arrabiatta with Shrimp or Crab

Carving Station

Choice of One

Smoked Harris Ranch Beef Brisket

Roasted Onion Gravy, Roasted Garlic Mustard, Soft Rolls

Local Honey, Rosemary & Garlic Glazed Niman Ranch Pork Loin

Roasted Apples, Pork Jus, Grain Mustard, Soft Rolls

Boudin Stuffed Niman Ranch Pork Loin

Pork Gravy, NOLA Brown Ale Mustard, Chow Chow, Soft Rolls

Tanglewood Farm Herb Roasted Turkey

Cranberry Compote, Sage Gravy, Soft Rolls

Bourbon & Cane Syrup Glazed Smoked Country Ham

Ham Hock Gravy, Stone Fruit Mostarda, Soft Rolls

Add \$175.00 carver fee

Dessert Station

Choice of One

Warm Creole Bread Pudding

Crème Anglaise, Amber Rum Caramel Sauce

Assorted Miniature Dessert Displays

Price: \$75.00 per person, plus 22% service and 10.45% tax

(service charge is subject to 10.45% tax)

Option B
Station Displays

Select 2

Imported and American Cheeses

Seedless Grapes, Assorted Nuts, Thins and Flatbreads

Brie Trio

Pecan Praline, Seasonal Fruit, Wild Mushroom and Herb

Mediterranean Table

A variety of sliced cured meats and imported cheeses accompanied by assorted olives, roasted marinated vegetables, eggplant caponata, roasted garlic hummus, artisan country breads and focaccia

Passed Hors d'oeuvres (2 hours)

Choice of Five

Chilled

Truffle Goat Cheese Mousse

Dried Fig & Walnut Crostini, Beets, Roasted Garlic Honey

Roasted Vegetable Crostini

Eggplant, Roast Peppers, Arugula, Whipped Feta

Spicy Boiled LA Gulf Shrimp

Celeriac Remoulade, English Cucumber GF

Roasted Tomato Crostini

Fresh Ricotta, Basil Chips

Prime LA Legacy Beef Carpaccio

Garlic Crostini, Kale Caesar, Shaved Reggiano Parmigiano

Smoked Kendallbrook Salmon

Cornmeal Blini, Crème Fraiche, Caviar GF

Yellow Fin Tuna Nicoise Tartar

Gaufrette Potato, Caviar

Yellow Fin Tuna Tartar

Avocado, Ponzu, Tobikko, Won Ton Crisp

Duck Liver Mousse

Sauterne Gelee, Petit Toast

Hot

Artichoke Fritti

Shaved Pecorino, Lemon Aioli

Eggplant Frites

Shaved Pecorino, Lemon Aioli

LA Gulf Crab Cakes

White Remoulade Sauce, Micro Salad

Pulled Duck Spring Rolls

Mandarin Mostarda

Crispy LA Gulf Oysters

LA Gulf Crab Beignets

Smoked Tomato Aioli

Chicken and Vegetable Won Ton

Ginger Shoyu Dip

Pickled Okra Tartar Sauce

Beef Tenderloin

Boursin Rangoon

Garlic Grilled LA Gulf Shrimp Brocheta

Smoked Paprika Aioli

Soup Station

Choice of One

Roast Duck and Andouille Gumbo

with LA Popcorn Rice

Seafood Okra Gumbo

with LA Popcorn Rice

Seasonal Soups

Spring – Creamy Asparagus with crème fraiche and blossoms

Summer – Creole Tomato & Fennel

Fall – Butternut Shrimp Bisque with Smoked Pepitas

Winter – Parsnip and Potato Puree with Fried Leeks

Pasta Station

Choice of One

(Add a 2nd Selection for \$7.00++)

Baked Pasta - with Tomato, Cream and Five Cheeses

Crawfish Or Shrimp Fusilli - Cream, Tomato and Green Onion

Penne Arrabiatta with Shrimp or Crab

Mezzi Rigatoni with Veal Bolognese

Orecchiete with Italian Sausage and Broccoli Rabe

Marche` Classics

Choice of One

Roast Chicken & Andouille Jambalaya

LA Gulf Shrimp or Crawfish Etouffee

LA Gulf Shrimp Creole with LA Popcorn Rice

Creole Red Beans & LA Popcorn Rice

Carving Station

Choice of One

Smoked Harris Ranch Beef Brisket

Roasted Onion Gravy, Roasted Garlic Mustard, Soft Rolls

Local Honey, Rosemary & Garlic Glazed Niman Ranch Pork Loin

Roasted Apples, Pork Jus, Grain Mustard, Soft Rolls

Boudin Stuffed Niman Ranch Pork Loin

Pork Gravy, NOLA Brown Ale Mustard, Chow Chow, Soft Rolls

Tanglewood Farm Herb Roasted Turkey

Cranberry Compote, Sage Gravy, Soft Rolls

Bourbon & Cane Syrup Glazed Smoked Country Ham

Ham Hock Gravy, Stone Fruit Mostarda, Soft Rolls

Garlic Roast Boneless Harris Ranch Rib of Beef

Horseradish Cream, Beef Jus, Soft Rolls

Add \$175.00 carver fee

Dessert Station

Choice of One

Bananas Foster

Butter, Brown Sugar and Rum Flambeed Bananas Served Over Vanilla Ice Cream

Warm Creole Bread Pudding

Crème Anglaise, Amber Rum Caramel Sauce

Assorted Miniature Desserts Display

Price: \$85.00 per person, plus 22% service and 10.45% tax

(service charge is subject to 10.45% tax)

Option C
Station Displays
Select 2

American Artisan Cheeses

Seasonal Fruit, Assorted Nuts, Local Honey, Artisan Breads and Thins

Brie Trio

Pecan Praline, Seasonal Fruit, Wild Mushroom and Herb

Mediterranean Table

A variety of sliced cured meats and imported cheeses accompanied by assorted olives, roasted marinated vegetables, eggplant caponata, roasted garlic hummus, artisan country breads and focaccia

Chilled LA Seafood Table

*Spicy Boiled Shrimp, Marinated Crab Fingers and Smoked Tuna Dip
Served with cocktail sauce, remoulade sauce, lemon, Tabasco, horseradish, assorted crackers and thins*

Passed Hors d'oeuvres (2 hours)

Choice of Six

Chilled

Truffle Goat Cheese Mousse

Dried Fig & Walnut Crostini, Beets, Roasted Garlic Honey

Roasted Vegetable Crostini

Eggplant, Roast Peppers, Arugula, Whipped Feta

Spicy Boiled LA Gulf Shrimp

Celeriac Remoulade, English Cucumber GF

Roasted Tomato Crostini

Fresh Ricotta, Basil Chips

Duck Liver Mousse

Smoked Redfish Rilletes

Toasted French Bread, Mustard Pickled Red Onion, Shaved Radish

Artichoke Fritti

Shaved Pecorino, Lemon Aioli

Eggplant Frites

Shaved Pecorino, Lemon Aioli

LA Gulf Crab Cakes

White Remoulade Sauce, Micro Salad

Pulled Duck Spring Rolls

Mandarin Mostarda

Crispy LA Gulf Oysters

Pickled Okra Tartar Sauce

Prime LA Legacy Beef Carpaccio

Garlic Crostini, Kale Caesar, Shaved Reggiano Parmigiano

Smoked Kendallbrook Salmon

Cornmeal Blini, Crème Fraiche, Caviar GF

Yellow Fin Tuna Nicoise Tartar

Gaufrette Potato, Caviar

Yellow Fin Tuna Tartar

Avocado, Ponzu, Tobikko, Won Ton Crisp

Sauterne Gelee, Petit Toast

Can be gluten free served on cucumber

Chilled LA Lump Crab Ravigote

Buttered Brioche, Micro Celery GF/Cucumber

Hot

LA Gulf Crab Beignets

Smoked Tomato Aioli

Chicken and Vegetable Won Ton

Ginger Shoyu Dip

Beef Tenderloin

Boursin Rangoon

Garlic Grilled LA Gulf Shrimp Brocheta

Smoked Paprika Aioli

Wild Mushroom Toast

Country Bread, Crème Fraiche, Truffle Essence, Thyme leaves

Soup Station

Choice of One

Roast Duck and Andouille Gumbo

with LA Popcorn Rice

Seafood Okra Gumbo

with LA Popcorn Rice

New Orleans Turtle Soup

with Sherry and Chopped Egg

Seasonal Soups

Spring – Creamy Asparagus *with crème fraiche and blossoms*

Summer – Creole Tomato & Fennel

Fall – Butternut Shrimp Bisque *with Smoked Pepitas*

Winter – Parsnip and Potato Puree *with Fried Leeks*

Pasta Station

Choice of One

(Add a 2nd Selection for \$7.00++)

Baked Pasta - *with Tomato, Cream and Five Cheeses*

Crawfish Or Shrimp Fusilli - *Cream, Tomato and Green Onion*

Penne Arrabiatta *with Shrimp or Crab*

Mezzi Rigatoni *with Veal Bolognese*

Orecchiete *with Italian Sausage and Broccoli Rabe*

Baked Pasta with Roasted Pumpkin *(Fall/Winter)*

Pancetta, Sage and Three Cheeses

Gemelli with Crab, Asparagus and Wild Mushrooms

Marche` Classics

Choice of One

Roast Chicken & Andouille Jambalaya

LA Gulf Shrimp or Crawfish Etouffee

LA Gulf Shrimp Creole with LA Popcorn Rice

Creole Red Beans & LA Popcorn Rice

Carving Station

Choice of One

Smoked Harris Ranch Beef Brisket

Roasted Onion Gravy, Roasted Garlic Mustard, Soft Rolls

Local Honey, Rosemary & Garlic Glazed Niman Ranch Pork Loin

Roasted Apples, Pork Jus, Grain Mustard, Soft Rolls

Boudin Stuffed Niman Ranch Pork Loin

Pork Gravy, NOLA Brown Ale Mustard, Chow Chow, Soft Rolls

Tanglewood Farm Herb Roasted Turkey

Cranberry Compote, Sage Gravy, Soft Rolls

Bourbon & Cane Syrup Glazed Smoked Country Ham

Ham Hock Gravy, Stone Fruit Mostarda, Soft Rolls

Garlic Roast Boneless Harris Ranch Rib of Beef

Horseradish Cream, Beef Jus, Soft Rolls

Onion Ash Crusted Harris Ranch Beef Tenderloin

Horseradish Cream, Beef Glace, Brioche Rolls

Slow Roasted Beef Steamship Round

Madeira Mushroom Jus, Roasted Garlic Aioli, Brioche Rolls

Add \$175.00 carver fee

Presented Items

Choice of One

Fresh Fish & Seafood

New Orleans BBQ Shrimp and Stone Ground Grits

Pan Roasted Baka Frost Salmon

Smoked Mustard Crust, Lemon Vinaigrette

Pan Roasted Gulf Fish – prepared with your choice of sauce

Smoked Tomato Butter Sauce, Pinot Gris & Chervil Butter Sauce, Champagne Butter Sauce

Low Country Shrimp and Stone Ground Grits

with Benton's Bacon and Green Onion

Creole Bouillabaisse

LA Gulf Shrimp, Fish and Crabmeat gently stewed with tomato, white wine and local seasoning

Pan Roasted Redfish - prepared with your choice of sauce

Smoked Tomato Butter Sauce, Pinot Gris & Chervil Butter Sauce, Champagne Butter Sauce

Chicken

Joyce Farm Chicken Clemenceau

Mushrooms, Peas, Brabant Potatoes, White Wine Garlic Sauce

Boudin Stuffed Joyce Farm Chicken Breast

Chicken Gravy

Side Dishes

Choice of One

(Add a 2nd Selection for \$6.00++)

Boursin Creamed Spinach

Roasted Corn Macque Choux

French Beans with Toasted Almond Butter

Caramelized Leek Mashed Potatoes

Praline Sweet Potatoes

Roasted Asparagus with Lemon and Shaved Reggiano Parmigiano

Creamed Tuscan Kale

Roasted Mediterranean Vegetables

Sea Salt Roast Fingerling Potatoes

Dessert Station

Choice of One

Bananas Foster

Butter, Brown Sugar and Rum Flambeed Bananas Served Over Vanilla Ice Cream

Warm Creole Bread Pudding

Crème Anglaise, Amber Rum Caramel Sauce

Seasonal Fruit Crepes

Assorted Miniature Desserts Display

Price: \$95.00 per person, plus 22% service and 10.45% tax

(service charge is subject to 10.45% tax)

Optional Additions

LA Gulf Oyster Bar

Fresh LA oysters shucked to order served with cocktail sauce, lemon, Tabasco, horseradish and saltines

\$250.00 per sack (80-90 per sack)

\$175.00 shucker fee

Salads

Creole Caesar Salad

Garlic Crouton, Shaved Reggiano Parmigiano, Creole Mustard Caesar Dressing

\$8.00++

Baby Iceberg Wedge

with Crumbled Blue Cheese, Benton's Bacon, Tomato, Radishes, Red Onion,

Buttermilk Ranch Dressing

\$8.50++

Hearts of Romaine and Radicchio

Tomato, Bacon Crisps, Chopped Egg, Garlic Croutons, Shaved Reggiano Parmigiano,

Lemon Peppercorn Dressing

\$8.50++

Endive and Arugula

Crumbled Blue Cheese, Toasted Pecans, Sliced Apple, Marche Vinaigrette

\$8.25++

Seasonal Salads

Fall /Winter – Watercress, Endive and Roasted Pear

Crumbled Blue Cheese, Toasted Pecans, Marche Vinaigrette

\$8.00++

Spring - LA Strawberry and Goat Cheese

Baby Spinach, Toasted Walnuts, Strawberry Vinaigrette

\$8.50++

Summer - Creole Tomato Panzanella

Torn Sour Dough, Red Onion, Basil Leaves, Tuscan Olive Oil

\$8.50++

Summer - Heirloom Tomato & Burratini Caprese

Aged Balsamic, Tuscan Olive Oil, Basil Leaves

\$8.25++

Desserts

Balcony/Courtyard

Beignet and Coffee Station

\$10.00 ++

Cocktail Packages

prices are based on three hours

St. Louis

*Bud Light, Miller Lite, Blue Moon, and Abita Amber
Red and White House Wine*

\$32 per person, plus 22% service charge and 10.45% tax.

Each additional hour \$11 per person, plus 22% service charge and 10.45% tax.

Chartres

*Bud Light, Miller Lite, Blue Moon, and Abita Amber
Red and White House Wine*

*Call Liqour Brands: Absolut Vodka, Beefeater Gin, Bacardi Rum, Altos Olmeca Tequila,
Jim Beam, and Dewar's White Label Scotch*

\$36 per person, plus 22% service charge and 10.45% tax.

Each additional hour \$12 per person, plus 22% service charge and 10.45% tax.

Royal

*Bud Light, Miller Lite, Blue Moon, and Abita Amber
Red and White House Wine, Sparkling Cava*

*Premium Liqour Brands: Reyka Vodka, Bombay Dry Gin, Bacardi 8 Rum,
Milagro Tequila, Knob Creek, Maker's 46, and Chivas Regal Scotch*

\$42 per person, plus 22% service charge and 10.45% tax.

Each additional hour \$14 per person, plus 22% service charge and 10.45% tax.

Bourbon

*Bud Light, Miller Lite, Blue Moon, and Abita Amber
Red and White House Wine, Sparkling Cava*

*Super Premium Liqour Brands: Grey Goose Vodka, Hendrick's Gin, Patron Silver Tequila,
Bacardi 8 Rum, Maker's Mark, Amador Chardonnay Barrel Bourbon, and Glenlivet 12yr. Scotch*

\$46 per person, plus 22% service charge and 10.45% tax.

Each additional hour \$16 per person, plus 22% service charge and 10.45% tax.

(Service charge is subject to 10.45% tax)