

# Sample Cocktail Reception Menu

## - PASSED HORS D' OEUVRES -

### **Ahi Tuna Tataki**

*Daikon carrot salad, ponzu, tobiko caviar*

### **Grilled Baby Lamb Chops**

*Mint salsa verde*

### **Caramelized Onion Tarts**

*Goat cheese, roasted tomato*

### **Duck & Wild Mushroom Spring Rolls**

*Hoisin chili dip*

### **Crispy Louisiana Oysters**

*Tasso caper tartar*

## - DISPLAYS -

### **Artisan Cheeses**

*Selection of artisan cheeses accompanied by homemade fruit spreads, roasted garlic honey, assorted nuts, olives, baguette slices, flatbreads and thins*

### **Louisiana Chilled Seafood and Raw Bar**

*Raw Oysters on the Half Shell, Spicy Boiled Shrimp, Marinated Crab Fingers and Smoked Tuna Dip  
Served with cocktail sauce, remoulade sauce, lemon, Tabasco, horseradish, assorted crackers and thins*

### **New Orleans Charcuterie**

*A variety of hand made sausages and local specialty meats with  
Creole and Dijon mustards, house made pickled vegetables and chow chows*

## - CARVING -

### **Roast Tenderloin of Beef**

*Horseradish cream, red onion confit and brioche buns*

### **Herb Roasted Tanglewood Farms Chicken Breast**

*Wild mushrooms and roasted garlic jus*

## - SWEETS -

### **Chocolate Bonbons**

### **Lemon Berry Tarts**

### **Profiteroles**

**Cake Bites:** Coconut Cream • Chocolate Doberge