



# WEDDING MENU PACKAGES

## PASSED HORS D'OEUVRES

(FOR OPTION 1 OR 2) PLEASE SELECT 3

**SPICY BOILED SHRIMP REMOULADE**  
*on cucumber rounds*

**CRISPY FRIED OYSTERS**  
*lemon caper sauce*

**TUNA & AVOCADO TARTARE**  
*in a sesame cone, wasabi tobiko*

**OVEN ROASTED  
TOMATO BRUSCHETTA**  
*fontina and fresh basil*

**JERK CHICKEN SALAD**  
*on plantain chip with  
Caribbean fruit salad*

**WARM BOURSIN CHEESECAKE**  
*sun-dried tomato tapanade*

**PETITE SALMON CAKES**  
*white remoulade*

**CRISPY BOUDIN BALLS**  
*creole mustard crema*

**ARTICHOKE or  
EGGPLANT FRITTERS**  
*lemon aioli, grated pecorino*

### OPTION 1

**NEW ORLEANS CHARCUTERIE BOARD**  
*an assortment of local handmade sausages  
accompanied by pickled vegetables,  
mustards and heritage breads*

**BAKED BRIE TRIO**  
*seasonal fruit compote in flaky pastry  
pear jam and walnuts in phyllo  
thyme-roasted mushrooms au natural  
served with heritage breads and crackers*

**GARLIC-HONEY GLAZED PORK LOIN**  
*seasonal fruit chutney, heritage soft rolls*

**OR**  
**ROAST TURKEY BREAST**  
*herb butter basted with pan gravy, seasonal chutney*

**GREEN BEANS** *with toasted almond butter*

**BBQ SHRIMP & GRITS**  
*New Orleans style BBQ shrimp & creamy stone ground grits*

**\$38.00 per person**

### OPTION 2

**BISTRO TABLE**  
*assorted cheeses with cured meats  
and local sausages, chef's choice of 2 dips, olives,  
assorted crackers and breads*

**GUMBO YA-YA**  
*Louisiana popcorn rice*

**HERITAGE SALAD**  
*mixed greens, goat cheese, spiced pecans,  
honey balsamic vinaigrette*

**SMOKED BEEF BRISKET**  
*onion gravy, heritage soft rolls*

**MASHED YUKON GOLD POTATOES**  
**OR**  
**PARMESAN ROASTED POTATOES**

**GARLIC GRILLED VEGETABLES**

**\$42.00 Per Person**

RALPH BRENNAN  
**CATERING  
&EVENTS**

*\*Sample menu subject to change; prices do not include tax, labor or rental fees*



## OPTION 3

### PASSED HORS D'OEUVRES

PLEASE SELECT 4

**DUCK & WILD MUSHROOM SPRING ROLLS** *hoisin sauce*

**CRYSTAL OYSTERS** *crystal "buffalo" sauce, blue cheese*

**ARTICHOKE & FETA TARTS**

**GRILLED GULF SHRIMP SKEWERS**

**PRIME BEEF CARPACCIO** *garlic crisp, arugula, truffle aioli, shaved parmigiano*

**BRIE & CANDIED PECAN PASTRY PUFFS**

**SESAME SEARED TUNA** *with daikon salad and wasabi caviar*

**SALMON CAKES** *white remoulade*

**LUMP CRAB RAVIGOTE** *on cucumber*

**PULLED PORK SLIDERS** *smoky mayo & spicy slaw*

## DISPLAY

### **BABY ICEBERG WEDGE SALAD**

*grape tomatoes, red onion, apple wood smoked bacon crisps, crumbled blue cheese dressing*

### **GARLIC ROAST BONELESS RIB OF BEEF**

*horseradish cream, heritage soft rolls*

### **PAN ROASTED GULF FISH**

*lemon butter sauce*

### **GRILLED ASPARAGUS**

### **PARMESAN ROASTED FINGERLING POTATOES**

**\$46.00 Per Person**



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# MENU PACKAGE ENHANCEMENTS

## SOUPS

**SEAFOOD GUMBO \$6**  
**CHICKEN & ANDOUILLE GUMBO \$5**

## CHILLED SEAFOOD

**LOUISIANA OYSTER BAR**  
*local oysters, cocktail sauce, horseradish,  
lemons, tabasco, saltines*  
\$6.50/person (3 per person)

*OYSTER SHUCKER [ \$125 for 3 hours ]*

**SPICY BOILED SHRIMP**  
*remoulade and cocktail sauce \$10 (4 per person)*

## SPECIALTY STATIONS

**RISOTTO STATION**  
*Wild mushroom, asparagus & reggiano parmigiano  
Louisiana Gulf shrimp, baby artichoke & white wine  
Butternut squash, pancetta & two cheeses*  
\$7 each

**MACARONI & CHEESE**  
*choice of...  
creamy cheddar & bacon  
wild mushroom, truffle cream & two cheeses*  
\$6 each

**BISTRO TABLE**  
*An array of sliced cured meats, sausages & cheeses  
roasted garlic hummus & smoked eggplant dips,  
accompanied by country style olives,  
rosemary focaccia, parmesan flatbread & crackers displayed  
on rustic boards (feeds 40)*  
\$200 (minimum of 40)

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These are suggested menu packages only. We are happy to customize a menu for your event. Some menu items are seasonal and you will be notified if the item is not available and offered an alternative.

Pricing does not include labor charges, which are applicable in lieu of gratuity and/or service charge. Labor is based on length of event and the number of staff needed depending on your menu and includes a captain, servers, bartenders, bussers and scullery.

Rentals are based on your needs and include tables, chairs, china, flatware, glassware, linen and buffet equipment.

Rentals may also include kitchen equipment charges as needed to facilitate your food service and varies depending on the venue.

We will provide an estimate on your proposal however this price is subject to change when details are finalized.

Some items may not be feasible at all venues. We will gladly suggest an alternative menu item if needed.

RALPH BRENNAN  
**CATERING**  
&EVENTS

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