

A SOUTHERN PLANTATION RECEPTION

On Display

Belgian Endive

Maytag Bleu, Shallot Orange Jam, Walnuts

Brie En Croute

California Sun Dried Fruit Compote, Crostinis

In House Pecan Wood Smoked Salmon

Traditional Garnishes, Toast Points

Jumbo Lump Crabmeat and Roasted Red Pepper Cheesecake

Walnut Crust, Lavosh

Louisiana Charcuterie

Artisan Andouille, Boudin, Duck Breast

Moo Shu Pork

Asian Vegetables, Crisp Wontons

Panko Crusted Jumbo Lump Crab Cakes

Sweet Potato, Asian Dipping Sauce

Shrimp, Artichoke and Spinach Mornay

Crisp Pitas

Carving Station

Garlic and Thyme Encrusted Steamship Round of Beef

Madeira au jus, Petite Pan, Artisan Rolls

or

Honey Brined Pork Loin

Dried Apricot, Brandy au jus, Petite Pan, Artisan Rolls

Hand Passed Hors d'oeuvres

Select 6

Chargrilled Oysters

Cajun Crawfish Pies

Tangy Marinated Crab Fingers

Chicken Sate', Peanut Sauce

Avocado, Citrus, Jumbo Lump Crab Canapé

Jumbo Lump Crab Tabouleh, Crisp Pitas

Crab Ravigote, Toast Rounds

Carter Crabmeat Beignets

Natchitoches Meat Pies

Chicken Tenders, Steen's Mustard

Crisp Catfish Strips, Rémooulade Sauce

Crawfish Rémooulade Pirouges

Eggplant Capanata Croutons

White Bean Hummus, Tasso, Crostinis

Tuna Tataki, Ponzo Cucumber, Toasted Sesame Seeds

Jumbo Boiled Gulf Shrimp, Cocktail Sauce

Beef Tenderloin and Horseradish, French Rounds