



# Cocktail Party Menu

## BASE PACKAGE

**\$24 per person**

*Minimum 25 People*

*Choice of five items – Replenished for 1 ½ hour*

- Seasonal Vegetable, Cheeses and Dips
- Salmon Rilletes, Sea Salt Crostini, Dill Crème Fraiche
- Ham & Gruyere Monte Cristo with Blueberry Compote
- Muffaletta Finger Sandwiches
- Bourguignon Pot Roast Bruschetta, Boursin, Toasted Baguette
- Mushroom Duxelle & Gorgonzola Tartlets
- Roasted Tomato & Fresh Mozzarella Bruschetta
- Chimichurri Chicken Salad Phyllo Cups
- Chicken Quesadilla, Fire Roasted Peppers & Onions, Sour Cream
- Hummus, Fresh Warm Pita

## PREMIUM PACKAGE

**\$38 per person**

*Minimum 25 People*

*Choice of any seven items from the selections above and below - Replenished for 2 hours*

- Ahi Tartare, Sushi Rice, White Truffle Wasabi Mayo, Capers
- Mini Crab Cake, House Remoulade
- Peppered Diver Scallop, Carrot Puree, Cilantro Oil
- Shrimp Ceviche, Onion, Jalapeno, Scallion, Cilantro
- Beef Carpaccio, Lemon, Truffle Oil, Shaved Piave

All parties subject to 7% sales tax and 2% administrative fee



## **CARVING STATION**

**\$20 per person, Minimum 20 Guests**

*Choose 2 Proteins*

*Carving station includes assorted rolls, butter and sauces*

- Salt Crusted Prime Rib
- Roasted Porkloin
- Roast Turkey
- Herb Crusted Lamb
- Porchetta

## **DESSERT STATION**

**\$12 per person**

*Choose 4 items*

*Additional selections \$3 each per person*

- Strawberry Tuxedos (seasonal)
- Seasonal Fruit Tart
- Assorted Truffles
- Seasonal Cheesecake
- Flourless Chocolate Cake
- Seasonal Mini Pies

## **Custom Cakes & Desserts**

**Add something extraordinary to your event with a customized cake or dessert created in house by Pastry Chef. Special dessert requests can be arranged through the Big Y Group event planner.**

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## Sit Down Dinner

<b>Three Course:</b> Starter, Main and Dessert	\$45 per person
<b>Three Course</b> with Hors D'oeuvres	\$55 per person
<b>Four Course:</b> Soup, Salad, Main and Dessert	\$60 per person
<b>Four Course</b> with Hors D'oeuvres	\$65 per person

### HORS D'OEUVRES

(Choose three)

- Salmon Rillettes, Sea Salt Crostini, Dill Crème Fraiche
- Shrimp Ceviche Spoons
- Ahi Tartare, Sushi Rice, White Truffle Wasabi Mayo, Capers
- Bourguignon Pot Roast Bruschetta, Boursin, Toasted Baguette
- Roasted Tomato & Mozzarella Bruschetta
- Mushroom Duxelle & Gorgonzola Tartlets

### STARTERS

#### NOLA SALAD

Baby Lettuces, Candied Pecans, Tomato, Red Onion, Sweet Potato Chips, Chevre, Vinaigrette

#### CAESAR SALAD

Romaine, Piave, Croutons, House Made Caesar Dressing

#### GUMBO YAYA

Chicken, Okra, Andouille, File, Rice

#### NOLA'S SEASONAL SOUP

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## **MAIN COURSE**

(Choose two)

### **GRILLED FILET MIGNON**

Whipped Potatoes, Grilled Asparagus, Demi-Glace

### **CRAB STUFFED SALMON**

Rice Pilaf, Asparagus, Dill Beurre Blanc

### **SEASONAL JERK WHITE FISH**

Sweet Potato Hash, Grilled Asparagus, Red Pepper Coulis

### **ROAST PORKLOIN**

NOLA's Seasonal Pork Preparation

### **VEGETARIAN BAKED MAC AND CHEESE**

Spinach, Mushrooms, Peas, Bechamel, Jarlsberg

### **CHICKEN AND DUMPLINGS**

Ricotta Dumplings, Carrots, Peas, Mushrooms, Sage Brown Butter

## **DESSERT**

(Choose one)

### **SEASONAL FRUIT BREAD PUDDING**

Bourbon, Seasonal Fruit, Brown Sugar

### **SEASONAL CHEESECAKE**

New York Style Cheesecake, Seasonal Preparation

### **CAFÉ AU LAIT CHOCOLATE CAKE**

Chocolate Cake, Chocolate Sauce, Coco Nibs

### **SEASONAL CRÈME BRULEE**

Traditional Crème Brulee with Seasonal Fruits & Sauces

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## Buffet Dining

Our sumptuous buffets include two entrées, two starters, two accompaniments and dessert station

<i>Without Hors D'oeuvres</i>	<i>\$55 per person</i>
<i>With Hors D'oeuvres</i>	<i>\$65 per person</i>
<i>Optional Third Entrée</i>	<i>\$10 per person</i>

### **HORS D'OEUVRES**

(Choose Three)

- Salmon Rilletes, Sea Salt Crostini, Dill Crème Fraiche
- Shrimp Ceviche Spoons
- Ahi Tartare, Sushi Rice, White Truffle Wasabi Mayo, Capers
- Bourguignon Pot Roast Bruschetta, Boursin, Toasted Baguette
- Roasted Tomato & Mozzarella Bruschetta
- Mushroom Duxelle & Gorgonzola Tartlets

### **STARTERS**

(Choose Two)

#### **GUMBO YAYA**

Chicken, Okra, Andouille, File, Rice

#### **SONOMA SALAD**

Mesclun & Romaine, Asian Pear, Point Reyes Blue, Applewood Smoked Bacon, Dijon Vinaigrette

#### **NOLA SALAD**

Baby Lettuces, Candied Nuts, Tomato, Red Onion, Sweet Potato Chips, Chevre, Vinaigrette

#### **CAESAR SALAD**

Romaine, Piave, Croutons, House Made Caesar Dressing

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## **ACCOMPANIMENTS**

(Choose Two)

### SEASONAL VEGETABLE MEDLEY

Garlic Roasted Carrots, Broccoli, Grilled Asparagus, Haricot Verts and Other Seasonal Selections

### ROASTED REDSKIN POTATOES

Garlic, Butter, Fines Herbs

### WILD RICE PILAF

Wild & Long Grain Rice

### PASTA PRIMAVERA

Oil and Garlic, Roasted Peppers, Spinach, Mushrooms, Onions

## **MAIN COURSE**

(Choose Two)

### GRILLED FILET MIGNON

Demi-Glace

### CRAB STUFFED SALMON

Dill Beurre Blanc

### BLACKENED SEASONAL WHITE FISH

Green Tomato Relish

### ROASTED CHICKEN

Balsamic Fig Glaze

### PORKLOIN

Pepper Jam

### CHICKEN AND SEAFOOD JAMBALAYA

Shrimp, Scallop, Andouille, Rice, Sauce Creole

### CRABCAKE

House Remoulade

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## DESSERT STATION

(Choose 4)

- Strawberry Tuxedos (Seasonal)
- Mini Seasonal Fruit Tart
- Assorted Truffles
- Seasonal Cheesecake
- Flourless Chocolate Cake

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