



Holiday Menu # 1

Passed Hors d'oeuvres

Traditional Louisiana Lump Crab Cake

*Lump Louisiana crabmeat is combined with The Holy Trinity fresh herbs and bread crumbs
Sautéed to golden brown and served with Creole mustard aioli*

Artichoke Fondue

*Artichoke hearts are combined with St. Andre cheese and cream and slow cooked
Served in a petite Vol-au-vent*

Duck and Maque Choux Spring Roll

*Slow-roasted Duck and sweet Louisiana corn are combined with onions, peppers and Creole
tomatoes Fried and served with a Tabasco and Pepper-jelly sweet and sour sauce*

Pecan-Encrusted Chicken Chunks

*Free-range chicken is rolled in Pecans and bread crumbs and fried
Served with a smoked tomato sauce or a sugar cane and mustard blend*

Buffet Table

Louisiana Charcuterie Terrine en Croûte

*Sausage, smoked chicken and pork are combined with Green peppercorns and fresh herbs and
spices Wrapped in a golden puffed pastry and served with a Ponchatoula Strawberry Chutney*

Crispy Clean Creole Salad

*Shredded ice-berg lettuce is topped with marinated cucumbers, Vidalia onions and Creole
Tomatoes Served with a Creole mustard and Apple cider vinaigrette*

Chicken and Sausage Gumbo

Traditional Louisiana Gumbo with Chicken, Andouille, the Holy Trinity herbs and spices

Crawfish and Tasso Pasta

*Fresh Louisiana Crawfish tails, Tasso and Penne Pasta are combined
With a Creole cream sauce*

Garlic-braised Morgan City Mustard Greens

Local mustard greens are slow-cooked with sweet onions and garlic



Green Onion and Parmesan Mashed Potatoes
Mashed with skin-on and combined with whole butter and cream

Carving Station

A Duo of Southern Classics...
Deep Fried Turkey and Cochon du Lait
*Whole turkey fried in peanut oil and Slow-roasted pork carved on site and
Served with appropriate breads and spreads*

Desserts

White Chocolate Bread Pudding
Served with rum sauce

Banana Fosters Spring Roll
Served with vanilla Ice cream

\$25.00 per person for menu only
Minimum of 50 guests
Supplies, Staff, Beverages and Tax not included in above price



Holiday Menu #2

Passed Hors d'oeuvres

Baby Lamb Chops

Baby Lamb Chops are marinated and grilled

Served with a spiced mango chutney

Asian Shrimp Sausage Blanc

House-made sausage of shrimp, veal and Asian herbs and spices

Served skewered with a spicy sweet chili sauce

Duck Confit Empanada

Duck Confit and wild mushrooms inside of a petite puff pastry shell

Beet and Goat Cheese Spring Roll

Roasted baby beets are combined with Chèvre cheese

Fried and served with a caramelized Vidalia onion vinaigrette

Buffet Table

Pecan-bacon Spinach Salad

Fresh baby spinach is combined with wild mushrooms, red onions and carrot threads

Served with a warm Pecan and Bacon Vinaigrette

Smoked Oyster Chowder

Plump Louisiana oysters are cedar-smoked and combined with roasted red potatoes and

Vidalia onions in this rich and

Creamy soup garnished with Creole tomato concassé

Wild Mushroom and Pancetta Cheesecake

Italian bacon is combined with loads of fresh mushrooms and cream cheese

Baked and served with garlic croustades

Sirloin and Asparagus Pasta

Chunks of marinated sirloin are pan-seared and combined with chopped asparagus and farfalle

pasta in a rich gorgonzola cream sauce



Brie Creamed Spinach

Fresh spinach slow-cooked with onions, bacon and brie cheese

Classic Lyonnaise Potatoes

Sliced potatoes are combined with fennel and onions and layered with Creamy Sauce Béchamel

Carving Station

Stuffed Turkey Breast

Boneless breast of Turkey is stuffed with...

Artichokes and a Mediterranean Caponata

Or

Boudin, sweet corn and white cheddar cheese

Dessert

Croquembouche

Profiteroles coated with Caramel and Stacked into a pyramid

\$35.00 per person for menu only

Minimum of 50 guests

Supplies, Staff, Beverages and Tax not included in above price



Holiday Menu #3

Passed Hors d'oeuvres

Sugar Cane Pork Tenderloin

*Tenderloin of pork glazed with Steen's Cane syrup and served atop
A green apple, bacon and shallot polenta cake*

Smoked Chicken and Mushroom Crepe

*Slow-smoked chicken is combined with wild mushrooms and wrapped in
A delicate crepe Served with a charred tomato coulis*

Asian Tuna Tartar

*Yellowfin tuna loin is combined with fresh ginger, garlic, shallots and cilantro
Served atop a wasabi-sesame crisp
With house-made Sirachi and mango coulis*

Tenderloin Won Ton

*Beef tenderloin is combined with Asparagus and smoked Gouda cheese
Fried and served with a horseradish aioli*

Buffet Table

Pate du Canard

*Foie gras and hazelnuts are combined with duck forcemeat and studded with cognac
Scented cherries and apples
Served with Cornichons and croustades*

Tarragon Shrimp Bisque

*Louisiana Jumbo shrimp are combined with fresh aromatic vegetables and
Scallion tarragon Velouté*

Hot-Sweet Roasted Duck

One half of a bone-in Duck is glazed with a spicy-sweet Satsuma slather and slow roasted

St. Andre Mac and Cheese

*Traditional elbow pasta Louisiana crawfish tails are married
with a St. Andre Cheese Béchamel, Topped with Tasso Croutons*



Grilled Asparagus Spears

Served with a lemon parmesan vinaigrette

Marinated Crab Claws

Louisiana crab fingers marinated in yogurt, cucumbers and dill, served over a bed of Hearts of Romaine lettuce

Pecan Sweet Potato Mashers

*Sweet potatoes, Yukon gold potatoes and candied pecans
Topped with a cinnamon apple chutney*

Fried Green Tomato Gratinée

Sliced and fried green tomatoes alternately layered with onions, leeks and a Creole béchamel

Carving Station

Tenderloin of Beef

*Crusted with our special in-house blend of peppercorns, anchovies, fresh herbs and Dijon
Served with wild mushroom demi and appropriate breads and spreads*

Action Station

Louisiana Delicacies...BBQ Shrimp or Oysters

*Fresh shrimp or oysters are sautéed in a compound butter and finished with a fume'
Served over chipotle and cheddar grits or Jalapeño and gruyere cornbread*

Dessert

Chocolate Truffle Tree

*Sinful Chocolate Truffles Arranged in a Conical Shape, Bound Together with Chocolate
and dusted with Edible 24 Karat Gold*

Coconut Cream Cake

Airy Cake filled and iced with coconut frosting and decorated coconut shavings

\$50.00 per person for menu only

Minimum of 50 guests

Supplies, Staff, Beverages and Tax not included in above price