

BELLA LUNA CATERING
dba
THE FOUNDRY
504.586.1309
www.BellaLunaRestaurant.com

MENU I

Hand Passed Hors D'Oeuvres
On Silver Trays Decorated with Fresh Flowers

*

Marinated Beef and Portobello Skewers

*

Pecan Crusted Oysters with Wasabi Aioli

*

Gruyere and Wild Mushroom Croque Monsieur

**

BEAUTIFUL BUFFET

Embellished with Fresh French Market Fruits and Vegetables

*

Housemade Fettuccine Tossed to Order
With Aged Reggiano and Cracked Black Pepper

*

French Market Farmer's Salad with Herbed Buttermilk Dressing

*

Petite Crab Cakes with Chipotle Remoulade

*

Herb Crusted Catch of the Day with Sauce Meuniere

*

Garlic Marinated Slow Roasted Pork Tenderloin
Accompanied by an Abita Beer Reduction

*

Medley of Marinated and Grilled Market Vegetables

*

House Baked Breads and Focaccia

*

CREOLE CONFECTIONS

Carnival Style New Orleans King Cake
Sprinkled with Traditional Mardi Gras Colors- Purple, Gold and Green

*

Louisiana French Market Coffee

*

53.00 Per person

*

Guidelines for Reception Style Events

All prices are exclusive of service (20%) and tax (9.75%).

All menu prices are based on 3 hours

Hors d'oeuvres are passed during the first 45 minutes of event.

Buffet Service for 2 hours.

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MENU II

Hand Passed Hors D'Oeuvres

On Silver Trays Decorated with Fresh Flowers and Herbs

Grilled House made Andouille Sausage with Creole Mustard

*

Crawfish Beignets with Jalapeno Tartar

*

Marinated and Grilled Vegetable Skewers

**

BEAUTIFUL BUFFET

Embellished with Fresh French Market Fruits and Vegetables

Baby Spinach Tossed with Apple Wood Smoked Bacon Vinaigrette,
Chopped Egg, Sliced Porcinis and Shaved Red Onion

*

Pecan Wood Smoked New York Strip, Carved to Order
Served with Natural Herbed Jus and Horseradish Sauce

*

Roasted Garlic Mashed Potatoes with Fresh Parsley

*

Cast Iron Seared Atlantic Salmon Drizzled with Key Lime Beurre Blanc

*

Haricots Verts Tossed with Sautéed Onions and Wild Mushrooms

*

Thai Pasta Salad Tossed with Sautéed Snow Peas, Fresh French Market
Vegetables & Light Vinaigrette

*

Housemade Breads and Focaccia

**

PETITE DESSERT DEPOT

Pixie Versions of Our Chef's Favorites:

Key Lime Pie, Southern Pecan Pie, Double Fudge Brownies,
White Chocolate Cheesecake, Fruit Tarts

*

Louisiana French Market Coffee

*

60.00 Per Person

*

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MENU III

Hand Passed Hors D'Oeuvres
On Silver Trays Decorated with Fresh Flowers

Asparagus Wrapped in Prosciutto

*

Crawfish Cheesecakes with Scallion Coulis

*

Beef Tenderloin Skewers

*

Roasted Garlic and Spinach Stuffed Mushrooms

**

BEAUTIFUL BUFFET
Embellished with Organic Fruits and Vegetables

Sliced Creole Tomatoes and Fresh Mozzarella
With Fresh Basil and Aged Balsamic

*

Grilled Shrimp in Herb Butter with Israeli Couscous
In a Sweet Basil Pesto and Sun-dried Tomatoes

*

Slow Roasted Tenderloin of Beef, Carved to Order
Served with Natural Jus and Fresh Horseradish

*

Grilled Lemon Fish Topped with Pecan Meuniere

*

Petite Crab Cakes with Chipotle Remoulade

*

Nutmeg Laced Au Gratin Potatoes

*

Louisiana Corn Macque Choux

*

Housemade Breads and Focaccia

*

CHOCOLATE LOVERS DREAM

Chocolate Pralines, Chocolate Pecan Tarts, Chocolate Walnut Cookies
and Chocolate Raspberry Cake

*

Louisiana French Market Coffee

*

67.00 Per person

*

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MENU IV

Hand Passed Hors D'Oeuvres
On Silver Trays Decorated with Fresh Flowers

Rosemary Infused Petite New Zealand Lamb Chops

*

Gulf Shrimp Stuffed with Lump Crab

*

Thai Vegetable Spring Rolls with Ginger Soya Dipping Sauce

**

BEAUTIFUL BUFFET

Embellished with Organic Fruits and Vegetables

Southern Gulf Seafood and Okra Gumbo

*

Orecchiette Pasta Tossed with Louisiana Crawfish Tails,
Aged Reggiano, Caramelized Red Onions and Wild Mushrooms

*

Creole Vegetable Ratatouille

*

Beef Wellington with Wild Louisiana Mushroom Duxelles,
Carved to Order

Served with Caramelized Shallot Reduction

*

Pecan Crusted Redfish Topped with Sauce Meuniere

*

Petite Crab Cakes with Ancho Aioli

*

Assorted Baby Lettuces Tossed with Sun-dried Cranberry Vinaigrette
Topped with Bleu Cheese and Candied Pecans

*

Housemade Breads and Focaccia

*

THE GRAND FINALE

Banana Bread Pudding with Myer's Rum Sauce

*

Louisiana French Market Coffee

*

77.00 Per Person

*

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Buffet Service for 2 hours.