

Thank you for thinking of The Foundry and Bella Luna Catering, LLC to assist with your upcoming event. We hope to exceed your every expectation and desire. My personal goal is to make sure that the planning stages of your special event are as pleasurable and worry-free as possible.

Attached you will find our catering menus for your review. Please note that our chef is a European Master and can accommodate any palate or request. All pricing is exclusive of tax (9.75%) and service (20%).

If you are using Bella Luna Catering, we do not charge a rental fee for The Foundry, however, minimum revenue is required. If you choose to use an outside catering service, The Foundry will provide the bar services along with the staff to facilitate and a rental fee will be required. For outside venues, The Foundry and Bella Luna Catering will be happy to provide the Food and Beverage along with other needed items. The fees are determined by the location of the event and requests of the host. If you are using The Foundry for your Wedding Ceremony there will be an additional fee.

It will be my pleasure to assist you with floral arrangements, table decor, audio visual requirements and entertainment suggestions.

We look forward to the opportunity to work with you. On behalf of the entire staff of The Foundry and Bella Luna Catering, we are eager to make every aspect of your occasion spectacular and memorable in every way.

Sincerely yours,

*The Foundry*

**THE FOUNDRY**  
**504.586.1309**

**BEVERAGE OPTIONS**

**House Brands**

McCormick gin  
McCormick vodka  
McCormick whiskey  
McCormick scotch  
Castillo Gold rum  
Chupa Chupa Tequila  
Bella Luna chardonnay  
Bella Luna cabernet sauvignon  
Bella Luna sparkling  
Miller Lite, Heineken  
Sharps, Abita Amber

Full bar set ups

**Premium Brands**

Beefeater  
Absolut  
Crown Royal, Jack Daniels  
Dewars  
Bacardi Silver  
Cuervo Tequila  
Bella Luna chardonnay  
Bella Luna cabernet sauvignon  
Bella Luna sparkling  
Miller Lite, Heineken,  
Sharps, Abita Amber

Full bar set ups

**PRICES PER PERSON**

**HOUSE BAR**

1/2 hour house 8.00  
one hour house 16.00  
two hours house 20.00  
three hours house 24.00  
Each additional 1/2 hour 3.50

**PREMIUM BAR**

1/2 hour premium 9.00  
one hour premium 18.00  
two hours premium 23.00  
three hours premium 28.00  
Each additional 1/2 hour 4.50

For sparkling and still bottled water included in your bar package please add 1.50 per person for cocktail service only.

Evian and San Pellegrino served for dinner service is 6.00 per bottle, on consumption.

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Frozen and Specialty Drinks are not Included  
Additional bar time added on the evening of your event will be 6.00 per person for every 1/2 hour on your guaranteed guest count.

All pricing is exclusive of tax and service.

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THE FOUNDRY  
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DAYTIME WEDDING RECEPTION  
MENU I

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TEMPTING THE PALATE WITH  
DECORATED BUFFETS  
FEATURING

House made Fettuccine Tossed to Order with Aged Reggiano  
and Cracked Black Pepper  
\*

Mixed Baby Lettuces Tossed with Sun-dried Cranberry Vinaigrette,  
Candied Pecans and Bleu Cheese  
\*

Herb and Garlic Basted New York Strip, Carved to Order,  
Accompanied by Creole Mustard and Natural Reduction  
\*

Blackened Gulf Catch of the Day Served with Citrus Jus  
\*

Petite Crab and Crawfish Cakes with Chipotle Remoulade  
\*

Marinated and Grilled French Market Vegetables  
\*

Assorted House made Breads and Focaccia

TO CONTINUE THE CELEBRATION  
Wedding Cake, your flavor selection  
And Decorated with your Fresh Flowers  
\*

**The Groom's Cake**  
Devil's Food Cake with German Chocolate Glaze  
and Chocolate Covered Strawberries  
\*

Louisiana French Market Coffee  
\*

42.00 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 hour maximum.*

*Hors d'oeuvres are passed during the first 30- 45 minutes of event. Buffet Service for 2 hours.*

THE FOUNDRY  
504.586-1309

DAYTIME WEDDING RECEPTION  
MENU II

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**TO CONTINUE YOUR CELEBRATION WITH FAMILY AND FRIENDS**  
**A BOUNTIFUL BUFFET OF**

Pecan Wood Smoked, Herb Crusted Tenderloin of Pork  
Carved to Order, Accompanied by Abita Beer Reduction

\*

Delightfully Crusted Nutmeg Au Gratin Potatoes

\*

Pecan Crusted Gulf Catch of the Day Accompanied by Citrus Beurre Blanc

\*

Crawfish Cakes Served with Ancho Aioli

\*

Creole Diced Vegetable Ratatouille

\*

Baby Spring Green Salad Tossed with Sun-dried Tomato Vinaigrette  
and Garlic Croutons

\*

House made Breads and Focaccia

**THE GRAND FINALE**

Wedding Cake, your flavor selection  
And Decorated with Your Fresh Flowers

\*

**Groom's Cake**

Chocolate Layer Cake with German Chocolate Filling

\*

Louisiana French Market Coffee

\*

38.00 Per person

\*

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*Buffet Service for 2 hours.*

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DAYTIME WEDDING RECEPTION  
MENU III

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**HAND PASSED HORS D'OEUVRES  
ON DECORATED SILVER TRAYS**

Smoked Beef Tip and Portobello Skewers

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Crawfish Beignets with Jalapeño Tartar

\*

Thai Vegetable Spring Rolls

**TO CONTINUE THE AFFAIR**

**A BOUNTIFUL BUFFET**

House made Fettuccine Tossed to Order with Louisiana Crawfish  
and Aged Reggiano

\*

Baby Romaine Tossed with Eggless Caesar Dressing  
and Wood Oven Croutons

\*

Pecan Wood Smoked Tenderloin of Beef, Carved to Order  
Served with Natural Jus and Horseradish Cream

\*

Grilled Redfish Fillets Drizzled with Creole Meunière

\*

Grilled Melange of Vegetables, Tuscan Style

\*

**THE FIREWORKS CONTINUE**

Wedding Cake, You Pick the Flavor and we will  
Decorate with Your Fresh Flowers

\*

Groom's Cake

Chocolate Layer Cake with German Chocolate Filling

\*

Louisiana French Market Coffee

\*

49.00 Per person

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*Buffet Service for 2 hours.*