

Thank you for considering The Foundry 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

**BELLA LUNA CATERING
DBA
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.

~

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.

BELLA LUNA CATERING
DBA
THE FOUNDRY
504.586.1309

EVENING WEDDING RECEPTION
MENU I

PASSED HORS D'OEUVRES

ON DECORATED SILVER TRAYS

Cajun Boiled Shrimp with Creole Red Sauce

*

Beef Carpaccio Spirals with Citrus-Caper Aioli

*

House Cured Gravlox on Cucumber with Crème Fraîche and Caviar

*

Thai Vegetable Spring Rolls with Ginger Soy Sauce

THE MAIN EVENT

A BOUNTIFUL BUFFET FEATURING

Marinated Creole Tomato Salad

with Shaved Red Onions, Fresh Basil and Aged Balsamic

*

Slow Roasted Tenderloin of Beef

Served With Natural Jus and Fresh Horseradish

*

Porcini Studded Scalloped Potatoes

*

New Orleans Style Vegetable Ratatouille

*

Blackened Gulf Catch of the Day Served with Creole Meunière

*

Petite Crabmeat Cakes with Chipotle Remoulade

*

Bella Luna Jambalaya

with Gulf Shrimp, Roasted Chicken and Andouille Sausage

TO CONTINUE THE CELEBRATION

Wedding Cake, You Pick the Flavor

Decorated with Your Fresh Flowers

and

Devil's Food **Groom's Cake**

*

Louisiana French Market Coffee

*

69.00 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.

BELLA LUNA CATERING
DBA
THE FOUNDRY
504.586.1309

EVENING WEDDING RECEPTION
MENU II

**TEMPTING THE PALATE WITH
PASSED HORS D'OEUVRES**

Rosemary Infused Petite New Zealand Lamb Chops

*

Pecan Crusted Oysters with Wasabi Aioli

*

Asparagus Wrapped in Prosciutto

**TO CONTINUE YOUR CELEBRATION
BOUNTIFUL BUFFET FEATURING**

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

*

French Market Farmers Salad with Herbed Buttermilk Dressing

*

Beef Wellington with Wild Mushroom Duxelles,
Carved to Order, Served with Port Wine Reduction

*

Pan Seared Speckled Trout Drizzled with Citrus Beurre Blanc

*

Louisiana Lump Crab Cakes with Fire Roasted Corn Relish

*

Blackened Tuna Salad Niçoise with Fresh Haricots Verts,
Shaved Red Onions, Olives and Aged Sherry Vinegar

*

Grilled Vegetables Mélange, Tuscan Style

*

House made Breads and Focaccia

THE GRAND FINALE

Wedding Cake, You Pick the Flavors

And We Decorate with Your Flowers

and

The Chocolate **Groom's Cake** Iced with Chocolate Ganache

And Decorated with Chocolate Dipped Strawberries

*

Louisiana French Market Coffee

*

77.50 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 45minutes of event. Buffet Service for 2 hours

BELLA LUNA CATERING
DBA
THE FOUNDRY
504.586.1309

EVENING WEDDING RECEPTION
MENU III

HAND PASSED HORS D'OEUVRES
ON DECORATED TRAYS

Butterflied Gulf Shrimp Stuffed with Lump Crabmeat

*

Fresh Tomato, Zucchini and Goat Cheese Tartlettes

*

Smoked Duck and Poblano Quesadillas

*

Veal Saltimbocca with Prosciutto and Fresh Sage

TO CONTINUE THE AFFAIR
A BOUNTIFUL BUFFET FEATURING

Warm Orecchiette Pasta Tossed with Caramelized Red Onions, Assorted Wild Mushrooms and Sweet Basil Pesto

*

Garlic and Thyme Marinated Breast of Turkey, Carved to Order
Served with Creole Mustard and Apricot Chutney

*

Romaine Lettuce Tossed with Eggless Caesar Dressing and Garlic Croutons

*

Grilled Salmon Served with Garden Dill Cream

*

French Market Grilled Vegetable Platter

*

Assorted House made Breads and Focaccia

THE PERFECT FINISH

Wedding Cake, You Pick the Flavor
Decorated with Your Fresh Flowers
and

Dark Chocolate **Groom's Cake**
Garnished with Chocolate Shavings

*

Louisiana French Market Coffee

*

52.00 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.

BELLA LUNA CATERING
DBA
THE FOUNDRY
504.586.1309

EVENING WEDDING RECEPTION
MENU IV

HAND PASSED HORS D'OEUVRES

Petite Crab Cakes with Chipotle Remoulade

*

Crawfish Cheesecakes with Scallion Coulis

*

Tuscan Vegetable Bruschetta

BOUNTIFUL BUFFET FEATURING

Lobster Bisque, Spiked with Cognac

*

Slow Roasted New York Strip, Carved to Order
Served with Herbed Jus and Horseradish Sauce

*

Pecan Crusted Tilapia Drizzled with Citrus Beurre Blanc

*

Penne Pesto Pasta Tossed with Fresh Grilled Vegetables,
Garden Herbs and Reggiano Cheese

*

Shrimp Remoulade Served Alongside Creole Tomatoes,
Fresh Garden Greens, Seasoned with Fresh Herbs

*

Marinated and Grilled Asparagus

*

House-made Breads and Focaccia

THE PERFECT FINISH

Wedding Cake, You Pick the Flavor
Decorated with Your Fresh Flowers
and

Dark Chocolate **Groom's Cake**

*

Louisiana French Market Coffee

*

60.00 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.