

Only In New Orleans Menu

Choose all or parts of this menu

Passed Hors D'Oeuvres

Hors D'Oeuvres are passed Butler-Style

On Contemporary Trays by

The Foundry's polished

Serving Staff

Minimum order of 3

~ See our Hors D'Oeuvres Menu ~

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The Continental Station

A Display of:

House-made Duck Liver and Pepper Pates

Imported Asiago, Brie and Maytag Blue Cheese

Salami and Speck Sausages served with Cornichones

Pickled Beans, Dijon and Stone-ground Mustards

Assortment of House-made Bread's

12.50 per person

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The Acadiana Station

Choice of:

Louisiana Crawfish Bisque

Seasoned with Basil and Cognac topped with Crispy Croutons

Or

Bayou Bred Turtle Soup

Garnished with Chopped, Boiled Egg and a Swirl of Sherry

Flaky Garlic Bread Rounds

7.00 per person

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The Creole Station

Bella Luna Fettuccine

*Tossed tableside with Diced Fresh Maine Lobster Tails,
Caramelized Onions, Basil and finished with Parmesano-Reggiano Cheese*

Baby Arugula Salad

*Tossed with Sun-dried Tomatoes, Shaved Heirloom Onions, Country Olives
and Aged Italian Balsamic Vinaigrette*

House Baked Focaccia Bread Brushed with Garlic Oil

14.00 per person

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The Bon Fete Station

Cochon de Lait

Slow-roasted Pig and House-made Andouille Sausages

Basted with an Abita Amber Beer Glaze

Slow-roasted New York Strip Loin

Accompanied by Natural Jus, Creamy Horseradish Sauce,

Creole Mustard and Chipotle Aioli

Make your own Mashed Potato Bar

Served with the Traditional Shredded Sharp Cheddar Cheese,

Sour Cream, Bacon and Green Onion

Dixie Collard Green Etouffée

Seasoned with Bacon and Heirloom Vidalia Onions

Creamy Corn Macque Choux

Stewed with Garlic and Sweet Red Pepper

Assorted House Baked Bread Rolls

23.00 per person

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Bayou Station

Louisiana Crawfish Cake

Served with Spicy Chipotle Remoulade

Pecan Crusted Gulf Snapper

Topped with Citrus Relish

Chicken and Andouille Jambalaya

Gulf Shrimp

Tossed with Penne Pasta, Sweet Basil Pesto and Wild Mushrooms

Cast Iron Seared Tuna Salad

Served Niçoise Style and tossed in Bella Luna Vinaigrette

Jalapeño Cornbread

18.00 per person

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Petite Dessert Depot

Pixie Versions of Our Most Popular Selections

*Key Lime Pie, Praline Cheesecake, Southern Pecan Pie,
Chocolate Covered Strawberries, Double Fudge Chocolate Brownies,
Fruit Tarts, White Chocolate Walnut Cookies*

Banana Bread Pudding topped with Myer's Rum Sauce

Coffee Service

15.00 per person

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Bar pricing on separate menu

10,000.00 food and beverage minimum per function