



Heirloom Cuisine, LLC
2011 Sample Holiday Menus



Menu Proposal #1:

Butler Passed Hors d'Oeuvres:

Louisiana Gulf Shrimp, Boiled and Served Tail-On with Remoulade Sauce, Garnished with Lemon Wheels and Parsley

Pepper & Herb Crusted Angus Beef Tenderloin Bites with Horseradish Aioli on Rosemary Focaccia,
Garnished with Chive Spear

Stationary Hors d'Oeuvres:

Wheel of Brie drizzled with Truffled Honey, Garnished with Sliced Granny Smith Green Apples and Purple Grapes

Charcuterie Display: Display of Assorted Sausages to include Venison, Chicken & Apple, Smoked Sausage & Boudin
Garnished with Cornichons and served with Toothpicks, Stone Ground Mustard, Dijon Mustard and Pepper Jelly

Display of Raw, Grilled & Blanched Vegetables served with Tomato Basil Dip & Vidalia Onion Vinaigrette

Bourbon Barrel wood-Smoked Pork Tenderloin served with Bourbon Peach Chutney, Sliced Thin for Sandwiches and
served room temp on Platter, Garnished with Cornichons & Fresh Rosemary, Silver Dollar Rolls, Traditional
Accompaniments

Brownie Bliss Truffle Bites, Lemon Blossoms & Chocolate Tuxedo Dipped Strawberries
\$38.00 per person



Menu Proposal #2:

Butler Passed Hors d'Oeuvres:

Seafood Kickers with Homemade Remoulade Sauce

Mini Sliders: Baby Angus Burgers with Aged Cheddar, Grilled Onions & Hickory Smoked Sauce on Toasted Rolls

Stationary Hors d'Oeuvres:

Cheese Display: Curry Mango Cream Cheese Terrine with Praline Pecan Sauce, Sundried Tomato & Roasted Artichoke
Cheese Torte with Pesto & Pine Nuts, Garnished with Cascading Display of Grapes and Fresh Fruits

Chilled Crabmeat & Avocado Layered Terrine with Homemade Crostinis

Fresh Roasted Corn & Blackbean Salsa with Cilantro, served with Homemade Tortilla Chips

Grilled Asparagus & Portabello Mushroom Display with Sundried Tomatoes

Jamaican Jerk Chicken Skewers with Spicy Peanut Dipping Sauce

Chess Pie Squares, Dark Chocolate & Mint Squares, and White Chocolate Petit Rounds
Garnished with Mint Leaves and Fresh Berries
\$40.00 per person

Post Office Box 977
Saint Francisville, Louisiana 70775
225-784-0535 225-907-4429
heirloomcuisine@bellsouth.net



Menu Proposal #3:

Butler Passed Hors d'Oeuvres:

Pecan Crusted Duck Tenders with Mango Chutney

Cream of Brie and Lump Crabmeat Bisque Shooters (passed in demitasse cups)

Applewood Smoked Bacon & Caramelized Onion Tarts

Stationary Hors d'Oeuvres:

Foie Gras Terrine with Toasted Brioche and Seasonal Fruit Relish

Petite Croque Monsieur with Smoked Ham Rilette & Double Cream Gouda

Pepper Crusted Steamship Round of Beef, Sliced to Order with Chef Carver
Served with Au Jus, Horseradish Cream Sauce, Mayo & Mustard, Silver Dollar Rolls

Mediterranean Display

Display of Kalamata Olives, Jumbo Green Olives, Roasted Peppers,
Olive Tapenade, Hummus, Grilled Asparagus, Grilled Long-Stem Artichokes
Served with Homemade Crostinis

Egg Nog Tarts, Red Velvet Cake Squares and Chocolate Tarts
Garnished with Mint Leaves and Fresh Berries
\$50.00 per person



Menu Proposal #4:

Coconut Shrimp with Mandarin Dipping Sauce

Foie Gras Boudin Cakes with Pepper Jelly Onion Jam

Stationary Hors d'Oeuvres:

Caprese Salad Skewers: Buffalo Mozzarella, Grape Tomatoes & Fresh Basil, Drizzled with Aged Balsamic on Fresh
Rosemary Skewer

Andouille and Corn Maque Choux Cheesecake with Garlic Crostinis

Blue Cheese & Toasted Pecan Terrine with Homemade Crostinis and Crackers

Spicy White Bean Roasted Garlic Hummus with Creole Tomato Chutney & Pita Chips

Rosemary & Garlic Marinated Tenderloin of Beef, Sliced Thin and served with Horseradish Aioli, Mayo, Mustard &
Sister Schubert's Rolls, Garnished with Tri-Colored Peppers and Fresh Rosemary

Bananas Foster Bread Pudding Bites, Chocolate Truffles
\$48.00 per person



Menu Proposal #5:

Butler Passed Hors d'Oeuvres:
Turtle Soup in Demitasse Cups

Spinach & Oyster Rockefeller Bread Pudding Bites with Bearnaise Sauce

Stationary Hors d'Oeuvres:
Prosciutto-Wrapped Asparagus

Smoked Duck Quesadillas with Guacamole & Homemade Salsa

Fried Green Tomatoes with Shrimp Remoulade

Pizza Station: Made to Order Mini Pizzas with Toppings to include Homemade Pizza Crust, Roasted Garlic, Homemade Marinara, Pesto, Roasted Artichoke Hearts, Marinated & Grilled Portobello Mushrooms, Sliced Olives, Caramelized Onions, Sundried Tomatoes, Sliced Roma Tomatoes, Sausage, Pepperoni, Buffalo Mozzarella, Shaved Parmesan, Crumbled Feta

White Chocolate Fondue Station: Homemade White Chocolate Fondue
served with an array of Sliced Fresh Fruits and Dipping Items
\$55.00 per person

Additional Menu Ideas:

Crawfish, Wild Mushroom & Roasted Shallot Pasta with Parmesan Reggiano Cream Sauce
Mini Muffalettas
Finger Sandwiches

Grilled Fruit Display with Honeyed Yogurt Dip
Tropical Fruit Skewers with Toasted Coconut Dipping Sauce
Couchon de Lait Cobbler
Crabmeat Mornay Dip

Champagne Vinaigrette Marinated Jumbo Louisiana Crab Claws
Savory Sundried Tomato, Artichoke & Feta Cheesecake
Chicken & Andouille Gumbo
Duck & Andouille Gumbo
Seafood Gumbo
Lobster Bisque

(please refer to our brochure and/or website for all-inclusive list)



Additional Menus available upon request. Please contact our Catering Manager for more information or visit our website at www.heirloomcuisine.com

Holiday Party menus available starting at \$20.00 per person.
Bar Packages available starting at \$10.00 per person

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Specialty Drink Ideas for your Holiday Party:



Holiday Starters:

- Pomegranate Sparklers: Pomegranate Seeds steeped in Brandy & Served with Champagne
Candy Cane Cocktail: Cinnamon Schnapps & Peppermint Schnapps garnished with Candy Cane
Holiday Cheer: Eggnog & Peppermint Schnapps
The Grinch: Midori, Fresh Squeezed Lemon Juice, Simple Syrup, Garnished with Cherry
Peppermint Stick: Crème de Cacao, Peppermint Schnapps & Cream, garnished with Candy Cane
Santa's Little Helper: Grenadine, Crème de Menthe, Peppermint Schnapps
White Christmas: Eggnog, White Chocolate Liquor & Southern Comfort, garnished with Chocolate Flakes
Cranberry & Champagne, Garnished with fresh Raspberry
Elderflower Syrup & Champagne, Garnished with fresh Berries
Brandy Milk Punch
Mint Juleps



Bar Pricing:

Per person Bar Packages, prices noted are for up to four hours, for longer events, additional charges may apply

Beer & Wine Only: \$10.00 per person

(Custom packages available upon request)

Includes Beer (Bud, Bud Light or Coors Light and Abita Amber)

House Wines: Rodney Strong Chardonnay or Sauvignon Blanc, Coppola Pinot Grigio,

Rodney Strong Merlot or Cabernet Sauvignon and Pinot Noir

Includes Soft Drinks, Mixers, Ice, Beverage Napkins, Appropriate Condiments, etc.

Premium Brand Bar: \$15.50 per person

(Custom packages available upon request)

Premium Brands Include:

Jack Daniels, Dewar's Scotch, Bombay Sapphire Gin, Absolut Vodka, Bacardi

Add Champagne @ \$2.00 per person

Add Specialty Drinks @ priced per item

Please see your catering manager for additional selections or to customize your package.

Special discounts apply based on groups over 300.

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