

Heirloom
cuisine



Additional Menu Choices /Selections

Please see your manager for additional substitutions or questions.

Crispy Fried Plaquemines Parish Oysters with Creole Ravigote Sauce
 Boiled Louisiana Gulf Shrimp, Tail-On, served with Cocktail & Remoulade Sauce
 Pecan Crusted Duck Tenders, Mango Chutney
 Crawfish, Wild Mushroom & Roasted Shallot
 Pasta, Parmesan Reggiano Cream Sauce
 Muffalettas
 Finger Sandwiches
 Grilled Fruit Display
 Wild Mushroom & Truffle Cheesecake
 Couchon de Lait Cobbler
 Fried Green Tomatoes topped with Shrimp Remoulade
 Applewood Smoked Bacon & Caramelized Onion Tarts
 Sugarcane Smoked Duck Breast with Candied Pecans, Shaved Manchego and Mayhaw Glaze
 Wild Mushroom & Roasted Shallot Pasta with Parmesan Cream Sauce
 Crabmeat Mornay Dip
 Foie Gras and Fall Squash Soup with Maple Crema
 Jumbo Louisiana Crab Claws, Marinated and served with Seaweed Salad
 Mini Spinach Oyster Rockefeller Bread
 Pudding Bites with Bearnaise Sauce
 Savory Sundried Tomato, Artichoke and Feta Mediterranean Cheesecake Torte
 Jamaican Jerk Pork Skewers served with Grilled Fruit Salsa
 Chicken & Andouille Gumbo
 Seafood Gumbo
 Duck & Andouille Gumbo
 Trout Amandine topped with Lump Crabmeat, Lemon & Worcestershire Sauce
 Baby Spinach Salad with Blue Cheese
 Crumbles, Port Poached Pears, Toasted Walnuts, Raspberry Vinaigrette
 Spinach, Artichoke & Mozzarella Stuffed Chicken Breast Roulades with Creole Mustard Sauce
 Pan Seared Filet of Beef with Pinot Noir & Roasted Shallot Demi Glace.

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Contact:

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 www.heirloomcuisine.com



Wedding Packages

EMERALD WEDDING RECEPTION

PACKAGE 1:

Please choose 1 selection from each category:

Fruit & Cheese:

Artisan Imported & Domestic Cheese & Fruit Display,
 Served with Crackers & Crostinis
 Curry & Mango Cream Cheese Terrine with Crackers
 Fruit Display with Seasonal Fruits & Berries

Pasta/Rice:

Sea Shell Pasta with Roasted Shallots, Crimini
 Mushrooms and Parmesan Reggiano Cream
 Chicken & Penne Pasta Alfredo

Meat:

(served with Rolls and Accompaniments)
 Pepper Crusted and Roasted Top Round of Beef
 Balsamic Fig & Toasted Pecan Glazed Pork
 Tenderloin Chicken Tenders, BBQ Sauce and Ketchup
 BBQ Brisket
 Couchon de Lait Cobbler

Vegetables/Salad:

Salad of Mixed Greens with Ranch & Balsamic
 Raw Vegetable Crudite with Ranch & Hummus
 Mardi Gras Coleslaw
 Roasted Corn & Black Bean Salad
 Tomato & Basil Salad

Dips/Hors d'Oeuvres:

Warm Spinach, Smoked Gouda & Artichoke Dip
 with Pita Chips
 Shrimp Remoulade on Crostinis
 Curry Chicken Salad with Wonton Crisps
 Roasted Tomato Brushetta

DIAMOND WEDDING RECEPTION

PACKAGE 2:

Fruit & Cheese: (choose 1)

Artisan Imported & Domestic Cheese & Fruit Display,
 Served with Crackers & Crostinis
 Crawfish Terrine
 Mediterranean Cheesecake with Sundried Tomatoes

Pasta/Rice: (choose 2)

Crawfish Sea Shell Pasta with Roasted Shallots, Crimini
 Mushrooms and Parmesan Reggiano Cream
 Chicken & Andouille Jambalaya
 Shrimp & Penne Pasta Alfredo
 Chicken & Sausage Gumbo with Steamed Rice

Meat/Seafood: (choose 1)

(served with Rolls and Accompaniments)
 Cape Cod Honey-Mustard Glazed Pork Tenderloin
 Louisiana Catfish Fry Station, Tartar Sauce
 Chicken Tenders, BBQ Sauce and Ketchup
 BBQ Brisket
 Couchon de Lait Cobbler

Vegetables/Salad: (choose 1)

Salad of Mixed Greens, Dried Cranberries, Candied
 Pecans, Feta Cheese and Raspberry Vinaigrette
 Grilled Vegetable Display
 Tomato & Basil Salad

Dips/Hors d'Oeuvres: (choose 2)

Mini Matchitoches Meat Pies
 Mini Muffalettas
 Spicy White Bean Hummus with Ciabatta Croutons
 Warm Shrimp, Spinach, & Smoked Gouda Dip with Pita Chips
 Applewood Smoked Bacon & Caramelized Onion Tarts

PRINCESS WEDDING RECEPTION

PACKAGE 3:

Fruit & Cheese: (choose 2)

Artisan Imported & Domestic Cheese & Fruit Display,
 Served with Crackers & Crostinis
 Crawfish Terrine

Fruit Display with Seasonal Fruits & Berries
 Baked Brie en Croute with Praline Pecan Jam
 Mediterranean Cheesecake with Sundried Tomatoes

Pasta/Rice: (choose 2)

Crawfish Sea Shell Pasta with Roasted Shallots,
 Crimini Mushrooms, Parmesan Reggiano Cream
 Chicken & Andouille Jambalaya
 Shrimp & Penne Pasta Alfredo

Chicken & Sausage Gumbo with Steamed Rice
 Turtle Soup with Sherry
 White & Wild Rice Medley with Toasted Pecans
 & Cranberries

Meat/Seafood: (choose 1)

Rosemary & Garlic Marinated Beef Tenderloin
 Spicy Boiled Large Gulf Shrimp with Remoulade
 Louisiana Catfish Fry Station, Tartar Sauce
 Cape Cod Honey-Mustard Glazed Pork Tenderloin
 Chicken Tenders, BBQ Sauce and Ketchup
 Couchon de Lait Cobbler

Vegetables/Salad: (choose 1)

Salad of Mixed Greens, Dried Cranberries, Candied
 Pecans, Feta Cheese and Raspberry Vinaigrette
 Grilled Vegetable Display
 Tomato & Basil Salad
 Balsamic Grilled & Marinated Vegetable Display

Dips/Hors d'Oeuvres: (choose 2)

Pecan Crusted Duck Tenders with Mango Chutney
 Mini Spinach Rockefeller Bread Pudding Bites
 Marinated Crab Claws (2 pp)
 Mini Muffalettas
 Applewood Smoked Bacon
 & Caramelized Onion Tarts
 Warm Shrimp, Spinach, & Smoked Gouda Dip
 Crabmeat Mornay

PRICING

EMERALD: \$28.00 per person

Includes food, gratuity, tax, labor, set up

DIAMOND: \$35.00 per person

Includes food, gratuity, tax, labor, set up

PRINCESS: \$42.00 per person

Includes food, gratuity, tax, labor, set up

BAR SERVICE AVAILABLE AS FOLLOWS:

Beer & Wine Only starting at \$15.00 per person
 (includes Coke, Diet Coke, Sprite, iced water)

Beer, Wine & Cocktails starting at \$20.00 pp
 (includes Coke, Diet Coke, Sprite, Orange
 Juice, Tonic, Soda and iced water)

Add Champagne at \$2.00 extra pp
 Specialty Drinks are \$2.25 extra (ie: Margarita, Martini, etc.)
 Bartenders are available at \$25.00 per hour
 Please see your catering manager for beer,
 liquor and wine selections.

