



## Holiday Boxed Reception Packages:

Served in fancy Pintuck Box, wrapped with Green & Red Ribbon; Includes pre-wrapped Linen-like napkin and “Silver” plasticware (To be picked up & heated/eaten at home)

### Proposal #1:

Roasted Garlic, Spinach & Artichoke Dip with Smoked Gouda Cream  
Scored Rosemary Bread  
Pecan Wood Smoked Pork Tenderloin with Roll & Chutney  
Truffled Mac & Cheese  
Holiday Themed Mini Dessert Cups with Holiday Trail Mix  
\$20.00

### Proposal #2:

Cheese & Fruit Plate  
Applewood Smoked Bacon & Caramelized Onion Tarts  
Gumbo with Popcorn Rice  
Fried Catfish with Homemade Tartar  
Holiday-Themed Mini Dessert Cups filled with Holiday M&M's  
\$25.00 per person

### Proposal #3:

Cheese & Fruit Plate  
Nut Crusted Duck Tenders with Mango Chutney Dipping Sauce  
Caprese Salad Skewers with Aged Balsamic Drizzle  
New Orleans Style Shrimp & Grits  
Holiday Bread Pudding with Crème Anglaise  
\$30.00 per person

### Proposal #4:

Sensation Salad (with Dressing on the Side)  
Mini Beef Wellington Bites  
Shrimp Etouffee with Popcorn Rice  
Asparagus, Fire-Roasted Tomatoes, Crimini Mushrooms & Hummus  
Butterscotch Pot de Crème  
\$35.00 per person

### Proposal #5:

Sugarcane Cured & Smoked Duck Breast on Manchego Flan with Pepper Jelly  
Sesame Seared Ahi Tuna with Seaweed Salad and Hoisin Sauce  
Rosemary & Garlic Marinated & Sliced Beef Tenderloin with Demi (on the side), Roll  
Wild Mushroom & Truffled Risotto  
Holiday-Themed Mini Dessert Cups filled with Macarons  
\$40.00 per person

## Other Menu Ideas:

**Beef Tenderloin Plate:** Thinly Sliced Beef Tenderloin served with Gourmet Rolls and Horseradish Mayo  
Garnished with Fresh Herbs  
Jamaican Jerk Chicken Skewers  
Asian Beef Skewers with Hoisin Dipping Sauce  
Crab & Artichoke Cakes with Remoulade  
Mini Natchitoches Meat Pies  
New Orleans Style Blackened Chicken & Tasso Pasta  
Caesar Salad “Kit” (all fixin’s individually packaged)  
Gulf Fish Taco “Kit” (all fixin’s individually packaged)  
Herbs de Provence Grilled & Marinated Flank Steak with Chimichurri Sauce & Roll  
Crabmeat Mornay Dip with Scored Rosemary Bread  
Hummus with Vegetables for Dipping  
BBQ Pulled Pork with Bun  
Coca Cola Glazed & Spiral Sliced Ham (includes 6-8 oz)

Other ideas available – call for more information 225-784-0535

### Add-On’s:

Add a Holiday Tea Towel @ \$12.95  
Add a Holiday Ornament @ \$5.00  
San Pellegrino Italian Sparkling Blood Orange @ \$2.00 pp  
LaCroix Flavored Sparkling Water @ \$1.00

### Make Your Own Cocktail Package:

Moscow Mule: Airplane Bottle of Absolute, Can of Ginger Beer, Lime + Recipe Card with Client’s Logo \$10.00  
Add Copper Mug @ \$8.00 each  
Holiday French 76: Airplane Bottle of Absolut Pear & Elderflower Vodka + Split of Korbel Champagne +  
Disposable Stemless Champagne Flute + Lemon @ \$14.00  
Tequila Shots: Airplane Bottle of Tequila + Lime & Salt Pack \$ 6.00  
Add Shot Glass @ \$4.00 each  
Lynchburg Lemonade: Mini Sprite, Airplane Bottle of Jack Daniels + Lemon \$8.00  
Add Mason Jar with Holiday Straw @ \$2.50 each

### Splits of Wine (375mL):

Korbel Brut Sparkling @ \$6.50  
Imagery Chardonnay @ \$5.00  
Kendall Jackson Chardonnay \$7.00  
Chateau St. Michelle Chardonnay \$6.75  
Meiomi Pinot Noir \$9.00  
Alexander Valley Merlot \$10.00  
Cote du Rhone \$6.75  
Chianti \$9.50  
Robert Mondavi – Private Selection Cabernet Sauvignon \$6.75  
Louis Jadot Beaujolais Village \$8.00

Other brands/items available – please call us directly to customize your specialty cocktail or check a specific brand.  
225-784-0535