

12
TWELVE SEASONS

SAMPLE MENUS





UPTOWN MENU

| TRAY PASSED |

MINI NOLA COCHON TACOS Shredded pulled pork tossed in a Sazerac Rye BBQ sauce topped with a house made cole slaw

BBQ OYSTERS Fresh Louisiana Oysters flash fried and tossed in crystal BBQ sauce and topped with a dollop of house made blue cheese dressing

STRAWBERRY FIELDS Sweet and Tangy combo of strawberries, goat cheese, basil and balsamic glaze on our house made garlic herb toast points

PETITE POKE BOWLS Ahi Tuna poke seared in a savory mini cone with wasabi crème fresh

| GRAZING STATION |

CREOLE CHARCUTERIE Assorted meats to include andouille, crawfish and alligator sausages, specialty cured meats, a selection of domestic and imported cheeses from locally sourced purveyors, assorted homemade jams, pickled seasonal vegetables, assorted toasted breads and mustards

SEARED TUNA PLATTER Fresh seared tuna dressed with a ginger soy vinaigrette and served on a bed of seaweed salad and served with crispy wontons and a Sriacha aioli

CRAWFISH & BRIE DIP Our creamy blend of French cheese and Louisiana crawfish served warm with toasted croutons

| SOUP & SALAD |

NOLA SPINACH SALAD Baby spinach leaves tossed with crumbled blue cheese, toasted pecans, sun dried cranberries and pepper jelly vinaigrette

CHICKEN & ANDOUILLE GUMBO Succulent chicken breast, slow cooked in a rich stock and a dark roux with Andouille sausage, the Holy Trinity and Cajun seasonings, served with Louisiana Long Grain white rice

| CREOLE RICE STATION |

CREOLE RICE STATION Brown & White Rice

CHOOSE 3 TOPPINGS:

Red Beans and Sausage, Chicken and Andouille Gumbo, Seafood Gumbo, Crawfish Étouffée, White Beans, Shrimp Creole or Shrimp Étouffée

| CARVING STATION |

SMOKED BEEF BRISKET Served with rolls and condiments

SWEET POTATO SOUFFLE Luscious sweet potatoes with white and brown sugars and vanilla, whipped until smooth

ROASTED VEGETABLES Zucchini, yellow squash, mushrooms, red bell pepper, onion, fresh herbs, olive oil, salt & pepper



FRENCH QUARTER MENU

| TRAY PASSED |

BOUDINE BOULETTES Local rice sausage breaded and fried served with Creole mustard sauce

CHICKEN & WAFFLES Lightly battered chicken tenders served atop a mini Belgian waffle and topped with a maple syrup drizzle

FIG N' BRIE Our house made mission fig preserves baked with creamy brie inside a phyllo crust

| GRAZING STATION |

ARTISANAL FRUIT & CHEESE PLATTER A selection of imported and domestic cheese accompanied by seasonal and dried fruits crackers and toast points

GRILLED VEGETABLES An assortment of local seasonal vegetables served with Parmesan peppercorn ranch

CRAB MAENZA DIP A creamy blend of Blue Crab, Parmesan and white wine served warm with toasted croutons

| SOUTHERN GRITS STATION |

Includes: Assorted Cheese & Applewood Smoked Bacon

CHOOSE 2 GRITS:

Stone Ground Grits, Creamy Corn Grits or Gouda Grits

CHOOSE 3 TOPPINGS:

Grilled/Sautéed Vegetables, Cochon de Lait, BBQ Shrimp or Crawfish Étouffée

| CARVING STATION |

ROSEMARY & ORANGE MARINATED PORK LOIN slow cooked tender pork loin dressed in a rosemary and orange marinade. Accompanied with rolls and condiments

MAC & CHEESE A combination of savory flavors including Swiss, Monterey Jack, sharp Cheddar and Parmesan cheeses along with sautéed garlic and onion to make a creamy sauce baked to perfection

STEAKHOUSE SPINACH Green leaf spinach and sautéed artichoke hearts blended with butter, cream, assorted cheeses and savory spices to make the perfect side dish accompaniment to a perfectly cooked steak

MID CITY MENU

| GRAZING STATION |

CHEESE PLATTER Pepper jack, cheddar, Havarti and Swiss cheese served with grapes and artisan breads and crackers

MINI PO'BOYS Assortment of roast beef, turkey and ham on French bread dressed with lettuce, tomato and our house-made Creoleaise

SPINACH & ARTICHOKE DIP A creamy blend of spinach, artichoke hearts and cheese, served warm with pita chips

| PASTA BAR |

CREOLE TOMATO & EGGPLANT PASTA Local Creole tomatoes and farm fresh eggplant cooked in New Orleans style red sauce finished with Parmesan cheese

KING CRAWFISH PASTA Louisiana crawfish tails in creamy sauce tossed in penne pasta

| NOLA FAVORITES |

CHICKEN ROULADE Choose your stuffing: Andouille Cornbread, Spinach and Artichoke or Chicken and Sausage Jambalaya

CORN MAQUE CHOUX A New Orleans staple. We blend fresh roasted corn sautéed with peppers, onions, celery butter and cream, then simmer to a slow boil

| DETAILS |

GUEST COUNT our sample menus are based on 100 guests

TIMING based on a 3-hour reception

PLATEWARE & UTENSILS includes our disposable masterpiece reflections plates & flatware or compostable bamboo plates and wooden utensils

TAX & RENTALS included in the pricing below. We provide all tables and linens associated with our food displays.

STAFF included in our pricing, with all the necessary staff for each event and a bridal attendant to care for our couple all through the celebration.

COMPLIMENTARY CAKE CUTTING

PRICING ON THE ABOVE MENUS RANGES FROM \$45 - \$85 PER PERSON. EVERY ASPECT IS CUSTOMIZABLE SO REACH OUT TO DISCUSS YOUR DETAILS AND RECEIVE A PERSONIZED MENU



OPTIONAL ADD ONS



OYSTER BAR



BEIGNETS & CAFÉ AU LAIT



BEIGNET BABES



POPCORN BAR



KING CAKE WALL



WELCOME COCKTAIL



CHILLED SEAFOOD



FRENCH FRY BAR



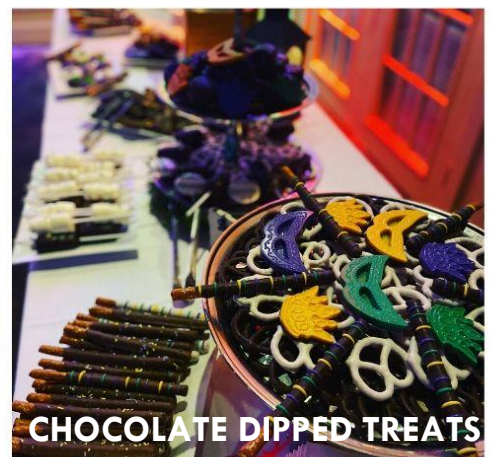
FRESH BAKED COOKIES
WITH BRANDY MILK PUNCH



CHOCOLATE COVERED
STRAWBERRIES



DESSERT SHOOTERS



CHOCOLATE DIPPED TREATS