



12
TWELVE SEASONS

SAMPLE MENU

Catering Proposal

- PLATED SEATED MENU-

| TRAY PASSED |

Cocktail Hour before Event

BOUDINE BOULETTES

Local rice sausage breaded and fried served with Creole mustard sauce

FIG N' BRIE

Our house made mission fig preserves baked

SWEET HEAT SHRIMP

Lightly battered and fried Jumbo Gulf Shrimp tossed in our sweet and spicy sauce topped with freshly cut mango

| SERVED TO YOUR SEATED GUESTS |

| COURSE 1 |

NOLA SPINACH SALAD

Baby spinach leaves tossed with crumbled blue cheese, toasted pecans, sun dried cranberries and pepper jelly vinaigrette
| pre-set |

| COURSE 2 |

BRAISED SHORT BEEF RIBS

accompanied by our bacon, onion jam reduction, herbed smashed potatoes, and grilled asparagus spears

GRILLED GULF FISH (GF)

Grilled gulf fish with a citrus Beurre Blanc sauce, accompanied by a mushroom risotto and grilled asparagus spears

| substitute risotto with herbed new potatoes for a gluten free plate |

| COURSE 3 |

CREME BRULEE

A rich vanilla custard base topped with a contrasting layer of hard caramel and hand-torched

| LAGNIAPPE |

China & Silver Package

Includes all necessary china, silverware & high-quality disposable napkins

| THE KREWE |

Event Manager

Chefs

Table Attendant(s)

Tray Passers/Bussers

**EVERY ASPECT OF THIS MENU IS CUSTOMIZABLE PLEASE REACH OUT TO
DISCUSS YOUR DETAILS AND RECEIVE A PERSONIZED MENU/QUOTE**