



Spring/Summer Sample Menus

Buffet Reception #1

Passed Hors d'Oeuvres

Grilled Gulf Shrimp Brochettes with Aycock's Pepper Jelly

Lamb Kefta Meatballs with Lemon Tahini

Deviled Eggs with Hickory Bacon & Smoked Paprika

Tandoori Chicken Brochettes

Buffet Dinner

Creole Tomato & Cucumber Salad with Feta & Basil

Grilled Atlantic Salmon Filets with Thai Basil Pesto

Caribbean Chicken & Potato Curry

Fusilli Pasta with Lemon Zest & Herbs

Grilled Summer Vegetables

Mary Abbay's Yeast Rolls with Garden Herb Butter

Dessert

Mango Coconut Rice Pudding with Toasted Almonds





Spring/Summer Sample Menus

Buffet Reception #2

Passed Hors d'Oeuvres

Crawfish Empanadillas

Creole Tomato & Thai Basil Bruschetta

Stationary Hors d'Oeuvres

Artisanal Cheese Board with Dried Fruits & Spiced Louisiana Pecans

Gulf Shrimp Rémoulade with Mixed Greens & Garlic Crostini

Smoked Pulled Pork Sliders with Coriander Lime Slaw

Green Bean Salad with Pickled Grape Tomatoes & Feta

Hot Buffet

Ginger Shrimp Creole

Sweet Potato & Vegetable Coconut Curry

Cajun Country Jasmine Rice

Corn Muffins with Garden Herb Butter

Dessert

Bananas Foster Action Station

Late Night Bite

Fried Yukon Gold Wedges with Spicy Ketchup

Buffet Reception #3

Gulf Fish Ceviche in Persian Cucumber Cups

Jerk Pork Brochettes

Chicken & Green Chili Enchiladas

Cuban Style Black Beans with Roasted Poblano & Garlic

Green Rice Pilaf with Roasted Poblano & Herbs

Coriander Lime Slaw

Tres Leches Cake