

PLATED

HORS D'OEUVRE

Choose 3 from below

Andouille en Croute (H)

Andouille Sausage en croute, Buttery Puff Pastry with Creamy Creole Mustard Sauce

Yakatori Chicken Skewer (H)

White Tender Meat Chicken with Eel Sauce and Sesame Seed

Quince Manchego in Phyllo Cup (C)

Sweet Quince Paste and Shaved Manchego in Savory Phyllo Cups

Caribbean Shrimp Bruschetta (C)

Jerk Gulf Shrimp Tomato, Pineapple, Cilantro on Baguette Crostini

Thai Spring Roll (C)

Glass Noodle, Cilantro, Cucumber, Carrot, Rolled in Rice Paper w/ Oyster Dipping Sauce

Chorizo Arepas (H)

Colombian Maiz Arepas filled with Mexican Chorizo, Chipotle aioli

Crawfish Poppers with Cajun Aioli (H)

Honey glazed Bacon Wrapped Scallops (H)

Chilled Roasted Cauliflower Shooter (C)

Crispy Prosciutto, Cajun Seasonings

First Course

Choice of one

Cold

Carrot and Ginger Soup

Chilled Velvety Carrot Soup with Ginger Essence, Crispy Croutons, Crème Fraiche

Classic Baby Heart of Romaine Salad

Parmesan Cheese Croutons with Caesar Dressing

Covey Rise Spring Green Salad with Citrus Vinaigrette

Shredded Carrot, Baby Tomato, English Cucumber

Tuna Tataki and Micro Salad, Wasabi Mayo Dressing

Mixed Lettuces, Frissee, Green Cabbage, Tomato Spiced Seared Ahi Tuna, Wasabi Mayo Dressing

Hot

Chicken and Andouille Gumbo

Traditional Louisiana Gumbo, Holly trinity, smoked andouille, House Smoked chicken. Served with Uncle Beans Rice.

Blue Crab Cake, Classic Remoulade

Gulf Coast Jumbo Lump Crabmeat, Holly Trinity, and Seasoned Breadcrumbs
New Orleans Classic Remoulade Sauce

Gulf Shrimp

New Orleans BBQ Sauce, Papa Toms Cheese Grits.

Cream of Sweet Corn

served with a Crab Salad

Second Course

Choice of one

Red Wine Braised Short Ribs

Truffle Mashed Potato, Peas and Fava Succotash

Joyce Farm All Natural Chicken Breast

Creamy Grits, Green Beans, Nantua Sauce

Louisiana Legacy Beef Filet

Potato Gratin, Baby Seasonal Vegetables, Sauce Diable

Bavette of Beef

Roasted Rosemary Fingerling Potatoes, Seasonal Vegetables, Chimichurri

Orange Miso Glazed Gulf Fish

Jasmine Rice, Steamed Bok Choy

Atlantic Salmon

Tropical Mango Salsa, Herb and Raisin Quinoa

Cobia

Sweet Potato Mousseline, Roasted Brussel Sprout, Fire Roasted Red Pepper Coulis

Jumbo Prawn

Summer Radish Couscous, Lemongrass Ginger Sauce

Third Course

Choice of One

Lemon-Berry Curd Tart

Greek Yogurt Chantilly Crème

Rum & Raisin Bread Pudding

Vanilla Crème Anglaise

Goopy S'more Brownie

Classic gooey brownie with marshmallow and nuts

Seasonal Fruit Cobbler

Mascarpone Crème

Banana Frangipani

Whiskey Crème Anglaise

Pina Colada Torte

Diplomat Chantilly Crème