



CREATING EVENTS &
CATERING EXPERIENCES

RECEPTION STYLE - LOCALLY INSPIRED
HORS D'OEUVRES

CREOLE DEVEILED EGGS

Classic Deviled Eggs

Kicked Up with Tasso and Pickled Okra

CRAWFISH ROLL

*Gulf Crawfish Tails, Spicy Kewpie Mayonnaise,
Eel Sauce*

LOUISIANA BLUE CRAB CLAWS

*Tossed with Fresh Citrus Zest
and Home-Made Remoulade Sauce*

CHILLED CAULIFLOWER SHOOTER

Prosciutto, Cajun Seasoning

STEAK TARTARE

*Chopped Prime Beef Filet, Cornichons, Capers,
on Brioche Crostini with Dijon Mustard Sauce*

CHILLED WHITE CORN BISQUE

*Velvety Sweet Corn Puree
with Roasted Corn Kernels
and Cayenne Crème Fraiche*

CREOLE TOMATO BRUSCHETTA

*Creole Tomato, Basil, Green Onion,
Extra Virgin Olive Oil and Fresh Mozzarella
on Crostini*

ANDOUILLE EN CROÛTE

Beer Cheese Sauce

MINIATURE BOUDIN BALL

Creole Honey Mustard Sauce

MINIATURE LOUISIANA CRAB CAKE

Home-Made Remoulade Sauce

HOMEMADE CORNBREAD STUFFED
WITH Q SMOKERY PULLED PORK

PECAN CRUSTED CHICKEN TENDER

Pepper Jelly Sauce

MINIATURE CRAWFISH CAKE

MAPLE GLAZED BACON
WRAPPED SCALLOPS

CREOLE VEGETABLE KABOB

*Cajun Spiced Grilled Seasonal Vegetables
with Cajun Aioli*

SPINACH AND ARTICHOKE TART

SPINACH AND GOAT CHEESE
FLATBREAD

1718 Events
601 Loyola Avenue
New Orleans, Louisiana 70113
504-335-1718 www.1718events.com



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SOUP

LOUISIANA SEAFOOD GUMBO

*Holy Trinity, Shrimp, Crawfish,
Alligator Sausage
Served with White Rice*

CHICKEN AND ANDOUILLE
SAUSAGE GUMBO

*Holy Trinity, Smoked Andouille,
House Smoked Chicken
Served with White Rice*

CORN AND CRABMEAT BISQUE

Sweet Corn, Louisiana Jumbo Lump Crabmeat

CREOLE TOMATO AND WATERMELON
GAZPACHO

*A Chilled Soup of Vine Ripe
Creole Tomatoes, Fresh Watermelon
Juice, Honey-Citrus Sour Cream*

ROASTED CAULIFLOWER BISQUE

SALAD

MUFFALETTA PASTA SALAD

*Spiral Pasta, Mortadella, Genoa
Salami, Smoked Ham, Provolone
Cheese, New Orleans Olive
Salad*

CAJUN CAESAR SALAD

*Baby Romaine Lettuce, Parmesan
Cheese, Pickled Green Beans,
Pickled Okra, Crab Boiled
Croutons, Cayenne Caesar
Dressing*

MIRLITON AND CABBAGE SLAW SALAD

Creamy Dressing

CREOLE TOMATO AND CRAWFISH SALAD

*Variety of Local Tomatoes, Green
Beans and Grilled Crawfish Tails,
Tossed with Home-made Remoulade*

LOUISIANA CRABMEAT
AND CITRUS SALAD

*Baby Arugula, Belgium Endive,
Louisiana Gulf Crab Meat, Local
Citrus, Cucumber, Citrus Vinaigrette*

BEAN SALAD WITH CREOLE
MUSTARD VINAIGRETTE

*Fresh Herbs, Local Tomato,
Mixed Lettuce*

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MEAT

GRILLED JOYCE FARM
CHICKEN BREAST
Crawfish and Mushroom Velouté

Q SMOKERY PULLED PORK
Housemade Barbeque Sauce

Q SMOKERY PULLED CHICKEN
Housemade Barbeque Sauce

SMOKED CHICKEN AND ANDOUILLE
JAMBALAYA

NEW ORLEANS RED BEANS
AND RICE
*Smoked Andouille Sausage, Holy Trinity,
White Rice*

BRAISED RABBIT
Abita Beer Creole Mustard Jus

BEEF BOURGUIGNON
Braised Beef in Red Wine Demi Glace

CAJUN PORK CHOP
*Cajun Spiced Pork Chop
with Creole Mustard Jus*

ALLIGATOR STEW
Garlic Tomato Braise

LOUISIANA SAUSAGE
Tricolored Pepper and Onion Stew

GRILLED FLAT IRON STEAK
Wild Mushroom Ragout

SEAFOOD

SEARED GULF DRUM
Creamy Corn Maque Choux

SEAFOOD ETOUFEE
*Gulf Shrimp, Crawfish, and Blue Crab
Smothered with a Rich Creole Tomato
Sauce*

CRAWFISH MONICA
*Penne Pasta Tossed in a Crawfish
and Mushroom Béchamel Sauce*

NEW ORLEANS BARBECUE SHRIMP
*Gulf Shrimp, New Orleans Barbeque Butter
Sauce, Papa Tom's Cheese Grits*

BLACKENED LOUISIANA CATFISH
Crystal Beurre Blanc

NEW ORLEANS SHRIMP BOIL
New Potatoes and Corn

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SIDES

BRAISED SOUTHERN GREENS
Benton's Bacon and Onions

CREAMY MACARONI AND CHEESE

DIRTY RICE
Onion, Celery, Pork, Chicken Liver

Q SMOKERY BAKED BEANS

SEASONAL ROASTED VEGETABLES

CORN MAQUE CHOUX
Onion, Peppers, Cream

POTATO GRATIN
*Thinly Sliced Potatoes Layered with Cream,
Herbs, and Cheese*

GARLIC MASHED POTATOES

DESSERT

BANANA CREME PIE

RED VELVET CAKE
Cream Cheese Frosting

PRALINE PANNA COTTA

BOURBON ALMOND TARTS

CHOCOLATE BARK
*Abundant Shards of 70% Dark, Milk and
Blonde Chocolate Bark
with Variety of Dried Fruit and Nuts*

WARM APPLE COBBLER
Crème Anglaise

CREOLE CREAM CHEESECAKE

CARAMEL BROWNIES

NEW ORLEANS BREAD PUDDING
*Sourdough and Croissant Soaked in a
Delicious Vanilla Custard,
Whiskey Caramel Sauce*

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