

The ORLEANS™

Hot Hors D'Oeuvres

(Minimum Order 50 Pieces – Price is per piece)

Calzone – Tomato & Cheese.....	\$2.50 ea	Pot Stickers	\$3.25ea
Swedish Meatballs	\$2.50 ea	Buffalo Chicken Rangoon.....	\$3.50 ea
Assorted Petit Quiche.....	\$2.50 ea	Lobster and Jalapeno Empanadas.....	\$3.50 ea
Spanakopita.....	\$2.50 ea	Crab Stuffed Mushrooms	\$3.75 ea
Teriyaki Chicken Wings.....	\$2.50 ea	Mini Lump Crab Cakes	\$3.75 ea
Buffalo Hot Wings.....	\$3.00 ea	Beef Satay with Sweet Chili Sauce	\$3.75 ea
Smoked Chicken and Cheese Cornucopia.....	\$3.00 ea	Cajun Chicken Satay	\$3.75 ea
Baby Back Ribs.....	\$3.25 ea	Spring Rolls.....	\$3.75 ea
Adobe Chicken and Andouille in Phyllo.....	\$3.25 ea	Fried Fantail Shrimp Tempura	\$4.25 ea
Cashew Chicken Springrolls	\$3.25 ea	Bacon Wrapped Shrimp	\$4.50 ea
Thai Vegetarian Pot Stickers.....	\$3.25 ea		

Cold Hors D'Oeuvres

(Minimum Order 50 Pieces – Price is per piece)

Chef's Choice of Assorted Canapés.....	\$2.50 ea	Dried Figs with Bleu Cheese and Toasted Walnuts.....	\$3.50 ea
Deviled Eggs.....	\$2.50 ea	Tuna Poke on Wonton Crisp	\$3.50 ea
Prosciutto Wrapped Melon Baton.....	\$2.50 ea	Dried Fruit and Chicken Roll on Brioche with Kiwi Glaze.....	\$3.50 ea
Traditional California Rolls	\$2.50 ea	Roast Beef and Asparagus Rolls.....	\$3.75 ea
Spam Sushi.....	\$2.75 ea	Vegetarian Brochette.....	\$3.75 ea
Cream Cheese Filled Strawberries.....	\$2.75 ea	Watermelon, Feta and Basil on an edible spoon with a Fig Balsamic Drizzle.....	\$3.75 ea
Curried Chicken Salad in Tartlet.....	\$3.00 ea	Smoked Duck Breast Tostada with Guacamole.....	\$4.25 ea
Goat Cheese & Roasted Peppers on Toast	\$3.00 ea	Curried Mango and Lobster Shooter.....	\$4.50 ea
Smoked Salmon with Lemon Mascarpone on a Crispy Baguette.....	\$3.25 ea	Lobster Salad on Chilled Green	
Cream Cheese and Seafood Mousse on Cucumber Rondelle.....	\$3.25 ea	Gazpacho Spoon.....	\$4.50 ea
Prosciutto wrapped Dried Fig and Stilton.....	\$3.25 ea	Assorted Finger or Tea Sandwiches.....	\$28.00/Dozen
		Assorted Pinwheel Sandwiches.....	\$28.00/Dozen

Pricing is subject to change without notice, and does not include gratuity and current sales tax. 11/1/14

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Displays, Chips & Dips

Dip & Chips Combo

Green Chili con queso and Tortilla Chips
Hot Bean Dip with Chicken and Tortilla Chips
Onion Dip and Potato Chips
Salsa and Tortilla Chips
Hummus and Pita Chips
\$50.00 each (Serves 20-25)

Smoked Gouda and Artichoke Dip with Pita Chips
\$75.00 each (Serves 20-25)

Potato Chips, Tortilla Chips or Pretzels
\$25.00 per bowl
(Serves 20-25 people)

Cocktail Peanuts **\$14.00 per can**
Mixed Nuts **\$16.00 per can**

Italian Antipasto Display

Sobrassada, Prosciutto, Capocollo, Roasted Peppers, Artichokes, Grilled Marinated Vegetables and Olives, Parmesan, Romano and Boccachini Balls
Medium: \$325.00 (serves 50 people)
Large: \$550.00 (serves 100 people)

Imported & Domestic Cheese Board

Garnished with Whole Fruits & French Baguettes
Small: \$275.00 (serves 50 people)
Medium: \$375.00 (serves 70 people)
Large: \$475.00 (serves 100 people)

Vegetable Display with Dips

Small: \$175.00 (serves 35 people)
Medium: \$275.00 (serves 70 people)
Large: \$375.00 (serves 100 people)

Rainbow of Fresh Sliced Seasonal Fruits & Berries

Small: \$300.00 (serves 35 people)
Medium: \$400.00 (serves 70 people)
Large: \$500.00 (serves 100 people)

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Reception Stations

(Following items must be accompanied by Hors D'Oeuvres or Dinner Buffet and require a minimum order of 50 people)

Scampi Station

Jumbo Prawns sautéed in White Wine and Butter with a hint of Garlic
\$5.00 per Shrimp (100 piece minimum)

Mashed Potato Bar

Idaho Russet Mashed Potatoes, Whipped Sweet Potatoes,
Grilled Chicken, Mushrooms, Broccoli, Country and Brown Gravy
Roasted Corn, Caramelized Onion, Bacon, Sour Cream, Horseradish, Cheddar Cheese, Fontina Cheese and
Stilton Bleu Cheese, Chives, Green Onions, Minced Jalapeno Peppers and Cilantro
\$11.00 per person

Pasta Station

Cheese Tortellini, Penne and Mushroom Ravioli
With Pesto Cream and Pomodoro Sauces
Ciabatta Bread
\$11.00 per person

Kicked Up Taco Bar

Grilled Seasoned Fish, Seasoned Ground Beef, Cheddar Cheese, Jalapeno Peppers, Green Onions,
Diced Tomatoes, Shredded Cabbage, Sour Cream, Salsa Fresco and Guacamole.
Served with Soft and Crunchy Taco Shells
\$14.00 per person

Mac & Cheese Station

Elbow Macaroni presented in a Martini Glass with Traditional Cheddar Sauce or Smoked Gouda Sauce ~
Sautéed to order. Add Tasso, Crawfish, Andouille Sausage, Diced Tomato, Scallions, Sundried Tomato,
Roasted Garlic, Grilled Chicken, Prosciutto or Chopped Smoked Bacon
\$15.00 per person

1 Attendant per 100 guests required for all above Action Stations
Labor charge of \$100.00 per chef

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Specialty Items

(Minimum order of 50 pieces)

~ Seafood Selections ~

Gulf Shrimp on Ice

\$5.00 per piece

Crab Claws

\$5.00 per piece

Oysters on the Half Shell

\$4.00 per piece

Fresh Sushi with Wasabi ~ Ginger ~ Soy Sauce (72 hr. notice) \$5.50 per piece

~ Carving Stations ~

1 Attendant per 100 guests required for All Carving Stations

Labor Charge of \$100.00 per Chef will apply

Steamship Round of Beef

Mini Rolls

Appropriate Condiments

\$675.00 each

(Serves 150 people)

Tenderloin of Beef with Cracked Black Pepper Crust

Served with Béarnaise Sauce

Mini Rolls

Appropriate Condiments

\$375.00 each

(Serves 25 people)

Whole Roast Turkey

Cranberry Relish

Mini Rolls

Appropriate Condiments

\$275.00 each

(Serves 30 people)

Jerk Seasoned Pork Loin

Pineapple Mango Chutney

Mini Rolls

Appropriate Condiments

\$250.00 each

(Serves 30 people)

Prime Rib of Beef

Served with Au Jus

Mini Rolls

Appropriate Condiments

\$450.00 each

(Serves 55 people)

Corned Steamship Round of Beef

Mini Rolls

Appropriate Condiments

\$750.00 each

(Serves 150 people)

Smoked Brisket

Served with Assorted Mustards

Mini Rolls

\$225.00 each

(Serves 30 people)

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