



About Your Rentals & What You Might or Might Not Need.

◆ I don't like putting people in lines and I don't like to make my clients rent a bunch of stuff and I really don't like playing pack mule so I aim to create menus that don't ask those things of any of us. These menu options, and there are more if I've not made your tummy excited, are a balance of room temperature, chilled, and warm and a blend of tray set and tray pass. Because of this, the rental options I suggest are limited to what we will need and no more.

◆ I have shown you the cost of things so you may consider those options. You are welcome to get them for yourself.

Menu & Food

◆ Because you specifically say cocktail hour and allotted only 2 hours, I've based your choices on that idea; finger foods and appetizers. If I've interpreted that incorrectly, please do let me know.

◆ The following menu is based on us having a kitchen on premise.

◆ You'll also note I've offered a blend of sauté, on the spot items and prepared items to ease up on execution so the execution goes well. Note: OR may also be translated as AND.

Hors d'oeuvre (Tray Pass)

Deviled Egg Mash-Up (pick 3): Spice Girl (crispy shallots & chillies,) Carbonara (crispy pancetta, parmesan crisps & black pepper,) Confit (tuna, olives & tomato,) Everything Bagel (smoked salmon, sesame & caraway,) OR Creole Crab (lump crab meat & creole mustard)



Mini Corn Cakes with Lox and Dill Crème Fraîche OR Mini Caprese Skewers with Berry Balsamic Drizzle



per Person

Pimento Cheese Phyllo Cups (with a bit of a Kick!)



per Person

Brussels Sprouts Fritters with Avocado Crème



per Person

Wild Smoked Trout Dip in Cucumber Cups OR Stuffed Endive with Herbed Goat Cheese



per Person

Cranberry Brie Bites in Puff Pastry



per Person

Mushroom Duxelles Crostini OR Delmonico Crab Cakes with Mustard Crème Fraiche



per Person

Mini Beef Wellington with Mushroom Duxelles, Prosciutto & a drizzle of Peppercorn Cream



per Person



Hors d'oeuvre (Tray Set)

Boiled Georgia White Shrimp with Galatoire's Rémoulade Blanc	\$ [X]	per Person
Citrus & Chile Braised Short Ribs with Mini-Buns, Chili Aioli, Citrus Crema & Pickled Onion	\$ [X]	per Person
A Trio of Party Balls: Creole Meatballs (turkey & beef) in Dill Cream, Italian Meatballs (beef) in Marinara, Lebanese Meatballs (lamb) in Saffron Mint Broth	\$ [X]	per Person
Baked Shrimp w/Tomato, Mozzarella Pearls, Orzo, & Mint Cups	\$ [X]	per Person
Artichoke & Andouille Dip Creole Style OR Vegetable and Goat Cheese Dip	\$ [X]	per Person
Baked 3 Cheese Dip with Garlic	\$ [X]	per Person
Lemony Whipped Feta with Charred Scallions, Crudité & Baguette	\$ [X]	per Person
Benedictine Tea Sandwich OR Sausage Rolls (puff pastry and fresh herbs)	\$ [X]	per Person

Sweet Things

Brownie Bourbon Balls rolled in Pecans	\$ [X]	per Person
Creme Brulee	\$ [X]	per Person
Betty's Bread Pudding with Bourbon Creme Anglaise & Whiskey Whip	\$ [X]	per Person
Pecan-Raisin Mini Tarts	\$ [X]	per Person

Average Food Cost \$ [X] **per Person**

About Your Choices: If you would like to share your color scheme we could work that into some of your food and drink and also look into modifying some ideas to match it.

About Your Menu: The prices and portions are based on you having seven (7) appetizers.

