



Beck's New Orleans Celebration

- Bourbon Street Specialty Cocktails -

Sweet Tea Mint Juleps

*Bourbon & Sweet Tea
infused with Fresh Mint & Lemon*

Planters Punch

*Meyer's Rum with Fresh Orange & Pineapple Juices
splash of Grenadine*

French 75

Champagne with Gin & Lemon Juice

- Butlered Hors d' oeuvres -

Southern Hush Puppies

Jalapeno, Sausage & Cheese

Portabella Mushroom Duxelle Crostini

with Gruyere & Roasted Red Pepper Puree

- French Quarter Station -

Build Your Own Mini Po' Boy Trio

Short Rib Po' Boy

with House- Made Slaw & Tabasco Onions

&

Andouille Sausage

with Fried Peppers, Onions & Creole Mustard

&

Vegetarian

*Grilled eggplant, Zucchini, Spinach & Roasted Red Peppers
with Mozzarella & Creole Mayo*

- Fulton Street Station -
Baby Arugula, Red Grape, and Chevre Salad
with Lemon Honey Vinaigrette

Cajun Cacio de Pepe
with Gulf Shrimp

Ratatouille
with Grilled Seasonal Vegetables

Duo of Petit fillet & Bronzino Ragu
Mushrooms, Tomatoes, Artichokes & Olives
with Fresh Herbs & Red Wine

accompanied by **Grit Cakes**
Grilled Asparagus & Baby Carrots

- Market Station -
Café au Lait
Café Du Monde Chickory Coffee with Steamed Milk

Beck's Famous Bread Pudding
with Vanilla Whiskey Sauce

Beignets
with Powdered Sugar



Beck's New Orleans Reception

Featuring

- Bourbon Street Specialty Cocktails -

Hurricane

Rum & Passion Fruit Syrup

St. Charles

'Nawlins Style Twist on a Gin & Tonic

Sazerac

Rye Whiskey, Bitters & Absinthe

- Stationary Hors d' oeuvres -

Mini Cajun Crab Cakes

with Olive & Caper Tapenade

Whipped Goat Cheese Topped *with* Tomato Jam

Petite Tasso Ham Kabobs

paired with Olives, Fresh Mozzarella and Horseradish Cream

Alligator Sausage Bites

accompanied by Creole Mustard Dip

- Louisiana Raw Bar Trio -

(staffed with professional shuckers)

Louisiana Oysters *on the* Half Shell

Spiced Wild Caught Gulf Shrimp

Chilled Mussels Remoulade

- Menaige A Trois Dinner Station -

Cajun Red Beans & Rice

Chicken & Andouille Sausage Gumbo

Jambalaya

- The French Market Station -

Café au Lait

Café Du Monde Chickory Coffee with Steamed Milk

Beck's Famous Bread Pudding

with Vanilla Whiskey Sauce

Beignets

with Powdered Sugar





Big Easy Wedding

- Stationary Hors d'oeuvres -

Pickled Okra & Crawfish Bruschetta

on toasted baguette rounds

Mini Gator Sausage Bites

with Creole Mustard Dip

Classic Pissaladiere

*Stone Baked French Dough with Caramelized Onions
Olives & Fresh Herbs*

St. Charles Table

Whipped Chevre, Roasted Red Pepper Rouille

Lemon Garlic Bean Spread

& Tapenade

served with Flat Breads

- Bourbon Street Dinner Buffet -

French Market Salad

*Spring Mix with Tomato, Cucumber, Grilled Corn & Julienned Carrots
served with Lemon Vinaigrette & Ranch Dressings*

Pork Grillades Oscar

*Pork Medallions with Crabmeat & Asparagus
in a Cajun Hollandaise Sauce*

Shrimp & Crawfish Étouffée

with Creole Tomato Sauce

Vegetarian Cajun Red Beans & Rice

Mini Grilled Corn Bread

- Dessert Table -

Wedding Cake or Cupcake Tower

Grand Marnier Crème Brûlée

Soft Pralines

with Fresh Berries

