



Bar Service

Open Beer & Wine Bar on Consumption

House Wines

White

McBride Sisters Chardonnay , Riff Pinot Grigio, Kumusha Sauvignon Blanc

Red

McManis Family Cabernet, Hob Nob Pinot Noir, Delas Cotes Du Rhone

Sam Adams Beers

Signature Cocktail

The Nor'easter (a play on the Hurricane, a New Orleans fave)

Rums, cranberry juice, lime, and grenadine.

Passed Hors D'oeuvres

Room Temperature

Mini Muffaletta

Small sandwich bites with cold cuts, cheese, and olive salad
on Italian bread (a signature NOLA treat)

Shrimp with Old Bay Seasoning GF

Cajun Spiced Seared Tuna on a Cucumber Cup GF

Golden Beet "Tartar", Pickled Okra Ring, Endive Leaf Vegan GF

Thai Vegetable Spring Roll Vegan GF

Hot

Crab Cakes with Cajun Aioli

Stationary Display

Warm Dips

Buffalo Chicken GF

Spinach Artichoke Dip GF

Served with Baby Potatoes, Cherry Tomatoes, Vegetable Sticks

Pita Chips and Sliced Artisanal Bread

Food Stations

Short Rib Station

Red Wine Braised Boneless Beef Short Rib GF

VEGAN Pasta Primavera

Sides Parmesan & Red Pepper Flakes

Grits (Polenta) Vegan, GF

Chopped Swiss Chard Vegan, GF

Jambalaya Station

Chicken Jambalaya – Chicken, Andouille Sausage, Okra, Rice GF

Vegan Jambalaya – “Impossible” Andouille Sausage, Okra, Rice Vegan, GF

Salad of Baby Kale, Baby Spinach, Citrus Segments, Golden Beets, Goat Cheese, Citrus

Vinaigrette GF

Cornbread Muffins

Desserts

Pralines (contain pecans)

Beignets

Cajun Brownies

Fresh Sliced Fruit

Coffee & Tea Station