



**Wedding package**  
**Includes 4 course sit-down dinner**

**Offered for our daytime events ending before 4pm**

Includes  
4 Hour Open Bar

Premium Liquor Bar

*(Bacardi Silver, Tanqueray, Absolut, Dewars, Seagram's 7, Jim Beam Level)*

House Wine & Domestic Beer  
Liquor shots are not offered during private events

**Cocktail Party Hors d'oeuvres (1 hour)**

Choice of 5

- Tomato Bruschetta** – Chopped tomatoes, onions, basil and extra virgin olive oil served on toasted bread
- Fried Crawfish Risotto** – Risotto cakes made with Crawfish
- Mushroom Caps** – Stuffed with Andouille Sausage
- Mushroom Caps**- Stuffed with spinach and Cream cheese
- Baked Potato Croquettes** – With parmesan basil
- Sesame Chicken**- Honey mustard sauce
- Crawfish Spring** –Roll Mardi Gras Slaw, Soy and Spicy Remoulade sauce
- Mini Duck Meatballs**- Trio of Cajun duck, pork, and veal
- Cheesesteak Empanadas**- Shaved filet, cheese and white truffle oil
- Crab cheesecake**- Served on a garlic and parmesan crostini
- Roasted Pepper Crostini**-Marinated roasted peppers on toasted French bread
- Endive with Bleu Cheese**
- Asparagus**-Baked in phyllo dough

(Hors d'oeuvres may change seasonally/routinely)



**Soup Course**

Choice of One

**Gumbo Ya-Ya**

Chicken, Andouille sausage and rice in a slow cooked Cajun spiced broth

**Lobster and Shrimp Bisque**

Creamy blend of Lobster and Shrimp with a kick of Cayenne Pepper, baptized with Sherry

**Salad Course**

Choice of One

**Church Salad**

Mixed California Greens, Grape Tomatoes, julienne of Carrot, toasted Croutons, Kalamata Olives and Bermuda Onions, with Balsamic Vinaigrette

**Hail Caesar**

Crisp Romaine lettuce, house Caesar dressing, grated parmesan and anchovies if requested. Finished with a Parmesan Crisp.

**Entrees**

Choice of 4

**Tournedos**

Filet Medallions served in Au Poivre sauce

**Heavenly Crab Cakes**

Golden baked Lump Crabmeat bound with Fresh Herbs served with a Mustard Remoulade, a New Orleans favorite!

**Jambalaya**

A mélange of crab meat, shrimp, duck and Andouille sausage simmered for hours and served in a dark Southern Roux with Peppers, onions and Rice

**Entrée's continued.**

**Oven Roasted Chicken**

Semi-Boneless fresh cut Chicken Breast stuffed and baked with Spinach/Herb Cheese

**French Quarter Surf and Turf**

Twin filet medallions paired with a heavenly crab cake and served with crawfish risotto & asparagus

**Eggplant Ophelia**

Shrimp & Crabmeat casserole topped with grilled eggplant and baked till golden brown. Elegantly garnished with our Creole butter sauce

**Filet 10oz**

(\$5 premium entrée PER guests)

**Pork Chop**

(\$4 premium entrée PER guests)

14oz prime bone in cowboy served with pineapple soufflé

**Dessert**

Guest may provide own wedding cake or may request we supply cake through our preferred bakery at an additional cost.

Includes coffee/hot tea service

Choice of two:

Crème Brule

Seasonal Bread pudding

Chocolate Lave Cake

Chocolate Mouse Cheesecake

Seasonal Sorbet

Seasonal Tanners Ice Cream

Granmere's Comfort custard

\*\*All food and beverage is subject to 6% sales tax and 18% gratuity based on the confirmed guest count. An additional 2% fee will be added for administrative processing and planning of your event