



Old Town Buffet

Passed Hors d'oeuvres

(Choose Two)

Mini Crab Cakes with Remoulade
Endive Spoons with Herbed Goat Cheese and Lump Crab
Applewood Smoked Bacon Wrapped Scallops with Citrus Glaze
Honey Siracha Chicken Meatballs
Cream Cheese and Red Grape Stuffed Crimini Caps
Mini Muffalettas
Spanakopita Triangles
Wild Mushroom and Smoked Duck Cones
Deviled Eggs with Louisiana Shrimp

Soup Selections

(Choice of One)

New Orleans Turtle Soup with Sherry
Seafood Gumbo
Lobster Bisque
Lump Crab and Brie
Filet Tip and Wild Mushroom Burgundy

Buffet Selections

(Choice of Two)

Roasted Beef Tenderloin with Portabella Port Demi-Glace
Roasted Pork Tenderloin with Apricot Demi-Glace
Seafood Stuffed Chicken Breast with Lobster Veloute
Southern Fried Chicken with Crawfish Brandy Cream over Penne
Rosemary Chicken and Fingerling Potatoes with Wild Mushroom Wine Sauce
(Choice of One)
Truffle Smashed Red Potatoes
Smoked Bacon and Haricot Vert
Spinach with Ground Pork and Aged Cheddar Cheese
Roasted Baby Squash and Zucchini
Bourbon Glazed Baby Carrots

Charcuterie Display

Assorted Sausages, Hoghead Cheese, Genoa Salami, Pepperoni, Gherkin Pickles, Boudin'
Served with Honey Creole Mustard and Horseradish Cream

Cheese and Fruit Display

Assorted Fresh Cut Fruits and Chef's Selection of Fine Cheeses

Desserts

(Choice of One)

White Chocolate Bread Pudding with Whiskey Sauce
Assorted Pastries

\$40 Per Person