



## **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*

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