

GOLD WEDDING RECEPTION

A SELECTION OF PASSED HORS D'OEUVRES

Caramelized Onion Tart

SWEET ONIONS CARAMELIZED IN A BALSAMIC REDUCTION PAIRED WITH WARM GOAT CHEESE IN A FLAKY PASTRY

Gulf Oysters

PRESENTED ON A VOLAVENT SEASONED & FINISHED WITH PARMESAN CHEESE

Petite Creole Crab Cakes

WITH LEMON CAPER REMOULADE

PRESENTED ON THE BUFFET

Seafood Gumbo

THIS FAMILY RECIPE WAS PASSED DOWN TO JOEL BY GRANDMA LONG AGO AND IS FINISHED WITH PAPA STANSIL'S POPCORN RICE

Domestic And Imported Cheeses

A SELECTION OF DOMESTIC AND IMPORTED CHEESES PAIRED WITH SEASONAL FRUITS, NUTS, SERVED WITH HOMEMADE CROUTONS, BREADS AND CRACKERS

Cocktail Muffalettas

A MINIATURE VERSION OF THE NEW ORLEANS FAVORITE- RICH ITALIAN MEATS, OLIVE SALAD, SPICES AND CHEESES LAYERED ONTO A MINIATURE ITALIAN ROLL

Crawfish Cheesecake

SERVED ON A CREOLE SEASONED HERB BREAD CRUMB CRUST TOPPED WITH CREAM CHEESE AND CHIVE

BBQ Shrimp on Southern Grit Cake

A SOUTHERN CLASSIC

Smoked Chicken, Tasso and Mushroom Pasta

MINI PENNE PASTA MARINATED SLICES OF CHICKEN AND MUSHROOMS IN A CREAMY ALFREDO SAUCE

Mahi – Mahi

TENDER MEDALLIONS MARINATED IN A CUMIN AND CORIANDER WITH CARAMELIZED ONIONS AND LEEKS IN A CITRUS BEURRE BLANC

ACTION STATION #1

Pulled Pork on Mashed Sweet Potatoes

SLOW COOKED PORK MEDALLIONS, FINISHED WITH A CANDIED PECAN DEMI GLAZE SERVED BY A UNIFORMED CHEF ASSEMBLING TO ORDER IN INDIVIDUAL MARTINI GLASSES

ACTION STATION #2

Fried Green Tomatoes

ASSEMBLED TO ORDER AND TOPPED WITH A DELICIOUS SHRIMP REMOULADE SAUCE

\$69.00 per person Inclusive of Tax and Service Charge

WEDDING CAKE

THREE HOUR CALL BRAND BAR

(Premium Liquor add \$5.00 per head, Top Shelf add \$6.00 per head
Additional Hours can be purchased for \$6.00 per person per hour)

150 person minimum

*Ballroom Rental is \$1,500.00 and due upon signing of contract to the Hampton Inn & Suites Hotel



hampton inn and suites

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