

Receptions

Passed Hors D' Oeuvres – Hot

- Barbecued Shrimp on Cheddar Biscuit \$250/100
- Smoked Gouda and Tasso Stuffed Crimini Mushroom \$ 175/100
 - Crabmeat Vol au Vent \$ 200/100
 - Gulf Oysters in Vol au Vent \$175/100
- Grilled Boudin Sausage with Spicy Red Pepper Jelly \$ 125/100
- Grilled Andouille Sausage with Creole Mustard \$ 125/100
- Lobster Corn Dog With Passion Fruit Aioli \$300/100
- Sugar Cane Prawn Rolls with Coconut Dipping Sauce \$ 175/100
- Louisiana Crab Cakes with Jalapeno Tartar Sauce \$ 200/100
- Flash Fried Louisiana Oysters with Horseradish Cream \$ 175/100
- Louisiana Crawfish Cakes with Sauce Remoulade \$ 175/100
- Apple Smoked Bacon Wrapped Shrimp with Pepper Jack Cheese \$ 200/ 100
- Blackened Chicken Skewers With Lemon Butter Sauce \$ 175/100
- Loin on Lamb Filled With Spinach, Pine Nuts and Goat Cheese \$200/100
- Asian BBQ Beef Sate with Hoisin Dipping Sauce \$ 200/100
- Tempura Shrimp with an Asian Style Dipping Sauce \$ 200/100

Passed Hors D' Oeuvres – Cold

- Proscuitto Rolls filled with Dried Cherries and Herbed Goat Cheese \$ 150/100
- Jumbo Boiled Shrimp with Traditional Cocktail Sauce \$ 200/100
 - Savory Mushroom Truffle \$ 175/100
- Seared Ahi Tuna on a Crispy Wonton with Mango Relish \$ 200/100
 - Savory Crawfish Cheesecake \$175/100
 - Petite Spinach Blinis with Golden Caviar \$ 175/100
- Smoked Salmon Mousse on A Crispy Potato Latke Finished with Dill Crème Fraiche \$200/100
- Caramelized Onion and Goat Cheese Tart with Balsamic Reduction \$150/100
 - Roasted Tomato and Gryere Tart \$150/100
 - Crabmeat and Artichoke Cheesecake \$200/100
- Grilled Beef Tenderloin Rolls with Scallion Dipping Sauce \$ 200/100
- Ahi Tuna Tartar on a Potato Wafer Topped with Louisiana Caviar \$ 175/100
- Spicy Crawfish Sushi with Wasabi Soy Sauce \$ 175/100

All prices subject to 9.75% sales tax and 21% service charge



hampton inn and suites

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