

## **A SILVER WEDDING RECEPTION**

### **A SELECTION OF PASSED HORS D'OEUVRES**

#### ***Savory Mushroom "Truffles"***

SUMPTUOUS MUSHROOM, WHITE TRUFFLE AND EGG SALAD DUSTED WITH PARMESAN REGGIANO CHEESE DECORATED WITH TINY CHIVE SPEARS SERVED ON CROSTINIS

#### ***Boiled Jumbo Gulf Shrimp***

CAJUN SPICED BOILED GULF SHRIMP SERVED WITH OUR SPICY COCKTAIL SAUCE

#### ***Crabmeat and Artichoke Cheesecake***

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

### **PRESENTED ON THE BUFFET**

#### ***Crawfish Etouffee***

FRESH CRAWFISH TAILS SIMMERED WITH SCALLIONS, SWEET YELLOW ONIONS AND A TOUCH OF GARLIC, FINISHED WITH PARSLEY AND SERVED OVER 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

#### ***Petite Sandwiches***

THINLY SLICED SEASONED ROAST BEEF, TENDERLOIN OF PORK, AND HOMEMADE CHICKEN SALAD, WITH ROSEMARY AIOLI AND CREOLE MUSTARD SERVED ON WHOLE WHEAT AND WHITE BREAD

#### ***Louisiana Crawfish Cakes***

A SOUTHERN CLASSIS FINISHED WITH A RED PEPPER REMOULADE SAUCE

#### ***Blackened Chicken Skewers***

WITH A COCONUT THAI DIPPING SAUCE

#### ***Oyster and Artichoke Cakes***

SERVED WITH A LEMON BEURRE BLANC

#### ***Shrimp in Cream Sauce***

SAUTED FRESH GULF SHRIMP AND GREEN ONIONS IN A SEAFOOD CREAM SAUCE SERVED WITH ORECCHIETTE PASTA

### **ACTION STATION**

#### ***Beef Debris on Mashed Potatoes***

SLOW COOKED BEEF TOP BUTT, THINLY PULLED AND FINISHED WITH A WORCESTERSHIRE SAUCE SERVED BY A UNIFORMED CHEF ASSEMBLING TO ORDER IN INDIVIDUAL MARTINI GLASSES

#### ***Cajun Fried Turkey***

SPICE RUBBED AND CAJUN INJECTED, FRIED TO A CRISP GOLDEN BROWN FINISHED WITH AU JUS GRAVY AND CREOLE MUSTARD AND SERVED WITH MINI WHEAT, SOURDOUGH & FOCCACIA ROLLS.

**WEDDING CAKE AND THREE HOUR CALL BRAND BAR**

**\$62.00 PER PERSON, INCLUSIVE OF TAX AND SERVICE CHARGE**

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

\*Priced based on 150 person minimum.

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

\*Prices are subject to change



hampton inn and suites

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