

~ Reception Menus ~

Carving Stations...

<i>Marinated Tenderloin of Beef with Truffled Demi-Glace</i>	250
<i>Serves 30 Guests</i>	
<i>Roasted Steamship Round of Beef with Au Jus & Horseradish Cream</i>	575
<i>Serves 200 Guests</i>	
<i>Roasted Prime Rib of Beef with Au Jus & Horseradish Cream</i>	275
<i>Serves 45 Guests</i>	
<i>Roasted Top Round of Beef with Au Jus & Horseradish Cream</i>	300
<i>Serves 80 Guests</i>	
<i>Glazed Ham with Clover Honey and Pommery Mustard Sauce</i>	250
<i>Serves 60 Guests</i>	
<i>Roast Turkey Breast with Cinnamon scented Seasonal Fruit Chutney</i>	200
<i>Serves 40 Guests</i>	

*All Carving Station are Served with Demi Rolls and Appropriate Condiments
Please add a Culinary Fee of 125 per Carving Station*

Seafood Stations...

Shucked Oysters on the Half Shell

*Served with Spicy Tomato Fondue
and Horseradish (Oysters will be chosen
according to availability and seasonality)
Market Price Per Dozen*

Sherry Steamed Middleneck Clams

*Steamed in Sherry Wine, Garlic Shavings,
Rosemary and Butter Served in its own Broth
with Artisan Breads Market Price Per Dozen*

Hand Rolled Sushi

Market Price per Roll

House Cured Gravlax of Salmon

*Served on Cedar Planks
Served with Red onion Remoulade
and Toasted Brioche (30 Servings)
Market Price*

Caviar Service

*Choice of Caviar Grade Served with Potato
Blinis and Traditional Garnishes
Market Price*

Lobster, Lobster, Lobster

*Grilled, Steamed and Fried Lobster
Served with sauces of Orange Thyme Butter,
Pink Brandy Sauce and Spicy Asian Aioli
Market Price per Pound*

Whole Poached Salmon with European

*Cucumber "Scales" and Traditional Garnishes
of: Shallot, Capers, Crème Fraiche, Egg Yolk,
Egg White and Red onion Remoulade
(50 servings) Market Price*

Louisiana Crawfish Boil

*Seasonal Item (Summer/Early Fall)
Boiled with Red Potatoes, Corn on the Cob
Wheels, Bay Leaf, and Louisiana Spices
Market Price*

Plateau Royale

*Raw, Steamed, and Smoked Assortment of
Shellfish, Crustaceans and Fish with
Garnishes and Condiments
Market Price*