



It please me to present
this proposal

Hot Jazz & Cool Blues

in

THE SPANISH BALLROOM

630 until 1130

300 Guests for Dinner

75 Guests for Desserts



THE EVENING

They are Tapping in The Spanish Ballroom
as are the joyful guests

Spirited Jazz Wafts Throughout
buoyed by patrons, friends + finger snaps

The Mood is Sparkling
the champagne effervescent

Haute Jazz Hors d'Oeuvres
glide by on gleaming trays

Taste One
music for the mouth

Dinner is Served
with grace + precision

The Tables are Radiant
polished silver + flickering faux votives

Sultry Blackened Tenders in
seductive stuffed shrimp

But do Save Room
splurge worthies are on the horizon

The Night is Young
let's dance the time away



Huître Beignet
southern oyster fritters
slightly sherryed crème

Crayfish Cakes
 Cajun remoulade

Andouille Pups
golden combatter dipped
charred chili hot sauce

Crawfish Bisque
fragrant + rich
en d'émulsion

Wild Mushroom + Brie de Meaux
tiny tartlets

Two Bite Duck Burger
mushroom ragout
wee brioche

Jumbo Lump Crab Hushpuppies
creole aioli

Port Poached Peas
dramy saint andré
pocketed in pastry

Beignet d'Artichauts
bright lemon crème fraîche

Crispy Catfish Remoulade
broken bacon
stone ground corn muffin

Croquette Croquette
crispy ellipses of smoked ham moussé
saffron aioli

JAZZY HORS D'OEUVRES

please select three to be tray passed

JAZZY HORS D'OEUVRES

continued

Black Angus Beef Kebabs
horse radish dipping sauce

Seasoned Beef Empanadas
dark mole

Jumbo Lump Petite Crab Cakes
eastern shore remoulade

Crispy Ravioli
garden marinara sauce

Velvety Cream of Tomato Soup
in demitasse
grilled cheese bats

Cauliflower Mousse
crisp potato boat

Smoked Salmon + Capers
cream cheese tartlets

Spinach + Bacon
stuffed mushroom caps

Macaroni + Cheese
topped with bbq chicken

Smoked Trout Mousse
cucumber rounds

Miniature Seafood Griddle Cakes
creole remoulade

Tandoori Chicken Skewers
yoghurt raita

Com + Poblanos Fritters
remoulade

Ratatouille Tartlets
buttery crust

Chicken Tamale Fritters
mole cream





Tantalizing Tapa s

g rilled baby artichokes
roasted tomatoes
marinated mozzarella
chorizo skewers
lemon zest + fennel olives
manchego triangles
piquillo peppers
white bean tapenade
crostini

TAMBOURINE SHAKERS

plattered + placed at each table

COOL MENU

one



Andouille Sausage + Shrimp

red bell peppers + onions
white wine + creole mustard sauce

and

Julienne of Yellow + Green Squash

subtle garlic sauté
garden of eden carrot sash

with

Dirty Rice

onions, celery + peppers
paprika + cumin
thyme + oregano
pan seared cake

Hushpuppies

house made
scallion flecked

two

Crawfish Tail Pie

fresh vegetables + smoked bacon
crawfish creme
individual puff pastry
and



Pistachio Crusted Chicken

panko crisp boneless breast
fresh dill, basil + rosemary djon sauce
with

Warm Wilted Kale

golden raisins + toasted pine nuts

Creole Risotto

red peppers, celery + onions
carrots, garlic + jalapeño
orange zest + tomatoes
white wine
pan seared

Cream of Corn Combread Square

sea salt butter



three

Blackened Tenderloin

dry aged black angus filet
assertively seasoned
dijon crème

and

Crab Stuffed Jumbo Shrimp

jumbo lump crab meat
celery, carrot + onion
wrapped in bacon

with

Haricot Vert

baby french green beans
crisp tender
shallot butter
gathered in a carrot sash

Fried Cheddar Grits

creamy on the inside
crispy on the outside

Petite Parisian Baguettes

ta ragon tinted butter



N'awlns Bread Pudding
redolent of cinnamon + vanilla
whiff of nutmeg
chopped dry-roasted pecans
lemon sauce + chantilly crème
caution, may elicit elations of joy

or

Sweet Potato Pie

creamy smooth
individually portioned
streusel topped
crème anglaise

buffet

european inspired

Diminutive Confections + Sweets

crafted by our swiss pastry chef
passion fruit macarons
petite profiteroles + éclairs
paris brest
caramel puffs
itty – bitty key lime pies
amere tti
little orange chocolate flourless cakes
lilliputian opera cakes
pistachio mousses in chocolate thimbles
walnut caramel bars
honey pecan batons
hazelnut sticks
chocolate roche
and other whimsical delights

including

our signature

Deep Dark Chocolate Truffles

deftly hand rolled



AT MAIN EVENT CATERERS

we strive to meet your needs + wishes.
The previous menus have been designed
exclusively with you mind.

If you would like to combine
menu elements,
or see additional items,
please let us know.
Price adjustments may occur.