

# Reception/Party Packages

\$24/pp + tax & 20% gratuity | \$2 per additional food item | \$250 off premise fee

## *Appetizer* GRAZING BOARD

Imported & domestic cheeses, cured meats, fresh assorted fruit, garden fresh vegetables, olives, dips, baquettes, & thins

### *Passed Hors d'Oeuvres* CHOOSE TWO

Mini Muffalettas  
Pulled Pork Sliders  
Crawfish Patties  
Mini Chicken & Waffles

Garlic Parmesan Chicken Wings  
Shrimp Cocktail  
Italian Meatballs  
Seafood Stuffed Mushrooms

### *Soup Selection* CHOOSE ONE

Corn & Crab Bisque  
Chicken Andouille Gumbo  
Seafood Gumbo  
Vegetarian Options

### *Cold Selection* CHOOSE ONE

Caesar or Garden Salad  
Italian Pasta Salad  
Assorted Finger Sandwiches  
Mini Croissants (meat filled)

### *Hot Selections* CHOOSE TWO

Shrimp & Grits  
Cajun Shrimp Fettuccine  
Chicken & Sausage Jambalaya  
Crawfish Andouille Mac & Cheese  
"New Orleans Style" Red Beans & Rice

Chicken Pasta Alfredo  
Crawfish Étouffée  
Shrimp Creole  
Spinach & Artichoke Dip

### *Specialty Stations*

CARVING STATION | CHOOSE 1 | \$6/pp

Served with sauces, petite rolls, & traditional accompaniments


Tenderloin or Beef  
Turkey Breast  
Sage Roasted Pork Loin  
Honey Baked Ham


SHRIMP PIROGUE | \$8/pp

4ft pirogue filled with Louisiana Gulf Shrimp accompanied with our house remoulade & cocktail sauces.

*T LeBlanc's*  
EVENT CATERING

TONI LEBLANC | Catering Coordinator

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