



Heirloom Cuisine Sample Holiday Party Menus

Menu Proposal #1:

Butler Passed Hors d'Oeuvres:

Vegetable Dumplings with Soy Ginger Dipping Sauce
Serrano-wrapped Gulf Shrimp with Maple Mustard Glaze

Stationary Hors d'Oeuvres:

Artisan Display of Imported & Domestic Cheeses with Toasted Pecans & Fresh Seasonal Berries, Carr's Crackers
Sesame-Seared Ahi Tuna with Marinated Seaweed Salad and Spicy Chili Sauce
Mini Sliders: Baby Angus Burgers with Aged Cheddar, Grilled Onions & Hickory Smoked Sauce on Toasted Rolls
Blanched Asparagus Display with Roasted Red & Yellow Peppers, Drizzled with Creole Ravigote Sauce
Mini Fruit Tarts, Chess Pie Squares, Dark Chocolate & Mint Squares, and White Chocolate Petit Rounds
\$32.00 per person

Menu Proposal #2:

Butler Passed Hors d'Oeuvres:

Pecan Crusted Duck Tenders with Mango Chutney
Jumbo Lump Crabmeat Remoulade on Bite-Sized Homemade Crostinis
Applewood Smoked Bacon & Caramelized Onion Tarts

Stationary Hors d'Oeuvres:

Foie Gras Terrine with Toasted Brioche and Seasonal Fruit Relish
Petite Croque Monsieur with Smoked Ham Rilette & Double Cream Gouda
Asian Steak Tartar on Wonton Crisp with Wasabi Aioli
Artichoke & Sun Dried Tomato Torte with Homemade Crostinis
Egg Nog Tarts, Red Velvet Cake Squares and Chocolate Tarts
\$38.00 per person

Menu Proposal #3:

Crispy Fried Plaquemines Parish Oysters
Jumbo Shrimp Corn Dogs with Smoked Jalapeno Tartar Sauce
Foie Gras Boudin Cakes with Pepper Jelly Onion Jam

Stationary Hors d'Oeuvres:

Smoked Venison Sausage with Assorted Gourmet Mustards, Garnished with Cornichons
Fig & Sugarcane Glazed Pork Tenderloin, Bourbon Peach Chutney, Rolls and Condiments
Andouille and Corn Maque Choux Cheesecake with Garlic Crostinis
Spicy White Bean Roasted Garlic Hummus with Creole Tomato Chutney & Pita Chips
Grilled & Marinated Seasonal Vegetable Display
Holiday Pick Up Sweets
\$40.00 per person

Menu Proposal #4:

Butler Passed Hors d'Oeuvres:

Grilled Lamb Lollipops with Mint
Turtle Soup in Demitasse Cups
Crawfish Corn Maque Choux in Bouchee

Stationary Hors d'Oeuvres:

Prosciutto-Wrapped Asparagus
Jerk-Spiced Flank Steak Wraps with Chimichurri Sauce & Mango Spears
Baked Brie en Croute with Praline Pecan Glaze, Garnished with Grapes and Apples
Sugarcane Smoked Duck Breast with Mandarin Orange Relish on Corn Cakes
Double Chocolate Brownies, Red Velvet Cake Squares, Mini Éclairs and Fresh Fruit Tarts
\$48.00 per person

Additional Menus available upon request. Please contact our Catering Manager for more information or visit our website at www.heirloomcuisine.com

Holiday Party menus available starting at \$20.00 per person.

Bar Packages available starting at \$10.00 per person

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