

Hampton Inn & Suites, New Orleans Convention Center and joel  
*great meetings, special occasions and extraordinary catering*

## **A Magazine Street Wedding Reception**

*A selection of three passed hors d'oeuvres.*

*Includes wedding cake & three hour call brand bar.*

*\$62 per person, inclusive of tax & service charge. Based on 150 guests.*

### Presented on the Buffet

#### Chicken Andouille Gumbo

Made with homemade andouille sausage, chicken & holy trinity, seasoned to perfection & served over Papa Stansil's popcorn rice

#### Domestic & Imported Cheeses

A selection of domestic & imported cheeses paired with seasonal fruits, nuts & served on homemade croutons, breads & crackers

#### Petite Sandwiches

Thinly sliced seasoned roast beef, tenderloin of pork & homemade chicken salad with rosemary aioli & Creole mustard served on whole wheat & white bread

#### Louisiana Crawfish Cakes

A souther classic finished with red pepper Rémoulade sauce

#### Cajun Fried Turkey

Spice rubbed & Cajun injected, fried to a crisp golden brown finished with au jus gravy & Creole mustard & served with a mini wheat, sourdough & foccacia rolls

#### Baked Oysters (please select 2)

Oyster Rockefeller: oysters baked with tasso & pernod creamed spinach

Oyster Bienville: oysters baked with Béchamel sauce

Grand Oysters: oysters baked au gratin with tasso

#### Ricotta & Wild Mushroom Pasta

Served with orecciette pasta

### Action Station

#### Beef Debris on Mashed Potatoes

Slow cooked beef, thinly pulled & finished with a Worcestershire sauce served by a uniformed chef assembling to order in individual martini glasses

#### Fried Green Tomatoes

Fried green tomatoes assembled to order & topped with shrimp romesco



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