

Ponchatrain Reception Package

Pasta Station

Herb and Parmesan Crusted Chicken Breast

Marinated chicken breasts pan seared to seal in the flavors and finished in the oven and crusted with herbs and parmesan

Pasta Alfredo

Vegetable Medley

Sautéed squash, cauliflower, carrots and broccoli in olive oil

Spinach and Artichoke Dip w/ Flat Bread

A Royal blend of creamy Spinach, Artichoke Hearts, and a blend of four Italian cheeses



✂ Cajun Station ✂



Jambalaya

New Orleans traditional style jambalaya made with a quartet of meats including chicken and smoked sausage with blend of Creole seasonings

Voodoo Gumbo

Crabs, Shrimp Chicken, and smoked sausage slow cooked with the "Cajun Trinity" of seasonings in a Classic New Orleans Gumbo

Beef Meatballs w/ BBQ sauce

Fried Fish

Crawfish & Sweet Potato Dressing

Savory dish of mashed sweet potatoes, Louisiana crawfish tails and Creole seasonings cooked down in a black iron skillet with butter, green onion tails and topped with seasoned bread crumbs

Salad Station

Salad Bar

Chopped iceberg, spinach and romaine lettuce blend, boiled shrimp, cheese, baby carrots, cucumbers, broccoli, cauliflower, tomatoes and butter & garlic croutons, served with assorted dressings

Fresh Fruit

Egg Salad & Cucumber Croissants

Turkey, Tomato & Gouda Croissants



Carving Station

Live Action

Prime Beef Roast

Broiled tender prime beef roast carved by one of our staff members, complimented with a roasted vegetable au jus, dinner rolls and Dijon Mustard

Roasted Garlic & Parsley Potatoes



Chocolate Fountain

Live Action

Chocolate Fountain

A Trinity Chocolatier will prepare fresh strawberries, bananas and marshmallow & crushed graham crackers (S'mores)



Beverages

Open Bar

Fully stocked with well liquors, liqueurs, mixers, beer, wine, champagne, soft drinks, sweet tea, and water

PRICING

3 hour event

Tax is 9.75%

200 guests minimum

Deposit to reserve date is \$600.00

Monthly payments of \$400.00

Remaining balance is due 30 days prior to event

Menu is served buffet style by our professional staff in tuxedos

**Remember the Past Celebrate the Present & Anticipate the
Future!**