



Cocktail Reception Package #1

Prices Based on a 3 Hour Reception

Passed Hors d'oeuvres

(Choose 5)

Vegetable Spring Rolls • Andouille Sausage Puffs • Crawfish Pies
Fried Portobello Mushrooms w/Marinara • Mesquite Chicken Quesadillas
Broccoli Bites • Beef Hibachi Skewers • Meat Pies
Assorted Mini Po-Boys (ham, turkey and roast beef) • Spanakopita

Buffet

Fruit, Vegetable & Cheese Tray

Fresh, seasonal fruit and veggies and assorted cheeses served with assorted crackers

Dip

(Choose 1)

Crawfish and Brie

Crawfish Tails, Imported Brie, Green Onions, Red Peppers and Cream Cheese
Served with Toast Points

Spinach & Artichoke

Served with tortilla chips

Hummus

Topped with Feta cheese, olives and sundried tomatoes, served with pita triangles

New Orleans Specialty Item

(Choose 1)

Chicken & Sausage Jambalaya

Fresh chicken and andouille sausage, blended with chunky onions, peppers and celery,
sautéed with local herbs and spices, tossed with Louisiana long grain rice



Red Beans & Rice

Traditional New Orleans red beans slow cooked and simmered in the Trinity and served over Louisiana long grain parsley rice with smoked sausage

Crawfish Pasta

Smoked corn, diced red peppers, tomatoes and pasta, tossed in an andouille cream sauce

Pasta Primavera

Fresh seasonal veggies, cheeses, garlic and herbs tossed with pasta in olive oil

Pre-Carved Selection

(Choose 1)

Rosemary & garlic pork loin

Carved roast beef in au jus

Roasted turkey

Barbecue beef brisket

Assorted Petite Pastries

Bread pudding bites, mini beignets, brownies and cheesecake scoops

\$40.00 per person, plus 10.20% tax and 20% service charge

Rental Fees:

Fulton - \$1000

Orleans - \$1500

Gallery - \$1500

Parlor - \$1500

Combination (Fulton/Orleans OR Fulton/Parlor) - \$2000

Second Floor Buyout (Fulton, Orleans, Parlor) - \$3000

Roof – Call for Pricing

The Rental Fee Includes:

Tables • Chairs • Linens

China • Glass • Silver



Cocktail Reception Package #2

Prices Based on a 3 Hour Reception

Passed Hors d'oeuvres

(Choose 6)

House Made Bruschetta • Miniature Muffalettas • Buffalo Chicken Medallions
Crawfish Pies • Bacon Wrapped Shrimp • Southern Fried Catfish
Crispy Asparagus in Phyllo • Veggie Spring Rolls
Jumbo Shrimp and Andouille Sausage Skewers • Fried Eggplant Sticks
Shrimp Salad on Crostini • Chicken Salad Cones

Buffet

Soup

(Choose 1)

Loaded Baked Potato • Corn & Crab Bisque • Chicken and Andouille Sausage Gumbo
Seafood Gumbo • Tomato Basil

Pasta

(Choose 1)

Chicken Florentine

Sautéed spinach and chicken slices in a light broth w/Pecorino Romano cheese

Mardi Gras Pasta

Pasta with grilled chicken and smoked sausage tossed in a Creole cream sauce

Pasta Jambalaya

Andouille, chicken, shrimp, peppers and onions, Creole style with pasta

Seafood Alfredo

Fresh gulf shrimp, crabmeat and Louisiana crawfish tails tossed with pasta in a rich cream sauce

Pasta Primavera

Fresh seasonal veggies, cheeses, garlic and herbs tossed with pasta in olive oil



Gourmet Stations

Fresh Seasonal Fruit Presentation

Grapes, Strawberries, Honey Dew, Cantaloupe, Pineapple and Seasonal Berries served with a dipping sauce

Domestic and Imported Cheese Presentation

Pepperjack, Swiss, Cheddar, Smoked Gouda, Creamy Havarti, Brie and Gorgonzola Garnished and served with toast points

Crudité Presentation

Grape Tomatoes, Broccoli, Cauliflower, Celery and Yellow Squash
Served with a Vegetable Dip

(Choose 1 Dip)

Lump Crabmeat Pontchartrain

Lump crabmeat sautéed in yellow onions, blended with Monterey pepper jack and cream cheese, topped with hand-chopped chives and fresh parsley
served with toast points

Hummus

Topped with Feta cheese, olives and sundried tomatoes, served with pita triangles

Roasted Artichoke Dip

Served with Pita Crostini

Carving Station

(Includes Uniformed Carver) (Choose 1)

Roasted Turkey • Baked Ham • Steamship Round (100+ guests)

Top Round (Less than 100 guests) • Stuffed Pork Loin (Choice of Seafood or Boudin)

Served with assorted breads and condiments



Dessert

(Choose one)

Bread Pudding - *Choice of sauce: Rum, White Chocolate or Banana's Foster*
King Cake • Assorted New Orleans Pastries

\$60.00 per person, plus 10.20% tax and 20% service charge

Rental Fees:

Fulton - \$1000

Orleans - \$1500

Gallery - \$1500

Parlor - \$1500

Combination (Fulton/Orleans OR Fulton/Parlor) - \$2000

Second Floor Buyout (Fulton, Orleans, Parlor) - \$3000

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Cocktail Reception Package #3

Prices Based on a 3 Hour Reception

Passed Hors d'oeuvres

(Choose 8)

Crab &/or Crawfish Cakes • Oyster Patties • Bacon Wrapped Shrimp • Fried Oysters
Fried Shrimp • Oyster Burritos • Prosciutto Wrapped Asparagus
Goat Cheese Stuffed Artichoke Hearts • Shrimp Cocktail Shooters
Duck Empanadas • Fried Green Tomatoes topped with Shrimp Remoulade
Beet and Goat Cheese • Jumbo Lump Crabmeat Ravigote on Cucumber
Tuna Tartare • Chocolate Covered Bacon • Lollipop Lamb Chops

Buffet

Soup

(Choose 1)

Seafood or Chicken and Andouille Sausage Gumbo • Shrimp and Butternut Squash
Turtle • Crab & Corn Bisque • Oyster/Artichoke

Salad

(Choose 1)

Chicory Caesar

Freshly torn romaine, house made croutons and shaved parmesan cheese, tossed in a house made Caesar dressing

House Salad

Mixed greens, red onion, cucumbers and tomatoes and a citrus vinaigrette dressing

Spinach Fruit & Nut Salad

Fresh spinach, feta cheese, seasonal fresh fruit and nuts, tossed in a honey balsamic vinaigrette

Greek Salad

Baby greens, romaine, tomatoes, Kalamata olives, cucumbers, red onions and feta cheese crumbles, tossed in a Greek yogurt dressing



Pasta

(Choose 1)

Chicken or Shrimp Pepper

Sautéed chicken or shrimp in a white wine parmesan cream sauce with red and yellow sweet peppers

Gourmet Mac & Cheese

Imported lobster tails and jumbo lump crabmeat, blended with a trio of cheeses, topped with bread crumbs and baked to perfection

Crawfish Pasta

Smoked corn, diced red peppers, tomatoes and pasta, tossed in an andouille cream sauce

Gourmet Stations

Fresh Seasonal Fruit Presentation

served with a dipping sauce

Domestic and Imported Cheese Presentation

Pepper jack, Swiss, cheddar, smoked Gouda, creamy Havarti, brie and gorgonzola garnished and served with toast points

Crudité Presentation

Served with a Vegetable Dip

Charcuterie Platter & Antipasto Display

Assorted selection of imported meats, pates and vegetables

(Choose 1 dip)

Baked Brie or Havarti

Your choice of fresh Brie or Havarti cheese wrapped in puff pastry and baked to perfection, topped with a rich praline sauce

Smoked Salmon Spread

Norwegian smoked salmon mixed with cream cheese and dill, served with mini bagels or water wafers



Cajun Boiled Shrimp

Served with tails on and accompanied by a choice of remoulade and cocktails sauces

Savory Cheesecake

(Choose 1)

Spinach & Artichoke

Baby spinach, artichoke hearts and assorted cheeses, served with tortilla chips

Crawfish & Andouille

Succulent Louisiana crawfish tails, combined with Andouille sausage and assorted cheeses, served with crostinis

Portobello Mushroom

Portobello mushrooms, assorted cheeses and onions, baked with a Parmesan and breadcrumb crust, served with crostinis

Crabmeat

Louisiana crabmeat, peppers, onions and cheeses blended together, served with crostinis

Carving Station

(Includes Uniformed Carver) (Choose 2)

Fried Turkey • Baked Ham • Rosemary and Garlic Encrusted Pork Loin
Black Pepper & Citrus Whole marinated Filet • Prime Rib

Served with assorted breads and condiments

Sides

(Choose 2)

Potatoes Au Gratin

Thinly sliced potatoes with cheeses, served soufflé style

Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Red skinned Yukon gold potatoes boiled until tender and hand mashed with roasted garlic, butter and Creole seasoning



Italian Stuffed Green Beans

Grilled Asparagus

French Market Veggie Medley

Corn Macque Choux

Braised Brussel Sprouts

Action Station

(Choose 1)

Shrimp & Grits Station

Standard toppings: Bacon, Cheddar, Mozzarella, Chives, Sour Cream, Peppers, Onions
Diced Tomatoes, Creamed Corn, Roasted Garlic

Taco Station

Choose 2 meats:

Fresh fish, carnitas, grilled shrimp, blackened chicken and beef flank steak
Served with corn & flour tortillas, pico de gallo, sour cream, guacamole, black olives,
cilantro and shredded cheese

Gourmet Mac & Cheese Station

Standard toppings: Bacon, Chives and Sour Cream

Add a choice of one:

Andouille Sausage, Pulled Chicken, BBQ Pork or Roast Beef Debris
BBQ Shrimp or Crawfish Sauce

Bananas Foster Flambé Station

New Orleans famous bananas foster sauce, served over vanilla ice cream or bread
pudding

Prepared for your guests by a uniformed server

\$90.00 per person, plus 10.20% tax and 20% service charge



Rental Fees:

Fulton - \$1000

Orleans - \$1500

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Parlor - \$1500

Combination (Fulton/Orleans OR Fulton/Parlor) - \$2000

Second Floor Buyout (Fulton, Orleans, Parlor) - \$3000

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The Chicory Menu Upgrades and Add-Ons

(Can only be added to existing packages)

Hors d'oeuvres and Late Night Passed

(Priced per piece)

Moonshine Milkshakes - \$5	Mini Ice Cream Sammies or Cones - \$4
Chicken & Waffle Skewers - \$6	Mini Grilled Cheese with Tomato Soup - \$4
French Fry Cones w/House made Ketchup - \$4	Mini Beignets with Dipping Sauces - \$3
Sliders with House Made Chips - \$6	White Chocolate Dipped Bacon Skewers - \$5
Red Beans & Rice Cornbread Fritters - \$5	French Onion Soup Dumplings - \$5
Brandi Milk Punch Shots - \$5	Churros (chocolate, caramel or both) - \$3
Crawfish Beignets - \$5	Mini Root Beer Floats - \$4
Deep Fried Mac & Cheese - \$4	Crawfish & Boudin Eggrolls - \$5

Action Stations

All items are subject to 10.20% tax and 20% service charge and require an attendant at \$150

Enhanced Charcuterie, Antipasto, and Cheese Table \$8 per person

Variety of Imported and Domestic Cheeses, variety of Cured Meats, House Pickled Veggies, accented with a variety of Spreads, Seasonal nuts, Dried Fruits, and Breads

Gourmet Mac & Cheese Station- \$6 per person

Standard toppings: Bacon, Chives and Sour Cream

Add a choice of one for \$2 per person:

Andouille Sausage, Pulled Chicken, BBQ Pork or Roast Beef Debris
BBQ Shrimp or Crawfish Sauce

Add a Premium Topping - \$4 per person:

Jumbo Lump Crabmeat or Lobster

Mashtini Bar - \$6 per person

Choice of 2 types of Potatoes:

Sweet Potato, Garlic Mashed Potatoes, or Smoked Gouda Mashed Potatoes

Standard toppings: Bacon, Cheddar, Mozzarella, Chives, Sour Cream, Gravy, Candied Pecans,
Butter, Brown Sugar, Cinnamon and Marshmallows

Add a choice of one for \$2/pp:

Andouille Sausage, Pulled Chicken, BBQ Pork or Roast Beef Debris



Grits Bar - \$8 per person

Standard toppings: Bacon, Cheese, Chives, Sour Cream, Peppers, Onions, and Roasted Garlic

Includes a choice of one:

Grillades, Andouille Sausage, Pulled Chicken, BBQ Shrimp,

BBQ Crawfish, BBQ Pork, or Roast Beef Debris

Add on Pepper Jack Corn Grits - \$2 per person

Grilled Fresh Fish Station - \$12 per person

Seasonal Gulf Fish

With lemon butter cream sauce and jumbo lump crabmeat topping

Seared Scallops Station - \$12 per person

With a choice of a lemon butter cream sauce with lump crabmeat topping OR

A crawfish cream sauce

Seared Crab AND/OR Crawfish Cake Station - \$12 per person

With a choice of a lemon butter cream sauce with lump crabmeat topping, Remoulade sauce

OR A crawfish cream sauce

Cold Seafood Station – Market Price

Standard Station includes: Marinated Crab Claws, Boiled Shrimp and Raw Oysters

Additional Items (as available, market price):

Ahi Tuna, Salmon, Clams, Sushi, Crabmeat Ravigote

Chargrilled Oyster Station – Market Price

Standard Station includes: Chargrilled oysters topped with a butter, garlic sauce, parmesan cheese, French bread and lemon

Taco Station - \$8 per person

Choose Two Proteins:

Pulled Pork, Grilled Chicken, Korean Beef and Firecracker Shrimp

Served with soft flour and/or corn tortillas, kimchi, Asian slaw, sour cream, guacamole, lettuce, cheese and sriracha sauce



Salad Station - \$6 per person

Standard Station includes: Crisp Romaine, Spring Mix and Spinach
Grilled Chicken & Shrimp

Choose Six Toppings:

Tomatoes, Peppers, Black Olives, Mushrooms, Red Onion, Shredded Carrots, Hearts of Palm
Crumbled Bacon, Artichoke Hearts, Craisins, Cucumbers
Cheddar, Gorgonzola, Feta, Mozzarella
Toasted Pecans & Sunflower Seeds
Assorted Dressings to include a vinaigrette and a cream-style dressing

Stadium Package - \$6 per person

Choose Two Items:

Wings • Nachos • Hot Dogs • Popcorn • Corn Dogs
Soft Pretzel Bites with dipping sauces • Frito Pie • Cotton Candy

Frito Pie Station - \$6 per person

Bags of Fritos served with a choice of toppings:
Chili, queso, sour cream, jalapenos, tomatoes

Antipasti Platter - \$250/platter (platter feeds approximately 50 guests)

Assorted cheeses, dried fruits, nuts, meats and roasted vegetables

Ceviche Station - \$14 per person

Choose Two:

Shrimp, Octopus, Tuna

French Fry Bar - \$8 per person

Choice of One: Tater Tots or Waffle Cut Fries

Choice of One: Roast Beef Debris or Chili

Standard toppings include Queso, Jalapenos, Bacon Bits, Sour Cream and Chives

New Orleans Po-boy Station - \$10 per person

Standard Station includes Roast Beef and Fried Shrimp

Enjoy it plain or “dressed” with a choice of tomatoes, lettuce, pickles and mayo



*Add a premium choice for \$4 per person
Fried Oysters or BBQ Shrimp*

Candy Buffet - \$6 per person

Assorted favorites such as skittles, m&m's, candy bars, twizzlers, peanut butter cups & jelly beans

Nostalgic Candy Bar (special order "old time" candy): may incur an upcharge

Beignets & Café au Lait - \$6 per person

Mini bite-sized beignets with white chocolate, chocolate & raspberry dipping sauces

Ice Cream Sundae Bar - \$8 per person

Chocolate and Vanilla Ice Cream

Served with fresh baked brownies

Whipped Cream, Sprinkles, Cherries, Chopped Nuts,

Chocolate Fudge Syrup, Caramel Syrup

Bananas Foster Station - \$6 per person

Traditional New Orleans Dessert with ice cream

Served with Bread Pudding

New Orleans Mini Pastry Table - Market Price

Assorted pastries such as Pralines, Napoleons, Petit Fours, Cannoli, Mini Pecan Pies

Boozy Hot Beverage Station - \$6 per person

Cafe au lait, hot chocolate, cider

Toppings: marshmallows, cinnamon stick, shaved chocolate, nutmeg, whipped cream, chocolate and caramel syrup, colorful sprinkles

Alcohol: Baileys, Kaluha, Frangelico, Jameson, Spiced Rum

Non-alcoholic: Sugar free Almond, Hazelnut, Peppermint, Coffee flavors