

CHEF JOHN FOLSE EVENTS



The Estuary Menu

CHEF JOHN FOLSE EVENTS



Breakfast Menu Options

CHEF JOHN FOLSE EVENTS

Breakfast Buffets

Continental Breakfast

\$11 PER PERSON

Muffins
Danishes
Croissants
Yogurt
Seasonal Fruits
with Honey Yogurt Dipping Sauce

Hot Breakfast

\$23 PER PERSON

Seasonal Fruits and Berries
Scrambled Eggs
Creole Home Fries
Stone-ground Yellow Corn Grits
Buttermilk Biscuits
with Country Gravy
Applewood-smoked Bacon
Pork Sausage Links

Regular and Decaffeinated Coffee, Orange Juice and Water Included

Hot Breakfast A La Carte

Assorted Danishes	\$3.50/person
Assorted Muffins	\$3.50/person
Buttermilk Biscuits	\$2.50/person
Buttermilk Sausage Biscuits	\$4.00/person
Croissants	\$4.00/person



Prices subject to Louisiana sales tax and 20% taxed service charge

CHEF JOHN FOLSE EVENTS

Seated Breakfast

\$38.50 PER PERSON

STARTER

Eggs à la Crème

Crawfish Tails, Louisiana Choupique Caviar

ENTRÉE

Spanish-style Beef Grillades and Grits

White Oak Stone-ground Yellow Corn Grits

DESSERT

Pain Perdu

Champagne Berries, Cane Syrup, Chantilly Cream



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Lunch Menu Options

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Lunch Buffets

Silver Package

\$33 PER PERSON

Seafood Gumbo

Louisiana Seafood, Scallion Rice

House Salad

*Vine-ripened Tomatoes, Cucumber Ribbons,
Seasonal Greens, Cane Syrup Vinaigrette*

Spinach-stuffed Chicken Bayou Lafourche

Roasted Red Pepper Cream

Chicken and Sausage Jambalaya

Chicken, Smoked Sausage, Louisiana Rice

Corn Maque Choux

Fresh Kernel Corn, Tomatoes

White Chocolate Bread Pudding

Rum Sauce

Assorted Rolls

Gold Package

\$50 PER PERSON

Crawfish, Corn and Potato Soup

Louisiana Crawfish Boil in a Bowl

Blackberry Salad

*Mixed Greens, Blackberries, Candied Pecans,
Crumbled Goat Cheese, Blackberry Vinaigrette*

Crawfish and Crab Cakes

Rémoulade Sauce

Cane Syrup-glazed Pork Loin

Louisiana Cane Syrup, Fresh Herbs

Haricot Verts

Green Beans

Herb-roasted Potatoes

Basil, Thyme, Tarragon

Pecan Rice Dressing

Louisiana Pecans, Steamed White Rice, Beef, Pork

Orange Ricotta Cheesecake

Crème Anglaise, Fresh Berries

Assorted Rolls



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CHEF JOHN FOLSE EVENTS



Dinner Menu Options

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Dinner Buffets

Silver Package

\$42 PER PERSON

Crawfish, Corn and Potato Soup

Louisiana Crawfish Boil in a Bowl

House Salad

*Vine-ripened Tomatoes, Cucumber Ribbons,
Seasonal Greens, Cane Syrup Vinaigrette*

Herb-roasted Black Drum

Corn Conlis

Roasted Pork Tenderloin

Rosemary Jus

Shrimp Viala Pasta

Jumbo Shrimp, Lemon Butter Sauce

Garlic Mashed Potatoes

Medley of Vegetables

White Chocolate Bread Pudding

Rum Sauce

Gold Package

\$65 PER PERSON

Sweet Corn and Crab Bisque

Fresh Kernel Corn, Louisiana Crabmeat

Mandarin Orange Salad

*Mixed Greens, Goat Cheese, Shaved Radishes,
Spiced Pecans, Mandarin Orange Vinaigrette*

Roasted Salmon

Dill Cream

Prime Rib Carving Station

Horseradish Cream, Silver Dollar Rolls

Crawfish Étouffée

Steamed White Rice

Roasted Fingerling Potatoes

Balsamic-marinated Brussels Sprouts

Red Velvet Cheesecake

Crème Anglaise



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CHEF JOHN FOLSE EVENTS

Seated Dinner

Bronze Package

\$47 PER PERSON

SALAD

Caesar Salad

*Hearts of Romaine Lettuce, Parmesan Cheese, Garlic Croutons,
Creamy Caesar Dressing*

ENTRÉE

Pan-seared Breast of Duck

Savory Praline Sauce, Sweet Potato Purée

DESSERT

White Chocolate Bread Pudding

with Whiskey Sauce



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CHEF JOHN FOLSE EVENTS

Seated Dinner

Silver Package

\$55 PER PERSON

SOUP

Smoked Chicken and Andouille Gumbo

SALAD

House Salad

*Vine-ripened Tomatoes, Cucumber Ribbons, Seasonal Greens,
Cane Syrup Vinaigrette*

ENTRÉE

Pecan-crusted and Sautéed Fillet of Redfish
with Sauce Meuniere

DESSERT

Pecan Praline Cheesecake
Butter, Brown Sugar, Praline Liqueur



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CHEF JOHN FOLSE EVENTS

Seated Dinner

Gold Package
\$69 PER PERSON

SOUP

Bisque of Lump Crab

*Rich Veloute of Louisiana Blue Crab, Buttered Jumbo Crab,
Chive Oil, Herb Crouton*

SALAD

Twin Beet Salad

*Duo of Roasted Red and Golden Beets, Seasonal Greens,
Tiny Pear Tomatoes, Goat Cheese, Cane Syrup Vinaigrette*

ENTRÉE

Tournedos of Beef

Sauce Marchand de Vin

DESSERT

Chocolate Avalanche Cake

Bavarian Cream, Fresh Berries



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Seated Dinner A La Carte

APPETIZERS

Crawfish and Corn Cake <i>Lemon Butter Sauce</i>	\$11.5
Shrimp and Grits <i>White Oak Stone-ground Corn Grits, Jumbo Gulf Shrimp, Fresh Scallions, Tasso and Roasted Red Pepper Cream</i>	\$11.5
Shrimp Cocktail <i>Five-spice, Poached Gulf Shrimp, Traditional Cocktail Sauce, Lemon and Micro Basil</i>	\$11.5
Sesame-seared Tuna <i>Lemon Vinaigrette, Sunflower Sprouts, Capers, Kalamata Olives</i>	\$12
Pecan-smoked Duck Ham <i>Garlic Cheese Grits</i>	\$12
Jumbo Lump Crab and Mango Cake <i>Tomato Butter Sauce</i>	\$13
Lamb Lollipops <i>Two Herb-roasted Lamb Lollipops, Root Vegetable Purée, Steen's Cane Syrup Demi-glace</i>	\$16



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Seated Dinner A La Carte

SOUPS

Tomato Basil Bisque <i>Creole Tomatoes, Sweet Basil, Crème Fraîche</i>	\$7
Smoked Chicken and Andouille Gumbo <i>Louisiana's Premier Soup</i>	\$8
Crawfish, Corn and Potato Soup <i>Louisiana Crawfish Boil in a Bowl</i>	\$8
Sweet Potato and Duck Bisque <i>Beauregard Yams, Smoked Duck Breast</i>	\$8
Seafood Gumbo <i>Louisiana Seafood, Scallion Rice</i>	\$8.5
Bisque of Lump Crab <i>Rich Veloute of Louisiana Blue Crab, Buttered Jumbo Crab, Chive Oil, Herb Crouton</i>	\$10
Lobster Truffle Bisque <i>Poached Lobster, Black Truffle Confetti, Heavy Whipping Cream</i>	\$11



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Seated Dinner A La Carte

SALADS

House Salad <i>Vine-ripened Tomatoes, Cucumber Ribbons, Seasonal Greens, Cane Syrup Vinaigrette</i>	\$7
Caesar Salad <i>Hearts of Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing</i> <i>*Add Grilled Chicken: \$6 per person / *Add Sautéed Shrimp: \$7 per person</i>	\$7
Sensation Salad <i>Romaine Lettuce, Savory Dressing of Garlic, Romano Cheese, Lemon Juice and Olive Oil</i>	\$7
Caprese Salad <i>Baby Spring Lettuce, Heirloom Tomatoes, Basil, Fresh Mozzarella, Balsamic Vinaigrette</i>	\$7
Twin Beet Salad <i>Duo of Roasted Red and Golden Beets, Seasonal Greens, Tiny Pear Tomatoes, Goat Cheese, Cane Syrup Vinaigrette</i>	\$8
Mandarin Orange Salad <i>Mixed Greens, Goat Cheese, Shaved Radishes, Spiced Pecans, Mandarin Orange Vinaigrette</i>	\$8
Sweet Tea-brined Duck Salad <i>Arugula Salad, Spiced Pecans, Blackberry Vinaigrette</i>	\$11.5
Jumbo Lump Crab Salad <i>Mixed Greens, Roasted Corn Vinaigrette, Brioche Croutons, Balsamic Reduction, Lump Crabmeat</i>	\$12



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Seated Dinner A La Carte

ENTRÉES

Spinach- and Artichoke-stuffed Chicken Bayou Lafourche <i>Roasted Red Pepper Cream</i>	\$20
Herb-panko Breast of Chicken <i>Creole Mustard Cream Sauce</i>	\$21
Herb-roasted Black Drum <i>Corn Coulis</i>	\$26.5
Andouille-stuffed Pork Loin <i>Rosemary Jus</i>	\$26.5
Herb-roasted Pork Tenderloin <i>Smoked Tomato Coulis</i>	\$26.5
Pan-seared Breast of Duck <i>Savory Praline Sauce, Sweet Potato Purée</i>	\$32
Pecan-encrusted and Sautéed Fillet of Redfish <i>Sauce Meunière</i>	\$32
Sautéed Red Snapper <i>Jumbo Lump Crabmeat, Lemon Tomato Cream</i>	\$36
Crawfish-stuffed Turban of Trout <i>Lobster Truffle Cream</i>	\$36
Beef Short Ribs <i>White Oak Estate Stone-ground Corn Grits, Steamed Asparagus</i>	\$40
Braised Osso Buco <i>Braised Veal Shank, Sauce Marchand de Vin</i>	\$42
Charbroiled Tournedos of Beef* <i>Sauce Marchand de Vin</i>	\$42
6-ounce Filet Mignon* <i>Wild Mushroom Sauce</i>	\$48.5

*Add Blue Cheese Crust: \$4 per person / *Add Grilled Gulf Shrimp (2): \$9 per person
*Add Jumbo Lump Crabmeat: \$11 per person



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Seated Dinner A La Carte

DUAL ENTRÉES

<p>Spinach- and Artichoke-stuffed Chicken Bayou Lafourche <i>Roasted Red Pepper Cream</i></p> <p>AND</p> <p>Herb-roasted Black Drum <i>Corn Coulis</i></p>	<p>\$34</p>
<p>Herb-roasted Pork Tenderloin <i>Smoked Tomato Coulis</i></p> <p>AND</p> <p>Shrimp and Grits <i>Roasted Red Pepper Cream</i></p>	<p>\$40</p>
<p>Pan-seared Breast of Duck <i>Savory Praline Sauce, Sweet Potato Purée</i></p> <p>AND</p> <p>Jumbo Lump Crab Cake <i>Tomato Cream</i></p>	<p>\$40</p>
<p>Crawfish-stuffed Turban of Trout <i>Lobster Truffle Cream</i></p> <p>AND</p> <p>3-ounce Tournedo of Beef <i>Sauce Marchand de Vin</i></p>	<p>\$42</p>
<p>Mango-stuffed Lobster Tail <i>Creole Tomato Risotto, Basil-infused Olive Oil</i></p> <p>AND</p> <p>6-ounce Filet Mignon <i>Wild Mushroom Sauce</i></p>	<p>\$66</p>



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Seated Dinner A La Carte

DESSERTS

White Chocolate Bread Pudding <i>Rum Sauce</i>	\$8
Traditional Creole Cream Cheese Cheesecake <i>Meyer Lemon Curd, Vanilla Gelée</i>	\$8
Pecan Praline Cheesecake <i>Butter, Brown Sugar, Praline Liqueur</i>	\$8
Orange Ricotta Cheesecake <i>Crème Anglaise, Fresh Berries</i>	\$8
Red Velvet Cheesecake <i>Crème Anglaise</i>	\$8
Pecan Pie <i>Caramel Sauce</i>	\$8
Carrot Cake <i>Grated Carrots, Vanilla, Chopped Pecans</i>	\$9.5
Chocolate Avalanche Cake <i>Bavarian Cream, Fresh Berries</i>	\$9.5
Lemon Doberge <i>Old-fashioned Butter Cake, Lemon Custard, Crème Anglaise, Fresh Berries</i>	\$11
Chocolate Doberge <i>Old-fashioned Butter Cake, Chocolate Custard, Crème Anglaise, Fresh Berries</i>	\$11



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CHEF JOHN FOLSE EVENTS



Cocktail Reception Menu Options

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Cocktail Reception

Bronze Menu

\$48 PER PERSON

Cocktail Reception

Fruit & Cheese Display
Honey Yogurt Dipping Sauce

Grilled and Marinated Vegetables
*Roasted Garlic Hummus,
Green Goddess Dipping Sauce*

Crab Mornay Dip
Garlic Crontons

Crawfish Étouffée
Steamed White Rice

Natchitoches Meat Pies
Seasoned Pork and Beef

Spinach-stuffed Mushrooms
Gouda Cheese

Creole Chicken and Andouille Jambalaya
Chicken, Smoked Sausage, Louisiana Rice

Silver Menu

\$66 PER PERSON

Butler-passed Hors d'oeuvres

Boursin and Brioche Grilled Cheese
Spicy Tomato Marmalade

Duck Quesadilla
Cilantro Crema

Shrimp Remoulade
on Cucumber

*Hors d'oeuvres passed during
first 30 minutes of reception*

Cocktail Reception

Fruit and Artisanal Cheese Display
*Honey Yogurt Dipping Sauce
House-made Chutneys and Preserves*

Smoked Salmon Display
Herb Cream Cheese, Capers, Egg, Red Onion

Caprese Platter
*Buffalo Mozzarella, Heirloom Tomatoes, Olives,
Artichokes, Olive Oil, Pesto*

Stone-ground Grits Bar
*Shrimp in Tasso and Roasted Red Pepper Cream,
Beef Grillades, Boudin
Smoked Gouda, Tomatoes, Chives*

**Spinach- and Artichoke-stuffed
Chicken Bayou Lafourche**
Roasted Red Pepper Cream

Pork Loin Carving Board
*Cane Syrup-brined Pork Loin,
Bourbon-butter Glaze,
Sweet Chili Mayonnaise, Creole Mustard*

Gold Menu

\$90 PER PERSON

Butler-passed Champagne & Hors d'oeuvres

BBQ Spiced Tuna
Chipotle Aioli, Grilled Sweet Corn

Heirloom Tomato Bruschetta
Buffalo Mozzarella

Beef Tenderloin Crostini
Horseradish Cream Sauce, Caramelized Shallots

*Hors d'oeuvres passed during
first 30 minutes of reception*

Cocktail Reception

Charcuterie Platter
*House-smoked and Cured Meats and Sausages,
Pickles, Chutneys, Creole Mustard*

Baked Brie
Praline Drizzle, Pecans, Strawberries, Grapes

Creole Tomato Pasta Salad
Goat Cheese, Pine Nuts, Roasted Red Peppers

Shrimp Rémoulade
Sliced Cucumber, Crostini

Crawfish-stuffed Turban of Trout
Lobster Truffle Cream

Pan-seared Breast of Duck
Savory Praline Sauce

Beef Tenderloin Carving Board
Sauce Marchand de Vin, Truffle Aioli



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CHEF JOHN FOLSE EVENTS

Cocktail Reception A La Carte

PASSED HORS D'OEUVRES

Passed for first 30 minutes of reception

<p>Specialty</p> <p><i>Choice of Three:</i></p> <p><i>\$12 per person</i></p>	<p>Shrimp Rémoulade on Cucumber</p> <p>Duck Confit Quesadilla with Cilantro Crema</p> <p>Smoked Salmon BLT Bite with Dill Mayonnaise</p> <p>Baby Twice-Baked Potato with Smoked Bacon, Cheddar and Chives</p> <p>Corn and Crab Cappuccino Soup Shooters</p> <p>Boursin and Brioche Grilled Cheese Sandwich with Spicy Tomato Marmalade</p>
<p>Premier</p> <p><i>Choice of Three:</i></p> <p><i>\$15.50 per person</i></p>	<p>BBQ Spiced Tuna with Chipotle Aioli and Grilled Sweet Corn</p> <p>Duck Confit Tartlet with Orange Marmalade</p> <p>Butter-poached Lobster Medallion with Mirliton Relish</p> <p>Bacon-wrapped Jumbo Shrimp with Sweet Chili Glaze</p> <p>Beef Tenderloin Crostini with Horseradish Cream and Caramelized Shallots</p> <p>Herb-roasted Lamb Loin Medallion with Boursin Cheese and Fig Cherry Compote</p> <p>Heirloom Tomato and Buffalo Mozzarella Bruschetta with Roasted Garlic, Basil & Pine Nuts</p> <p>Mini Jumbo Lump Crabcakes with Remoulade</p>

Each Additional 30 Minutes of Passed Hors D'Oeuvres: Add \$3.00 per person
 Substitute Hors d'Oeuvres From a Lower Tier at No Change in Price



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CHEF JOHN FOLSE EVENTS

Cocktail Reception A La Carte

COLD DISPLAYS

<p>Farmer's Market: Fresh Fruits <i>\$6.5 per person</i></p>	<p>Fresh Seasonal Fruits and Berries, Melons and Seedless Grapes accompanied by Honey Yogurt and Chocolate Dipping Sauces</p>
<p>The Potager: Grilled and Marinated Vegetables <i>\$8 per person</i></p>	<p>Assortment of Grilled and Balsamic-marinated Seasonal, Local Vegetable Crudités accompanied by Roasted Garlic Hummus and Green Goddess Dipping Sauce</p>
<p>Dairy Board: Domestic Cheeses <i>\$11 per person</i></p>	<p>Selection of Four Domestic Cheeses accented with House-made Chutneys, Preserves, Grapes and Dried Fruits with Water Crackers</p>
<p>Jar-Cuterie <i>\$12 per person</i></p>	<p>Individual Charcuterie Jars Assorted Cured Meats with Artisan Cheese Assorted Olives, Vegetable Crudite and Herb Garnish</p>
<p>French Market: Bruschetta <i>\$13 per person</i></p>	<p>Selection of Local, Artisan Breads accompanied by Infused Oils, Balsamic Vinegar Glaze, Pesto, Olive Tapenade and Spicy Tomato Marmalade Marinated Fresh Mozzarella, Prosciutto and Salami Salad Roasted Garlic, Tomato and Basil Salsa Fresco Flavored Butters and Chef's Pâté Spread</p>
<p>Fromagerie: Artisan and Imported Cheeses <i>\$15.5 per person</i></p>	<p>Chef's Selection of Classic Artisan, Aged and Imported Cheeses including Cow, Sheep and Goat Milk Varieties with Seasonal Fruits, Candied and Spiced Nuts and White Oak Plantation Preserves</p>
<p>Old Smokey: Charcuterie and Boucherie <i>\$17.5 per person</i></p>	<p>Chef's Selection of Local and House-smoked and Cured Meats House-made Pork and Game Sausages Smoked and Cured Salmon Assorted Plantation Pickles and Chutneys, Hot Sauces and Creole Mustard Baked Sliced Breads, House Rolls and Corn Bread</p>
<p>Dulce's Pier: Jumbo Shrimp Cocktail <i>\$17.5 per person</i></p>	<p>Jumbo Gulf Shrimp boiled in Louisiana Spices and Seasonings served on Ice and accompanied by Cocktail Sauce, White Rémoulade, Horseradish, Lemons and Crackers <i>(Estimated 6 Shrimp per Guest)</i></p>



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CHEF JOHN FOLSE EVENTS

Cocktail Reception A La Carte

HOT DISPLAYS

<p>Baked Brie en Croute <i>\$170 each</i> <i>Serves 35-50</i></p>	<p>French Brie baked in a Puff Pastry Shell topped with Praline Drizzle served with Spiced Pecans, Strawberries, Grapes and Water Crackers</p>
<p>Mashed and Sweet Potato Martini Bar <i>\$11 per person</i></p>	<p><u>Classic Mashed Potatoes</u> Topping Choices: Butter, Sour Cream, Bacon Bits, Chives, Cheddar Cheese, Brown Gravy <u>Mashed Sweet Potatoes</u> Topping Choices: Cane Syrup, Candied Pecans, Mini Marshmallows, Cinnamon, Nutmeg <i>served in Martini Glasses</i> <i>*Add Crawfish Étouffée: \$3 per person</i> <i>*Add Spinach and Artichoke Cream: \$2 per person</i> <i>*Add Beef Grillades: \$3 per person</i></p>
<p>Stone-ground Grits Bar <i>\$20 per person</i></p>	<p>White Oak Stone-ground Corn Grits accompanied by Sautéed Louisiana Shrimp in Tasso and Roasted Red Pepper Cream, Spanish-style Beef Grillades, Boudin, Smoked Gouda Cheese, Creole Tomatoes, Fresh Garlic Chives served in Martini Glasses</p>
<p>The Black Pot <i>\$22.5 per person</i></p>	<p>Acadian Seafood Gumbo Chicken and Sausage Jambalaya Red Beans Crawfish Étouffée <i>Served with Steamed White Rice</i></p>

ACTION STATIONS

<p>Folse Salad Station <i>\$12 per person</i></p>	<p>Seasonal Lettuces tossed to order with Guest's Choice of Roasted, Marinated Red and Golden Beets, Heirloom Tomatoes, English Cucumbers, Brunoise Carrots, Soft Goat Cheese, Candied Pecans, Marinated Strawberries Dressing Choices: Cane Syrup Vinaigrette, Extra-virgin Olive Oil, Sherry Vinegar, Balsamic Vinegar Glaze</p>
<p>French Quarter Po-Baby Sliders <i>\$13 per person</i></p>	<p>Traditional Roast Beef Debris Au Jus with Roasted Garlic Mayonnaise Bourbon BBQ Cochon de Lait Pork Sliders with Spicy Slaw & Fried Pickles accompanied by House-made Truffle Parmesan Potato Chips and Spicy Tomato Marmalade</p>
<p>Ravioli Station <i>\$13 per person</i></p>	<p>Four-cheese Ravioli sautéed to order with Basil Pesto Cream and Shaved Parmesan</p>



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CHEF JOHN FOLSE EVENTS

Cocktail Reception A La Carte

CARVING STATIONS

<p>Cane Syrup-brined Pork Loin <i>\$9.5 per person</i> <i>Minimum 75 guests</i></p>	<p>Herb-encrusted served with Bourbon-butter Glaze, Sweet Chili Mayonnaise and Creole Mustard Warm Silver Dollar Rolls</p>
<p>Horseradish- and Rosemary-encrusted Beef Top Round Roast <i>\$11 per person</i> <i>Minimum 100 guests</i></p>	<p>Slow-roasted to Medium served with Au Jus, Horseradish Cream Sauce and Creole Mustard Warm Silver Dollar Rolls</p>
<p>Prime Rib Roast of Beef <i>\$17 per person</i> <i>Minimum 40 guests</i></p>	<p>Salt-encrusted and Slow-cooked to Medium-rare served with Garlic and Red Wine Jus, Horseradish Cream Sauce and Creole Mustard Warm Silver Dollar Rolls</p>
<p>Beef Tenderloin <i>\$19 per person</i> <i>Minimum 20 guests</i></p>	<p>Whole Filet of Beef Tenderloin served with Sauce Marchand de Vin and Truffle Aioli Warm Silver Dollar Rolls</p>

DESSERT STATIONS

<p>Chef John Folse's Famous White Chocolate Bread Pudding <i>\$6.5 per person</i></p>	<p>Made with Fresh Dairy Cream and White Oak Yard Eggs accompanied by Guest's Choice of Bourbon-butter Sauce, Praline Drizzle or Raspberry Coulis</p>
<p>Mini Desserts <i>\$11 per person</i></p>	<p>Chef's Selection of Mini Classic Desserts including Mini Pecan Pies, Petit Fours, Lemon Squares, Brownies and Assorted Cheesecakes</p>
<p>Bananas Foster Flambé <i>\$12 per person</i></p>	<p>Bananas sautéed with Butter and Brown Sugar then flambéed in Spiced Rum, served over Bread Pudding garnished with Fresh, Seasonal Macerated Berry Medley served in Martini Glasses</p>

Dessert Stations typically served during Second Half of Reception



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CHEF JOHN FOLSE EVENTS



Beverages

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Bar Menus—3 Hours

Ultra-Premium

\$34 PER PERSON

Vodka: Grey Goose

Gin: Bombay Sapphire

Rum: Bacardi Superior

Blend: Crown Royal

Bourbon: Gentleman Jack

Scotch: Macallan 12 Year

Tequila: Patron Silver

Liqueurs: Disaronno Amaretto,
Kahlua & Grand Marnier

Wine: Sonoma-Cutrer Chardonnay,
Chateau Ste. Michelle Indian Wells Cabernet
and Ava Grace Rosé

Champagne: Piper Sonoma Champagne

Select Any Four Beers:

Domestic Bottled Beer:

Bud Light, Miller Light, Michelob Ultra

Specialty Bottled Beer:

Corona, Stella Artois,
Abita Amber, Yuengling Lager

Includes Soft Drinks

Additional Hour: \$6 per person

Premium

\$30 PER PERSON

Vodka: Tito's

Gin: Beefeater

Rum: Bayou

Blend: Crown Royal

Bourbon: Jack Daniel's

Scotch: Chivas Regal

Tequila: Avion

Liqueurs: Di Amore Amaretto & Kahlua

Wine:

White Oak's Private Label Chardonnay,
Cabernet Sauvignon and Rosé

Champagne: White Oak's Private Label

Select two from each:

Domestic Bottled Beer:

Bud Light, Miller Light, Michelob Ultra

Specialty Bottled Beer: Corona,

Stella Artois, Abita Amber,
Yuengling Lager

Includes Soft Drinks

Additional Hour: \$6 per person

Beer and Wine

\$22 PER PERSON

Wine: White Oak's Private Label
Chardonnay, Cabernet Sauvignon
and White Zinfandel

Champagne: White Oak's Private Label

Select two from each:

Domestic Bottled Beer:

Bud Light, Miller Light, Michelob Ultra

Specialty Bottled Beer:

Corona, Stella Artois,
Abita Amber, Yuengling Lager

Includes Soft Drinks

Additional Hour: \$4 per person

Non-Alcoholic Options

Regular and Decaffeinated
Community Coffee
\$40 per gallon

Community Coffee Iced Tea
\$25 per gallon

Assorted Fruit Juices
\$28 per gallon

Lemonade
\$25 per gallon

Individual Whole, Skim, 2% and
Chocolate Milk
\$2 each

Bottled Water
\$2 per bottle

Assorted Soft Drinks
\$2.5 per can
\$3 per bottle

Bottled Fruit Juices
\$3.5 per bottle