



Breakfast

*All menus are based on a minimum guest count of 50 and include all plates, glassware, silverware, serving pieces, etc.
Prices quoted do not include applicable tax or 22% gratuity*

Continental Breakfast #1:

*Home Baked Scones with Butter & Jam
Whole Fresh Fruit Tower
Orange Juice, Coffee, Infused Water
(Decaf/Hot Water for Tea available upon request)
\$15.50 per person*

Continental Breakfast #2:

*Assorted Breakfast Breads ~ Pastries, Muffins, Breads with Butter & Jam
Seasonal Fruit Salad with Honey Yogurt Dip & Granola Sprinkle
Orange Juice, Coffee, Infused Ice Water
(Decaf/Hot Water for Tea available upon request)
\$18.50 per person*

Hot Breakfast Buffet #1:

*Seasonal Fruit & Berries
Greek Yogurt with Honey & Granola
Warm Buttermilk Biscuits with Sausage & White Gravy
Orange Juice, Coffee, Infused Ice Water
(Decaf/Hot Water for Tea available upon request)
\$20.50 per person*

Hot Breakfast Buffet #2:

*Creole Scrambled Eggs
Applewood Smoked Bacon
Seasonal Fresh Fruit & Berry Display
Breakfast Breads per Chef with Butter & Jam
Orange Juice, Cranberry Juice, Coffee, Infused Ice Water
(Decaf/Hot Water for Tea available upon request)
\$26.50 per person*

Additional Options:

*Mini Cinnamon Rolls, Doughnuts, Bagels & Cream Cheese, Cereal & Milk, Breakfast Casserole,
Quiche, Grits & Grillades, Oatmeal Bar, Omelet Station, Breakfast Burrito, Eggs Benedict, Waffle Bar*



Break Menus

*All menus are based on a minimum guest count of 50 and include all plates, glassware, silverware, serving pieces, etc.
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Additional Options Available - Please call your Catering Manager for a full list. 225-784-0535

<p><i>Beverage Refresh (Coffee, Juice, Water) \$4.50 per person</i></p> <p><i>Morning Breaks:</i> <i>Individual Yogurts with Granola, Crystalized Ginger, Pistachios and Seasonal Berries \$5.00pp</i></p> <p><i>Nutella with Sliced Apples, Rice Crackers and Pretzels \$5.00 pp</i></p> <p><i>Fruit, Melon & Mint Skewers with Honey Lavender Yogurt Dip \$4.50pp</i></p> <p><i>Assorted Clif Bars and Granola Bars with Whole Fruit Tower \$6.00pp</i></p> <p><i>Assorted Mini Muffins/Breakfast Breads \$3.00pp</i></p> <p><i>Smoothie Break ~ Made to Order: Fresh Fruit, Juices & Yogurts \$8.00pp + \$125 Attendant</i></p> <p><i>Pretzels or Trail Mix \$2.00pp add Peanut Butter @ \$1.50pp</i></p> <p><i>Smoked Salmon with Rye Toasts \$8.00pp</i></p> <p><i>Domestic Sliced Cheese & Fruit Display \$8.50pp</i></p>	<p><i>Beverage Refresh (Coffee, Juice, Water) \$4.50 per person Add Sodas, Vitamin Water, Red Bull, LaCroix, etc. on consumption</i></p> <p><i>Afternoon Breaks:</i> <i>Lemon Garlic Hummus with Baby Carrots & Rice Crackers \$4.50pp</i></p> <p><i>Cheese & Charcuterie Display per Chef \$10.50pp</i></p> <p><i>Chips with Sundried Tomato Basil Spread and Applewood Smoked Bacon Dip \$6.00pp</i></p> <p><i>Assorted Gourmet Cookies \$2.50pp</i></p> <p><i>Pretzels or Trail Mix \$2.00pp</i></p> <p><i>Gourmet Finger Sandwiches \$3.50pp</i></p> <p><i>Black Bean Dip & Roasted Red Pepper Cheese Dip with Tortillas \$6.00pp</i></p> <p><i>Gelato Station: Assorted Gelato Flavors with Berries, Praline Pecan Glaze, etc \$6.50pp (2 flavors) \$8.00pp (3 flavors)</i></p>
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Luncheon Menus

Deli Buffet:

"Make Your Own Sandwich"
Smoked Turkey, Sliced Ham, Roast Beef
Sliced Cheddar and Slice Provolone
Sliced Bread and Ciabatta Rolls
Mayo, Mustard, Lettuce, Sliced Tomatoes, Pickles
Served with Chips or Potato Salad
Gourmet Cookies
Can Soda and Bottled Water
\$18.50pp

Salad Bar Buffet:

Mixed Greens, Grape Tomatoes, Baby Carrots,
Sunflower Seeds, Broccoli Florets, Marinated
Cucumber & Garbanzo Bean Salad, Croutons,
Bacon Bits, Ranch and Balsamic Vinaigrette
Crackers & Breads
~Add Grilled Chicken \$3.00~
Almond Joy Bread Pudding Bites
Blackberry & Mint Iced Tea
\$16.00pp

Salad Buffet:

Mixed Greens
Shrimp Remoulade Salad
Smoked Chicken Salad
Tomatoes, Chopped Eggs, Artichoke Hearts,
Toasted Nuts & Croutons, Ranch and Balsamic
Lemon Squares with Fresh Berries
Strawberry Lemonade
\$20pp

Wrap Sandwich Buffet:

Mixed Greens Salad
Assorted Wraps to include Turkey, Ham and
Shrimp Remoulade
Marinated Red Onion and Garbanzo Salad with
Fire-Roasted Tomatoes
Gateau Basque (like Crème Brulee without the burned sugar)
Mango Sweet Tea
\$21.00pp

Hot Lunch Buffet #1:

Sensation Salad with Slivered Almonds
Blackened Chicken & Tasso Pasta with
Creole Cream
Warm French Bread with Butter Balls
Brownie Bites with Fresh Berries
Lemon & Mint Iced Tea
\$22.00pp

Hot Luncheon Buffet #2:

Salad of Mixed Greens with Fresh Berries,
Crumbled Feta and Toasted Nuts
Paneeed Chicken with Pancetta & Sage Cream
Wild Mushroom & Truffle Risotto
Lemon Butter Asparagus
Rolls and Herbed Butter
Bread Pudding with Whipped Cream & Berries
\$26.00pp

Hot Luncheon Buffet #3:

Caesar Salad with Parmesan Crouton
Roasted Gulf Fish Filets with Roasted Tomato,
Lemon & Fried Caper Butter
Rosemary and Garlic Roasted New Potatoes
Blanched Haricot Verts
Sister Shubert Rolls & Butter
Double Chocolate Mousse with Fresh Whipped
Cream and Berries
\$32.00pp

Other Favorites:

Crawfish Pasta with Parmesan Reggiano Cream
Crawfish & Cornbread Stuffed Pork Tenderloin
Strawberry & Arugula Quinoa Salad
Herb Roasted Chicken with Creole Mustard Jus
Grilled Flank Steak with Port Mushroom Glaze
Paneeed Chicken w/ Roasted Artichoke & Tomato Fondue
Garlic Stuffed Roast Beef with au Jus
Pan Seared Mississippi Catfish topped with Shrimp & Corn
Maque Choux
Grilled Chicken Salad with Raspberry Vinaigrette
Prosciutto & Sage Stuffed Turkey Breast Roulades

***Call us at 225-784-0535 for other options ***



Sample Plated Dinner Menus

Menu Proposal 1:

*Chef Made Boudin Cakes topped with Caramelized Onions and Pepper Jelly
Caprese Skewers: Grape Tomato, Fresh Mozzarella and Basil Drizzled with Aged Balsamic Vinegar on
Fresh Rosemary Skewers*

Plated Dinner

*Butter Poached Lobster and Applewood Smoked Bacon Salad over a Bed of Fresh Arugula with Truffled
Champagne Vinaigrette*

Seafood Stuffed Bone-In Pork Chop topped with Honey Ginger Balsamic Reduction

Three Cheese Potatoes Au Gratin

Rosemary and Roasted Garlic Marinated and Grilled Patty Pan Squash

Gourmet Breads with Herbed Butter

New Orleans Chicory Coffee Crème Brule topped with Fresh Whipped Cream

Menu Proposal 2:

*Red Stick Shrimp served with Toothpicks
Spinach & Artichoke Tarts with Goat Cheese*

Plated Dinner

*Lump Crab, Maine Lobster and Heirloom Tomato Napoleon Salad topped with Remoulade over Mixed
Lettuces*

*Chicken Paillards wrapped with Pancetta and Sage
served over Wild Mushroom Risotto, finished with a Buttery Chardonnay Sauce
Fresh Broccoli Sautéed with Shallots and Lemon Zest
Gourmet Breads & Herbed Butter*

Dark Chocolate & Raspberry Mousse topped with Fresh Berries & Homemade Whipped Cream

Menu Proposal 3:

*Crispy Pancetta, Dried Figs and Crumbled Feta Crostinis
Applewood Smoked Bacon & Caramelized Onion Tarts with Gruyere Cheese*

Plated Dinner

Boiled & Spiced Louisiana Gulf Shrimp, Pomegranate & Grapefruit Salad

*Beef Wellington with Wild Mushroom Madeira Sauce
Walnut & Stilton Orzo with Roasted Squash
Gourmet Breads with Herbed Butter*

Layered Strawberry Parfait with Homemade Whipped Cream

Menu Proposal #4:

*Butler Passed (or Stationary) Hors d'Oeuvres:
Grilled Bruschetta with Pesto and Roasted Peppers
Couchon de Lait Rillette with Pepper Jelly and Homemade Crostinis*

Seated Dinner Menu:

First Course:

*Avocado, Shrimp & Crawfish Parfait with Crème Fraiche and Louisiana Caviar
Served in Martini Glass*

Second Course:

Pan Seared Hudson Valley Foie Gras with Spiced Peaches, Balsamic Reduction & Chive Spears

Third Course:

*Petite Grilled Filet of Beef with Pinot Noir Demi Glace on Crispy Boudin Cake
with Creamed Spinach and Oven Roasted Tomato*

Dessert Course:

Chocolate Ganache Bundt Cake, Fresh Louisiana Strawberries & Crème Anglaise

Menu Proposal #5:

Butler Passed Hors d'Oeuvres:

*Carrot-Ginger Soup Shooters with Coconut Roasted Shrimp (butler passed in demitasse cups)
Caprese Salad Skewers: Fresh Basil, Buffalo Mozzarella and Grape Tomatoes threaded onto a Rosemary
Skewer, drizzled with Aged Balsamic Vinaigrette*

Seated Dinner Menu:

First Course:

*Jumbo Lump Crab and Sweet Corn Panna Cotta on Hearts of Palm Relish
with Organic Mache and White Truffle Oil*

Second Course:

*Prosciutto Crusted Gulf Shrimp on a Baby Lima Creole Tomato Cassoulet
with Wilted Arugula and Sauce American*

Third Course:

*Smoked Quail and Wild Mushroom Calais Cake
on Braised Swiss Chard and Vidalia Onions with Natural Jus*

Fourth Course:

*Poached Filet of Angus Beef on Foie Gras Pate Crostinis
with Local Green Beans and Balsamic Demi Glaze*

Dessert Course:

Pound Cake French Toast with Seasonal Berries, Gran Marnier Crème Anglaise and Fresh Mint

Menu Proposal #6:

First Course:

Jumbo BBQ Shrimp with Caramelized Sweet Potatoes

Second Course:

Mixed Baby Greens with Poached Pears, Prosciutto and Truffled Honey Vinaigrette

Third Course:

Sugarcane Roasted Duck Breast with Blue Cheese Pecan Risotto, Braised Cabbage and Pepper Jelly Duck Glace

Dessert Course:

Chicory Coffee Crème Brule

Menu Proposal #7:

Hors d'Oeuvres (passed on silver trays):

Nut Crusted Duck Tenders with Mango Chutney Dipping Sauce

Smoked Bacon Wrapped Oysters with Tabasco Butter

Dinner Menu:

Farmer's Market Creole Tomato, Fresh Herb Feta "Stack", Baby Greens, Balsamic Reduction, Fresh Basil

Crispy Fried Softshell Crab with Creole Beurre Blanc Crawfish Risotto, Fresh Asparagus

Chocolate, Banana & Doughnut Bread Pudding

Menu Proposal #8:

Hors d'Oeuvres (passed on silver trays):

Hibachi Beef Skewers with Sweet Soy Dipping Sauce

Roasted Artichokes & Pecorino Cheese Baked in Phyllo

Dinner Menu:

Baked Oysters with Creamy Leeks & Tasso

Mixed Baby Greens with Port Poached Pears, Toasted Walnuts and Crumbled Blue Cheese, Champagne Vinaigrette Dressing

*Trout Amandine topped with Lump Crabmeat, Roasted Potatoes, Buttered Asparagus
Lemon Worcestershire Sauce*

Pina Colada Tart with Malibu Rum Whipped Cream

Menu Proposal #9:

*Hors d'Oeuvres (passed on silver trays):
Peking Duck Rolls with Spicy Peanut Dipping Sauce
Wild Mushroom & Gruyere Phyllo Triangles*

Dinner Menu:

Jumbo Gulf Shrimp, Boiled and Served over pickled Mirliton Slaw

Foie Gras Boudin Cake with Duck Confit Debris

*Fig & Mustard Glazed Smoked Pork Tenderloin
with Roasted Sweet Potatoes and Braised Mustard Greens served with Louisiana Style Cornbread*

Irish Cream Crème Brulee

Menu Proposal #10:

*Hors d'Oeuvres (passed on silver trays):
Marinated Crab Fingers
Parmesan Artichokes with Goat Cheese*

Dinner Menu:

First Course:

Trio of Beet Carpaccio with Baby Arugula & Champagne Vinaigrette

Second Course:

Wonton Napoleon of Maine Lobster, Fresh Avocado & Cilantro-Balsamic Drizzle

Third Course:

Topped Farm Egg:

Foie Gras & Black Truffle Flan with Crème Fraiche & Osetra Caviar

Fourth Course:

*Pepper and Herb Crusted Beef Tenderloin with Béarnaise Sauce
Baked Oyster Rockefeller Bread Pudding, Herbsaint Cream Sauce
Seasonal Vegetables*

Dessert Course: Bananas Foster "Pain Perdue"

Vanilla Bean Ice Cream, Fresh Mint

Menu Proposal #11:

*Hors d'Oeuvres (passed on silver trays):
Crispy Fried Plaquemines Parish Oysters with Cajun Tartar
Beef Tenderloin Bites on Homemade Crostinis with Horseradish Aioli
Crabmeat Stuffed Mushrooms*

Seated & Served Dinner:

*Sugarcane Cured & Smoked Duck Breast on Manchego Flan
with Mayhaw Glaze and Balsamic Reduction*

*Trio of Soups: Truffled Wild Mushroom Bisque
Tomato Basil Bisque
Oyster Artichoke Bisque
Crispy Ciabatta Bread with Herbed Butter*

Sorbet: Red Raspberry

Fish: Pan-Roasted Amberjack with Creole Beurre Blanc

INTERMISSION: *Frozen Grey Goose Lemon Vodka*

Salad:

*Baby Arugula with Crispy Brie, Toasted Walnuts, Dried Cranberries and Champagne Vinaigrette
Crispy Boulee with Herbed Butter*

Sorbet: Lemon

Main Course:

*Applewood Smoked Bacon Wrapped Filet of Beef with Pinot Noir Demi,
Parsnip & Yukon Gold Mashed Potatoes*

*Cheese Course: Humboldt Fog, Taleggio, Gruyere, Maytag Blue Cheese and Brie with Truffled Honey and
Toasted Walnuts, Dried Figs and Fresh Berries with Crostinis*

Dessert: Bananas Foster Flambeed on site with Vanilla Bean Ice Cream

Coffee Service

***** Please contact your catering manager for pricing and/or customized menus*****

225-784-0535

info@heirloomcuisine.com

www.heirloomcuisine.com



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Additional Options Available Please call your Catering Manager for a full list 225-784-0535

\$35.00 per person package:

- 1 Cheese/Fruit
- 1 Meat
- 1 Vegetable/Vegetarian
- 1 Pasta/Rice/Starch
- 1 Dip/Hors d'Oeuvres

\$40.00 per person package:

- 1 Cheese/Fruit
- 1 Meat
- 1 Vegetable/Vegetarian
- 1 Pasta/Rice/Starch
- 2 Dip/Hors d'Oeuvres

\$45.00 per person package:

- 1 Specialty
- 1 Cheese/Fruit
- 1 Meat
- 1 Vegetable/Vegetarian
- 1 Pasta/Rice/Starch
- 2 Dip/Hors d'Oeuvres

\$50.00 per person package:

- 1 Specialty
- 1 Cheese/Fruit
- 2 Meat
- 1 Vegetable/Vegetarian
- 1 Pasta/Rice/Starch
- 2 Dip/Hors d'Oeuvres

\$60.00 per person package:

- 2 Specialty
- 1 Cheese/Fruit
- 2 Meat
- 1 Vegetable/Vegetarian
- 1 Pasta/Rice/Starch
- 2 Dip/Hors d'Oeuvres

Cheese/Fruit:

- Imported & Domestic Cheese & Fruit Display
- Cheese Terrines & Tortes
- Seasonal Sliced Fruit & Berry Display
- Savory Crawfish Corn Maque Choux Cheese Cake
- Mediterranean Cheese Cake with Sundried Tomatoes
- Baked Brie en Croute with Praline Pecan Glaze
- Smoked Salmon Terrine: Onions, Capers, Egg
- Fruit & Mint Skewers with Lavender Honey
- Caprese Skewers with Pesto Mozzarella

Pasta/Rice/Starch:

- Chicken Alfredo Pasta
- Crawfish or Shrimp Pasta w/ Parmesan Reggiano Cream
- Blackened Chicken & Tasso Pasta with Creole Cream
- Mashed Potato Bar with Toppings
- Sweet Potato Bar with Toppings
- Mediterranean Orzo Pasta Salad with Chicken or Shrimp
- Wild Mushroom & Truffle Risotto
- Shrimp & Grits Station

Meat Selections ~ Served with Condiments & Rolls

- Bourbon Barrel Wood Smoked Pork Tenderloin with Chutney
- Smoked Pork with Au Jus
- Grilled & Marinated Flank Steak with Chimichurri
- Boiled & Spiced Louisiana Gulf Shrimp with Remoulade
- Cochon de Lait w/ Fixins ~ \$300 for whole pig display
- Assorted Gourmet Finger Sandwiches
- Honey Mustard Glazed Spiral Ham
- Fried Turkey with Gravy
- Beef Tenderloin with Zinfandel Demi and Horseradish

Vegetable/Vegetarian:

- Crudité Display with Hummus & Ranch
- Bruschetta Display with Parmesan Crostinis
- Caesar Salad
- Salad of Mixed Greens with Dried Cranberries, Toasted Pecans, Feta & Raspberry Vinaigrette
- Balsamic Marinated & Grilled Vegetable Display
- Creole Tomato Display with Balsamic & Fresh Basil
- Mediterranean Display with Hummus
- Strawberry & Arugula Quinoa with Lemon & EVOO

Dips/Hors d'Oeuvres:

- Roasted Garlic, Artichoke & Spinach Dip with Smoked Gouda Cream
- Mini Natchitoches Meat Pies
- Mini Muffalettas
- Boudin Balls with Pepper Jelly
- Applewood Smoked Bacon & Caramelized Onion Tarts
- Strawberry & Cucumber Tartines with Fresh Dill
- Blue Cheese & Pear Crostinis with Honeyed Walnuts
- Twice Baked Mini New Potatoes
- Crabmeat Mornay Dip with Sherry
- Venison Queso with Chili Dusted Tortilla Spears

Specialty Selections:

- Crispy Fried Catfish Strips (\$150 fry fee)
- Crab & Artichoke Cakes with Remoulade
- Wild Mushroom & Truffle Risotto Cakes
- Sesame Seared Ahi Tuna with Hoisin Sauce
- Tuna Tartar in English Cucumber Cups
- Crispy Fried Plaquemines Parish Oysters (\$150 fry fee)
- Blackened Alligator with Remoulade
- Crab Remoulade on Endive
- Beef Wellington Bites
- Shaved Beef Tenderloin Crostinis w/ Horseradish
- Nut Crusted Duck Tenders with Mango Chutney



*Additional Menus available upon Request
Contact your Catering Manager for additional options or custom menus*

Caryn Roland

Owner/Lead Event Coordinator

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Britni Matassa

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St. Francisville, La

70775

Saint Francisville Office ~ at Sage Hill Antiques & Gifts ~ By Appointment Only

5622 Commerce Street

Saint Francisville, LA

70775

Baton Rouge Office ~ By Appointment Only

1500 Lobdell Ave. Suite B

Baton Rouge, La

70806

Visit us at www.heirloomcuisine.com

BAR PRICING:

Beer & Wine Only:

*Includes Beer (Michelob Ultra, Bud Light and Abita Amber)
other brands available upon request*

*House Wines: Chardonnay, Sauvignon Blanc or Pinot Grigio (Choose 1)
Merlot, Cabernet Sauvignon or Pinot Noir (Choose 1)*

Includes Lemonade, Iced Water, Ice, Beverage Napkins, Appropriate Condiments, etc.
2 hours \$18 per guest
3 hours \$22 per guest
4 hours \$26 per guest

Premium Brand Bar:

*Absolute Vodka, Jack Daniels, Beefeater's Gin
Dewar's Scotch, Cane Land Rum*

*Includes Beer & Wine as noted above plus STANDARD mixers, condiments:
Coke, Diet Coke, Sprite, Tonic, Soda, Cranberry, OJ, Limes, Lemons, Olives, Cherries
- additional mixers/condiments available UPON REQUEST*

Add Champagne @ \$3.00 per person

Add Specialty Drinks @ \$4.00 per person (price may vary pending liquors/mixers needed)
2 hours \$24 per guest
3 hours \$30 per guest
4 hours \$36 per guest

Super Premium Bar Package:

Grey Goose Vodka, Crown Royal Whiskey, Tanqueray Gin

Johnnie Walker Black Label Scotch, Flor de Cana Rum, Patron Tequila

*Includes Beer & Wine as noted above plus STANDARD mixers, condiments: Coke, Diet Coke, Sprite, Tonic,
Soda, Cranberry, OJ, Limes, Lemons, Olives, Cherries
- additional mixers/condiments available UPON REQUEST*

Add Champagne @ \$3.00 per person

Add Specialty Drinks @ \$3.00 per person (price may vary pending liquors/mixers needed)
2 hours \$26 per guest
3 hours \$32 per guest
4 hours \$38 per guest

Sample Specialty Drinks:

*Watermelon Lemonade Martinis, Brandy-Steeped Pomegranate Seeds in Champagne,
Champagne with Elderflower Syrup and Fresh Berries, Chef-Made Apple Cider spiked with Whiskey,
Café au Lait spiked with Butterscotch Schnapps, Raspberry Vodka Lemonade Cocktail,
Sweet Tea Vodka served in Mason Jars with Striped Straw, Lemon Wheel & Mint Leaves,
Champagne (or Sparkling Water) with Peach Slice and Fresh Rosemary,
Sangria, Bloody Mary Bar, Vodka Bar, Mint Juleps in Silver Cups, Pomegranate Mojitos,
Ponchatoula Strawberry Beer Cocktail; Strawberry Sour (like an amaretto sour but with Strawberries),
Ponchatoula Kiss-Bourbon, Strawberry Bourbon Lemonade, June Sparkler, Diamond Fizz, Southern Bubbles, Bellini,
Whiskey Bar, Vodka Bar, Tequila Bar, and the list can go on and on...*

*Please see your catering manager for pricing, additional selections or to customize your package.
Heirloom Cuisine reserves the right to impose minimum food & beverage requirements.*