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. Prices quoted do not include applicable tax or 22% gratuity.

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

<table>
<thead>
<tr>
<th>Morning Breaks:</th>
<th>Afternoon Breaks:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual Yogurts with Granola, Crystalized Ginger, Pistachios and Seasonal Berries</td>
<td>Lemon Garlic Hummus with Baby Carrots &amp; Rice Crackers</td>
</tr>
<tr>
<td>Nutella with Sliced Apples, Rice Crackers and Pretzels</td>
<td>$5.00 pp</td>
</tr>
<tr>
<td>Fruit, Melon &amp; Mint Skewers with Honey Lavender Yogurt Dip</td>
<td>Cheesecake &amp; Charcuterie Display per Chef</td>
</tr>
<tr>
<td>Assorted Clif Bars and Granola Bars with Whole Fruit Tower</td>
<td>$10.50 pp</td>
</tr>
<tr>
<td>Assorted Mini Muffins/Breakfast Breads</td>
<td>Chips with Sundried Tomato Basil Spread and Applewood Smoked Bacon Dip</td>
</tr>
<tr>
<td>Smoothie Break ~ Made to Order: Fresh Fruit, Juices &amp; Yogurts</td>
<td>Assorted Gourmet Cookies</td>
</tr>
<tr>
<td>Pretzels or Trail Mix</td>
<td>$2.50 pp</td>
</tr>
<tr>
<td>add Peanut Butter @ $1.50 pp</td>
<td>Pretzels or Trail Mix</td>
</tr>
<tr>
<td>Smoked Salmon with Rye Toasts</td>
<td>$2.00 pp</td>
</tr>
<tr>
<td>Domestic Sliced Cheese &amp; Fruit Display</td>
<td>Gourmet Finger Sandwiches</td>
</tr>
<tr>
<td>$8.00 pp</td>
<td>$3.50 pp</td>
</tr>
</tbody>
</table>

**Beverage Refresh (Coffee, Juice, Water)**

$4.50 per person

Add Sodas, Vitamin Water, Red Bull, LaCroix, etc. on consumption

**Gelato Station:**

Assorted Gelato Flavors with Berries, Praline Pecan Glaze, etc  
$6.50 pp (2 flavors)  
$8.00 pp (3 flavors)
All menus are based on a minimum guest count of 50 and include all plates, glassware, silverware, serving utensils, etc.
Prices quoted do not include applicable tax or 22% gratuity

### Luncheon Menus

**Deli Buffet:**
- “Make Your Own Sandwich”
- Smoked Turkey, Sliced Ham, Roast Beef
- Sliced Cheddar and Sliced 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
  - $18.50 pp

**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 & Bread
- ~Add Grilled Chicken $3.00~
- Almond Joy Bread Pudding Bites
- Blackberry & Mint Iced Tea
  - $16.00 pp

**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
  - $20 pp

**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
  - $21.00 pp

**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
  - $22.00 pp

**Hot Lunch Buffet #2:**
- Salad of Mixed Greens with Fresh Berries, Crumbled Feta and Toasted Nuts
- Paned Chicken with Pancetta & Sage Cream
- Wild Mushroom & Truffle Risotto
- Lemon Butter Asparagus
- Rolls and Herbed Butter
- Bread Pudding with Whipped Cream & Berries
  - $26.00 pp

**Hot Lunch 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
  - $32.00 pp

**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
- Paned 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 Roulaleds

***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 Brûlée 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 Broccolini Sauteed 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 Fraîche 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 & Oesetra 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
## Menu Options

### $35.00 per person package:
1. Cheese/Fruit
2. Meat
3. Vegetable/Vegetarian
4. Pasta/Rice/Starch
5. Dip/Hors d’Oeuvres

### $40.00 per person package:
1. Cheese/Fruit
2. Meat
3. Vegetable/Vegetarian
4. Pasta/Rice/Starch
5. Dip/Hors d’Oeuvres

### $45.00 per person package:
1. Specialty
2. Cheese/Fruit
3. Meat
4. Vegetable/Vegetarian
5. Pasta/Rice/Starch

### $50.00 per person package:
1. Specialty
2. Cheese/Fruit
3. Meat
4. Vegetable/Vegetarian
5. Pasta/Rice/Starch
6. Dip/Hors d’Oeuvres

### $60.00 per person package:
1. Specialty
2. Cheese/Fruit
3. Meat
4. Vegetable/Vegetarian
5. Pasta/Rice/Starch
6. Dip/Hors d’Oeuvres

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

### Cheeses
- **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 and 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 Nachitoches Meat Pies**
- **Mini Muffalettas**
- **Boudin Balls with Pepper Jelly**
- **Applewood Smoked Bacon & Caramelized Onion Tarts**
- **Strawberry & Cucumber Tartines with Fresh Dill**
- **Blue Cheese & Pears Crostinis with Honeyed Walnuts**
- **Twice Baked Mini New Potatoes**
- **Crèmmeat Mornay Dip with Sherry**
- **Venison Queso with Chili Dusted Tortilla Spears**
- **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
225-784-0535 ~ office
225-907-4429 ~ cell
caryn@heirloomcuisine.com

Britni Matassa
Catering Manager/Event Coordinator
225-784-0535 ~ office
225-931-7724 ~ cell
britni@heirloomcuisine.com

Mailing Address:
P.O. Box 977
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.