

CHEF JOHN FOLSE EVENTS



The Estuary Menu

CHEF JOHN FOLSE EVENTS



Breakfast Menu Options

CHEF JOHN FOLSE EVENTS

Breakfast Buffets

Continental Breakfast

\$12 PER PERSON

Muffins
Danishes
Croissants
Yogurt
Seasonal Fruits
with Honey Yogurt Dipping Sauce

Hot Breakfast

\$25 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	\$3.75/person
Assorted Muffins	\$3.75/person
Buttermilk Biscuits	\$3.00/person
Buttermilk Sausage Biscuits	\$5.00/person
Croissants	\$5.00/person



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

CHEF JOHN FOLSE EVENTS

Seated Breakfast

\$42 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

\$36 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

\$55 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



*Chef John Folse
& Company*

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Dinner Menu Options

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Dinner Buffets

Silver Package

\$46 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

\$71 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

\$60 PER PERSON

SOUP	Smoked Chicken and Andouille Gumbo <i>Smoked chicken and Andouille sausage, roux, steamed rice</i>
SALAD	House Salad <i>Vine-ripened Tomatoes, Cucumber Ribbons, Seasonal Greens, Cane Syrup Vinaigrette</i>
ENTRÉE	Blackened Redfish <i>Blackened fillet of redfish, topped with ranfish etouffee</i>
DESSERT	White Chocolate Bread Pudding <i>with Whiskey Sauce</i>



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CHEF JOHN FOLSE EVENTS

Seated Dinner

Silver Package

\$76 PER PERSON

SOUP

Bisque of Lump Crab

A rich velouté of Louisiana Blue Crab, butter-poached jumbo lump crab, Chive Oil, Herb Crouton

SALAD

Smoke Duck Ham Salad

Seasonal Greens, grape tomatoes, shaved radish, candied pecans, cane syrup vinaigrette

ENTRÉE

Black Garlic-encrusted Rack of Lamb

Slow-roasted New Zealand lamb, whipped Yukon potatoes, Buttered English peas, wild mushroom and balsamic demi-glace

DESSERT

Tiramisú Martini

Classic Italian tiramisu, whipped cream, seasonal berries



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CHEF JOHN FOLSE EVENTS

Seated Dinner

Gold Package
\$120 PER PERSON

SOUP

Lobster Truffle Bisque

Poached Lobster, Black Truffle Confetti, Heavy Whipping Cream

SALAD

Twin Beet Salad

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

SEAFOOD

Bronzed Speckled Trout

*Pan-sauteed fillet of speckled trout, sauce nantua, pickled pepper and celery salad,
red onion agrodolce, asparagus tips*

MEAT

Roasted Veal Loin

with pan-seared foie gras, sauce Marchand de vin

DESSERT

Vanilla Bean Crème Brûlée

Velvety French custard, Chantilly cream, macerated berries



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Seated Dinner A La Carte

APPETIZERS

Crawfish and Corn Cake <i>Lemon Butter Sauce</i>	\$12.50
Shrimp and Grits <i>White Oak Stone-ground Corn Grits, Jumbo Gulf Shrimp, Fresh Scallions, Tasso and Roasted Red Pepper Cream</i>	\$12.50
Shrimp Cocktail <i>Five-spice, Poached Gulf Shrimp, Traditional Cocktail Sauce, Lemon and Micro Basil</i>	\$12.50
Sesame-seared Tuna <i>Lemon Vinaigrette, Sunflower Sprouts, Capers, Kalamata Olives</i>	\$13
Pecan-smoked Duck Ham <i>Garlic Cheese Grits</i>	\$13
Jumbo Lump Crab and Mango Cake <i>Tomato Butter Sauce</i>	\$14.50
Lamb Lollipops <i>Two Herb-roasted Lamb Lollipops, Root Vegetable Purée, Steen's Cane Syrup Demi-glace</i>	\$18



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Seated Dinner A La Carte

SOUPS

Tomato Basil Bisque <i>Creole Tomatoes, Sweet Basil, Crème Fraîche</i>	\$8
Wild Mushroom Bisque	\$8.50
Smoked Chicken and Andouille Gumbo <i>Louisiana's Premier Soup</i>	\$8.50
Crawfish, Corn and Potato Soup <i>Louisiana Crawfish Boil in a Bowl</i>	\$8.50
Seafood Gumbo <i>Louisiana Seafood, Scallion Rice</i>	\$9.50
Bisque of Lump Crab <i>Rich Veloute of Louisiana Blue Crab, Buttered Jumbo Crab, Chive Oil, Herb Crouton</i>	\$11
Lobster Truffle Bisque <i>Poached Lobster, Black Truffle Confetti, Heavy Whipping Cream</i>	\$12



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Seated Dinner A La Carte

SALADS

House Salad <i>Vine-ripened Tomatoes, Cucumber Ribbons, Seasonal Greens, Cane Syrup Vinaigrette</i>	\$8
Caesar Salad <i>Hearts of Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing</i> <i>*Add Grilled Chicken: \$7 per person / *Add Sautéed Shrimp: \$8.50 per person</i>	\$8
Sensation Salad <i>Romaine Lettuce, Savory Dressing of Garlic, Romano Cheese, Lemon Juice and Olive Oil</i>	\$8
Caprese Salad <i>Baby Spring Lettuce, Heirloom Tomatoes, Basil, Fresh Mozzarella, Balsamic Vinaigrette</i>	\$8
Twin Beet Salad <i>Duo of Roasted Red and Golden Beets, Seasonal Greens, Tiny Pear Tomatoes, Goat Cheese, Cane Syrup Vinaigrette</i>	\$8.50
Mandarin Orange Salad <i>Mixed Greens, Goat Cheese, Shaved Radishes, Spiced Pecans, Mandarin Orange Vinaigrette</i>	\$8.50
Strawberry Pistachio Salad <i>Arugula, fresh strawberries, toasted pistachios, crumbled goat cheese, Citrus supreme, Marcona almonds, warm bacon vinaigrette</i>	\$8.50
Muffaletta Salad <i>Seasonal Greens, Heirloom tomatoes, Provolone cheese, salami, olive mix, vinaigrette dressing</i>	\$8.50
Smoke Duck Ham Salad <i>Seasonal Greens, grape tomatoes, shaved radish, candied pecans, cane syrup vinaigrette</i>	\$12.50



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Seated Dinner A La Carte

ENTRÉES

Spinach- and Artichoke-stuffed Chicken Bayou Lafourche <i>Roasted Red Pepper Cream</i>	\$21.50
Herb-panko Breast of Chicken <i>Creole Mustard Cream Sauce</i>	\$23
Pork Tenderloin <i>Smoked Tomato Coulis</i>	\$29
Pan-seared Breast of Duck <i>Savory Praline Sauce, Sweet Potato Purée</i>	\$35
Pecan-encrusted and Sautéed Fillet of Redfish <i>Sauce Mennière</i>	\$35
Blackened Redfish <i>Blackened fillet of redfish, topped with crawfish etouffee</i>	\$35
Bronzed Speckled Trout <i>Pan-sauteed fillet of speckled trout, sauce nantua, pickled pepper and celery salad, red onion agrodolce, asparagus tips</i>	\$35
Sautéed Red Snapper <i>Jumbo Lump Crabmeat, Lemon Tomato Cream</i>	\$40
Crawfish-stuffed Turban of Trout <i>Lobster Truffle Cream</i>	\$40
Beef Short Ribs <i>White Oak Estate Stone-ground Corn Grits, Steamed Asparagus</i>	\$43
Black Garlic-encrusted Rack of Lamb <i>Slow-roasted New Zealand lamb, whipped Yukon potatoes, Buttered English peas, wild mushroom and balsamic demi-glace</i>	\$43
Braised Osso Buco <i>Braised Veal Shank, Sauce Marchand de Vin</i>	\$45.50
6-ounce Filet Mignon <i>wild Mushroom demi-glace</i>	\$53.50
Roasted Veal Loin <i>with pan-seared foie gras, sauce Marchand de vin</i>	\$55



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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>Blackened Redfish <i>Blackened fillet of redfish, topped with crawfish etouffee</i></p>	<p>\$37</p>
<p>Pork Tenderloin <i>Smoked Tomato Coulis</i></p> <p>AND</p> <p>Shrimp and Grits <i>Roasted Red Pepper Cream</i></p>	<p>\$43</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>\$43</p>
<p>Crawfish-stuffed Turban of Trout <i>Lobster Truffle Cream</i></p> <p>AND</p> <p>Tournedo of Beef <i>Sauce Marchand de Vin</i></p>	<p>\$47</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>\$72</p>



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Seated Dinner A La Carte

DESSERTS

White Chocolate Bread Pudding <i>Rum Sauce</i>	\$8.5
Traditional Creole Cream Cheese Cheesecake <i>Meyer Lemon Curd, Vanilla Gelée</i>	\$8.5
Pecan Praline Cheesecake <i>Butter, Brown Sugar, Praline Liqueur</i>	\$8.5
Orange Ricotta Cheesecake <i>Crème Anglaise, Fresh Berries</i>	\$8.5
Red Velvet Cheesecake <i>Crème Anglaise</i>	\$8.5
Pecan Pie <i>Caramel Sauce</i>	\$8.5
Tiramisú Martini <i>Classic Italian tiramisu, whipped cream, seasonal berries</i>	\$9.5
Madeira Cake <i>Honey Pound Cake, crème anglaise, fresh berries</i>	\$9.5
Vanilla Bean or Chocolate Crème Brûlée <i>Velvety French custard, Chantilly cream, macerated berries</i>	\$9.5
Flan Crème Caramel <i>Classic baked custard, Caramel sauce</i>	\$11
Carrot Cake <i>Grated Carrots, Vanilla, Chopped Pecans</i>	\$11
Chocolate Avalanche Cake <i>Bavarian Cream, Fresh Berries</i>	\$11



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Cocktail Reception Menu Options

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Cocktail Reception

Bronze Menu

\$54 PER PERSON

Fruit & Cheese Display
Honey Yogurt Dipping Sauce

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

Crab Mornay Dip
Garlic Croutons

Crawfish Étouffée
Steamed 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

\$72 PER PERSON

Butler-passed Hors d'oeuvres

Boursin and Brioche Grilled Cheese
Spicy Tomato Marmalade

Duck Quesadilla
Cilantro Crema

Bacon-wrapped Shrimp
Sweet Chili Glaze

*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 and Grilled eCorn

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

Grazing Board
*Chef's Selection of
House-made Pork and Game Sausages,
House-smoked and Cured meats
With Creole Mustard
Assortment of Grilled and Marinated
Seasonal Vegetable Crudités
with Roasted Garlic Hummus
Chef's Selection of Fine,
Domestic Small Batch and Aged Cheeses
with Seasonal Fruits and Berries,
Candied and Spiced Nuts, White Oak Preserves
Toasted French Baguette, Crostini and Crackers*

Individual Petite Salads
Caesar, Caprese and Signature House

Soup Station
*Smoked Chicken and Andouille Gumbo over rice
and Crawfish, Corn and Potato Soup
Served with Mini Corn Muffins*

Pan-seared Crab Cake
*Ultimate Jumbo Lump Crab Cakes
Served over Roasted Red Pepper Béchamel
with Tangy Citrus Slaw and Lemon Wheels*

Prime Rib Roast of Beef
*Salt-crusted and Slow-cooked to
Tender Medium-Rare
Served with Whipped Yukon Potatoes,
Garlic and Red Wine Jus, Horseradish Sauce
and Creole Mustard
Warm Silver Dollar Rolls*

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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>\$13 per person</i></p>	<p>Shrimp Rémoulade on Cucumber Duck Confit Quesadilla with Cilantro Crema Smoked Salmon BLT Bite with Dill Mayonnaise Baby Twice-Baked Potato with Smoked Bacon, Cheddar and Chives Corn and Crab Cappuccino Soup Shooters Boursin and Brioche Grilled Cheese Sandwich with Spicy Tomato Marmalade</p>
<p>Premier</p> <p><i>Choice of Three:</i></p> <p><i>\$17 per person</i></p>	<p>BBQ Spiced Tuna with Chipotle Aioli and Grilled Sweet Corn Duck Confit Tartlet with Orange Marmalade Butter-poached Lobster Medallion with Mirliton Relish Bacon-wrapped Jumbo Shrimp with Sweet Chili Glaze Beef Tenderloin Crostini with Horseradish Cream and Caramelized Shallots Herb-roasted Lamb Loin Medallion with Boursin Cheese and Fig Cherry Compote Heirloom Tomato and Buffalo Mozzarella Bruschetta with Roasted Garlic, Basil & Pine Nuts 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>\$7 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>\$8.50 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>Individual Petite Salads <i>\$11 per person</i></p>	<p style="text-align: center;">Caesar Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing</p> <p style="text-align: center;">Caprese Fresh Mozzarella, Heirloom Tomatoes, Basil, Balsamic Vinaigrette</p> <p style="text-align: center;">Signature Seasonal Greens, Tomatoes, Cucumbers, Cane Syrup Vinaigrette</p>
<p>Dairy Board: Domestic Cheeses <i>\$12 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>\$13 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>\$14.50 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>\$17 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>\$19 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>The Grazing Boards <i>\$30 per person as Menu Enhancement</i> <i>\$40 per person as Main Course</i></p>	<p>Chef's Selection of House-made Pork and Game Sausages, House-smoked and Cured meats with Creole Mustard Assortment of Grilled and Balsamic-marinated Seasonal Vegetable Crudités with Roasted Garlic Hummus Chef's Selection of Fine, Domestic Small Batch and Aged Cheeses with Seasonal Fruits and Berries, Candied and Spiced Nuts, White Oak Preserves Toasted French Baguette, Crostini and Crackers</p>

CHEF JOHN FOLSE EVENTS

Cocktail Reception A La Carte

HOT DISPLAYS AND STATIONS

<p>Baked Brie en Croute <i>\$180 each</i> <i>Serves 35-50</i></p>	<p>French Brie Baked in a Puff Pastry Shell Topped with Pepper Jelly Served with Spiced Pecans, Strawberries, Grapes and Water Crackers</p>
<p>Mashed and Sweet Potato Martini Bar <i>\$12 per person</i></p>	<p>Classic Mashed Potatoes Topped with Butter, Sour Cream, Bacon Bits, Chives, Cheddar Cheese and Brown Gravy And Mashed Sweet Potatoes Topped with Cane Syrup, Candied Pecans, Mini Marshmallows, Cinnamon and Nutmeg Add-Ons: Crawfish Étouffée: \$3.50 per person Beef Grillades: \$3.50 per person</p>
<p>Mac N Cheese Bar <i>\$12 per person</i></p>	<p>Macaroni Pasta tossed to order with guests' choice of Classic American Cheese Sauce or Gruyere Mornay Optional Toppings: Bacon Crumbles, Diced Andouille, Truffle Aioli, Sweet Chili Sauce and Breadcrumbs</p>
<p>Soup Station <i>\$9 per person</i></p>	<p>Smoked Chicken and Andouille Gumbo over Rice and Crawfish, Corn & Potato Soup* Served with Mini Corn Muffins *Upgrade to Lobster Truffle Bisque: \$2.50 per person</p>
<p>Oyster Station <i>\$18 per person</i></p>	<p>Pick Two Selections: Broiled with Roasted Garlic, Butter and Parmesan Cheese Rockefeller topped with Herbsaint Bearnaise Baronne with Bacon, Wild Mushrooms and Gruyere Bourbon Street BBQ, Fried & Tossed with Spicy BBQ over Blue Cheese Dressing Each Additional Selection +\$4/person</p>
<p>The Grist Mill <i>\$22 per person</i></p>	<p>Creamy White Oak Estate Stone-ground Grits Accompanied by: Sautéed Shrimp in Tasso and Roasted Red Pepper Cream Sauce, Spanish-style Beef Grillades with Andouille, Smoked Gouda Cheese, Creole Tomato Concassé Garnished with Fresh Scallions in Martini Glasses</p>
<p>High on the Hog <i>\$23 per person</i></p>	<p>Pecan, Oak and Cherry Wood-smoked Cochon de Lait Carving Station with Spicy Citrus Slaw, Sweet Chile Mayonnaise, Creole Mustard and Warm Silver Dollar Rolls Praline Bacon Bouquet Bacon, Tasso and Horseradish Warm Potato Salad Baby Spinach Salad with Spiced Pecans, Dried Cranberries, Goat Cheese and Warm Bacon Dressing</p>
<p>Down on the Bayou <i>\$25 per person</i></p>	<p>Fried Catfish Strips with Red Rémolade and Tartar Sauce Crawfish Étouffée over Rice Cajun Chicken and Andouille Jambalaya Chicken and Sausage Gumbo with Steamed Rice *Upgrade to Seafood Gumbo: \$2.50 per person</p>

CHEF JOHN FOLSE EVENTS

Cocktail Reception A La Carte

CARVING STATIONS

<p>Cane Syrup-brined Pork Loin <i>\$11 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>\$12 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>\$19 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>\$22 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>\$7 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>\$12 per person</i></p>	<p>Chef's Selection of Assorted Petit Fours, Cheesecake Lollipops, Brownies and Macarons</p>
<p>Bananas Foster Flambé <i>\$13 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>
<p>Cheesecake Station <i>\$9 per person</i></p>	<p>Traditional New York Cheesecake Accompanied by Guests' Choice of Toppings: Strawberry Glaze, Caramel, Praline, Oreos and Graham Cracker Crumble</p>



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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

Chef John Folse Events

Policies

Package Prices Listed Include:

- ◇ Service for up to three hours
- ◇ All serving dishes, chafers and utensils
- ◇ Catering manager at every event
- ◇ Service staff

Package Prices Listed DO NOT Include:

- ◇ Additional hours of service priced upon request
- ◇ 20% taxed service charge
- ◇ 10.5% sales tax
- ◇ White china, stainless utensils, and glassware (\$7 per person)

Deposit

- ◇ A non-refundable deposit is required to secure your event.

Balances

- ◇ All menu selections, guest counts and balances are due 14 days prior to the event, unless otherwise noted in contract.

Contact an event manager at Chef John Folse Events to get more information at (225) 751-1882.