

AROMA Catering

By: Jason Rizzuto

MAGNOLIA PACKAGE

\$45.00 per person includes:

- 3 hors d'oeuvres to be passed
- 3 Stations

-HORS D'OEUVRES-

SELECT 3

CRAWFISH CHEESECAKE BITES

Savory blend of creole spices and cream cheese with crawfish baked with parmesan crust topped with white remoulade sauce

CARIBBEAN CHICKEN

Grilled chicken skewer with pineapple salsa

DUCK NUGGETS

Bite size bacon wrapped duck with pepper jelly

COGNAC GLAZED BACON WRAPPED SHRIMP

applewood smoked bacon wrapped around a jumbo shrimp then glazed with a garlic cognac reduction

HURRICANE SHRIMP

Sweet chili glazed grilled shrimp served with a Caribbean pineapple dipping sauce

ROASTED LAMB LOLLIPOP

Additional hors d'oeuvre list upon request

-STATIONS-

SELECT 3

SISSY STRUT

Summer salad: array of mixed greens topped with fresh seasonal berries, bleu cheese, & candied pecans served with our homemade pepper jelly vinaigrette

Chicken Roulades: boneless chicken breast stuffed chevre & spinach topped with a white wine, mushroom, and shallot sauce served with penne pasta

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Classic New Orleans Sandwiches: mini po-boys consisting of ham, turkey, roast beef, shrimp remoulade, grilled vegetable with pesto aioli, mini chicken salad croissants & mini muffalattas

WHEN THE SAINTS GO MARCHING IN

Fresh fruit and Cheese Display with a pecan baked brie, crawfish cheesecake, bread & crackers

SOUTHERN NIGHTS

Southern Creole Grits creamy creole flavored grits served with barbecue shrimp & grits

FISHWATER

New Orleans Seafood: boiled shrimp, crawfish pies & crab cakes served with white remoulade & cocktail sauce

CRESCENT CITY

Antipasto and Chartuztrie cured meats, prosciutto wrapped asparagus with balsamic reduction, marinated vegetables.

Fig & Chevre served on flatbread, Assorted Crostini, caprese- tomato, basil & mozzarella motrachet- pesto, tomato, prossiutto & chevre

DECATUR STREET BOOGIE

Mixed Grill and Carving Station choose up to 5 from the following:

beef filet, smoked beef brisket, chicken breast, duck breast, herb encrusted pork loin, smoked turkey, smoked salmon, blackened redfish, seared ahi tuna, grilled shrimp, blackened catfish, grilled vegetables, andouille, or smoked served with various sauces, artisan rolls & butter