

# Rosemary & Roux

## Wedding Reception Catering Pricing Guide

**\$30 PER GUEST (MINIMUM OF 75) INCLUDES THE FOLLOWING SELECTIONS:**

### *Deluxe Passed Hors D'oeuvres* (CHOOSE 2):

SHRIMP REMOULADE | SMOKED SALMON ON ZAPP'S CHIPS | JUMBO SHRIMP COCKTAIL  
PINEAPPLE-PORK TENDERLOIN SKEWERS | LUMP CRAB SALAD ON AVOCADO TOAST  
WONTON + SESAME-SEARED TUNA | CRAB MORNAY | CARNE ASADA BITES

### *Additional Passed Hors D'oeuvres* (CHOOSE 2):

ARTICHOKE BALLS | CAPRESE CROSTINI | CHEESEY BACON JALAPEÑO BOATS | CAJUN PORK TERRINE | JALAPEÑO-BACON DEVILED EGGS | ARTICHOKE BRUSCHETTA | PINEAPPLE-PORK MEATBALL SKEWERS | BROWN SUGAR SAUSAGE DISKS | MINI-SPANAKOPITA

### *Salads* (CHOOSE 1):

GARDEN SALAD | PONCHARTRAIN SALAD WITH SPINACH, PEAR AND BLEU CHEESE | CAESAR SALAD | ANTIPASTO SALAD

### *Reception Platters* (CHOOSE 1):

MINI PO'BOYS | APPLE-CITRUS CHICKEN SALAD ON CROISSANTS | WARM HAM & CHEESE ON HAWAIIAN ROLLS  
SPINACH-ARTICHOKE DIP | MARINATED GRILLED VEGGIES WITH PESTO DIP

### *Reception Entrées* (CHOOSE 1):

SEAFOOD-STUFFED BELL PEPPERS | SMOTHERED PORK CHOPS | ROAST BEEF DEBRIS | PORK TENDERLOIN  
BLACKENED CHICKEN BREAST | SHRIMP AND GRITS | BEEF TENDERLOIN | REDFISH COURT-BOUILLON

### *Lagniappe* (CHOOSE 1):

CRAWFISH KATIE | CHICKEN-ANDOUILLE GUMBO | RED BEANS & RICE | SHRIMP PASTA  
ALLIGATOR SAUSAGE JAMBALAYA | SHRIMP & BROCCOLI BOW TIE PASTA | MEDITERRANEAN PASTA

### *Fruit, Cheese & Charcuterie Tower* (INCLUDED IN ALL RECEPTION PACKAGES):

INCLUDES 6 ARTFULLY ARRANGED CHEESE BOARDS & PLENTY OF LAGNIAPPE FOR YOUR GUESTS

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**EACH SPECIALTY STATION IS AN ADDITIONAL \$13 PER GUEST:**

#### *Prime Rib Carving Station*

SERVED WITH A HORSERADISH CREAM SAUCE

#### *Seafood Display*

FEATURING ASSORTED SHELLFISH SERVED IN A PIROGUE