

## COCKTAIL PACKAGES

### Premium Brands

3 Hours - \$10.50 per guest

2 Hours - \$9.50 per guest

Includes Kendall-Jackson "VR" Wines

### House Brands

3 Hours - \$8.50 per guest

2 Hours - \$7.00 per guest

Includes Woodbridge Wines

### Beer & Wine

3 Hours - \$6.75 per guest

2 Hours - \$4.75 per guest

Includes Woodbridge Wines

Cash Bar Available

We have an extensive  
Wine list to compliment your  
Banquet or Buffet Dinner



**T**hank you for considering Messina's for your Banquet or Buffet. Our family has been serving local businesses, clubs, schools and families for the past 45 years. Whether you are in need of a full service banquet with a professional staff to celebrate a promotion, reunion, graduation, award, or after wedding rehearsal dinner, we are here to serve you in our Maria-Isabel room. With great pleasure, we are submitting our menu for your consideration. Please let us know what dishes will be just right for you, your number of guests, and the date and time of your party. We will be honored to handle all the details for you, as we have successfully, for the past 45 years!

The Messina Family



# Messina's Rehearsal & Dinner Menu



2717 Williams Blvd.  
Kenner, Louisiana 70062  
504-469-7373  
[www.messinascatering.com](http://www.messinascatering.com)

## BUFFET DINNER

Creole Seafood Gumbo  
with Fluffy Rice

House Italian Salad

Potatoes Au Gratin

Green Bean Almandine

Penne Pasta Alfredo

Cajun Fried Catfish

Grilled Lemon Garlic  
Breast of Chicken

Carved Roasted Pork Loin  
with Mango Chutney Sauce

Bread, Butter & Condiments

Bread Pudding with Brandy Sauce

Fresh Brewed Iced Tea  
& New Orleans Style Coffee

40 guests - \$28.50

60 guests - \$26.50

100 guests - \$24.50

Plus 8.75% Tax & 20% Service Charge

## BANQUET DINNER

*(includes soup and salad, dessert, iced tea and coffee)*

### Soups:

*(Choice of one)*

Seafood Gumbo

Corn & Crab Bisque

Chicken Andouille Gumbo

Lentil Soup

### Salads:

*(Choice of one)*

Messina's House Italian Salad

Classic Caesar Salad

Tossed Garden Salad

### Entrees:

*(Choice of two)*

#### Grilled Mahi-Mahi

*Served over roasted corn grits with*

*New Orleans style BBQ Shrimp*

\$26.00

*Recommended Wine: Kendall-Jackson "VR" Chardonnay*

#### Traditional Filet

*8 oz. Filet of beef served on a bed of spinach madeline*

*with a wild mushroom demi-glace sauce*

\$28.00

*Recommended Wine: Hess "Allomi"*

#### Grilled Ribeye

*Montreal Style Grilled 12 oz. Ribeye*

*Topped with maitre d' butter served with potatoes au gratin*

\$28.00

*Recommended Wine: Markham Merlot*

#### Veal, Chicken, or Eggplant Parmigiana

*served with angel hair pasta*

\$24.00

*Recommended Wine: Sensi Chianti*

### Fresh Gulf Fish

*Potato encrusted filet of Gulf fish pan seared and set on a bed of fresh sautéed vegetables topped with alfredo sauce*

\$26.00

*Recommended Wine: Simi Sauvignon Blanc*

### Chicken Basilico

*Basil coated breast of chicken with a Crawfish Cream Sauce served with garlic mashed potatoes*

\$24.00

*Recommended Wine: Simi Chardonnay*

### Veal Marsala

*Sauteed veal medallions with a classic Marsala Sauce, served with Cappellini pasta and grilled zucchini*

\$26.00

*Recommended Wine: Sensi Chianti*

### Grilled Salmon

*Filet of salmon grilled and served with pasta alfredo*

\$26.00

*Recommended Wine: Kenwood Russian River Pinot Noir*

### Scampi Filet

*Scampi-style Surf and Turf - 8 oz. filet of beef served with fresh jumbo shrimp in a butter-garlic scampi sauce*

\$32.00

*Recommended Wine: La Crema Sonoma Coast Chardonnay*

### Dessert:

Messina's Famous Bread Pudding,  
Carrot Cake, Cheesecake, Tiramisu

Plus 8.75% Sales Tax and 20% Service Charge