

## COCKTAIL PACKAGES

### Our Open Bar Includes the Following

Jim Beam Bourbon	Champagne
Skyy Vodka	Jose Cuervo Tequila
VO Canadian Whiskey	Amaretto Di Saronno
Bombay Gin	Cold Beer
Bacardi Rum	Fruit Juices
Dewar's	Coke & 7-Up
Woodbridge Wines	All Mixers and ice

**Premium brand liquor may be provided at an additional charge of \$5.00 per person**

Jack Daniel's  
Crown Royal  
Stoli Vodka  
Beefeater  
Mount Gay  
Chivas Regal  
Kendall Jackson "Vintner's Reserve" Wines  
Korbel Champagne



*Your personal host and neatly uniformed wait staff continuously cater to your every wish and the needs of your guests.*

*We accommodate up to 250 guests. Some seasonal foods are sometimes not available and we will substitute at our discretion. Prices include unlimited food and beverage, wedding cake, room rental, disc jockey, parking and gratuity.*

*A NON-REFUNDABLE deposit of \$500.00 is required in order to reserve your party with us. Final payment becomes due two weeks before the event at which time the guaranteed number of guests should be confirmed.*

## PRICES PER PERSON

	3 Hours	4 Hours
50 Guests	\$40.00	\$43.00
75 Guests	\$36.00	\$39.00
100 Guests	\$33.00	\$36.00
150 Guests	\$32.00	\$35.00
200 Guests	\$30.00	\$33.00
250 Guests	\$29.00	\$32.00

*Add 8.75% sales tax to above prices.  
We can duplicate all of the above at the location of your choice excluding disc jockey.  
Additional 3% charge for credit card payment.*

# Messina's Reception & Cocktail Party Menu



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

**G**eorge and Stacey Messina welcome you to their new boutique-style catering facility. The Messina family has been in the restaurant and catering business for over 45 years. Now the third generation of the Messina family invites you to the competely renovated Messina's where attention to detail, personal service, and fine creative dining merge to create a reception to remember.

Messina's offers two venues for your special day. Both venues were designed by Interior Designer Lindsey Leggio, who created an atmosphere of warmth and elegance. The custom iron stairway leads you to our Maria Isabel room that features a large ballroom-style space with warm hardwood floors throughout, equipped with a hardwood stage, and a state-of-the-art sound system. The Maria Isabel Room is the perfect setting for a wedding ceremony, as well as a reception for up to 250 guests. If a smaller, more intimate experience is what you'd prefer then Messina's Danieli Room is your perfect location... designed with a boutique-style atmosphere, this upscale space can welcome up to 100 guests for your reception. At Messina's, unique personalized attention and creative food and beverage presentations will make your wedding reception like no other.

## COCKTAIL BUFFET

### **Chef's Carve**

Pepper & Pecan Crusted Pork Loin  
served with roasted garlic au jus  
Assorted Rolls and Condiments

### **Chef's Pasta Station**

Penne Pasta tossed with Shrimp,  
Artichoke Hearts, White Onions, Garlic,  
Roma Tomatoes, White Wine and Butter

### **Fruit and Cheese Display**

Seasonal Fresh Fruit and an assortment of  
domestic and imported cheeses

### **Mediterranean Grilled Vegetables & Antipasto Display**

Marinated grilled fresh vegetables  
with roasted tomato aioli

### **Italian Stuffed Artichoke Balls**

### **Caramel Pecan Brie with Seasonal Fruit**

Other Items are available for an  
additional charge:

Chair Covers \$5.00 per chair  
Boiled Shrimp Display \$5.00 per person  
Carved Filet of Tenderlion \$7.00 per person  
Chocolate Fountain Display \$6.00 per person  
Marriage Officiant available upon request.  
Wedding and Event Photographer  
Starting at \$300

### **Cocktail Muffulettas**

**Smoked Chicken  
& Andouille Gumbo**  
with Rice

### **Messina's Cocktail Meatballs**

**Tortellini with  
Italian Sausage Rings**

**Assorted Finger Sandwiches**  
ham, turkey, roast beef

### **Seafood Stuffed Mushrooms**

**Assorted Passed Hors d'Oeuvres  
includes:**

**Fried Chicken Drummettes**

**Fried Oysters with Cocktail Sauce**

**Fried Catfish with Tartar Sauce**

**Italian Pinwheels**

**Broiled Bacon Wrapped Shrimp**