

Taking Flight Reception Package



Specialty Displays

(Choice of Two)

Mini Crudites with Ranch Dressing,
Caesar Salad Petite Cups with Parmigiano Crisps,
Sliced Creole Tomatoes, Fresh Buffalo Mozzarella, Lump Crabmeat Drizzled with a
Balsamic Vinaigrette, Corn & Crab Bisque, Chicken & Andouille Gumbo,
Spicy Tomato Basil Bisque

Assorted Passed Hors D'oeuvres

(Choice of Six)

Mini Duck Tacos
Fried Green Tomato topped with
a Poached Gulf Shrimp
Parmesan Artichoke Hearts
Warm Miniature Muffuletta Sandwiches
Chef Leon's Famous Crab Cakes with
Creole Remoulade Sauce
Fried Catfish Bites
Mini BBQ Pulled Pork Biscuits
"Tabasco" Pepper Jelly Glazed Chicken Skewers
Savory Crawfish Beignets with
Remoulade Sauce

Crabmeat Stuffed Mushrooms
Cuban Cristo
Petite Croques Monsieurs
Truffle Mac n Cheese
Oyster Brochette
Bruschetta of Cherry Tomato
& Mini Buffalo Mozzarella
Cherry Tomatoes Stuffed with Crab Salad
Chilled Gulf Shrimp Cocktail
Smoked Mozzarella Canape with
Sun-Dried Tomato Pesto
Mini Crawfish Pies

Taking Flight Reception Package Continued



Chef's Live Action Stations (Choice of Two)

Chef's Live Carving Station (Select One)

Roasted Pork Loin

*Served with Seasonal Chutney, Roasted Garlic Au Ju,
Assorted Rolls & Condiments*

"Abita Root Beer" Glazed Cheisesi Ham

Served on Buttermilk Biscuits

Inside Round of Beef

Served with French Rolls & Herb Aioli

Roasted or Southern Fried Turkey

Served with Cranberry-Pear Chutney, Served with Assorted Rolls

Chef's Live Grits Action Station

(Choice of Two Proteins)

Chef Leon's Louisiana BBQ Shrimp, Grillades,
Sautéed Andouille with Peppers

Served with Southern Creamy Grits

Chef's Live Slider Station

(Choice of Two Proteins)

Crab Cake, Braised Short Rib, Hamburger,
Pulled Pork, Fried Chicken, Shredded Beef

Chef's Live Pasta Station (Select One)

Tasso & Pepper Jack Cheese Bowtie Melt

Shrimp or Chicken, Penne Pasta with

*Artichoke Hearts, Onions, Garlic, Roma Tomatoes, Tossed in
White Wine & Cream Sauce*

Grilled Chicken Alfredo

Shrimp, Penne Pasta in a Basil Pesto Cream Sauce

Cajun Crawfish Cream Pasta

Each Carving Station Requires One Attendant
Slider Station
Requires Two Attendants

Taking Flight Reception Package Continued



Call Brand Open Bar Service

Jim Beam Bourbon, Svedka Vodka, VO Canadian Whiskey, Bombay Gin, Bacardi Rum, Dewar's Scotch, Jose Cuervo Tequila, Bols Amaretto Liqueur, Select Wines: Cupcake Chardonnay and Cabernet Sauvignon, Arte Latino Champagne, Domestic Beer, Sodas, and Appropriate Mixers

Premium Brand Open Bar Service

Jack Daniel's Bourbon, Titos Vodka, Crown Royal Blended Whiskey, Beefeater Gin, Mount Gay Rum, Chivas Regal Scotch, Patron Silver Tequila, Amaretto Di Saronno, Select Wines: Chloe Chardonnay and Cabernet Sauvignon, Piper Sonoma Champagne, Domestic/Import Beer, Sodas, and Appropriate Mixers

The above prices are subject to sales tax and catering supplement fee
Prices subject to change

Flying High Reception Package



Specialty Displays

(Choice of Two)

Domestic Cheese & Seasonal Fruit,
Mini Crudites with Ranch Dressing,
Caesar Salad Petite Cups with Parmigiano Crisps,
Sliced Creole Tomatoes, Fresh Buffalo Mozzarella, Lump Crabmeat Drizzled with a
Balsamic Vinaigrette, Corn & Crab Bisque, Chicken & Andouille Gumbo,
Spicy Tomato Basil Bisque

Assorted Passed Hors D'oeuvres

(Choice of Six)

Mini Duck Tacos	Oyster Brochette
Fried Green Tomato topped with <i>a Poached Gulf Shrimp</i>	Seafood Spring Rolls
Parmesan Artichoke Hearts	Cuban Cristo
Warm Miniature Muffuletta Sandwiches	Truffle Mac n Cheese
Crabmeat Stuffed Mushrooms	Petite Croques Monsieurs
Chef Leon's Famous Crab Cakes with <i>Creole Remoulade Sauce</i>	Fried Catfish Bites
Mini BBQ Pulled Pork Biscuits	Bruschetta of Cherry Tomato & Mini Buffalo Mozzarella
"Tabasco" Pepper Jelly Glazed	Cherry Tomatoes Stuffed with Crab Salad
Chicken Skewers	Chilled Gulf Shrimp Cocktail
Savory Crawfish Beignets with <i>Remoulade Sauce</i>	Smoked Mozzarella Canape with <i>Sun-Dried Tomato Pesto</i>
French Toast Stick Shots with <i>Hot Maple Rum</i>	Salmon Mousse Deviled Eggs
	Mini Crawfish Pies

Flying High Reception Package Continued



Chef Live Action Stations

(Choice of Three)

Chef's Live Carving Station (Select One)

Roasted Pork Loin

Served with Seasonal Chutney, Roasted Garlic Au Ju,

Assorted Rolls & Condiments

"Abita Root Beer" Glazed Cheisesi Ham

Served on Buttermilk Biscuits

Inside Round of Beef

Served with French Rolls & Herb Aioli

Roasted or Southern Fried Turkey

Served with Cranberry-Pear Chutney, Served with Assorted Rolls

Chef's Live Pasta Station (Select One)

Tasso & Pepper Jack Cheese Bowtie Melt

Shrimp or Chicken, Penne Pasta with

Artichoke Hearts, Onions, Garlic, Roma Tomatoes, Tossed in

White Wine & Cream Sauce

Grilled Chicken Alfredo

Shrimp, Penne Pasta in a Basil Pesto Cream Sauce

Cajun Crawfish Cream Pasta

Chef's Live Seafood Action Station

Chargrilled Oysters

Chef's Live Grits Action Station

(Choice of Two Proteins)

Chef Leon's Louisiana BBQ Shrimp, Grillades,

Sauteed Andouille with Peppers

Served with Southern Creamy Grits

Chef's Live Slider Station

(Choice of Two Proteins)

Crab Cake, Braised Short Rib, Hamburger,

Pulled Pork, Fried Chicken, Shredded Beef

Chef's Live Stir Fry Action Station (Select One)

Gulf Shrimp, Pork, or Chicken

Tossed with Assorted Vegetables &

Steamed White Rice

Cooked in a Soy Sauce Blend

Served in Petite Asian Take Out Boxes with

Chopsticks

Each Carving Station Requires One Attendant

, Slider Station Requires Two Attendants

Flying High Reception Package Continued



Call Brand Open Bar Service

Jim Beam Bourbon, Svedka Vodka, VO Canadian Whiskey, Bombay Gin, Bacardi Rum, Dewar's Scotch, Jose Cuervo Tequila, Bols Amaretto Liqueur, Select Wines: Cupcake Chardonnay and Cabernet Sauvignon, Arte Latino Champagne, Domestic Beer, Sodas, and Appropriate Mixers

Premium Brand Open Bar Service

Jack Daniel's Bourbon, Titos Vodka, Crown Royal Blended Whiskey, Beefeater Gin, Mount Gay Rum, Chivas Regal Scotch, Patron Silver Tequila, Amaretto Di Saronno, Select Wines: Chloe Chardonnay and Cabernet Sauvignon, Piper-Sonoma Champagne, Domestic/Import Beer, Sodas, and Appropriate Mixers

The above prices are subject to sales tax and catering supplement fee
Prices subject to change

Lakefront Reception Package



Specialty Displays

(Choice of Three)

Domestic Cheese & Seasonal Fruit, Mediterranean Grilled Vegetables, Chicken & Andouille Sausage Gumbo, Mini Crudites with Ranch Dressing, Caesar Salad Petite Cups with Parmigiano Crisps, Spicy Tomato Basil Bisque, Corn & Crab Bisque, Sliced Creole Tomatoes, Fresh Buffalo Mozzarella, Lump Crabmeat Drizzled with a Balsamic Vinaigrette

Assorted Passed Hors D'oeuvres

(Choice of Eight)

Mini Duck Tacos
Fried Green Tomato topped with
a Poached Gulf Shrimp
Parmesan Artichoke Hearts
Warm Miniature Muffuletta Sandwiches
Crabmeat Stuffed Mushrooms
Chef Leon's Famous Crab Cakes with
Creole Remoulade Sauce
Fried Catfish Bites
Mini BBQ Pulled Pork Biscuits
"Tabasco" Pepper Jelly Glazed
Chicken Skewers
Savory Crawfish Beignets with
Remoulade Sauce
Oyster Brochette

Petite Croques Monsieurs
Oyster Brochette
Cuban Cristo
Bruschetta of Cherry Tomato & Mini Buffalo
Mozzarella
Mini Lobster Rolls
Truffle Mac n Cheese
Cherry Tomatoes Stuffed with Crab Salad
Chilled Gulf Shrimp Cocktail
Smoked Mozzarella Canape with
Sun-Dried Tomato Pesto
Salmon Mousse Deviled Eggs
Mini Crawfish Pies
Seafood Spring Rolls
French Toast Stick Shots with
Hot Maple Rum

Lakefront Reception Package Continued



Chef Live Action Stations (Choice of Three)

Chef's Live Carving Station (Select One)

Roasted Pork Loin

*Served with Seasonal Chutney, Roasted Garlic Au Ju,
Assorted Rolls & Condiments*

"Abita Root Beer" Glazed Cheisesi Ham
Served on Buttermilk Biscuits

Inside Round of Beef

Served with French Rolls & Herb Aioli

Roasted or Southern Fried Turkey

Served with Cranberry-Pear Chutney, Served with Assorted Rolls

Chef's Live Pasta Station (Select One)

Tasso & Pepper Jack Cheese Bowtie Melt
Shrimp or Chicken, Penne Pasta with

*Artichoke Hearts, Onions, Garlic, Roma Tomatoes, Tossed in
White Wine & Cream Sauce*

Grilled Chicken Alfredo

Shrimp, Penne Pasta in a Basil Pesto Cream Sauce

Cajun Crawfish Cream Pasta

Chef's Live Seafood Action Station

Chargrilled Oysters

Chef's Live Slider Station (Choice of Two Proteins)

Crab Cake, Braised Short Rib, Hamburger,
Pulled Pork, Fried Chicken, Shredded Beef

Chef's Live Grits Action Station (Choice of Two Proteins)

Chef Leon's Louisiana BBQ Shrimp, Grillades,
Sautéed Andouille with Peppers
Served with Southern Creamy Grits

Chef's Live Stir Fry Action Station (Select One)

Gulf Shrimp, Pork, or Chicken
Tossed with Assorted Vegetables &
Steamed White Rice

Cooked in a Soy Sauce Blend
Served in Petite Asian Take Out Boxes
with Chopsticks

Each Carving Station Requires One Attendant
Slider Station Requires Two Attendants

Lakefront Reception Package Continued



Call Brand Open Bar Service

Jim Beam Bourbon, Svedka Vodka, VO Canadian Whiskey, Bombay Gin, Bacardi Rum, Dewar's Scotch, Jose Cuervo Tequila, Bols Amaretto Liqueur, Select Wines: Cupcake Chardonnay and Cabernet Sauvignon, Arte Latino Champagne, Domestic Beer, Sodas, and Appropriate Mixers

Premium Brand Open Bar Service

Jack Daniel's Bourbon, Titos Vodka, Crown Royal Blended Whiskey, Beefeater Gin, Mount Gay Rum, Chivas Regal Scotch, Patron Silver Tequila, Amaretto Di Saronno, Select Wines: Chloe Chardonnay and Cabernet Sauvignon, Piper Sonoma Champagne, Domestic/Import Beer, Sodas, and Appropriate Mixers

The above prices are subject to sales tax and catering supplement fee
Prices subject to change