



www.messinascatering.com 504-469-7373



## A La Carte

### Displays

#### **Fruit and Cheese**

*Seasonal Fresh Melons, Berries and Pineapple, Domestic Cheese including Aged Cheddar, Dill Havarti, Smoked Gouda, Colby Jack*

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

*Classic Italian "Before the Meal" sampler with New Orleans influences. Includes Cured Meat (Genoa, Capocollo, Pepperoni, Salsiccia), Sausages (Chorizo, Smoked, Andouille), Herb Roasted Vegetables (Eggplant, zucchini, Squash, Mushrooms, Onions, Peppers), Pickled Vegetables (Variety of Olives, Okra, Green Beans, Pepperoncini, Gerkins, Artichoke Hearts), Hummus, and Assorted Crostinis and Crackers*

#### **Display of Domestic & Imported Cheeses**

*Garnished with crostini, Water Wafers, dried fruit and nuts*

#### **Charcuterie Display**

*Charcuterie Display: Assorted olives, okra, spicy green beans, pepperoncini, gerkins, artichoke hearts, Genoa, capocollo, pepperoni, salsiccia. Sausages: chorizo, smoked, andouille, alligator. Cheeses: dill Havarti, smoked Gouda, cranberry goat, brie, pepper jack.  
\$4.50 per guest*

#### **Soups:**

Turtle Soup  
Corn & Crab Bisque  
Wild Mushroom Bisque  
Shrimp & Mirliton Bisque  
Roasted Tomato Bisque  
Lobster Bisque  
Oyster Artichoke Soup

#### **Gumbo Pot:**

Smoked Chicken & Andouille Gumbo with Rice  
\$3.25 per guest  
Seafood Gumbo with Rice

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### **Salads:**

**Garden Salad-** with crisp romaine, roma tomatoes, cucumbers, onion, croutons, and buttermilk ranch or balsamic dressing.

**Messina's Italian-** Salad with crisp romaine, tomatoes, pepperoncini, green olives, onion and house Italian dressing.

**Greek Salad-** with crisp romaine, tomatoes, cucumbers, onion, pepperoncini, roasted red peppers, black olives and Greek Dressing.

**Cobb Salad-** with hardboiled egg, blue cheese crumbles, tomatoes, bacon, cucumber and buttermilk ranch dressing.

**Beeks Salad-** with field greens, dried cranberries, feta cheese, candied walnuts and raspberry vinaigrette.

**Classic Caesar Salad-** with crisp romaine lettuce, shaved parmesan cheese, garlic & herb croutons and Caesar dressing.

**Asian Sesame Salad-** with crisp romaine, tomatoes, cucumbers, crispy noodles, mandarin oranges, sliced almonds, and Asian sesame dressing.

### **Assorted Hot Hors d'Oeuvres:**

Southwest Chicken  
Parmesan Artichoke Hearts  
Warm Miniature Muffuletta Sandwiches  
Crabmeat Stuffed Mushrooms  
Bacon Wrapped Shrimp  
Crab Claw Cocktail  
Mini Crawfish Pie  
Mini Cajun Meat Pie

Mini Beef Wellington Bites  
Pecan Crusted Chicken  
Crawfish Étouffée Bouchée  
Burger Sliders with Chipotle Ketchup  
Crab Cakes with Creole Remoulade Sauce  
Louisiana Crawfish Cake  
Bacon Wrapped Scallops  
Seafood Spring Roll  
Mini BBQ Pulled Pork Biscuit  
Chipotle Chicken Skewers  
"Tabasco" Pepper Jelly Glazed Chicken



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## Boudin Bites

Chicken Brochette

Cuban Cristo

Chefs Inspired Gourmet Grit Spoons (Mexican "Corn Bread" with Cheddar Jack cheese, Corn, and Jalapeno or Smoked Gouda)

Creole Sausages: Andouille, Smoked Boudin & Alligator presented with Creole Mustard and Sliced Baguettes

Coconut Encrusted Gulf Shrimp with Spicy Apricot Dipping Sauce

Chipotle glazed shrimp, roasted corn black bean salad

Beef Tenderloin Bites

Oyster Brochette

\*Chef Leon's House made Crawfish Pie

Seared Scallop Topped with a Roasted Corn Salsa

Pork Pate on Toast Square

\*Seared Duck Breast atop a grit cake with Satsuma Marmalade

Plantain Crusted Shrimp

Crawfish Beignets with Remoulade Sauce

Baby Lamb Chops with Rosemary Sauce & Mint Jelly

Sliders: beef short rib, pulled pork, crab cake, Duck confit, caramelized balsamic onions, Roquefort crostini

Goat Cheese and Shrimp Crepe

Blackened Red Fish over a Corn Maque Choux Risotto Cake topped with Green Onion Aioli

Grilled Beef Tenderloin Bites over Mushroom Duxelles with Red Onion Jam

Turtle Soup Shooter with Boiled Egg

### Assorted Cold Hors d'Oeuvres:

Bruschetta of Cherry Tomato & Mini Buffalo Mozzarella

Watermelon and Feta with Balsamic Vinaigrette (Seasonal)

Cherry Tomatoes Stuffed with Crab Salad

Antipasto Skewer of Mini Mozzarella, Sun Dried Tomato, Artichoke & Kalamata Olive

### Assorted Cold Hors d'Oeuvres:

Chilled Gulf Shrimp Cocktail

Lump Crab Meat Canapé

Louisiana Shrimp Canapé

Sliced Creole Tomatoes, Fresh Buffalo Mozzarella, Lump Crabmeat served with a Balsamic Vinaigrette

Smoked Mozzarella Canapé with Sun-Dried Tomato Pesto

Fig and Goat Cheese Flat Bread

Marinated Crab Claws



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Duck on Endive  
Oyster Shooters  
Salomon Mousse Deviled Eggs  
Savory Crabmeat Cheesecake Bites  
Crabmeat Au Gratin Bouchée  
Blackened Shrimp atop Cucumber  
\*Seared Ahi Tuna atop a Sesame Rice Cake or Fried Wonton

**Presentations**

\*Some Stations are subject to an equipment rental fee and Chef Fee.\*

**Pirogue Station:**

Oysters on the Half Shell served with your favorite accompaniments  
Boiled Peeled Shrimp or Marinated Crab Claws

**Fajita Bar:** (Chef Optional)

Grilled Tender Strips of Beef or Chicken Seasoned with Southwestern Trail Spices  
Served with Flour Tortillas, Pico de Gallo, Guacamole, Sour Cream, Salsa,  
Shredded Longhorn Cheddar Cheese and Sliced Jalapeño Peppers

**Ceviche Bar:**

Served in Martini Glasses over Shredded Lettuce  
Lime Cured Fresh Seafood Cocktail, Seafood with Avocado in Spiced Tomato Juice  
Ceviche topped with Ripe Tropical Fruit, Wild & Domestic Mushroom Marinade

**Quesadillas Station:** (Chef Optional)

Chorizo, Chicken, Beef or Shrimp  
Tortillas filled with Monterey Jack Cheese, Roasted Peppers, Jalapeños and Black Beans  
Garnished with Sour Cream, Pico de Gallo & Guacamole

**Southwest Station:**

Taco and Nacho Bar to include: Spanish Marinated Chicken, Ground Beef,  
Lettuce, Tomatoes, Shredded Cheese, Queso, Jalapenos, Sour Cream,  
Salsa and Guacamole Sides: Refried Beans or Black Beans, and Spanish Rice

**Tapénade Station:**

Dip Display: Hummus, Taboulleh, Baba Ganoush, Roasted Garlic Spread, White Bean Dip Variety of Relishes:  
Roasted Red Pepper Tapénade, Sun Dried Tomatoes & Ripe Olives  
Salmon Mousse & Whipped Goat Cheese, Served with Pita, Fried Pita, Crustini, Toasted Bagel Bite

**Baby Pancakes Station:** (Chef Optional)

Buttermilk Pancakes with Strawberry Cayenne Compote  
Prosciutto Pancakes with Fig & Walnut, Gorgonzola

**Assorted Sushi Bar:**

Served with soy sauce, wasabi and ginger



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**Seafood Action Station:** (Chef Optional)

Louisiana BBQ Shrimp & Grits (served in a Martini Glass) or Crabmeat Tortellini with a Rich Creole Cream Sauce

**Crescent City Shrimp Boat:**

Choice of (3) Shrimp: Panko, Coconut, New Orleans and Boiled

Sauces Included: Peanut, Sweet Chili, Remoulade, Chipotle Ketchup, Spicy Apricot and Teriyaki  
(Variety of Shrimp served in Stainless Steel Boat with Stainless Steel bowls for sauces and accouterments)

**Mashed Potato or Mac N' Cheese Martini Bar:**

*Whipped Idaho Red Potatoes or Three Cheese Baked Macaroni. Choice of Four Toppings: Bacon, Andouille, Italian Sausage, Shrimp, Cheddar Cheese, Blue Cheese, Sour Cream, Green Onions, Caramelized Onions & Mushrooms, Pico, Truffle Oil, Fig Balsamic Reduction, Mushroom Gravy*

**Smoked Salmon Presentation:**

Norwegian Salmon accompanied by mini bagels, toast points, capers, onions, chopped egg & sour cream

**Ahi Tuna Carve** (Chef Required)

With Fried Wontons, Asian Crackers, Assorted Sauces, Mango Salsa

**Grit Bar:**

Gulf BBQ Shrimp, Grillades, Andouille, Green Onions, Shredded Cheese, Butter

*\*Served in a Martini Glass by Uniformed Attendant\**

**Chef's Carving Station** (Chef Required)

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

Prime Rib of Beef with Au Jus & Creamy Horseradish  
served with Assorted Rolls and Condiments

Center Cut Pork Loin with Dried Apricot & Apple Chutney  
served with Assorted Rolls and Condiments

Abita Root Beer Glazed Chisesi Ham  
served with Assorted Rolls and Condiments

Inside Round of Beef  
served with Silver Dollar Buns and Condiments

Beef Tenderloin  
served with Herb Rolls and Condiments

Roasted or Southern Fried Turkey  
with Cranberry-Pear Chutney & served with Assorted Breads

**Chef's Pasta Station:** (Chef Optional)

Tasso & Pepper Jack Cheese Bowtie Melt



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Penne Pasta tossed with Shrimp, Artichoke Hearts, White Onions, Garlic, Roma Tomatoes, White Wine and Butter  
Cajun Crawfish Cream Pasta  
Penne or Tortellini Pasta with Basil Pesto Cream Sauce,  
Classic Marinara or Olive Oil with Fresh Chopped Herbs accompanied by Parmesan Cheese  
Lobster Mac N Cheese

**Dessert Station:** (Chef Required At Some Stations)

Assorted French Mini Pastries                      Beignets with Powdered Sugar                      Assorted Dessert Shooters  
Bananas Foster and Vanilla Bean Ice Cream  
Flaming Crepe Suzette

\*Some Stations are subject to an equipment rental fee.\*

## BEVERAGE SERVICE

### Call Brand Open Bar Service

Jim Beam Bourbon, Skyy Vodka, VO Canadian Whiskey, Bombay Gin, Bacardi Rum  
Dewar's Scotch, Jose Cuervo Tequila, Amaretto Di Saronno, and Select Wines: Chardonnay and Cabernet  
Sauvignon, Champagne, Coors Light and Bud light, Soft drinks, bottled water, coffee, Iced Tea

### Premium Brand Open Bar Service

Jack Daniel's Bourbon, Tito's Vodka, Crown Royal Blended Whiskey, Beefeater Gin, Mount Gay Rum, Chivas Regal  
Scotch, Jose Cuervo Tequila, Amaretto Di Saronno, Premium Wines: Chardonnay and Cabernet Sauvignon, Korbel  
Champagne, Bud Light, Coors Light, Abita Amber, Soft drinks, bottled water, coffee, Iced Tea

### Super Premium Brand Open Bar Service

Grey Goose Vodka, Platinum Gin, Bombay Sapphire Gin, Mount Gay Rum, Buffalo Trace Bourbon, Johnnie Walker  
Black Scotch, Forty Creek or Crown Royal Blended Whiskey, Margaritaville Gold Tequila, Simi Chardonnay and  
Cabernet Sauvignon, Bud Light, Coors Light, Abita Amber, Heineken, Soft drinks/ bottled water, coffee, Iced Tea

### Limited Bar Service

Domestic Can Beer, Wine, Assorted Soft Drinks & Water

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