



Hors d'oeuvres Cocktail Reception

Passed Hors d'Oeuvres (Choice of 5)

- applewood bacon wrapped shrimp
- crawfish beignets, creole aioli
- blackened alligator bites
- fried green tomato, crab remoulade
- ratatouille in phyllo cup
- sugarcane glazed pork belly
- fried buffalo oyster
- crab stuffed mushrooms
- crispy boudin balls
- grilled chicken pepper jelly bites
- crawfish pies
- cajun meat pies
- shrimp cocktail shooter
- crawfish cakes

Premium Grazing Station

- Messina's Signature Charcuterie, Antipasto, Fresh Seasonal Fruit and Cheese Presentation.

Sweet Surprises

- Hand Passed NOLA Beignets with Powdered Sugar

OR

- Bananas Foster Flambe Action Station (***)Additional \$6 per guest + \$150 Chef Fee)

BAR PACKAGES

PREMIUM BRANDS

Marker's Mark Bourbon, Tito's Vodka, Crown Royal Blended Whiskey, Bombay Gin, Bayou White Rum, Chivas Regal Scotch, 1800 Tequila, Amaretto.

Wine + Sparkling: Chardonnay, Sauvignon Blanc, Piper Sonoma Brut Pinot Noir and Cabernet Sauvignon.

Beer: Bud Light, Miller Light, Michelob Ultra, Corona and Heineken

CALL BRANDS

Benchmark Bourbon, Svedka Vodka, Segrans VO Blended Whiskey, Miles Gin, Cane Run Rum, Chivas Regal Scotch, Jose Curevo Tequila, Amaretto.

Wine + Sparkling: Chardonnay, Sauvignon Blanc, Piper Sonoma Brut Pinot Noir and Cabernet Sauvignon.

Beer: Bud Light, Miller Light, Michelob Ultra, Corona and Heineken

BEER + WINE

Wine + Sparkling: Chardonnay, Sauvignon Blanc, Piper Sonoma Brut Pinot Noir and Cabernet Sauvignon.

Beer: Bud Light, Miller Light, Michelob Ultra, Corona and Heineken

- Prices based on \$2,500 Food and Beverage Minimum plus tax and service fee.
- (23% Service Fee plus applicable tax. Menu prices are subject to change.)
- \$160 bartender fee applies for all events.



www.messinascatering.com

