

Plated Dinner Menu

Messina's
CATERING & EVENTS

ALL FOUR-COURSE DINNERS SERVED WITH CHOICE OF SOUP, SALAD, SIDES AND DESSERT



Soup (choose 1)

- SHRIMP AND CORN BISQUE
- CHICKEN ANDOUILLE GUMBO
- TURTLE SOUP
- BLUE CRAB AND BRIE BISQUE
- CRAWFISH ETTOUFFE
- SWEET POTATO TASSO BISQUE
- SEAFOOD GUMBO
- OYSTER ARTICHOKE SOUP

Salad (choose 1)

- GARDEN SALAD WITH HOUSE VINAIGRETTE
- SPINACH SALAD- WITH SEASONAL FRUIT, PECANS, FETA, TOMATO, RED ONION
- CLASSIC CAESAR
- BACON BLUE CHEESE WEDGE
- CAPRESE SALAD

Entrées (choose 2)

VOODOO CHICKEN

Braised chicken breast in an Amber beer au jus
Recommended pairings: Rice Pilaf and Brussels

BALSAMIC GLAZED CHICKEN BREAST

Grilled chicken with balsamic reduction
Recommended pairings: mushroom risotto and asparagus

CRAWFISH STUFFED CHICKEN

Crawfish rice dressing in baked chicken breast with creole cream sauce
Recommended pairings: roasted potatoes and brussels

GULF FISH PONTCHARTRAIN

Served with lemon crab buerre blanc
Recommended pairings: roasted potatoes and seasonal vegetables

STUFFED GULF FISH

Blue crab stuffed fish with a creole cream Sauce
Recommended pairings: roasted potatoes and seasonal vegetables





Entrées

BRAISED SHORT RIB

With a rosemary demi reduction. Recommended pairings: roasted potatoes and seasonal vegetables

DOUBLE CUT PORK CHOP

Sous vide and grilled pork chop with demi glaze
Recommended pairings: sweet potato hash and corn maque choux

SEARED DUCK BREAST

Cajun blackened, sous vide - with orange balsamic gastrique.
Recommended pairings: dirty rice and corn maque choux

8OZ FILET OF BEEF

with mushroom demi glaze, chimichurri or garlic au jus
Recommended pairings: whipped potatoes and asparagus

12 OZ PRIME RIB

with pain drippings au jus and horseradish aioli
Recommended pairings: roasted potatoes and seasonal vegetables

Vegetarian & Vegan

VEGETABLE PILAF STUFFED PORTOBELLO

with balsamic reduction and seasonal vegetables

RED BEAN PILAF STUFFED BELL PEPPER

With creole tomato sauce and seasonal vegetables

Sides

(choose 2)

- WHIPPED POTATOES
- ROASTED POTATOES
- RICE PILAF
- DIRTY RICE
- MUSHROOM RISOTTO
- SWEET POTATO HASH
- CORN MAQUE CHOUX
- SEASONAL VEG
- ROASTED BRUSSELS
- ASPARAGUS

Desserts

(choose 1)

- NEW YORK CHEESECAKE
- NEW ORLEANS CLASSIC BREAD PUDDING
- WHITE CHOCOLATE BREAD PUDDING
- BANANAS FOSTER A LA MODE
- VANILLA CREME BRULE
- STRAWBERRY SHORT CAKE
- CHOCOLATE BERRY SIN CAKE



Bar Packages

BEER + WINE + SPARKLING

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, Amsterdam Gin, Captain Morgan 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

PREMIUM BRANDS

Marker's Mark Bourbon, Stoli Vodka, Crown Royal Blended Whiskey, Bombay Gin, Flor de Cana 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

- 22% Service Fee plus, venue rental, security, plus applicable tax. Menu prices are subject to change.
- Add (2) Hand Passed Hors d' oeuvres to any menu for \$15 per person.

