



Theresa Elizabeth Photography

*H*essina's  
CATERING & EVENTS



*Begin Your Forever...*



Theresa Elizabeth Photography

**PASSION. COMMITMENT. EXCELLENCE.**



# Messina's

CATERING & EVENTS





# MARDI GRAS PACKAGE

THREE HAND PASSED HORS D'OEUVRES  
(FOR THE FIRST HOUR)

*grazing*

STATION [1]

**FRESH SEASONAL FRUIT  
& DOMESTIC CHEESES**

fresh fruits and domestic  
cheeses with crostini, water  
wafers, dried fruits and nuts

**CAJUN CHARCUTERIE**

assortment of smoked and  
cured meats and sausages,  
assorted pickles, artisanal  
breads and crackers

*salad*

STATION [1]

**PONCHATOULA  
STRAWBERRY**

spinach, strawberries, toasted  
pecans and feta cheese served  
with Balsamic Vinaigrette

**CHEF'S HOUSE**

romaine with cucumber,  
red onion and tomato  
served with Buttermilk Ranch

**CAESAR**

romaine, shaved Parmesan  
cheese, garlic and herb croutons  
and Caesar Dressing

*entree*

STATIONS [2]

**CAJUN SEARED  
PORK LOIN**

[SELECT TWO SIDES]

garlic mashed or roasted  
potatoes, sweet potato  
hash, roasted seasonal  
vegetables, green beans

**ZYDECO  
CHICKEN PASTA**

chicken and Cajun  
andouille sausage  
in a roux based  
creole cream sauce

**TASTE OF  
NEW ORLEANS**  
[SELECT TWO ITEMS]

Creole Chicken &  
Andouille Gumbo,  
Jambalaya or  
Red Beans & Rice



# SECOND LINE PACKAGE

FOUR HAND PASSED HORS D'OEUVRES  
(FOR THE FIRST HOUR)

*grazing*

STATION [1]

**FRESH SEASONAL FRUIT  
+ IMPORTED CHEESES**

select imported cheeses,  
fresh fruit, seasonal jam and  
artisanal breads and crackers

**GULF SHRIMP COCKTAIL**

served with house-made  
remoulade and cocktail sauce

**MEDITERRANEAN GRILLED  
VEGETABLES + ANTIPASTO**

marinated grilled vegetables  
with roasted tomato aioli and  
assortment of cured meats

*salad*

STATION [1]

**PONCHATOULA  
STRAWBERRY**

spinach, strawberries, toasted  
pecans and feta cheese served  
with Balsamic Vinaigrette

**CAPRESE SALAD**

sliced Creole tomatoes and  
fresh buffalo mozzarella drizzled  
with Balsamic Vinaigrette

**CAESAR**

romaine, shaved Parmesan  
cheese, garlic and herb croutons  
and Caesar Dressing

*entree*

STATIONS [2]

**CAJUN SEARED  
PORK LOIN**

OR

**SIRLOIN TIP**

[SELECT TWO SIDES]

garlic mashed or roasted  
potatoes, sweet potato  
hash, roasted seasonal  
vegetables, green beans

**ZYDECO  
CHICKEN  
PASTA**

OR

**CREOLE  
SHRIMP  
TORTELLINI**

**LOUISIANA  
BBQ SHRIMP**

New Orleans style  
BBQ shrimp cooked  
with our seasoning  
blend of spices,  
butter &  
 Worcestershire

**TASTE OF  
NEW ORLEANS**

[SELECT TWO]

Creole Chicken &  
Andouille Gumbo,  
Jambalaya,  
Red Beans & Rice,  
Crawfish Etouffee,  
or Shrimp Creole



# FLEUR DE LIS PACKAGE

FOUR HAND PASSED HORS D'OEUVRES  
(FOR THE FIRST HOUR)

*grazing*

STATION [1]

## CRESCENT CITY SEAFOOD

oyster on the half shell, boiled shrimp and marinated crab claws (seasonal) with remoulade, cocktail, lemon & tabasco

## CAJUN CHARCUTERIE + MEDITERRANEAN ANTIPASTO

marinated grilled vegetables with roasted tomato aioli and assortment of cured meats

*salad*

STATION [1]

## PONCHATOULA STRAWBERRY

spinach, strawberries, toasted pecans and feta cheese served with Balsamic Vinaigrette

## JUMBO LUMP CAPRESE SALAD

sliced Creole tomatoes, fresh buffalo mozzarella and jumbo lump crabmeat drizzled with Balsamic Vinaigrette

*entree*

STATION [1]

## CAJUN SEARED PORK LOIN

OR

## BEEF TENDERLOIN [SELECT 2 SIDES]

garlic mashed or roasted potatoes, sweet potato hash, roasted seasonal vegetables, green beans

## ZYDECO CHICKEN PASTA

OR

## CREOLE SHRIMP TORTELLINI

OR

## CRAWFISH MAC AND CHEESE

## DUCK CONFIT jambalaya cake & blueberry compote

## BLACKENED REDFISH corn maque choux risotto

## LOUISIANA BBQ SHRIMP with corn grits

*cajun tapas*

STATION [1]

## SEARED PORK

bourbon pecan  
sweet potatoes &  
sugarcane gastrique

## SMOKED QUAIL

corn maque  
choux & pecan  
pepper jelly

# A LA CARTE

## HAND PASSED HORS D'OEUVRES

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BLACKENED ALLIGATOR BITES

CRAWFISH CAKES

CRAB STUFFED MUSHROOMS

BACON WRAPPED SHRIMP

BOUDIN BALLS

CHICKEN PEPPER JELLY BITES

CRAWFISH BEIGNETS

BUFFALO BLUE CHEESE OYSTERS

RATATOUILLE IN PHYLLO

FRIED GREEN TOMATO WITH CRAB REMOULADE

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## *Late Night Bites*

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### SAVORY

MINI MUFFULETTAS

COCHON DE LAIT SLIDERS

BEEF SLIDERS WITH PEPPERCORN & GOUDA

DUCK CONFIT TACOS

BLACKENED SHRIMP TACOS

TRADITIONAL STREET TACOS

### SWEET

BANANAS FOSTER A LA MODE

BEIGNETS WITH POWDERED SUGAR

NEW ORLEANS BREAD PUDDING

WHITE CHOCOLATE BREAD PUDDING

ASSORTED MINIATURE PASTRIES

ASSORTED DESSERT SHOOTERS



# COCKTAIL SERIES

Invite your guests to enjoy a night of unlimited adult beverages! A bartender fee of \$160 per bartender will apply for up to a (3) hour event. A charge of \$50.00 per bartender will apply for every additional hour. A minimum of (1) bartender is required for every 50 guests.

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## CALL

### LIQUOR

Svedka Vodka, Miles Gin, Cane Run Rum, Margaritaville Silver Tequila, Benchmark Bourbon, Seagrams VO Whiskey, Glen Quentin Rare, Amaretto

### WINE + SPARKLING

Bonterra Sauvignon Blanc, Kenwood Yulupa Chardonnay, Arte Latino Brut Kenwood Yulupa Pinot Noir, Kenwood Yulupa Cabernet Sauvignon

### BEER

Bud Lt, Michelob Ultra, Corona

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## PREMIUM

### LIQUOR

Tito's Vodka, Beefeater Gin, Bayou White Rum, 1800 Silver Tequila, Buffalo Trace Bourbon, Crown Royal, Johnnie Walker Black, Amaretto

### WINE + SPARKLING

Joel Gott Sauvignon Blanc, Joel Gott Chardonnay, Piper Sonoma Brut Joel Gott Pinot Noir, Joel Gott Cabernet Sauvignon

### BEER

Bud Lt, Michelob Ultra, Corona, Abita Amber

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## SUPER PREMIUM

### LIQUOR

Grey Goose Vodka, Hendricks Gin, Black Pearl Silver Rum, Herradura Silver Tequila, Woodford Reserve, Crown Royal, Chivas Regal, Amaretto

### WINE + SPARKLING

Alexander Valley Sauvignon Blanc, Sonoma Cutrer Chardonnay, Mumm Napa Decoy Pinot Noir, Decoy Cabernet Sauvignon

### BEER

Bud Lt, Michelob Ultra, Corona, NOLA Craft Favorites

*Service charge of 23% will be added plus applicable taxes  
Bar Package Items and Prices are based on availability + subject to change*



# LAGNIAPPE

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## *Sparkling Wine Welcome*

Surprise your guests with a glass of sparkling wine upon their arrival to begin the celebration and welcome them to your ceremony!

**1 GLASS OF SPARKLING WINE**

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## *Cocktails to Go*

Work with our Catering Sales Manager to come up with a customized signature cocktail for you and your guests to take as you Second Line through the streets of the French Quarter.

**1 COCKTAIL PER GUEST**

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## *New Orleans Coffee Station*

Add freshly brewed New Orleans coffee to any package.



Service charge of 23% will be added plus applicable tax  
Menu Prices + Packages are based on availability + subject to change



# *The Fine Points...*

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## **RECEPTION SERVICES**

Special Couple's Amenity

China, Silverware & Glassware

Complimentary Food Tasting for up to (4) guests once the event is contracted — based on availability and must be scheduled 1-4 months prior to wedding date.

Complimentary Cake Cutting Service

Attendant for the couple during the reception for food & beverage service

Going Away Box of reception food for couple

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## **RENTAL FEE**

Rental Fee Includes Access to Function Space 3 Hours Prior to Event

Vendors are Responsible for Their Own Drop-Off, Set-Up, and Clean-Up

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## **VENUE RESTRICTIONS**

Use of confetti or glitter in the function space is prohibited. If used, there will be a \$750.00 clean up fee.

All candle décor must be enclosed in glass containers. Sparklers are strictly prohibited on property grounds.

All décor must be removed from function space at the conclusion of the event. This must be communicated with all outside vendors.

**Passion. Commitment. Excellence.**



*...continued*

## **RENTAL DEPOSIT POLICY**

The Rental Fee is due with a signed contract in order to secure your date. The deposit is non-refundable and must be received with the signed contract. Room Rental is subject to applicable sales tax.

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## **FOOD AND BEVERAGE**

A Food and Beverage Minimum applies based on date and space contracted.

All food and beverage consumed must be purchased through Messina's Catering, with exception of the wedding cake.

Due to fluctuating prices, menu prices may change without notice until arrangements have been confirmed with a signed Banquet Event Order.

All pricing is subject to the applicable Louisiana Sales Tax and 23% Service Charge.

Package options are based on a (3) hour reception. If you would like to extend your event, please contact your Catering Sales Manager for options and pricing.

**\*\*Prepared food is based on contracted event time. Removal of catered food at the conclusion of the event is not permitted.**

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## **GUARANTEE**

A final guaranteed guest count is due (30) days prior to the event. If the guaranteed guest count is exceeded, you will be responsible for the difference. Should our Catering Sales Manager not receive a guarantee; the number of guests on the contract will be used and charged accordingly.

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## **FOOD AND BEVERAGE DEPOSIT**

A payment schedule will be set-up at the time the contract is signed. A non-refundable, 25% deposit (based on the food & beverage minimum) is due (60) days after the signed contract is received. A 50% deposit (based on guest count) is due (60) days prior to the event. Any remaining balance must be received with the final guaranteed guest count, (30) days prior to the event. All deposits and payments are non-refundable. If paying with a check, the check must be received (30) days prior to the payment due date. If making a deposit or payment within 30 days of the event, it must be paid with a credit card, money order, or cashier's check.