



The Court of Two Sisters

RESTAURANT

COCKTAIL RECEPTION

COLD HORS D'OEUVRES

Choose four of the following

Roasted Red Pepper Mousse
Deviled Eggs
Bleu Cheese Celery
Smoked Salmon with Cream Cheese & Capers
Corn & Shrimp Salad with Creole French Dressing

Crawfish Mousse
Artichoke Balls
Country Pate
Tuna Tartare
Oyster Shooters (+\$3)

HOT HORS D'OEUVRES

Choose six of the following

Beef Wellington
Mini Crab Cakes
Shrimp en Brochette
Escargot in Garlic Butter
Turtle Soup au Sherry

Oyster Rockefeller Patties
Duck en Brochette
Creole Meatballs
Crabmeat Lorenzo
New Orleans Oyster Patties

Beggar's Purse (Goat Cheese in Phyllo Dough)
Deviled Eggs topped with Fried Oysters & Béarnaise Sauce (+\$3)

ACTION STATIONS

Choose one of the following

Prime Tenderloin of Beef Carving Station
with French Buns and all Accompaniments

Louisiana Shrimp & Grits
with Andouille Sausage

Seasonal Carved Gulf Fish (+\$2)
with a Citrus Beurre Blanc

Bananas Foster Flambé Station (+\$2)
with homemade vanilla ice cream

DISPLAY STATIONS

Choose two of the following

Domestic & Imported Cheese Board
with accompanying Crackers and Fruit

Fresh Vegetable Crudité Display
with Honey Mustard Dressing

Ice Boiled Shrimp & Marinated Crab Claws
with Remoulade and Cocktail Sauces

Assorted Mini Desserts
King Cake

OPEN BAR

Call Brand Liquors, House Chardonnay & Cabernet Sauvignon, and Assorted Domestic Beers
Open bar liquors to include Jack Daniels-bourbon, VO-blended whiskey, Beefeaters-gin,
Dewar's-scotch, Absolute-vodka, Baccardi Light-rum, Noilly Pratt-dry vermouth

An upgrade to premium brand liquors is available.
Expand your menu by adding additional hors d'oeuvres and stations.

613 Royal Street
New Orleans, Louisiana 70130
www.courtoftwosisters.com

(504) 522-7261
fax (504) 581-5804
e-mail: court2si@courtoftwosisters.com