

Wedding Reception Package



Specialty Displays

(Choice of Two)

Mini Crudites with Ranch Dressing, Corn & Crab Bisque,
Caesar Salad Petite Cups with Parmigiano Crisps, Caprese Salad topped with Lump Crabmeat,
Chicken & Andouille Gumbo, Spicy Tomato Basil Bisque

Assorted Passed Hors D'oeuvres

(Choice of Six)

Mini Duck Tacos

Fried Green Tomato topped with
a Poached Gulf Shrimp

Parmesan Artichoke Hearts

Warm Miniature Muffuletta Sandwiches

Chef Leon's Famous Crab Cakes with
Creole Remoulade Sauce

Fried Catfish Bites

Mini BBQ Pulled Pork Biscuits

French Toast Stick Shots with *Hot Maple Rum*

"Tabasco" Pepper Jelly Glazed Chicken Skewers

Savory Crawfish Beignets with
Remoulade Sauce

Crabmeat or Italian Sausage Stuffed Mushrooms

Mini Cuban Cristos

Petite Croques Monsieurs

Truffle Mac n Cheese

Oyster Brochette

Mini Ratatouille Tartlets

Bruschetta of Cherry Tomato

& Mini Buffalo Mozzarella

Chilled Gulf Shrimp Cocktail

Mini Crawfish Pies

Smoked Mozzarella Canape with

Sun-Dried Tomato Pesto

Cherry Tomatoes Stuffed with Crab Salad

Wedding Reception Package Continued



Chef's Live Action Stations

(Choice of Two)

Chef's Live Carving Stations (Select One)

Roasted Pork Loin

*Served with Seasonal Chutney, Roasted Garlic Au Ju,
Assorted Rolls & Condiments*

"Abita Root Beer" Glazed Cheisesi Ham

Served on Buttermilk Biscuits

Inside Round of Beef

Served with French Rolls & Herb Aioli

Roasted or Southern Fried Turkey

Served with Cranberry-Pear Chutney, Served with Assorted Rolls

Chef's Live Grits Action Station

(Choice of Two Proteins)

Chef Leon's Louisiana BBQ Shrimp, Veal Grillades,

Sauteed Andouille with Peppers

Served with Southern Creamy Grits

Chef's Live Slider Station

(Choice of Two Proteins)

Crab Cake, Braised Short Rib, Hamburger,

Pulled Pork, Fried Chicken, Shredded Beef

Chef's Live Pasta Stations (Select One)

Tasso & Pepper Jack Cheese Bowtie Melt

Shrimp or Chicken, Penne Pasta with

Artichoke Hearts, Onions, Garlic, Roma Tomatoes, Tossed in

White Wine & Cream Sauce

Grilled Chicken Alfredo

Shrimp, Penne Pasta in a Basil Pesto Cream Sauce

Cajun Crawfish Cream Pasta

Each Carving Station Requires an Attendant at
\$125.00 per Attendant, Slider Station
Requires Two Attendants

Wedding Reception Package Continued



Call Brand Open Bar Service

Jim Beam Bourbon, Svedka Vodka, VO Canadian Whiskey, Bombay Gin,
Bacardi Rum, Dewar's Scotch, Jose Cuervo Tequila, Bols Amaretto, Select Wines: Magnolia Court
Chardonnay and Cabernet Sauvignon, Arte Latino Champagne, Domestic Beer, Sodas,
and Appropriate Mixers

3 Hour Reception - \$62.00 per guest

3.5 Hour Reception- \$66.00 per guest

4 Hour Reception- \$70.00 per guest

Premium Brand Open Bar Service

Jack Daniel's Bourbon, Titos Vodka, Crown Royal Blended Whiskey,
Beefeater Gin, Mount Gay Rum, Chivas Regal Scotch, Patron Silver Tequila, Amaretto Di Saronno, Select
Wines: Chloe Chardonnay and Cabernet Sauvignon, Piper Sonoma Champagne, Domestic/Import Beer,
Sodas, and Appropriate Mixers

3 Hour Reception - \$72.00 per guest

3.5 Hour Reception- \$76.00 per guest

4 Hour Reception- \$80.00 per guest

The above prices are subject to sales tax and catering supplement fee

Prices subject to change

Food Enhancements



Additional Specialty Displays

Domestic Cheese & Seasonal Fruit, Chargrilled Oysters, Andouille & Chicken Jambalaya, Baked Brie, Antipasto Platter, Pretzel Bar, Savory Crawfish Cheesecake, Smoked Salmon Presentation, Assorted Sushi, Donut Holes Bar

Pricing Available Upon Request

Additional Assorted Passed Hors D'oeuvres

Pecan Crusted Chicken
Fig & Goat Cheese Flatbread
Beef Tenderloin Mini Bites

Seafood Spring Rolls
Boudin Balls
Salmon Mousse Deviled Eggs

Beer Battered Shrimp
Mini Lobster Rolls
Sun-Dried Tomato Mini Grit Cakes

Pricing Available Upon Request

Additional Live Chef Action Stations

Chef's Mini Po Boy's Action Station (Select Two Proteins)

Classic Roast Beef, Fried Shrimp, Fried Catfish,
Cheisesi Ham, Fried Oysters, Smoked Sausage

Guests can get them dressed or undressed!

Chef's Chicken n Waffles

Fried Chicken Served with
Mini Belgian Waffles

Chef's Live Taco Action Station (Select One)

Carnitas, Shredded Chicken, or Ground Beef
With Assorted Toppings

Chef's Live Stir Fry Action Station (Select One)

Grilled Shrimp, Pork, or Chicken
Tossed with Assorted Vegetables &
Steamed White Rice
Cooked in a Soy Sauce Blend
Served in Petite Asian Take Out Boxes with
Chopsticks

Mashed Potato Bar (Select One)

Sweet, Russet, or Red Potatoes
Assorted Toppings to Include:
Sour Cream, Shredded Cheese, Green
Onions, Bacon, Fried Onion Straws, Brown
Sugar, Butter

Prime Rib of Beef Carving Station

Served with Au Jus, Creamy
Horseradish & Silver Dollar Rolls

Pricing Available Upon Request

The items are subject to sales tax and catering supplement fee

Messina's at the Terminal - 6001 Stars and Stripes Blvd, New Orleans

Wedding Package Enhancements



Private Cessna 172 Plane Send Off
(30 Minute Flight around Downtown New Orleans)
\$460.00

Champagne Chivari Chairs with Ivory Cushions
\$5.00 per chair

Plum Street Snowball Stand
\$395.00

Fondue Chocolate Foundation
\$190.00

Colored Exterior Up-Lighting
\$800.00

Community Coffee Station
\$2.50 per guest

Lucky Dog Stand
\$750.00

Ceremony Fee
\$500.00

Champagne Tower with Coupe Glasses
\$195.00
(Up to 55 glasses per tower)

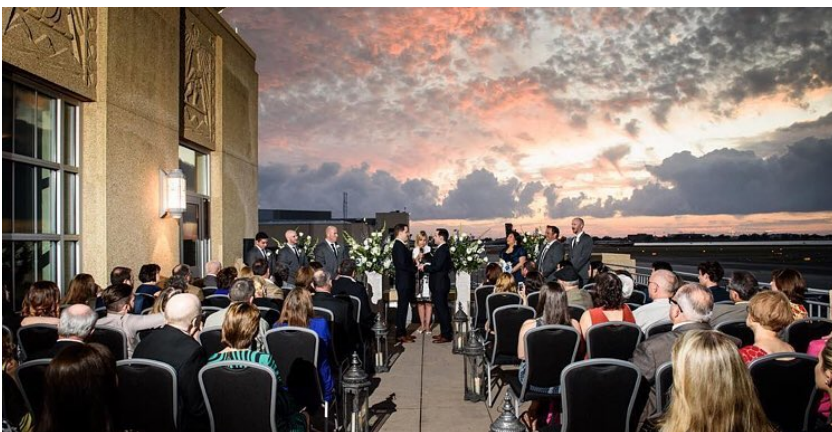


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Wedding Package Gifts



- Personal Attendant to assist the Couple throughout the event
- Choice of white, ivory, or black full-length table linen
- To-Go Box for the Couple Prior to Departure
- Complimentary Cake Cutting Services
- Votive Candles
- Private Dinner Area for the Couple
- On-Site Manager
- Up-Lighting
- Ample Parking for Guests
- China, Glassware, Stainless Steel Flatware, Tables, Black Banquet Chairs



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