



dinner parties & private receptions

PACKAGE A Hors D'Oeuvres Reception

\$29 pp, + tax & service charge (25 person minimum)

Light Appetizers (select three):

Spinach and Artichoke Dip Hot Fondue Dip Caprese Bites Bruschetta on Crostini Hummus and Pita Chips Fruit and Cheese Platter Tuna Tower Bites Smoked Salmon & Capers on Crostini

Heavy Appetizers (select two):

Chicken Drumettes Hot Crab Dip Natchitoches Meat Pies Veggie-stuffed Mushrooms New Orleans Style BBQ Shrimp Abby Singer's Shrimp Rolls Chilled or Hot Jumbo Shrimp PACKAGE B Buffet Dinner

\$35 pp, + tax & service charge (25 person minimum)

Entrees (select two):

Vegetable Lasagna Meat Lasagna Garlic Roasted Chicken Fried Shrimp or Catfish Blackened or Grilled Catfish Herb-crusted Pork Loin Eggplant Parmesan Jambalaya

Soups (select one): Tomato Basil Potato and Leek Shrimp and Corn Bisque

Salads (select one):

Abby Singer's House Salad Caesar Salad Pasta Salad

Sides (select two):

Vegetable Medley Southwestern Corn Southern Green Beans Cheese Grits Garlic Mashed Potatoes Lemon Orzo Dirty Rice Rosemary Potatoes

Breads (select one): Dinner Rolls French Bread

Corn Muffins

PACKAGE C Mogul Dinner

\$48 pp, + tax & service charge (25 person minimum)

Entrees (select two):

Blackened Snapper with Crab Meat Filet Mignon Pecan-crusted Catfish Prosciutto-wrapped Chicken Brisket Carving Station Prime Rib Carving Station

Appetizers (select one):

Shrimp Cocktail Tuna Tower Bites Creole Shrimp Remoulade Andouille-stuffed Mushrooms Cheese Fondue Bulgolgi with Flatbread

Soups (select one):

Butternut Squash Italian Wedding Soup Clam Chowder

Sides Select two from Package B

Salads (select one): Spinach Salad Wilted Arugula & Portobello Mushroom Beet Salad

Breads Select one from Package B