

# Reunion

Based on Two Hundred Guests - 6:30 – 8:30 pm

*Passed Hors  
D'Oeuvres*

## Bacon & Eggs

*Nueske's bacon 'cup' with our deviled egg filling & fresh chive garnish*

## Margaritas & Tacos

*A tiny bottle of Patron filled with fresh lime margaritas served with a mini mahi mahi taco*

## Mini Sweet Onion Tarts

*A Foodstuffs exclusive and long-time favorite*

## Pistachio Bacon Wrapped Dates

*Nueske's bacon wrapped date dusted with crushed pistachios*

## Teriyaki Chilean Sea Bass

*Teriyaki glazed Chilean sea bass atop our homemade black pepper potato chip*

## Butternut Squash Soup

*Homemade butternut squash soup served in a miniature mug*

*Salar 'Bar'*

*Your choice of salad made before your eyes by our chef-tenders*

Grilled Eggplant Caprese

Classic Caesar *in a fresh parmesan frico cup*

Chopped Chicken Salad

## International 'Tapas Bar'

*Your choice of 'tapas' cooked-to-order and presented by our Chef-Tenders*

Grilled Jumbo Shrimp *accompanied with Mexican rice & our mango chile salsa*

Chicken Breast Marsala *served with our marsala-mushroom sauce & orzo pasta*

Roasted Beef Tenderloin *accompanied by homemade mashed potatoes & demi glace*

## Torched Treats 'Bar'

*Sweet endings finished and served by our Chef-tenders*

Crème Brûlée *with fresh raspberries*

Pot d'Smores

Chocolate Chip Cookie *served with vanilla ice cream & chocolate ganache drizzle*

Fresh Banana Bread Pudding *with caramel sauce*

## Cocktail 'Bar'

Red & White Wine - Imported and Domestic Beer

Assorted Soft Drinks - Still & Sparkling Water

French Quarter Cocktail

*classic New Orleans cocktail with rum, orange & pineapple juice, grenadine & maraschino cherries*

Cucumber Mint Gimlet

*Effen cucumber vodka with fresh lime juice, simple syrup & fresh mint*