

SAMPLE *Menu* I

P A S S E D H O R S D ' O E U V R E S (4)

- Redfish Risotto Cake, Green Onion Aioli
- Petite Brie & Fig en Croute
- Fresh Truffle Potato Crisps
- Spinach & Goat Cheese Tartlets
- Petite Crawfish Pies
- Bacon Wrapped Shrimp or Scallops
- Crabmeat atop Fried Green Tomato
- Shrimp Cocktail Shooter, Remoulade
- Creole Firecracker Puff Pastry
- Petite Beef Tenderloin Sandwich
- Fried Chicken & Waffle Bites
- Sugarcane Pork Belly

P R E S E N T A T I O N S

Messina's Signature Antipasto | Gourmet Cheese | Fresh Fruit Display

S T A T I O N S (2)

NOLA RICE BAR (3)

Red Beans & Sausage, Shrimp Creole,
Crawfish Etouffee, Chicken & Andouille
Gumbo, Seafood Bisque

CARVING STATION (1)

Pecan Crusted Pork Loin, Deep Fried Cajun
Turkey, Beef Sirloin Tip. Served with fresh
basted artisan rolls and condiments.

PASTA STATION (1)

Shrimp Pasta la Scala, Cajun Crawfish Penne,
Tasso & Pepper Jack Bowtie Melt, Tuscan
Penne with White Wine Sauce, Pesto-Basil
Shrimp Tortellini

BUILD-YOUR-OWN-BAR (1)

Mashed Potatoes, Gourmet Mac & Cheese,
Salad, Gnocchi

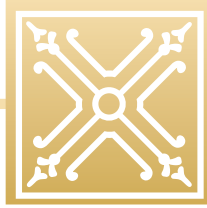
*Toppings (5): Bacon, Andouille, Blue Cheese,
Cheddar, Tomatoes, Caramelized Onion &
Mushroom, Roasted Corn, Pesto, Truffle Oil,
Balsamic Reduction, Assorted Dressings*

SLIDER STATION (2)

Muffulettas, Cubano, Chicken & Bacon,
Ham & Pimento Biscuits, Pork Daube Sliders,
Buttermilk Fried Chicken, Chicken Parmesan,
Served with choice of (2) Side Dishes

L A T E N I G H T P A S S E D B I T E (1)

- Petite Peppercorn Gouda Cheeseburgers
- Gourmet Grilled Cheese with Tomato Bisque Shooter
 - Bananas Foster A la Mode
 - Milk & Cookie Shooters
 - Petite Monte Cristo
- Andouille Sausage Corndogs
- Street Taco: Carnitas, Beef or Chicken



SAMPLE *Menu* II

P A S S E D H O R S D ' O E U V R E S (4)

- Redfish Risotto Cake, Green Onion Aioli
- Thai Duck on Rice Cake
- Parmesan Zucchini Fritter
- Crawfish Beignets with Creole Aioli
- Petite Crawfish Pies
- Bacon Wrapped Shrimp or Scallops
- Crabmeat atop Fried Green Tomato
- Shrimp & Goat Cheese Crepes
- Chef Mark's Crab Cakes
- Beef Wellington
- Fried Chicken & Waffle Bites
- Ahi Tuna or Chicken Lettuce Wraps

P R E S E N T A T I O N S

Messina's Signature Antipasto | Gourmet Cheese | Fresh Fruit Display

S T A T I O N S (3)

NOLA RICE BAR (3)

Red Beans & Sausage, Shrimp Creole, Crawfish Etouffee, Seafood Gumbo, Seafood Bisque

CARVING STATION (1)

Andouille Cornbread Stuffed Pork Loin, Deep Fried Cajun Turkey, Beef Sirloin Tip. Served with fresh basted artisan rolls & condiments.

PASTA STATION (1)

Shrimp Pasta la Scala, Cajun Crawfish Penne, Tasso & Pepper Jack Bowtie Melt, Tuscan Penne with White Wine Sauce, Wild Mushroom Ravioli with Bordelaise Sauce, Italian Sausage Rose Pasta

BUILD-YOUR-OWN-BAR (1)

Mashed Potatoes, Gourmet Mac & Cheese, Salad, Gnocchi

Toppings (5): Bacon, Andouille, Blue Cheese, Cheddar, Tomatoes, Caramelized Onion & Mushroom, Roasted Corn, Pesto, Truffle Oil, Balsamic Reduction, Assorted Dressings

SLIDER STATION (2)

Muffulettas, Cubano, Chicken & Bacon, Ham & Pimento Biscuits, Pulled Pork Biscuits, Pork Daube Sliders, Buttermilk Fried Chicken, Chicken Parmesan, Beer Braised Short Rib. Served with choice of (2) Side Dishes

L A T E N I G H T P A S S E D B I T E (1)

- Petite Peppercorn, Bacon and Munster Cheeseburgers
- Gourmet Grilled Cheese with Tomato Bisque Shooter
 - Bananas Foster A la Mode
 - Campfire S'mores
 - Petite Monte Cristo
- Andouille Sausage Corndogs
- Street Taco: Carnitas, Beef or Chicken



Enhancements

BAR SERVICE

LIMITED OPEN BAR

Select House Wines: Chardonnay, Pinot Grigio, Pinot Noir and Cabernet Sauvignon, Champagne, Domestic Can Beer, Sodas, and Water

CALL BRAND OPEN BAR

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

PREMIUM OPEN BAR

Jack Daniel's Bourbon, Tito's Vodka, Crown Royal Blended Whiskey, Bombay Gin, Mount Gay Rum, Chivas Regal Scotch, Jose Cuervo Tequila, Amaretto Di Saronno, Premium Wines: Chardonnay and Cabernet Sauvignon, Mon Mousseau Champagne, Domestic Can Beer, Sodas, Bottled Water and Appropriate Mixers

MENU ENHANCEMENTS

SEAFOOD

BBQ Shrimp & Gourmet Grits
Redfish Carve
Raw & Chargrilled Oysters Station
Oyster Trio: Rockefeller, Bienville and Chargrilled
Crawfish (Seasonal)

BEEF

Brisket Carve
Prime Rib Carve
Beef Tenderloin Carve

CREATIVE

Savory Pancake Pork Belly Station
Gourmet Pretzel & Cheese Bar
Crepe Station
Quesadilla or Nacho Station
Donut Wall & Cookie Bar
S'mores Station
Assorted Sushi Station

Pricing Available upon Request



The Rooftop
ON BASIN

501 Basin Street New Orleans | LA | 70112