



SALADS

Mixed Green Salad** *with cucumbers, carrots, cherry tomatoes and choice of ranch, vinaigrette, or bleu cheese*

Creole Caesar Salad *with romaine lettuce, Creole tomatoes, chili-rubbed croutons and a spicy Caesar dressing*

Spinach Salad* *with craisins, apples, walnuts, bleu cheese and maple syrup vinaigrette with bacon crumbles on the side*

PARTY BITES

Traditional Chicken Fingers *with honey mustard*

Traditional Chicken Drumettes *plain tossed in buffalo sauce*

Miniature Meatballs *with smoked Creole tomato sauce or traditional BBQ sauce*

Fresh Vegetable Crudite** *seasonal fresh veggies with ranch or bleu cheese dipping sauce*

Cheese & Fruit Display* *fresh fruits with mini bites of cheddar, provolone, Swiss, and more with a variety of crackers & breads
OR assorted seasonal fruits and berries*

Mini Po'Boy Station *ham & cheddar, smoked turkey & swiss, roast beef & pepperjack on Leidenheimer loaf with mayo & mustard
OR fried shrimp, dressed*

New Orleans Style Mini Muffalettas *classic recipe, bite-sized and toasted *

HORS D'OEUVRES-TIER 1

Miniature Louisiana Crab Cakes *with lemon-tarragon aioli*

Fried Louisiana Boudin Balls *with Creole mustard sauce*

Fried Mac 'n Cheese* *bites of fried mac 'n cheese*

Mini Crawfish Pies *bite-size crawfish pies*

Caprese Salad Skewers* *mozzarella pearls, fresh basil, creole tomatoes and a balsamic vinaigrette drizzle*

Mini Assorted Pizzas *including cheese, pepperoni and sausage*

Mini Assorted Quiche *including cheese, ham & cheese and spinach & cheese*



SIDES

Baby Carrots in Citrus Butter
Cornbread Stuffing
Garlic Cheddar Mashed Potatoes
Haricots Verts
Herb Roasted Potatoes
New Orleans Dirty Rice
Okra Cornbread
Roasted Seasonal Root Vegetables
Steamed Broccoli
Sweet Potato Frites
Sweet Potato Mash

ENTRÉES

Traditional Creole Jambalaya *with local Andouille sausage and smoked chicken*

Red Beans & Rice* *optional with Andouille sausage*

New Orleans Style Gumbo *with chicken and Andouille sausage*

Grilled Chicken or Shrimp Pasta *pasta tossed with Alfredo sauce with sliced grilled chicken, fresh wilted spinach and shredded Parmesan OR shrimp and fresh vegetables topped with shredded Parmesan*

Fried Catfish *strips of catfish breaded, seasoned and fried*

Four Seasons Pasta** *penne pasta tossed with pesto sauce with asparagus, zucchini squash and roasted red peppers*

DESSERTS

Homemade NOLA-Style Pralines*

Traditional Bread Pudding* *with a caramel bourbon sauce*

Assorted Fresh-Baked Cookies and Brownies*

**Vegetarian Option **Vegan Option ∞ Additional Available Upon Request ∞ 10.75% Tax and 18% Gratuity applied to all listed prices
Half Pan Serves 12-15 / Full Pan Serves 25-30 Unless Otherwise Specified
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