



IL MERCATO

SPRING • SUMMER
COCKTAIL RECEPTION



Passed Hors D'Oeuvres

SWEET CORN BLINI WITH PULLED PORK

sweet corn blini with barbecued pulled pork in a mustard based carolina BBQ sauce

PETITE FRIED GREEN TOMATO
a petite version of a southern classic topped with shrimp remoulade

ARTICHOKE BEIGNET
served with a green onion aioli

**CARAMELIZED ONION
& GRUYRE TART**
sweet onion caramelized in a balsamic reduction paired with gruyere in a flaky pastry



Stations

CREPE STATION

SAVORY CREPES

crab sauteed spinach and artichoke hearts with a bechamel sauce or beef tenderloin, caramilized onions and brie

NEW ORLEANS FAVORITES

SOUTHERN CHEESE GRITS

southern style stone ground cheese grits topped with your choice of barbecued shrimp or wine braised beef daube

LOUISIANA CLASSICS

CREOLE STUFFED CHICKEN

tender chicken breasts stuffed with creole rice dressing and finished with a creole mustard sauce

SPOONBREAD TOPPED WITH A MUSHROOM

our signature creole spoonbread topped with wild mushrooms slow simmered with fresh herbs, roma tomatoes and shallots

MINI SHRIMP REMOULADE PO BOYS RAGOUT

our delicious shrimp remoulade served with pickled green tomatoes on soft french bread

FRESH SPINACH SALAD

tossed with louisiana pecans, pontchatouloua strawberries, chevre and a Steen's cane syrup vinaigrette

CHEDDAR BISCUIT

Price per guest: \$115 – reception only, \$125 – ceremony and reception
Inclusive of call bar, event staff, and tax, based on 200 guests, 3 hour reception



ESTABLISHED 1931

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BLUE CRAB BEIGNET

served with a light herb emulsion

BEEF CARPACCIO

with a gorgonzola sauce served
on a potato gaufrette

DUCK CONFIT ON A GRIT

topped with a sherry herb gastrique

SMOKED SALMON PANINI

finished with choupique caviar
and creme fraiche

SAVORY MUSHROOM "TRUFFLES"

mushroom, white truffle,
parmesan reggiano cheese

ANTIPASTO

DOMESTIC AND IMPORTED CHEESES

paired with seasonal fruits and nuts, with homemade croûtons

CHARCUTERIE PLATTER

cured meats, duck terrine, marinated vegetables

LOCAL VEGETABLE CRUDITES

baby broccoli, carrots, haricot vert, summer squash, teardrop tomatoes,
cucumber, radish, and cauliflower with a creamy artichoke pistou

CLASSIC FARE

SLICED FLANK STEAK

herb roasted flank steak sliced and served with house-made rolls,
chimichurri and cucumber

LOUISIANA SHRIMP RAVIGOTE

with a creole mustard ravigote sauce, shaved fennel
and microgreens served in a glass cup

ROASTED FINGERLING POTATOES

served warm and tossed with sautéed onion and dijon vinaigrette

GRILLED ASPARAGUS

drizzled with a balsamic reduction and finished
with shaved parmigiano reggiano

A TASTE OF NEW ORLEANS

CORN CAKE WITH LOUISIANA LUMP CRAB

with louisiana lump crab meat and mirlition slaw tossed in a lime
vinaigrette sautéed spinach and bbq shrimp

Stations

NEW ORLEANS FAVORITES

JAMBALYA CAKES WITH BBQ SHRIMP

savory seafood jambalaya cakes topped with
sautéed spinach and bbq shrimp

GRILLED PORK LOIN WITH LOUISIANA SUMMER VEGETABLES

roasted over a wood burning fire and stuffed with summer vegetables

TOMATO AND MOZZARELLA SALAD

with fresh mozzarella, basil, and extra virgin olive oil

CHEDDAR BISCUIT



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CRAB MEAT TIMBALE

with our creole ravigote dressing and avocado relish resting on a gaufrette

LOBSTER CORN DOG

served with a passion fruit aioli

MINIATURE GRILLED CHEESE

with explorer cheese and fig compote grilled on sourdough bread

JERK CHICKEN

served on a plantain chip with mango chutney

DUCK CONFIT ON A GRIT CAKE

topped with a sherry herb gastrique

SMOKED SALMON PANINI

finished with choupique caviar and creme fraiche

ROASTED MUSHROOM TART

with gruyère cheese encased in a flaky pastry

ANTIPASTO

DOMESTIC AND IMPORTED CHEESES

paired with seasonal fruits and nuts, with homemade croûtons

CHARCUTERIE PLATTER

house-made pate de champagne and cured meats, duck terrine, marinated vegetables

LOCAL VEGETABLE CRUDITES

baby broccoli, carrots, haricot vert, summer squash, teardrop tomatoes, cucumber, radish, and cauliflower with a creamy artichoke pistou

CHEESE STRAWS

crispy spiced pastry with parmesan and gruyère cheese

CLASSIC FARE

OVEN ROASTED BEEF TENDERLOIN

served with rosemary aioli, horseradish sauce and creole mustard

PECAN CRUSTED GULF FISH

with corn maque choux and tabasco beurre blanc

CAULIFLOWER GRATIN

layered with gruyère cheese and baked to a golden brown

GRILLED ASPARAGUS

drizzled with a balsamic reduction and finished with shaved parmigiano reggiano

BABY GREEN SALAD WITH STRAWBERRIES AND CHEVRE

a bed of mixed baby greens accompanied by poached figs, pistachios, grapes and feta cheese with a fig vinaigrette

Stations

A SEAFOOD TASTING

CRAB & CELERY ROOT REMOULADE

served in individual glasses and topped with pink peppercorns

AHI TUNA CORNETTES

with papaya salsa topped with wasabi caviar

BEET CURED GRAVLAX TARTARE

served on a johnny cake and topped with herb creme fraiche

LOUISIANA FAVORITES

LOUISIANA COCHON DE LAIT

with whole grain mustard, purple onion confit, homemade rolls and house-made pickles

JAMBALAYA CAKES WITH BBQ SHRIMP

topped with sautéed spinach

TEARDROP TOMATO SALAD

topped with chevre and homemade buttermilk dressing

GRILLED VEGETABLES

yellow squash, zucchini, eggplant, asparagus with pesto

Price per guest: \$155 – reception only, \$170 – ceremony and reception
Inclusive of call bar, event staff, and tax, based on 200 guests, 3 hour reception