



N'TINI'S CATERING

MARIGNY

Hors D'oeuvres on Display

(Select One)

Season Fruit and Domestic Cheeses
Seasonal Vegetable Tray
Smoked Salmon Dip with Crostini
Caprese Skewers
Chicken Salad Wraps

Butler Passed Hors D'oeuvres

(Select Two)

Mozzarella and Tomato Bruschetta
Pulled Pork Wontons with Mango Salsa
Sesame Chicken Fingers with Thai Chili Sauce
Seafood Stuffed Mushrooms with Parmesan Cheese
Mini Crab Cakes with Remoulade Sauce
Mini Beef Wellington

Soups, Salads and Accompaniments

(Select Two)

Red Bean Crawfish Soup
Chicken and Sausage Gumbo
Turtle Soup
Acadian Salad
Caesar Salad
Shrimp Pasta Salad
Crawfish Cornbread Dressing
Green Beans with Toasted Almonds
Seasonal Sautéed Vegetables



Entrees

(Select Two)

Mini Pork Osso Bucco
Grilled Chicken N'Tini topped with Crawfish Cream Sauce
Slow Roasted Pork Tenderloin with Roasted Garlic and Pancetta
Shrimp & Corn Grits
Slow Roasted Pulled Pork & Corn Grits
Crawfish Etouffee with Herb Rice

Desserts

(Select One)

New Orleans Bread Pudding with Praline Rum Sauce
Toffee Gooey Butter Cake

Carving Stations

(Select One)

Beef Brisket
Braised Pork Loin
Roasted Turkey
Baked Ham
Prime Rib
Beef Tenderloin

(All carving stations come with fixings & rolls)

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Prices are based per person for a 3 hour event and do not include tax and gratuity.
Prices are subject to change



Bar Packages

Beer & Wine

Abita Amber
Budweiser
Bud Light
Coors Light
Corona
Miller Light
Michelob Ultra

Premium

Beer & Wine
Tito's Handmade Vodka
Jack Daniels
Bacardi Light
Sauza Tequila
Tanqueray
Dewars

Chardonnay
Pinot Grigio
Merlot
Cabernet
Pinot Noir
White Zinfandel

Platinum

3 Select Martinis
Beer & Wine
Ketel One
Crown Royal
Captain Morgan
Patron
Bombay Sapphire
Chivas

General Beverages

Coffee Station

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