

The Tiffany Room/Chiffon Caterers
504-279-1880 www.tiffanyroom.com

2005 Reunion Package/3 Hours

Full Service Open Bar

Vodka, Gin, Rum, Bourbon, Scotch, Amaretto, Peach Schnapps, Coffee Liqueur, White Zinfandel, Chardonnay, Lite Beer, Sodas, Juices, Mixers, all appropriate fruit garnishes

Passed Hors'd'ouvres

Signature items include:

Our famous Overstuffed Finger Sandwiches, Mini-Muffulettas, Marinated Fried Chicken, Oysters Bordelaise, Marinated Crab Fingers, Marinated Fried Catfish, Oyster Patties

Also included is a selection which rotates from amongst the following:

Crawfish Pies, Spinach and Artichoke Pies, Assorted Mini-Quiche, Crab Pies, Fried Crab Claws, Fried Oysters with Creole Tartar Sauce,

Also included:

Cake credit from Sugar N Spice Bakery

Cake cutting and packaging

All staffing, servers, bartenders, bussers, security, etc.

Setup, Cleanup, Linens

All foods are prepared in house, fresh for every single event. We use only the finest and freshest ingredients, including fresh Louisiana sea foods and freshly made gourmet meats and sausages. Some items are seasonal due to availability. Substitutions may be made for unavailable items. New items are constantly added to assure a wide and unique variety of foods.

Additional Items also available:

Premium Brand Open Bar \$5.00 per guest

Dessert Station \$2.00 per guest

Coffee/Tea Station \$1.50 per guest

Irish coffee & Dessert Station \$3.00 per guest

Champagne Service \$2.00 per guest