

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

2005 Wedding & Anniversary Package/3 Hours

**Absolutely the finest reception package offered anywhere
in the entire Metro New Orleans area!**

\$21.95 per person 100-150 guests
\$20.95 per person 150-200 guests
\$19.95 per person 200+ guests

Full Service Open Bar

A Complete selection of alcoholic and non-alcoholic beverages to please everyone:
Vodka, Gin, Rum, Bourbon, Scotch, Amaretto, Peach Schnapps, Coffee Liqueure, White Zinfandel,
Chardonnay, Lite Beer, Sodas, Juices, Mixers, all appropriate fruit garnishes

Passed Hors'd'ouvres

Our foods are absolutely the best! Prepared fresh in our own kitchens for every event. *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, Ham and Swiss Mini Croissants, Spinach and Artichoke Pies, Mini Stuffed Crabs, Assorted Mini-Quiche, Crab Pies, Fried Crab Claws, Italian Sausage in Red Gravy, Blackened Catfish Nuggets, Bacon Wrapped Shrimp, Broiled Scallops, Bbq Shrimp, Spicy La. Meat pies, Fried Oysters with Creole Tartar Sauce, *(new items are constantly added to assure variety)*

Entrée Station

(One serving per person)

Choice of one entrée and one soup: Smoked Andouille Sausage Jambalaya, Crawfish Lola: Creole Crawfish Pasta, BBQ Crawfish Pasta, (made with Louisiana crawfish!) Pasta Jambalaya, Our signature Corn and Louisiana Blue Crab Bisque (absolutely the best!), Stuffed Artichoke Soup, Corn and Shrimp Bisque, Oyster and Artichoke Soup, Creole Cream of Crawfish

Also included:

Cake credit from Sugar N Spice Bakery
Cake cutting and packaging
All staffing, servers, bartenders, bussers, uniformed police detail

Deluxe Package also includes the following: (in addition to all above items)

An expanded buffet line featuring a hand carved prime rib station, Absolutely the best prime rib you or your guests will ever have! Our legendary slow cooked prime rib, hand carved to order for your guests, served with our own creamed horseradish, au jus and specially baked White Mountain rolls, our own spinach and artichoke dip with toast points and our fresh Louisiana marinated crab claws.

A custom decorated buffet station with fresh greenery and flowers; and to make it truly unique, an elegant custom made ice carving, set in a fresh fruit display along with our custom frosted grapes and seasonal fruits. Also towards the end of your celebration, as the cake is being passed we serve a custom blended frozen cappuccino.

Add \$6.00 per person 150-200 guests & Add \$5.00 per person 200+ guests