



Phone: 318.445.4358
SpiritsCenla.com
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Hors d'oeuvre Package Ideas

SPIRITS OFFICE

Sliced Fresh Fruit with Fresh Fruit Coulis
Choice of two Finger Sandwiches:
Chicken Almondine
Grilled Chicken Pesto
Smoked Ham & Orange Marmalade
Shaved Brisket with onion jam
Cucumber & Borsin Cheese

Choice of two Dips:
(Served with table Water Crackers)
Corn Crab & Green Chili
Spinach Gratin
Shrimp in Basil Mayonnaise
Spirits Salsa & freshly fried Chips
Spirits Queso & freshly fried Chips
Add \$3.00 for all seafood
\$24.00 per person ++

SPIRITS COCKTAIL

Sliced Seasonal Fruit with fresh Fruit Coulis
Assorted Cheeses with Table Water Crackers
Grilled Vegetable Crudite with Verde Dipping Sauce

Nachitoches Meat Pies
Basil Pesto Shrimp Cheese Cake with Table Water Crackers
Cold Spinach And Artichoke Dip
Choice of two Finger Sandwiches:
Chicken Almondine
Grilled Chicken Pesto
Smoked Ham & orange Marmalade
Shaved Brisket with Onion Jam
Cucumber & Borsin Cheese

Chicken Fettucini
Spiral Cut Honey Ham with freshly baked rolls & condiments
\$26.00 per person++

ALEXANDRIA SPIRITS

Sliced Fresh Fruit with fruit Coulis
Baked Brie with peach preserves & candied Pecans
Served with toasted rounds
Louisiana Crawfish Parmesan Dip
Spinach Gratin Dip
Served with toasted rounds
Louisiana seafood pasta
Spinach Madeline Stuffed Mushrooms
Orange – cranberry glazed pork loin with freshly baked
split rolls and pepper jelly sauce
\$35.00 per person++

THE SPIRITS SPREAD

Sliced Fresh Fruit with Fresh Fruit Coulis
Baked Brie Milanese
Grilled Vegetable Crudités with Red Wine Vinaigrette
Corn Crab & Green Chili Soufflé
Goats Cheese Terrine with Basil Pesto and
Roasted red bell peppers
Shrimp Shooters with Spirits Cocktail & Remoulade sauces
Mini Adobo Pulled Pork Sliders
Seafood Martinis
Louisiana Crawfish Catherine with mini Penne Regatta
BBQ North Atlantic Salmon with chopped egg,
Spirits pickles, with Verde sauce
Sliced Beef Tenderloin in Veal demi with freshly baked split
rolls and horseradish sauce
\$45.00 per person ++

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SPIRITS GOLD STANDARD

Butlered Hors d'oeuvres

Mini Crab Cakes with Spirits Remoulade
Pan Fried Dumplings with Soy Ginger Dipping Sauce

Chilled

Sliced Fresh Fruit with Fresh Fruit Coulis
Grilled Vegetable Crudite with Spirits Verde Vinaigrette
Pheasant & Mission Fig Pate with Pistachios with buttered
toasts Shallot confit, Cornichon relish, and grain mustard
Terrine of Chevre Cheese, Roasted red bell pepper, and
basil-pecan pesto with buttered toasts and roasted tomato jam
Champagne Poached North Atlantic Salmon with egg,
cornichon, capers, onion and dill cream

Hot

Spinach & Artichoke Gratin
Corn Crab & Green Chili Soufflé
Crawfish Katherine
Sliced Roast Beef Tenderloin in wild mushroom
dimi with split rolls & horseradish sauce
Citrus glazed Spiral Bone in Ham with split rolls and
Spirits Mustard Sauce
Seafood Primavera Chefs Station
Rosemary roasted Turkey with split rolls and
pepper jelly sauce

Sweets

Pecan Amalie
White Chocolate covered Crème Brulee Bread Pudding
Petit Fours
Baby Dobash
\$68.00 per person ++

*All Hors d'oeuvres packages include china, silver, platters and Chaffing dishes. ++ Indicates 20% labor charge & 9% sales tax
Custom Cocktail reception menu planning from our extensive menus is available at no extra charge,
ask your Spirits representative for details, 318.445.4358.*



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BUTLERED HORS D'OEUVRES

Choice of two for first hour of your reception
\$4.00 per person ++

Mini Crab Cakes with Spirits Remoulade
Pan Fried Dumplings with soy ginger dipping sauce
Artichoke & Shrimp Cheesecakes
Asparagus with Asiago in filo
Seafood stuffed mushrooms
Champagne Poached Salmon Canapés

Chef Stations

Please ask your Spirits Representative for pricing & details

Carving Stations

Beef Tenderloin
Prime Rib
Rosemary Roasted Turkey
Roast Pork Loin
Beef Wellington
Salmon en Croute

Pasta Stations

Shrimp Primavera
Shrimp Alfredo
Chicken Alfredo
Crawfish Catherine
Meatballs & Marinara

Raw Bar

A grand display of ice chilled Seafood,
raw and fully
prepared to include:

Oysters, Shrimp, Clams, Crabs, Lobster, Sashimi,
Ceviche & Calamari. With Shallot Vinaigrette,
Spirits Cocktail sauce, Lemon and Lime wedges, Horseradish

BEVERAGE PACKAGES

All package pricing is based on a 50 person,
& 3 hour minimum

Beer & Wine Open Bar

Domestic Bottled Beer
Red wine, White Wine, & Champagne
Soft Drinks
\$13.00 per person ++

Call Brand Open Bar

Domestic Bottled Beer
Red Wine, White Wine, & Champagne
Absolute, Jack Daniels, Dewar's, Bacardi, Tanqueray
Soft Drinks
\$19.00 per person ++

Premium Open Bar

Select Red Wine, White Wine, & Champagne
Makers Mark, Grey Goose, Bombay Sapphire, Glenlivet,
Crown Royal, Bacardi Silver
Soft Drinks
\$24.00 per person ++

Specialty Bars

Ask your Spirits Representative for pricing & details

Signature Mixology Bar

Martini Bar
Margarita Bar
Coffee Bar
Butlered Champagne

Pricing includes glassware, ice, cocktail napkins,
mixers, & bar fruit
++ indicates 20% service charge and 9% sales tax not
included.