



-A La Carte Reception-

All reception menu prices are based on 50 person minimums unless otherwise priced.

A La Carte

Traditional Party Sandwiches (per fifty)

Baked Honey Ham, Roast Beef, Turkey, & Cheese Finger Sandwiches	\$50.
Egg, Tuna and Chicken Salad Finger Sandwiches	\$70.00
Messina's Famous Cocktail Muffulettas	\$80.00
New Orleans Style Cocktail Po-Boys	\$100.00

Cocktail Crossiants (per fifty)

Assorted Chicken Salad, Tuna Salad, Egg Salad	\$60.00
Assorted Honey Ham, Roast Beef and Turkey Croissants with Cheese	\$65.00

Tortilla Pinwheels (per fifty)

Turkey & Cheddar, Ham & Swiss, Roast Beef & American with cream cheese on flour tortillas	\$50.00
Assorted Deluxe Wheels	\$65.00
Turkey & Cheddar on spinach tortilla with herb cream cheese	
Ham & Swiss on sundried tomato tortilla with walnut pesto	
Carne Asada on Southwest tortilla with smoked spiced cream cheese	
Grilled Vegetables on spinach tortillas with hummus	

Cold Hors D'Oeuvres (per fifty)

Messina's Italian Stuffed Artichoke Balls	\$40.00
New Orleans Deviled Eggs	\$42.50
Assorted Bruschetta	\$75.00
Goat cheese canapés with sweet peppers	\$92.50
Garlic & lemon herb marinated Blue Crab Claws	Market Price
Smoked Salmon on brioche toast with dill Dijon	\$150.00 per side
Endive stuffed with blue cheese and walnuts	\$70.00

A La Carte Refreshments

Hot Hors D'Oeuvres (per fifty)

Beef or Chicken Kabobs served on wooden skewers	\$85.00
Cocktail Crawfish Pies	\$75.00
Cocktail Meat Pies	\$70.00
Louisiana Crab Cakes with Remoulade Dip	\$85.00
Louisiana Crawfish cakes with green onion remoulade	\$85.00
Crabmeat au Gratin served in Pastry Shell	\$95.00
Fried Chicken Drumettes	\$75.00
Hush Puppies	\$45.00
Andouille Sausage en Croute	\$70.00
Assorted Cocktail Quiche	\$75.00
Messina's Famous Cocktail Meatballs Marina	\$80.00
Spanakopita	\$75.00
Crabmeat Stuffed Mushrooms	\$90.00
Chicken Tenders with BBQ Dip	\$75.00
Fried Catfish Strips with Tartar Sauce	\$90.00
Fried Oysters with Cocktail Sauce	market price
Crab Rangoon with Asian dipping sauce	\$95.00
Sea Scallops wrapped in bacon	\$165.00
Blue Cheese & Walnut layered in phyllo	\$92.50



-Reception Displays-

All reception menu prices are based on 50 person minimums unless otherwise priced.

Vegetarian spring rolls with spicy red pepper sauce	\$65.00
Fried Ravioli with marinara sauce	\$80.00
Fried Artichoke Hearts with Lemon Aioli	\$70.00

Hot & Cold Dips (serves approximately 40 guests)

Spinach and Artichoke Dip with Garlic Rounds	\$70.00
Crab Dip with Garlic Rounds	\$100.00
Crawfish Au Gratin Dip with Garlic Rounds	\$90.00
Roasted Garlic Dip	\$50.00
Hummus with pita	\$48.00
Baba Ganoush with pita	\$50.00
Pineapple Salsa with Tortilla Chips	\$48.00

Salads (serves approximately 40-50 guests)

Classic Caesar	\$135
Pecan Feta with strawberries served with light balsamic vinaigrette	\$140
Romaine's Bacon & Blues with cherry tomato, bacon, and blue cheese	\$140
Messina's Italian Salad with romaine, olive salad, mozzarella, and pepperoncini	\$135
Muffeetta Pasta Salad topped with olive salad, salami, ham provolone and parmesan	\$160
Grilled Balsamic Vegetable Pasta Salad	\$160
Shrimp pasta salad with spinach, artichoke, sundried tomato, and feta	\$175
Creole Potato Salad (with or without bacon)	\$125

Soups (per gallon)

Chicken Andouille Gumbo	\$115
Seafood Gumbo	\$140
Corn & Crab Bisque	\$140
Chicken Corn Tortilla	\$120
Oyster Artichoke	\$150
Creamy Tomato Basil	\$115

Displays

Artisan Fruit & Cheese Platter with seasonal fruit and imported cheeses	\$125
Vegetable Crudite with peppercorn ranch	\$95
Herb Marinated Chilled Grilled Vegetable Platter	\$125
Antipasto with assorted pickled vegetables, olives, and Italian deli meats and cheese	\$125
Smoked Salmon with herb cream cheese, grilled bagels, and assorted condiments	\$145
Bloody Mary Ceviche with Tilapia, pickled okra, spicy bean, celery, and vodka	Market Price
Chilled Gulf Shrimp Cocktail	Market Price
Charbroiled Oysters with herb butter and bacon	Market Price

Chef Presentations

Chef's Carving Station of Top Round of Beef	\$14.00 per person
Chef's Carving Station Leg of Lamb	Market Price
Chef's Carving Station of Jack Daniels and Brown Maple marinated pork loin	\$15.50 per person
Chef's Carving Station of Root beer and brown sugar glazed ham with Creole mustard and pineapple jalapeno compote.	\$8.00 per person

-Reception Displays-

All reception menu prices are based on 50 person minimums unless otherwise priced.

Chef's Carving Station of Cajun Fried Turkey Breast With cranberry aioli	\$11.95 per person
Chef's Carving Station of Drunken Cochon	\$10.00 per person
Chef's Carving Station of Smoked Brisket	\$10.00 per person
<i>All above served with assorted fresh rolls and condiments</i>	
Chef's Pasta Station Sausage & Peppers	\$10.00 per person
Chef's Pasta Station Cajun Alfredo with blackened chicken	\$8.00 per person
Chef's Pasta Station Cajun Alfredo with blackened shrimp	\$10.50 per person
Chef's Pasta Station Chicken, spinach, artichoke (w/Alfredo or sundried tomato herb sauce)	\$8.50 per person
Chef's Pasta Station Shrimp, spinach, artichoke (w/ Alfredo or sundried tomato herb sauce)	\$11.50 per person
Chef's Pasta Station Portobello Primavera with roasted tomato olive oil sauce Add Shrimp or Grilled Chicken for additional cost	\$8.00 per person \$6.50/\$5.50 per person
Chef's Station of Chicken or Shrimp Quesadillas	\$5.50/6.50 per person
Cocktail French Pastries	\$3.95 per piece
Chocolate Dipped Fresh Strawberries	\$4.00 per piece
Fresh Baked Cookies	\$24.95 per dozen
Homemade Bread Pudding with Whiskey Sauce	\$70.00 per pan
Bananas Foster Station	\$8.00 per person
Assorted Miniature cakes and petit fours	\$7.00 per person

All station will require a \$100.00 fee for attendants.

A La Carte Refreshments

Assorted Soft Drinks	\$3.00 per can
Bottled Water	\$3.00 per bottle
Fresh Squeezed Lemonade	\$24.00 per gallon
Fruit Punch	\$24.00 per gallon
Iced Tea	\$28.00 per gallon
New Orleans Roast House Blend Coffee	\$60.00 per gallon



Alcohol Regulations

Ovations Food Services, as a licensee, is responsible for the sale and service of alcoholic beverages in accordance to the LA Liquor Control and licensing Act and Regulations. Therefore, in compliance with the law, all alcoholic beverages must be supplied and served by Ovations Staff. Ovations requires the right to request ID of all persons to verify their age and to refuse alcoholic beverages service to minors, intoxicated persons, or those who cannot produce a valid ID.

All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.