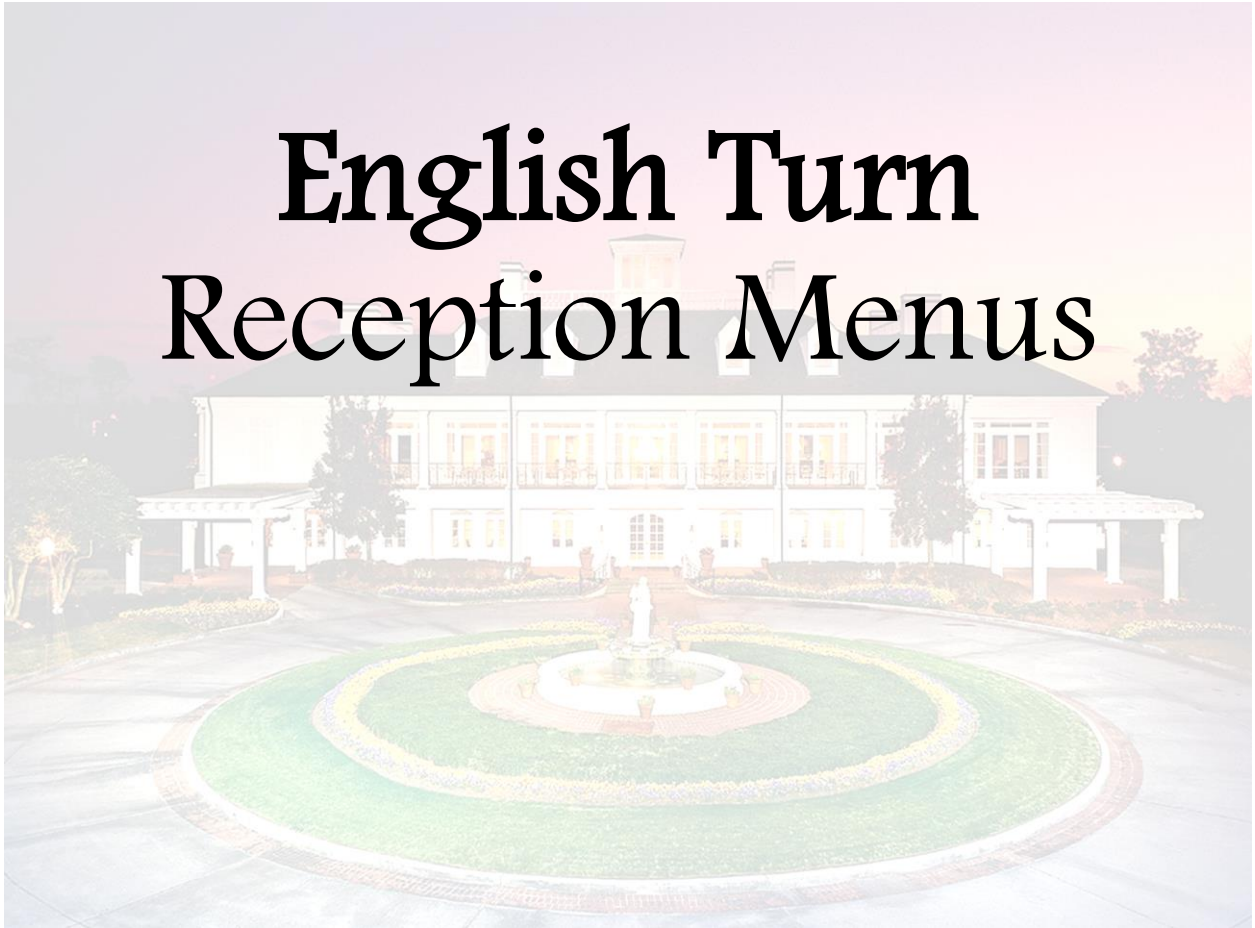




English Turn Reception Menus





Sterling Silver Package

Haydel's Bakery Cake Allowance

Hand Passed for the First Hour

Choose Six

Roasted Tomato & Basil Bruschetta • Buffalo Oysters • Spanakopita • Boudin Balls • Spring Rolls
Mini Meat Pies • Crab Rangoon • Thai Sesame Satay • Deli Sandwiches • Mini Crab Cakes • Mini Crawfish Pies

Chef Crafted Soups

Choose One

Baked Potato • Red Bean & Andouille • Tomato Basil Soup
Broccoli & Cheddar • Chicken & Andouille Gumbo

Chafing Displays

Choose Four

Blackened Chicken Alfredo • Chicken & Andouille Jambalaya • Spinach & Artichoke Dip • Cajun Dirty Rice
Garlic Whipped Mashed Potatoes • Mini Italian Style Meatballs

Refreshing Salads

Choose One

English Turn House Salad • Caesar Salad • Veggie Pasta Salad

Carving Station

Choose One

Roasted or Fried Turkey • Glazed Smoked Ham • Angus Beef Top Round • Garlic & Rosemary Roasted Pork Loin

Handcrafted Displays

Choose One

Grilled Vegetable Display • Fruit & Domestic Cheese • Fruit Display



Platinum Package

Haydel's Bakery Cake Allowance

Hand Passed for the First Hour

Choose Six

Roasted Tomato & Basil Bruschetta • Buffalo Oysters • Spanakopita • Boudin Balls • Spring Rolls
Mini Meat Pies • Crab Rangoon • Thai Sesame Satay • Deli Sandwiches • Mini Crab Cakes • Mini Crawfish Pies
Beef Satay • Stuffed Mushrooms • BBC Balls • Mini Muffalettas • Tuna Tartar • Crabmeat Devil Eggs

Chef Crafted Soups

Choose One

Baked Potato • Red Bean & Andouille • Tomato Basil Soup • Broccoli & Cheddar
Chicken & Andouille Gumbo • Corn & Crab Bisque

Chafing Displays

Choose Four

Blackened Chicken Alfredo • Chicken & Andouille Jambalaya • Spinach & Artichoke Dip • Cajun Dirty Rice
Garlic Whipped Mashed Potatoes • Mini Italian Style Meatballs • Three Potato Casserole • Veggie Pasta

Refreshing Salads

Choose One

English Turn House Salad • Caesar Salad • Veggie Pasta Salad • Chicken Pasta Salad

Carving Station

Choose Two

Roasted or Fried Turkey • Glazed Smoked Ham • Angus Beef Top Round
Garlic & Rosemary Roasted Pork Loin • Cochon de Lait

Handcrafted Displays

Choose Two

Grilled Vegetable Display • Fruit & Domestic Cheese • Fruit & Imported Cheese • Louisiana Charcuterie



Rose Gold Package

Haydel's Bakery Cake Allowance

Hand Passed for the First Hour

Choose Eight

Roasted Tomato & Basil Bruschetta • Buffalo Oysters • Spanakopita • Boudin Balls • Buffalo Oysters
Spring Rolls • Mini Meat Pies • Crab Rangoon • Thai Sesame Satay • Deli Sandwiches • Mini Crab Cakes
Mini Crawfish • Pies Beef Satay • Stuffed Mushrooms • BBC Balls • Mini Muffalettas • Tuna Tartare
Crabmeat Devil Eggs • Boiled Gulf Shrimp • Cheeseburger Sliders • Mini Monti Crisco • Filet Bites

Chef Crafted Soups

Choose Two

Baked Potato • Red Bean & Andouille • Tomato Basil Soup • Broccoli & Cheddar
Chicken & Andouille Gumbo • Corn & Crab Bisque • Seafood Gumbo

Chafing Displays

Choose Four

Blackened Chicken Alfredo • Chicken & Andouille Jambalaya • Spinach & Artichoke Dip
Cajun Dirty • Garlic Whipped Mashed Potatoes • Mini Italian Style Meatballs
Three Potato Casserole • Veggie Pasta • Crawfish or Shrimp Étouffée • Crawfish Pasta

Refreshing Salads

Choose Two

English Turn House Salad • Caesar Salad • Veggie Pasta Salad • Chicken Pasta Salad • Creole Potato Salad

Carving Station

Choose Two

Roasted or Fried Turkey • Glazed Smoked Ham • Angus Beef Top Round • Garlic & Rosemary Roasted Pork Loin
Cochon De Lait • Roasted Tenderloin • USDA Prime Rib • Steamship Round of Beef

Handcrafted Displays

Choose Two

Grilled Vegetable Display • Fruit & Domestic Cheese • Fruit & Imported Cheese • Louisiana Charcuterie



Beverage Service Options

House Brands

Jim Beam (Bourbon)
JW Dant (Scotch)
Gordon's (Vodka)
Gordon's (Gin)
Bocodor (Rum)
Seagrams's 7 (Blend)
Domestic Bottled Beer

Premium Brands

Jack Daniels (Whiskey)
Dewars (Scotch)
Absolut (Vodka)
Tanqueray (Gin)
Bacardi Light (Rum)
Crown Royal (Whiskey)
Jose Cuervo Gold (Tequila)
Domestic Bottled Beer

Prestige Brands

Crown Royal (Whiskey)
Gentlemen Jack (Whiskey)
Chivas & Dewars (Scotch)
Grey Goose (Vodka)
Bombay Sapphire (Gin)
Captian Morgan (Rum)
Jose Cuervo (Tequila)
Amaretto di Saronna
Domestic & Imported Bottled Beer

Additional Inclusions with All above Packages

House Chardonnay, White Zinfandel, Cabernet Sauvignon, House Champagne, & Soft Drinks

Wine and Domestic Beer Bar

With oft drinks and assorted juices

Unlimited Soft Drinks & Juice Bar

Bartender's Fee \$140.00

English Turn recommends 1 bartender per 75-100 guests

Prices include 20% service and 10.75% tax



English Turn Additions and Menu Enhancements

Customize your own reception by adding the following items to one of the previous menus:

New Orleans Cold Seafood Station

Jumbo Boiled Shrimp, Marinated Crab Claws, Mussels
With Lemons, Cocktail, Remoulade & Horseradish Sauces.
Placed in a pirogue garnished with lemons, peppers and seafood décor

Premium Carving Station (Select one of the following)

Prime Rib or Beef Tenderloin

New Orleans Po-Boy Station...

English Turn's Signature Station!

Choose Any Two:

Fried Shrimp, Catfish, Fried Oysters, or Patton's Hot Sausage
Served with dressings (lettuce, tomato, etc.) and condiments on the side
Served in a Mini Pirogue Boat

South of the Border Action Station

Custom-Built Fajitas and Tacos
Choose 2 Meats: Marinated Chicken, Beef, Shrimp, or Seasoned Ground Beef
Sautéed Bell Peppers and Onions, Guacamole, Sour Cream,
Sliced Jalapenos, Shredded Lettuce, Dices Tomatoes and
Our House Salsa with Corn and Flour Tortillas

Asian Wok Action Station

Master Chef will prepare fresh Asian Dishes for your guests!
Vegetables include: snow peas, carrots, bok choy, onions, bean sprouts, and water chestnuts
Choose from Chicken, Shrimp, or Beef
Add Teriyaki, Sweet Chili, or Soy sauces
Add Low Mein Noodles or Jasmine Rice to complete your dish!
Served in Traditional Chinese To-Go box and chop sticks!

Gourmet Pasta Station

Pasta Chef will prepare a pasta dish, to order, based on each individual guest's preference.
Station features chicken, shrimp and fresh vegetables
(Select pastas and sauces)
Fettuccini, Linguini, Rotini, Penne, Tri-Colored Rotini or Bow Tie
With Bolognese, Alfredo, or Pesto

Bananas Foster Dessert Station

Traditionally N^o Orleans
Louisiana Grown Bananas, Cinnamon, Sugar, and Rum
Ignited in front of your guests and topped with Blue Bell Vanilla Ice Cream

Gourmet Potato Bar

Yukon Gold Mashed Potatoes, Garlic Mashed Potatoes, or Baby Red Mashed Potatoes served in Martini Glasses with traditional & gourmet toppings

Gourmet French Fry Station

Golden Fried French Fries prepared with Garlic, Parmesan Cheese or Cinnamon Sugar Served in French Fry Sleeve

Gourmet Sushi Display

An assortment of fresh Sushi and Rolls With green wasabi, soy sauce and fresh ginger shavings

Petite Gourmet Sandwiches

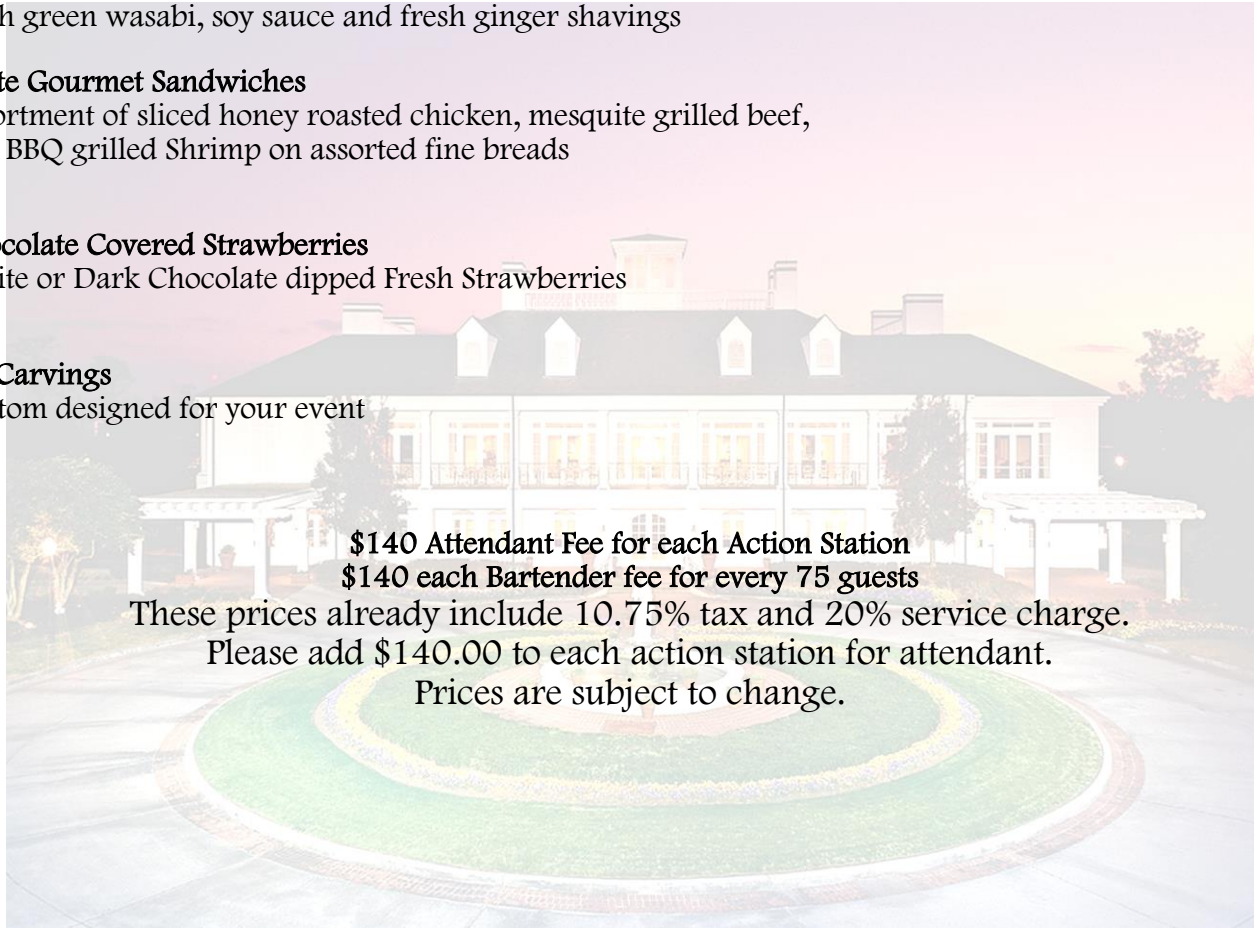
Assortment of sliced honey roasted chicken, mesquite grilled beef, and BBQ grilled Shrimp on assorted fine breads

Chocolate Covered Strawberries

White or Dark Chocolate dipped Fresh Strawberries

Ice Carvings

Custom designed for your event



\$140 Attendant Fee for each Action Station
\$140 each Bartender fee for every 75 guests
These prices already include 10.75% tax and 20% service charge.
Please add \$140.00 to each action station for attendant.
Prices are subject to change.

