



FOUR  
POINTS

BY SHERATON

.....  
French Quarter

WEDDINGS

# THE FRENCH QUARTER WEDDING RECEPTION MENU

An additional fee of \$5.00 per person for guarantees less than 50 guest. Reception packages are priced for three hours of service. After three hours, function extension labor will also apply. Based on 12 Hors d'oeuvres Per Person. All prices are subject to 10.45% sales tax & 21% gratuity. Menu prices are subject to change

## FRESH VEGETABLE CRUDITES

Fresh Seasonal Vegetables served with Blue Cheese, Ranch & Onion Dip

## DISPLAY OF IMPORTED AND DOMESTIC CHEESE

Garnished with Fresh Fruit, served with French bread and Crackers

## DELUXE FINGER SANDWICHES

To include Smoked Turkey, Baked Ham and Roast Beef

## COLD HORS D'OEUVRES - A choice of three

Crawfish Barquette  
Chicken, Guacamole Filo cup  
Gulf Shrimp atop Toast  
Cajun Seasoned Deviled Eggs  
Artichoke Hearts with Goat Cheese  
Feta & Sun Dried Tomatoes atop Focaccia Bread  
Melon with Prosciutto

## HOT HORS D'OEUVRES -A choice of three

Oysters Rockefeller  
Vegetable Spring Rolls  
Andouille Sausage en Croute  
Chicken Quesadilla  
Spinach & Feta Spanakopita  
Mini Beef Pie  
Fried Fish  
New Orleans Miniature Muffulettas  
Scallops Wrapped in Bacon

## PASTA

Cheese-filled Tortellini, Tri-Color served with Pesto Sauce or Bowtie Pasta served with Alfredo Sauces and Warm Garlic Bread

## CARVING STATION

Whole Roasted Rib eye Served with French Baguette Sauce

\$52.00 per person

A charge of \$75.00 per attendant required for the Pasta station and Carving Station will apply for a minimum of three hours and 50 guests. \$50.00 for each additional hour.

## ASK ABOUT OUR SPECIALTY DESSERTS!

# ON THE BAYOU WEDDING RECEPTION MENU

An additional fee of \$5.00 per person for guarantees less than 50 guest. Reception packages are priced for three hours of service. After three hours, function extension labor will also apply. Based on 18 Hors d'oeuvres Per Person. All prices are subject to 10.45% sales tax & 21% gratuity Menu prices are subject to change

## FRESH VEGETABLE CRUDITES

Fresh Seasonal Vegetables served with Blue Cheese, Ranch & Onion Dip

## DISPLAY OF IMPORTED AND DOMESTIC CHEESE

Garnished with Fresh Fruit, served with French bread and Crackers

## LOUISIANA SEAFOOD DISPLAY

Jumbo Gulf Shrimp on Ice  
Marinated Crab Claws  
Freshly Chucked Oysters on the Half Shell with Lemon, Remoulade and Cocktail Sauces

## HOT HORS D'OEUVRES -A choice of three

Louisiana Crab Cakes  
Creole Mustard  
Oysters Rockefeller  
Vegetable Spring Rolls  
Andouille Sausage en Croute  
Chicken Quesadilla  
Spinach & Feta Spanakopita  
Mini Beef Pie  
Chicken Teriyaki  
Brochettes  
New Orleans Miniature Muffulettas  
Scallops Wrapped in Bacon  
Fried Fish

## PASTA

Cheese-filled Tortellini, Tri-Color served with Pesto Sauce or Bowtie Pasta served with Alfredo Sauces and Warm Garlic Bread

## CARVING STATION

Whole Roasted Rib eye Served with French Baguette Sauce

\$72.00 per person

A charge of \$75.00 per attendant required for the Pasta station and Carving Station will apply for a minimum of three hours and 50 guests. \$50.00 for each additional hour.

## ASK ABOUT OUR SPECIALTY DESSERTS!