

AROMA

catering

Magnolia Package

Stations Menu

Select 4 passed hors d'oeuvres

Select 3 stations

At each station: white acrylic buffet plates, utensils, and napkins
white acrylic dessert plates and utensil roll-ups

-Hors d'oeuvres-

Barbecue Shrimp and Grits Shooters

Cognac Glazed Bacon Wrapped Shrimp

Hurricane Shrimp

served with a pineapple salsa

Crab Cakes

served with white remoulade

Crab and Shrimp Stuffed Mushroom

Artichoke, Spinach, and Ricotta Stuffed Mushroom

Caribbean Chicken

grilled chicken skewer with pineapple salsa

Duck Nuggets

bite size bacon wrapped duck
with pepper jelly sauce

Individual Charcuterie Cups

artful presentation on imported and
domestics meats, cheeses,
olives, berries, and vegetable

Bayou Beef Rolls

mango pepper marinated beef,
wrapped around green onions,
carrots, & bell peppers
served with a chimichurri sauce

Caprese Crostini

tomato, basil & mozzarella (V)

Creole Mushroom Duxelles

mushrooms, shallots, creole herbs (VG)

Montrachet Crostini

pesto, tomato, prosciutto, and chevre

Creole Deviled Eggs

hardboiled egg white shells stuffed with a yolk mixture
of smoked ham, olive tapenade and green onions

Muffuletta Puffwheels

a blend of salami, ham, mortadella, cheese, and olive
relish melted in a puff pastry shell

Prosciutto & Gruyere Puffwheels

a blend of prosciutto, gruyere cheese, and herbs
melted in a puff pastry shell

-Stations-

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Sissy Strut

Summer Salad

array of mixed greens topped with fresh seasonal berries, bleu cheese, and candied pecans served with our homemade pepper jelly vinaigrette

Chicken Roulades

boneless chicken breast stuffed with chevre and spinach topped with a white wine, mushroom, and shallot sauce served with penne pasta

Iko Iko

Beef Brisket

served with caramelized onions, red onions, tomatoes, pickles, tomatoes, mayo, horseradish mayo, and wedged pistolettes

Chicken and Andouille Gumbo

served with white rice or potato salad

Muffuletta Pasta Salad

When the Saints Go Marching In

Mediterranean Display

includes hummus, feta cheese, kalamata olives, stuffed grapes, marinated vegetables, fresh vegetables, and tzatziki sauce

Mediterranean Bar

served with chicken shawarma, rice, orzo pasta, pita bread, tzatziki, cucumbers, and kalamata olives

Vegetable Medley

asparagus, summer squash, artichoke hearts and mushrooms

Fishwater

New Orleans Seafood

Boiled Shrimp, Crawfish Pies, Crawfish cheesecake bites and Crab Cakes served with white remoulade and cocktail sauce

Crescent City

Fresh Fruit and Cheese Display

with a pecan baked brie, bread and crackers

Antipasto and Charcuterie

cured meats, prosciutto wrapped asparagus with balsamic reduction, marinated vegetables.

Fig and Chevre

served on flatbread

Caprese Crostini

tomato, basil & mozzarella

Mottrachet Crostini

pesto, tomato, prosciutto & chevre

Olive Tapenade Crostini

mixture of chopped olives and garlic

Decatur Street Boogie

Mixed Grill

choose up to 5 from the following:

beef filet, smoked beef brisket, chicken breast, duck breast, herb encrusted pork loin, smoked turkey, smoked salmon, blackened redfish, seared ahi tuna, grilled shrimp, blackened catfish, grilled vegetables, andouille, smoked, or Italian sausage served with various sauces, rolls, and butter

Aroma Catering

400 E. William David Pkwy Metairie, La 70005

504.833.2120

aromacateringnola.com

We offer free tastings for two people, Monday through Friday between 10:00 am and 2:00 pm. Schedule your appointment so you can get a real-time taste!

Contact: liz@aromanola.com

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