



Orchid Package

select 3 passed hors d'oeuvres
fresh fruit display
select 1 salad
select 1 display
select 2 accompaniments
mixed grill
white acrylic buffet plates and utensil roll-ups
white acrylic dessert plates and utensil roll-ups

-Passed Hors d'oeuvres-

Barbecue Shrimp and Grits Shooters

Cognac Glazed Bacon Wrapped Shrimp

Hurricane Shrimp (GF)
served with a pineapple salsa

Crab Cakes
served with white remoulade

Chickpea and Artichoke Cakes(V)

Crab and Shrimp Stuffed Mushroom(GF)

Artichoke, Spinach, and Ricotta Stuffed Mushroom

Caribbean Chicken(GF)
grilled chicken with pineapple salsa

Duck Nuggets(GF)
bite size bacon wrapped duck
with pepper jelly sauce

Individual Charcuterie Cups(GF)
artful presentation on imported and
domestics meats, cheeses,
olives, berries, and vegetable

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

Portobello Steak Sliders (V)
marinated portobello steaks
and caramelized onions
topped with fresh arugula and basil vegan aioli

Chargrilled Beef Sliders
cheddar, bacon & onion jam, and creole mayo

Crawfish Cheesecake Bites (GF)
savory blend of creole spices and cream cheese with
crawfish baked with parmesan crust and topped with
white remoulade sauce

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 pasty shell

Bayou Beef Rolls(GF)



-Salads-

Summer Salad

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

Arugula Salad

arugula, chevre, pears, and walnuts served with homemade pepper jelly vinaigrette

Caesar Salad

with oversized croutons and grated cheese served with Caesar dressing

Tossed Green Salad

chopped green leaf, tomato, cucumber, and sweet bell pepper served with your choice of dressing

-Displays-

Crudité Display(GF,V)

artful presentation carrot, cauliflower, broccoli, tomato, cucumber, and cheese stuffed cherry tomatoes served with hummus, ranch dressing, and cilantro dip in a bread bowl(not GF)

Imported and Domestic Cheese Tray(GF,V)

pecan praline baked brie en croute, cheddar, swiss, provolone, pepper jack, montrachet, drunken goat, sage debry, and a port cheese garnished with fruit served with gourmet crackers

Charcuterie Board(GF)

artful presentation of imported and domestic meats and cheese
blend of marinated and fresh vegetables

Mediterranean Platter

hummus, feta cheese, kalamata olives, stuffed grapes, marinated vegetables, fresh vegetables, and tzatziki sauce served with pita bread

-Accompaniments-

AROMA

catering

Crab and Corn Bisque

Chicken and Sausage Gumbo

served with white rice or potato salad

Seafood Gumbo

served with white rice

Grilled Vegetables (GF)

portobello mushrooms, sweet bell peppers, zucchini, squash, eggplant, asparagus, and red onions
served with pesto aioli dipping sauce

Mashed Potato Bar

served with butter, sour cream, shredded cheese,
green onion chives, mushrooms, and gravy

Mac and Cheese Bar

served with gruyere, shaven parmesan, cheddar, bacon pieces, and chives

Chicken and Tasso Pasta

grilled chicken and penne pasta tossed in a smoked tasso creole cream sauce

Barbecue Shrimp and Grits

sautéed Louisiana shrimp in a worcestershire spiked butter sauce

Chicken, Crawfish or Shrimp Creole Pasta

tossed in creole cream sauce

-Mixed Grill-

Depending on the number of attendees you may choose up to 5 meats
Beef Filet, Smoked Beef Brisket, Chicken Breast, Herb Encrusted Pork Loin,
Smoked Turkey, Smoked Salmon, Blackened Red Fish, Grilled Shrimp,
Blackened Catfish, Andouille, Smoked Sausage, or grilled vegetables
served with various sauces, rolls, and butter

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!

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