

# RALPHS ON THE PARK

## SIP AND SOCIALIZE PARTY MENU



### HORS D'OEUVRES

*Price per tray of 12 pieces - Please select up to 4 options*

**Fried Louisiana Oysters** remoulade, tomato jam \$36.00 DF

**Crab\* Cakes** green onion aioli \$36.00

**Pepper Jelly Glazed Gulf Shrimp** \$24.00 DF GF

**Smoked Salmon** capers, cornichon, roasted garlic, whipped cream cheese \$21.00 GF

**Grilled Brie Sandwich** apple chutney \$18.00

**BLT** tomato jam, bacon, seasonal greens, avocado mousse \$18.00 DF

**Sesame Chicken** pecan, sesame, mumbo sauce \$21.00 DF

**Boudin Balls** with roasted garlic and warm pepper jelly \$21.00

**Creole Shrimp Salad on Endive** \$18.00 GF

**Eggplant Sticks** with green onion aioli \$15.00 DF

*\*Will be prepared with Crawfish when in season*

### TABLE DISPLAYS

#### **Cheese Board**

Selected cheeses, fresh fruit, seasonal chutney, crackers and French bread

Small (20-25 guests) \$100

Large (40-50 guests) \$200

#### **Charcuterie and Cheese**

Selected cheeses, fresh fruit, hogs head cheese and sausages, pickled vegetables, marinated olives, chutney, crackers and French bread

Small (20-25 guests) \$180

Large (40-50 guests) \$360

#### **Crudités Display**

Seasonal selection of fresh vegetables

Ranch dipping sauce, pickled vegetables

Small (20-25 guests) \$60

Large (40-50 guests) \$120

#### **Mini- Po-Boys**

assorted turkey, ham and roast beef po-boys 'dressed' DF

Small Tray (50) \$55

Large Tray (100) \$110

\*\*\* Menu items and pricing are subject to change\*\*\*  
10.2% sales tax and 20% service charge will be added to the final bill