

Rendezvous

DINING + CATERING + EVENTS WEDDING PACKAGES

\$50 PACKAGE

- 1 Standard Carving Station
- 10 Hor d'Ouvres (5 passed for first hour)
- 6 Buffet Items
- 6 Cocktail Display Items
- Soup Station (2 soups)
- House Bar
- Coffee Station
- Bridal Party Champagne Toast

\$45 PACKAGE

- 8 Hor d'Ouvres (4 passed for first hour)
- 6 Buffet Items
- 4 Cocktail Display Items
- Soup Station
- House Bar
- Coffee Station
- Bridal Party Champagne Toast

\$38 PACKAGE

- 4 Hor d'Ouvres
- 4 Buffet Items
- 3 Cocktail Display Items
- House Bar
- Coffee Station
- Bridal Party Champagne Toast

Please feel free to request any items that are not on our menu. We will do our best to satisfy any needs to make your day a memorable one. We look forward to working with you!



MENU

HOR D'OEUVRES

- Fried Catfish w/ Tartar Sauce Coconut Shrimp
- Party Wings
- Sesame Seed Chicken
- Duck or Chicken Quesadillas Thai Shrimp
- Shish-Ka- Bobs (Chicken, Beef, Shrimp)
- Fried Oysters with Tartar Sauce
- Mini Muffalattas
- Mini Club Sandwiches Crawfish Pies
- Mini Meat Pies
- Seafood Stuffed Pastry Shell Deviled Eggs
- Stuffed Mushrooms with Crawfish Supreme Sauce
- Crawfish Stuffed Chicken Breast
- Ribeye Steak Bites
- Stuffed Jalapeno Peppers
- Boudin Balls
- Mini Egg Rolls with Sweet & Sour Sauce
- Crab Cakes with Spinach Florentine Sauce
- Pecan Encrusted Catfish with Praline Sauce
- BBQ Shrimp on a Stick
- Bruschetta (Variety)
- Blackened Shrimp & Pineapple with Mojito Sauce in a Filo Cup
- Bacon Wrapped Green Beans
- Spinach & Artichoke Stuffed Mushrooms
- Praline Chicken or Catfish
- Andouille Stuffed Chicken Breast
- Bacon Wrapped Chicken
- Boudin Balls

PREMIUM HOR D'OUVRES

+\$1.50

- Bacon Wrapped Shrimp
- Bacon Wrapped ScallopS
- Crab Fingers
- Bacon Wrapped Tenderloin
- Oyster en Brochette
- Crab Stuffed Mushrooms
- Fried Duck Tenderloin w/ Cajun Bacon Sauce

+\$3

- Fried Frog Legs
- Fried Soft Shell Crabs
- Blackened Red Snapper
- Charbroiled Oysters
- Sesame Tuna w/ WonTon



MENU

MAIN BUFFET

- Chicken, Sausage, Pork Jambalaya
- Pastalaya
- White Beans
- Crawfish Etoufee
- Shrimp Fettuccini
- Beef or Eggplant Lasagna
- Bayou Cajun Pasta
- Chicken & Shrimp Orleans
- Chicken & Andouille Pasta
- Seafood Pasta
- Shrimp Pesto
- Crawfish Monica
- Chicken or Shrimp Alfredo
- Smothered Corn
- Green Bean Casserole
- Roasted Potatoes
- Potatoes Au Gratin
- Red Beans & Rice

SOUPS

- Chicken & Sausage Gumbo
- Shrimp & Corn Soup
- Baked Potato Soup
- **PREMIUM SOUPS +\$2**
- Smoked Duck and Andouille Gumbo
- Seafood Gumbo

CARVING STATIONS

- Pork Roast
- Turkey Breast
- Honey Ham

PREMIUM CARVING STATIONS

- Steamship mkt
- Prime rib 8
- Smoked / Fried Turkey 5
- Porkloin 5
- Beef Tenderloin 10
- Brisket 5
- Smoked Salmon 8

SPECIALTY STATIONS

- Pasta 5
- Cochon de Lait mkt
- Smoked redfish mkt
- Sushi 8
- Grilled Cheese 3
- Baked/Mashed Potato 3
- All American 5
- Hibatchi 8
- Omelet 3
- Caribbean 6
- Mongolian BBQ 7
- Pancake / Waffle 3
- Fajita / Taco 4
- Oyster bar 8
- Beignet / Biscotti 3
- Gulf Grill 7
- Gumbo / Soup station 3



MENU

COCKTAIL

- Italian Meatballs (BBQ, Swedish, Honey)
- Cocktail Smokies
- Fried Drumettes
- Cheese Display
- Charcuterie Display
- Finger Sandwiches
- Fruit Display
- Ham & Cheese Nibbles
- Mini Muffelattas
- Mini Clubs
- Spinach & Artichoke Dip
- Queso
- Shrimp Mold

PREMIUM COCKTAIL ITEMS

+\$2.5

- Lump Crabmeat on Tortillas w/ Pesto
- Lobster Wonton w/ Avocado Sauce
- Cocktail Shrimp
- Tuna Tar Tar w/ Mango Salsa
- Crab Dip
- Shrimp Remoulade

HOUSE BAR

- Smirnoff Vodka
- Bench Mark Bourbon
- J&B Scotch
- Torado Tequila
- Beefeater Gin
- Amaretto
- Capt. Morgan Rum
- House wine (1 White 1 Red)
- Domestic Beer

PREMIUM BAR

+\$4

- Absolute Vodka
- Crown Royal
- Jack Daniels
- Chivas Regal
- Tanqueray
- Malibu
- Bombay Sapphire Gin
- Bacardi Rum
- Jose Cuervo Tequila
- House wine - 2 White 2 Red
- Domestic Beer
- Bottled Beer +\$3



TERMS & CONDITIONS

Packages are based on a standard wedding reception of 4 hours and 250 guests. Client will provide final head count 14 days from event. A \$500 nonrefundable deposit is required to book the date, the deposit will go towards your final bill. All applicable sales tax will apply. Final payment is due 10 days prior to event. We accept cash, personal checks, money orders or credit cards. A 5% convenience fee will apply to credit card payments. Client will be responsible for any returned check fees. If the Guest headcount goes over the contracted number overage payment will be due within 14 days of the event.

Client understands upon receiving deposit we will consider the venue as booked and will not accept other reservations for the date of your event. Should the Client find it necessary to cancel the event for any reason 50% of the event total will be due to Cashio's Mobile Catering. We agree to a full refund to the Client in the event that we must cancel the event due to unforeseen circumstances. Contracts are nontransferable. If the Client finds it necessary to transfer date prior to six months from the original event date and the venue is not reserved for another event we will assess a \$1000 rebooking fee.

We do not allow self-service bar packages at any event. We do not allow outside food or beverage. All alcoholic beverages must be purchased from the venue. Minors will not be allowed to be in the possession of or consume alcohol at any event. We will not allow any staff member to violate Louisiana State Laws at any time.

We require the Client to obtain event insurance that lists Envie Banquet Facility as the location to book an event. In the event the Client cannot secure the coverage we will assist for a fee. Client is responsible to provide a copy of insurance upon final payment before the event.

It is understood that Cashio's Mobile Catering will in any way be held liable for any breach of contract by the Client or outside vendor on any agreement reached between Client and outside vendor.