



Donnelly House
Menu

Garden Package

\$17.50 Per Person ++

*Total of Five Hot Hors d'oeuvres Pieces Per Person
One Tray for Every 50ppl*

- ❖ **Fresh Seasonal Fruit Display with Yogurt Dip**
- ❖ **Fresh Vegetable Crudités with Spring Dip**
- ❖ **Assortment of Domestic and Imported Cheeses**
with Sausages, Lavosh, Crackers, Fresh Bread, Chutney and Mustard
- ❖ **Spinach Artichoke Gratin with Fresh Corn Tortilla Chips**
- ❖ **Hors d'Oeuvres**
Choose **two** of the following:
 - Breaded Coconut Chicken Satays with Honey Mustard*
 - Japanese Breaded Chicken Tenders with BBQ Sauce*
 - Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce*
 - Swedish Meatballs with Sour Cream Horseradish Sauce*
 - Italian Meatballs in Spicy Marinara Sauce*
 - BBQ Chicken Drumettes*
 - Assorted Cold Canapés*

****Please note, prices listed do not include 23% service charge and applicable taxes.**

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Marble Package

\$22.50 Per Person ++
\$75.00 Chef Fee Will Apply

*Total of Five Hot Hors d'oeuvres Pieces Per Person
One Tray for Every 50 ppl*

- ❖ **Fresh Seasonal Fruit Display with Yogurt Dip**
- ❖ **Fresh Vegetable Crudités with Spring Dip**
- ❖ **Assortment of Domestic and Imported Cheeses**
with Sausages, Lavosh, Crackers, Fresh Bread, Chutney and Mustard
- ❖ **Dips**
Choose **one** of the following
 - Spinach Artichoke Gratin with Fresh Corn Tortilla Chips
 - Jumbo Lump Blue Crab Dip with Crispy Wontons or Tortilla Chips
 - Grilled Chicken Queso Fundido with Tri-Color Tortilla Chips
- ❖ **Hors D Oeuvres**
Choose **three** of the following:
 - Breaded Coconut Chicken Satays with Honey Mustard*
 - Japanese Breaded Chicken Tenders with BBQ Sauce*
 - Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce*
 - Swedish Meatballs with Sour Cream Horseradish Sauce*
 - Italian Meatballs in Spicy Marinara Sauce*
 - BBQ Chicken Drumettes*
 - Assorted Cold Canapés*
 - Spicy Dry - Rubbed Baby Back Ribs with BBQ Sauce*
 - Brie en Croute with Orange Marmalade*
 - Jumbo Mushroom Caps Stuffed with Sausage and Cheddar Cheese*
 - Grilled Vegetable Kabobs with Balsamic Syrup*
 - Jerk Marinated Pork Skewers with Mango Salsa*
 - Teriyaki Glazed Chicken Satays with Peanut Dipping Sauce*
 - Sausage Stuffed Ravioli with Fire Roasted Bell Pepper Chutney*
 - Chicken , Pork, or Beef Quesadilla Wedges with Fresh Pico De Gallo*
 - Roasted Chicken Enchiladas with Tomatillo Chutney*
 - Honey Glazed Spicy Chicken Wings with Blue Cheese Dip*
- ❖ **Carving Station**
Choose of **one** the following:
 - Roasted Inside Round of Beef with Dollar Rolls and Condiments
 - Glazed Hickory Smoked Pit Ham with Dollar Rolls and Condiments
 - Mesquite Smoked Turkey Breast with Dollar Rolls and Condiments

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Chandelier Package

\$32.50 Per Person ++
\$150.00 Chef Fee

Total of Ten Hot Hors d'oeuvres Pieces Per Person
One Tray for Every 50ppl

❖ **Fresh Seasonal Fruit Display with Yogurt Dip**

❖ **Fresh Vegetable Crudités with Spring Dip**

Assortment of Domestic, Imported Cheeses, Sausages, Lavosh Crackers, Fresh Bread, Chutney and Mustard

❖ **Fresh Farfalle Pasta Bar**

Assorted Sauces and Toppings

❖ **Dips**

Choose **one** of the following

- Spinach Artichoke Gratin with Fresh Corn Tortilla Chips
- Jumbo Lump Blue Crab Dip with Crispy Wontons or Tortilla Chips
- Grilled Chicken Queso Fundido with Tri-Color Tortilla Chips

❖ **Hors d' Oeuvres**

Choose **four** of the following:

- Breaded Coconut Chicken Satays with Honey Mustard*
- Japanese Breaded Chicken Tenders with BBQ Sauce*
- Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce*
- Swedish Meatballs with Sour Cream Horseradish Sauce*
- Italian Meatballs in Spicy Marinara Sauce*
- BBQ Chicken Drumettes*
- Assorted Cold Canapés*
- Spicy Dry - Rubbed Baby Back Ribs with BBQ Sauce*
- Brie en Croute with Orange Marmalade*
- Jumbo Mushroom Caps Stuffed with Sausage and Cheddar Cheese*
- Grilled Vegetable Kabobs with Balsamic Syrup*
- Jerk Marinated Pork Skewers with Mango Salsa*
- Teriyaki Glazed Chicken Satays with Peanut Dipping Sauce*
- Sausage Stuffed Ravioli with Fire Roasted Bell Pepper Chutney*
- Chicken , Pork, or Beef Quesadilla Wedges with Fresh Pico De Gallo*
- Roasted Chicken Enchiladas with Tomatillo Chutney*
- Honey Glazed Spicy Chicken Wings with Blue Cheese Dip*
- Lobster Stuffed Ravioli with Caramelized Onion and Roasted Tomato Cream*
- Bayou La Batre Blue Crab Cakes with Smoked Onion Remoulade*
- New Zealand Beef Tenderloin Kabobs with Chimichurri*
- Oven Roasted Chicken Roulade with Wild Mushrooms and Smoky Turnip Greens*
- House-Made Pate de Campagne with Condiments*
- Irish Lamb Skewers with Whole Grain Mustard Red Wine Sauce*
- Hickory Smoked Venison Crostini with Bacon-Shallot Relish*
- Roasted Duck and Grilled Andouille on French Baguette*
- BBQ Wild Boar with Collard Greens on Jalapeno Cornbread Crouton*

❖ **Carving Station**

Choose **one** of the following:

- Roasted Inside Round of Beef with Dollar Rolls and Condiments
- Mesquite Smoked Turkey Breast with Dollar Rolls and Condiments
- Glazed Hickory Smoked Pit Ham with Dollar Rolls and Condiments
- Smoked Prime Rib of Beef with Dollar Rolls and Condiments
(Additional \$2.50 per person)
- Roast Tenderloin of Beef with Dollar Rolls and Condiments
(Additional \$5.00 per person)

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Cold Hors d'Oeuvres

❖ **Mini Deli Sandwiches**

- Open Faced Dollar Buns with Assorted Sliced Meats and Cheeses and Garnished with a Variety of Condiments
- \$20/doz ++

❖ **International and Domestic Cheese Displays**

- Assortment of Domestic and Imported Cheeses with Sausages, Lavosh, Crackers, Fresh Bread
- Chutney and Mustard
- Serves 50
- \$125.00++

❖ **Crudité Display**

- Freshly Cut Garden Vegetables with Herb Ranch Dip
- Serves 50
- \$60.00

❖ **Smoked Salmon Presentation**

- Thinly Sliced Cold Smoked Atlantic Salmon with Traditional Garnishes of Capers, Egg, Honey Mustard, Red Onion, Cream Cheese
- Sliced Breads
- Serves 30
- \$100.00++

❖ **Fresh Seasonal Fruit Display**

- Serves 50
- \$70.00++

Snacks

Mixed Nuts	\$16/lb++
Roasted Peanuts	\$10/lb++
Potato Chips, Pretzels, Tortilla Chips w/Salsa	\$8/lb++
Chex Mix	\$8/lb++
Fun Size Candy	\$8/lb++

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Butcher Block

A \$75.00++ Carver Fee will be applied for Butcher Block items.
The choices listed above are minimum orders.

All Butcher Block Items are Accompanied by Appropriate condiments and Fresh Dollar Rolls

Bourbon Glazed Ham	Serves 50	\$125.00++
Roast Tenderloin of Beef	Serves 25	\$160.00++
Steamship Round of Beef	Serves 120	\$400.00++
Mesquite Smoked Turkey Breast	Serves 35	\$125.00++
Smoked Beef Brisket	Serves 20	\$65.00++
Roast Inside Round of Beef	Serves 75	\$200.00++

Potato Skin Bar

Crispy Fried Potato Skins with Bacon, Cheese, Sour Cream, Green Onions and Salsa	\$5.00/pp++
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Nacho Grande Bar

Tortilla Chips with Hot Chili Con Queso, Diced Tomatoes, Green Onions, Black Olives, Sour Cream, Jalapeno Peppers and Fresh Salsa	\$5.95/pp++
Add Guacamole	\$6.50/pp++

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Sauté Station

A \$75.00++ Chef Fee will be applied for Sauté Station items.
All Stations Minimum of 50 ppl.

Shrimp Provencale	\$7.50/pp++
Bowtie Pasta with Assorted Sauces and Toppings	\$5.95/pp++
Add Seafood for additional	\$2.00/pp++
Shrimp and Grits	\$7.50/pp++

Dessert Stations

Bananas Foster Flambé Station	\$5.50/pp++
<i>Bananas, Brown Sugar, Butter, Crème de Banana Liquor And Brandy Flambéed in the room and served with Vanilla Bean Ice Cream minimum 50ppl ~ chef fee applies</i>	
Cherries Jubilee Flambé Station	\$6.00/pp++
<i>Sweet Cherries with Almonds and Brandy Flambéed in the room with Vanilla Bean Ice Cream minimum 50ppl ~ chef fee applies</i>	
Ice Cream Sundae Bar	\$5.50/pp++
<i>Vanilla Bean Ice Cream with all the traditional toppings: Whipped Cream, Hot Fudge, Caramel Sauce, Butterscotch Sauce, Strawberry Sauce, Chocolate Chips, Cookie Crumbles, Cherries and Nuts minimum 50ppl</i>	
Mini Dessert Station	\$5.00/pp++
<i>An Assortment of Mini Tartlettes, Truffles, Chocolates, Petit Fours and Cheesecakes</i>	

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Banquet Hors d'Oeuvres

\$2.50 Per Person ++

- Spinach Artichoke Gratin with Fresh Corn Tortilla Chips
- Jumbo Lump Blue Crab Dip with Crispy Wontons or Corn Tortilla Chips
- Grilled Chicken Queso Fundido with Tri-Color Tortilla Chips

\$16.00 Per Dozen ++

- Jumbo Mushroom Caps Stuffed with Cheddar and Sausage
- Spicy Dry - Rubbed Baby Back Ribs with BBQ Sauce
- Spiced Chicken Ravioli with Sweet and Sour Sauce
- Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce
- Honey Glazed Spicy Chicken Wings with Blue Cheese Dip
- Grilled Vegetable Kabobs with Balsamic Syrup
- Breaded Coconut Chicken Satays
- Jerk Marinated Pork Skewers with Mango Salsa
- Brie en Croute with Orange Marmalade
- Teriyaki Glazed Chicken Satays with Peanut Dipping Sauce
- Sausage Stuffed Ravioli with Roasted Bell Pepper Chutney
- Chicken, Pork, or Beef Quesadilla Wedges with Fresh Pico De Gallo
- Roasted Chicken Enchiladas with Tomatillo Chutney

\$20.00 Per Dozen ++

- Lobster Stuffed Ravioli with Caramelized Onion and Roasted Tomato Cream
- Bayou La Batre Blue Crab Cakes with Smoked Onion Remoulade
- Fried Apalachicola Oysters with Roasted Tomato Aioli
- New Zealand Beef Tenderloin Kabobs with Chimichurri
- Oven Roasted Chicken Roulade with Wild Mushrooms and Smoky Turnip Greens
- House Made Pate de Campagne with Condiments
- Irish Lamb Skewers with Whole Grain Mustard Red Wine Sauce
- Hickory Smoked Venison on Red Sand Crostini with Bacon-Shallot Relish
- Roasted Duck and Grilled Andouille on French Baguette
- BBQ Wild Boar with Collard Greens on Jalapeno Cornbread Crouton
- Assorted Cold Canapés;
 - Nori Wrapped Ahi Tuna on Wasabi Cracker
 - Deviled Chicken Salad in Mini Phyllo Cups
 - Smoked Scallops with Herb Crouton
 - Tuna Salad with Tobiko Caviar
 - Smoked P.E.I Mussels with Fire Roasted Bell Pepper Mousilline
 - Atlantic Salmon Gravlax with Dill Cream
 - Grilled Asparagus with Bell Pepper Relish
 - Blue Crab Ceviche with Louisiana Crawfish Cream
 - Blackened Snapper and Queso Fresco Brochette
 - Three Olive Tapanade with Herb Cracker
 - Fresh Tomato and Buffalo Mozzarella Bruschetta
 - Chorizo Sausage and Jalapeno Cream Cheese Medallions

\$25.00 Per Dozen ++

- *Gulf Shrimp Cocktail with Fresh Cocktail Sauce and Lemon
- Oysters on the Half Shell with Assorted Condiments
- Breaded Butterflied Shrimp with Cocktail Sauce
- *Applewood Smoked Bacon Wrapped Sea Scallops
- *Crab Claws on Ice

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Beverages

(Minimum of Three Gallons)

Non-Alcoholic Punch	\$16.00 per gallon ++
Champagne Punch	\$40.00 per gallon ++
Coffee Regular or Decaffeinated	\$16.00 per gallon ++
Sweetened or Regular Iced Tea	\$16.00 per gallon ++
Lemonade	\$16.00 per gallon ++

Cash Bar

Cocktails	\$6.00 – 8.00
House Wine by the glass	\$5.00
Domestic Beer	\$4.00
Imported Beer	\$4.00
Soft Drinks	\$2.00
Bottled Water	\$2.00

Hosted Bar

Cocktails House Brand	\$5.50++
Cocktails Call Brand	\$5.50++
Wine	\$20.00++ per bottle
Domestic Beer	\$2.75++
Imported Beer	\$3.50++
Soft Drinks	\$1.50++
Bottled Water	\$1.50++

Bartenders @ \$125.00 for each for 3 hours
Each additional hour \$25/ per bartender per hour

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