



Hors d'oeuvres

*(Hors d'oeuvres are optional and additional. These choices are in addition to the Dinner Selections page.
For an hors d'oeuvres or appetizer only party, please see the Cocktail Party Menu below.)*

Cold:

Shrimp Cocktail and Remoulade	50 pieces	175
Smoked Salmon Canapés	50 pieces	125
Crabmeat Cocktail and Remoulade	serves 25	250
	serves 50	500

Hot:

Chorizo Stuffed Mushrooms	50 pieces	150
Tenderloin on toast	50 pieces	175
Mini crab cakes	50 pieces	250
Pan Seared Scallops	50 pieces	300
Chicken Croquettes	50 pieces	100
Vegetable Spring Rolls	50 pieces	100
Grilled brie with fresh fruit	serves 25	60
	serves 50	120

Display:

Cheese and Fruit	serves 20	100
Vegetable Crudités (ranch or bleu cheese)	serves 20	50
Tomato and Mozzarella	serves 20	125
Imported Meats and Cheese	serves 20	150

Carved:

Beef tenderloin	serves 20	250
Seared Ahi Tuna	serves 20	150

Dinner Selections

Appetizers:

(Optional - price is per person, served as starter/first course before salad)

Please select two, guests will choose one

Shrimp Cocktail	14
Crabmeat Cocktail	22
Beef Carpaccio	11
Imported Cheese and Fruit Plate	12
Chorizo Stuffed Mushrooms	11

Salads:

(One included in entrée price)

Please select one if more than 40 guests.

Less than 40 guests will have both options and choose one

Field Greens Salad:

Baby mesculin, cucumber, goat cheese & roma tomatoes with raspberry vinaigrette

or

Caesar Salad:

Traditional Caesar topped with parmesan-reggiano

Entrées:

(Entrée prices include: one salad, two accompaniments, one dessert)

Please select up to four, guests will choose one.

8 oz. Filet Mignon	69	Bourbon St. Pork Chops	56
10 oz. Filet Mignon	75	Grouper Lafayette	67
16 oz Ribeye	76	French Quarter Chicken	53
16 oz. NY Strip	76	Pasta Primavera	53
Rack of Lamb	67	Vegetable Platter	53
Scottish Salmon	56	Surf & Turf	99
		Broiled Lobster Tails	99

Accompaniments:

(Two included in entrée price. Guests will receive both. Additional sides are \$6.00 per person)

Please select two, guests will receive both.

Garlic Mashed Potatoes	Creamed Spinach
Au Gratin Potatoes	Sautéed Spinach
Mashed Sweet Potatoes	Steamed Asparagus
Lyonnais Potatoes	Green Beans with Almonds
Creamed Corn	Vegetable Medley
Sautéed Mushrooms	Steamed Broccoli

Desserts:

(One included in entrée price)

Please select two, guests will choose one

Bread Pudding with Whiskey Sauce	Crème Brulee
Chocolate Raspberry Truffle Cake	NY Style Cheesecake
Bananas Foster or Cherries Jubilee	<i>(add \$10.00 per person if chosen by guest)</i>

Lunch Selections

Appetizers:

(Optional - price is per person, served as starter/first course before salad)

Please select two, guests will choose one

Shrimp Cocktail	14
Crabmeat Cocktail	22
Beef Carpaccio	11
Imported Cheese and Fruit Plate	12
Chorizo Stuffed Mushrooms	11

Salads:

(One included in entrée price)

Please select one if more than 40 guests.

Less than 40 guests will have both options and choose one

Field Greens Salad:

Baby mesculin, cucumber, goat cheese & roma tomatoes with raspberry vinaigrette

or

Caesar Salad:

Traditional Caesar topped with parmesan-reggiano

Entrées:

(Entrée prices include: one salad and one accompaniment)

Please select up to four, guests will choose one.

8 oz. Filet Mignon	46	Bourbon St. Pork Chops	33
10 oz. Filet Mignon	52	Grouper Lafayette	44
16 oz Ribeye	53	French Quarter Chicken	30
16 oz. NY Strip	53	Pasta Primavera	29
Rack of Lamb	43	Vegetable Platter	29
Scottish Salmon	33	Surf & Turf	79
		Broiled Lobster Tails	79

Accompaniments:

(One included in entrée price. Additional sides are \$6.00 per person)

Please select one

Garlic Mashed Potatoes	Creamed Spinach
Au Gratin Potatoes	Sautéed Spinach
Mashed Sweet Potatoes	Steamed Asparagus
Lyonnais Potatoes	Green Beans with Almonds
Creamed Corn	Vegetable Medley
Sautéed Mushrooms	Steamed Broccoli

Desserts:

(Not included in entrée price add \$10.00 per person)

Please select two, guests will choose one

Bread Pudding with Whiskey Sauce	Crème Brulee
Chocolate Raspberry Truffle Cake	NY Style Cheesecake

Contracts and Polices

Contact / Host: _____ Telephone #: _____

Date: _____ Start Time: _____

of Expected Guests: _____ End Time: _____

Deposit Requested: \$250.00 Requested Room*: _____

Address: _____ Email Address: _____

City: _____ State: _____ Zip Code: _____

Menu Title: *Rey's welcomes / celebrates / congratulates* _____

Terms and Conditions

Meeting and Private Dining Arrangements: Please advise your Private Events Director of any special requirements you may have prior to the function. The Private Dining Rooms are only available for use between the hours indicated on the agreement. The rooms are assigned according to the expected number of guests. ** We reserve the right to reassign the rooms according to the number of attendees and restaurant needs.** Menu selections are due at least one week prior to the event and one month prior in December. All charges are subject to a 20% service charge (gratuity) and North Carolina state sales tax. Alcoholic beverages may not be brought into the restaurant from outside sources. Rey's Restaurant (La Lousiane, LLC) is not responsible for loss or damage to any property brought into or left in the restaurant. Tax Exempt organizations must provide a certificate of exemption prior to the event.

Guarantees: A guaranteed final guest count is requested three business days prior to your event and one week prior in December. *If no guarantee is received*, we will consider the guarantee as the number of guests originally contracted when the reservation was made. We offer a twenty percent leniency in the fluctuation of guaranteed number of guests. *A fifty dollar per person surcharge will be added for missing guests after the twenty percent leniency.* Every guest is required to order a meal. No sharing. In the case of separate checks (approved only in advance) the host providing the deposit will be responsible for all noted in "Guarantees".

Payment Policy: All functions held in private rooms require a credit card deposit to reserve the space, which will be due upon making the reservation. Final payment is due upon completion and execution of the function. Prices are subject to change and will be confirmed thirty days prior to your function. **One or more rooms may require a minimum purchase.*

To confirm your reservation, please sign and return this completed form with deposit information.

A signature below indicates that you have read and agree to the terms as outlined above.

Signature: _____

Print Name: _____

Credit Card / Deposit: _____ Exp. Date: _____ CVV: _____

Please let Christina Reeves know if you will be allowing and paying for any alcohol during your event.

Cocktail Party Menu

80 per person

Imported Cheese and Meat Display
Grilled Brie with Fresh Fruit
Tomato and Mozzarella Display
Vegetable Crudit 
Shrimp Cocktail
Ahi Tuna
Vegetable Spring Rolls
Crabcakes
Chorizo Stuffed Mushrooms
Chicken Croquettes
Sliced Beef Tenderloin
Scottish Salmon
Lamb Lollipops
Assorted Mini Desserts

60 per person

Imported Cheese and Meat Display
Vegetable Crudit 
Shrimp Cocktail
Ahi Tuna
Vegetable Spring Rolls
Crabcakes
Chorizo Stuffed Mushrooms
Chicken Croquettes
Sliced Beef Tenderloin
Assorted Mini Desserts

~All prices are subject to 20% service charge and current North Carolina sales tax~