



HORS D'OEUVRES

*Hors d'oeuvres are optional and additional.
 These choices are in addition to the Dinner Selections page.
 For a heavy 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 |
| Seared Ahi Tuna | serves 20 | 150 |
| Crabmeat Cocktail and Remoulade | serves 25 | 250 |
| Imported Cheese and Fruit | serves 20 | 100 |
| Vegetable Crudité (ranch or bleu cheese) | serves 20 | 50 |
| Tomato and Mozzarella | serves 20 | 125 |
| Imported Meats and Cheese | serves 20 | 150 |

HOT:

| | | |
|--|-----------|-----|
| Chorizo Stuffed Mushrooms | 50 pieces | 150 |
| Tenderloin on toast (<i>served medium</i>) | 50 pieces | 175 |
| Crabcakes | 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 |
| Carved Beef tenderloin | serves 20 | 250 |

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:

*Please select one salad if more than 40 guests.
Less than 40 guests will have both options and choose one*

Field Greens Salad:

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

or

Caesar Salad:

Traditional Caesar topped with parmesan-reggiano

ENTREE'S:

(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 | 71 | 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 | Grilled 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 * | Cherries Jubilee * |

** add \$10.00 per person if chosen by guest*

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:

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

ENTREE'S:

(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 | 48 | 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 | Grilled 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

Event Contact: _____ Telephone #: _____

Event Date*: _____ Start Time: _____

of Expected Guests: _____ End Time: _____

Deposit: _____ Requested Room*: _____

Minimum*: _____ Email Address: _____

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 for **December** events. 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 Louisiane, 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. If no menu title is selected, the menu title will say "Welcome to Rey's Restaurant" *Please let your Private Events Director know if you will be allowing and paying for any alcohol during your event.*

Guarantees: A guaranteed final guest count is requested three business days prior to your event and one week prior for December events. *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". Separate checks deposit will be returned within seven business days of the event if all the requirements in this contract are met.

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. This amount is based on the subtotal before tax and gratuity. *The person providing the deposit and/or signing this contract is responsible for the guest's payments, any shortage amounts, no-show fees, room rental fees and minimums. These charges can be taken from the original deposit or added after the event.*

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

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

Signature: _____

Print Name: _____

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

COCKTAIL PARTY MENU

80 PER PERSON

Imported Cheese and Meat Display
Grilled Brie with Fresh Fruit
Tomato and Mozzarella Display
Vegetable Crudité
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 Crudité
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~