



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 page.*

COLD:

Shrimp Cocktail and Remoulade	50 pieces	200
Smoked Salmon Canapés	50 pieces	125
Seared Ahi Tuna	serves 20	150
Crabmeat Cocktail and Remoulade	serves 25	275
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	350
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	16
Crabmeat Cocktail	24
Beef Carpaccio	14
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 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, two accompaniments, one dessert)*

Please select up to four, guests will choose one.

8 oz. Filet Mignon	73	Bourbon St. Pork Chop	66
10 oz. Filet Mignon	79	Grouper Lafayette	73
16 oz Ribeye	79	French Quarter Chicken	54
16 oz. NY Strip	79	Pasta Primavera	53
Rack of Lamb	71	Vegetable Platter	53
Scottish Salmon	59	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	16
Crabmeat Cocktail	24
Beef Carpaccio	14
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 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 and one accompaniment)

Please select up to four, guests will choose one.

8 oz. Filet Mignon	60	Bourbon St. Pork Chop	51
10 oz. Filet Mignon	66	Grouper Lafayette	60
16 oz Ribeye	66	French Quarter Chicken	40
16 oz. NY Strip	66	Pasta Primavera	35
Rack of Lamb	60	Vegetable Platter	35
Scottish Salmon	53	Surf & Turf	90
		Broiled Lobster Tails	90

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: _____ Contact Telephone #: _____

Event Date: _____ Start Time: _____

Current # of Expected Guests: _____ End Time (2.5-3 hours max): _____

Deposit*(circle one): **\$250** one check / **\$500** separate checks Room *request* * : _____

Minimum* (if required) : _____ Email Address: _____

Menu Title: *Rey's (circle one) welcomes / celebrates / congratulates* _____

Terms and Conditions

Meeting and Private Dining Arrangements: Please advise your Private Events Director of any request or 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. Rooms with minimum's will not be re-assigned.*** 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 or have any alcohol restrictions during your event on this line _____

No response above will allow for Open Bar charges to main bill.

Please let your Private Events Director know if you require our Audio Visual Equipment (charges apply) on this line _____

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 and ten max) 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 (required): _____ 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~