



## HORS D'OEUVRES

### COLD:

Shrimp Cocktail and Remoulade	50 pieces	175
Smoked Salmon Canapés	50 pieces	125
Crabmeat Cocktail and Remoulade	serves 25	225
	serves 50	450

### HOT:

Chorizo Stuffed Mushrooms	50 pieces	150
Tenderloin on toast	50 pieces	150
Mini crab cakes	50 pieces	200
Pan Seared Scallops	50 pieces	225
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	75
Vegetable Crudités (ranch or bleu cheese)	serves 20	50
Tomato and Mozzarella	serves 20	100
Imported Meats and Cheese	serves 20	125

### CARVED:

Beef tenderloin	serves 20	225
Seared Ahi Tuna	serves 20	150
Pork loin	serves 20	100

# 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	17
Beef Carpaccio	11
Imported Cheese and Fruit Plate	11
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 mesclun, cucumber, goat cheese & roma tomatoes with raspberry vinaigrette*

or

Caesar Salad:

*Traditional Caesar topped with parmesan-reggiano*

## ENTREES:

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

*Please select up to four, guests will choose one.*

8 oz. Filet Mignon	66	Bourbon St. Pork Chops	53
10 oz. Filet Mignon	72	Grouper Lafayette	62
16 oz Ribeye	73	French Quarter Chicken	50
16 oz. NY Strip	73	Pasta Primavera	50
Rack of Lamb	64	Vegetable Platter	50
Scottish Salmon	53	Surf & Turf	93
		Broiled Lobster Tails	93

## 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>

# WINE SUGGESTIONS

## DOMESTIC AND IMPORTED RED

Hess Estate Winery, <i>Cabernet Sauvignon</i> , Napa Valley	58
Estancia, <i>Cabernet Sauvignon</i> , Paso Robles	44
The Prisoner Wine Co, “Thorn” <i>Merlot</i> , Napa Valley	62
Tamarach Cellars, <i>Merlot</i> , Columbia Valley, Washington	57
Meiomi, <i>Pinot Noir</i> , Monterey, Sonoma & Santa Barbara counties	44
Soter Vineyards, “Planet Oregon”, <i>Pinot Noir</i> , Oregon	48
Decoy, Duckhorn Vineyards, <i>Zinfandel</i> , Sonoma County	48
The Prisoner Wine Co, “The Prisoner”, <i>Blend</i> , Napa Valley	78
Chateau Greysac, <i>Bordeaux</i> , France	54
Trapiche Broquel, <i>Malbec</i> , Mendoza, Argentina	40
Silver Oak, <i>Cabernet Sauvignon</i> , Alexander Valley	142
Silver Oak, <i>Cabernet Sauvignon</i> , Napa Valley	215

## DOMESTIC AND IMPORTED WHITE

Chalk Hill <i>Chardonnay</i> , Sonoma County	44
Trefethen Family Vineyards, <i>Chardonnay</i> , Napa Valley	54
Conundrum, <i>Five Grape blend</i> , Napa Valley	40
Kim Crawford, <i>Sauvignon Blanc</i> , Marlborough, New Zealand	44
Renaud Old Vines, <i>Pouilly Fuisse</i> , Burgundy, France	72
Pacific Rim, <i>Riesling</i> , Columbia Valley, Washington	36
Santa Margherita, <i>Pinot Grigio</i> , Italy	53
Left Coast, The Orchard’s, <i>Pinot Gris</i> , Oregon	34
Ca Bianca, <i>Moscato d’Asti</i> , DOCG, Tuscany, Italy	32
Latour, Puligny Montrachet, <i>Burgandy</i> , France	137

## CHAMPAGNE AND SPARKLING WINES

Mumm Napa Winery, <i>Brut Rose’</i> , Napa	52
Domaine Chandon, <i>Blanc de Pinot Noir</i> , California	44
Perrier Jouet, <i>Grand Brut</i> , France	87
Bianca Vigna, <i>Prosecco</i> , Italy	40
Trapiche Broquel, <i>Malbec</i> , Mendoza, Argentina	40

*ADDITIONAL WINE SELECTIONS AVAILABLE UPON REQUEST*

# 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	17
Beef Carpaccio	11
Imported Cheese and Fruit Plate	11
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*

## ENTREES:

*(Entrée prices include: one salad and one accompaniment)*

*Please select up to four, guests will choose one.*

8 oz. Filet Mignon	43	Bourbon St. Pork Chops	30
10 oz. Filet Mignon	49	Grouper Lafayette	39
16 oz Ribeye	50	French Quarter Chicken	27
16 oz. NY Strip	50	Pasta Primavera	26
Rack of Lamb	41	Vegetable Platter	26
Scottish Salmon	30	Surf & Turf	70
		Broiled Lobster Tails	70

## 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

Event Name: \_\_\_\_\_ Contact: \_\_\_\_\_

Date: \_\_\_\_\_ Start Time: \_\_\_\_\_

# of Expected Guests: \_\_\_\_\_ End Time: \_\_\_\_\_

Deposit Requested: \$250.00 Room\*: \_\_\_\_\_

Email Address: \_\_\_\_\_ Telephone #: \_\_\_\_\_

Address: \_\_\_\_\_ Fax #: \_\_\_\_\_

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.\* 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 Lousianne, 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 in advance of your event. If no guarantee is received, we will consider the number of guests originally contracted when the reservation was made, as the guarantee. We offer a twenty percent leniency in the fluctuation of guarantee numbers. A fifty dollar per person surcharge will be added for missing guests after the twenty percent leniency.

Payment Policy: All functions held in private rooms require a credit card number and expiration date to hold the space, which will be due when confirming 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.

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

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

Signature: \_\_\_\_\_

Print Name: \_\_\_\_\_

Credit Card / Deposit Information: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

# COCKTAIL PARTY MENU

## 80 PER PERSON

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

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