



HORS D'OEUVRES

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 | 200 |
| 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 | 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 | 250 |
| 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 | 20 |
| 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 | 69 | Bourbon St. Pork Chops | 56 |
| 10 oz. Filet Mignon | 75 | Grouper Lafayette | 65 |
| 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 | 96 |
| | | Broiled Lobster Tails | 96 |

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

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

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 | 20 |
| 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 | 46 | Bourbon St. Pork Chops | 33 |
| 10 oz. Filet Mignon | 52 | Grouper Lafayette | 42 |
| 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 | 73 |
| | | Broiled Lobster Tails | 73 |

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 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 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 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.

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: _____

COCKTAIL PARTY MENU

80 PER PERSON

Imported Cheese and Meat Display
Grilled Brie with Fresh Fruit
Tomato and Mozzarella Display
Vegetable Crudité
Shrimp Cocktail
Crabmeat 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
Crabmeat Cocktail
Ahi Tuna
Vegetable Spring Rolls
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~