



## 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
Vegetable Crudité (ranch or bleu cheese)	serves 20	50
Tomato and Mozzarella	serves 20	125
Imported Meats, Cheese and Fresh Fruit	serves 20	174

### HOT:

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

# 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
Chorizo Stuffed Mushrooms	12
Imported Cheese and Fruit Plate	12

## 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	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
Chorizo Stuffed Mushrooms	12
Imported Cheese and Fruit Plate	12

## 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	60	Bourbon St. Pork Chop	51
10 oz. Filet Mignon	66	Grouper Lafayette	60
16 oz Ribeye	66	French Quarter Chicken	42
16 oz. NY Strip	66	Pasta Primavera	39
Rack of Lamb	60	Vegetable Platter	39
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 minimums 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. \*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 and payment as outlined above.***

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

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

Credit Card (required): \_\_\_\_\_ Exp. Date: \_\_\_\_\_ CVV: \_\_\_\_\_

# COCKTAIL PARTY MENU

## 80 PER PERSON

Imported Cheese, Meat and Fresh Fruit Display  
Grilled Brie with Fresh Fruit Display  
Tomato and Mozzarella Display  
Vegetable Crudité Display  
Shrimp Cocktail Display  
Ahi Tunan Display  
Vegetable Spring Rolls Display  
Crabcakes Display  
Chicken Croquettes Display  
Sliced Beef Tenderloin – Carving Station  
Scottish Salmon Display  
Lamb Lollipops Display  
Assorted Mini Dessert Display

## 60 PER PERSON

Imported Cheese, Meat and Fresh Fruit Display  
Vegetable Crudité Display  
Shrimp Cocktail Display  
Ahi Tuna Display  
Vegetable Spring Rolls Display  
Crabcakes Display  
Chicken Croquettes Display  
Sliced Beef Tenderloin – Carving Station  
Assorted Mini Dessert Display

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