



***Dinner Service Per Person Pricing***

- Seasonal Inter-Active Buffet . . . . . \$58 per person
- Seasonal Formal Plated Dinner . . . . . \$60 per person

***Beverage Packages Including All Bar Glassware***

- Premium Open Bar (Liquor, Beer and Non Alcoholic) \$14 per person
- Beer and Soda. . . . . \$10 per person
- Light Refreshment Station . . . . . \$6 per person

*(All Wines & Champagne for the bar and/or tableside wine service must be purchased through Breaux Vineyards)*

***Dinner Service Equipment & Place settings***

All china place settings are included you may choose between gold or platinum trim. The china place setting includes: Gold or Platinum Charger Plate, Dinner Plate, Salad Plate, Silver Flatware, Watergoblet and Designer Linen Napkin in Your Choice of Color. Packages also include silver chafers, silver serving utensils and designer platters. Upgrades, Additions or Changes are available to coordinate with your color scheme but additional charges will apply as needed.

***Linens***

We offer hundreds of linen options for you to choose from, and you will have the option to transition linens from your cocktail hour to your reception. Your Event Designer will assist you in putting together the perfect look to reflect your style for this special occasion. Linen pricing start at from \$18 to \$30/each and will be itemized on your proposal based on your event needs.

***Tables & Chairs***

Rented tables and chairs are needed to hold an event at Breaux Vineyards. Of course everyones event is unique so the amount of tables and chairs required will suit your headcount and service needs. As a rule of thumb, please use the basic pricing to get an idea of how much these items will cost. Please allow your Event Designer to incorporate these items into your proposal for the most accurate estimate. Once you have signed your contract, a detailed floorplan will be created by your Event Designer with the exact amount of tables and chairs that your event requires.

- Tables (most sizes) . . . . . \$9-\$12 ea
- Wooden Folding Chairs (white, black, natural wood) . . . . . \$3.50 ea
- Chavari Chairs with Your Choice Colored Cushion . . . . \$6.50-\$7.50 ea

***Staff***

Staff will be needed for the duration of your rental period for set-up, cleanup and event time. Staffing will be itemized on your catering proposal according to your service type, headcount and logistics. Request a proposal for exact quote.

***Menu Flexibility***

Our menus are very flexible. Please feel free to consult with your Event Designer to customize your menu selections. Use the Provided menus as your template and feel free to substitute items from our main event menu at [www.rrcatering.com](http://www.rrcatering.com). Prices Remain Prix Fixe at Breaux Vineyards



# HORS D'OEUVRES

## *Hors D'oeuvres Stationed*

*Select any three to be displayed during cocktail hour.*

*Includes high quality acrylic plates, prism picks and napkins as needed.*

- Triple Tiered Baked Brie Display with Water Crackers
- Gourmet Crudités Display with Roasted Red Pepper Dip
- Vineyard Spread of International Cheeses with Assorted Crackers
- Hot Crab & Artichoke with Toasted Pita Angles
- Seasonal Fresh Fruit Display
- Mediterranean Display of Roasted Pepper Hummus, Tabouleh and Olives
- Grilled Vegetable and Mozzarella Skewers
- Vegetarian Gnocchi with Pumpkin Crème Sauce Served on Mini Plates (add \$3 to package)
- Abundant Sushi Boat Featuring Salmon, Tuna, Shrimp, Crab, California Roll, Pickled Ginger Wasabi & Tamarind (add \$8 to package)
- Chef attended Raw Bar Featuring Crab Claws, Jumbo Shrimp, Red Snapper Ceviche and Oysters on the Half Shell (add \$10 to package)





### *Hors D'oeuvres Passed*

Select any three to be passed during cocktail hour.

#### *Seafood*

- Tropical Lobster, Mango and Avocado Salad served on Asian Spoon
- Mini Cajun Shrimp on Sweet Potato Puree served on Asian Spoons
- Ahi Tuna on Black Sesame Crouton with Fresh Ginger Silver and Wasabi
- Miniature Lump Crabcakes with Pink Remoulade
- Indian Spiced Tomatoes Bisque with Crab Claw
- Jumbo Iced Spiced Shrimp with Tequila-Cocktail Sauce in a Shot Glass
- Tamarind Swordfish with Roasted Peppers on Pappadams

#### *Vegetarian*

- Gorgonzola & Hazelnut Stuffed Mushroom Caps
- Polenta Bites with Bleu Cheese, Tomatoes & Pine Nuts
- Watermelon and Goat Cheese on Knotted Bamboo
- Red & Purple Potato Hearts Piped with Boursin Cheese
- Vegetable Stick Shooters with Creamy Pesto Dip in Shooter Glass
- Miniature Pesto and Provolone Grilled Cheese
- Hearts of Palm & Avocado on Coconut Crusted Plantain Round

#### *Poultry*

- Spiced Pork & Pineapple
- Chicken and Cashew Spring roll
- Tandoori Chicken on Cucumber Raita served on an Asian Spoon
- Teriyaki Duck and Scallion on Crisp Wonton
- Chicken, Prosciutto & Sage Skewer
- Plum Sesame Crusted Chicken Lollipops with Asian Barbecue Dip
- Moroccan Lamb on Orange-Ginger Couscous served on an Asian Spoon

#### *Meat*

- Sirloin & Bleu Cheese Crustade
- tenderloin of Beef on Horseradish Mashed Potatoes served on an Asian Spoons
- Cajun Filet Baguettes with Crispy Onion Curls
- Miniature Sirloin Burgers
- Artichoke Hearts Wrapped in Bacon
- Bacon and Olive Stuffed Mushroom Caps
- Miniature Hot Dogs with Mustard and Relish



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*Breaux*  
VINEYARDS

## **PRIX FIXE PRICING**

*at Breaux Vineyards by R & R Catering*

R&R Catering is proud to be the exclusive caterer at the picturesque Breaux Vineyards. As part of our partnership, we have developed personalized prix fixe menus to compliment the ambiance of this one-of-a-kind location. Each package below is suited to a different service type and season. The prix fixe pricing below includes your food package, beverage station, dinner service equipment & place settings. In addition, we will need to tailor your personalized proposal to your headcount & service type to also include necessary staff, linens, tables and chairs.





# SPRING MENUS

All Spring Menus include a Pre-Ceremony Beverage Station of Iced Tea and Lemonade

*Served in a Glass Italian Urns with clear cups and ice.*

All Spring Menus include a Gourmet Coffee & Assorted Tea Station.

*Served with china cups, sweeteners & sugar, creamers, stirrers and Coffee Bean Accents.*

All Spring Menus include a Complimentary Cake Cutting.

*Served with china plates and forks. This can either be placed on a table for self service or at each seat.*

## **Formal Plated Dinner**

Shrimp & Fresh Tomato Tequila Cocktail

*Served in a Martini Glass*

Strawberry Tucker Smith Salad

*Served on a 10" Clear Glass Plate*

## **Duo Plate Featuring:**

Roast Chicken with Walnut Stuffing

Paired with

Fresh Lobster Ravioli with Favas, Tomatoes, and Sausage

Or

Beef Tenderloin Steaks with Smoky Bacon-Bourbon Sauce

Paired with

Salmon with Red Pepper Coulis

Accompanied By

Italian Roasted Spring Vegetable Medley

Orzo with Feta and Spinach

Hearth Baked Bread Basket

## **Inter-Active Grand Station Buffet**

Pre-Set Salad of Baby Shrimp, Raspberry and Mango on a Bed of Mixed Greens with a Cilantro Mint Dressing

*Served on a 10" Clear Glass Plate*

- Grilled Chicken Breast with White Rosemary Barbecue Sauce
- Carved to Order Tenderloin of Beef with Blackberry Sauce and Red Onion Confit with Fresh Hearth Baked Rolls
- Smoked Tilapia with Lemon-Horseradish Sauce
- Spinach Stuffed Roma Tomatoes
- Gruyere Grit Cakes
- Asparagus with Grilled Lemon and Shallots in a White Wine Broth
- Hearth Baked Rolls with Infused Garlic Butter



# SPRING MENUS

All Summer Menus include a Pre-Ceremony Beverage Station of Cucumber Infused Ice Water and Raspberry Iced Tea

*Served in a Glass Italian Urns with clear cups and ice.*

All Summer Menus include a Gourmet Coffee & Assorted Tea Station.

*Served with china cups, sweeteners & sugar, creamers, stirrers and Coffee Bean Accents.*

All Summer Menus include a Complimentary Cake Cutting.

*Served with china plates and forks. This can either be placed on a table for self service or at each seat.*

## **Formal Plated Dinner**

Red Snapper Ceviche

*Served in a Champagne Goblet*

Farmers' Market Salad with Asparagus Tips & Spiced Goat Cheese Rounds

*Served on a 10" Clear Glass Plate*

## **Duo Plate Featuring:**

Honey Balsamic Glazed Sirloin

Paired with

Macadamia Nut Mahi Mahi

Or

Chicken with Asparagus, Lemon & Parmesan

Paired with

Artichoke Mushroom Cannelloni

Accompanied By

Garlic-Mustard Green Beans

Piped Parmesan Mashed Potatoes

Assorted Summer Bread Basket

## **Inter-Active Grand Station Buffet**

Yellow, Green & Red Heirloom Tomato Salad with Mozzarella and Basil

With a Balsamic Vinaigrette

*Served on a 10" Clear Glass Plate*

- Pork Tenderloin Lollipops with a Dijon Whip
- Steak, Tomato, and Okra Kebabs
- Crabcakes atop a Southern Coleslaw Salad with a Pink Remoulade Sauce
- Interactive Tuscan Italian Pasta Station  
*Penne pasta & Orcehietta pasta served with Pomodoro and Alfredo sauces, Bay shrimp, clams, chicken breast strips, garlic olive oil, sun-dried tomatoes, artichoke hearts, bell peppers, mushrooms and Ciabatta bread*
- Parsley-Butter Red Skin Potatoes
- Spring Carrots with Curly Tops
- Garlic Mustard Green Bean bundles tied with Leeks
- Hearth Baked Rolls with Flower Butter Chips

# FALL MENUS

All Fall Menus include a Pre-Ceremony Beverage Station of Spiced Cider & Sliced Orange Wheel Infused Ice Water

*Served in a Glass Italian Urns with clear cups and ice.*

All Fall Menus include a Gourmet Coffee & Assorted Tea Station.

*Served with china cups, sweeteners & sugar, creamers, stirrers and Coffee Bean Accents.*

All Fall Menus include a Complimentary Cake Cutting.

*Served with china plates and forks. This can either be placed on a table for self service or at each seat.*

## **Formal Plated Dinner**

Roasted Red Pepper Bisque Soup

*Served in a carved acorn squash*

Peeled Orange Wheel & Beet Salad with Goat Cheese on Mixed Green  
With a Sage Vinaigrette

*Served on a 10" Clear Glass Plate*

## **Duo Plate Featuring:**

Turkey Breast Roulade with Green Chilies and Feta

Paired with

Tuna Steak with Charred Tomato Salsa

Or

Grilled Swordfish with Red Onion Confit

Paired with

Prime Rib with Wasabi-Garlic Cream

Accompanied By

Haricot Verts, Roasted Fennel and Shallots

Roasted Red Potatoes with Parsley & Garlic

Fall Bread Selection to Include Poppy Seed, Sesame Seed and Raisin Bread

## **Inter-Active Grand Station Buffet**

Pear & Walnut Salad with Gorgonzola on a Bed of Field Greens

With a Cranberry-Citrus Vinaigrette

*Served on a 10" Clear Glass Plate*

- Wine-Braised Brisket of Beef with Caramelized Pearl Onions and Dried Apricots
- Seafood Paella
- Carved to Order Ginger Peach Turkey Breast  
*Breast of Turkey Rubbed with Thyme, Sage and Oregano. Glazed with Peach Preserves Ginger and Honey. Presented with Assorted Rolls*
- Red Cabbage, Blue Cheese and Walnut Empanadas
- Twice Baked Potatoes with a Cheese Trio, Chives & Sour Cream Dollop
- Yellow Beans, Green Beans and Red Peppers
- Rustic Pull Apart Bread with Olive Oil, Salt and Pepper Pre-Set on each table



# WINTER MENUS

All Winter Menus include a Pre-Ceremony Beverage Station of Hot Chocolate and Traditional Wassail Cider

*Served in a Glass Italian Urns with clear cups and ice.*

All Winter Menus include a Gourmet Coffee & Assorted Tea Station.

*Served with china cups, sweeteners & sugar, creamers, stirrers and Coffee Bean Accents.*

All Winter Menus include a Complimentary Cake Cutting.

*Served with china plates and forks. This can either be placed on a table for self service or at each seat.*

## Formal Plated Dinner

Trio of Asparagus, Pumpkin, Tomato Bisque Soups

Served Separately in a Shooter Glass at each place setting.

Apple and Smoked Bacon, Pine Nuts on Spinach & Mixed Greens with Lychees  
With a Tamarind Dressing

*Served on a 10" Clear Glass Plate*

## Duo Plate Featuring:

Chicken Saltimbocca

Paired with

Roasted Vegetable Tortellini

Or

Salmon with Smoked Corn Pumpkin Sauce

Paired with

Filet Mignon with Bleu Cheese Crumbles and Walnuts

Accompanied By

Creamed Spinach Soufflé with Bread Crumb Crust in a Ramekin

Red Skinned Potatoes with Porcini Mushrooms

Assorted Summer Bread Basket

## Inter-Active Grand Station Buffet

Bleu Cheese, Pumpkin Seeds, Red Grapes on a Bed of Mixed Greens

With a Bleu Cheese Vinaigrette Served on a 10" Clear Glass Plate

- Pecan Crusted Chicken Breast
- Stuffed Portobello Mushrooms
- Carved Prime Rib Au Jus

*Seasoned Prime Rib Presented with Whipped Horseradish, Jack Daniels Mustards and Au Jus. Presented with Rolls .*

- Upscale Smashed & Mashed Potato Bar

*Garlic Smashed Yukon Gold Potatoes and Apple Sweet Mashed Potatoes*

*Served in Martini Glasses with a Variety of Toppings. Roasted Garlic, Red Onion Confit with thyme, Sundried Tomato Tapenade, Wild Mushroom Ragout, Cheddar Cheese, Bacon, Sour Cream and Chives*

- Roasted Asparagus with Feta
- Confetti Acini de Pepi Pasta Sauté
- Winter Bread Rolls and Biscuits