

BY WATER

CAPULET

NEW ORLEANS

Cheese and Charcuterie Table

5 Cheeses and 4 Cured Meats curated through St. James Cheese Company include Bellegarde Bread, Crackers, Nuts, Olives, House Seasonal Jam, House Mustard, Fresh Herbs, Seasonal Fruits

PASSED APPETIZERS

Crab Beignets

with Malt Vinegar Aioli and Microgreens

Cheddar Cheese Curd Stuffed Arancini

with Roasted Tomato Sauce

Chicken Liver Mousse on Bellegarde Crostini

With Seasonal Fruit Jam and Pickled Onion

Crispy Pork Belly

with Scallion & Apple Slaw, Pickled Mustard Seed

BUFFET

Shrimp and Grits Station

Blackened Shrimp, Bellegarde Heirloom Grits, bacon, 3 year Cheddar, Scallions, charred corn, roasted tomatoes, fried garlic, butter, chive butter, house Guajillo sauce, Caramelized Onions

Rosemary Soy Pork Tenderloin

Fried Brussels Sprouts

with lemon, thyme, olive oil

Jalapeno and Cheddar Cornbread

with House Pepper Jelly, Compound Butters

Seasonal Salad

Mixed Local Greens with Seasonal Produce, Honey-Tarragon Vinaigrette, Hook's Point Blue Cheese