

Weddings at
Dryades Ballroom

N O P S I
H O T E L[®]

NEW ORLEANS

HORS D'OEUVRES

Select per the number of hors d'oeuvres specified in your package

CHILLED & HOT

Crawfish hushpuppies, white remoulade

Seared West Bank ahi tuna spoons, cucumber and ginger mint salad

Butter poached lobster profiterole, poached pear, Cognac crema

Herb crusted lamb loin crostini, fig and tart cherry preserves

Pistachio crusted lamb satay, roasted sweet pepper-mint jam

Pan roasted Gulf shrimp crostini, NOPSI barbecue butter

Insalata Caprese en brochette, aged balsamic

Petite boursin grilled cheese on brioche, tomato marmalade

Wild mushroom and mozzarella risotto croquette, basil pesto aioli

Baked brie and candied pecan bouchees, strawberry salad

Heirloom tomato bruschetta, basil, burrata, roasted garlic

Dirty rice and Tasso arancini, creole tomato concasse

Crispy candy apple pork belly, sweet potato ginger snap bread pudding

Chicory coffee cured smoked duck ham, lemon zest, blueberry gastrique

Venison and pickled turnip "taco", cilantro crema, green tomato chowchow

Prosciutto, heirloom beet and Cambazola roulade, balsamic drizzle

Jumbo lump crab ravigotte butter lettuce wraps

LAGNIAPPE

FLEUR DE LIS DISPLAY

Baked wheel of brie en croute, praline drizzle

Garnished with grapes & strawberries

Served warm with baguettes, water crackers



(**) Denotes a NOPSI Specialty Station

CHILLED MARKET DISPLAYS

GARDEN DISTRICT

Petite salad selection

Seafood Louie salads, wedge salads, bleu cheese, Ranch
Caesar salads, micro croutons

MARIGNY GROCERS

Selection of local, artisan breads (displayed, sliced
and grilled)

Accompanied by: infused oils, balsamic vinegar glaze,
pesto, olive tapenade

Spicy tomato marmalade, marinated fresh
mozzarella, prosciutto and salami

Salad roasted garlic, tomato and basil salsa fresco
Flavored butters

DECATUR STREET STAND

Fresh seasonal fruits and melons

Garnished with seasonal berry & seedless grapes

Honey yogurt dip, molten nutella sauce

Chantilly cream

MID-CITY MARKET

Assortment of grilled and balsamic-marinated
seasonal, local vegetable crudité with roasted
garlic hummus, Green Goddess dipping sauce

Grissini bread sticks

FRENCHMAN STREET FÊTE

Crab and gruyère cheese mornay dip, hot spinach and
artichoke dip

Cajun spicy red bean dip, roasted garlic hummus, fresh
tomato and basil salsa fresca

Served with pita chips, house-made potato chips,
tortilla chips

Celery sticks, cucumber chips



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CHILLED MARKET DISPLAYS

UPTOWN TEA

Poached salmon, toast points, rye toast, water crackers

Petite salads of baby spinach, dried cranberries, fried shallots, candied pecans, orange supremes, satsuma, vanilla vinaigrette

Individual chicken Waldorf salads

ITALIAN MARKET BISTRO

Tomato basil soup

Mini grilled cheese sandwiches

Fried mac n cheese bites

NEW ORLEANS INSPIRED ANTIPASTI*

Assorted marinated olives, pickled okra and pickled green beans in mason jars

Red bean hummus, muffaletta olive salad, grissini and New Orleans french bread rounds

Cajun grilled and roasted vegetables, cotto salami, shaved tasso,

Artichokes manchego, crumbled gorgonzola, fresh mozzarella

Balsamic vinegar, virgin olive oil, fresh cracked pepper



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CULINARY STATIONS & FORK DISH DISPLAYS

LOUISIANA OYSTERS ON THE ½ SHELL **

Select One Option | Yield is 2 pcs per person

RAW BAR

Blood orange-sake granite, radish

Fresh horseradish mignonette

CRISPY FRIED

“LeRuth” sun choke and herb saint puree, shaved

pecorino

Bacon marmalade, sweet jalapeno glaze

BRICK-OVEN

New Orleans char broiled

Baronne – bacon, mushroom & fontina

PS RAW BAR **

Louisiana oysters on the ½ shell, horseradish, cocktail, mignonette, lemon

Crab ravigotte en bouchee, seafood louie salads

Jumbo gulf shrimp cocktail, bloody mary cocktail sauce, white remoulade

BRICK OVEN FLAT BREAD BRUSCHETTA

House made flat bread four ways, parmesan crusted, rosemary and garlic

Castelvetrano olive oil, spicy red pepper flake and asiago

Accompanied by: heirloom tomato salad, house olive salad, roasted garlic

Roasted sweet peppers and pickled peppers, eggplant caponata

Artichoke barigoule, baby kale and arugula pesto, Burrata cheese



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CULINARY STATIONS & FORK DISH DISPLAYS

CRISPY OYSTER TRYPTICH

Corn bread crispy fried Louisiana oysters three ways

- Sun choke and herb saint puree, shaved pecorino
- Bacon marmalade, sweet jalapeno glaze
- Blue cheese crema, NOPSI BBQ butter

SWINE DINING

Select Three

House made BLT flat bread, truffle aioli

Bacon wrapped shrimp, bacon wrapped dates with manchego and almonds

Petite spinach salad with warm bacon dressing

Fried oysters on bacon marmalade, bacon truffle aioli

Bacon mac 'n cheese, bacon pimento dip

Bacon, cheese & sour cream smothered potatoes



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CULINARY STATIONS & FORK DISH DISPLAYS

CRAB FILLED CRAB CAKES **

2 Cakes Per Person

Jumbo lump Louisiana

Crab cakes served to order with remoulade sauce & zesty citrus slaw

Green tomato marmalade

GUMBO TRILOGY

Cajun: Smoked duck & andouille

Creole: New Orleans seafood

Public Service: Rotisserie chicken, file

Popcorn rice & scallions, potato Salad, french bread

ITALIA

Tossed to order

Braised pork ossobucco & sauce

Bolognese served over cavatappi pasta

Shaved parmesan reggiano, parsley, fresh basil

MAINE EVENT **

Lobster mac 'n cheese

Lobster queso, house fried tortilla chips

Curried lobster quesadillas, peppercress, vanilla crème fraiche

Cold water lobster rolls, creole mayo

RAGIN' CAJUN SUNDAES

Spicy alligator meatballs, creole tomato puree, crushed crawfish boil potatoes Louisiana braised veal cheek grillades, stone ground grits

Crispy pork belly, cane syrup glaze, braised southern greens, fried yam doubloon

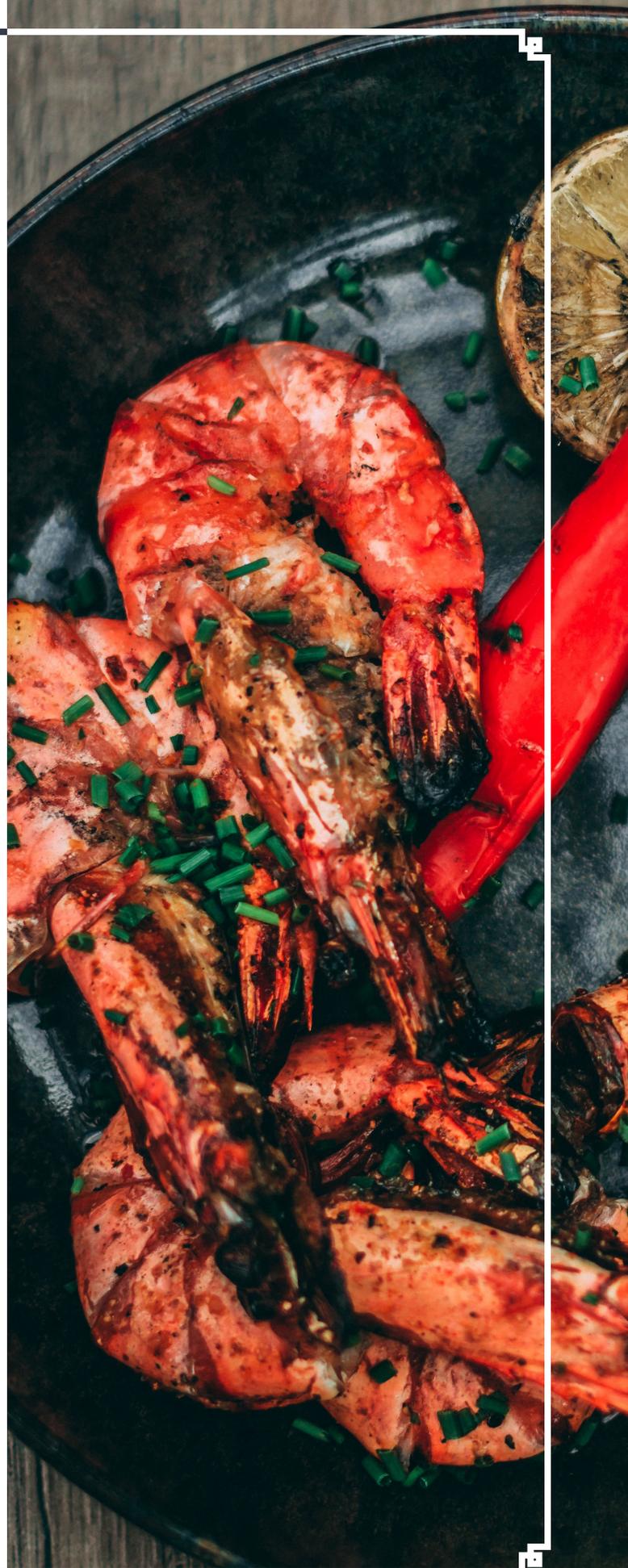
GULF SHRIMP THREE WAYS**

Blackened, NOPSI BBQ butter

Sautéed, tasso and roasted red pepper cream

Crispy pan fried, Hong Kong Imperial sauce, walnuts

Accompanied by Louisiana Jazzman rice, stone ground grits or New Orleans french bread crostini



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CULINARY STATIONS & FORK DISH DISPLAYS

RAVIOLI TRIO

Four cheese | basil pesto cream, shaved parmesan

Wild mushroom | sauce diablo, garlic, chives

Butternut squash | pecans, pearl onion, summer peas, brown butter

WEST BANK BAHN MI

Asian infused roast porchetta or crispy hoisin duck

Napa cabbage-cilantro slaw, pickled carrot and cucumber ginger salad

Foie gras aioli, sweet chili sauce, sriracha

New Orleans french bread pistolettes

BARBECUE BOUCHERIE

Slow smoked pulled cochon de lait

Barbecue sauce trio | Bourbon Street sweet, Carolina spicy, Texas black jack sweet and sour slaw, fried onion straws, house made bread and butter pickles griddled-classic Texas toast

RISOTTO CLASSICO**

Creamy risotto made to order with your selection of three toppings

Gulf shrimp, tasso ham, applewood bacon bits

Duck confit, asparagus tips, caramelized onions, sundried tomato sautéed forest mushrooms

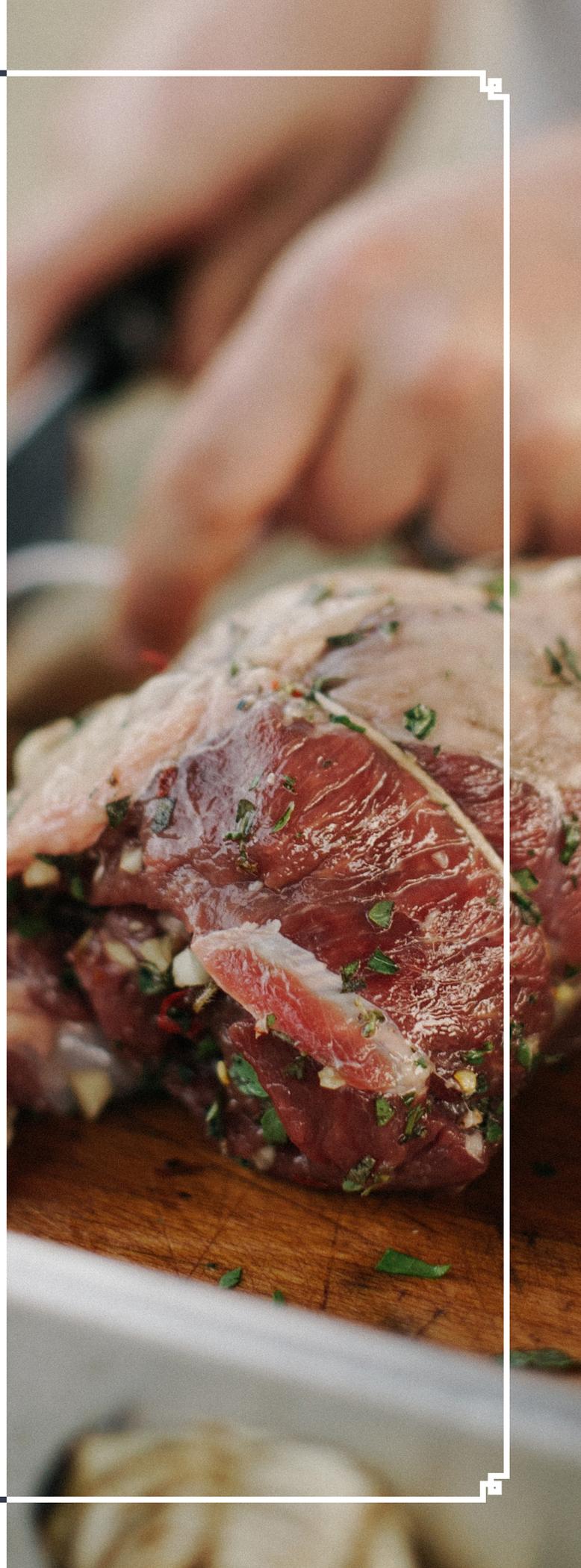
Grana Padano parmesan cheese

SEARED DEEP WATER SCALLOPS**

Truffle-parsnip puree, foie gras mousse

Celery heart, fennel and white bean salad

Tarragon and herb saint vinaigrette



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CULINARY STATIONS & FORK DISH DISPLAYS

JAMBALAYA RISOTTO

Arborio rice sautéed in aromatic chicken stock

Rotisserie chicken, tasso ham, andouille sausage,
rock shrimp

Cajun trinity, tomato concase, scallions,
parmesan reggiano

Crystal hot sauce, french bread garlic toast points

SLIDERS N SUCH

Blackened chicken, Zydeco sauce

American cheeseburger, tomato marmalade

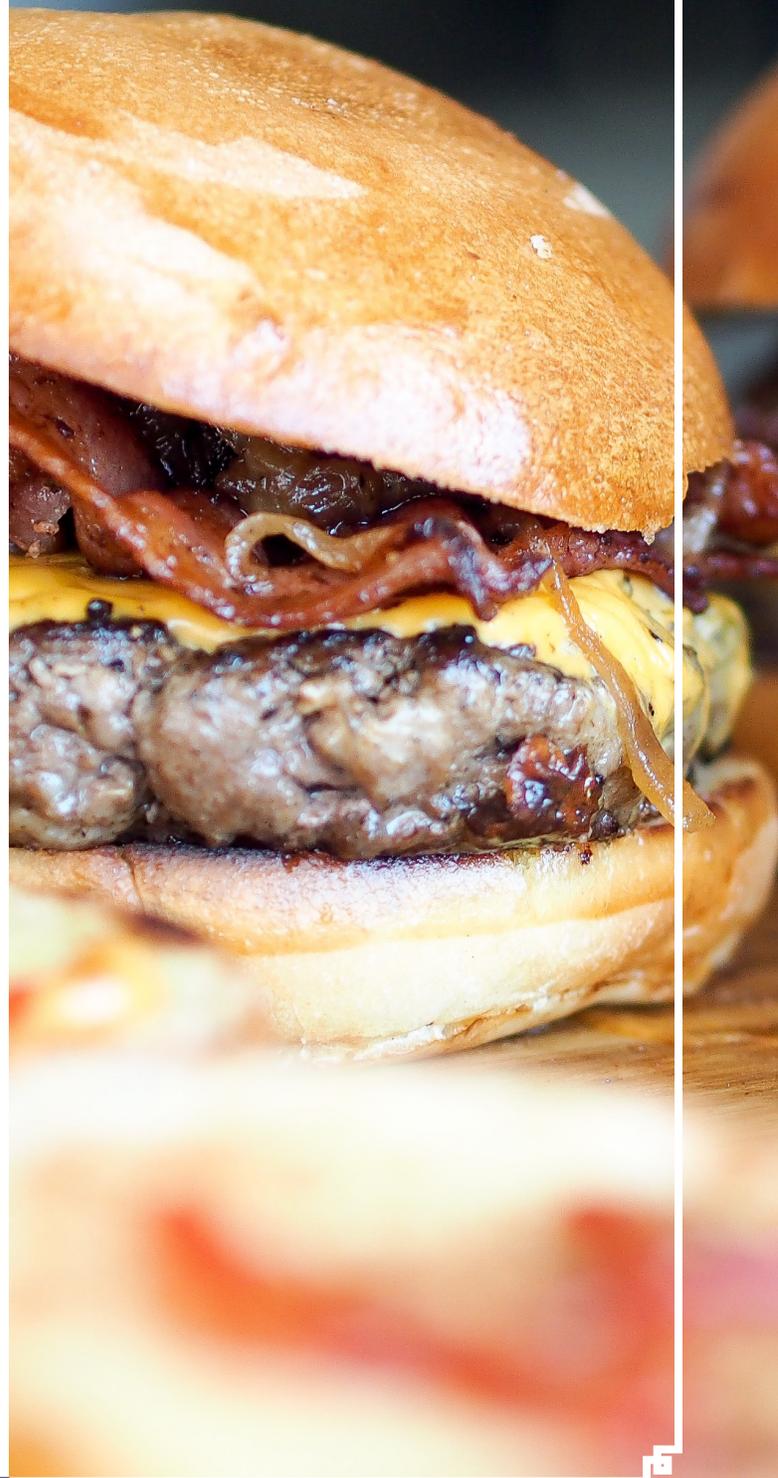
Cochon de Lait slider, bourbon BBQ sauce,
dill pickles

Cajun alligator, remoulade rouge, spicy slaw

Rotisserie chicken salad, truffle mayo

Italian market chicken parmesan

Roast beef debris, garlic aioli



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CARVING

SMOKED & CURED CARVED DUCK SALAD

Carved smoked duck, baby kale, frisee & chicory

Louisiana citrus supremes, spiced candied pecans, goat cheese

Satsuma-cane syrup vinaigrette, blueberry-balsamic glaze

WHOLE ROTISSERIE RED SNAPPER**

Crab Rockefeller sauce, Creole Court bouillon, NOPSI BBQ butter

Louisiana Jazzman aromatic or brown rice

Crispy spinach and kale, preserved lemons, saffron remoulade, salsa verde

SHORT RIBS**

Twice cooked, burgundy braised boneless short ribs, Cremini mushroom Marchand de Vin

Lemon Pomme Puree, rotisserie vegetable mélange micro herbs

ITALIAN PORCHETTA

Crispy herbed crust, dijonnaise

Cane-syrup seasoned greens, bacon lardons

Sweet potato bread pudding

SALMON ROCKEFELLER EN CROUTE

Baked salmon wrapped in puff pastry

Cucumber dill crème fraiche

NOPSI GRILLE

Hand – carved steak pommes frites

850 ° broiled skirt steak, blue cheese butter, Marchand de Vin crispy crushed potatoes, brussels sprouts

CAJUN BRINED FRIED TURKEY

Crushed sweet and gold Brabant potatoes, may haw berry preserves

Cranberry kumquat aioli, Creole mustard, fresh Parker house rolls



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SWEET TREATS

Add that extra touch to sweeten up your special day!

BREAD PUDDING SAUTÉE | \$10 pp

Cubes of bread pudding: traditional, white chocolate, sweet potato-gingersnap butter sautéed, topped with prohibition sauces: bourbon butter sauce, raspberry chambord coulis or Grand Marnier sauce

JACKSON SQUARE SWEET SPOT | \$8 pp

Assorted beignets

Traditional street, cinnamon, chocolate

Powdered sugar, chocolate sauce, fresh whipped cream

Traditional Creole pralines

SCOOPS | \$10 pp

Warm chocolate chip & peanut butter scotch pan cookies

Molten chocolate pan brownies

Scooped & served over vanilla ice cream with chocolate sauce, salted caramel sauce, berry topping

Dessert Stations include passed baby boozy bourbon milk shakes



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