

# COCKTAIL MENU

**WELCOME!** YOUR SERVER WILL BE WITH YOU SHORTLY.  
A personal cocktail server, dedicated to your picnic pod will take your beverage orders for the duration of the event.  
Please remain seated, relax, and enjoy. **CHEERS!**

## ON TAP

FROM BUBBLE TAP NEW ORLEANS

**Abita Strawberry**, Crescent Crown Distributing

**Attimo Sparkling White Wine**, RNDC

**Pomelo Wine Co. Rosé**, RNDC

## COCKTAIL PRESENTATION BY THE SAZERAC HOUSE

### Whiskey Smash

Sazerac Rye, lemon juice, mint simple syrup, mint sprig garnish

### Jungle Bird

Myers's Rum, Peychaud's Aperitivo, lime juice, simple syrup, pineapple juice, orange garnish

### Gimlet on the Rocks

Wheatley Vodka, lime juice, simple syrup, lime garnish

### Hellfire Margarita

Corazon Blanco Tequila, lime juice, Gran Gala Orange Liqueur, simple syrup, Bittermens Hellfire

### Wine provided by RNDC

Dasani Bottled Water

AHA Sparkling Water

Coke, Diet Coke, Coke Zero, Sprite,

Coke Coffee, Caramel or Vanilla

## COCKTAILS

SPIRITS PROVIDED BY THE  
GOLDRING FAMILY FOUNDATION

## REFRESH

WITH COCA-COLA



# POSH PICNIC

## STARTERS

**Petite Cheese + Charcuterie**  
- Graze + Friends

**Green Garlic Vichyssoise**  
Cucumber, avocado, crispy shallot  
sambal & dill  
- Bonfire

**Mini Crudité with Ranch**  
- Messina's Catering & Events

**Watermelon Salad**  
Watermelon, feta, & fresh mint  
- Messina's Catering & Events

## SIDES

**Signature Le Popeye Dip**  
Chopped spinach, herbs & spices,  
cream cheese, sour cream, & green  
onions served with crackers  
- Langenstein's

**Voodoo Kettle Chips**  
- Zapp's Potato Chips

## MAIN

**Creole Tomato Sandwich**  
Fresh mozzarella, basil pesto, cane-cured  
sun dried tomato, seasonal tomatoes on  
toasted ciabatta  
- Copper Vine

**Chicken Salad with Pita**  
Poached shredded chicken, chimichurri  
dressing, fresh mango, mint, roasted peppers  
with toasted rosemary  
- Mirepoix Catering

## DESSERT

**Assorted Flavors of Bundt Cakes**  
- Nothing Bundt Cakes

**Assorted Flavors of Chocolate Truffles**  
Pistachio, coconut, praline pecan, black forest  
all truffles are dairy free, gluten free, & refined  
sugar free. \*select sponsor baskets only  
- reBorne Bakery

COPPERVINE  
WINE PUB

Langenstein's  
SINCE 1922

— share | Feast | give —  
GRAZE  
— + friends —

Messina's  
CATERING & EVENTS

Mirepoix  
EVENT CATERING

  
RE: BORNE  
Bakery

BON | FIRE  
CATERING - EVENTS

NOTHING bundt CAKES

---

# SEATED DINNER

---

PREPARED BY CHEF PAT WHITE

## HORS D'OEUVRES

**Smoked Deviled Eggs**  
Topped with Cajun Caviar

**Fried Green Tomato & Andouille Pie**

**Beet & Goat Cheese Crostini**  
With grilled garden veggies

## SALAD

**Shrimp Remoulade & Garden Greens Salad**

## MAIN

**Grilled Louisiana Gulf Fish**  
Over "elote" style creamed corn topped w/garden chimichurri  
& lump crabmeat

## DESSERT

**Strawberry Cornbread**  
Topped with whipped creole cream cheese & Steen's cane  
syrup featuring Louisiana Strawberries

