

COCKTAIL PACKAGES

Premium Brands

3 Hours - \$11.50 per guest

2 Hours - \$10.50 per guest

Includes Kendall-Jackson "VR" Wines

House Brands

3 Hours - \$9.50 per guest

2 Hours - \$8.00 per guest

Includes Woodbridge Wines

Beer & Wine

3 Hours - \$7.75 per guest

2 Hours - \$6.75 per guest

Includes Woodbridge Wines

Cash Bar Available

**You can also choose from our
extensive wine list which includes:**

Champagne/Sparkling

Perrier-Jouet Grand Brut Korbel Brut

Chardonnay

Sonoma-Cutrer "Russian River" Estancia "Pinnacles"

La Crema "Sonoma Coast"

Sauvignon Blanc

Cakbread Montevina

Simi Ferrari-Carano Fume Blanc

Other Whites

Jadot Macon Villages Brancott Sauvignon Blanc

Santa Margherita Pinot Grigio

Cabernet Sauvignon

Franciscan Hess "Alomi"

Fetzer "Five Rivers"

Merlot

Markham Blackstone

Columbia Crest "Two Vines"

Pinot Noir

La Crema "Sonoma Coast" Mark West

Kenwood "Russian River" Rex Goliath

Other Reds

Norton Malbec Reserve Veramonte Cabernet

Campo Viejo Tempranillo Reserva

*T*hank you for considering Messina's for your Banquet or Buffet. Our family has been serving local businesses, clubs, schools and families for the past 45 years. Whether you are in need of a full service banquet with a professional staff to celebrate a promotion, reunion, graduation, award, or after wedding rehearsal dinner, we are here to serve you in our Maria-Isabel room. With great pleasure, we are submitting our menu for your consideration. Please let us know what dishes will be just right for you, your number of guests, and the date and time of your party. We will be honored to handle all the details for you, as we have successfully, for the past 45 years!

The Messina Family



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Messina's Rehearsal & Dinner Menu



2717 Williams Blvd.
Kenner, Louisiana 70062
504-469-7373
www.messinascatering.com

BUFFET DINNER

Creole Seafood Gumbo
with Fluffy Rice

House Italian Salad

Potatoes Au Gratin

Green Bean Almandine

Penne Pasta Alfredo

Cajun Fried Catfish

Grilled Lemon Garlic
Breast of Chicken

Carved Roasted Pork Loin
with Mango Chutney Sauce

Bread, Butter & Condiments

Bread Pudding with Brandy Sauce

Fresh Brewed Iced Tea
& New Orleans Style Coffee

40 guests - \$29.50

60 guests - \$27.50

100 guests - \$25.50

Plus 8.75% Tax & 20% Service Charge

BANQUET DINNER

(includes soup and salad, dessert, iced tea and coffee)

Soups:

(Choice of one)

Seafood Gumbo

Corn & Crab Bisque

Chicken Andouille Gumbo

Cream of Shrimp and Artichoke

Salads:

(Choice of one)

Messina's House Italian Salad

Classic Caesar Salad

Tossed Garden Salad

Entrees:

(Choice of two)

Grilled Mahi-Mahi

Served over roasted corn grits with

New Orleans style BBQ Shrimp

\$29.00

Recommended Wine: Kendall-Jackson "VR" Chardonnay

Center Cut Filet

8 oz. Center Cut Filet of beef served on a

bed of spinach madeline

with a wild mushroom demi-glace sauce

\$34.00

Recommended Wine: Hess "Allomi"

Grilled Ribeye

Montreal Style Grilled 12 oz. Ribeye

Topped with maitre d' butter served with potatoes au gratin

\$31.00

Recommended Wine: Markham Merlot

Veal, Chicken, or Eggplant Parmigiana

served with angel hair pasta

\$25.00

Recommended Wine: Sensi Chianti

Stuffed Redfish

Pan sautéed Redfish Filet stuffed with Louisiana Blue

Crab Dressing topped with Creole Cream Sauce served

with sautéed zucchini and squash

\$30.00

Recommended Wine: Simi Sauvignon Blanc

Grilled Chicken Picatta

Grilled Breast of Chicken sautéed in Messina's famous

picatta sauce served over a bed of penne pasta

\$25.00

Recommended Wine: Simi Chardonnay

Veal Marsala

Sauteed veal medallions with a classic Marsala Sauce, served

with penne pasta and grilled zucchini

\$28.00

Recommended Wine: Sensi Chianti

Grilled Double Cut Pork Chop

Grilled 14 oz. double cut Pork Chop glazed with a pecan

praline sauce served with mashed sweet potatoes

\$30.00

Recommended Wine: Kenwood Russian River Pinot Noir

Scampi Filet

Scampi-style Surf and Turf - 8 oz. filet of beef served with

fresh jumbo shrimp in a butter-garlic scampi sauce

\$36.00

Recommended Wine: La Crema Sonoma Coast Chardonnay

Dessert:

Messina's Famous Bread Pudding,

Carrot Cake, Cheesecake, Tiramisu

Messina's Famous

Italian Family Style Dinner

5 course dinner served Italian Family style with

beers, wines, and premium bar

\$50.00 per person

Plus 8.75% Sales Tax and 20% Service Charge



Messina's Catering
Lunch Menu

Appetizer

Shrimp and Corn Bisque
Chicken and Andouille Gumbo
or
Messina's Italian Salad
House Caesar Salad

Entrée

Broiled Stuffed Flounder served with
Roasted Garlic Potatoes and Sautéed Vegetables
\$18.00

Grilled Mahi Mahi topped with a
Lemon Cream Sauce served with Sautéed Vegetables
\$22.00

Entrée Caesar Salad topped with
Grilled Shrimp or Chicken
\$16.00

6oz. Filet of Tenderloin served on a
Bed of Spinach Madeline topped with
A Wild Mushroom Demi Glaze
\$24.00

Grilled Chicken Marsala served over
Angel Hair Pasta
\$15.00

Baked Italian Breast of Chicken
Served with Pasta Alfredo and
Sautéed Vegetables
\$15.00

Medallion of Garlic Roasted Pork Tenderloin
Topped with a Mushroom Demi Glaze served with
Roasted Potatoes and House Vegetable
\$18.00

Dessert

Messina's Famous Bread Pudding with Brandy Sauce
or
Sticky Pecan Cheesecake