

FRONT PAGE NEWS

EVENT & PARTY PLANNING GUIDE

NO HASSLE EVENT PLANNING AT FRONT PAGE NEWS

Our goal is to make your event easy to plan and enjoy.

Platter choices to fit your group’s size & budget.
Platters are sized by the number of guests they serve.
Mix and match sizes & selections to match your group’s size and appetite
Choose from our assortment of appetizer wing, finger, sandwich and shrimp platters.

Platter sizes
Choose based on the number of guests :.
• **Small platters – generous for 6 or a snack for 8**
• **Medium – generous for 9 or a light bite for 12**
• **Large platters – generous for 14 or a snack for 16**
Full Meals
Full meals are available as buffets or packed to travel.
Entrees are ordered by the number of servings.
minimum of 15 portions per entree.



Any occasion is a FPN occasion

APPETIZERS CHIPS AND COLD PLATTERS Small \$39, Medium \$63. Large \$78.

Fresh Salsa & Chips
Our fresh house made Salsa, prepared to order for you and served tortilla chips
Queso Cheese & Chips Platter
Our Homemade queso cheese dip served hot with fresh cooked tortilla chips

Vegetable & Cheese Platter
Garden fresh vegetables, assorted cheeses, crackers & ranch and Caesar dips
Add hot queso cheese dip \$12.00 per platter

Hummus & Olive Tapenade
Traditional hummus & Mediterranean olive tapenade with warm pita points

FINGER FOOD PLATTERS Small \$59, Medium \$89. Large \$119, Combo \$129

Southern Fried Pickles
Basket of thin sliced pickles lightly dusted in corn flour and fried, honey mustard dip

Spinach & Artichoke Dip
Warm, chopped spinach, artichoke hearts & parmesan dip served with warm pita points

Pretzel Bite Platter*
Oven hot soft pretzel bites, served with Creole, Spicy Asian & Honey mustard sauces
Add hot queso cheese dip 8.00 per platter

Buffalo-Bleu Chips *
Thick cut soft potato chips, dusted with spicy Buffalo style seasoning, bleu cheese crumbles, ranch dip

Texas Egg Rolls
Grilled Chicken, roasted corn and black beans.

WINGS & TENDERS Small - \$66 Medium - \$99 Large - \$129, Combo \$129

Buffalo Wings
Fresh off the buffalo, Americas Favorite

Chicken Tenders
Oversized battered, fried chicken fingers.
Also available char grilled instead of fried

Four flavors Choices:. Plain, Buffalo, Spicy
Cajun Garlic, Lemon Pepper, Agave BBQ
Select 2 flavors on large platters

LARGE COMBOS

Large combination platters include your choice of 3 selections from the list below.
Large only - \$129

**Hummus & Olive Tapenade,
Spinach & Artichoke Dip, Chips & queso cheese dip, Southern Fried Pickles, Buffalo Wings,
Texas Eggrolls, Vegetable & Cheese, Fresh Salsa & Chips,
Buffalo Bleu Chips*, Pretzel Bites*,**

*These items are not held in stock. These choices require four day in advance ordering



Fried Shrimp
Flash fried white Gulf shrimp served with homemade cocktail & spicy remoulade sauce s **\$16** per guest Aprox. 1/2 pound per guest

ENTREES TO SHARE

Entrée prices include garlic toast, green salad platter and dressings for 25-100 guests.
Please order in five portion increments. 25-50 portions, **\$16** per guest.
Add a green side salad **\$3** per guest

Jambalaya
Down on the bayou . . . Gulf shrimp, chicken, andouille sausage, slow-simmered Creole style with rice, bayou spices, celery, tomatoes, peppers, white onion

Pasta Jambalaya
Garden rotini pasta, chicken, shrimp, andouille, green & red peppers, onion, grape tomatoes and Cajun herbs & spices in a memorable and spicy sauce

Pasta Jambalaya is also available as a *vegetarian dish* without meat or seafood

Grilled Portobello Black Bean Cakes
(Vegetarian) Our flavorful house-made black bean cakes, topped with roasted corn salsa, grilled Portobello Mushrooms, garlic sautéed green beans & grape tomatoes, served with white rice on side.

Low Country Shrimp & Grits
A long time low country favorite. Our famous Cobblestone Mill stone ground yellow grits, topped with plump shrimp in Toulouse sauce with tomato and more than a hint of Sherry.

Creole Meatloaf
Our award winning Creole seasoned meatloaf, mushroom gravy, red jacket smashed potatoes, Southern style bacon braised greens

Crawfish & Shrimp Etouffee
Crawfish tails, Gulf shrimp, peppers, onions, celery, dark rich, roux-thickened sauce, over long grain rice

Chicken Penne Pasta
Grilled chicken, garlic sautéed fresh mushrooms, broccoli, tomato cream sauce.

SANDWICH PLATTERS

Mini sandwiches are served on New Orleans style French bread or rolls
Select a style below, 2 styles for medium and large platters.
Small - \$66. Medium - \$99. Large - \$132 Combo - \$145.

Muffaletta
Wedges of our version of the Central Grocery Original. Genoa salami, Cappicola ham, olive salad, Provolone on Muffaletta

Turkey BLT Club
Sliced turkey breast, applewood bacon, lettuce, tomato, pepper jack cheese & rosemary aioli

Cajun Cuban
Andouille, roasted pork, banana peppers, pepper jack cheese & spicy mustard

Buffalo Fried Chicken
House recipe fried chicken, buffalo sauce, shredded lettuce & bleu cheese

Mediterranean Grilled Chicken
Grilled chicken breast, olive tapenade, feta

Avocado Turkey Club
Oven roasted turkey, applewood bacon, fresh avocado spread, lettuce, tomato

Vegetarian Hummus & Cucumber
Chick pea hummus, cucumber, tomato & roasted red peppers

Fried Shrimp or Catfish Po'boy
Breaded & flash fried white Gulf shrimp, or fresh catfish or a combination, “dressed” w/ lettuce, tomato & Creole mayo

**Small \$72. Medium \$108,
Large \$144, Half & Half \$158**



NEW ORLEANS FEAST

Shrimp Ettoufee, Jambalaya, Red Beans & Rice & Our Gumbo Ya-Ya

Four Classic New Orleans dishes served with oven warmed French bread with garlic butter, Garden salad, and French Quarter bread pudding for dessert.

Served on a table decorated with Mardi Gras beads and an assortment of Hot Sauces.

A unique Front Page Experience your guests won’t soon forget!

\$25 per guest

French Quarter Hurricane Cocktail for your guests, add \$6 ea

DESSERTS

N’awlins Bread Pudding
The French Quarter original, baked fresh. Our bread pudding is more a cake than bread, and it certainly isn’t pudding Just **\$5** per guest.

House Walnut Brownie A la Mode
Baked fresh, served warm, with vanilla ice cream, chocolate syrup, whipped cream **\$6**

Praline Cheesecake
NY style cheesecake topped with our warm pecan praline sauce, whipped cream **\$6**

Alpine Bakery Giant Cupcakes
Baked to order for us. Four days advance notice required. Minimum order 24 Cupcakes **\$6** each