

Luizanne's, Inc.

406-862-5317

(Prices and availability are subject to change; please call or email us for inquiries)

Hors D'Oeuvres/Appetizers: Serving = 3 Hors D'Oeuvres

- Chilled Prawns Cocktail Sauce/Lemon Wedges - **\$1.50** each
- Chilled Prawns with Margarita Salsa - **\$1.75** each
- Grilled Shrimp wrapped in Bacon - **\$2.25** each
- Chicken Satay with Peanut Sauce - **\$1.75** each
- Roasted Red Pepper and Artichoke Hearts in Puff Pastry - **\$1.75** each
- Hummus with Toasted Pita - **\$1.25** per serving
- Stuffed Mushrooms (Meat eaters, Vegetarian or Vegan) - **\$0.75** each
- Bacon wrapped Mushrooms - **\$1.25** each
- Saucisson en Croute - **\$1.50** per serving
- Mexican Pinwheels - **\$2.00** per serving
- Spanakopita Pie Spinach - **\$1.50** each
- Bacon wrapped Water Chestnuts - **\$1.00** each
- Asparagus wrapped in cream cheese and ham - **\$2.50** per serving
- Red Potatoes with Crème Fraiche and Caviar - **Market Value**
- Blini with Sour Cream and Caviar - **Ask for Price**
- Deviled Eggs with Shrimp - **\$2.25** per serving

Luizanne's Stuffed Breads:

Italian

-With Provolone, Italian Salami, Kalamata and stuffed green olives and freshly chopped herbs

Mediterranean

-Mozzarella, Spinach, Sun dried Tomatoes, Artichoke Hearts, Pine nuts and Feta.

Stuffed Bread

(Serves 25-30) **\$35 each**

Brie:

Stuffed and Baked en Croute

-A wheel of Brie Cheese, stuffed with sweet or savory fillings, wrapped in layers of puff pastry then baked to a golden brown.

Brie I - (Serves 15-20) **\$40.00**

Brie II - (Serves 60-75) **\$90.00**

Baked Brie en Croute with Fruit:

Brie I - (Serves 15-20) **\$45.00**

Brie II - (Serves 60-75) **\$90.00**

Walnut Cranberry Stuffed Brie en Croute:

Brie I - (Serves 15-20) **\$45.00**

Brie II - (Serves 60-75) **\$90.00**

Carmel Brie:

Brie I - (Serves 15-20) **\$40.00**

Brie II - (Serves 60-75) **\$85.00**

Gorgonzola Sunrise Torta with Crackers:

A colorful cheese spread, made with layered Gorgonzola, Cream Cheese and colorful vegetables.

Torta I - (Serves 15-20) **\$30.00**

Torta I - (Serves 40-50) **\$60.00**

(continued...)

Smoked Salmon Platter:

Served with Capers, Lemon Slices, Cream Cheese and Rye Toast or Crackers

(Serves 50-70) **\$55.50**

Bocconcini Salad:

Fresh Mozzarella Cheese with Sun dried Tomatoes and Artichoke Hearts

(Serves 40) **\$55.00**

Gorgonzola Onion Gateau:

Gorgonzola cheese with sauteed onions in puff pastry

(Serves 30) **\$38.00**

Artichoke Dip with Crackers:

(Serves 40) **\$36.00**

Cheddar/Bacon Log:

(Serves 20-30) **\$35.00**

Large Meat/Cheese Tray:

Beef, Turkey, Ham with all the toppings and condiments. Fresh Bread

(Serves 30-40) **\$100.00**

Fondues:

Chocolate – 1 Quart with Seasonal Fruit and Pound Cake (dependant on types of fruits)

-Minimum **\$25.00**

Cheese – 1 Quart with Bread **\$30.00**

Individuals Sweets:

Madelines (chocolate, lemon or vanilla) **\$2.00**

Lemon Tarlets **\$3.00** per 3" tartlet

Double Chocolate Torte with Raspberry

-White Chocolate Drizzle **\$1.50** per 2" square

Cheesecake Bars with Fruit Sauce **\$1.50** per 2" square

Lemon Bars **\$1.50** per 2" square

Crème Brulee **\$4.00** each

Truffles **\$2.00** each

Dessert Selections:

Cheesecakes

- Raspberry White Chocolate
- Espresso Chocolate Chip
- Blueberry
- Marble
- New York **\$30.00**

Praline

\$35.00

Pies:

- Apple: Dutch, Apple with Caramel, Apple with Walnuts; Blueberry;
- Cream: Banana, Coconut, Chocolate.
- Lemon, Marion berry, Pecan, Pumpkin
- Pumpkin Mousse, Strawberry Rhubarb
- Sour Cream Raisin **\$18.00**
- Huckleberry **\$25.00**
- Fruit and Huckleberry Mixture **\$22.00**

- Chocolate Decadence Torte **\$32.00**
- Carrot Cake **\$30.00**
- Peach or Pineapple Upside Down Cake **\$30.00**
- Apple Cake w/Cinnamon Rum Sauce **\$32.00**

Chocolate Lust:

-Chocolate cake w/hazelnut & meringue topping
accompanied w/Chocolate grand Marnier Sauce **\$36.00**

Frozen Chocolate Mousse Cake:

-Chocolate Mousse sandwiched between two layers
of chocolate cake covered in whip cream **\$35.00**

Frozen Key Lime Mousse Cake:

-Key Lime Mousse sandwiched between two layers
of white cake covered in whip cream **\$35.00**

Quick Breads:

-Banana, Pumpkin, Carrot **\$10.00**

Chocolate Rum Cake:

-Chocolate cake brushed with Meyers Rum, chocolate
butter cream filling covered in chocolate ganache **\$38.00**

Key Lime Mousse Pie: **\$20.00**

Chocolate Mousse Pie: **\$20.00**