



Chef John Folse's
WHITE OAK
PLANTATION

Holiday Parties



Please check out additional pictures on our [Facebook page!](#)

Amenities:

Use of the entire property including, but not limited to: Parlor in Main House, Ballroom, tented courtyard and small courtyard for 3 hours

Complimentary use of 2 outdoor heaters

Seasonal decorations around property

Holiday linens and centerpieces for dining tables and buffet(s)





Buttered Canapés

(Passed for 30 minutes upon arrival with champagne and seasonal berry)

Select Three:

Cajun-fried Turkey

Spiced Cranberry and Kumquat Relish, Zinfandel, Cornbread Round

Sweet Potato Coins

Gorgonzola, Bacon Crumbles

Crawfish, Corn and Potato Croquette

Chicken, Smoked Bacon and Wild Mushroom Fricassee en Boule

Petite Brioche and Boursin Cheese Sandwiches

Tomato Marmalade

Artichoke and Parmesan Arancini

Creole Puree

Beef Cheddar Crostini

Sweet Onions, Horseradish Cream

\$7.00++ per person



Select Three:

Shrimp- and Mirliton-stuffed Mushrooms

Hollandaise

Community Coffee-marinated Beef Filet

Crème Fraîche, Sweet Potato Biscuit

Smoked Salmon

Caper Cream Cheese, Bagel Crisp

Lamb Medallion au Provence

Boursin Cheese, Cherry and Fig Compote, Thyme

Crab Beignet

Tomato, Mozzarella and Basil Crostini

Roasted Garlic, Pine Nuts

Smoked Duck Ham and Fig Tarts

\$9.00++ per person

++ is 9% La sales tax and 18% taxed service charge



Cold Displays

(Pricing based on 3 hours of service)

Crudité Display

Grilled and Marinated Crudités
Balsamic Vinaigrette, Buttermilk Ranch Dip
\$6.00++ per person

Domestic Cheese Board

Cheddar, Pepperjack, Smoked Gouda
Christmas Pimiento Cheese Ball
Water Crackers
\$7.00++ per person

Charcuterie and Boucherie

Selected Locally Smoked and Cured Meats
Pâtés, Cajun Caviar, Vodka Creme Fraiche
Capers and Pickled Red Onions
Grilled, Marinated Spring Vegetables
Plantation Pickles and Chutneys
Warm Spinach and Artichoke Dip
Creole Mustard and Louisiana Hot Sauces
House-baked Breads
\$14.00++ per person

Winter Oak Salad

Tender Baby Lettuces, Heirloom Tomatoes
Marinated Red and Golden Beets
English Cucumbers, French Goatcheese
Candied Pecans
Cane Syrup Vinaigrette
Basil Oil, Olive Oil, Balsamic Vinegar
\$7.00++ per person

Jumbo Shrimp Martini

Peeled Jumbo Louisiana Gulf Shrimp
Rémoulade and Cocktail Sauces
(6 shrimp per guest)
\$12.00++ per person

Seasonal Fruit

Fresh Fruit and Berries with Grapes
Fruit Carving
Honey Yogurt Dipping Sauce
\$4.00++ per person

Fromagerie

Selection of International and Artisan Cheeses
Apples, Pears, Grapes and Dried Fruits
Spiced Pecans
White Oak Preserves
Toasted French Bread and Water Crackers
\$12.00++ per person

Bruschetta Station

Grilled Artisan Breads
Extra Virgin Olive Oil and Infused Oils
Roasted Garlic, Tomato Basil Salsa Fresca
Olive Tapenade
Marinated Fresh Mozzarella,
Prosciutto and Salami Salad, Pâté
\$10.00++ per person

Deviled Yard Eggs

Served Three Ways
Classic, Spicy and Bacon and Truffle
\$5.00++ per person

Iced Seafood Bar

Marinated Crab Fingers,
Oysters on the Half Shell
Shrimp Rémoulade, Boiled Shrimp
Smoked Seafood
Trout, Shrimp, Salmon and Scallops
\$19.00++ per person

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Seated Luncheon Menu Packages

Christmas Cheer

Wintergreen Salad

Salad of wintergreens, plantation figs, pine nuts, goatcheese and cane syrup vinaigrette

Herb-roasted French Breast of Chicken with Garlic Beurre Blanc

Warm Cranberry Bread Pudding with White Chocolate and Flakes of “Holly”

\$28.00++ per person



Happy Holidays

Creole Tomato and Basil Bisque

A creamy bisque of Creole tomatoes and sweet basil

Panéed Gulf Trout with Pecans and Vanilla Sauce

Sweet Potato and Marshmallow Brulee Creole Cream Cheese Cheesecake

\$31.00++ per person



The First Noel

Crawfish, Corn and Potato Croquette with Citrus Glaçage

Beef Bourignonne with Mushrooms, Bacon and Pearl Onions

Buche de Noel with Cherries Jubilee

\$33.00++ per person

Accompanied by Chef's choice of starch and vegetable.

Served with bread and butter.

Includes complimentary iced tea, water and coffee service with dessert.

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Seated Dinner Menu Packages

Be Merry

Creole Tomato Bisque with Fried Green Tomato

A creamy bisque of Creole tomatoes and sweet basil topped with a crispy-fried green tomato

Candy Cane Beet Salad

Butter lettuce, golden teardrop tomatoes, candy-striped beets, fresh mozzarella, tossed in Creole green goddess dressing

Herb-roasted French Breast of Chicken with Garlic Beurre Blanc

Warm Cranberry Bread Pudding with White Chocolate and Flakes of “Holly”

\$38.00++ per person



Season's Greetings

Butternut Bisque

Pureed oven-roasted squash with cinnamon crème fraîche and toasted nuts

Wintergreen Salad

Salad of wintergreens, plantation figs, pine nuts, goat cheese and cane syrup vinaigrette

Tender Roast Pork Loin Chop with Cherry Fig Glaze

Sweet Potato and Marshmallow Brulee Creole Cream Cheese Cheesecake

\$40.00++ per person



Silent Night

Duck and Andouille Gumbo

A traditional gumbo favorite using smoked duck and Andouille sausage

Nutcracker Salad

Winter baby greens, cranberries, feta cheese, and roasted pecans drizzled with a balsamic vinaigrette

Panéed Gulf Trout with Pecans and Vanilla Sauce

Buche de Noel with Cherries Jubilee

\$42.00++ per person



Under the Mistletoe

Louisiana Turtle Soup with Sherry

A savory soup of turtle meat in a rich broth topped with sherry

Blue Christmas Salad

A winter selection of fine garden greens accompanied by dried fruit, candied walnuts, white endive and crumbled blue cheese with roasted shallot vinaigrette

Salmon Wellington

Served with Swiss chard, fennel and dill crème fraîche gastrique

Triple Chocolate Truffle with Christmas Coulis and Candy Cane Bark

\$46.00++ per person



Night Before Christmas

Lobster Truffle Bisque

A rich cream soup of lobster broth and truffle shavings with butter-poached lobster medallions and cognac crème fraîche

Chestnuts Marnier Salad

Mesclun greens with mandarin oranges, roasted chestnuts and Grand Marnier vinaigrette

Crispy-roasted Duck with Sugar Plums

Bananas Foster Flambé Station

Chef-prepared a la minute over homemade vanilla ice cream

52.00++ per person



Dual Entrée Options

Add one of the following to any of the above packages to create a dual entrée for an additional \$12.00++ per person

Filet Medallion with Sauce Marchand de Vin

Ultimate Louisiana Crab Cake on Roasted Red Pepper Cream

Add one of the following to any of the above packages to create a dual entrée for an additional \$20.00++ per person

Butter-poached Whole Main Lobster with Tarragon Sauce

Filet Mignon Rossini Infused with Fois Gras and Topped with a Truffle Glace de Viande

Accompanied by Chef's choice of starch and vegetable.

Served with bread and butter.

Includes complimentary iced tea, water and coffee service with dessert.

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Tis the Season

Creole Tomato and Basil Bisque
Wintergreen Salad
Salad of wintergreens, plantation figs, pine nuts, goat cheese and cane syrup vinaigrette
Spanakopita
Basil Pignoli Polenta
Green Bean Almandine
Warm Cranberry Bread Pudding with White Chocolate and Bourbon Sauce
Assorted Breads and Butter

Select Two:

Crawfish, Corn and Potato Croquette with Citrus Glacage
Tender Roast Pork Loin with Cherry Fig Glaze
Herb-roasted French Breast of Chicken with Garlic Beurre Blanc

Includes complimentary iced tea, water and coffee service with dessert

\$34.00++ per person



Home for the Holidays

Duck and Andouille Gumbo
Nutcracker Salad
Winter baby greens, cranberries, feta cheese, and roasted pecans drizzled with a balsamic vinaigrette
Pecan Rice Dressing en Boule
Sweet Potato Soufflé
Pecan Pie with Caramel Sauce
Assorted Breads and Butter

Select Two:

Panéeed Gulf Trout with Pecans and Vanilla Sauce
Carving Station of Caramel Apple Yule Ham
Roulade of Chicken Breast Stuffed with Spinach, Pine Nuts, Cranberries and Boursin Cheese

Includes complimentary iced tea, water and coffee service with dessert

\$38.00++ per person



Winter Wonderland Buffet

Lobster Truffle Bisque

Blue Christmas Salad

A winter selection of fine garden greens accompanied by dried fruit, candied walnuts, white endive and crumbled bleu cheese with roasted shallot vinaigrette

Shrimp and Mirilton Risotto Croquette

Sautéed Haricot Vert

Cabernet Potatoes

Strawberry Swirl Creole Cream Cheese Cheesecake

Assorted Breads and Butter

Select Two:

Beef Bourignonne with Mushrooms, Bacon and Pearl Onions

Cider-brined Pork Tenderloin with Toasted Pine Nut Crust and Pumpkin Cider Jus

Carving Station of Salmon en Croute

Includes complimentary iced tea, water and coffee service with dessert

\$41.00++ per person

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Jingle Bells

Cold Display

Seasonal Fruit Display
Grilled and Marinated Crudités

Hot Buffet

Roulade of Chicken Breast Stuffed with Spinach, Pine Nuts, Cranberries and Boursin Cheese
White Oak Fried Catfish with Rémoulade and Ravigote
Crawfish Étouffée in Mini Bouchees
Fried Eggplant Parmesan

Carving Station with Attendant

Select one:

Cajun-seasoned Fried Turkey with Oyster Cornbread Dressing and Dried Cranberry Chutney

Cider-brined Pork Loin Roast with Toasted Pine Nut Crust with
Pumpkin Cider Jus and Sweet Potato Beignets

Served with House-made Rolls and Condiments

\$29.00++ per person



White Christmas

Cold Display

Domestic Cheese Board
Charcuterie
Boucherie

Hot Buffet

Crawfish, Corn and Potato Croquettes with Rémoulade Sauce
Pecan-crusting Baked Gulf Trout with Pecans and Vanilla Sauce
Basil Pignoli Polenta
Beef Bourignonne in Vol-au-Vents
Artichoke and Parmesan Penne Pasta with Roasted Red Pepper Cream

Carving Station with Attendant

Select one:

Cajun-seasoned Fried Turkey with Oyster Cornbread Dressing and Dried Cranberry Chutney

Cider-brined Pork Loin Roast with Toasted Pine Nut Crust with
Pumpkin Cider Jus and Sweet Potato Beignets

Served with House-made Rolls and Condiments

\$43.00++ per person



Deck the Halls

Cold Display

Fromagerie Board
Bruschetta Station
Iced Seafood Bar
Charcuterie

Hot Buffet

Salmon Wellington
Petite Ultimate Louisiana Crab Cakes with Rémoulade Sauce
Shrimp- and Mirliton-stuffed Mushrooms
Smoked Duck Ham and Fig in Phyllo Tarts

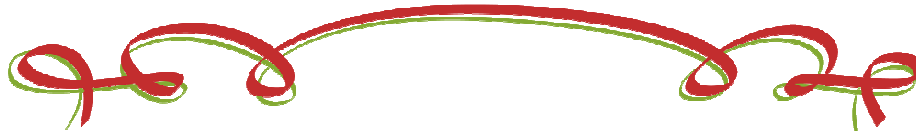
Pasta Station

Penne Pasta with Smoked Gouda Cream
Guest's Choice of: Wild Pheasant, Crawfish Tails and Tasso
Guest's Choice of: Asparagus, Baby Spinach and Roasted Red Peppers

Carving Station with Attendant

Slow-roasted Prime Rib of Beef with au Jus and English Cheddar Potatoes
Served with House-made Rolls and Condiments

\$86.00++ per person



Seasonal Sweets

Assorted Mini Desserts

Chef's Choice Selection to Include an Assortment of the Following:

Sweet Potato Pecan Pies
Red Velvet Brownies with Cream Cheese Icing
Holiday Cream Puffs
Cherry Cheesecakes
Strawberry Doberge Petit Fours
Chocolate Decadence
Buche de Noel
Cranberry Apple Crisp
Lemon Meringue Tart
Eggnog Mousse Shooters with Chocolate Dipped Pirouline Straws
\$8.00++ per person



Bananas Foster Flambé

Classic Bananas Foster Prepared a la Minute
Served a la Mode over Cinnamon Sugared Biscuits Garnished with Fresh Wild Berries
\$8.00++ per person

Bread Pudding

Warm Cranberry Bread Pudding with White Chocolate and Bourbon Sauce
\$3.50++ per person

++ is 9% La sales tax and 18% taxed service charge



Passed Beverages

(Passed for 30 minutes upon arrival)

White Oak Plantation Private Label Champagne
Served with both a Raspberry and a Splash of Cranberry Juice (“Poinsettia”)
\$3.00++ per person

Merry Martinis

The following can be added to your bar package that features liquor as a festive signature cocktail.

Select One:

“Candy Cane”

Vodka martini featuring crème de cocoa, peppermint schnapps,
topped with a crushed peppermint rim

“Caramel Apple”

Green apple martini with caramel-infused vodka, a smooth caramel drizzle
and Granny Smith Apple garnish

\$3.00++ per person

“Naughty and Nice” Stations

Coffee Station

Community Coffee Regular and Decaffeinated Coffee

Accompaniments to include:

*Marshmallows, white chocolate chips, cinnamon, peppermint swizzle sticks, whipped topping, crushed peppermint,
shaved chocolate, sugar cubes*

\$3.00++ per person

Make it “naughty” by adding: Peppermint Schnapps, Kahlua, Irish Whiskey, Brandy and Bailey’s Irish Cream

\$6.00++ per person

Hot Cocoa Station

Accompaniments to include:

*Marshmallows, white chocolate chips, cinnamon, peppermint swizzle sticks, whipped topping, crushed peppermint,
shaved chocolate, sugar cubes*

\$3.00++ per person

Make it “naughty” by adding: Peppermint Schnapps, Kahlua, Irish Whiskey, Brandy and Bailey’s Irish Cream

\$6.00++ per person

Warm Christmas Cider and Spiced Eggnog with Nutmeg

Served “Naughty” and “Nice” with Optional Spiced Rum

\$4.00++ per person

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HOSTED OPEN BAR (Prices Per Person)

	1st Hour	3 Hours	Additional Hour
Ultra-Premium Brands	\$11.50	\$21	\$7
<i>Includes: Ultra-Premium Liquors, Domestic and Imported Beers, Ultra Premium Wine, Champagne & Soft Drinks</i>			
Premium Brands	\$9.50	\$18	\$6
<i>Includes: Premium Brand Liquors, Domestic and Imported Beer, Premium Wine, Champagne & Soft Drinks</i>			
Call Brands	\$8.50	\$15	\$5
<i>Includes: Call Brand Liquors, Domestic Beer on tap, House Wine, Champagne & Soft Drinks</i>			
House Brands	\$7.50	\$13	\$4.50
<i>Includes: House Brand Liquors, Domestic Beer on tap, House Wine, Champagne & Soft Drinks</i>			
Bottled Beer, Wine & Soft Drinks	\$7.50	\$13	\$4.50
<i>Includes: Domestic Bottled Beer, House Wine, Champagne & Soft Drinks</i>			
Beer, Wine & Soft Drinks	\$6.50	\$11	\$3.50
<i>Includes: Domestic Beer on tap, House Wine, Champagne & Soft Drinks</i>			
Non-alcoholic		\$7	\$2
<i>Includes: Iced Tea, Fruit Punch & Soft Drinks</i>			
Soft Drinks Only		\$4	\$2

TALLIED OPEN BAR

Alcoholic

Premium Brands Liquor	\$7 per drink	\$80 per bottle
Woodbridge Wines to include: <i>White/Red/Blush</i>	\$6 per drink	\$20 per bottle
Premium Wine	\$7 per drink	
Champagne	\$6 per drink	\$25 per bottle
Bottled Beer (Domestic/Imported)	\$4 per bottle	\$5 per bottle
Mimosas (house Champagne)	\$5 per drink	
Mint Juleps	\$6 per drink	

Non-Alcoholic

White Oak Signature Punch	N/A	\$20 per gallon (15 servings)
Community Coffee	N/A	\$25 per gallon (20 servings)
Iced Tea	N/A	\$16 per 2 gallons (30 servings)
Orange Juice or Milk	N/A	\$7.50 per carafe
Soft Drinks	\$2 per drink	N/A
Bottled Water	\$2 per bottle	N/A

All prices subject to Louisiana sales tax and 18% taxed service charge



ALCOHOL AND BEER

Ultra-Premium Brands

Vodka: Grey Goose

Gin: Bombay Sapphire

Rum: Appleton or Mount Gay

Blend: Crown Royal

Bourbon: Gentleman Jack

Scotch: Chivas

Tequila: Patron Silver

Liqueurs: Disaronno Amaretto, Kahlua, Grand Marnier

Domestic Bottled Beer (choose two) Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra

Specialty Bottled Beer (choose two) Abita Amber, Abita Purple Haze, Heineken, Corona, Corona Light

Wine: Sonoma Cutrer Chardonnay, Chateau St. Michelle Indian Wells Cabernet, La Crema Pinot Noir, Chateau St. Michelle Reisling

Champagne: Piper Sonoma Champagne

Premium Brands

Vodka: Absolut

Gin: Beefeater's

Rum: Bacardi Light

Blend: Crown Royal

Bourbon: Jack Daniels

Scotch: Dewars

Tequila: Jose Cuervo Gold

Liqueurs: Di Amore Amaretto, Kahlua

Bottled Beer: Heineken, Budweiser, Coors Light, Bud Light, Michelob Ultra, Abita Amber

Wine: William Hill Chardonnay, Avalon Cabernet, Beringer White Zinfandel

Champagne: White Oak Plantation's Woodbridge Champagne

Call Brands

Vodka: Smirnoff

Gin: Seagrams

Rum: Bacardi Light

Blend: Seagrams V.O.

Bourbon: Evan Williams Black

Scotch: Cutty Sark

Tequila: Sauza

Liqueurs: Di Amore Amaretto, Kahlua

Tap Beer: Bud Light (50-guest minimum)

Wine: Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon, Canyon Road White Zinfandel

Champagne: White Oak Plantation's Woodbridge Champagne

House Brands

Vodka: Taaka

Gin: Taaka

Rum: Castillo

Blend: Black Velvet Canadian

Bourbon: Evan Williams Green

Scotch: Sir Malcolm

Tequila: Torado

Tap Beer: Bud Light (50-guest minimum)

Wine: Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon, Canyon Road White Zinfandel

Champagne: White Oak Plantation's Woodbridge Champagne

CASH BAR* (Tax and Service Charge Included)

Premium Brands	\$7 per drink	Imported Bottled Beer	\$5 per bottle
House Wine	\$5 per drink	Domestic Bottled Beer	\$4 per bottle
Champagne	\$6 per drink	Soft Drinks	\$2 per drink

* \$100 Bartender Fee Applies per Bar

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