



DINNER PARTY & EVENT MENU

SOUPS:

(choose 1)

Crab and Corn Bisque

Seafood Gumbo

Creole French Onion

Black Bean Andouille with Sour Cream Salsa

Chicken Andouille Gumbo

Shrimp Butternut Squash

SIDES:

(choose 1+ Chef's Choice 2nd Item)

Pepper Jack Whipped New Potatoes

Brabant Potatoes

Praline Glazed Sweet Potatoes

Fresh Steamed Broccoli with Butter

Fresh Steamed Asparagus with Butter

Sautéed Mixed Vegetables

Herb Rice

Pasta Bordelaise

Tasso Green Beans

Spinach Madeline

DESSERTS:

(choose 1)

White Chocolate Bread Pudding

New York Cheesecake with Strawberries

Bananas Foster

Bailey's Chocolate Chip Cheesecake

Brandy Apple Strudel

Lemon Tart

SALADS:

(choose 1)

Tomato Mozzarella Caprese Salad

Baby Spinach Strawberries Pecan Crusted

Goat Cheese Balsamic Vinaigrette

House-Made Caesar Salad

Garden Salad with Pepper Parmesan

Dressing

ENTREES:

(choose 2)

Veal Marsala with Angel Hair Pasta

Shrimp Crab Alfredo

Broiled Catfish Scampi

Grilled Chicken Portebello

Sirloin Tips with Mushroom Merlot Sauce

Pecan Crusted Catfish

Buttermilk Fried Chicken Tasso

**Applewood Bacon-Wrapped Pork Filet with
Cane Syrup Glaze**

Chicken Parmesan

**Eggplant Ormond with Crab Meat
and Lemon Capers**

PREMIUM ENTREES:

Prime Rib Au Jus +\$5.00

**Grilled Filet Florentine
with Blue Cheese** +\$10.00

**Broiled Redfish with Lump
Crabmeat Beurre Blanc** +\$10.00

Minimum of 35 guests

\$49 per person

10% Tax and 20% Gratuity will be added

3% credit card processing fee