

DIINNER PARTY & EVENT MENU OPTION 1

\$43.99

(30 guests minimum)

SOUPS:

(choose 1)

Seafood Gumbo

Cream of Asparagus

Creole French Onion

Black Bean Andouille with Sour Cream Salsa

SALADS:

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

Pepper Jack Whipped New Potatoes

Brabant Potatoes

Garlic Roasted New Potatoes

Praline Glazed Sweet Potatoes

Fresh Steamed Broccoli with Butter

Herb Rice

Pasta Bordelaise

Eggplant Parmesan

Spinach Madeline

SALADS:

(choose 1)

Mixed Baby Greens Garden Salad with Vinaigrette or Creamy Peppercorn Dressing

Caesar Salad with House Made Croutons

Cajun Coleslaw with Shrimp Remoulade

Andouille Crusted Chicken with Creole Sauce Smoked Tuna Dip with Croutons

Parmesan Crusted Eggplant

ENTREES:

(choose 2)

Broiled Catfish Scampi

Apple wood Bacon Wrapped Pork Filet with Southern Comfort Glaze

Shrimp Bordelaise on Angel Hair Pasta

Grilled Chicken Portobello

Sirloin Tips Merlot with Mushrooms

Eggplant and Shrimp Pontchartrain

Chicken Parmesan

DESSERTS:

(choose 1)

Bread Pudding Rum Custard Sauce

Brandy Apple Streusel

Lemon Tart

New York Cheesecake

Includes Soft Beverages and Coffee 9.45% Tax and 20% Gratuity will be added







DINNER PARTY & EVENT MENU OPTION 2

\$51.99

(30 guests minimum)

SOUPS:

(choose 1)

Crab and Corn Bisque

Crab and Brie Bisque

Chicken Portobello

Chicken Andouille Gumbo

Oyster Artichoke

Seafood Gumbo

SALADS:

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

Pepper Jack Whipped New Potatoes

Brabant Potatoes

Garlic Roasted New Potatoes

Praline Glazed Sweet Potatoes

Fresh Steamed Broccosli with Butter

Fresh Steamed Asparagus with Butter

Herb Rice

Pasta Bordelaise

Eggplant Parmesan

Spinach Madeline

SALADS:

(choose 1)

Creole Tomato Mozzarella Basil Vinaigrette

Baby Spinach Strawberries Pecan Crusted Goat Cheese Balsamic Vinaigrette Grilled Shrimp Caesar Salad House Made Croutons

Crabmeat Stuffed Mushroom Beurre Blanc

Fried Alligator Remoulade

Crab and Brie Cheese Dip

ENTREES:

(choose 2)

Prime Rib Au Jus

Broiled Redfish with Lump Crabmeat Beurre
Blanc

Jumbo Stuffed Shrimp Creolaise

Shrimp and Crabmeat Alfredo

Eggplant Ormond with Lump Crabmeat with Lemon Caper Sauce

Veal Portobello with Angel Hair Pasta

Grilled Filet Florentine with Blue Cheese

Veal Parmesan

DESSERTS:

(choose 1)

White Chocolate Bread Pudding

Bananas Foster

Crème Brûlée

Bailey's Chocolate Chip Cheesecake

Includes Soft Beverages and Coffee 9.45% Tax and 20% Gratuity will be added





