



Louisiana



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Plated Dinner Selections

*Price of entrée includes soup, salad, entrée and dessert
(unless up-charge is stated below the item)*

Choice of One Soup Selections

Chef Selected Soup of the Day
(Included with Entrée)

Beef & Vegetable
(Additional \$1.50/per-person)

New Orleans Seafood Gumbo
(Additional \$2.50/per-person)

Chicken & Vegetable
(Additional \$1.50/per-person)

Chicken & Andouille Gumbo
(Additional \$2.50/per-person)

Choice of One Salad Selections

Mixed Baby Green Salad with shaved red onions cherry tomatoes and slice cucumber tossed with raspberry vinaigrette.

(Included with Entrée)
or

Classic Caesar Salad tossed with black pepper croutons topped with grated parmesan cheese.

(Included with Entrée)
or

Wedge Salad a wedge iceberg lettuce topped with our homemade bleu cheese dressing, crispy bacon, eggs and dices tomatoes.

(Additional \$1.50 /per-person)

WE CAN CREATE A SPECIAL MENU TO SUIT YOUR EVENT UPON REQUEST!

All prices listed are subject to a 20% service charge and applicable sales taxes

Choice of Two Entree Selections

All entrees are served with Fresh bread, fresh brewed tea and coffee

Fresh Grilled Grouper or Atlantic Salmon

Served on a bed of vegetable potato slaw topped with a roasted corn, onions and tomato vinaigrette
\$33.95 /per-person

Oven Roasted Double Cut Pork Chop

Topped with a roasted shallot and root vegetable reduction sauce, served with Roasted bourbon sweet potatoes mashed
\$35.95 /per-person

Chicken Chasseur

Chicken breast topped with hunter style mushroom sauce, served with roasted garlic mashed Potatoes and sautéed haricot verts, parmesan cheese
\$31.95 / per person

Grilled Chicken Breast

Topped with a Louisiana Crawfish Sauce, served with herbed roasted potatoes and fresh steamed asparagus.
Parmesan cheese
\$31.95 /per-person

Blackened Redfish

Served on a bed of fresh baby spinach, topped with grilled shrimps, tomatoes and a lemon lime butter sauce,
Served with herb roasted potatoes
\$36.95 /per-person

Braised Beef Tips

Tossed with wild mushrooms, onions, baby spinach and crispy bacon smothered in a rich burgundy wine sauce, served with roasted garlic mashed potatoes with an essence of balsamic extraction.
\$35.95 /per-person

Cornmeal crusted Amberjack

Lightly sautéed topped with jumbo lump crabmeat and served on a bed of smoked andouille and roasted corn maque choux.
\$36.95 /per-person

Grilled 8oz Black Angus filet of beef

Served on a bed of crispy bacon saffron cheese grits, topped with a bordelaise sauce and flash fried parsley.
\$44.95 /per-person

East Coast Grilled Surf & Turf

Consist of a 6oz Filet of Beef and a 4oz herb grilled salmon, served with steamed Asparagus, roasted garlic mashed potatoes and lemon lime butter sauce
\$41.95 / per person

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Choice of One Dessert Selections

White Chocolate Bread Pudding

Topped with an almond whiskey sauce, cinnamon roasted pecans, caramel and white chocolate drizzles

Included with entrée

Or

Fresh Baked Peach Cobbler

Topped with vanilla bean ice cream, whipped cream and a hit of caramel

Included with entrée

Or

Vanilla Bean Crème Brulee

Topped with fruit compote and essence of berry coulis

Additional \$2.50 /per-person

Or

Homemade Sweet Potato Cheese Cake

Topped with whipped cream, and caramel drizzles

Additional \$2.50 /per-person

Or

Chocolate Chip Pecan Pie

Topped with vanilla bean ice cream, caramel and chocolate drizzles

Additional \$2.50 /per-person

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