

New Hope

marsha brown

Pennsylvania

New Orleans

Lunch Menu

THIS MENU CAN BE SERVED FOR EVENTS
STARTING BEFORE 2PM FOR 12 OR MORE GUESTS

SOUP

LOBSTER AND SHRIMP BISQUE

CREAMY BLEND OF LOBSTER AND SHRIMP WITH A KICK OF
CAYENNE PEPPER, BAPTIZED WITH SHERRY

ENTREES

(ALL ENTREES ARE SERVED WITH SMASHED GARLIC BLISS POTATOES AND ASPARAGUS)

TOURNEDOS

FILET MEDALLIONS SERVED IN AU POIVRE SAUCE

HEAVENLY CRAB CAKES

GOLDEN BAKED LUMP CRABMEAT BOUND WITH FRESH HERBS
SERVED WITH A MUSTARD REMOULADE, A NEW ORLEANS FAVORITE!

JAMBALAYA

A MÉLANGE OF CRAB MEAT, SHRIMP, DUCK AND ANDOUILLE
SAUSAGE SIMMERED FOR HOURS AND SERVED IN A DARK SOUTHERN
ROUX WITH PEPPERS, ONIONS AND RICE

OVEN ROASTED CHICKEN

SEMI-BONELESS FRESH CUT CHICKEN BREAST STUFFED AND
BAKED WITH SPINACH/HERB CHEESE

DESSERT

CRÈME BRULE

**ALL FOOD AND BEVERAGE IS SUBJECT TO 6% SALES TAX AND 18% GRATUITY BASED ON THE CONFIRMED GUEST
COUNT. AN ADDITIONAL 2% FEE WILL BE ADDED FOR ADMINISTRATIVE PROCESSING AND PLANNING OF YOUR
EVENT