



# -PLATED MENUS-

*Unlimited Coffee, Iced Tea and Sodas Included*

*An 18% gratuity and 6% sales tax will be added to the final bill.*

*These menus are available for groups of 30 or less.*

*Be sure to speak to your banquet manager about menu substitutions.*

*\*Can be made Gluten Free with Zucchini Noodles or Vegan with a garlic/oil based sauce.*

*Please choose one of the following menus:*

## – Mardi Gras –

### Starter

HOUSE SALAD, PEPPERCORN RANCH

*Lettuce spring mix, carrots, red cabbage, diced tomatoes and homemade croutons with peppercorn ranch dressing*

### Guest Selections

SHRIMP ETOUFFEE

*Shrimp in a classic dark roux-based sauce with green onions, garlic and spices, served over rice*

CATFISH ACADIANA

*Lightly fried catfish topped with creamy shrimp butter, served with creole rice.*

BURGUNDY BEEF TIPS OVER RICE

*Tender Sirloin tips in a burgundy wine sauce with mushrooms, served over white rice.*

GRILLED CHICKEN ALFREDEAUX

*Grilled chicken breast, fettuccine pasta, alfredo sauce*

VEGETABLE PASTA PRIMAVERA\*

*Mushrooms, Broccoli, cauliflower, squash, zucchini and carrots in a light alfredo sauce over angel hair pasta*

**\$25.95 PER PERSON**

## – Creole Queen –

### Starter

CAESAR SALAD

*Fresh Romaine with Caesar dressing, Parmesan cheese and homemade croutons*

### Guest Selections

10 OZ. PRIME SIRLOIN

*Broiled medium and served with creamed spinach*

BRONZED SALMON

*Salmon fillet grilled & served with sautéed vegetables*

SHRIMP & TASSO PASTA

*Gulf Shrimp sautéed with Tasso, Parmesan and Cream, served over bowtie pasta*

BLACKENED CHICKEN ALFREDEAUX

*Blackened chicken with Fettuccine sautéed in a rich, creamy Alfredo sauce*

VEGETABLE PASTA PRIMAVERA\*

*Mushrooms, Broccoli, cauliflower, squash, zucchini and carrots in a light alfredo sauce over angel hair pasta*

### Dessert

WHITE CHOCOLATE BREAD PUDDING

*Brioche bread baked with white chocolate and Frangelico cream, served warm with a raspberry sauce*

**\$35.95 PER PERSON**

## – French Quarter –

### Starter

HOUSE SALAD, PEPPERCORN RANCH

*Lettuce spring mix, carrots, red cabbage, diced tomatoes and homemade croutons with peppercorn ranch dressing*

### Guest Selections

GRILLED CHICKEN ALFREDEAUX

*Grilled chicken breast over Fettuccine pasta in a rich, creamy Alfredo sauce*

DECATUR CATFISH

*Lightly fried catfish filet topped with crawfish etouffee, served over shrimp creole rice*

STEAK LABOUCHERE

*Seared Medium & thin sliced Sirloin over Angel Hair tossed with creamy LaBouchere sauce*

JAMBALAYA PASTA

*Gulf shrimp, chicken, andouille sausage, mushrooms and peppers tossed in a spicy jambalaya sauce over bow tie pasta*

VEGETABLE PASTA PRIMAVERA\*

*Mushrooms, Broccoli, cauliflower, squash, zucchini and carrots in a light alfredo sauce over angel hair pasta*

### Dessert

CREOLE STYLE CHEESECAKE

*Our original creamy recipe with a buttery pecan crust and strawberry topping*

**\$30.95 PER PERSON**

## – Garden District –

### Starter

CAESAR SALAD

*Fresh Romaine with Caesar dressing, Parmesan cheese and homemade croutons*

### Guest Selections

TOMATO BASIL CHICKEN

*Grilled chicken served over angel hair tossed with garlic, basil and Roma tomatoes*

PAN ROASTED SALMON WITH LUMP CRABMEAT

*Salmon fillet, sautéed vegetables with lump crab meat in a white wine lemon sauce*

8 OZ. CLASSIC FILET

*Broiled medium, topped with caramelized onions and served with creamed spinach*

MARYLAND CRABCAKE & SHRIMP ALFREDEAUX

*Broiled crab cakes over angel hair pasta, topped with a light Shrimp Alfredo sauce*

CRAWFISH ETOUFFEE

*Classic roux-base sauce with green onions and spices served over rice*

VEGETABLE PASTA PRIMAVERA\*

*Mushrooms, Broccoli, cauliflower, squash, zucchini and carrots in a light alfredo sauce over angel hair pasta*

### Dessert

CHOCOLATE FUDGE CAKE

*Layers of decadent chocolate cake drizzled with chocolate sauce and whipped cream*

**\$45.95 PER PERSON**