



A LA CARTE PANS

Each Pan Serves 10 Guests - Minimum 40 Guests

Cheese & Veg Platter..... \$250
Assortment of cheeses and vegetables

Artichoke & Spinach Dip..... \$180
Baked artichoke hearts, fresh spinach, monterey jack, parmesan, cream cheese with grilled pita bread

Crab Stuffed Mushrooms..... \$240
Gruyere cream mornay sauce

Crab Cakes..... \$260
Jumbo lump crab, dijon sweet mustard sauce

Jambalaya..... \$175
Spicy blend of shrimp, Andouille sausage, mushrooms and our homemade tomato creole sauce, served with rice

Wings Thibodeaux..... \$150
Hot and spicy or sweet and sticky wings

Andouille Sausage..... \$175
Grilled sausage with savory red beans & rice

Smoked Riblets..... \$175
Choice of Spicy BBQ -or- Sweet & Sticky sauce

Catfish Beignets..... \$160
Mississippi farm raised catfish bites, deep fried

Coconut Shrimp..... \$160
Popcorn shrimp, mango chili sauce

Sliced Chicken Filet..... \$175
Lemon butter, white wine sauce

Seafood Pasta Orleans..... \$240
Fettuccine sautéed with shrimp, crab meat, crawfish, mushrooms, fresh tomatoes & scallions in a pesto cream sauce with Asiago cheese

Chicken Pasta Orleans..... \$200
Fettuccine sautéed with grilled chicken, mushrooms, fresh tomatoes & scallions in a pesto cream sauce with Asiago cheese

Vegetable Pasta Orleans..... \$180
Fettuccine sautéed with mushrooms, fresh tomatoes & scallions in a pesto cream sauce with Asiago cheese

Lamb Chops..... \$15^{ea.}
Mediterranean marinade, char-grilled

Sliced N.Y. Strip..... \$280
Certified Black Angus, char-grilled, zip sauce

Chef's Vegetable..... \$60

Chef's Potato..... \$60

Garden, Ginger or Caesar Salad..... \$5^{ea}

Greek Salad..... \$6^{ea}

Rolls & Butter Service..... \$1.50^{ea}

Selection of Cakes & Pie

\$75 each

Chocolate Buttercream Cake
Three-layer cake with cream cheese frosting

N.Y. Cheesecake
Graham cracker crust

Key Lime Pie
Graham cracker crust, chantelle cream

If You would like something not listed, just ask us!

There is a \$75 Buffet set-up fee

Bring your own cake - \$25 cake cutting fee
plus sales tax & 20% gratuity



FAMILY STYLE LUNCH

Minimum 35 Guests • Noon - 3:00 pm

Selection of 2 Entrées

Includes plated Garden or Caesar salad, Chef's vegetable,
Red beans & rice or roasted potatoes, Bread rolls & garlic butter
Soft drinks, iced tea, coffee & tea

Entrées

Chicken Piccata

With capers, parsley, lemon butter white wine sauce

Pasta Orleans

Fettuccine sautéed with shrimp, crab meat, crawfish, mushrooms, tomato
and green onion in a pesto cream sauce with Asiago cheese

Southern Fried Catfish Beignets

Red beans & rice, Remoulade sauce

Jambalaya

Spicy blend of shrimp, andouille sausage, mushrooms and our
homemade tomato herb sauce served with rice

Smoked Ribs

Spicy BBQ or Sweet & Sticky sauce

Ginger Salmon

Ginger Teriyaki glaze

Coconut Shrimp

Popcorn shrimp, mango chili sauce

Add \$8.00 per person for 3rd Entrée

Dessert

Key Lime Pie, N.Y. Cheesecake OR Bread Pudding

\$6.00 per person

\$38.00 per person

plus sales tax & 20% gratuity



FAMILY STYLE

Minimum 35 Guests

Choose 2 Entrées

Includes plated Garden or Caesar salad, Chef's vegetable,
Red beans & rice or roasted potatoes, Bread rolls & garlic butter

Soft drinks, iced tea, coffee & tea

Choice of Dessert

Entrées

Chicken Piccata

With capers, parsley, lemon butter white wine sauce

Fried Shrimp

Cocktail sauce

Ginger Salmon

Ginger Teriyaki glaze

Pasta Orleans

Fettuccine sautéed with shrimp, crab meat, crawfish, mushrooms, tomato
and green onion in a pesto cream sauce with Asiago cheese

Southern Fried Catfish Beignets

Red beans & rice, Remoulade sauce

Smoked Ribs

Spicy BBQ or Sweet & Sticky sauce

Sliced New York Strip Steak

14oz Black Angus, Demi-Glace sauce

Add \$10.00 per person for 3rd Entrée

Dessert

Key Lime Pie, N.Y. Cheesecake OR Bread Pudding

\$55.00 per person

plus sales tax & 20% gratuity



PREMIUM FAMILY STYLE DINNER

Minimum 35 Guests

Choose 2 Entrées

Includes plated Garden or Caesar salad, Chef's vegetable,
Red beans & rice or roasted potatoes, Bread rolls & garlic butter
Soft drinks, iced tea, coffee & tea
Choice of Dessert

Entrées

Pasta Orleans

Fettuccine sautéed with shrimp, crab meat, crawfish, mushrooms, tomato
and green onion in a pesto cream sauce with Asiago cheese

Lamb Chops

Marinated, Char-Grilled

Crab Stuffed Shrimp

Jumbo lump crab, cognac lobster sauce

Ginger Salmon

Ginger Teriyaki glaze

Sliced Beef Tenderloin

Demi-Glace sauce

Add \$15.00 per person for 3rd Entrée

Dessert

Key Lime Pie, N.Y. Cheesecake OR Carrot Cake

\$75.00 per person

plus sales tax & 20% gratuity