



Private Party Dinner Menu

Soups and Salads

(Select One)

Louisiana Chicken and Sausage Gumbo
Seasonal Soup
Romaine with Creole Mustard Dressing and Parmesan
Iceberg with Blue Cheese and Buttermilk
Seasonal Green Salad with Gruyère Beignets and Red Wine Vinaigrette

Appetizers

(Select One)

Eggplant Caponata with Grilled Focaccia
Crawfis Pie
Grilled "Cochon Butcher" Andouille smothered with Louisiana Chilies
Shrimp and Grits
Seared Yellowfin Tuna with Pickled Peppers

Entrées

(Select two for parties under 40; larger parties please select one.

For groups larger than 40, a choice of two may be possible with accurate counts for each entrée)

Pan Braised Gulf Fish Courtbouillon smothered with Tomatoes, Peppers and Fresh Basil
Slow Cooked Duck Fricassee with Dirty Rice
Roasted Chicken with Squash Casserole and Lemon Thyme Vinaigrette
Smothered Pork with Cabbage and Bacon Choucroute
Baked Drum served with Lemon, Mushroom and Eggplant Rice
Braised Beef Short Rib with Chive Mashed Potatoes
Pan Roasted Filet Mignon served Medium with Brabant Potatoes and Creamed Spinach*

Desserts

(Select One)

Lemon Buttermilk Pie
Chocolate Chip Bread Pudding
Seasonal Fruit Tart
Warm Chocolate Pudding Cake with Café au Lait Ice Cream
Chocolate Pecan Tart

Three Courses: *Includes Soup or Salad, Entrée & Dessert*

Four Courses: *Includes Soup or Salad, Appetizer, Entrée & Dessert*

Five Courses: *Includes Soup, Salad, Appetizer, Entrée and Dessert*

Please call for pricing information