



-PLATED MENUS-

Unlimited Coffee, Iced Tea and Sodas Included

An 20% gratuity and 6% sales tax will be added to the final bill.

These menus are available for groups of 30 or less.

These menus are not offered on Friday nights, Saturdays or Sundays.

Be sure to speak to your banquet manager about menu substitution or changes.

**Can be made Gluten Free and/or Vegan with Zucchini Noodles and 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

VEGEATBLE PASTA PRIMAVERA*

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

\$30.95 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

VEGEATBLE 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

\$40.95 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

VEGEATBLE 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

\$35.95 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

VEGEATBLE 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

\$50.95 PER PERSON