



## - PLATED MENUS -

UNLIMITED COFFEE, ICED TEA AND SODAS INCLUDED

A 20% service charge 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. Pricing and menu item availability is subject to change.

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

### - MARDI GRAS -

\$30.95 PER PERSON

#### STARTER

HOUSE SALAD, PEPPERCORN RANCH

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

#### GUEST SELECTIONS

JAMBALAYA PASTA

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

CATFISH ACADIANA

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

ANDOUILLE SAUSAGE, RED BEANS & RICE

*Andouille sausage served over our famous New Orleans Red Beans and Rice*

GRILLED CHICKEN ALFREDO

*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*

### - CREOLE QUEEN -

\$40.95 PER PERSON

#### STARTER

CAESAR SALAD

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

#### GUEST SELECTIONS

10 OZ. PRIME TOP 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*

CHICKEN PARMESAN

*Breaded and Fried chicken breast, served over angel hair pasta tossed in alfredo sauce, topped with marinara, mozzarella, fontina and parmesan*

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*

### - FRENCH QUARTER -

\$35.95 PER PERSON

#### STARTER

HOUSE SALAD, PEPPERCORN RANCH

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

#### GUEST SELECTIONS

GRILLED CHICKEN ALFREDO

*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*

SHRIMP ETOUFFEE

*Shrimp in a classic dark roux-based sauce with green onions, garlic 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

CREOLE STYLE CHEESECAKE

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

### - GARDEN DISTRICT -

\$50.95 PER PERSON

#### 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*

HERB CRUSTED SALMON

*Salmon seared with herbs and seasoning, topped with lump crabmeat, and garlic bordelaise served with rosemary roasted potatoes*

8 OZ. CLASSIC FILET

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

CRABCAKE & SHRIMP ALFREDO

*Broiled Maryland crab cake 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*