



# *Reception Menu Package Choices*

*(Minimum of 40 guests)*

*Platinum Package - \$44.00 per person plus tax and a service charge*

*Silver Tray Service for entire event*

*Premium Liquors*

*Imported Beer (2 choices)*

*Domestic Beer*

*House Wine*

*(Cabernet, Chardonnay & White Zinfandel)*

*Champagne Greeting for all Guests Upon Arrival*

*Champagne Toast*

*10 Light Hors D'Oeuvres (5 seafood), 2 Heavy Hors D'Oeuvres*

*2 Desserts*

*Special Gift*

*Gold Package - \$37.00 per person plus tax and a service charge*

*Silver Tray Service for first hour of event*

*Premium Liquors, Domestic Beer*

*House Wine*

*(Cabernet, Chardonnay & White Zinfandel)*

*Champagne Toast for Bridal party*

*8 Light Hors D'Oeuvres (4 seafood), 2 Heavy Hors D'Oeuvres*

*2 Desserts*

*Silver Package - \$32.00 per person plus tax and a service charge*

*Call Liquors, Domestic Beer*

*House Wine*

*(Cabernet, Chardonnay & White Zinfandel)*

*Champagne Toast for Bridal party*

*7 Light Hors D'Oeuvres (4 seafood), 1 Heavy Hors D'Oeuvres*

*1 Dessert*

*Bronze Package - \$25.00 per person plus tax and a service charge*

*Bar Brand Liquors, Domestic Keg Beer*

*House Wine*

*(Cabernet, Chardonnay & White Zinfandel)*

*Champagne Toast for Bridal party*

*5 Light Hors D'Oeuvres (2 seafood), 1 Heavy Hors D'Oeuvres*

*\*Each of the above packages is offered without liquor at \$5.00 less per package*

*Options that may be added to your package:*

*Carving Station*

*Honey Glazed Spiral Cut Ham - \$450 per person*

*Beef Brisket - \$450 per person*

*Prime Rib - \$8.00 per person*

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# *Light Hors D'Oeuvres*

*Miniature Creole Meatballs*

*Cajun Sausage Bites*

*Italian Sausage Stuffed Cherry Peppers*

*Chicken Drumettes*

*Fried Chicken Breast Tenderloin*

*Boneless Buffalo Chicken Tenderloin*

*Seafood Stuffed Mushrooms*

*Crispy Fried Catfish Bites*

*Golden Fried Gulf Shrimp*

*Golden Fried Coconut Shrimp*

*Shrimp En Brochette*

*Spinach & Artichoke Dip*

*Crab Dip*

*Smoked Salmon Canape's*

*Fried Mushrooms*

*Shrimp Toast*

*Beef Egg Rolls*

*Mini Crawfish Pies*

*Assorted Finger Sandwiches*

*(Ham, Turkey, Roast Beef & Chicken Salad)*

*Mini Muffalatta*

*Shrimp Cocktail*

*Mini Pistolette Sandwiches*

*Mini Quiche*

*Mini Meat Pies*

*Shrimp Boulettes*

*Baked Brie with a Praline Sauce*

*Garden Raw Vegetables*

*Imported Cheeses*

*Tropical Fruit (Seasonal)*

*Shrimp Mold*

*Crawfish Dip*

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# *Heavy Hors D'Oeuvres*

## *~ Gumbo, Jambalaya & Pasta ~*

*Seafood Gumbo*

*Chicken & Sausage Gumbo*

*Shrimp Jambalaya*

*Chicken & Sausage Jambalaya*

*Shrimp & Tasso with Bowtie Pasta*

*Jambalaya Pasta*

*Crawfish & Andouille Farfalle*

*Duck & Andouille Gumbo*

*Smoked Pork & Andouille Linguini with Tri-Colored Peppers*

*Seafood Crepes with Buerre Blanc*

## *~ Desserts ~*

*Creole Pralines*

*Assorted Petits Fours*

*Bread Pudding with Rum or Praline Sauce*

*Chocolate Dipped Strawberries (seasonal)*

*Mini Pecan Tarts*

*Chess Squares*

*Baklava*

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# *Beverage Brands*

## *~ Bar Brands ~*

*Bourbon - Evan Williams*

*Blends - Canadian Mist*

*Scotch - Clan McGregor*

*Vodka - Taaka*

*Gin - Seagram's*

*Rum - Castillo*

*Tequila - Tempo*

## *~ Call Brands ~*

*Bourbon - Jim Beam*

*Blends - Canadian Club, VO*

*Scotch - J&B, Cutty Sark*

*Vodka - Smirnoff*

*Gin - Seagram's*

*Rum - Bacardi*

*Tequila - Sauza Silver*

## *~ Premium Brands ~*

*Bourbon - Jack Daniels*

*Blends - Crown Royal*

*Scotch - Chivas Regal*

*Vodka - Absolut*

*Gin - Beefeater*

*Rum - Bacardi*

*Tequila - Jose' Cuervo*

## *~ Imports & Draft ~*

*Corona*

*Heineken*

*Bass Ale*

*Dos Equis Lager*

*Killian's*

*Abita Amber*

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# *Beverage Service*

## *~ Cash Bar~*

*Under this proposal, guests will purchase each drink of their choice on a cash basis.*

*House Brands \$4.50 - \$5.00  
Domestic Beer \$2.50*

*Call Brands \$5.00 - \$5.50  
Imported Beer \$3.50*

*Premium Brands \$5.50 - \$6.50  
House Wines \$5.50*

## *~ Tally Bar~*

*Under this proposal, the host will be charged for each drink consumed by your guests.*

*House Brands \$4.50 - 5.00  
Domestic Beer \$2.50*

*Call Brands \$5.00 - 5.50  
Imported Beer \$3.50*

*Premium Brands \$5.50 - 6.50  
House Wines \$5.50*

## *~ Open Bar - Per Bottle~*

*Under this proposal, the host will be charged only for opened bottles.*

*House Wines \$21.95  
House Champagne \$21.95*

*There is a one hour minimum on all bar plans.*

## *Decoration Accessories*

*At your request arrangements can be made for these additional services:  
Tenting, tables and chairs, custom decor and props, entertainment,  
flowers, and specialty linens.*

<i>White Padded Bottom Chairs</i>	<i>\$250 Each</i>
<i>5 Foot Columns (4)</i>	<i>\$25.00 Each</i>
<i>Small Urns (4)</i>	<i>\$1250 Each</i>
<i>Medium Urns (2)</i>	<i>\$25.00 Each</i>
<i>Large Urns (2)</i>	<i>\$35.00 Each</i>
<i>Cherub (1)</i>	<i>\$1250</i>
<i>Fairy (1)</i>	<i>\$35.00</i>
<i>Rose Bowls for Tables with Floating Candles</i>	<i>\$550 Each</i>
<i>Bride's Table (2 medium urns with oblong glass top)</i>	<i>\$175.00</i>
<i>Groom's Table and Sign-in Table (1 large urn with round glass top)</i>	<i>\$95.00 Each</i>

### *~ Audio & Visual Equipment Rentals ~*

<i>Screen</i>	<i>\$20.00</i>
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# *Lunch Buffet*

*(Minimum of 40 guests)*

*\$14.95 per person plus tax and a service charge.*

*\*We do require your menu choices and a confirmation on the number of guests seven days prior to your event and prices will be charged accordingly.*

## *~ Salads (select 1) ~*

*House Salad  
Spring Salad*

*Potato Salad*

*Caesar Salad*

## *~ Entrees (select 3) ~*

*Roast Beef Au Jus  
Grilled Chicken Ka-Bobs  
Garlic Chicken Pasta  
Shrimp Creole  
Stuffed Bell Peppers  
BBQ Chicken  
Honey Pecan Pork Chops*

*Meatloaf  
Shrimp Pesto Pasta  
Sliced Baked Ham  
Sliced Turkey  
Honey Pecan Chicken  
Honey Mustard Glazed Pork Lion*

*Lasagna  
Fried Chicken  
Fried Catfish  
Shrimp Stew  
Pork Roast  
Baked Chicken*

## *~ Sides (Select 4) ~*

*Green Beans  
Potatoes Au Gratin  
Sweet Corn  
Candied Sweet Potatoes  
Green Bean Casserole  
Eggplant Casserole*

*Wild Rice  
Petits pois  
Baked Potatoes  
Broccoli with Cheese  
Smothered Potatoes  
White Rice*

*Glazed Carrots  
Mashed Potatoes  
Vegetable Medley  
Buttered Squash  
Fried Okra*

## *~ Homemade Desserts (select 1) ~*

*Pineapple Upside-Down Cake  
Pecan Pie*

*Peach or Apple Cobbler  
Lemon Pie  
Bread Pudding with Rum or Praline Sauce*

*Cheese Cake  
Chocolate Cake*

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# Luncheons

*\$15.95 per person plus tax and a service charge.*

*\*We do require your menu choices and a confirmation on the number of guests seven days prior to your event and prices will be charged accordingly.*

*~ Soup or Salad (select 1 of either) ~*

*\*You may select one of each for an additional \$2.95 per person.*

## *Soups:*

*Chicken & Sausage Gumbo  
Stuffed Bell Pepper  
Cajun Potato Soup  
Creole Shrimp & Corn Soup  
Red Bean & Tasso  
Chicken Tortilla*

## *Salads:*

*House Salad  
Caesar Salad  
Spinach Salad  
Spring Mix*

*~ Entrees (select 2) ~*

## *Chopped Sirloin Steak*

*~8oz. Chargrilled chopped sirloin steak topped with your choice of either sauteed onions and bell peppers or mushroom sauce~*

## *Fresh Fish Almondine*

*~Crispy fried almond crusted fillet topped with sliced almonds and lemon butter sauce~*

## *Shrimp & Pesto Pasta*

*~Fresh Gulf shrimp, pan seared, set on fresh capellini and tossed with a pesto cream sauce~*

## *Chicken Orleans*

*~Chargrilled breast of chicken, topped with a seasoned medley of onions, bell peppers and tomatoes~*

## *Pecan Chicken*

*~Tender breast of chicken, blackened, then topped with our creamy pecan sauce~*

## *Stuffed Pork Chop*

*~6oz. Italian sausage stuffed pork chop baked to perfection~*

## *Gulf Shrimp Tortellini*

*~Fresh Gulf shrimp, with diced tomatoes, mushrooms, green onions, reduced cream and cheese filled tortellini~*

## *Grilled Pork Chop*

*~6oz. Grilled center cut pork chop topped with sauteed onions and brown gravy or apple cinnamon sauce~*

## *Sliced Brisket*

*~Tender slices of smoked brisket Au Jus~*

## *Chicken Parmigian*

*~Lightly breaded breast of chick, pan-fried, then baked with our homemade tomato sauce, topped with Mozzarella cheese and tossed with penne pasta~*

## *Marinated 8oz. Ribeye - additional \$5.00 per person*

*~Juicy 8oz. ribeye marinated in Italian spices and grilled to perfection~*

*\*Each entree is served with complementing vegetables and starch.*

*~ Homemade Dessert ~*

*Chocolate Mousse  
Carrot Cake*

*Pecan Pie  
Bread Pudding with Rum or Praline Sauce*

*Cheese Cake  
Chocolate Cake*

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# *Dinner Buffet*

*(Minimum of 40 guests)*

*\$22.95 per person plus tax and a service charge.*

*\*We do require your menu choices and a confirmation on the number of guests seven days prior to your event and prices will be charged accordingly.*

*~ Soup or Salad (select 1 of either)~*

*\*You may select one of each for an additional \$2.95 per person.*

## *Soups:*

*Cream of Crabmeat  
Duck & Andouille Gumbo  
Seafood Gumbo  
Creole Shrimp & Corn  
Chicken & Sausage Gumbo*

## *Salads:*

*Spring Mix  
Caesar Salad  
House Salad*

*~ Entrees (select 3)~*

*Seafood Stuffed Bell Peppers  
Grilled Shrimp Ka-Bobs  
Shrimp Fettuccini  
Asian Style Beef Tips  
Chicken Roulade with Seafood Stuffing  
Medallions of Pork with a Creole Mustard Demi  
Pork Roast with Carmelized Onions and Apples  
Oven Roasted Game Hen Halves with Lemon Caper Butter  
Crawfish Etouffee  
Chicken Orleans  
Chopped Sirloin Steaks  
Sliced Roast Beef Au Jus  
Fresh Grilled Fish*

*A Prime Rib carving station can be chosen for an additional \$8.00 per person.*

*~ Sides (select 4)~*

*Cut Green Beans  
Whole Kernel Corn  
Belgium Baby Carrots  
Vegetable Medley  
Sweet Potato Medallions  
Pecan Wild Rice  
Cajun New Potatoes  
Shrimp & Eggplant*

*Green Bean Almondine  
Sweet Corn Cobettes  
Petits Pois  
Garlic Mashed Potatoes  
Potatoes Au Gratin  
White Rice  
Pesto Pasta  
Fettuccini Alfredo*

*~ Specialty Desserts (select 1)~*

*Bread Pudding with Rum or Praline Sauce  
Chocolate Cake  
Cheese Cake  
Pecan Pie  
Tiramisu  
Fresh Fruit Romanoff*

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# Dinner

*~ Soup or Salad (select 1 of either)~*

*\*You may select one of each for an additional \$2.95 per person.*

## *Soups:*

*Cream of Crabmeat  
Duck & Andouille Gumbo  
Seafood Gumbo  
Creole Shrimp & Corn  
Chicken & Sausage Gumbo  
Oyster & Artichoke*

## *Salads:*

*Spring Mix  
Caesar Salad  
House Salad  
Spinach Salad*

*~ Entrees (select 2)~*

*Stuffed Shrimp - \$24.95 ☞*

*~Fresh broiled Gulf shrimp, butterflied and stuffed with a rich shrimp and crabmeat stuffing~*

*Steak and Stuffed Shrimp - Market Price ☞*

*~A combination of grilled stuffed jumbo shrimp and a tender 5oz. filet~*

*Fried Seafood Platter - \$29.95 ☞*

*~A combination of fresh Gulf shrimp, oysters, crab fingers, catfish, crawfish tails, a seafood stuffed shrimp, and a stuffed crab~*

*Fresh Fillet of Fish Garcia - \$25.95 ☞*

*~Fresh fillet of fish seasoned with herbs and spices, cooked to tenderness, served with sauteed jumbo shrimp~*

*Chicken Salvatora - \$22.95 ☞*

*~Chargrilled breast of chicken set on a golden fried eggplant medallion, topped with fresh asparagus spears and our creamy salvatora sauce~*

*Pecan Chicken - \$20.95 ☞*

*~Tender breast of chicken, blackened and topped with our creamy pecan sauce~*

*Filet Burgundy - Market Price ☞*

*~Hand-cut 7oz. filet mignon grilled to perfection and topped with a burgundy mushroom sauce~*

*Black Angus Ribeye - Market Price ☞*

*~Think, hand-cut 12oz. chargrilled ribeye au jus~*

*Filet Duo - Market Price ☞*

*~Two petite mignon medallions, chargrilled to perfection, one topped with crabmeat sauvignon mushroom sauce and the other with our creamy crawfish sauce~*

*Seafood Napoleon - \$26.95 ☞*

*~Layers of fried eggplant medallions and seafood mornay, topped with sauteed shrimp, crabmeat and oysters, then draped with two sauces, herbal infused cream and homemade tomato sauce~*

## *Dinner Continued*

*Gulf Shrimp Tortellini - \$22.95*

*~Fresh Gulf shrimp, with diced tomatoes, mushrooms, green onions,  
reduced cream and cheese filled tortellini~*

*Chicken Roulade - \$22.95*

*~Boneless chicken breast stuffed with our house mornay, rolled, and then broiled~*

*Fried Shrimp Platter - \$22.95*

*~One dozen fresh Gulf shrimp deep-fried to perfection with French fries.~*

*Andouille Crusted Fresh Fish - \$25.95*

*~Fresh fish crusted with andouille, French onions, and herbs then baked to a crisp, flaky  
texture laced with roasted red pepper relish~*

*\*Each entree is served with complementing vegetables and a starch.*

### *~Homemade Desserts (select 1)~*

*Strawberry Cream Brulee*

*Chocolate Mousse with Raspberry Glaze*

*Chocolate Suicide Cake*

*Cheese Cake with Variety of Topping*

*Bread Pudding with Rum or Praline Sauce*

*Bananas Foster New Orleans*

*☞ Indicates plus tax and service charge*

# *Breakfast*

## *~ Continental Breakfast~*

*Freshly Baked Pastries  
Coffee, Juice and Milk  
\$7.95 per person plus tax and a service charge.*

## *~ Buffet Style Breakfast~ (Minimum of 30 guests)*

*Scrambled Eggs  
Sausage  
Bacon  
Hash Browns  
Grits  
Biscuits with Butter and Jelly  
Coffee, Juice and Milk  
\$10.95 per person plus tax and a service charge.*

## *~ Gourmet Breakfast~*

*Classic Eggs Benedict  
French Style Potato Etouffé  
Homemade Cajun Sausage Links  
Fresh Berries with Whipped Cream  
Coffee, Juice and Milk  
\$14.95 per person plus tax and a service charge.*

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