

Hand Passed Hors D'oeuvres

ASPARAGUS WRAPPED WITH PROSCUITTO

FRESH YOUNG ASPARAGUS STEAMED TENDER CRISP THEN PLUNGED INTO ICE WATER TO PRESERVE COLOR AND CRISPNESS WRAPPED WITH PROSCUITTO WHICH HAS BEEN SPREAD WITH LIGHTLY SEASONED CREAM CHEESE

ASSORTED SUSHI ROLLS

CALIFORNIA ROLLS, CRUNCHY ROLLS, VEGETABLE ROLLS, AND DYNAMITE ROLLS

BLACKENED PORK

FRESH PORK TENDERLOIN ROLLED IN SPICY MIXTURE OF ITALIAN SEASONINGS, THREE PEPPERS AND SALT; FLASH COOKED IN A CAST IRON SKILLET AND CUT INTO BITE SIZE SERVINGS. SERVED WITH A HONEY MUSTARD TO COMPLIMENT THE PEPPER

CHILLED DILLED SHRIMP

FRESH SHRIMP BOILED IN A LIGHTLY SEASONED COURT BULLION MARINATED OVERNIGHT IN A SEASONED SAUCE OF OLIVE OIL, SALT, CAPERS, VINEGAR, AND A FEW OTHER SPICES. AN ALTERNATIVE WAY TO SERVE OUR GREAT LOUISIANA SHRIMP

CRABMEAT CHARLENE en CROUSTADES

OUR SIGNATURE CRABMEAT DIP WITH FRESH LUMP CRABMEAT, CREAM CHEESE, AND AMAYONNAISE BASE, PIPED INTO A MINIATURE PASTRY SHELL HEATED ON SITE TO ENSURE FRESHNESS. THERE ARE ONLY THREE OTHER INGREDIENTS. A PROVEN FAVORITE

CRAB CAKES BEARNAISE

LOUISIANA FRESH LUMP CRAB CAKES WITH THE TRADITIONAL SEASONINGS OF ONIONS, CELERY, GREEN ONIONS, GREEN PEPPERS, AND GARLIC, FRIED TO A GOLDEN BROWN AND TOPPED WITH OUR OWN VERSION OF BEARNAISE SAUCE

CRAWFISH ETOUFEE IN PATTY SHELLS

FRESH LOUISIANA CRAWFISH TAILS, BOILED AND PEELED, SAUTEED IN BUTTER WITH CHOPPED ONIONS, CELERY PEPPER, GARLIC, AND TOMATOES POURED INTO PASTRY SHELLS AND BAKED

BLACKENED RED FISH

FRESH FILETS OF LOUISIANA RED FISH, SEASONED AND COATED WITH BLACKENED SPICES AND PREPARED IN A RED HOT CAST IRON SKILLET ON SITE

CRAWFISH AND GOUDA BUNDLES

FRESH CRAWFISH TAILS AND GOUDA CHEESE IN A WINE SAUCE, DRAWN UP IN PUFF PASTRY BUNDLES AND BAKED

CRABMEAT AND BRIE PURSES

PURSES FASHIONED OF PUFF PASTRY FILLED WITH LUMP CRABMEAT BRIE CHEESE AND A VARIETY OF SPICES, BAKED UNTIL GOLDEN BROWN

CRAWFISH au GRATIN FOCACCIA

FOCACCIA BREAD GENEROUSLY COVERED WITH SAUTEED CRAWFISH TAILS AND THREE CHEESES, BAKED UNTIL BROWN AND SLICED INTO SMALL WEDGES

COCONUT BEER BATTERED SHRIMP

GULF SHRIMP BATTERED IN A MINCED COCONUT AND BEER BATTER AND PREPARED ON SITE. A UNIQUE PRESENTATION AND DELIGHT FOR YOUR GUEST

FRIED CATFISH BITES WITH TARTAR SAUCE

TENDER, MELT IN YOUR MOUTH FARM RAISED CATFISH CUT INTO BITE SIZED PIECES, SEASONED AS ONLY CAJUNS CAN, BATTERED WITH OUR OWN SEASONED CORNMEAL MIX AND DEEP FRIED TO A GOLDEN BROWN IN PEANUT OIL, SERVED WITH TARTAR SAUCE

FRIED EGGPLANT STICKS

FRESH EGGPLANT BATTERED IN ITALIAN BREAD CRUMBS, COOKED ON SITE, AND SERVED WITH AN ITALIAN MARINARA

FRIED SHRIMP WITH SHERRY SAUCE

GULF SHRIMP DEEP FRIED IN OUR SPECIAL BATTER AND COMPLEMENTED WITH A TANGY SHERRY SAUCE

GRILLIAD CUPS

A TRADITIONAL RECIPE OF VEAL GRILLIAD, PUREED AND SERVED IN PASTRY SHELLS

GRILLED CHICKEN RIBBONS

MARINATED BONELESS CHICKEN BREASTS GRILLED AND THEN SLICED INTO THIN RIBBONS

GRILLED FILET OF TUNA

FRESH GULF YELLOW FIN TUNA MARINATED IN FRESH SQUEEZED FRUIT JUICES AND OUR SECRET SAUCE. GRILLED ONSITE TO ENSURE THE UTMOST IN QUALITY AND TASTE

GRILLED ROSEMARY SHRIMP

LARGE GULF SHRIMP MARINATED IN ROSEMARY INFUSED OLIVE OIL COMBINED WITH OTHER SEASONINGS AND BARBEQUED ONSITE

MARINATED PETIT RIB EYES

RIB STEAKS CUT INTO BITE SIZE PORTIONS, MARINATED IN OUR OWN CREATION OF OILS, HERBS, AND SPICES AND THEN FLASH SAUTEED IN AN IRON SKILLET

MINATURE MUFFULETTAS

A SMALLER VERSION OF THIS NEW ORLEANS FAVORITE, A MINIATURE ITALIAN ROLL WITH HAM, SALAMI, PROVOLONE CHEESE AND OLIVE SALAD MIX

MARINATED CAJUN DUCK BREAST WITH COGNAC AND BLACK PEPPERCORN SAUCE

BONELESS BREAST OF DUCK MARINATED WITH CAJUN SPICES, FLASH SAUTEED IN SKILLET, ON SITE, TO GIVE IT A CRISP BROWN COATING THEN FINISHED IN BARBEQUE PIT, COMPLIMENTED WITH OUR OWN SAUCE OF REDUCED BEEF STOCK LIGHTLY SEASONED WITH SPICES, CRUSHED BLACK PEPPERCORNS AND COGNAC

OYSTER AND ARTICHOKE CROUSTADES

USING THE OYSTER LIQUOR WE MAKE A WONDERFUL DISH OF OYSTERS, SHALLOTS AND ARTICHOKE CONTAINED IN SMALL PASTRY SHELLS

OYSTERS BORDELAISE

FRESH OYSTERS DEEP FRIED ON SITE AND SERVED WITH OUR OWN BORDELAISE FOR DIPPING

PITA TOAST WITH WILD MUSHROOMS

A VARIETY OF WILD MUSHROOMS, SHALLOTS AND FRESH THYME IN A WINE AND CREAM REDUCTION, SERVED ON PITA TOAST, AND TOPPED WITH FRESH GRATED MANCHEGO AND PARMESAN

ROQUEFORT TRIANGLES

A TRIANGLE POCKET CREATED OF PHYLLO DOUGH AND FILLED WITH A ROQUEFORT CHEESE SAUCE AND THEN BAKED

SHRIMP AND PROSCUITTO WITH SWEET ORANGE GLAZE

FRESH GULF SHRIMP WRAPPED WITH PROSCUITTO AND SERVED WITH AN ORANGE GLAZE FOR DIPPING

SHRIMP AND SNOW PEAS

FRESH GULF SHRIMP, SEASONED AND BOILED, THEN WRAPPED IN FRESH SNOW PEAS

SHRIMP WRAPPED WITH BACON

FRESH GULF SHRIMP WRAPPED WITH A STRIP OF BACON, DRAPED WITH OUR OWN SPECIAL SEASONINGS AND BROILED UNTIL CRISP

SPINACH AND FETA TRIANGLES

PASTRY POCKETS CREATED FROM PHYLLO WITH SPINACH AND FETA CHEESE, THEN BAKED

SMOKED SALMON PINWHEELS

SLICES OF SMOKED SALMON FILLED WITH CAPER SPICED CREAM CHEESE, AND SLICED AVOCADO, THEN ROLLED

STUFFED MUSHROOM CAPS

FRESH FANCY MUSHROOM CAPS, STUFFED WITH LUMP CRABMEAT, SAUTEED VEGETABLES BREAD CRUMBS, AND TRADITIONAL LOUISIANA SEASONINGS

SESAME GREEN BEANS TEMPURA

FRESH GREEN BEANS FLASH FRIED IN SESAME AND BEER TEMPURA, SERVED WITH A SOY SAUCE FOR DIPPING

SHRIMP REMOULADE

ICED GULF SHRIMP, BOILED AND PEELED, DISPLAYED ON LETTUCE GREENS AROUND A REVERE BOWL FILLED WITH REMOULADE SAUCE

Cocktail Buffet

ARTICHOKE TREE WITH BRIE SAUCE

A TREE FASHIONED OF FRESH BOILED ARTICHOKE AND LEMONS ACCOMPANIED WITH OUR OWN SPECIAL BRIE SAUCE

ASSORTED FINGER SANDWICHES

AVAILABLE IN MANY VARIETIES, HAM, ROAST BEEF, TURKEY, CUCUMBER AND BACON, TO NAME A FEW

BAKED BRIE EN CROUTE WITH APPLE PECAN SAUCE
WHEELS OF BRIE IN A PASTRY SHELL BAKED TO A GOLDEN BROWN.
COMPLIMENTED WITH OUR OWN FRESH APPLE PECAN SAUCE
AND TOAST POINTS

BOURBON SAUSAGE
SPICY SAUSAGE CUT INTO 1/4 INCH ROUNDS, SLIGHTLY SAUTEED,
THEN SLOWLY SIMMERED WITH A TANGY BOURBON BAR-B-QUE SAUCE

CAVIAR CHECKERBOARD
TO A LAYER OF CREAM CHEESE, WE ADD RED AND BLACK CAVIAR
TO CREATE A CHECKERBOARD. COMPLETE WITH SLICES OF HARD BOILED EGGS AS PLAYING PIECES

CHILLED ASPARAGUS WITH CHAMPAGNE VINAIGRETTE
FRESH ASPARAGUS STEAMED TO CRISP TENDERNESS, THEN CHILLED TO PRESERVE
THEIR BRIGHT GREEN COLOR - SERVED WITH A LIGHT CHAMPAGNE VINAIGRETTE

CRABMEAT CHARLENE
OUR SIGNATURE CRABMEAT DIP WITH FRESH LUMP CRABMEAT,
CREAM CHEESE AND A MAYONNAISE BASE. THERE ARE ONLY THREE OTHER SECRET INGREDIENTS. A
PROVEN FAVORITE

CRABMEAT IMPERIAL
A DIVINE CREATION OF LUMP CRABMEAT, PEPPERS AND ONIONS
BAKED IN A CREOLE MAYONNAISE

CRAB MOUSSE
A DELICIOUS LUMP CRABMEAT PATE FORMED IN A FISH SHAPED MOLD
SERVED WITH GOURMET CRACKERS

CRAWFISH CARDINALE
CRAWFISH TAILS SAUTEED WITH ONIONS, GARLIC AND SPICES ADDED
TO A REDUCED CREAM AND BRANDY SAUCE

CRAWFISH ETOUFEE
BOILED CRAWFISH TAILS SAUTEED WITH CELERY, ONIONS, GARLIC, TOMATOES, PEPPERS, ETC., MIXED
WITH A TOMATO ROUX AND COMPLIMENTED WITH CAYENNE, TABASCO AND OTHER SEASONINGS - IT IS
A MUST FOR YOUR MENU!

CRAWFISH RAVIGOTE WITH MUSHROOMS EN CROUSTADE
FRESH SHITAKE AND WHITE MUSHROOMS, FRESH CRAWFISH TAILS IN A LIGHT BRANDY CREAM SAUCE
SERVED OVER GORGONZOLA ENCRUSTED TOASTED FRENCH BREAD ROUNDS

FRUIT BASKET
A BASKET FASHIONED OUT OF A WATERMELON FILLED WITH FRESH SEASONAL FRUIT SERVED WITH
YOUR CHOICE OF CHOCOLATE FONDUE OR FRESH WHIPPED CREAM ROMANOV

FRUIT TREE PRESENTATION WITH CHOCOLATE FONDUE
A TABLE CENTERPIECE STANDING ABOUT 2 1/2 FEET TALL WITH A VARIETY OF FRESH FRUIT INCLUDING
WATERMELON BALLS, CANTALOUPE BALLS, HONEYDEW MELON BALLS, GRAPES, STRAWBERRIES, AND
OTHER SEASONAL FRUITS COMPLIMENTED WITH CHOCOLATE FONDUE FOR DIPPING

INTERNATIONAL CHEESE AND FRUIT PRESENTATION

A VARIETY OF INTERNATIONAL AND DOMESTIC CHEESE INCLUDING JARLSBERG, COLBY, HAVARTI, GORGONZOLA BLEU, NEW YORK CHEDDAR, SMOKED GOUDA, AND MORE, ACCOMPANIED WITH GOURMET CRACKERS, AND A BEAUTIFUL ARRAY OF FRESH FRUIT

INTERNATIONAL COFFEE PRESENTATION

A VARIETY OF COLUMBIAN BLEND, SPANISH, LOUISIANA, AND FLAVORED COFFEES INCLUDING A DOMESTIC DECAFFEINATED.

OYSTERS BIENVILLE

A WONDERFULLY RICH MARRIAGE OF OYSTERS AND SEVERAL CHEESES, BAKED AND SERVED IN A CHAFFING DISH WITH TOAST POINTS.

OYSTERS ROCKEFELLER

A DELICIOUS COMBINATION OF LOUISIANA OYSTERS AND SPINACH SERVED IN A CHAFFING DISH ACCOMPANIED BY TOAST POINTS OR FRENCH BREAD ROUNDS

SHRIMP TOULOUSE

FRESH GULF SHRIMP, BABY BELLA MUSHROOMS, SHALLOTS, GREEN AND RED PEPPER, GARLIC, AND SEASONINGS COOKED DOWN IN CREAM AND PARMESEAN CHEESE SERVED WITH TOAST POINTS AND GOURMET CRACKERS

SHRIMP MOUSSE

A CREAM AND TOMATO BASED SHRIMP PATE WITH A VARIETY OF SEASONINGS SERVED WITH A GOURMET CRACKER ASSORTMENT.

SMOKED SALMON PRESENTATION

AN UNUSUAL AND ATTRACTIVE PRESENTATION OF FRESH SMOKED SALMON, ACCOMPANIED WITH CAPERS, RED ONIONS, CUCUMBERS, HARD COOKED EGGS, FRESH BAGELS, AND CREAM CHEESE

SPINACH AND ARTICHOKE MADELINE

THE DELICIOUS COMBINATION OF SPINACH AND ARTICHOKE HEARTS IN A CREAM AND CHEESE SAUCE, SERVED WITH TOAST POINTS

SOUTH OF THE BORDER DIP

A LAYERED DIP OF SOUR CREAM, REFRIED BEANS, GUACAMOLE, SALSA, GRATED CHEDDAR AND MONTERRAY JACK CHEESES, CHOPPED SHALLOTS AND TOMATO, SERVED WITH TORTILLA CHIPS

STUFFED GRAPE LEAVES

TENDER GRAPE LEAVES STUFFED WITH LAMB OR BEEF WITH ONIONS, CURRANTS, PINE NUTS, AND RISOTTO

SWEET AND SOUR MEATBALLS

LIGHTLY SEASONED GROUND MEAT SHAPED INTO QUARTER SIZED MEATBALLS BAKED AND SLOWLY SIMMERED IN OUR SWEET AND SOUR GLAZE

Soup Selections

BUTTERNUT SQUASH SOUP

WE BAKE HALVED BUTTERNUT SQUASH UNTIL TENDER, THEN SCOOP OUT THE PULP, BLEND IT WITH SAUTEED SEASONINGS, PUREE THIS COMBINATION THEN THIN IT OUT WITH CHICKEN STOCK AND CREAM. IT IS THEN FINISHED WITH BUTTER AND A SELECT BLEND OF SPICES

CHICKEN AND ANDOUILLE GUMBO

LOUISIANA'S OWN ANDOUILLE SAUSAGE, RICE, AND BREAST OF CHICKEN ADDED TO A CHICKEN STOCK MADE FROM CHICKEN, ONIONS, CELERY, CARROTS, PEPPERS, AND A VARIETY OF SEASONING, SIMMERED INTO UNIQUE LOCAL FLAVOR

CREAM OF CRAB AND BRIE

A DELICATE CREAMED SOUP OF GULF LUMP CRABMEAT

CREAM OF MUSHROOM SOUP

OUR CREAM OF MUSHROOM SOUP IS NOT LIKE ANYTHING YOU HAVE HAD IN A CAN! THIS IS A VERY LIGHT CREAM SOUP WITH FRESH MUSHROOMS AND ONIONS, DELICATELY SEASONED WITH WHITE PEPPER, DILL, AND ROSEMARY

DUCK AND ANDOUILLE GUMBO

LOUISIANA'S OWN ANDOUILLE SAUSAGE, RICE, AND BREAST OF DUCK ADDED TO A DUCK STOCK MADE FROM DUCK, ONIONS, CELERY, CARROTS, PEPPERS, AND A VARIETY OF SEASONINGS, SIMMERED INTO UNIQUE LOCAL FLAVOR

EGGPLANT AND SHRIMP BISQUE

A DELICATE BROTH ENHANCED WITH FRESH SHRIMP, HERBS, ANDOUILLE, AND EGGPLANT, FINISHED WITH A LIGHT CREAM

GAZPACHO SOUP

A TRADITIONAL LOUISIANA SOUP OF PUREED VEGETABLES CONSISTING OF CELERY, ONIONS, GREEN ONIONS, TOMATOES, AND TOMATO VEGETABLE JUICE SPRINKLED WITH FRESHLY CHOPPED GREEN ONIONS AND CELERY

OYSTER AND ARTICHOKE SOUP

THIS SOUP COMBINES THE DELICATE FLAVORS OF OYSTER AND ARTICHOKE WITH ONIONS, PARSLEY, AND CELERY, IN A SEAFOOD STOCK IMPROVED WITH CREAM AND THEN REDUCED

POTATO AND CHEDDAR SOUP

A RICH, CREAMY POTATO SOUP ENRICHED WITH CHICKEN STOCK, CHEDDAR CHEESE, BACON AND SOUR CREAM

RED PEPPER SOUP

RED PEPPERS, ONIONS, TOMATOES, BAY LEAVES, THYME, GARLIC, AND OTHER SEASONINGS BLENDED TO CREATE A DELICATELY BALANCED EXPERIENCE

SAFFRON, LEEK, AND SHRIMP BISQUE

A DELICATELY FLAVORED CREAM SOUP OF LEEK, SAFFRON AND POTATOES, COMPLIMENTED WITH FRESH SHRIMP.

SEAFOOD GUMBO

TRADITIONAL NEW ORLEANS ROUX BASED SOUP WITH CRABMEAT, SHRIMP
CELERY, OKRA, BELL PEPPERS, TOMATOES, GARLIC, AND SPICES.
SERVED OVER RICE

SHRIMP BISQUE

A DELICATE SOUP, COMPOSED OF SAUTEED GULF SHRIMP AND TRADITIONAL MINCED VEGETABLES AND
SPICES, BLENDED WITH A TOMATO BASED CREAM SAUCE AND WINE, THEN COMBINED WITH OUR
ORIGINAL SHRIMP STOCK
AND RICE, THEN REDUCED TO CREATE THE DELECTABLE FLAVOR SO OFTEN ENJOYED IN NEW ORLEANS

TURTLE SOUP

A LOUISIANA TRADITION WITH FRESH TURTLE MEAT, AND A VARIETY OF
VEGETABLES INCLUDING ONIONS, TOMATOES, PARSLEY, AND LEMONS

Salad Selections

ASPHODEL SALAD

ROMAINE LETTUCE GREENS, BEAN SPROUTS, SELECT FRESH VEGETABLES,
GRILLED TUNA, SHRIMP, AND CRABMEAT COMPLIMENTED
WITH CREOLE MUSTARD DRESSING

BABY SPINACH WITH RASPBERRY BALSALMIC VINAIGRETTE

FRESH SPINACH, SUGAR ROASTED PECANS, RED ONIONS, BACON, AND GORGONZOLA CHEESE TOSSED
WITH OUR OWN
RASPBERRY BALSALMIC VINAIGRETTE

CAESAR SALAD

THE TRADITIONAL SALAD CONSISTING OF ROMAINE LETTUCE, PARMESEAN CHEESE,
CROUTONS, AND THE CUSTOMARY CREAMY CAESAR SALAD DRESSING,
WITH ANCHOVIES ON THE SIDE

CHARTRES STREET SALAD

ROMAINE LETTUCE, CUCUMBERS, TOMATOES, CARROTS, RED ONIONS, SHALLOTS, SLICED MUSHROOMS,
AND RED PEPPERS WITH A
RASPBERRY BALSALMIC VINAIGRETTE

CHICKEN SALAD

SLIGHTLY PEPPERED CUBES OF CHICKEN TOSSED WITH PECANS, CELERY, AND APPLES MIXED WITH A
MAYONNAISE BASE, AND SERVED WITH AVOCADO

GREEK SALAD

CHOPPED PLUM TOMATOES, RED ONIONS, GREEK OLIVES, FETA CHEESE, AND MIXED GREENS TOSSED
LIGHTLY WITH A LEMON OLIVE OIL
VINAIGRETTE

GODCHAUX SALAD

FRESH LUMP CRABMEAT, GULF SHRIMP, TOMATOES, ICEBERG AND ROMAINE
LETTUCE, BOILED EGGS, AND CELERY TOPPED WITH OUR OWN DELICIOUS
CREOLE MUSTARD DRESSING

GRILLED SOUTHWEST CHICKEN SALAD

GRILLED CHICKEN BREAST CUT INTO THIN FINGERS AND SERVED ON A BED OF FRESH CORN, BLACK
BEANS, AND SHITAKE MUSHROOMS

ISIDORE SALAD

A MIXTURE OF ICE COLD ICEBERG, ROMAINE, AND GREEN LEAF LETTUCE TOSSED WITH APPLES, GORGONZOLA, POMEGRANATES, PECANS, ROASTED PINE NUTS, AND GRAPES, SERVED WITH TRADITIONAL FRENCH VINAIGRETTE.

MANDARIN, PECAN, AND AVOCADO SALAD

SLICED MANDARIN ORANGES, PECAN HALVES, AND AVOCADO MIXED WITH CELERY, ROMAINE LETTUCE, AND DICED PURPLE ONION, TOSSED WITH A SWEET VINAIGRETTE.

PLANTATION SALAD

MIXED GREENS WITH CHERRY TOMATOES, CELERY, CARROTS, GREEN ONIONS, CUCUMBERS, AND BROCCOLI, TOPPED WITH ASSORTED NUTS AND FINISHED WITH FRENCH VINAIGRETTE.

ROMAINE AND WALNUT SALAD

ROMAINE AND RED LEAF GREENS MIXED WITH FRESH MUSHROOMS, CRISP BACON AND WALNUTS, TOSSED WITH A RICH WALNUT OIL AND HERBED VINAIGRETTE.

SEAFOOD PASTA SALAD

ICED GULF SHRIMP, LUMP CRABMEAT, CHOPPED BROCCOLI, CELERY, CARROT PENNIES, AND SHALLOTS TOSSED WITH CORKSCREW PASTA AND COMPLIMENTED WITH A FRENCH VINAIGRETTE.

SHRIMP REMOULADE SALAD

A FILLING WAY TO SERVE THIS WELL KNOWN LOUISIANA DISH. LETTUCE, EGGS, BACON, CUCUMBERS, AND CELERY MIXED WITH SPICY BOILED SHRIMP, AND WORLD FAMOUS REMOULADE SAUCE.

SPINACH SALAD

FRESH SPINACH, SLICED MUSHROOMS CAPS, CRISPY PIECES OF BACON, HARD BOILED EGGS, ONIONS, AND BLEU CHEESE. COMPLIMENTED WITH A FRENCH VINAIGRETTE.

TOMATO AND AVOCADO SALAD

FRESH TOMATOES, AVOCADOS, MUSHROOMS, AND ONIONS TOSSED WITH A BLEU CHEESE VINAIGRETTE AND BLEU CHEESE CRUMBLES.

PASTA PRIMAVERA SALAD

BROCCOLI, CARROTS, MUSHROOMS, SQUASH, AND ZUCCHINI, TOSSED WITH PASTA AND A SEASONED OLIVE OIL.

Chef Selections

BEEF BOURGUIGNONNE WITH WILD RICE

A TRADITIONAL BEEF BOURGUIGNONNE WITH BEEF ROAST, GARLIC, MUSHROOMS, BURGUNDY WINE, BACON, TOMATO AND SEASONINGS, PREPARED IN SLOW COOKED FASHION TO CAPTURE THE RICH FULLNESS OF THE RECIPE

CATFISH PECAN

FILETS OF FARM RAISED CATFISH, MARINATED, SEASONED AND BATTERED, THEN DEEP FRIED. SERVED WITH OUR OWN PECAN SAUCE.

CRABMEAT AU GRATIN

FRESH LUMP CRABMEAT ADDED TO A WHITE CREAM SAUCE, TOPPED WITH SWISS AND FRESHLY GRATED PARMESAN CHEESES.

A LOUISIANA SIGNATURE

CRAB CAKES BEARNAISE

LOUISIANA FRESH LUMP CRAB CAKES WITH THE TRADITIONAL SEASONINGS OF ONIONS, CELERY, GREEN ONIONS, GREEN PEPPERS, AND GARLIC, FRIED TO A GOLDEN BROWN AND TOPPED WITH OUR OWN VERSION OF BEARNAISE SAUCE.

CRAB CAKES DIANE

LOUISIANA FRESH LUMP CRAB CAKES WITH THE TRADITIONAL SEASONINGS OF ONIONS, CELERY, GREEN ONIONS, GREEN PEPPERS, AND GARLIC, FRIED TO A GOLDEN BROWN AND TOPPED WITH OUR OWN SIGNATURE SAUCE OF A REDUCED CREAM SAUCE WITH GULF SHRIMP AND LUMP CRABMEAT.

CHICKEN BEAUREGARD

SEASONED LEMON CHICKEN BREAST WITH WILD MUSHROOMS, SUN DRIED TOMATOES, HERBS, SHALLOTS, AND FRESH GRATED MANCHEGO CHEESE SERVED WITH PENNE PASTA AND OLIVE OIL.

CHICKEN BREAST WITH ROASTED ALMONDS

MARINATED BREAST OF CHICKEN SAUTEED WITH BUTTER, GARLIC, AND SEASONINGS AND TOPPED WITH ROASTED ALMONDS

FILET OF LANE RED SNAPPER

FILET OF RED SNAPPER BAKED WITH LEMONS, BUTTER, GARLIC, AND OUR OWN SPECIAL MIXTURE OF SEASONINGS AND SAUCE, THEN TOPPED WITH FRESH CRAWFISH TAILS IN A LIGHT BRANDY CREAM SAUCE

LAMB CHOPS WITH ALMONDS AND MINT

FRESH GRILLED LAMB CHOPS WITH MINT AND ALMOND GLAZE.
COMPLIMENTED ROASTED ALMONDS.

POACHED SALMON WITH WHITE WINE CAPER SAUCE

A DELIGHTFULLY REFRESHING FILET OF PINK SALMON POACHED TO FRAGILE PERFECTION AND COVERED WITH A LIGHT WHIPPED WHITE WINE CAPER SAUCE.

SHRIMP CREOLE WITH RICE

SHRIMP SAUTEED IN PEPPERS, CELERY, ONIONS, GARLIC, BAY LEAVES, BACON AND TOMATOES, BLENDED WITH A RED SAUCE AND SERVED OVER RICE

SHRIMP NAPOLEON WITH FRIED EGGPLANT

GULF SHRIMP SAUTEED IN BUTTER AND OLIVE OIL WITH GARLIC, MUSHROOMS, AND ARTICHOKE HEARTS AND THEN BLENDED WITH A LIGHT CREAM SAUCE AND SERVED OVER FRIED EGGPLANT ROUNDS

SHRIMP SCAMPI PASTA

FRESH GULF SHRIMP SAUTEED IN SEASONED GARLIC BUTTER SAUCE AND TOSSED WITH VERMICELLI NOODLES.

TROUT DIANE

FILET OF SPECKLED TROUT MARINATED IN A COMBINATION OF MUSTARDS, JUICES, SPICES AND SEASONINGS, DEEP FRIED ON SITE AND TOPPED WITH A DELICIOUS SHRIMP AND LUMP CRABMEAT SAUCE.

TROUT MONICA

FRIED TROUT FILETS, FINISHED WITH SAUTEED CRAWFISH TAILS
IN A REDUCED CREAM.

TROUT PECAN

FILETS OF SPECKLED TROUT, MARINATED, SEASONED AND BATTERED THEN DEEP FRIED, SERVED WITH
OUR OWN PECAN SAUCE

TROUT RAVIGOTE

FRESH FILETS OF MARINATED SPECKLED TROUT WITH FRESH SHITAKE AND WHITE
MUSHROOMS, AND CRAWFISH TAILS IN A LIGHT BRANDY CREAM SAUCE

TROUT WITH ROASTED ALMONDS

FILETS OF SPECKLED TROUT, MARINATED, SEASONED, AND BATTERED AND THEN DEEP FRIED. SERVED
WITH OUR OWN ROASTED ALMONDS AND BORDELAISE SAUCE

VEAL DIANE

MEDALLIONS OF TENDER VEAL, PANNEED IN A SKILLET, TOPPED WITH A
DELICIOUS SHRIMP AND LUMP CRABMEAT CREAM SAUCE

VEAL HOLLANDAISE

THIN SLICES OF VEAL PANNEED IN A SKILLET, LACED WITH LUMP CRABMEAT
AND HOLLANDAISE

Carving Stations

CORNER BEEF

A CORNER BEEF BRISKET, WELL SEASONED AND ROASTED SLOW TO ENSURE
TENDERNESS, COMPLIMENTED WITH A HORSERADISH SAUCE. SERVED
WITH ROLLS AND CONDIMENTS.

DEEP FRIED TURKEY

A LOUISIANA ORIGINAL - A SEASONED WHOLE TURKEY, DEEP FRIED, IN
PEANUT OIL TO SEAL IN MOISTURE, PRODUCING THE MOST TENDER,
MOIST TURKEY YOU HAVE EVER EATEN.

FILET OF TENDERLOIN WITH MARCHIN DE VIN

THE TRADITIONAL FILET OF TENDERLOIN, SEASONED AND COOKED AU JUS TO ENSURE PROPER FLAVOR
AND MOISTURE, ACCOMPANIED BY OUR OWN MARCHIN DE VIN, A MIXTURE OF ESPANOL AND GARLIC
SAUCE WITH
FANCY MUSHROOMS CAPS

HONEY CURED HAM

HONEY GLAZED TO PROVIDE A WONDERFUL FLAVOR AND CRISP
OUTER CRUST, AND THEN SPIRAL CUT. SERVED
WITH ROLLS AND CONDIMENTS.

MARINATED CAJUN DUCK BREAST WITH COGNAC AND BLACK PEPPERCORN SAUCE

BONELESS BREAST OF DUCK MARINATED WITH CAJUN SPICES, FLASH SAUTEED IN A SKILLET ON SITE TO
GIVE IT A CRISP BROWN FINISH, COMPLIMENTED WITH OUR OWN SAUCE OF REDUCED BEEF STOCK, AND
LIGHTLY SEASONED WITH SPICES, CRUSHED BLACK PEPPERCORNS, AND COGNAC.

PORK LOIN WITH SUGAR CANE GLAZE
LOIN OF PORK BAKED TO A MOIST TENDERNESS,
COMPLIMENTED WITH OUR OWN SUGAR CANE GLAZE.

PORK LOIN WITH GREEN PEPPERCORN SAUCE
LOIN OF PORK BAKED TO A MOIST TENDERNESS,
COMPLIMENTED WITH OUR OWN GREEN PEPPERCORN SAUCE.

PRIME RIB AU JUS
TRADITIONAL PRIME RIB, SERVED WITH AU JUS GRAVY, ROLLS, AND CONDIMENTS.

STEAMSHIP ROUND OF BEEF
TRADITIONAL ROUND OF BEEF ACCOMPANIED BY ROLLS, MAYONNAISE,
YELLOW MUSTARD AND CREOLE MUSTARD.

**TENDERLOIN OF BEEF STUFFED WITH MARSALA MUSHROOMS
& MARCHIN DE VIN SAUCE**
FRESH FILET OF TENDERLOIN MARINATED AND "STUFFED" WITH FRESH MUSHROOMS, HERBS, AND
WHOLE WHEAT BREAD CRUMBS LACED WITH MARSALA. SERVED WITH OUR OWN MARCHIN de VIN, A
MIXTURE OF ESPANOL SAUCE AND GARLIC SAUCE WITH FANCY MUSHROOM CAPS.

WHOLE FILET WITH HERB AND GARLIC ROASTED VEGETABLES
A WHOLE FILET ROASTED TO PERFECTION AND SERVED WITH
HERB AND GARLIC ROASTED POTATOES,
ZUCCHINI AND ONIONS.

Accompaniments

ASPARAGUS WITH HOLLANDAISE
FRESH ASPARAGUS STEAMED UNTIL TENDER CRISP, AND DRAPED WITH
A TRADITIONAL HOLLANDAISE SAUCE.

ASPARAGUS WITH LEMON BUTTER
FRESH ASPARAGUS STEAMED UNTIL TENDER CRISP, AND DRAPED WITH
LEMON BUTTER

CARROTS ORLEANS
CARROT PENNIES SAUTEED IN A BROWN SUGAR GLAZE WITH CHOPPED ONIONS AND BACON

**CHEESE STUFFED RAVIOLI WITH SUN DRIED TOMATO,
MUSHROOM AND TASSO CREAM**
FRESH CHEESE RAVIOLI IN A CREAM REDUCTION WITH A VARIETY OF
FRESH MUSHROOMS, SUN DRIED TOMATOES, MARSCAPONE AND TASSO.

CRAWFISH FETTUCCHINE
FRESH CRAWFISH TAILS IN A FOUR-CHEESE SAUCE, ACCENTED
WITH JALAPENOS, AND SAUTEED VEGETABLES SERVED OVER PASTA NOODLES.

GREEN BEANS AL DENTE
FRESH YOUNG GREEN BEANS, FRENCH CUT, STEAMED UNTIL JUST TENDER,
SAUTEED IN BUTTER. THEN TOSSED WITH ROASTED ALMONDS

PASTA ALFREDO

VERMICELLI NOODLES COOKED AL DENTE, WITH A LIGHT CREAM SAUCE
INFUSED WITH PARMESAN CHEESE

POTATOES AU GRATIN

POTATOES COMBINED WITH BUTTER, NUTMEG, AND CREAM, AND OTHER SPICES, LAYERED WITH
GRUYERE CHEESE AND BAKED UNTIL GOLDEN BROWN

RAGOUT OF GARDEN VEGETABLES WITH ROASTED PINENUTS

LIGHTLY SAUTEED FRESH SNOW PEAS, MUSHROOMS, CARROTS,
BROCCOLI, ZUCCHINI, RED PEPPERS, AND SQUASH, TOSSED
WITH ROASTED PINENUTS AND SEASONINGS.

RIGATONI AI QUATTRO FROMAGGI

TUBE SHAPED PASTA WITH FOUR CHEESES, (BLEU CHEESE, PARMESAN,
BEL PAESE AND FONTINA).

VEGETABLE NAPOLEON

FRESH EGGPLANT, ZUCCHINI, ONION, SQUASH, AND TOMATO WITH RICOTTA
AND, MOZZARELLA CHEESES, DRIZZLED WITH OLIVE OIL AND BAKED.

ZUCCHINI, SQUASH, AND CARROT SAUTEE

FRESH ZUCCHINI, SQUASH, AND CARROTS LIGHTLY SAUTEED WITH BUTTER

Dessert Selections

ASSORTED FRENCH PASTRIES

SWAN CREAM PUFFS, STRAWBERRY TARTS, FLORENTINE WAFERS, LITTLE NAPOLEONS, MINIATURE
CHOCOLATE ECLAIRS, AND MORE.

BANANAS FOSTER

THE INFAMOUS LOUISIANA DESSERT. VANILLA ICE CREAM
TOPPED WITH A SWEET BANANA GLAZE

CHOCOLATE RASPBERRY TRUFFLE

A RICH CONFECTION MADE WITH A MELANGE OF MELTED CHOCOLATE,
CREAM, SUGAR, AND VARIOUS FLAVORINGS, IN THIS CASE, RASPBERRY, LAYERED WITH CHOCOLATE
CAKE, WRAPPED IN CHOCOLATE, TOPPED
WITH WHIPPED CREAM, AND A CHOCOLATE TRUFFLE

CHOCOLATE WHISKEY BREAD PUDDING

A TRADITIONAL LOUISIANA FAVORITE. A PUDDING OF EGGS, CREAM, AND
CHOCOLATE TOPPED WITH A WHISKEY SAUCE OF BOURBON WHISKEY
AND CONFECTION SUGAR AND VANILLA EXTRACT

CROQUEMBOUCHE

A CARAMELIZED TOWER OF INDIVIDUALLY FILLED CREAM PUFFS, WITH YOUR
CHOICE OF FILLING, SUCH AS BANANA, CHOCOLATE, ALMOND, ETC

DOUBLE CHOCOLATE MINT MOUSSE PIE

A BLEND OF WHITE AND DARK CHOCOLATE WITH MINT FLAVORING,
COMPLIMENTED WITH FRESH STRAWBERRIES.

HAZELNUT TORTE

YELLOW SPONGE CAKE FILLED WITH A CHOCOLATE AND HAZELNUT
BUTTER CREAM, AND ICED WITH PRALINE CREAM AND TOASTED ALMONDS

HUSBAND'S DELIGHT

OUR OWN LAYERED CHOCOLATE PIE TOPPED WITH FRESH STRAWBERRIES

KUGELHOPF

ALSATIAN SOUR CREAM COFFEE CAKE, YOUR CHOICE OF FILLING,
BLUEBERRY, BLACK CURRANT, CHOCOLATE CHIP,
OR MIXED BERRIES.

LEMON CREPES

CREPES FILLED WITH A RUM AND LEMON CREAM CHEESE AND TOPPED WITH
A SWEET BUTTER AND SUGAR GLAZE. VERY RICH, VERY UNIQUE

MARGARITA CHEESECAKE

A TRADITIONAL CHEESECAKE OF CREAM CHEESE, EGGS, SUGAR, AND VANILLA,
ACCENTED WITH MARGARITA FLAVORING TO GIVE ONE A SPIRITED
PALATABLE DELIGHT

PONCHATOUA STRAWBERRIES ROMANOV

FRESH LOUISIANA STRAWBERRIES FROM PONCHATOUA, THE
STRAWBERRY CAPITAL OF THE WORLD, COMPLIMENTED
WITH A RICH, SUGAR-INFUSED HEAVY CREAM.

SOUTHERN PECAN PIE

A LIGHT SYRUP CUSTARD SEASONED WITH NUTMEG, CINNAMON, CLOVES, BLENDED WITH PECANS AND
BUTTER AND BAKED IN A
FLAKY PIE CRUST TOPPED WITH WHIPPED CREAM

STRAWBERRY TUXEDOS

FRESH, JUICY RED STRAWBERRIES DIPPED IN WHITE, THEN DARK
CHOCOLATE, DRESSED WITH CHOCOLATE BUTTONS AND BOWTIE,
RESEMBLING A TUXEDO

TITANI AU GATEAU

YELLOW SPONGE CAKE FLAVORED WITH MEYERS DARK RUM & ESPRESSO
COFFEE EXTRACT FILLED WITH A CREAM OF MARSCAPONE CREAM CHEESE