

Buffet Dinner Menu

COCKTAIL HOUR: HAND PASSED HORS D'OEUVRES

Passed by Butlers in traditional French waiter uniforms

MARINATED PETTIT RIB EYES

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

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

MARINATED CAJUN DUCK BREAST

WITH COGNAC AND BLACK PEPPERCORN SAUCE
BONELESS BREAST OF DUCK MARINATED WITH CAJUN SPICES, COMPLIMENTED WITH OUR OWN SAUCE OF REDUCED BEEF STOCK LIGHTLY SEASONED WITH SPICES, CRUSHED BLACK PEPPERCORNS AND COGNAC

GULF SHRIMP WITH SHERRY SAUCE

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

DINNER BUFFET

Artfully Arranged

ISIDORE SALAD

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

BEEF BOURGUIGNONNE

A TRADITIONAL BEEF BOURGUIGNONNE WITH BEEF ROAST, GARLIC, MUSHROOMS, BURGUNDY WINE, BACON, TOMATO AND SEASONINGS, PREPARED IN SLOW COOK 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.

GREEN BEANS AL DENTE

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

WILD RICE WITH MUSHROOMS

LOUISIANA LONG GRAIN AND WILD RICE STEAMED IN A SPICY CHICKEN BROTH, THEN MIXED WITH SAUTEED ONIONS, CELERY AND BELL PEPPERS

ASSORTED BREADS AND BUTTER

WHEAT ROLLS AND FRENCH BREAD ROLLS SERVED WITH BUTTER

DESSERT STATION

Served at the station by a uniformed carver

BANANAS FOSTER

THE MOST WELL KNOWN LOUISIANA DESSERT
VANILLA ICE CREAM TOPPED WITH A SWEET BANANA GLAZE

-ALL FOOD, STAFF, BUFFET TABLES, LINEN NAPKINS, GOLD RIM CHINA DINNER WARE, AND SILVER FLATWARE

\$55 per person