

Seated Dinner Menu

COCKTAIL HOUR: HAND PASSED HORS D'OEUVRES

Passed by Butlers in traditional French waiter uniforms

GRILLED FILET OF TUNA

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

STUFFED MUSHROOM CAPS

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

SHRIMP AND SNOW PEAS

WITH SWEET ORANGE GLAZE

FRESH GULF SHRIMP, SEASONED AND BOILED, THEN WRAPPED IN FRESH SNOW PEAS SERVED WITH AN ORANGE GLAZE FOR DIPPING.

GRILLED VEGETABLES

YELLOW SQUASH, ZUCCHINI, ONIONS, PORTOBELLO MUSHROOMS, AND ROMA TOMATOES MARINATED IN OLIVE OIL INFUSED WITH VARIOUS SPICES, THYME, OREGANO, FRESH ROSEMARY, SALT AND PEPPER GRILLED AND SLIGHTLY CHARRED ON SITE.

FIRST COURSE: SALAD

BABY SPINACH WITH RASPBERRY BALSAMIC VINAIGRETTE

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

SECOND COURSE: ENTRÉE DUET

GRILLED FILET OF TENDERLOIN

WITH MARCHAND de VIN

THE TRADITIONAL FILET OF TENDERLOIN, SEASONED AND GRILLED ON SITE TO ENSURE PROPER FLAVOR AND MOISTURE; ACCOMPANIED BY OUR OWN MARCHAND de VIN, A MIXTURE OF ESPAIGNOL SAUCE AND GARLIC SAUCE WITH FANCY MUSHROOM CAPS.

FILET OF LANE RED SNAPPER

WITH CRAWFISH RAVIGOTE

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.

POTATOES AU GRATIN

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

ASPARAGUS WITH HOLLANDAISE

FRESH ASPARAGUS STEAMED TILL TENDER CRISP DRAPED WITH A TRADITIONAL HOLLANDAISE SAUCE

ASSORTED BREADS AND BUTTER

WHEAT ROLLS AND FRENCH BREAD ROLLS SERVED WITH BUTTER

WINES WITH DINNER

THIRD COURSE: DESSERT & COFFEE

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.

-ALL FOOD, STAFF, LINEN NAPKINS, GOLD CHARGER PLATES AND GOLD RIM CHINA DINNER WARE, AND SILVER FLATWARE

\$ 109 per person