BANQUET DINNER MENU

Includes freshly brewed coffee and tea and assorted dinner rolls.

APPETIZERS

New Orleans-Style Barbecue Shrimp $15
Scotch Smoked Salmon $15
Shrimp Cocktail $15
Shrimp Rémoulade $15
Jumbo Lump Crabmeat Cocktail $17.50
Crab Cake served over a fried green tomato with rémoulade sauce $18
Crabmeat Maison $18.50
Crabmeat Maison and Shrimp Rémoulade $21
Seafood Martini $21

SOUPS

Butternut Squash Soup $7.50
Cauliflower and Brown Butter Soup $7.50
Chicken and Sausage Gumbo $7.50
Creamy Tomato Bisque $7.50
Exotic Mushroom Soup $7.50
Potato Leek Soup $7.50
Crawfish and Corn Chowder $9
New England Clam Chowder $9
Seafood Gumbo $9
Artichoke and Crab Bisque $10
Butternut Squash Shrimp Bisque $10
Crab Bisque $10
Lobster Bisque $10

SALADS

Classic Caesar Salad with house-made croutons $7.50
Baby Greens Salad with bacon, caramelized pecans, blue cheese and Paris dressing $8
Baby Greens Salad with orange segments, house-made croutons, feta cheese, spiced pecans, red onion and Italian vinaigrette $8
Baby Greens Salad with spiced pecans, Parmesan cheese, grape tomatoes and herb vinaigrette $8
Baby Spinach Salad with chopped hard cooked eggs, chèvre, pine nuts, bacon, olives, tomatoes and lemon vinaigrette $8
**Bistro Salad** with romaine lettuce, tomatoes, blue cheese, spiced pecans and balsamic vinaigrette $8  
**Mixed Greens Salad** with shaved red onions, goat cheese and balsamic vinaigrette $8  
**Mixed Greens Salad** with sundried tomatoes, house-made croutons, jack cheese and balsamic vinaigrette $8  
**Mixed Greens Salad** with tomatoes, olives, manchego cheese and red wine oregano vinaigrette $8  
**Romaine Salad** with red onions, tomatoes, cucumbers, chickpeas, avocado, bell peppers and ranch dressing $8  
**Hearts of Romaine Salad** with grated Parmesan cheese, pressed egg, bacon, house-made croutons, shaved gruyere cheese and creamy black pepper dressing $9  
**Asparagus and Hearts of Palm Salad** with avocado, tomatoes, bibb lettuce and Creole mustard vinaigrette $10  
**Bibb Lettuce Salad** with artichoke hearts, hearts of palm, Belgian endive, tomato and champagne dressing $10  
**Bibb Lettuce Wedge** with blue cheese, bacon and buttermilk blue cheese dressing $11  
**Insalata Caprese** with sliced green tomatoes, vine ripened tomatoes, heirloom tomatoes, fresh buffalo mozzarella, balsamic vinegar glaze and extra virgin olive oil $11

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**Entrées**

**Chicken Madeira** with cremini mushrooms $25.50  
**Coq au Vin** with pan roasted airline chicken breast in red wine sauce $25.50  
**Pan Seared Airline Chicken** with herb white wine sauce $25.50  
**Panko-Crusted Mustard Glazed Chicken** $25.50  
**Parmesan-Crusted Chicken** with lemon butter $25.50  
**Roasted Airline Chicken** with creamy peppercorn sauce $25.50  
**Grilled or Pan Seared Salmon** with choice of sauce $30  
Sauces for salmon: basil relish, charred corn, dill butter, herb pesto, lemon and capers, lemon butter sauce, peach mango salsa, tomato or tomato caper relish  
**Grilled Pork Tenderloin** with Dijon mustard sauce $30  
**Pan Roasted Pork Chop** with sour cream mushroom sauce $30  
**Sautéed Gulf Fish** topped with crawfish étouffée $31  
**Cajun Shrimp Étouffée** with a light roux, chopped bell peppers, celery, onions, green onions, stock and a touch of sundried tomato paste. Shrimp added at the finish. Served with rice $32.50  
**Sautéed Red Snapper** with artichokes, tomatoes, basil and chardonnay sauce $32.50  
**Grilled Shrimp** with a ragout of lump crabmeat on grilled polenta $36.50  
**Shellfish Over Grits** with jumbo lump crabmeat, sautéed shrimp, sea scallops, creamy gruyere cheese grits, lobster butter sauce and grilled asparagus $36.50  
**Sautéed Filet of Red Snapper** topped with jumbo lump crabmeat $39  
**Filet of Beef** with choice of sauce $45  
Sauces for beef: au jus, au poivre, béarnaise, bordelaise, brandy peppercorn cream, demi-glace, marchand de vin with mushrooms or whole grain mustard whiskey sauce  
**Medallions of Beef** with veal demi-glace $45  
**Roasted Tenderloin of Beef** $45  
**Grilled Veal Chop** with morel mushrooms $47.50
Filet of Beef Oscar with jumbo lump crabmeat, asparagus and béarnaise sauce $52.50
Filet of Beef au Jus with grilled shrimp with white wine garlic sauce $55
Filet of Beef au Jus with crab au gratin and stuffed portobello mushroom $57.50
Filet of Beef au Jus with cold water lobster tail and lime butter $65

**Vegetables and Starches**

*Dinner entrée includes choice of two sides*

<table>
<thead>
<tr>
<th>Asparagus</th>
<th>Risotto</th>
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<tr>
<td>Braised Carrots</td>
<td>Risotto with Leeks and Mushrooms</td>
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<tr>
<td>Brussels Sprouts with Maple Bourbon Butter and Bacon</td>
<td>Bacon Fat Potatoes</td>
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<td>English Pea Coulis</td>
<td>Brabant Potatoes</td>
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<td>Green Beans Amandine</td>
<td>Château Potatoes</td>
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<td>Grilled Asparagus</td>
<td>Gruyere Potatoes</td>
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<td>Grilled Zucchini</td>
<td>Loaded Fingerling Sweet Potatoes</td>
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<td>Haricots Verts</td>
<td>Mashed Sweet Potatoes</td>
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<tr>
<td>Julienned Carrots, Leeks and Zucchini</td>
<td>Mashed Sweet Potatoes with Bacon, Gruyere and Green Onion</td>
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<td>Roasted Cremini Mushrooms</td>
<td>Roasted Glazed Fingerling Sweet Potatoes</td>
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<td>Wilted Baby Spinach</td>
<td>Truffle Butter Mashed Potatoes</td>
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<td>Israeli Couscous</td>
<td>Twice Baked Potatoes</td>
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<td>Rice Pilaf</td>
<td>Yukon Gold Roasted Garlic and Vermont Cheddar Mashed Potatoes</td>
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**Desserts**

Pecan Pie Bread Pudding $7
Vanilla Bean Ice Cream $7
Crème Brûlée $7.50
Pecan Ball $7.50
Strawberry Shortcake with Mascarpone Mousse and Fresh Strawberries $7.50
Très Leches with Strawberries $7.50
New York Style Cheesecake $8
New York Style Cheesecake with assorted Berries $10
Strawberry Almond Tuile Torte $9
Bananas Foster $10
Berries Cardinale in Almond Lace Basket $10

All prices listed are per guest and do not include service charge and tax.