

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

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

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

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.