BANQUET DINNER MENU
Includes freshly brewed coffee and tea and assorted dinner rolls.

APPETIZERS
New Orleans-Style Barbecue Shrimp $17.50
Scotch Smoked Salmon $17.50
Shrimp Cocktail $15
Shrimp Rémoulade $15
Jumbo Lump Crabmeat Cocktail $21
Crab Cake served over a Fried Green Tomato with rémoulade sauce $22.50
Crabmeat Maison $22
Crabmeat Maison and Shrimp Rémoulade $22

SOUPS
Butternut Squash Soup $8
Chicken and Sausage Gumbo $8
Creamy Tomato Bisque $8
Potato Leek Soup $8
Rosemary Lentil Soup $8
Cream of Carrot Soup $8
Creamy Parsnip $8
New England Clam Chowder $9
Seafood Gumbo $10
Butternut Squash Shrimp Bisque $10
Crab Bisque $12
Lobster Bisque $13

SALADS
Classic Caesar Salad with house-made croutons $7.50
Baby Greens Salad with bacon, caramelized pecans, blue cheese and Paris dressing $9
Baby Greens Salad with orange segments, house-made croutons, feta cheese, spiced pecans, red onion and Italian vinaigrette $9
Baby Greens Salad with spiced pecans, Parmesan cheese, grape tomatoes and herb vinaigrette $9
Baby Spinach Salad with chopped hard cooked eggs, chèvre, pine nuts, bacon, olives, tomatoes and lemon vinaigrette $9
**Bistro Salad** with romaine lettuce, tomatoes, blue cheese, spiced pecans and balsamic vinaigrette $9

**Mixed Greens Salad** with shaved red onions, goat cheese and balsamic vinaigrette $9

**Mixed Greens Salad** with sundried tomatoes, house-made croutons, jack cheese and balsamic vinaigrette $9

**Mixed Greens Salad** with tomatoes, olives, manchego cheese and red wine oregano vinaigrette $9

**Romaine Salad** with red onions, tomatoes, cucumbers, chickpeas, avocado, bell peppers and ranch dressing $9

**Hearts of Romaine Salad** with grated Parmesan cheese, pressed egg, bacon, house-made croutons, shaved gruyere cheese and creamy black pepper dressing $10

**Asparagus and Hearts of Palm Salad** with avocado, tomatoes, bibb lettuce and Creole mustard vinaigrette $11

**Bibb Lettuce Salad** with artichoke hearts, hearts of palm, Belgian endive, tomato and champagne dressing $11

**Bibb Lettuce Wedge** with blue cheese, bacon and buttermilk blue cheese dressing $12.50

**Insalata Caprese** with vine ripened tomatoes, fresh buffalo mozzarella, basil, balsamic vinegar glaze and extra virgin olive oil $15

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**Entrées**

**Chicken Madeira** with cremini mushrooms $30

**Coq au Vin** with pan roasted airline chicken breast in red wine sauce $30

**Pan Seared Airline Chicken** with herb white wine sauce $30

**Panko-Crusted Mustard Glazed Chicken** $30

**Parmesan-Crusted Chicken** with lemon butter $30

**Roasted Airline Chicken** with creamy peppercorn sauce $30

**Grilled or Pan Seared Salmon** with choice of sauce $36

Sauces for salmon: dill butter, herb pesto, lemon and capers, lemon butter sauce, or tomato caper relish

**Grilled Pork Tenderloin** with Dijon mustard sauce $36

**Sautééd Gulf Fish** topped with crawfish étouffée $35

**Sautéed Red Snapper** with artichokes, tomatoes, basil and chardonnay sauce $40

**Grilled Shrimp** with a ragout of lump crabmeat on grilled polenta $46

**Shellfish Over Grits** with jumbo lump crabmeat, sautéed shrimp, sea scallops, creamy gruyere cheese grits, lobster butter sauce and grilled asparagus $42.50

**Sautéed Filet of Red Snapper** topped with jumbo lump crabmeat $47.50

**Filet of Beef** with choice of sauce $52

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 $52

**Roasted Tenderloin of Beef** $52
**Filet of Beef au Jus** with grilled shrimp with white wine garlic sauce $60

**Filet of Beef Oscar** with jumbo lump crabmeat, asparagus and béarnaise sauce $62.50

**Filet of Beef au Jus** with cold water lobster tail and lime butter $72.50

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**Vegetables and Starches**

*Dinner entree includes choice of two sides*

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

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**Desserts**

- Pecan Pie Bread Pudding $8
- Vanilla Bean Ice Cream $7
- Crème Brûlée $8
- Pecan Ball $8
- Strawberry Shortcake with Mascarpone Mousse and Fresh Strawberries $8
- Très Leches with Strawberries $8
- New York Style Cheesecake $9
- New York Style Cheesecake with assorted Berries $11
- Strawberry Almond Tuile Torte $10
- Bananas Foster $12
- Berries Cardinale in Almond Lace Basket $12
- Chocolate Croissant Bread Pudding with Creme Anglaise $8.50

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