

BANQUET LUNCHEON MENU

PLATED LUNCHEON

All plated lunch meals include orange and plain rolls, a starter salad, an entrée, choice of two sides (except where noted), dessert, coffee and tea.

STARTER SALADS

Baby Greens Salad with chevre, toasted almonds, grapefruit segments and creamy olive oil dressing

Baby Spinach Salad with bacon, roasted spiced pecans, mushrooms and pecan molasses vinaigrette

Baby Spinach Salad with sliced strawberries, mandarin orange segments and basil vinaigrette

Mixed Greens Salad with olives, artichoke hearts, feta cheese and sun-dried tomato basil vinaigrette

Romaine Salad with grated Parmesan cheese, house-made croutons and tangy Creole dressing

Romaine Salad with tomatoes, blue cheese, spiced pecans and Creole mustard vinaigrette.

ENTREES

Chicken and Spinach Crepes topped with a mushroom sauce and served with a broiled tomato and asparagus

(no additional sides) \$30

Chicken Florentine Alfredo: sautéed chicken breast topped with spinach, mozzarella cheese and sauce Alfredo \$30

Chicken Marsala with chicken, fresh mushrooms and garlic in a Marsala wine sauce \$30

Chicken Parmigiana with sauce marinara and mozzarella cheese \$30

Chicken Piccata with lemon parsley caper sauce \$30

Dijon Crusted Chicken with parsley sauce \$30

Pecan-Crusted Chicken with Creole honey mustard sauce \$30

Sautéed Chicken Scaloppini with artichokes, sliced mushrooms and white wine lemon butter sauce \$30

Sautéed Chicken Scaloppini topped with capers, sun-dried tomatoes and garlic butter \$30

Grilled Pork Tenderloin with balsamic cranberry sauce \$35

Baked Salmon with Lemon Scampi Sauce \$35

Pan Seared Salmon Puttanesca: Mustard coated salmon pan seared and topped with tomato,

caper and olive balsamic vinaigrette sauce \$35

Pan Seared Salmon with Lemon Beurre Blanc \$35

Beef Tenderloin Stroganoff with cremini mushrooms and buttered noodles \$38

Petite Filet of Beef with choice of au jus, marchand de vin or whole grain mustard whisky sauce \$46

VEGETABLES AND STARCHES

Asparagus	Brie and Carrot Risotto
Asparagus with Boursin Butter	Château Potatoes
Corn Maque Choux	Roasted Garlic Mashed Potatoes
Green Beans	Creamy Risotto
Grilled Zucchini	Mushroom Risotto
Haricots Verts	Loaded Mashed Potatoes
Julienned Carrots, Leeks and Zucchini	Potatoes Au Gratin
Succotash	Rice Pilaf
Blended Wild Rice	Sweet Corn Risotto
Spicy Tomato and Zucchini Casserole	

ENTRÉE SALADS

Entrée salads include a dessert

Cobb Salad: Avocado, tomato, bacon, hard cooked egg and blue cheese with roasted red pepper ranch dressing
Topped with sliced grilled chicken \$27.50
Topped with grilled shrimp \$32.50

Greek Grilled Chicken Salad: Mixed greens, tomatoes, olives, cucumbers, red onion, feta cheese and grilled chicken with Greek vinaigrette \$27.50

Grilled Chicken Salad: Romaine and spring lettuce mix, teardrop tomatoes, pecans, bacon, house-made croutons and Parmesan cheese with creamy Parmesan dressing \$27.50

Trio of Salads: Trio of Old Fashioned Chicken Salad, Insalata Caprese and a Mediterranean pasta salad \$27.50

BLT Grilled Chicken Salad: Bacon, Avocado, Grape Tomatoes, Green Onions, Feta Cheese, Grilled Cajun Chicken with Creamy Dressing \$27.50

DESSERTS

Banana Pudding
Chocolate Mousse Cake
Chocolate Pecan Pie
Crème Brûlée
Creole Bread Pudding with Whisky Sauce

Key Lime Pie
Lemon Chess Pie
Pound Cake on Lemon Curd topped with Straw-
berries
Très Leches with Strawberries

SPECIALTY DESSERTS

Additional \$2 per person

Berries Cardinal

Pecan Ball

Strawberry Almond Tuile Torte

Vanilla Bean Ice Cream in Almond Tuile Shell with Roasted Pecans,
Praline Syrup and Freshly Whipped Cream

