

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 bacon, hard cooked egg and creamy garlic dressing

Mixed Greens Salad with olives, artichoke hearts, feta cheese and sundried tomato basil vinaigrette

Romaine Salad with avocado, bacon and buttermilk dressing

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.

Tomato, Cucumber and Black-Eyed Pea Salad with field greens and apple cider vinaigrette.

ENTREES

Chicken and Spinach Crepes topped with a mushroom sauce and served with a broiled tomato and asparagus (no additional sides) \$27.50

Chicken Florentine Alfredo: sautéed chicken breast topped with spinach, mozzarella cheese and sauce Alfredo \$27.50

Chicken Marsala with chicken, fresh mushrooms and garlic in a Marsala wine sauce \$27.50

Chicken Parmigiana with sauce marinara and mozzarella cheese \$27.50

Chicken Piccata with lemon parsley caper sauce \$27.50

Dijon Crusted Chicken with parsley sauce \$27.50

Pecan-Crusted Chicken with Creole honey mustard sauce \$27.50

Sautéed Chicken with artichokes, sliced mushrooms and white wine lemon butter sauce \$27.50

Sautéed Chicken Scaloppini topped with capers, sundried tomatoes and garlic butter \$27.50

Baked Salmon with Parmesan herb crust \$31.50

Grilled Pork Tenderloin with balsamic cranberry sauce \$31.50

Grilled Pork Tenderloin with roasted jalapeno cilantro pesto \$31.50

Pan Seared Salmon Puttanesca: Mustard coated salmon pan seared and topped with tomato, caper and olive balsamic vinaigrette sauce \$31.50

Pan Seared Salmon with honey horseradish Dijon glaze or mustard sauce \$31.50

Panko Crusted Pork Tenderloin with creamy Dijon mushroom sauce \$31.50

Spice Rubbed Pork Tenderloin with bourbon chipotle pepper sauce \$31.50

Beef Tenderloin Stroganoff with cremini mushrooms and buttered noodles \$35

Risotto a la Tea Room: shrimp, grilled corn, mushrooms, bacon, chives and grilled asparagus (no additional sides) \$35

Shrimp Maque Choux: shrimp, andouille sausage, roasted corn and bell peppers with a cream sauce served over penne pasta \$35

Petite Filet of Beef with choice of au jus, marchand de vin or whole grain mustard whisky sauce \$42.50

VEGETABLES AND STARCHES

Asparagus

Asparagus with Boursin Butter

Corn Maque Choux

Green Beans

Grilled Zucchini

Haricots Verts

Julienned Carrots, Leeks and Zucchini

Succotash

Blended Wild Rice

Brie and Carrot Risotto

Château Potatoes

Chive Mashed Potatoes

Creamy Risotto

Mushroom Risotto

Olive Oil Mashed Potatoes

Potatoes Au Gratin

Rice Pilaf

Sweet Corn Risotto

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 \$25.50
Topped with grilled shrimp \$29

Greek Grilled Chicken Salad: Mixed greens, tomatoes, olives, cucumbers, red onion, feta cheese and grilled chicken with lemon tarragon Dijon vinaigrette \$25.50

Grilled Chicken Salad: Romaine and spring lettuce mix, teardrop tomatoes, pecans, bacon, house-made croutons and Parmesan cheese with creamy Parmesan dressing \$25.50

Trio of Salads: Trio of Old Fashioned Chicken Salad, Insalata Caprese and a Mediterranean pasta salad \$25.50

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

