



# Plated Menu

## Appetizers, Salads, and Soups

### Appetizers

Seared Tuna Nachos – Seared Yellowfin Saku Tuna on Crisp Wonton with Seaweed Salad, Avocado, Soy, and Sriracha  
**\$16.00**

Crab Cake – With Remoulade  
**\$14.00**

Sea Scallop (3 pc) or Oyster Rockefeller (6 pc) – On Wilted Spinach with Fennel Cream and Hollandaise  
Or  
Broiled Oysters with Garlic and Parsley Butter  
**\$14.00**

### Side Salads

House Salad – Mixed Baby Greens with Chopped Red Onion, Grape Tomatoes, and Shaved Parmesan Cheese  
Caesar Salad – Romaine Lettuce Tossed in our Caesar Dressing and Topped with Croutons  
Blue Cheese Wedge – Baby Iceberg Wedges with House Made Bleu Cheese and Bacon Dressing,  
Granny Smith Apples, Tomatoes, Red Onion, and Parsley  
**\$6.00**

Caprese – Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Olive Oil, and a Balsamic Reduction  
**\$10.00**

Crab and Avocado – Baby Iceberg Wedges with Jumbo Lump Crab, Avocado, Red Onion, Tomato, and Dressed with Remoulade  
**\$16.00**

### Soups

Mushroom Cream  
Loaded Potato  
Tomato and Basil  
Chicken and Sausage Gumbo  
**\$6.00**

Crab and Corn Bisque  
Roasted Red Pepper and Crab Bisque  
Seafood Rockefeller  
Crawfish Bisque  
Seafood Gumbo  
Shrimp and Artichoke  
Lobster Bisque  
**\$12.00**

## **Entrée Selections**

### **Fresh Fish Pontchartrain**

Pan Seared Filet of Fresh Fish and Topped with a Chardonnay, Button Mushroom, Shrimp, Crab, and Crawfish Cream  
**MKT**

### **Gulf Fish Meunière**

Sautéed Filet of Fresh Fish with Creole Meunière Sauce  
**MKT**

*With Crawfish Add \$14*

*With Jumbo Lump Crabmeat Add \$16*

### **Stuffed Speckled Trout**

Fresh Speckled Trout Enveloped Around a Filling of Crab, Shrimp, and Crawfish Laced with Lemon Cream Sauce  
**\$32.00**

### **Pesto Crusted Salmon**

Pan Seared Fresh Salmon Filet Broiled with Fresh Pesto  
**\$26.00**

### **Fried Soft Shell Crab**

Fried Soft Shell Crab Finished with Béarnaise

**1 Crab - \$22**

**2 Crabs - \$36**

### **Louisiana Crab Cakes**

Traditional Crab Cakes Served with Remoulade  
**\$26.00**

### **Duo of Angus Filet and Jumbo Shrimp**

Grilled 8 oz. Filet of Beef with Demi-Glace and Three Shrimp with Beurre Blanc  
**\$54.00**

### **Prime Filet Mignon**

Broiled Prime 8 oz. Filet Mignon with Rosemary Demi  
**\$46.00**

### **Prime Ribeye**

Broiled Prime 14 oz. Ribeye with Herbed Butter  
**\$46.00**

### **Pork Tenderloin**

Smoked Pork Loin Roasted and Sliced with Tricolor Peppercorn Sauce  
**\$24.00**

### **Beef Tournedos**

Grilled Medallions of Prime Beef Tenderloin with Béarnaise  
**\$36.00**

### **Frenched Rack of Lamb**

New Zealand Rack of Lamb Rubbed with Herbs De Provence and a Red-Wine Demi  
**\$48.00**

### **Surf & Turf Lobster Thermidor**

6 oz. Maine Lobster Tail with a Mushroom and Swiss Béchamel and Beef Filet with a Peppercorn Brandy Sauce  
**MKT**

### **Chicken Oscar**

Chicken Breasts Pan Sautéed Topped with Jumbo Lump Crabmeat and Hollandaise  
**\$26.00**

**Poulet Acadian**

Sliced Medallions of Boneless Breast Chicken Stuffed with Crawfish, Tasso, and a Béchamel Sauce  
**\$24.00**

**Shrimp and Tasso Pasta**

Sautéed Shrimp Finished in a Tasso Cream, Served on Linguine and Vegetable Straw  
**\$24.00**

**Crabmeat Evangeline**

A Quarter Pound of Jumbo Lump Crab on Puff Pastry with a Champagne Cream and Grilled Asparagus  
**\$38.00**

**Grilled Shrimp on Ravioli**

Grilled Jumbo Shrimp Served on Portobello Ravioli with Pesto Cream and Bacon Wrapped Asparagus  
**\$26.00**

*All Entrees Served with Chef's Pairing of Side Items Including Starch and Vegetable*



# Buffet Menu

Prices below are per person, unless otherwise stated. Our food minimum begins at \$24 per person. Menus are based on traditional, complete meal items with several choices of main course and are served buffet-style on platters and in chaffers.

**Your choice of 2 entrée items and 2 side items \$24 per person**

**Your choice of 3 entrée items and 2 side items \$28 per person**

**Additional sides \$4.00 each**

## Pork

Pork Loin or Stuffed Pork Loin – Italian or Cajun Stuffing

## Beef

Beef Tips – Tender Braised Beef Tenderloin Served Over Steamed Rice **Add \$4**

Steak Roulade – Flank Steak Stuffed with Peppers and Onions Encrusted with our Mustard Horseradish Cream **Add \$4**

## Chicken

Chicken Marsala, Piccata, Alfredo, or Parmesan – Served Over Angel Hair Pasta

Jambalaya – Chicken and Sausage

Chicken and Tasso on Linguine

Airline Chicken Breast Oscar – Your Choice of Jumbo Lump Crab and Hollandaise **Add \$10**

## Seafood

Crawfish Etouffee – On Steamed Rice **Add \$8**

Shrimp Alfredo – Over Linguine **Add \$6**

Shrimp and Tasso – Finished in a Creole Cream Over Linguine **Add \$6**

Fish Pontchartrain – Topped with a Chardonnay, Mushrooms, Shrimp, Crab, and Crawfish Cream **Add \$10**

Pesto Crusted Salmon or Gulf Fish – Pan Seared Gulf Filet Broiled with Fresh Pesto **Add \$8**

Seafood Stuffed Speckled Trout – with a Filling of Crab, Shrimp, and Crawfish with Lemon Cream Sauce **Add \$8**

*Other Fish Options Are Available at Market Prices*

## Carving Stations with Buffet

*Each station attendant \$100*

*All Carving Stations are Served with Rolls and All of the Appropriate Condiments*

Pork Tenderloin **Add \$9**

Prime Rib **Add \$18**

Beef Tenderloin **Add \$24**

*Sauces: Mushroom Demi-Glace, Port Reduction, Horseradish Cream, Au Jus, Herbed Butter, and Peppercorn Demi*

## Side Items

Lyonnais Potatoes

Herbed or Roasted Garlic Mashed Potatoes

Roasted New Potatoes

Herbed Rice Pilaf

Angel Hair or Linguine with Parmesan Cream

Steamed Asparagus

Grilled Seasonal Vegetables

Flash Fried Brussels Sprouts

Smothered Green Beans

Roasted Corn Maque Choux

## à La Carte

### Seafood

Vegetable Spring Rolls – Served with Sweet and Sour Plum Sauce  
Fried Catfish Bites – Battered Catfish Fried Served with Tartar Sauce  
Crab Cakes – Louisiana Style Lump Crab Cakes Served with Remoulade  
Fried Shrimp – Battered Shrimp Served with Tartar and Cocktail Sauce  
Shrimp Cocktail – Served Chilled with Cocktail Sauce  
Bacon Wrapped Shrimp – With Jalapeno Cream Sauce  
Smoked Salmon Crostini – of Crème Fresh, Capers, Dill, Red Onion

### Poultry, Pork and Meats

Chicken Satay Skewers – Marinated, Grilled, and Served on a Bamboo Skewer  
Fried Chicken Tenders – Served with Honey Mustard  
Natchitoches Meat Pies with Spicy Remoulade  
Meatballs – Your Choice of BBQ or Sweet and Sour  
Lamb Lollies – Individual Seared Lamb Chops with Sweet Minted Demi

### Cheeses, Vegetables, Fruits, and Sandwiches

Baked Brie Wheel – With Raspberry Coulis  
Cheese Tray – An Assortment of House Cheeses  
Spanakopita – Spinach and Feta Phyllo Triangles  
Grilled Vegetable Tray  
Deviled Eggs – Dusted with Paprika and Chives  
Vegetable Crudit  with Caramelized Onion Dip  
Spinach and Artichoke Stuffed Mushrooms with Fresh Herbed Cream  
Mushroom & Andouille Cups – Andouille Sausage, Mushrooms, Garlic, Onions, and Parmesan Served in Phyllo Cups  
Seafood Stuffed Mushrooms with Roasted Pepper Cream  
Seasonal Fruit Tray  
Bruschetta – Diced Tomatoes with Onion Garlic and Basil, Drizzled Balsamic Glaze Served with Crostini  
Tea Sandwiches  
*Choose Three Types Sandwiches*  
Roast Beef, Ham, Turkey, Chicken or Tuna Salad on Assorted Breads  
Turkey and Cranberry Mayonnaise on Croissant  
Mini Muffuletta – Ham, Salami, Provolone, Mozzarella, and Olive Salad on New Orleans Style Muffuletta Bread

### Dips

Spinach and Artichoke Dip – Blend of Cheese, Artichoke Hearts, and Spinach Served with Tortilla Chips  
Mediterranean Hummus – With Feta, Sundried Tomatoes, and Kalamata Olives Served with Flatbread  
Shrimp Remoulade – Boiled Shrimp in a Spicy Remoulade Served with Toasted Baguettes  
Shrimp Bienville with French Bread Croutons



# Cocktail Party

## Le Soiree

Fruit and Cheese Tray  
Grilled Vegetable Tray  
Smoked Salmon Crostini  
French Baby Lamb Chops with Minted Au Jus  
Petite Crab Cakes with Remoulade Sauce  
Vegetable Spring Rolls with Plum Dipping Sauce  
Chicken Satay with Peanut Sauce  
Carved Beef Tenderloin Accompanied by Horseradish Cream and Assorted Mustards with Rolls  
Chicken Tortellini Served with Parmesan Cream, Smoked Andouille, Peppers and Onions  
**\$85.00 per person**

## The Acadian

Fruit and Cheese tray  
Frenched Baby Lamb Chops with Minted Au Jus  
Petite Crab Cakes with Remoulade Sauce  
Shrimp Spring Rolls Served with Plum Dipping Sauce  
Chicken Satay with Peanut Sauce  
Prosciutto Wrapped Asparagus  
Carved Beef Tenderloin Accompanied by Horseradish Cream and Assorted Mustards with Rolls  
**\$66.00 per person**

## Fleur De Lis

Fruit and Cheese Tray  
Grilled Vegetable Tray  
Crawfish Etouffee Dip  
Fried Chicken Tenders Served with Homemade Honey Mustard Dipping Sauce  
Petite Crab Cakes Served with Homemade Remoulade Sauce  
Seafood Stuffed Mushrooms  
Vegetable Spring Rolls Served with Plum Dipping Sauce  
Carved Smoked Ham Served with Rolls and Condiments  
**\$48.00 per person**

## Chantilly

Fruit and Cheese Display  
Crudit  Display Served with Ranch  
Fried Chicken Tenders Served with Homemade Honey Mustard Dipping Sauce  
Fried Catfish Strips Served with Homemade Tartar Sauce  
Seafood Stuffed Mushrooms  
Meat Pies  
Shrimp Bienville Dip  
Mini Muffuletta Sandwiches  
**\$42.00 per person**

## Maison

Fruit and Cheese Display  
Spinach and Artichoke Dip  
Assorted Finger Sandwiches  
Vegetable Spring Rolls  
Chicken Satay  
**\$28.00 per person**



# Desserts

## Buffet or Plated

Key Lime Pie  
Molten Chocolate Cake  
Vanilla Bean Crème Brulee  
New York or Turtle Cheesecake  
Seasonal Berry Tart  
Tiramisu  
Louisiana Bread Pudding with Spiced Rum Sauce  
Bourbon Pecan Pie  
Triple Chocolate Layer Cake  
**\$8.00 per person**

## Cocktail Party

Assortment of Easy To Grab Dessert Bars  
**\$7.00 per person**

*Prices are subject to change with market conditions. Some items are seasonally unavailable.*