



~ Dinner Menus ~

Fresh Garden Greens with Garlic Croutons and Mustard Vinaigrette
Grilled Chicken Au Poivre with Mango Currant Chutney
Rosemary Potatoes
Brandy Basil Carrots
Key Lime Tart with Walnut Studded Crust
\$24.00 Per Person, Plus Tax and Service

Moser Salad of Wild Greens with Red Onions, Sliced Berries, Toasted Walnuts,
Blue Cheese and Crostini with a Raspberry Vinaigrette
Creole Crusted Pork Tenderloin with Red Currant Demi-Glace
Wild Rice with Scallions and Pecans
Sugar Snap Peas Sautéed with Red and Yellow Peppers and Fresh Herbs
Dark Chocolate Truffle Tart with Pink Sea Salt
\$26.00 Per Person, Plus Tax and Service

Caesar Salad with Warm Pumpernickel Croutons and Freshly Shaved Parmesan
Tuscan Chicken Piccata
Seafood or Crawfish Pasta
Yellow Tomato and Roasted Vegetable Napoleon
Tiramisu
\$28.00 Per Person, Plus Tax and Service

Sugared Almond Salad of Sweet Lettuces with Sliced Berries,
Mandarin Oranges, Green Onions and Orange Vinaigrette
Medallions of Beef with a Jack Daniels Shiitake Mushroom Demi-Glace
Restuffed Potatoes
Green Bean Bundles Kissed with Citrus Butter
Triple Berry Napoleon
\$35.00 Per Person, Plus Tax and Service

Baby Spinach Salad with Bermuda Onions, Roasted Pears, Goat Cheese,
Pancetta and a Champagne Vinaigrette
Snapper Bienville with Choron Hollandaise
Asparagus Bundles Brushed with Meyer Lemon Beurre Blanc
Parmesan and Herb Risotto
Bananas Foster Crème Brûlée
\$35.00 Per Person, Plus Tax and Service

~All Menus Include~

*Fresh Market Muffins and Rolls with Flavored Compound Butter
Water, Fresh Brewed Iced Tea and Coffee*



~ Dinner Menus ~

~Dual Entrée~

Country Ham Jacketed Quail on a Nest of Heirloom Greens
and
New Orleans Style Barbeque Shrimp
Stone Ground Grits Soufflé
Wild Mushroom and Sun-Dried Peach Demi-Glace
\$33.00 Per Person, Plus Tax and Service

Braised Beef Short Ribs with Wild Mushroom and Tomato Ragu
and
Blackened Duck Breast with Cranberry Demi
Roasted Fingerling Potatoes
Tri Color Heirloom Carrots in a Brandy Basil Glaze
\$35.00 Per Person, Plus Tax and Service

Roast Rack of Lamb with Seven Pepper Jelly
and
Shrimp and Scallop Skewer with Blood Orange Beurre Blanc
Parmesan and Herb Risotto
Sautéed Sugar Snap Peas with Red and Yellow Peppers
\$35.00 Per Person, Plus Tax and Service

Pecan Roasted Medallions of Beef with a Red Wine Demi-Glace
and
Snapper Bienville with Choron Hollandaise
Twice-Baked Potatoes
Bundles of Asparagus Kissed with Citrus Butter
\$38.00 Per Person, Plus Tax and Service

Buffalo with Jack Daniel's Demi-Glace
and
Lobster Thermidor
Triple Gratin
Bundles of Whole Green Beans or Asparagus Kissed with Citrus Butter
\$48.00 Per Person, Plus Tax and Service

~All Menus Include~

*Selection of Salad, Fresh Market Muffins and Rolls with Flavored Compound Butter
Water, Fresh Brewed Iced Tea and Coffee*



~ Dinner Suggestions ~

~Soups~

Tomato with Basil Microgreens and Cheese Toast

French Onion with Roasted Gruyere Crostini

Duck and Seafood Gumbo with Jalapeño Corn Muffins

Turtle Soup with Dry Sherry

Crab Bisque with Crème Fraîche and Buster Soft Shell Crab with a Pecan Meuniere

Shiitake Mushroom with Wild Rice

Cucumber, Buttermilk and Yellow Pepper

Gazpacho

Vichyssoise

~Salads~

Sugared Almond Salad of Sweet Lettuces with Sliced Strawberries,
Mandarin Oranges, Green Onions, and Orange Vinaigrette

Heirloom Tomato Stack with Buffalo Mozzarella, Basil Microgreens and Pancetta
Drizzled with Bodacious Olive Oil and Balsamic

Classic Wedge with Heirloom Tomatoes, Applewood Smoked Bacon
Shaved Red Onion, Candied Pecans, Blue Cheese and Balsamic Drizzle

Caesar Salad with Warm Pumpernickel Croutons and Shaved Parmesan

Spinach and Baby Greens topped with Hearts of Palm, Tomatoes,
Applewood Smoked Bacon, Goat Cheese Crumbles and a White Wine Vinaigrette

Wild Greens with Yellow Tomatoes, Goat Cheese, Roasted Red Pepper Rings,
Artichoke Hearts and Fried Sweet Onions with a Sundried Tomato Vinaigrette

Mixed Baby Greens, Citrus, Avocado, Red Onions, Sweet and Spicy Pecans
with a Red Jalapeño Lime Vinaigrette

Mixed Greens, Pancetta, Roasted Pears, Shaved Bermuda Onion,
Blue Cheese Crumbles, Walnuts and a Champagne Vinaigrette



~ Dinner Suggestions ~

~ Entrées ~

Buffalo with Jack Daniel's Demi-Glace

Classic Filet of Beef Oscar

(Creole Hollandaise | Soft Shell Crab | Asparagus | Pecan Roasted Medallions of Beef)

Pecan Roasted Medallions of Beef with a Wild Mushroom and Red Wine Demi-Glace

Slow Roasted Beef Short Rib with Red Wine and Wild Mushroom Ragout

Grilled Lemon Tarragon Chicken Breast with Mango Currant Chutney

Chicken Swiss Wellington with Peppercorn Béarnaise

~Stuffed Chicken Breast~

~Spinach, Portabella Mushroom and Goat Cheese ~

~Crawfish and Black Bean ~ Crabmeat and Cornbread Stuffing~

Blackened Duck Breast on a Bed of Orange Demi-Glace, Topped with Cranberry Chutney

Roasted Quail on a Nest of Wilted Spinach with Raspberry Sauce

Country Ham Jacketed Quail with Wild Mushroom and Sun Dried Peach Demi

Roast Rack of Lamb with Creole Oregano Dijonnaise and Mint Chutney

Creole Crusted Pork Tenderloin with Red Currant Demi

Honey and Rosemary Roasted Pork Loin with Sweet Onion Marmalade

Citrus Marinated Tiger Prawns with Black and White Sesame and Sweet and Sour Sauce

Citrus Sage Marinated Au Poivre Tuna Steaks and Wilted Spinach

Snapper Bienville with Choron Hollandaise

Grilled Salmon with Lemon Dill Beurre Blanc

Shrimp and Scallop Skewer with Tropical Fruit Salsa with Mint Cilantro ChimiChurri



~ Dinner Suggestions ~

~On the Side~

Bundles of Whole Green Beans or Asparagus Kissed with Citrus Butter

Sautéed Sugar Snap Peas with Red and Yellow Peppers

Broiled Roma Tomato with Goat Cheese, Bodacious Olive Oil, Balsamic and Basil Chiffonade

Yellow Tomato and Roasted Vegetable Napoleon on a Bed of Romesco Drizzled with Balsamic

Acorn Squash with a Honey Bourbon Glaze

Basil and Brandy Baby Carrots

Wild Rice with Pecans and Scallions

Rosemary and Parsley Roasted Fingerling Potatoes

Stone Ground Grits Soufflé

Triple Gratin

Potatoes Florentine

Mashed Potatoes with Garlic and Wild Mushrooms

Angel Hair Pasta with Scallions

Wild Mushroom and Parmesan Risotto

~Dessert~

Molten Chocolate Cake with Fresh Raspberries

Triple Berry Napoleon with Chocolate Duo

Baby Blue Ribbon Carrot Cake with Cream Cheese Icing

Hazelnut Praline Cheesecake

Chocolate Bread Pudding with Crème Anglaise and Raspberry Coulis

Toasted Coconut Cream Pie

~Sweet Duo~

Bitter Sweet Chocolate Truffle Tart with Pink Sea Salt ~ Lemon Cheesecake with Gingersnap Crust

~Sweet Trio~

Demitasse Double Vanilla Crème Brûlée ~ Key Lime Tart ~ Chocolate Bread Pudding with Crème Anglaise