



Dinner Menu

\$43 Per Person (12 guests minimum)

1st Course (Choose one)

- Church Salad** Mixed California greens, grape tomatoes, julienne of carrot, toasted croutons, Kalamata olives and Bermuda onions, with balsamic vinaigrette
- Lobster and Shrimp Bisque** Creamy blend of lobster and shrimp with a kick of cayenne pepper, baptized with Sherry
- Real Gumbo Ya Ya** What says New Orleans better than Gumbo? Chicken, andouille sausage and rice in a slow cooked Cajun spiced broth

Entrees (choose four)

- Oven Roasted Chicken** Semi-boneless fresh cut chicken breast stuffed and baked with spinach/herb cheese
- Tournedos** Filet medallions served in au poivre sauce over smashed garlic bliss, asparagus tips
- Atlantic Salmon and Shrimp** Pan seared in our signature barbeque butter atop Romano grits
- Jambalaya** Crab meat, shrimp, duck, and andouille sausage in a dark southern roux blended with peppers, onions and rice
- Soulfully Vegetarian Napoleon** Roasted eggplant, roasted peppers, and seasonal vegetables in a Creole butter sauce
- Bourbon Street Sautéed Catfish** A New Orleans classic, lightly spiced, served with our signature Seafood dressing in a Creole sauce
- Eggplant Ophelia** Marsha's mother's favorite, shrimp and crabmeat casserole, topped with grilled eggplant and baked til golden brown, elegantly garnished with our Creole butter sauce
- Filet 10 oz** Béarnaise Sauce (\$5 supplement)
- Pork Chop** 14oz Prime bone-in cowboy drizzled in a peach balsamic reduction, corn bread and Andouille stuffing, sweet potato matchsticks(\$2 supplement)
- Seafood Court-bouillon(COO-bee-yon)** A true Louisiana bouillabaisse, fresh fish, scallops, mussels, crawfish and shrimp (\$2 supplement)
- NY Strip** Au poivre sauce(\$7 supplement)
- Heavenly Crab Cakes** Golden baked lump crabmeat bound with fresh herbs served with a mustard remoulade, a New Orleans favorite! (\$2 supplement)

Desserts (Choose two)

- “Granmere’s” Comfort Custard**
- “24k” Carrot Cake**
- Crème Brule**
- Warm Bread Pudding Soufflé**
- Chocolate Pecan Pie**
- Suzie’s Chocolate Sin Cake**

****All food and beverage is subject to 6% sales tax and 18% gratuity based on the confirmed guest count. An additional 2% fee will be added for administrative processing and planning of your event**



Little extras.....

Add an Appetizers Course

Choose one

- Mamère's Crab Cheese Cake** Jumbo lump crab and smoked gouda tart, green onion coulis, remoulade sauce \$12
- Carpaccio of Filet Mignon** Seared rare in Creole spices with remoulade sauces \$12
- Cracked Pepper Sashimi Tuna** Buckwheat soba noodles, pickled ginger, and wasabi soy dipping sauce \$12
- Lollipop Lamb Chops** With pear chutney \$17
- Crawfish Spring Roll** \$ 8
- Ernie's Crispy Coconut Shrimp** Spicy Coco Lopez sauce \$13
- Crawfish Risotto** \$12
- Heavenly Crab Cakes** Golden baked lump crabmeat with mustard remoulade \$13

Add a soup or salad course for \$6 per person

Add family style side dishes
Choice of 3 for \$6 per person

- Smashed Garlic Bliss Potatoes**
- Sautéed String Beans with Bacon and Bleu Cheese**
- Crawfish Risotto**
- Creamed Spinach**
- Sweet Potato Casserole**
- Asparagus with Peach Vinaigrette**
- Bayou Fries**
- Outrageous Onion Rings**
- Sautéed Spinach**

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Cocktail Party Hors d'oeuvres

(A Minimum of 6 Selections is required if not having dinner afterwards)

2 Hour Open Bar (Premium Liquor Bar, House Wine & Beer only) - \$30.00 additional per guest

3 Hour Open Bar (Premium Liquor Bar, House Wine & Beer only) - \$35.00 additional per guest

***other liquor packages available upon request**

Price Per Guest/Per Hour:

\$2.00	_____	Tomato Bruschetta – Chopped tomatoes, onions, basil and extra virgin olive oil served on toasted bread
\$2.00	_____	Mini Quiche
\$3.00	_____	Fried Crawfish Risotto – Risotto cakes made with Crawfish
\$3.00	_____	Mushroom Caps – Stuffed with spinach and cheese
\$3.00	_____	Mushroom Caps – Stuffed with Andouille Sausage
\$2.00	_____	Roasted Pepper Crostini – Marinated roasted peppers served on grilled Italian bread
\$3.00	_____	Melon & Prosciutto – Sliced Prosciutto di Parma wrapped around seasonal Melon
\$4.00	_____	Tuna Sashimi – Dressed with lemon and lime zest, extra virgin olive oil on a wonton
\$5.00	_____	Coconut Shrimp - Coconut-encrusted, spicy Coco Lopez sauce
\$3.00	_____	Mini CrabCakes - Mustard Remoulade
\$3.00	_____	Mini Crawfish Spring rolls
\$3.00	_____	Asparagus – Baked in phyllo dough
\$2.00	_____	Roasted Eggplant Mousse - on toast points
\$3.00	_____	Endive with Bleu Cheese
\$2.00	_____	Baked Potato Croquettes – With parmesan basil
\$4.00	_____	Beef Crostini – Topped with NY Strip
\$3.00	_____	Sesame Chicken - Honey mustard sauce
\$7.00	_____	Lollipop Lamb Chops – Seared blackened baby chops served with Pear chutney

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SPARKLING WINE		ITALIAN REDS	
NAPOLEON BRUT SPARKLING	38	MASCIARELLI, MONTEPULCIANO	39
CIELO "DEOR" ROSE	40	LE SALETTE VALPOLICELLA, VERONA	48
J CUVÉE 20, BRUT, CA	65	RIVETTO, BARBERA D'ALBA, PIEDMONT	45
SCHRAMBERG, BLANC DE BLANC, NAPPA	75	BARONCINI CHIANTI "MESSERE", TUSCANY	48
MOET & CHANDON WHITE STAR, FR	99	PETRA "ZINGARI", SUPER TUSCAN	60
VEUVE CLICQUOT, BRUT, FR	107	VILLA CARFAGGIO, CHIANTI CLASSICO, TUSCANY	69
PERRIER JOUET, FLEUR, FR	225	MARCHESI DI BAROLO, BAROLO, PIEDMONT	84
MOET & CHANDON "DOM PERIGNON", FR	235	VILLALTA "I COMUNALI", AMARONE, VENETO	109
PINOT GRIGIO / PINOT GRIS		CASTELLO BANFI, BRUNELLO DI MONTALCINO	129
PIO, PINOT GRIGIO, CASARSA, ITALY	36	PODERE BRIZIO, BRUNELLO DI MONTALCINO	149
ZINCK, PINOT BLANC, ALSACE, FR	42	GAJA "CA'MARCANDA MAGARI", SUPER TUSCAN	165
SANTA MARGHERITA, PINOT GRIGIO, ITALY	49	PINOT NOIR	
KING ESTATE "DOMAINE", PINOT GRIS, OR	58	SILVER RIDGE, CA	40
COPPOLA "DIAMOND COLLECTION" NAPA	42	ERATH DUNDEE HILLS, OR	55
SAUVIGNON BLANC		BEAR BOAT, RUSSIAN RIVER VALLEY, CA	63
MURPHY GOODE SAUVIGNON BLANC, CA	40	ADELSHEIM, WILLAMETTE VALLEY, OR	79
FERRARI-CARANO, FUME BLANC, CA	49	ROUX PERE & FILS, GEVREY-CHAMBERTIN, FR	92
FROG'S LEAP, CA	62	MERLOT	
MARC DESCHAMPS, POUILLY FUME, LOIRE FR	74	CANYON ROAD , CA	28
CHARDONNAY		GRAYSON CELLARS PASO ROBLES	36
HACIENDA "Estate"	32	GENESIS, COLUMBIA VALLEY, WA	42
RODNEY STRONG, SONOMA	42	SEBASTIANI, SONOMA COUNTY, CA	51
HAWK CREST, STAG'S LEAP, CA	48	TREFETHEN "ESTATE", NAPA VALLEY, CA	64
BOUCHAINE, CARNEROS, CA	52	FERRARI-CARANO, NAPA VALLEY, CA	73
BEAR BOAT, RUSSIAN RIVER, CA	56	FROG'S LEAP NAPA VALLEY, CA	99
TREFETHEN, "ESTATE GROWN", CA	64	SHAFER, NAPA VALLEY, CA	119
JORDAN, "RUSSIAN RIVER" CA	89	DUCKHORN, NAPA VALLEY, CA	129
CAKEBREAD CELLARS, NAPA, CA	99	OTHER REDS OF INTEREST	
PAUL HOBBS, RUSSIAN RIVER, CA	129	REALEZA TEMPRANILLO "CUVEE 6", SPAIN	32
LOUIS LATOUR, BURGUNDY, FR	169	ALAMOS, MALBEC, ARGENTINA	40
OTHER WHITES OF INTEREST		PAIKO , SHIRAZ, AUSTRALIA	44
CANYON ROAD WHITE ZINFANDEL	28	GREG NORMAN, PETITE SYRAH, PASO ROBLES, CA	45
PEPPERWOOD GROVE, VIOGNIER, CA	32	M. CHAPOUTIER "BELLERUCHE", COTES DU RHONE, FR	48
JOVLY VOUVRAY, CHENIN BLANC, LOIRE VALLEY, FR	33	PAUL HOBBS'S "FELINO", MALBEC, ARGENTINA	49
MILL CREEK GEWURATRAMINER, DRY CREEK, CA	38	J LOHR, SYRAH, PASO ROBLES, CA	52
VINA BADE ALBARINO RAIS, SPAIN	49	SCHILD, SHIRAZ, BAROSSA, AUSTRALIA	49
ST. URBANS-HOF, "QBA", RIESLING, GR	48	FERRARI-CARANO, SIENA, SANGIOVESE BLEND, CA	63
CHATEAU ST MICHELLE "EROICA" REISLING, WA	62	EMBRUIX VALL DE LACH, CARNAIA BLEND, SPAIN	72
BORDEAUX / MERITAGE		CONIGLIO, CABERNET FRANC, NAPA, CA	92
CHATEAU THYL COMTE CLARY, PESSAC-LEOGNAN	79	ARROWOOD, SYRAH, SONOMA COUNTY, CA	95
TREFETHEN, "DOUBLE T", MERITAGE, FR	49	CABERNET SAUVIGNON	
CHATEAU TOUR D'AURON, BORDEAUX SUPERIEUR	54	HACIENDA "Estate"	36
CHATEAU RAMAGE, MADOC, BORDEAUX FR	79	MCMANIS, SAN JOAQUIN VALLEY, CA	48
DUCKHORN DECOY, MERITAGE, NAPA, CA	81	PAUL HOBBS'S "Felino", ARGENTINA	58
CHATEAU LA LAGUNE, GRAND CRU, FR	142	SIMI, ALEXANDER VALLEY, CA	61
ROBERT MONDAVI "OPUS ONE", MERITAGE, CA	285	J. LOHR ESTATE "HILL TOP", PASO ROBLES, CA	79
RED ZINFANDEL		J. BOOKWATER, COLUMBIA VALLEY, WA	98
CLINE ZINFANDEL, SONOMA, CA	40	STAG'S LEAP WINE CELLARS "ARTEMIS", NAPA, CA	115
EARTHQUAKE, LODI, CA	59	NEAL FAMILY VINEYARD, NAPA VALLEY, CA	120
OTTIMINO "ZINFINITY", SONOMA, CA	48	JORDAN, ALEXANDER VALLEY, CA	136
STARRY NIGHT "OLD VINE", RUSSIAN RIVER, CA	75	CAYMUS, NAPA VALLEY, CA	145
		SILVER OAK, ALEXANDER VALLEY, CA	150
		PLUMPJACK, OAKVILLE ESTATE, NAPA	178
		SHAFER HILLSIDE SELECT, STAGS LEAP, NAPA	328