



\$35 Per Person

**This menu can be served for events starting before 2PM
for 12 or more guests**

Soup

Lobster and Shrimp Bisque Creamy blend of Lobster and Shrimp with a kick of Cayenne Pepper, baptized with Sherry

Entrees

(All entrees are served with Smashed Garlic Bliss Potatoes and Asparagus)

Tournedos Filet Medallions served in Au Poivre sauce

Heavenly Crab Cakes Golden baked Lump Crabmeat bound with Fresh Herbs served with a Mustard Remoulade, a New Orleans favorite!

Jambalaya A mélange of crab meat, shrimp, duck and Andouille sausage simmered for hours and served in a dark Southern Roux with Peppers, onions and Rice

Oven Roasted Chicken Semi-Boneless fresh cut Chicken Breast stuffed and baked with Spinach/Herb Cheese

Dessert

Crème Brule
Chocolate Pecan Pie

All menu items are off our dinner menu but portions have been reduced for a day time event

**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