

SAMPLE 3 COURSE MENU

\$48 Per Person

FIRST COURSE

FAMILY STYLE
LOCALLY MADE BOUDIN BALLS

SECOND COURSE

CHOICE OF
CHICKEN AND ANDOUILLE GUMBO
OR
SHAVED WINTER
VEGETABLE SALAD

ENTREE COURSE

CHOICE OF

GULF SNAPPER

WITH WILTED SWISS CHARD,
CRAB FRIED RICE AND
SAUCE PIQUANT

BBQ GULF SHRIMP

FRESH TAGLIATELLE AND
MUSHROOM CREAM

BRAISED SHORT RIBS

WITH BUTTERED GRITS AND
SEARED BRUSSELS SPROUTS

SOUS VIDE CHICKEN

WITH MUSHROOM RISOTTO AND
ROOT VEGETABLES

FINAL COURSE

DARK CHOCOLATE BREAD PUDDING
VANILLA POT DE CREME

SAMPLE 4 COURSE MENU

\$58 Per Person

PASSED APPETIZERS

ASSORTED PASSED APPETIZERS IF
APPLICABLE

FIRST COURSE

FAMILY STYLE
LOCALLY MADE BOUDIN BALLS

SECOND COURSE

CHOICE OF
CHICKEN AND ANDOUILLE GUMBO
OR
SHAVED WINTER
VEGETABLE SALAD

ENTREE COURSE

CHOICE OF

GULF SNAPPER

WITH WILTED SWISS CHARD,
CRAB FRIED RICE AND
SAUCE PIQUANT

BRAISED SHORT RIBS

WITH BUTTERED GRITS AND
SEARED BRUSSELS SPROUTS

SOUS VIDE CHICKEN

WITH MUSHROOM RISOTTO AND
ROOT VEGETABLES

FINAL COURSE

DARK CHOCOLATE BREAD PUDDING
OR VANILLA POT DE CREME