

Creole & Cajun

Buffet

Soup & Salad

Creole Gumbo

a rich gumbo spiked with louisiana hot sauce, creole seasoning, chicken, andouille sausage

Strawberry Salad

petite greens, strawberries, roasted pistachios, golden beets, herbed goat cheese, citrus

vinaigrette

Entrees

Blackened Filet Mignon

marchand de vin, red-wine reduction with rosemary

Cajun Jambalaya

peppers, onions, celery, tasso ham, chicken, sausage, garlic, jalapeno

Corn Fried Catfish

cajun-spiced tartar sauce

Chicken Oscar

boneless chicken topped with crab, asparagus tips & tasso bearnaise

Louisiana Shrimp & Grits

wild shrimp and goat cheese on stone ground grits, caramelized shallots,

roasted mushrooms & sauce forestiere

Sides

horseradish-spiked mashed potato

southern grits

fresh seasonal roasted vegetables

red beans & rice

Dessert

Classic Bread Pudding

soaked in rich custard, raisins, pecans, melted valrhona chocolate

Sweet Potato Pecan Pie

with chantilly crème

Chocolate Torte

with espresso crème