

2017

Louisiana House Dining Hall Catering Menu

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We can handle all of the delicious details while you get down to business!

- ❖ To order contact Tricia Bruno by email lahousedininghall@gmail.com or call 225.342.0372.
- ❖ Minimum of 10 meals per catering order. 48 hours advanced notice is requested. However, we will do our best to accommodate last minute orders.
- ❖ Catering orders in the Louisiana State Capitol will be set up as a buffet in chafing dishes with serving pieces and disposable plates, cups, napkins and cutlery.
- ❖ Catering orders outside of the Louisiana State Capitol will have a delivery fee - \$25 for a drop and go and \$75 for a full buffet set up.
- ❖ All Drop and Go menu items arrive on high quality, disposable platters with serving pieces, napkins, and cutlery.
- ❖ Full Set-Up service is also available for an additional charge, including China, Glass, Silver, Linens, Chafing Dishes, and Platters.
- ❖ You may also order from the Louisiana House Dining Hall Menu.

Fresh Beginnings - We can also create a custom menu for you as well, just ask.

Menu One

Breakfast Casserole (with Sausage, eggs and Cheese), Grits, Mixed Melon & Fruit Display 8.95

Menu Two

Scrambled Eggs, Southern Style Biscuits (served with your choice of butter & jam or gravy), Crispy Apple Wood Bacon or Sausage Patties and Grits 8.95

Menu Three

Continental Breakfast – An Assortment of Breakfast Breads and Pastries with a Mixed Melon & Fruit Display 7.25

Menu Four

Shrimp and Grits – Jumbo Gulf Shrimp in our Cajun cream sauce served with Grits, Southern Style Biscuits and Mixed Melon & Fruit Display 10.95

Lagniappe

Assorted Bottled Juice - 3 per
Canned Soft Drinks – 1 per
Bottled Water – 1.50 per

Seasonal Fruit Platter 3.75 per person

Coffee – 2.25 per person
Includes Creamer and Sweetener

Gallon of Orange Juice – 12.99

Buffet Style Hot Lunch - If you don't see your favorite entrée, please let us know!

All prices are per person. Choose an entrée, 2 side items, a salad, and a dessert. All lunches are served with iced tea with lemons and sweeteners and bread.

Seafood Entrees

- ❖ Shrimp and Andouille Pasta 13.95 – Gulf shrimp and andouille tossed with penne pasta in a Cajun cream sauce
- ❖ Grilled Gulf Catch 13.95 – Gulf Fish seared and served with an Lemon Beurre Blanc Sauce
- ❖ Crispy Fried Catfish 11.95 – Crispy catfish filets, perfectly seasoned and delicious
- ❖ Shrimp Stuffed Fish Filets 12.95 – Our shrimp cornbread dressing stuffed into fish filets and baked until golden
- ❖ Stuffed Bell Peppers 12.95 – Shrimp and sausage with dirty rice stuffed into fresh green bell peppers and topped with a creole tomato sauce

Beef Entrees

- ❖ Beef Pot Roast 13.95 – Beef roast simmered with vegetables. Perfect - just like Grandma's!
- ❖ Hamburger Steak 12.95 – Well seasoned hamburger steaks in mushroom gravy with caramelized onion brown gravy

Chicken Entrees

- ❖ Stuffed Chicken Breast 11.95 – Fresh chicken breasts stuffed with ham and provolone or spinach and feta dusted with bread crumbs and baked to a golden brown
- ❖ Blackened Chicken Pasta 11.95 – Blackened chicken tossed with penne pasta in a rich cream sauce
- ❖ Our Famous Fried Chicken 11.50 – Crispy golden fried chicken
- ❖ Herb Roasted Chicken 11.50 – Oven roasted savory chicken quarters in au jus
- ❖ Chicken Tetrizzini 11.95 – Chicken and mushrooms with pasta in a béchamel sauce topped with cheese and baked
- ❖ Chicken Medallions 11.95 – Seared chicken medallions in au jus. Simple, healthy and delicious.
- ❖ Chicken Marsala 11.95 – Chicken medallions baked with a mushroom wine sauce

Pork Entrees

- ❖ Jamaican Jerk Pork Loin 11.95 – Boneless pork loin rubbed with just the right amount of spice, roasted to perfection and served sliced in au jus
- ❖ Herb Roasted Pork Roast 11.95 – Beautiful tender pork roast simmered in its own gravy

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Side Dishes

- Rice Pilaf
- Roasted Baby Red Potatoes
- Mashed Potatoes
- Roasted or Steamed Broccoli
- Steamed Seasonal Vegetables
- Smothered or Roasted Green Beans
- Corn Maque Choux
- Baby Lima Beans
- Smothered Cabbage
- Sweet Peas
- Roasted Sweet Potatoes
- Mustard Greens
- Squash Medley

Sides with a Little Extra (add 0.75)

- Macaroni and Cheese
- Rice Dressing
- Tender Fresh Sesame Green Beans
- Squash Casserole
- Spinach Madeleine
- Carrot Soufflé
- Broccoli Rice

Salads

- Garden Salad – Romaine lettuce, tomatoes, & cucumbers served with dressing on the side
- Mixed Greens – Romaine, spinach & baby leaf lettuce served with dressing on the side
- Caesar Salad – Romaine lettuce tossed with Caesar dressing and topped with croutons
- House Salad - Romaine lettuce tossed with Parmesan Cheese and Sensation Dressing

Desserts

- Triple Chocolate Cake
- Banana Pudding
- Peanut Butter Cake
- Texas Chocolate Sheet Cake
- Lemon Cake
- Double Chocolate Brownies
- Red Velvet Cake
- Cookie Platter
- Traditional Bread Pudding
- Coconut Cake

Signature Desserts (add 0.50) – Feel free to request your favorite sweet treat!

- Turtle Brownies
- Italian Cream Cake
- Assorted Pick up Desserts
- Strawberry Dream Cake
- Almond Cake with Vanilla Cream & Fruit
- Carrot Cake with Cream Cheese Icing
- Brownie Cheesecake Squares
- Seasonal Fruit Platter

Power Lunches

Sandwich Tray 6.95 per person
Chef's assortment of Ham & Cheese, Turkey & Cheese or Chicken Salad

House Made Potato Salad 1.75 per person
Creamy Salad of Red Bliss potatoes with eggs & dill pickle relish

Chicken Fingers 50 pieces for \$50
Served with Capitol Sauce or Honey Mustard

Finger Sandwiches 50 count - 30
100 count - 55

Mediterranean Pasta Salad 2 per person
Penne Pasta tossed with olives, grape tomatoes, feta cheese, artichoke hearts & hearts of palm in our signature creamy sensation dressing

Assorted Chips 0.50 per bag
House Salad 1.95 per person