



Plated Dinners

Prices are before service charges and taxes. Service charges are unique to every party and we customize staff based on the number of guests and location of the event.

All Entrees are served with a house salad, starch and vegetable.

Praline Chicken

- Pan Seared Chicken Breast topped with our Homemade Praline Sauce

Chicken Eugene

- Grilled Chicken Breast topped with a Spinach, Feta Cheese and Roasted Red Pepper Cream Sauce

Seafood Pasta

- Sautéed Shrimp tossed in a White Wine Bechamel and served on a bed of Linguine Pasta with Seasonal Vegetables

Downtown Pasta

- Gulf Shrimp, Crawfish and Andouille Sausage tossed in a Tomato & Spinach Veloute served over Fresh Pasta

Pork Tenderloin

- Herb Rubbed Grilled Pork Tenderloin topped with Fruit Chutney

Grilled Center Cut Bone in Pork Chop

- Rubbed with our House Blend of Spices and topped with an Herb Compound Butter

Filet:

- 6oz Filet topped with Shrimp Meuniere
- 7oz Filet Grilled to Perfection

C.A.B. Short Ribs

- Slowly Braised in Red Wine and Served with a Mushroom Espagnole

Blackened Fish

- Blackened Fish of the Day topped with a Caramelized Pineapple Salsa

Brown Butter Seared Atlantic Salmon:

- Crispy Seared with a Seasonal Pesto