

# Louisiana House Dining Hall – Catering Menu 2019



## Lunch Entrees Served Buffet Style

Includes Salad, 2 Sides, Rolls, Dessert and Iced Tea

Blackened Chicken Pasta – 11.95

Herb Roasted Chicken – 11.95

Chicken Medallions in Au Jus – 11.95

Chicken and Dumplings – 11.95

Chicken Fried Chicken – 11.95

Ham and Provolone Stuffed Chicken Breast – 12.50

Spinach and Feta Stuffed Chicken Breast – 12.50

Herb Roasted Pork Loin – 11.95

Smothered Pork Roast in Onion & Garlic Gravy – 11.95

Pork Picatta with Lemon Cream Sauce – 12.95

Hamburger Steak – 12.95

Smothered Beef Roast with Onion and Garlic Gravy – 12.95

Homemade Meatloaf with Mushroom Gravy – 12.95

Chicken Fried Steak – 12.95

Shrimp & Andouille Pasta – 13.95

Shrimp Pasta with Mushrooms in White Wine Cream Sauce – 14.95

Grilled Gulf Catch – 14.95

Shrimp Stuffed Fish Fillets – 13.95

Shrimp or Crawfish Etouffee – 14.95

Seafood Cannelloni with Rich Herbed Bechamel – 14.95

Portobello Mushroom with Wild Rice Vegetable Ragout – 12.95

Vegetarian Stuffed Pepper – 12.95

## Choose a Salad

Garden Salad

Traditional Caesar Salad

Baton Rouge Sensation Salad

Pontchartrain Salad with Feta, Strawberries, Candied Pecans & Pepper Jelly Vinaigrette(+1.50)

## Choose 2 Sides

Roasted Squash and Zucchini

Fresh Seasonal Vegetable Medley

Roasted Brussels Sprouts

Smothered or Fresh Sauteed Green Beans

Corn Maque Choux

Baby Lima Beans

Sweet Peas

Roasted or Steamed Broccoli

Spinach Madeleine

Broccoli Rice Casserole

Creamy Garlic Parmesan Mushrooms

Loaded Ranch Potatoes

Mashed Potatoes (with Tasso Cream Gravy +1)

Rice Pilaf

Rice and Gravy

Roasted Baby Red Potatoes

Roasted Sweet Potatoes

Rice Dressing (+1)

Macaroni and Cheese

## Choose a Dessert

Double Chocolate Brownies

Banana Pudding

Homemade Cookies

Traditional Bread Pudding

Other selections available on request

## Begin with Breakfast

### **Southern Breakfast – 8.95**

Scrambled eggs, Biscuits with Butter & Jam, Bacon or Sausage and Grits

- Add Fruit for 3.75

### **Continental Breakfast – 7.25**

Assorted Breakfast Bread and Pastries with Seasonal Fruit

### **Capitol Brunch – 8.75**

No-crust Quiche with Fresh Vegetables and Parmesan, Pancake Bites with Maple Glaze, Bacon or Sausage and Seasonal Fruit

### **Quick Breakfast Bites – 3.50**

Sausage and Egg Meat Pies

- Please ask if you don't see your favorite meal, we can accommodate special orders
- Disposable plates, utensils, and napkins are included. Other options are available
- No delivery fee for orders within the Capitol - Includes full set up
- For other orders delivery fee is \$25 for a drop and go or \$75 for full set up
- 48 hours notice is requested; however, we will do our best to accommodate last minute orders
- Minimum of 10 meals per catering order

## Build Your Perfect Lunch

### **Taco Bar – 12.95**

Ground Beef or Shredded Chicken

Flour Tortillas

Sour Cream

Shredded Cheese

Pico de Gallo or Salsa

Crispy Fried Tortilla Wedges

Black Bean and Corn Salad

Green Salad with Salsa Ranch Dressing

Brownies

### **Slider Bar – 11.95**

Pulled Pork or Pulled Chicken

Slider Buns

Onions and Pickles

Cole Slaw

Chips

Green Salad with Choice of Dressing

Homemade Cookies

### **Fajita Bar – 13.95**

Grilled Steak or Chicken

Substitute Gulf Shrimp +2.25

Onions and Peppers

Flour Tortillas

Sour Cream

Cheese

Pico de Gallo or Salsa

Guacamole

Ranch Style Beans

Spanish Rice

Salad with Cilantro Ranch Dressing

Brownies

## Lagniappe

Sandwich Tray – 6.95 per person

Assortment of Ham & Cheese, Turkey & Cheese or Chicken Salad

Mini Muffalattas – 3.75 per

Mediterranean Pasta Salad –

3.25 per person

Potato Salad –

2.25 per person

Seasonal Fresh Fruit –

3.25 per person

Cookie or Brownie Bites –

\$10 per dozen

We can create custom salad or sandwich boxes – ask for pricing.

## Beverages

Assorted Sodas – 1.00

Bottled Water – 1.50

Bottled Juice – 2.75

Gallon of Sweet Tea – 9.99

Gallon of Unsweet Tea – 9.99

Gallon of Lemonade – 12.00

Gallon of Orange Juice – 12.00

Coffee per person – 2.25