Breakfast Menu

Continental Breakfast
Assorted Breakfast Pastries & Breads
Fresh Fruit
Yogurt & Granola
Butter & Jelly

$9.95 Per Person • 25 Person Minimum

Hot Breakfast Buffet
Mint Marinated Fruit Salad
Holy Trinity Eggs
(Scrambled with Onions, Celery & Bell Pepper)
Stone Ground Grits Or Skillet Potatoes
Choice of One Meat
Apple Wood Smoked Bacon, Pork Sausage Links, Turkey Sausage Patties
Buttermilk Biscuits with Butter & Jelly

$16.95 Per Person • 35 Person Minimum

Breakfast Box
Fresh Baked Breakfast Muffin
Fruit Cup
Yogurt & Granola

$13.95 Per Person • 25 Person Minimum

Package Additions

Breakfast Casserole
Layers of French Bread, Pork Sausage Crumbles, Cheddar Cheese baked in a Savory Egg Custard with Onions, Celery & Bell Peppers
Add $6.50 Per Person

Individual Quiches (3”)
Quiche Lorraine, Spinach Florentine, Sundried Tomato & Brie
Add $3.50 Per Person

Beverages: Community Coffee $4.00 Per Gallon | Orange Juice $2.80 Per Gallon
All prices are subject to 22% labor charge and 10% sales tax
Entree Salads Menu

$12.95 Per Person
Substitute Grilled Shrimp Add $4
20 Person Minimum

Grilled Chicken Sensation
Iceberg & Romaine Lettuce, Cucumbers, Roma Tomatoes, shredded Parmesan and Sensation Dressing

Grilled Chicken Southwest
Shredded Cheddar Cheese, Black Beans, Roasted Corn and Southwest Dressing

Grilled Chicken Spinach & Feta
Purple Onion with Glazed Pecans, Cherry Tomatoes, Craisins, Kalamata Olives and Fig Vinaigrette

Grilled Chicken Spinach & Blue Cheese
Walnuts with Purple Onion, Cherry Tomatoes, Golden Raisins, Red Pepper Kalamata Olives and Pepper Jelly Vinaigrette

Grilled Chicken Caesar
Romaine Lettuce, with Diced Tomatoes and Cucumbers, Shredded Parmesan, Toasted Croutons and Caesar Dressing

Field Fresh Greens
Toasted Pumpkin Seeds, Blue Cheese, Citrus Segments and Blood Orange Vinaigrette
Add Grilled Chicken $3

Crispy Romaine & Mandarin Orange
Toasted Almonds, Crumbled Feta, and Rice Wine Vinaigrette
Add Grilled Chicken $3

Dessert options available • Price includes Fresh Baked Rolls

All prices are subject to 22% labor charge and 10% sales tax
$15.95 Per Person • 20 Person Minimum
(Upon Three Sandwich Choices per Order)

**Cajun Roast Beef**
with Horseradish Mayo on Po-Boy Loaf with Leaf Lettuce & Sliced Tomatoes

**Honey Ham and Colby Jack Cheese**
with Dijonaise on Po-Boy Loaf with Leaf Lettuce & Sliced Tomato

**Smoked Turkey and Baby Swiss Cheese**
with Mayo on Multi-Grain Bread with Leaf Lettuce & Sliced Tomatoes

**Smoked Almond & Cranberry Chicken Salad**
on Croissant

**City Market Traditional Muffuletta**

**Grilled Chicken Breast**
with Pesto Aioli on Ciabatta Roll

**Creamy Brie**
with Fresh Tomato & Basil on Ciabatta Roll

**Roasted Vegetables**
with Fresh Spinach & Feta Cheese in a Tortilla Wrap

**Cane Syrup Glazed Pork Tenderloin**
with Caramelized Onions & Creamaise on French Bread Loaf

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Includes Choice of Riviera Pasta Salad or Zapp’s Potato Chips • Dessert, Choice of Fresh Baked Cookie or Raspberry Chocolate Brownie

All prices are subject to 22% labor charge and 10% sales tax
Lunch Buffet Menu

Includes House Salad, Entrée, Starch, Vegetable, Rolls & Dessert.
Ice Tea & Coffee
35 Per Minimum

$22.95

Caprese Chicken Breast, Tomatoes, Fresh Mozzarella & Basil with Pesto Pasta
Herb Grilled Chicken Breast, Roasted Peppers & Onions with Quinoa
Zapp’s Crusted Chicken Breast and LSU Sauce with Loaded Baked Potato Casserole
Almond Crusted Chicken Breast and Honey Dijon Sauce with Jasmine Rice Pilaf
Catfish Almondine with Louisiana Rice Dressing

$26.95

Hamburger Steaks and Grilled Onions with Mashed Potatoes & Gravy
Beef Pot Roast with Steamed Rice
Cane Syrup Glazed Pork Tenderloin and Caramelized Onions with Baked Sweet Potatoes
Andouille stuffed Frenched Breast of Chicken and Thyme Gravy with Louisiana Rice Dressing
Blackened Red Fish Beurre blanc with Bowtie Pasta

$29.95

Asian Glazed Salmon on Wilted Kale with Jasmine Rice Pilaf
Louisiana Crab Cake and Remoulade Sauce with Au Gratin Potatoes
Pan-Sautéed Drum, Grilled Shrimp and Lemon Butter with Tri-Color Roasted Potatoes
Apple & Molasses Glazed Bacon Wrapped Pork Filet with Sweet Potato Mash

All prices are subject to 22% labor charge and 10% sales tax
Lunch & Dinner Buffet Menu

50 Person Minimum

The Deli Board
Sliced Roast Beef, Honey Ham, Smoked Turkey & City Market Cranberry & Almond Chicken Salad
Assorted Cheeses, Lettuce, Tomato, Mayo & Mustard
Riviera Pasta Salad & Chips
Served with Assorted Breads and Fresh Baked Cookies & Brownies
$22.95 per person

The River Road
Sensation Salad, Potato Salad, Seafood Gumbo, Boudin Stuffed Breast of Chicken
Squash Casserole & Assorted Breads
Choose One Dessert: Strawberry Shortcake-Chocolate Pecan Cake-Praline Cheesecake
$29.95 Per Person

The City Dock
Salad of Romaine Lettuce, Toasted Almonds, Feta, Mandarin Oranges tossed in a Rice Wine Vinaigrette
Cane Syrup Glazed Pork tenderloin with Caramelized Onions
Gulf Shrimp and Crabmeat tossed in Parmesan Cream and Bowtie Pasta
Carrot Soufflé, Baby Green Beans & Assorted Breads
Choose One Dessert: Triple Berry Trifle-Lemon Curd Pie-Chocolate Raspberry Tart
$35.95 Per Person

The Red Stick
Salad of Fresh Field Greens, Toasted Pecans & Blue Cheese Crumbles tossed in a Pepper Jelly Vinaigrette
Pepper Grilled Beef Tenderloin with Caramelized Onions and Horseradish Cream
Louisiana Crab Cakes with Remoulade
Tri-Colored Roasted Potatoes & Steamed Asparagus Spears
Assorted Breads
Choose One Dessert: Praline Crème Brûlée-Chocolate Cherry Martini- Almond Tart with Fresh Berries
$42.95 Per Person

All prices are subject to 22% labor charge and 10% sales tax
**ENTREES**

Includes Chef’s Selection of Vegetable

- Prosciutto Wrapped Frenched Breast of Chicken with Grande Cous Cous & Pan Jus  29
- Louisiana Citrus Glazed Salmon on Wilted Kale with Flagship Purple Rice  31
- Bone-in Center Cut Pork Chop on Fig Demi-Glace with Sweet Potatoes  34
- Molasses Lacquered Boneless Duck Breast with Sweet Potatoes  44
- Veal Osso Bucco with Root Vegetables on Purple Stone Ground Grits  46
- Pan-Sauteed Gulf Fish, Atchafalaya Crawfish Tails and Sauce Hollandaise with Roasted Tri-Colored Potatoes  48
- Pepper Grilled Filet of Beef Tenderloin, Wild Mushrooms & Roasted Garlic Compound Butter with Smashed Potatoes  55

**DESSERTS**

- Chocolate Raspberry Tart  8
- Coffee Crème Brulee’ with Brown Sugar Shortbread  8
- Triple Berry Trifle Martini  8
- Pistachio Frangipane Tart with Fresh Fruit  8
- Pecan Praline Cheesecake  8
- Meyer Lemon Curd with Blueberries  8

All prices are subject to 22% labor charge and 10% sales tax
Seated Dinner Menu

**Appetizers**

Chef’s Selection Charcuterie Plate  11
Louisiana Crab Cakes with Herb Aioli  12
Jumbo Gulf Shrimp Cocktail Remoulade on Fried Green Tomatoes  13
Duck Confit, Goat Cheese, Fig Compote on Sweet Potato Biscuit  14

**Soups**

Chicken & Sausage Gumbo  7
Shrimp & Corn Soup  8
Louisiana Seafood Gumbo  8
Crabmeat & Asparagus  9
Atchafalaya Crawfish Bisque  10
Turtle Soup  10

**Salads**

Iceberg & Romaine Lettuces, Cucumbers, Roma Tomatoes & Shaved Parmesan  8
Sensation Dressing
Romaine, Feta Cheese, Toasted Almonds, Mandarin Oranges  8
Rice Wine Vinaigrette
Capri Tomatoes, Fresh Mozzarella, Basil Chiffonade  8
White Balsamic Vinaigrette
Baby Romaine Wedge, Cucumbers, Tomatoes, Danish Bleu Cheese, Crispy Bacon  8
Buttermilk Ranch Dressing
Fresh Spinach, Crumbled Goat Cheese, Roasted Beets, Candied Pecans  8
Fig Vinaigrette

All prices are subject to 22% labor charge and 10% sales tax.
Butlered Hors d’oeuvres

Beginning at $8 Per person

Blackened Chicken Tenders with Mango Salsa
Zapp’s Crusted Chicken Tenders with LSU Sauce
Smoked Almond & Cranberry Chicken Salad served on Zapp’s Potato Chip

Mini Crab Cake with Herb Aioli
Lump Crabmeat with Cream Cheese & Pesto on Toast Round
Seared Rare Tuna, Sriracha Aioli served on Wonton Chip
Herb Marinated or Cocktail Shrimp
Shrimp & Mango Salsa served on Sprouted Corn Tortilla Chip
Crawfish Remoulade served on Toast Rounds
Mini Crawfish Tart
Oyster Shooters
Smoked Salmon Mousse in Petite Savory Cone

Grilled Ribeye Bites with Melted Blue Cheese
Bacon Wrapped Duck with Pepper Jelly Sauce
Lollipop Lamb Chops with Chimichurri Sauce
Italian Sausage and Spinach Stuffed Mushrooms
Gourmet Grilled Sausages with Dipping Mustards

Caprese Skewer
Mini Zucchini Cake with Spicy Dill Sauce
Roasted Corn Guacamole served on Homemade Tortilla Chip
Mediterranean Brie & Tomato Tart

All prices are subject to 22% labor charge and 10% sales tax.
Hors D’oeuvres Packages

Price Based on 100 Person Minimum

The Capital Gourmet

Assorted Cheese Tortes & Seasonal Fruit served with Strawberry Cream Cheese Dip
Roasted Corn Guacamole served with Homemade Tortilla Chips
Smoked Almond & Cranberry Chicken Salad with Gourmet Crackers
Crabmeat Mornay with Toast Rounds
Italian Sausage & Spinach Stuffed Mushrooms
Shrimp Remoulade Pasta Salad
Cane Syrup Glazed Pork Tenderloin with Caramelized Onions and Horseradish Cream with Fresh Baked Rolls

$39.95

The Premier Rouge

Charcuterie Board
Cured Meats & Cheeses to include Prosciutto, Capicola, Salami, Drunken Goat Cheese, Manchego, Fig & Mango Torte, Country Olives, Roasted Nuts, Sliced Apples & Seasonal Fruit with Artesian Breads & Gourmet Crackers

Duo of Gourmet Sausages
Smoked Pork and Grilled Chicken Sausages with Honey Dijon and Creole Mustards
Atchafalaya Crawfish Cardinale with Toast Rounds
Smoked Salmon Terrine, Traditional Accoutrements with Toast Points
Jumbo Lump Crabmeat and Pesto on Savory Cream Cheese with Toast Rounds
Gulf Shrimp & Crabmeat tossed in Parmesan Cream with Bowtie Pasta
Pepper Grilled Beef Tenderloin, Caramelized Onions, Horseradish Cream with Fresh Baked Rolls

$49.95

- Petite Confection: $5.95 Per Person -

All prices are subject to 22% labor charge and 10% sales tax
**Hors D’oeuvres Packages**

**Specialty Stations with Attendant**

Ask for Details & Pricing

**Culinary Martini Station:**

Shrimp with Stone Ground Grits

Veal Grillades with Stone Ground Grits or Mashed Potatoes
with Spinach Madeline, Crumbled Bacon, Shredded Cheddar Cheese & Sour Cream
Served in a Martini Glass

**Carving Station:**

Roasted Prime Rib Au Jus

Peppered & Corned Steamship Round of Beef

Cane Syrup Brined Pork Loin

All served with Fresh Baked Rolls & Condiments

**Chilled Seafood Bar**

*Seasonal Selection of:*

Oyster Shooters - Steamed Lobster Tails - Cocktail Shrimp - Crawfish Remoulade
Marinated Crab Claws - Smoked Gulf Fish Dip - Smoked Salmon Terrine - Bay Scallop Ceviche

All prices are subject to 22% labor charge and 10% sales tax
Beverage & Bar Packages

All packages are based on 3 hours with a 100 Person Minimum

**Beer & Wine Bar**
$22 Per Person
- Domestic Bottled Beer
- House Cabernet & Chardonnay
- Soft Drinks

**Call Brands**
$30 Per Person
- Crown Royal, Jack Daniels, Absolut, Dewar’s, Bacardi Light, Tanqueray
- House Cabernet & Chardonnay
- Domestic Bottled Beer
- Soft Drinks

**Premium Brands**
$34 Per Person
- Maker’s Mark, Grey Goose, Bombay, Sapphire, Glenlivet, Crown Royal, Bacardi Silver
- Premium House Cabernet & Chardonnay
- Domestic & Imported Beer
- Soft Drinks

**Bar Additions**
Ask for details & pricing
- Champagne
- Signature Drinks
- Martini Bar

**Beverages**
- Bottled Water $2 each
- Soft Drinks (12 oz Can) $2.50 each
- Lemonade $25 Per Gallon
- Fruit Juices $28 Per Gallon
- Community Coffee $40 Per gallon includes Creamer & Sweeteners
- Sweet or Un-Sweet Iced Tea $25 Per gallon includes Sweeteners & Lemons

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