



New Orleans Inspired

First Course (Choose 1)

Bacon & Gorgonzola Cheese Salad

Romain lettuce, apples, and gorgonzola cheese tossed in a creole honey mustard dressing

Louisiana Spinach Strawberry Salad

Fresh spinach, Louisiana strawberries and pecans w/shaved red onions fetta cheese tossed in a strawberry balsamic vinaigrette.

Second Course (Choose 1)

Duck & Andouille Gumbo

Tender duck meat and andouille sausage gumbo served with rice

Crawfish Bisque

Stuffed crawfish heads and tail meat in a creamy bisque

Fried Green Tomatoes

Cornmeal fried green tomatoes topped w/jumbo jump crab meat tossed in a creamy ravagote sauce

BBQ Shrimp

Traditional New Orleans BBQ shrimp served on top of pan-fried andouille rice calas

Third Course (Choose 1)

Lamb shank W grits and okra

Braised lamb shanks served with creamy stone ground grits, charred okra and tomatoes topped off with pan jus

Roasted Black Drum

Oven roasted Louisiana Black Drum served with asparagus and topped with mushroom and crab meat cream sauce

Crawfish and Eggplant Linguini

Linguini pasta topped with crispy fried eggplant smothered in a crawfish cream sauce



Forth Course (Choose 1)

Bananas Foster Bread pudding

Cinnamon bread budding topped with a bourbon bananas Foster sauce

Strawberry Short Cake

Buttermilk biscuits topped with fresh Louisiana strawberries strawberry sauce and whipped cream.

Praline Beignets

Fluffy beignets topped with a pecan praline sauce and whipped cream

Italian Inspired

First Course (Choose 1)

Arugula & Beet Salad

Arugula, pickled beets goat cheese and spicy pistachios tossed in a lemon vinaigrette

Tomato Avocado Salad

Cherry Tomatoes and sliced avocados tossed in an herbed vinaigrette

Second Course (Choose 1)

Tomato Gazpacho

Chilled tomato gazpacho topped with basil oil

Crab Ravioli

Crab and ricotta filled ravioli tossed in an herbed cream sauce

Truffle Mushroom Arancini

Truffle and mushroom risotto balls deep fried and served with dijon aioli

Grilled Octopus

Chargrilled Octopus served with arugula peaches and drizzled with balsamic reduction

Third Course (Choose 1)

Gnocchi Peas & Pancetta

Fresh gnocchi, summer peas and crispy pancetta tossed in a cream sauce

Braised Short Ribs

Red wine braised short ribs served w/creamy polenta

Seafood Lasagna

Layers of pasta filled with shrimp, crab and crawfish, creamy garlic sauce and topped with fresh mozzarella

Garlic Herb Lamb Chops

Marinated rack of lamb roasted with garlic and herbs served medium rare with creamy mashed potatoes and sauteed spinach

Forth Course (Choose 1)

Lemon Mascarpone Cake

Layers of lemon cake filled with sweetened mascarpone cheese and lemon curd

Tiramisu

Coffee soaked lady fingers, topped with Sweetened mascarpone, whipped cream dusted in coco powder

Pistachio Cannoli

Traditional Italian cannoli filled with pistachio cream

Latin-Afro-Caribbean Inspired

First Course (Choose 1)

Mango Salad

Sliced mangos, shredded cabbage, sweet and spicy pepper, red onions cilantro tossed in lime juice

Jerk Roasted vegetable salad

Roasted vegetables seasoned with jerk spice served on mixed green w/tomatoes green onions and Jalapeno lime dressing

Second Course (Choose 1)

Sweet Potato Coconut Soup

Creamy sweet potato soup infused with coconut milk

Green Gumbo

A variety of greens blended with seasoning and served with andouille sausage and rice

Plantain Goat Cheese Fritters

Ripe plantain mashed with goat cheese breaded and deep fried served w/avocado lime crema

Coconut Ceviche

Mahi Mahi sliced thin and marinated in coconut milk, lime juice, serrano peppers and cilantro

Third Course (Choose 1)

Jerk Duck

Crispy roasted duck leg quarters seasoned in jerk spice topped w/ blackberry sauce served with mashed sweet potatoes and sauteed spinach

Braised Goat

Spicy braised goat shoulder served with rice and peas

Curry Scallops

Seared scallops in a coconut curry broth mashed plantain topped with crispy pork crackling

Forth Course (Choose 1)

Coconut Bread Pudding

Coconut bread pudding served with pineapple sauce topped with toasted coconut and whipped cream

Mango Rum Cake

Rum caked soaked in mango rum topped caramelized mangos

Guava Turnovers

Flakey puff pastry filled guava and cream cheese topped w/powdered sugar

Steak House Inspired

First Course (Choose 1)

Wedge Salad

Iceberg lettuce wedge topped with sherry tomatoes bacon and blue cheese dressing.

Caesar Salad

Romain lettuce tossed in classic Caesar dressing topped with shaved parmesan, white anchovies and Garlic herb croutons

Second Course (Choose 1)

Burrata Caprese

Burrata Cheese topped with marinated cherry tomatoes and fresh basil drizzled with a balsamic reduction

French Onion Soup

Caramelized onions in a savory beef broth topped with a gruyere crouton

Creole Shrimp Cocktail

Boiled jumbo shrimp served with a creole remoulade sauce

Crab Cake

Jumbo lump crab cake served with a whole grain mustard cream sauce

Third Course (Choose 1)

Surf & Turf



Black pepper crusted Filet Mignon and seared gulf shrimp topped with a bourbon cream sauce served with cream spinach

Poached Lobster

Butter and wine poached lobster topped with crispy breadcrumbs served with pasta in a parmesan basil sauce

Apple Cider Glazed Pork Chop

Thick cut pork chop glazed with an apple cider reduction served with dirty rice and sauteed vegetables

Forth Course (Choose 1)

Creme Brulee

Creamy custard topped with caramelized sugar served with seasonal berries

Chocolate Molten Cake

Rich chocolate cake with a warm liquid chocolate center served with vanilla bean ice cream

NY Cheesecake

Creamy cheesecake with a thick graham cracker crust topped with fresh strawberries and strawberry sauce

*Price Based on food selection

*\$65.00 ++ per guest minimum for plated dinners (3 Courses)