

# The Festival Buffet Menu

## Salad Selection (Choose 1)

Garden Salad  
Carrot & Raisin Salad  
Tomato & Onion Salad  
Potato Salad  
Vegetable Salad

## Entrée Selection (Choose 1 or 2)

Roasted Chicken  
Beef Burgundy  
Italian Lasagna  
Italian Meatballs  
Cajun Meatloaf w/Gravy  
Shrimp & Pasta Alfredo  
Salisbury Steak  
Smoked Cajun Brisket  
Fried Catfish with Sauces  
Fried Pork Chops

## Starch & Vegetable Selection (Choose 2)

Sweet Potato Casserole  
Garlic Mashed Potatoes  
Green Bean Provencale  
Cajun Fried Potatoes  
Corn Macque Choux  
Steamed Broccoli  
Buttered Carrots  
Peas and Carrots  
Cajun Rice Pilaf

## Dessert Selection (Choose 1)

Bread Pudding w/Praline Sauce  
Mendiant Bread Pudding w/Vanilla Sauce  
Apple Pie  
Fruit Cobbler  
Lemon Meringue Pie  
Boston Cream Pie

**One Entrée: \$15.95 per person**

**Two Entrées: \$17.95 per person**

*Meal served with iced tea, coffee, water, rolls and butter  
A 20% service charge and applicable sales taxes will be added to all menu charges*

# Acadian Buffet Menu

## Soup or Salad Selection (Choose 1)

Garden Salad  
Greek Salad  
Green Bean and Potato Salad  
Chicken & Sausage Gumbo  
Tomato Basil Bisque

## Entrée Selection (Choose 1 or 2)

Rosemary Grilled Chicken Breast  
Chicken Parmesan  
Stuffed Catfish Roulade w/ Meuniere Sauce  
Grilled Tilapia  
Shrimp Creole  
Crawfish Etouffee  
Fried Catfish w/Tartar Sauce  
Smoked Sausage Stuffed Pork Loin w/ Spicy Demi Glace  
Honey Roasted Turkey Breast  
Roast Beef au Jus

## Starch & Vegetable Selection (Choose 2)

Green Beans Provencale  
Broccoli Casserole  
Mixed Fresh Vegetable  
Corn Macquechoux  
Sautéed Squash and Zucchini  
Rice Dressing  
Smothered Potatoes and Onions  
Lyonnaise Potatoes

## Dessert Selection (Choose 1)

Bread Pudding w/ Praline Sauce  
Assorted Selection of Pies and Cakes

**One Entrée: \$18.95 per person**

**Two Entrées: \$22.95 per person**

*Meal served with iced tea, coffee, water, rolls and butter  
A 20% service charge and applicable sales taxes will be added to all menu charges*

# Zydeco Buffet Menu

## Soup or Salad Selection (Choose 2)

Chicken & Sausage Gumbo  
Corn and Crab Bisque  
Crawfish Bisque  
Garden Salad  
Caesar Salad w/ Dressing  
Mediterranean Salad  
Roasted Pear Salad  
Spinach Salad w/ Bacon Dressing

## Entrée Selection (Choose 1 or 2)

Cajun Stuffed Chicken Breast w/ Red Wine Sauce  
Pork Tenderloin en Croute  
Roasted Pork Loin Orloff  
Pecan Crusted Tilapia w/ Andouille Cream Sauce  
Fried Catfish w/ Tartar Sauce  
Crab Cakes  
Seafood and Penne Pasta Alfredo

## Starch and Vegetable Selection (Choose 2)

Green Bean Almandine  
Buttered Asparagus  
Broiled Provencale Tomatoes  
Ratatouille  
Roasted Herbed Chateau Potatoes  
Dauphinoise Potatoes  
Mushroom and Zucchini Risotto

## Dessert Selection (Choose 1)

White Chocolate Bread Pudding w/ Sauce  
Crème Brule  
Assorted Pies and Cakes

**One Entrée: \$24.95 per person**

**Two Entrées: \$27.95 per person**

*Meal served with iced tea, coffee, water, rolls and butter  
A 20% service charge and applicable sales taxes will be added to all menu charges*

## Artisan Barbecue Buffet

### Salad

Cole Slaw  
Potato Salad

### Entrée

BBQ Beef Brisket  
BBQ Chicken  
BBQ Ribs

### Vegetable and Starch

Assorted Fresh Vegetables  
Rice Dressing  
Baked Beans

### Dessert

Fruit Cobbler

**\$18.95 per person**

## Artisan Seafood Buffet

### Salad

Garden Salad  
Served with Zesty Cajun Ranch Dressing

### Entrée

Crawfish Cakes with Remoulade Sauce  
Crawfish Etouffee  
Grilled Tilapia Meuniere

### Vegetable and Starch

Corn Macque Choux  
Mixed Vegetables

### Dessert

Pecan Pie with Whipped Cream

**\$18.95 per person**

Meals served with iced tea, coffee, water, rolls and butter  
A 20% service charge and applicable sales taxes will be added to all menu charges

## Artisan Southwestern Buffet

### Salsa & Dip

Guacamole Platter w/ Chips  
Salsa and Bean Dip w/ Chips

### Entrée

Cheese Enchiladas  
Carne Asada w/ Caramelized Onions  
Chicken & Beef Fajitas

### Vegetable and Starch

Fried Potatoes  
Mexican Corn Risotto  
Roasted Vegetables

### Dessert

Mexican Bread Pudding

**\$18.95 per person**

## Artisan Italian Buffet

### Salad

Caprese Salad  
Italian Mixed Greens

### Entrée

Chicken Cacciatore  
Lasagna Al Forno  
Cheese and Pepperoni Pizza  
Meatballs with Marinara Sauce

### Vegetable and Starch

Eggplant Parmesan  
Penne Alfredo  
Broccoli

### Dessert

Italian Cream Pie

**\$18.95 per person**

*Meals served with iced tea, coffee, water, rolls and butter  
A 20% service charge and applicable sales taxes will be added to all menu charges*