

Plated Dinners

Chicken Ballotine

Caprese Salad with Olive Oil and Pesto
Chicken Breast Stuffed with Meat and Vegetables
Sautéed Zucchini and Squash, Garlic Roasted Potatoes
N.Y. Cheesecake
\$18.95 per person

Stuffed Catfish Roulade

Garden Salad with Dressing
Catfish Fillet Filled with the Chef's Secret Seafood Stuffing with Meuniere Sauce
Rice Dressing, Mixed Vegetables
Crème Brule
\$18.95 per person

Roasted Pork Orloff

Garden Salad with Dressing
Roasted Stuffed Pork Loin
Cajun Rice Pilaf, Green Beans Provencale
Mendiant Bread Pudding
\$18.95 per person

Tilapia Barataria

Tomato Basil Soup
Tilapia Fillet with a zesty Barataria Sauce
Cajun Rice Pilaf, Asparagus
White Chocolate Bread Pudding
\$21.95 per person

Pork En Croute

Garden Salad with Dressing
Seared Pork Loin stuffed with Duxelle Mushrooms and Spinach,
wrapped in a Puff Pastry and Baked with a Marchand de vin Sauce
Green Beans Provencale, Dauphinoise Potatoes
White Chocolate Bread Pudding
\$22.95 per person

All meals served with Iced Tea, Water, Coffee, Rolls and Butter
A 20% service charge and applicable sales taxes will be added to all menu charges

Plated Dinners (cont.)

Stuffed Shrimp Nantua

Garden Salad with Dressing

Seafood & Spinach Stuffed Shrimp with a Crawfish Sauce

Steamed Broccoli, Dauphinoise Potatoes

Mendiant Bread Pudding

\$22.95 per person

Beef Tenderloin with Roasted Shallot Sauce

Garden Salad with Dressing

Roasted Beef Tenderloin with a Roasted Shallot Sauce

Mixed vegetables, Cajun Potatoes

Turtle Cheesecake

\$35.00 per person



Artisan
CREATIVE CATERING

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Menu Enhancements

Soups

*Fresh soups may be added to any plated meal as an additional course should you desire an upgrade.
All of our soups are made fresh in our own kitchen for your event.*

<i>Tomato Basil Bisque</i>	<i>\$2.95 per person</i>
<i>Chicken & Sausage Gumbo</i>	<i>\$4.00 per person</i>
<i>Crawfish Bisque</i>	<i>\$5.00 per person</i>
<i>Corn & Crab Bisque</i>	<i>\$6.00 per person</i>
<i>Shrimp & Artichoke Bisque</i>	<i>\$6.00 per person</i>
<i>Shrimp Bisque</i>	<i>\$6.50 per person</i>
<i>Seafood Gumbo</i>	<i>\$7.00 per person</i>

Desserts

The desserts may be substituted in place of a previously listed dessert for the ultimate enhanced finish to any of our great menu selections. These upgrades are made fresh in our own kitchen

<i>Floating Island</i>	<i>\$2.75 per person</i>
<i>Fruit Cobbler</i>	<i>\$2.75 per person</i>
<i>Chocolate Mousse Cream Puff</i>	<i>\$3.50 per person</i>
<i>Crème Brulee with Berries & Cream</i>	<i>\$3.75 per person</i>
<i>Jodi's Bread Pudding</i>	<i>\$3.00 per person</i>
<i>Chocolate Bread Pudding</i>	<i>\$3.75 per person</i>
<i>White Chocolate Bread Pudding</i>	<i>\$4.50 per person</i>
<i>Rich Chocolate Layer Cake</i>	<i>\$4.75 per person</i>
<i>New York Cheesecake</i>	<i>\$4.25 per person</i>
<i>Chocolate Marble Cheesecake</i>	<i>\$5.00 per person</i>
<i>Spicy Carrot Cake</i>	<i>\$5.50 per person</i>

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