



## CHEF'S MENU

### SALADS

#### **CORONADO SALAD**

APPLES, WALNUTS, GREEN PEPPERS, CURRANTS, TOASTED COCONUT W/ BELGIUM ENDIVE W/ RED WINE AND OLIVE OIL

#### **CAPRESE SALAD**

SLICED TOMATOES WITH FRESH BASIL AND SLICED FRESH MOZZARELLA CHEESE DRIZZLED WITH BASIL OLIVE OIL

#### **SOUTHERN FRIED**

TEXAS FRIED CHICKEN STRIPS, BACON, SCALLIONS, BOILED EGG, SHREDDED CHEDDAR AND JACK CHEESE, OVER A BED OF ICEBERG AND ROMAINE LETTUCE WITH MESQUITE BBQ RANCH VINAIGRETTE SERVED WITH TEXAS CHEESE TOAST

#### **BIG EASY CLUB**

ROASTED TURKEY, AVOCADO WEDGES, CRISP BACON, BOILED EGG, GRAPE TOMATOES, HERBED YOGURT CHEESE, TOASTED SUNFLOWER SEEDS, SERVED OVER A BED OF ICEBERG/ROMAINE LETTUCE WITH PEPPERCORN RANCH DRESSING AND MULTIGRAIN FLATBREAD STICKS.

#### **DECATUR WALDORF**

GRILLED CHICKEN, JULIENNE CARROT, ZUCCHINI, BROCCOLI SLAW, BEAN SPROUTS, SUN DRIED TOMATOES, GORGONZOLA CHEESE, RAISINS, WALNUTS, OVER MIXED FIELD GREENS WITH BALSAMIC VINAIGRETTE AND GOURMET FLATBREAD STICKS.

#### **CREOLE SPINACH**

FRESH CRISP SPINACH LEAVES, MUSHROOMS, CRISP BACON, CRUMBLED FETA OR SHREDDED JACK CHEESE, GRAPE TOMATOES OR SUN DRIED TOMATOES, BOILED EGG, SHREDDED PURPLE CABBAGE, WITH CHICKEN, SHRIMP OR TUNA, HOMEMADE HERB CROUTONS, WITH TANGY RED-ONION HERB VINAIGRETTE DRESSING.

## **A FEW MORE SALADS**

### **MARDI GRAS CHOP**

CHOPPED BROCCOLI, ZUCCHINI, CABBAGE, CARROTS, PARSLEY, BASIL, CUCUMBERS, TOSSED WITH MIXED GREENS GRAPE TOMATOES AND YOUR CHOICE OF SHRIMP, CHICKEN, OR TURKEY WITH BALSAMIC VINAIGRETTE DRESSING AND SPICY CHEESE STRAWS.

### **EAST MEETS SOUTH**

SESAME GRILLED SHRIMP OR SALMON, ATOP A BED OF FIELD GREENS TOSSED WITH JULIENNE CARROT STICKS, HEARTS OF PALM AND ROASTED CASHEWS WITH ORIENTAL CASHEW/PEANUT DRESSING AND CRISP WONTONS.

### **HAVANA**

GRILLED CHICKEN, ROASTED CORN, BLACK BEANS, CHOPPED CREOLE TOMATOES, CHEDDAR AND JACK CHEESES OVER A BED OF ICEBERG AND ROMAINE LETTUCE WITH CHIPOLTE LIME VINAIGRETTE OR SWEET HABANERA VINAIGRETTE, GARNISHED WITH RED ONION RINGS, BANANA PEPPERS AND HOMEMADE TORTILLA STRIPS.

### **CARIBBEAN**

ADOBO GRILLED CHICKEN, SERVED OVER ICEBERG AND ROMAINE LETTUCE, TOSSED WITH CARROTS, PURPLE CABBAGE, GRAPE TOMATOES, DICED PINEAPPLE, AND SWEET RED GRAPES TOPPED WITH A TROPICAL MANGO-GINGER VINAIGRETTE DRESSING AND A CORN MUFFIN.

### **GRILLED CHICKEN CAESAR**

CRISP ROMAINE LETTUCE, PURPLE CABBAGE, PECORINO ROMANO CHEESE, HOMEMADE GARLIC-HERB CROUTONS, GARNISHED WITH CREOLE TOMATOES.

### **MARDI GRAS PASTA SALAD**

TRICOLOR ROTINI PASTA, CHICKEN, ARTICHOKE HEARTS, BROCCOLI, GREEN PEAS, BACON, TOMATOES, AND ROMAINE LETTUCE TOSSED IN RANCH VINAIGRETTE

### **GREEN BEAN SALAD**

FRESH GREEN BEANS, RED ONIONS, WALNUTS, AND FETA TOSSED IN A VINAIGRETTE DRESSING

## APPETIZERS

### **LOUISIANA CRAB CAKES**

LUMP CRABMEAT, BELL PEPPERS, ONIONS, CELERY, LEMON, SEASONINGS AND BREADCRUMBS,  
SERVED WITH REMOULADE SAUCE

### **SALMON CAKES**

SERVED WITH A CREAMY LEMON-HERB SAUCE

### **ARTICHOKE CAKES**

SERVED WITH A ROASTED GARLIC AIOLI

### **JUMBO GULF SHRIMP**

SERVED W/ REMOULADE, COCKTAIL AND PEPPER JELLY SAUCES

### **CEVICHE**

A POPULAR MEXICAN WAY OF "COOKING" RAW SEAFOOD BY MARINATING IT IN CITRUS JUICES

### **SHRIMP AND EGGPLANT BEIGNETS**

CRISPY W/ RED PEPPER DICES AND SWEET HORSERADISH SAUCE

### **POPCORN SHRIMP**

CRISPY PARTY SIZE SHRIMP W/ CHOICE OF SAUCE

### **TERIYAKI SHRIMP**

GRILLED AND SERVED W/ ORIENTAL KIRIN SAUCE

### **MARGARITA CRUSTINIS**

HOMEMADE FRENCH BREAD CRUSTINIS TOPPED WITH A SLICE OF CREOLE TOMATO, FRESH  
MARINATED MOZZARELLA AND FRESH BASIL, DRIZZLED WITH OLIVE OIL AND BAKED

### **ARTICHOKE TRUFFLES**

ARTICHOKEs, GARLIC, PECORINO ROMANO CHEESE AND SEASONED BREADCRUMB BITE-SIZED  
BALLS BAKED GOLDEN

### **CRESCENT CITY SPANAKOPITAS**

BUTTERY FILO TRIANGLES FILLED WITH SPINACH, ONIONS, SHRIMP AND FETA CHEESE

### **CRAWFISH OR SHRIMP SPRING ROLLS**

WITH GLASS NOODLES AND SWEET CARROT SAUCE

### **MINI CRAWFISH PIE**

IN MINI FLAKY CUP SERVED HOT

### **CRAWFISH BREAD**

FILLED W/ CHEESES AND GREEN ONIONS

### **CRAWFISH OR SHRIMP QUESADILLAS**

CHEDDAR AND MOZZARELLA W/ GREEN CHILES AND CUMIN SOUR CREAM

### **AREPAS**

MINI CORNCAKES STUFFED W/ CHEESES

### **UVA MUSHROOMS**

WHITE MUSHROOMS STUFFED W/ SEEDLESS GRAPE HERBED CHEESE AND BROILED

**CRABMEAT-STUFFED MUSHROOMS**

MUSHROOM CAPS FILLED WITH CRABMEAT, GARLIC, LEMON, SHALLOTS, PARSLEY, MUSHROOM PIECES AND CHESSES

**FAR OUT, FAR EAST SUMMER ROLLS**

ASIAN RICE PAPER ROLLS LINED WITH RICE NOODLES, MINT, CILANTRO, CARROTS, ASPARAGUS SHRIMP SERVED COLD WITH OUR UNIQUE ORANGE-GINGER DIPPING SAUCE

**COCONUT SHRIMP**

FRESHLY SHREDDED COCONUT ENCRUSTED BATTER W/ CREOLE MUSTARD MARMALADE

**MINI SOFT-SHELL CRABS**

PAN-FRIED W/ SWEET HORSERADISH SAUCE

**CHICKEN OR BEEF BROCHETTES**

BLACKENED OR MOJO-INFUSED GRILLED SKEWERS WITH SWEET HORSERADISH DIPPING SAUCE

**CHEF ANEL'S SPECIALTY CHEESECAKES AND PATES**

**CRAWFISH OR SHRIMP CHEESECAKE**

SAVORY STYLE CHEESECAKE WITH LOUISIANA CRAWFISH AND ANDOUILLE SAUSAGE SERVED WITH CRUSTINIS

**PORTABELLA MUSHROOM CHEESECAKE**

PORTABELLA MUSHROOMS, CHEESES AND ONIONS, BAKED WITH A PARMESAN AND BREADCRUMB CRUST SERVED WITH CRUSTINIS

**SMOKED SALMON CHEESECAKE**

ALASKAN-SMOKED SALMON, CAPERS, RED ONIONS AND SMOKED GOUDA CHEESE WITH SERVED WITH CRUSTINIS

**MUSHROOM PATE**

FRESH MUSHROOM PATE LOUISIANA STYLE SERVED WITH GOURMET CRACKERS

**CHEESE BALL**

A BLEND OF GOUDA, MUENSTER, SWISS, AND CHEDDAR CHEESES COVERED WITH TOASTED PECANS

**SMOKED OYSTER PATE**

CREAM CHEESE SMOKED IMPORTED OYSTERS AND LEMON SERVED WITH MELBA ROUNDS

## DIPS

### **ROASTED ARTICHOKE DIP**

ARTICHOKE HEARTS CHOPPED WITH GARLIC AND CHEESES, BAKED AND SERVED IN LAVISH BREAD MOLD WITH PITA CRUSTINIS

### **HOT BAYOU CRABMEAT DIP**

SAUTÉED ONIONS COOKED WITH FRESH CRABMEAT AND CHEESES SERVED WITH CRUSTINIS

### **HUMMUS**

GARBANZO BEANS GROUND WITH TAHINI PASTA AND GARLIC SERVED WITH PITA BREAD

### **SPINACH AND ARTICHOKE DIP**

BABY SPINACH AND ARTICHOKE HEARTS AND ASSORTED CHEESES SERVED WITH TORTILLA CHIPS

### **SHRIMP REMOULADE DIP**

LOUISIANA SHRIMP, FINELY DICED WITH GREEN ONIONS AND SERVED COLD WITH CRUSTINIS

### **SMOKED SALMON SPREAD**

NORWEGIAN SMOKED SALMON MIXED WITH CREAM CHEESE AND DILL SERVED WITH MINI BAGELS OR WATER WAFERS

### **BEAN SPREAD**

ROASTED SESAME OR SUNFLOWER SEEDS, LENTILS, ADZUKI, OR GARBANZO BEANS, BROWN RICE VINEGAR AND TAMARI SERVED WITH BAGEL CHIPS, PITA CHIPS OR CRUSTINIS

### **CAVIAR TORTA**

THE REAL THING! LAYERED WITH CREAM CHEESE, CHOPPED ONION, EGG, PARSLEY AND LEMON

### **SMOKED SALMON TORTA**

LAYERS OF CHOPPED EGG, CREAM CHEESE, SCALLIONS, CHIVES, RED ONION, AND SMOKED SALMON

### **GOAT CHEESE, SUN DRIED TOMATO AND PESTO TORTA**

LAYERS OF GOAT CHEESE, FRESH BASIL PESTO AND SUN DRIED TOMATO PESTO GARNISHED WITH PINE NUTS

### **EGGPLANT CAVIAR**

VEGETABLE VERSION OF CAVIAR, USING EGGPLANT AND TOASTED SESAME SEEDS SERVED WITH CRUSTINIS

### **BAKED BRIE CRANBERRY**

TOPPED WITH A CARAMELIZED CRANBERRY RELISH AND TOASTED PECANS GARNISHED WITH ORANGE ZEST

### **NEW ORLEANS BAKED BRIE**

BAKED IN 3 LAYERS OF PHYLLO CREATING A FLOWER AFFECT ON TOP, WITH AN ACCOMPANIMENT OF RASPBERRY SAUCE

### **BAKED BRIE EN CROUTE**

WRAPPED IN TENDER PASTRY AND BAKED FILLED WITH YOUR CHOICE OF MUSHROOM AND ROASTED GARLIC, PECAN PRALINE, OR HONEY MUSTARD WALNUT SERVED WITH CRUSTINIS

### **FRUITED CARMEL BRIE**

BAKED AND TOPPED WITH CARAMEL, APPLES, CRANBERRIES, APRICOTS, AND TOASTED PECANS

### **MEXICAN SEVEN-LAYER DIP**

LAYERS OF BEANS, SOUR CREAM, SEASONINGS, HOMEMADE GUACAMOLE, CHOPPED TOMATOES, GREEN ONIONS, AND CHEESES

## SANDWICHES

### **MINI FOCACCIA SANDWICHES**

CHOICE OF DELI MEATS, SALADS OR VEGETARIAN

### **PITAS**

GRILLED CHICKEN, VEGETARIAN, GYRO MEAT DIJON SAUCE

### **CRUNCHY VEGETABLE WRAPS**

HUMMUS, BLACK BEAN, OR SUN DRIED TOMATO SPREAD, FILLED WITH ALFALFA SPROUTS, CURLY LETTUCE, SHREDDED CABBAGE, CHOPPED TOMATO, CRUMBLER BLUE CHEESE, FETA OR GORGONZOLA

### **PANINI SANDWICHES**

MADE WITH CHICKPEA SPREAD, CAPERS, OLIVE OIL, ROASTED GARLIC AND SAUTÉED SPINACH

### **FONTINA PANINI**

ANY THIN SLICED MEAT, FONTINA CHEESE, ARUGULA OR SPINACH, THIN SLICED RED ONION AND BALSAMIC VINEGAR

## RICE & PASTA ENTREES

### **NEW ORLEANS RED BEANS & RICE**

A 100-YEAR-OLD NEW ORLEANS STAPLE, SLOW-COOKED WITH SMOKED SAUSAGE AND SERVED WITH A BREADED PORK CHOP

### **BOBO'S WHITE BEANS AND RICE**

SOUNDS ORDINARY BUT THIS SLOW COOKED DISH IS HEIGHTENED BY THE "FALL OFF THE BONE" PORK CHOPS LACED WITH CILANTRO & LATIN SPICES OF OREGANO AND CUMIN

### **TRADITIONAL JAMBALAYA**

SENSORY OVERLOAD! LOUISIANA LONG-GRAIN RICE WITH SHRIMP, CHICKEN AND IMPORTED ANDOUILLE SAUSAGE

### **MIXED SEAFOOD PAELLA\*\***

AUTHENTIC TRADITIONAL SPANISH DISH WITH IMPORTED BOMBA RICE WITH A MIX OF FRESH SEAFOOD

### **CHICKEN AND SAUSAGE PAELLA**

SAME AS ABOVE WITH CHICKEN AND SAUSAGE

### **CRAWFISH ETOUFFEE\*\***

A CAJUN FAVORITE! THE NAME SAYS IT ALL; ETOUFFEE MEANS SMOTHERED WHICH IS WHY IT'S SO GOOD, IT IS ROBUST AND PEPPERY, NOT NECESSARILY SPICY SERVED OVER RICE

### **ARROZ CON POLLO**

A TRADITIONAL SPANISH YELLOW RICE AND CHICKEN DISH LOVED BY ALL

### **CHICKEN, FISH OR SHRIMP CREOLE**

SUCCULENT CHICKEN SLOW COOKED IN TRADITIONAL CREOLE STYLE WITH A VEGETABLE-TOMATO BASED SAUCE

### **PASTA JAMBALAYA**

OUR TOP PASTA DISH! ANDOUILLE SAUSAGE, CHICKEN, SHRIMP, PEPPERS AND ONIONS CREOLE STYLE W/ PENNE PASTA

### **PENNE FLORENTINA**

SAUTÉED SPINACH AND CHICKEN SLICES IN LIGHT BROTH W/ PECORINO ROMANO

### **CRAWFISH OR SHRIMP FETTUCINI**

TOSSED W/ CRAWFISH TAILS OR SHRIMP AND CREAM SAUCE YOUR CHOICE OF PASTA

## CHICKEN ENTREES

### **CHICKEN BREAST ARTICHOKE**

HEARTS OF ARTICHOKE WITH GARLIC AND CHEESES STUFFED IN A CHICKEN BREAST WITH A ROASTED GARLIC CREAM SAUCE

### **CHICKEN DIANE**

SAUTÉED IN A FESTIVAL OF FRESH MUSHROOMS, GREEN ONIONS, GARLIC, AND SAVORY BUTTER SAUCE

### **CHICKEN CORNBREAD CARDINALE**

CHICKEN BREAST STUFFED WITH CRAWFISH TAILS, CORNBREAD SERVED WITH A ROASTED GARLIC CREAM SAUCE

### **ROSEMARY AND GARLIC HERB ROASTED CHICKEN**

SUCCULENT SLOW-ROASTED FALL-OFF-THE-BONE HERB RUBBED CHICKEN

### **NEW ORLEANS STYLE PANNED CHICKEN**

CHICKEN BREAST DUSTED LIGHTLY IN SEASONED FLOUR, PAN FRIED AND TOPPED WITH SAUTÉED SHRIMP AND BUERRE BLANC SAUCE

### **PECAN CRUSTED CHICKEN**

CHICKEN DUSTED IN GROUND PECANS, PAN FRIED AND SERVED WITH CHEF ANEL'S WORCESTERSHIRE SAUCE

### **CHICKEN ADOBO**

CILANTRO-ADOBEO MARINATED GRILLED CHICKEN BREASTS TOPPED WITH A MANGO SALSA SERVED WITH HAVANA BLACK BEANS, AND SPANISH RICE

### **MARTHA'S CHICKEN**

ORIGINAL LATIN FAMILY RECIPE, TOMATO-CILANTRO BASED STEW OF CHICKEN WITH FLAVORS OF CUMIN & OREGANO

### **CHICKEN AND BEEF ENCHILADAS**

CORN TORTILLAS FILLED WITH LATIN CHICKEN OR BEEF AND CHEESES TOPPED WITH SAUCE

## PORK ENTREES

### **CREOLE ROASTED PORK LOIN**

WHOLE PORK LOINS SLOW ROASTED IN A SWEET AND SOUR MUSTARD VINAIGRETTE SAUCE

### **CUBAN ROASTED PORK BUTT**

PORK MARINATED IN MOJO CRIOLLO, SLOW COOKED AND THINLY SLICED

### **PUERCO FRITO**

COLOSSALS OF PORK, PAN FRIED AND TOSSED IN A CUBAN GARLIC AND WHITE WINE SAUCE

### **PORK ROULADE**

WHOLE TENDERLOIN OF PORK STUFFED WITH A FRESH CORN CORNBREAD IN A BROWN SUGAR MUSTARD SEED SAUCE

### **CENTER CUT PORK CHOPS**

OVERSIZED PORK CHOPS GRILLED OVER HICKORY WOOD SERVED WITH RED ONION CONFITURE AND A PORT DEMI GLACE

### **PORK CHOPS SAUCE PIQUANT**

AN EXTRAORDINARY DISH OF SAUTÉED CHOPS IN ONIONS, DIJON MUSTARD AND RED WINE VINEGAR

### **CREOLE LASAGNA**

GROUND BEEF, ITALIAN SAUSAGE SPINACH, MUSHROOMS, ONIONS, TOMATOES AND CHEESES

## BEEF ENTREES

### **WONDERFUL MEATLOAF**

PICTURE YOUR MOTHER'S MEATLOAF ON ADRENALINE! UNPARALLELED AND PACKED WITH FLAVOR

### **LATIN BBQ BEEF STEW**

BONELESS BEEF SIRLOIN SLOW-COOKED WITH MEXICAN BEER, LATIN SEASONING GARNISHED WITH AVOCADO, CILANTRO AND MONTEREY JACK CHEESE

### **CAJUN ROAST BEEF**

MOUTh-WATERING SLOW ROASTED ROAST BEEF IN DARK ROUX GRAVY

### **SMOTHERED SIRLOIN STEAK WITH ADOBO GRAVY**

GROUND SIRLOIN STEAKS IN A CHIPOLTE ADOBO GRAVY, CARAMELIZED ONIONS

### **BLACK PEPPER AND CITRUS MARINATED WHOLE TENDERLOIN**

TENDERLOIN FILET MARINATED IN CITRUS JUICES, AND BROWN SUGAR, GRILLED AND THINLY SLICED SERVED WITH A HORSERADISH CREAM SAUCE

### **FILET MIGNON**

CENTER CUT FILET, GRILLED AND SERVED WITH A RAINWATER DEMI GLACE

### **BEEF WELLINGTON**

FILETS OF BEEF, TOPPED WITH A PORTABELLA DUXELLE, WRAPPED IN PUFF PASTRY, AND SERVED WITH A DUO OF BUERRE BLANC AND DEMI GLACE SAUCES

### **BLUE FILET**

TENDERLOIN FILET TOPPED WITH GORGONZOLA CHEESE, SAUTÉED ONIONS, BABY SWISS AND A CURRANT DEMI GLACE

### **CHURRASCO**

TENDER MARINATED FILET TIPS WITH GRILLED VEGETABLES ON SKEWERS

### **TORNADOES OF BEEF**

CENTER CUT FILET SEARED AND SERVED WITH A MUSHROOM DEMI GLACE SAUCE

### **BEEF BOURGUIGNON**

BRAISED FILET TIPS WITH MUSHROOMS AND ROSEMARY SLOW COOKED UNTIL TENDER

## SEAFOOD ENTREES

### **NEW ORLEANS CLASSIC “BARBEQUE SHRIMP”**

IT ISN'T SHRIMP ON THE BARBIE! IT'S A FESTIVAL OF LARGE GULF SHRIMP, BUTTER, GARLIC, AND SPICES, ALL READY TO BE SOPPED UP WITH CRISPY FRENCH BREAD — IT'S TO DIE FOR, DAWLIN!

### **BLACKENED CATFISH ENCHILADAS**

CAJUN-SPICED CATFISH BLACKENED IN A CAST IRON SKILLET, ROLLED WITH SAUTÉED ONIONS, PEPPERS, AND CHEESES IN TORTILLAS AND BAKED WITH A CILANTRO-CHILE CREAM SAUCE

### **FRESH FISH MEUNIERE**

A BELOVED STANDARD OF CREOLE COOKING USING FLOUR, BUTTER AND WINE

### **SOY GINGER FISH**

GRILLED TUNA, MAHI-MAHI, SWORDFISH WITH OUR UNIQUE ASIAN-INSPIRED SOY GINGER SAUCE

### **PECAN ENCRUSTED FISH**

MADE FAMOUS BY CHEF PAUL PRUDHOMME IS AN INCREDIBLY DELICIOUS TASTE SENSATION OF NUTTY BUTTERY GOODNESS ON FISH OR CHICKEN

### **RUBIO'S GRILLED FISH TACOS**

THIS BAJA STYLE TACO IS MADE WITH BEER BATTERED FISH, AND THE CHEF'S SPECIAL WHITE SAUCE MADE WITH YOGURT AND LIMEJUICE, SHREDDED CABBAGE, AND CHILE DE ARBOL (BURNT RED CHILE SALSA)

### **TROUT AMANDINE**

A NEW ORLEANS FAVORITE FOR DECADES, A CRISP DELICATE FISH USING A VERSION OF THE MEUNIERE ADDING ALMONDS OR PECANS FOR A SWEET NUTTY FLAVOR

### **FISH PECAN**

PANNED FISH USING A MEUNIERE STYLE SAUCE TOPPED WITH A PECAN BUTTER

### **FISH PROVENCAL\*\***

LEAN WHITE FISH POACHED WITH TOMATOES, LEEKS AND FENNEL

### **MARINATED SALMON WITH MANGO SALSA\*\***

HONEY-GLAZED GRILLED SALMON WITH FRESH CILANTRO- MANGO SALSA SERVED

## ACCOMPANIMENTS

### **POMMES DAUPHINE**

THINLY SLICED POTATOES WITH A LIGHT CHEESE AND HERB COATING BAKED CRISP OUTSIDE AND SPRINKLED WITH PARSLEY

### **BAKED POTATO SOUFFLÉ**

GAUFRETTE POTATOES WITH CHIVES, BACON, CHEDDAR CHEESE, AND SOUR CREAM LAYERED AND BAKED TO GOLDEN PERFECTION

### **TWICE BAKED STUFFED POTATOES**

POTATO HALVES STUFFED WITH A CREAMY MIXTURE OF POTATOES, CHEESES AND SOUR CREAM LIGHTLY BAKED

### **BRABANT POTATOES**

POTATOES CUBES SAUTÉED WITH GARLIC, BUTTER, FRESH PARSLEY AND PARMESAN CHEESE

### **POTATOES LYONNAISE**

SLICED POTATOES SAUTÉED WITH ONIONS, CHICKEN STOCK AND BLACK PEPPERCORNS

### **ROASTED GARLIC SMASHED POTATOES**

RED SKINNED AND YUKON GOLD POTATOES BOILED UNTIL TENDER AND HAND MASHED WITH ROASTED GARLIC, BUTTER AND CREOLE SEASONING

### **CRISPY HERB-ROASTED POTATOES**

POTATOES COATED WITH FRESH HERBS AND OLIVE OIL AND ROASTED UNTIL TENDER AND CRISPY

### **“DIRTY” RICE**

A POPULAR CAJUN DISH MADE WITH CHICKEN LIVERS AND GIZZARDS, GROUND BEEF, SEASONINGS MADEIRA, AND SAUTÉED VEGETABLES

### **WILD MUSHROOM ORZO**

SERVED W/ VARIETY OF MUSHROOMS, RED PEPPER CONFETTI, CRÈME DE VIN, PECORINO ROMANO CHEESE

### **POMODORO**

CHOICE OF PASTA W/ DICED TOMATOES, BASIL, GARLIC, OLIVE OIL AND PARMESAN CHEESES

### **PRIMAVERA**

SEASONAL VEGGIES, CHEESES, GARLIC AND HERBS HOT OR COLD, CHOICE OF PASTA

## MISC. ACCOMPANIMENTS

RON RICE  
SPANISH RICE  
LEMON RICE  
PECAN RICE  
PARSLEY RICE  
RICE PILAF  
RISOTTO VERDE  
GRITS  
POLENTA  
CHEESE GRITS  
LEMON COUSCOUS  
HERBED BASMATI RICE  
SEASONAL STEAMED JULIENNE  
VEGETABLES

SMOTHERED OKRA, EGGPLANT, OR  
SQUASH  
BAKED CREOLE EGGPLANT OR  
ZUCCHINI  
STEAMED ARTICHOKE  
ARTICHOKE OR SQUASH CASSEROLE  
CREOLE GREEN BEANS WITH CHORIZO  
GLAZED CARROTS  
GARLIC SESAME ASPARAGUS  
CREAMED SPINACH  
GARLIC-SIZZLED MUSHROOMS  
BROCCOLI VINAIGRETTE  
LOUISIANA GREEN BEANS

## SOUPS

**GUMBO YA-YA**  
CHICKEN AND ANDOUILLE GUMBO

**TURTLE SOUP**  
GARNISHED WITH EGG WHITES AND DRY SHERRY

**CORN AND CRAB BISQUE**  
RED PEPPER DICES, FRESH CRABMEAT AND SWEET BABY CORN

**CRAWFISH OR LOBSTER BISQUE**  
STUFFED WITH CRAWFISH HEADS

**SEAFOOD GUMBO**  
SHRIMP, OYSTERS, CRAB, AND OKRA SERVED WITH UNCLE BEN'S LONG GRAIN RICE

**OYSTER AND ARTICHOKE SOUP**  
GALVESTON BAY OYSTERS AND BABY ARTICHOKE HEARTS

**ALBONDIGAS**  
A TRADITIONAL LATIN SOUP MADE WITH SEASONED MASA MEATBALLS AND VEGETABLES IN A CLEAR BROTH

**TORTILLA SOUP**  
A TRADITIONAL MEXICAN SOUP MADE WITH CHICKEN TOMATOES AND CILANTRO IN A CLEAR BROTH AND FRESH LIMEJUICE GARNISHED WITH TORTILLAS

## DESSERTS

BANANAS FOSTER FLAMBÉ ~ TRADITIONAL LOUISIANA PECAN PIE ~ PECAN NUGGETS ~ FLAN  
COCONUT FLAN ~ SWEET POTATO PIE ~ SWEET POTATO PECAN PIE  
TRADITIONAL NEW ORLEANS BREAD PUDDING WITH WHISKEY SAUCE ~  
WHITE CHOCOLATE BREAD PUDDING ~ CHEESECAKES ~ RASPBERRY CHEESECAKE SQUARES  
COFFEE CHEESECAKE ~ KEY LIME PIE ~ ÉCLAIRS ~ CHOCOLATE TURTLE CHEESECAKE  
NAPOLEONS ~ CREAM PUFFS ~ PROFITEROLES WITH ICE CREAM AND CHOCOLATE SAUCE  
PRALINES ~ MOCHA PRALINES ~ HAZELNUT CRUNCH PRALINE ~ MINI CRÈME BRULEE  
CHOCOLATE DIPPED STRAWBERRIES OR FRESH STRAWBERRIES SERVED WITH CHOCOLATE SAUCE  
COCONUT TARTS ~ COCONUT CREAM PIE ~ APPLE PIE ~ FRUIT TART ~ MINI PECAN PIES  
BROWNIES TOPPED WITH PECAN HALVES AND CARAMEL ~ PETIT FOURS ~ LEMON SQUARES

## CAKES AND COOKIES

TIRAMISU CAKE ~ CHOCOLATE TRUFFLE GANACHE CAKE ~ GRAM'S APRICOT, PRUNE,  
POPPY SEED, OR STRAWBERRY FILLED COFFEE CAKE ~ FLOURLESS CHOCOLATE DECADENCE ~  
CARROT NUT CAKE ~ HUMMINGBIRD CAKE ~ ASSORTED CUP CAKES  
WHITE CHOCOLATE MACADAMIA COOKIES ~ CHOCOLATE CHIP COOKIES ~  
PECAN CHOCOLATE CHIP COOKIES ~ OATMEAL RAISIN ~ ANZAC OATMEAL COOKIE  
MACAROONS ~ BUTTER COOKIES ~ ASSORTED BISCOTTIS ~ ROY ROGERS

CUSTOM DESSERTS CAN BE CREATED FOR ANY THEME OR PARTY