

Lake House Reception Center

Served Dinner Menu



Includes:

Skirted tables, linens, chairs, silverware, fine china, wait staff, set up and clean up of the facility

Unlimited Iced Tea and Freshly Brewed Coffee

Decorative centerpieces on each table

Event Manager to coordinate your event

Use of the property and facility for a 3 hour Reception. 2 hours for less than 50 guests.

(Additional time may be purchased.)

Background music via our sound system

Microphone, Speaker & Podium



All entree selections include a house salad, entree, two vegetables
 (1 for entrees served with pasta or rice), dessert, iced tea, water, and coffee
 20% Gratuity and 10.5% Tax are added to all menus.
 Set up fee of \$250.00 applies to all served events.
 No charge for building rental.
 Security at a cost of \$175.00 is required for all evening events.
 Choose a second entree for an additional \$2/person.

Chicken Alfredo

\$28.50

Cajun seasoned chicken breast and pasta in a creamy alfredo sauce

Chicken Madeline

\$28.50

Chicken breast served over a creamy spinach madeline, topped with Parmesan cheese
 (Choose 1 additional veggie)

Chicken & Sausage Gumbo

\$29.50

Creole style gumbo served with rice

Chicken Marmalade

\$29.50

Citrus and herb marinated chicken breast glazed in a jalapeno orange marmalade

Chicken Cordon Bleu Pasta

\$32.50

Breaded chicken breast and ham, served over pasta with a cream based Gruyere sauce

Chicken Tchoupitoulas

\$33.50

Grilled chicken breast served over diced potatoes, mushrooms, and tasso. Served with bearnaise sauce
 (Choose 1 additional veggie)

Chicken Oscar

\$34.50

Fried chicken breast topped with asparagus, crab meat and hollandaise sauce
 (Choose 1 additional veggie)

Southern Fried Fish

\$31.50

Fillet topped with a lemon dill butter sauce and served with a hush puppie

Trout Almondine

\$32.50

Trout fillet baked in a lemon-butter garlic sauce and topped with toasted almonds

Shrimp Scampi

\$32.50

Shrimp sauteed in white wine, lemon, and garlic sauce served atop a bed of pasta with garlic toast

Crawfish Cakes

\$33.50

Crawfish cakes topped with a Hollandaise

Avocado Lime Salmon

\$40.50

Braised Salmon with avocado oil and white wine



Bayou Baked Fish

\$34.50

Baked fish fillet topped with garlic shrimp sauce

Atchafalaya Fried Fish

\$36.50

Fillet topped with crawfish or shrimp Etouffee

Beef Bourguignon

\$31.50

Marinated beef tips in a burgundy wine sauce and served atop a bed of rice or pasta

Cajun Pork Loin

\$31.50

Medallions roasted and served with a wild rice pilaf

Apple Roasted Pork

\$31.50

Medallions roasted and topped with an ginger applesauce

Rib Eye

10oz. \$43.50 or 12oz. \$48.50

Rib Eye served with Bacon wrapped Asparagus and a Bourbon sauce

Mint Julep Lamb Chops

\$43.50

Two bourbon glazed lamb chops baked and served with mint jelly

Shrimp or Crawfish Elegante

\$30.50

Shrimp in a mushroom and white wine sauce served with penne or bowtie pasta

Shrimp and Crab Gumbo

\$33.50

Shrimp and crab gumbo served with rice

Filet Mignon

8oz. \$52.50 or 10oz. \$55.50

Filet Mignon served with Bacon wrapped asparagus with a Au Poivre sauce

Duck and Andouille Gumbo

\$35.50

Duck and andouille gumbo, served with rice

Dessert Choices

Choice of one dessert.

Southern Bread Pudding with Rum Sauce

Traditional Pecan Pie

Apple Pie

Mississippi Mud Pie

Strawberry Shortcake

Chocolate Layered Cake

Original Cheesecake with your choice of toppings:

Strawberry, Assorted Berries, Caramel, Chocolate



Vegetable Choices

Choice of two vegetables*

Steamed green beans

Sugar snap peas

Steamed broccoli

Sauteed vegetable medley

Honey glazed carrots

Dill potatoes

Oven roasted potatoes

Garlic mashed potatoes

Corn Maque Choux

Creole creamed corn

Potatoes Au Gratin

Sweet potato casserole

Lemon and herb rice

Wild rice

*Except with noted entrees, or entrees served with Rice or Pasta (Choose 1)

Soup Options:

Broccoli and Cheese Soup \$3.00

Tomato Basil Soup \$3.00

Baked Potato Soup \$3.50

Chicken and Sausage Gumbo \$5.00

Shrimp & Crab Gumbo \$7.00

Specialty Salads:

Sensation Salad

\$2.00

Romaine and green leaf lettuce, tossed with sunflower kernels, Parmesan cheese, and homemade sensation dressing

Caesar Salad

\$2.00

Crisp romaine lettuce tossed with Parmesan Cheese, homemade garlic butter croutons, and a creamy Caesar dressing

Mandarin Orange Salad

\$3.00

Mixed greens tossed with mandarin oranges, toasted almonds, red onions, and poppy seed dressing

Specialty Desserts:

Chocolate Dipped Strawberries

\$2.00 ea

Your choice of white or milk chocolate

Brownie Supreme

\$2.00

A homemade fudge brownie topped with vanilla ice cream and warm chocolate fudge

Chocolate Caramel Pecan Pie

\$2.00

Pecan crust with chocolate and caramel filling, with a whipped cream topping

Lemon Chiffon Cake

\$2.00

Zesty lemon layered cake

Turtle Cheesecake

\$3.00

A delicious combination of vanilla cheesecake, caramel, pecans and chocolate

Key Lime Pie

\$2.00

Sweet and tangy with graham cracker crust

Fancy Sweet Potato Pie

\$2.00

Made with maple bourbon filling

Hosted Open Bar Packages

All prices are based per person. A bartender is provided at no extra charge.

Soft Drinks & Lemonade

\$3.50

Bottled Beer, House Wines & Soft Drinks

\$12.50

Bottled Beer(Bud Light & Assorted labels) and House Wines (Chardonnay, White Zinfandel, Merlot and Cabernet)

Call Brand Bar, Beer, Wine, Champagne & Soft Drinks

\$15.50

Bottled Beer(Bud Light & Assorted labels), House Wines, and Call brand liquor

Premium Brand Bar, Beer, Wine, Champagne & Soft Drinks

\$19.50

Bottled Beer(Bud Light & Assorted labels), House Wines, and Premium brand liquor