

Entrée Options Package #1

Cajun Shrimp Pasta

Fresh jumbo gulf shrimp, pan seared in garlic butter and spices, Cajun cream sauce over linguini.

Grilled Fresh Fish Tacos

Fresh caught trout or redfish (subject to availability) grilled to perfection, double wrapped in a steamed corn tortilla topped with crème fresh and a cilantro, jalapeno and lime slaw.

Grilled Ribeye OR New York Strip

*(Filet Mignon add \$5.00 per 6 oz)*

12 ounce cowboy cut bone-in ribeye or 12 ounce strip, basted in butter, garlic and paprika.

Carnitas

Pork marinated in emulsified green chili and cilantro, slow cooked for 6 hours and seared on a hot skillet. Served with salsa fresco, flour tortillas, onions, peppers, crème fresh and cheese.

Shrimp Scampi

Fresh jumbo Louisiana gulf shrimp flash fried in garlic, butter, and lemon, chives and white wine served over angel hair pasta.

Grilled Redfish / Trout

Cooked on the grill with lemon, chardonnay and New Orleans inspired seasonings. Served with roasted new potatoes, grilled asparagus and crescent roll.

Crispy Skin Roast Duck

Slow roasted and broiled crispy halved duck. Basted in its own au jus with rosemary, garlic, butter and chicken stock.

Carne Asada

Skirt steak, marinated for 24 hours in a tomatillo, cilantro, red pepper and garlic salsa, flame seared and sliced thin. Served with Pico de Gallo, guacamole and sautéed onions.

Shrimp or Crab or Crawfish Boil

Choose one or for an additional \$15 choose two. Add an additional \$10 for all three. Included is corn on the Cobb, whole new potatoes, onions, mushrooms, garlic and smoked sausage.

Shrimp & Grits

Southern classic of jumbo gulf shrimp and creole roux poured over creamy butter and peppercorn stone ground hominy grits.

Hibachi Style Scallops & Vegetables

Bay scallops hibachi style with wine, lemon and butter. Onions, zucchini and mushrooms cooked alongside.

## Entrée Options Package #2

### Cajun Chicken Pasta

Free range organic chicken breast pan seared in garlic butter and spices, sliced into strips and served over linguini in a Cajun cream sauce.

### Grilled Center-Cut Pork Chops

10 ounce center loin French cut, bone-in pork chop grilled and pan seared in olive oil, thyme and rosemary.

### White Pizza

Oven fired thin crust pie with garlic aioli, buffalo mozzarella, artichoke hearts, mushrooms, spinach, roasted red bell peppers and prosciutto.

### Drunk Chicken

Whole young chicken injected with IPA, Cajun spices and fresh herbs flame grilled as it sits upright on a can of the same beer used in the marinade.

### Chicken Parmesan

Pressed and paneed chicken cutlet topped with buffalo mozzarella, marinara, mushrooms and onions oven broiled and served over a bed of cavatappi.

### Grilled Chicken Caesar Sandwich

Flame grilled, Mediterranean seasoned chicken breast on fresh baked focaccia, baby field greens, Caesar dressing and fresh grated Parmigiano Reggiano.

### Wedge Salad

Iceberg Wedge salad topped with crispy apple wood smoked bacon, heirloom tomatoes, purple onions, sourdough croutons and a homemade buttermilk & peppercorn ranch with a medium boiled egg.

### Roasted Chicken, Red Pepper & Sweet Corn Bisque

Fire roasted sweet yellow and white corn, slivers of red bell pepper and shredded chicken, slow cooked and simmered for hours. Served with jalapeno corn bread.

### Supreme Nachos

Bed of tortilla chips topped with melted shredded Colby Jack, creamed Louisiana White Beans, grilled onions, sour cream, guacamole, Pico de Gallo and lettuce. Add chopped petite sirloin, grilled chicken or ground beef for nominal upcharge.

### Classic Sausage & Peppers

Locally sourced Italian chicken and pork sausage, sweet Vidalia onions, green peppers and garlic, seared on a cast iron skillet, deglazed with Cabernet Sauvignon then simmered in marinara. Served over a nest of tagliatelle.

### Andouille Sausage & Chicken Jambalaya Stuffed Sweet Bell Peppers

Roasted large red, yellow, orange or green bell peppers stuffed with Andouille sausage and chicken Jambalaya.

### Entrée Options Package #3

#### Chicken & dumplings

Fairly self-explanatory...classic ingredients with a Magnolia styled re-engineered recipe.

#### 7 Bean Chili w/ Meat

7 types of beans, ground beef and sirloin tips, slow cooked for 9 hours with spices and more spices. Caution: very spicy.

#### Homemade Chicken Noodle Soup

Slow cooked chicken, carrots, onions, fresh herbs and spices in a classic stock. Served with egg noodles.

#### Hamburgers on the Grill

8 to 10 ounce Angus beef patties, grilled to your liking. Served with all the traditional accoutrement w/ sliced Wisconsin Cheddar on a soft potato bun.

#### Meatball Subs

Hand formed ground beef and pork meatballs, served on baguette with marinara, onions, mushrooms and mozzarella.

#### Beef Tips w/ Gravy over Rice

Angus sirloin beef tips in an au jus reduction served over saffron rice with corn bread or crescent roll.

#### Creole White Beans w/ Bacon & Sausage

Slow cooked white beans thick bacon and Cajun sausage served over rice with corn bread or crescent roll.

#### Grilled Chicken Caesar Salad

Flame grilled, thin sliced, Mediterranean seasoned chicken breast over baby greens & arugula, finished with Caesar dressing and fresh grated Parmigiano reggiano.

#### Creamy Rice & Chicken

Baked chicken breast with creamy rice and broccoli. Served with country green beans or baked beans.

#### Chicken Pesto Pasta

Hand chopped basil, sun dried tomato and roasted garlic pesto sautéed with portabella mushrooms and farfalle, topped with sliced grill chicken breast.

#### Frito Pie

Beans, cheese, chopped crispy potatoes, sour cream and more cheese, melted over a portion of classic Frito corn chips.

#### Chicken Marsala

Classic wine and mushroom reduction sauce simmered with grilled chicken & served over nested linguine.

## Sides

- ❖ Twice baked loaded potato
- ❖ Roasted fingerling potatoes
- ❖ Roasted creamy garlic and white cheddar mashed potatoes
  - ❖ Potato salad
- ❖ Roasted caramelized sweet potatoes
- ❖ Mashed buttery sweet potatoes
  - ❖ Regular baked potato
  - ❖ Cole slaw
- ❖ Country style green beans
  - ❖ Grilled asparagus
  - ❖ Steamed broccoli
- ❖ Sautéed mushrooms
- ❖ Caramelized Vidalia onions
- ❖ Pan seared Brussel sprouts
- ❖ Sautéed garlic lemon butter spinach and kale
- ❖ Creamy mashed cauliflower
  - ❖ Baked beans
- ❖ Green bean casserole
- ❖ Broccoli casserole
- ❖ Baked mac n cheese
  - ❖ Pasta salad
- ❖ Spinach and artichoke dip

Additional Options Available if Needed

### Roasted Pork Tenderloin

Classic Loaded Baked Potato Soup Bread Bowl

Chicken & Avocado Tortilla Soup

Braised Short Ribs in a Savory Reduction Sauce

**\*UPGRADES AVAILABLE WITH REASONABLE NOTICE. PLEASE RENDER PAYMENT AT TIME OF REQUESTED UPGRADE\***

*Special Event Packages Seen Below Along w/ Wine & Spirits Listings Available Upon Request.*

*\*Custom Tailored Event Menu's and Packages also Available for a \$100.00 chef's consultation fee\**

*▮ Bachelor & Bachelorette Parties ▮*

*▮ Engagement Parties ▮*

*▮ Reunions ▮*

*▮ Hunting Retreats ▮*

*▮ Team Building Seminars ▮*

*Etc.*

*\*Taxes & Gratuity are not included in Provided Pricing. Full Event Quotes by request only. All Prices Subject to Change.\**

### PACKAGE #1 PRICING:

✚ BREAKFAST, LUNCH & DINNER PER DAY PER GUEST

\$50.00

✚ LUNCH & DINNER PER DAY PER GUEST

\$45.00

✚ DINNER PER DAY PER GUEST

\$35.00

### PACKAGE #2 PRICING:

✚ BREAKFAST, LUNCH & DINNER PER DAY PER GUEST

\$40.00

✚ LUNCH & DINNER PER DAY PER GUEST

\$35.00

✚ DINNER PER DAY PER GUEST

\$25.00

### PACKAGE #3 PRICING:

✚ BREAKFAST, LUNCH & DINNER PER DAY PER GUEST

\$30.00

✚ LUNCH & DINNER PER DAY PER GUEST

\$25.00

✚ DINNER PER DAY PER GUEST

\$15.00