

Plated Dinners

All Plated Dinners Include Salad, Chef's Choice of Appropriate Seasonal Vegatable and Starch, Rolls and Butter, Choice of Dessert and Iced Tea

10 oz Sirloin Strip Sirloin Strip Grilled and Topped with Burgundy Mushroom Sauce

Pepper Crusted Pork Loin Roasted Pepper Coated Pork Loin; Sliced and Served with Roasted Garlic Demi-glace

Herb Roasted Airline Breast Marinated Airline Breast Seasoned with Roasted Herbs

Raviolettos

Pasta purses filled with rich white cheese, topped with fresh Bell Peppers and Onions with grated Parmesan, fresh rosemary and toasted garlic chips finished with brown butter & white truffle oil

Catfish Fille

Fresh Catfish Fillet Broiled or Blackened, Served with Lemon Butter Sauce

Stuffed Tilapia

Baked Tilapia Fillets with Crabmeat Stuffing, Served with a Lemon Dill Sauce Roast Prime Rib Smoked Roasted to Perfection Served with Au Jus

Porchetta

Triple Butterflied Pork Loin stuffed with Seasonal Vegetable and slow cooked finished with a Balsamic reduction

Chicken Florentine (Airline)
Baked Airline Breast Stuffed with Spinach
and Mozzarella Cheese Topped with White
Sauce

Santa Fe Chicken Breast

Topped with Fresh Bell Peppers and Onions, Montery Jack, Cheddar Cheese and Warm Salsa

Teriyaki Grilled Chicken Breast Served with Pineapple Teriyaki Glaze

Red Snapper Pontchartrain

Fresh Gulf Red Snapper Fillet Broiled, Topped with Shrimp and Crab in a Rich Cream Sauce

Stuffed Shrimp

Served Jumbo Gulf Shrimp with Crabmeat Stuffing topped with a Garlic Butter Sauce