

# RIVERBOAT CITY OF NEW ORLEANS

## New Year's Eve Late Night Menu

### **HAND PASSED HORS D'OEUVRES**

#### ***Petite Gulf Crab Cakes***

*Served with green peppercorn remoulade*

#### ***Oysters Bienville***

*Oysters on the half shell baked with shrimp and mushrooms in a rich cream sauce*

#### ***Butter Poached Lobster***

*Lobster medallions with fennel slaw in marinated cucumber*

#### ***Coffee Marinated Duck Breast***

*Grand Marnier and blueberry gastrique*

#### ***Red Stick Lamb Lollipops***

*Annatto marinated lamb lollipops with a mint chimichurri*

#### ***Pepper Jelly Meatballs***

*Hot beef sausage*

#### ***New Orleans Style BBQ Shrimp***

#### ***Andouille Sausage and Cheddar Cheese Beignets***

*Served with Creole mustard aioli*

#### ***Tomato Caprese***

*Fresh mozzarella, grape tomatoes, fresh basil, balsamic reduction*

#### ***Pimento Cheese Bruschetta***

### **PASTA STATION**

#### ***Bayou Seafood Pasta***

*Crawfish tails and shrimp tossed in a white wine and garlic parmesan cream sauce with penne*

### **DESSERT**

#### ***Bananas Foster***

*Fresh sliced bananas sautéed in butter, brown sugar, vanilla, cinnamon and rum.*

*Served warm atop vanilla ice cream*

### **OPEN PREMIUM BAR**

*Menu created and prepared by Executive Chef Steve Wells and Sous Chef Byron Fennidy*

*\$145.00/person*

*All menu items subject to change*