



Cheers to 2025 aboard The Steamboat Natchez!
New Year's Eve Menu

HAND PASSED

PETITE GULF CRAB CAKES & REMOULADE
FRIED JALAPENO ALLIGATOR BITES W/ CAJUN REMOULADE
MINI BEEF WELLINGTON W/ HORSERADISH CREAM
LAMB LOLLIPOPS & CHIMICHURRI
BOUDIN BALLS
BRUSCHETTA CUPS (V)
SHRIMP COCKTAIL
FRIED MUSHROOM CAPS (V)
HERBED GOAT CHEESE PHYLLO CUPS (V)
RAW OYSTER SHOOTERS W/ COCKTAIL SAUCE
ANTIPASTO SKEWER & HERB OIL (V)

PLATTERS

CRAWFISH QUESO W/PORK RINDS
ARTICHOKE SPINACH DIP & PITA CHIPS (V)
HUMMUS TRIO
CARMELIZED ONION, ROASTED GARLIC, ROASTED RED PEPPER (VEGAN)

ENTREE

COCHON DE LAIT & HAWAIIAN MINI LOAVES
PRIME RIB MEDALLIONS W/ HORSERADISH CREAM
SEAFOOD SUNDRIED TOMATO PASTA & CAJUN CREAM SAUCE
ASSORTED DINNER ROLLS (VEGAN)

SWEET TREATS

BREAD PUDDING (V)
BANANAS FOSTER ICE CREAM (V)

(V)- Vegetarian

*Menu items subject to
change by season and
availability

Menu Created by Executive Chef Eddie Thel