

Cheers TO THE New Year!



HAND PASSED

MINI BEEF WELLINGTON W/ HORSERADISH CREAM
LAMB LOLLILOPS & CHIMICHURRI
BRUSCHETTA CUPS (V)
SHRIMP COCKTAIL
HERBED GOAT CHEESE PHYLLO CUPS (V)
RAW OYSTER SHOOTERS W/COCKTAIL SAUCE
ANTIPASTO SKEWER & HERB OIL (V)
JALAPENO WONTONS (V)
SHRIMP CAKES

PLATTERS

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

ENTREES

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

SWEET TREATS

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

Menu created by Executive Chef Eddie Thel



(V)- vegetarian *menu items subject to change by season and availability