



## PLATED DINNER MENUS

### "CAJUN & CREOLES"

#### \* FIRST COURSE \*

House of Blues Salad  
Traditional Salad with Iceberg Lettuce, Red Cabbage,  
Red Onions, Diced Tomatoes, Croutons and Ranch Dressing

Rosemary Corn Muffins (2 Per Person)  
With Maple Butter

#### \* SECOND COURSE \*

Creole Jambalaya  
With Shrimp, Chicken, Andouille Sausage, Tasso Ham and Roasted Green Onions

-OR-

Cajun Meatloaf  
Wild Mushroom Gravy, Mashed Potatoes and Sautéed Vegetables

-OR-

Grilled Marinated Rosemary Chicken Breast  
With a Savory Andouille-Corn Bread Pudding, Red Wine Sauce and Sauteed Vegetables

\*\*Vegetarian option available upon request\*\*

#### \* THIRD COURSE \*

White Chocolate-Banana Bread Pudding  
Served with Jack Daniels Crème Anglaise, Whipped Cream and a Caramel Halo

Entrée selection counts and guarantees are due 48 hours prior to event date. Groups under 40 have the option of choosing entrées on-site with prior approval.

#### ADD A FAMILY-STYLE APPETIZER:

Hot Spinach & Artichoke Dip  
Served with Tortilla Chips, Salsa & Sour Cream

HELP EVER  HURT NEVER



## **"N'AWLINS"**

### **\* FIRST COURSE \***

Traditional Caesar Salad  
Served with Brick Oven Croutons & Fresh Shaved Parmesan Cheese

Rosemary Corn Muffins (2 Per Person)  
With Maple Butter

### **\* SECOND COURSE \***

Grilled Filet of Salmon  
with Shrimp Jambalaya Risotto, Asparagus Tips and Green Onion Butter

-OR-

Half Rack of Slow Smoked BBQ Ribs  
Tennessee Style Baby Back Ribs with Jim Beam BBQ Sauce and Mashed Sweet Potatoes

-OR-

Wild Mushroom Pasta  
With Penne, Mushrooms, Chicken and Smoked Gouda Cheese

\*\*Vegetarian Option available upon Request\*\*

### **\* THIRD COURSE \***

Key Lime Pie  
Drizzled with Raspberry Sauce

Groups under 40 have the option of choosing entrées on-site with prior approval.

#### **ADD A FAMILY-STYLE APPETIZER:**

Crispy Catfish Nuggets with Sweet Potato French Fries and World Famous  
Spicy Tartar Sauce

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## "THE BIG EASY"

### **\* FIRST COURSE \***

Mixed Field Greens Salad  
With Blue Cheese, Toasted Pecans and Roasted Tomato-Shallot Vinaigrette

Rosemary Corn Muffins (2 Per Person)  
With Maple Butter

### **\* SECOND COURSE \***

Smoked Center Cut Pork Chop  
Basted with Honey Mustard Glaze and Served with Mashed Sweet Potatoes  
and Sautéed Vegetables

-OR-

Grilled 8 oz. Filet Mignon  
Served with Mashed Sweet Potatoes, Sautéed Vegetables and Red Wine Sauce

-OR-

Sautéed Salmon  
With Shrimp and Eggplant Stuffing, Crab Claws and Balsamic Butter

\*\*Vegetarian Option available upon Request\*\*

### **\* THIRD COURSE \***

Pumpkin Spice Cake  
With Butterscotch Walnut Filling, Cream Cheese Frosting and Vanilla Ice Cream

Groups under 40 have the option of choosing entrées on-site with prior approval.

#### **ADD A FAMILY-STYLE APPETIZER:**

Voodoo Shrimp  
With Rosemary Cornbread and Dixie Beer Reduction

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