

Plated Dinner

BECHAC \$36/PERSON

BREADS AND BUTTER AT TABLES

FIRST COURSE

SHRIMP AND CORN BISQUE

SECOND COURSE

THE LAKEHOUSE SALAD

THIRD COURSE

guests will order one of the following:

- BLACKENED GULF FISH, CHARRED TOMATOES, ROASTED SHALLOTS, ARUGULA, PRESERVED LEMON VINAIGRETTE
- CHARGRILLED AIRLINE CHICKEN BREAST, CRUSHED HERBS, ROASTED GARLIC CLOVES, CITRUS-HERB BUTTER

ENTREES ARE SERVED WITH BUTTERMILK WHIPPED POTATOES AND ROASTED SEASONAL VEGETABLES

FOURTH COURSE

WHITE CHOCOLATE BREAD PUDDING, DARK CHOCOLATE CHIPS, CHANTILLY

MARIGNY DE MANDEVILLE \$42/PERSON

BREADS AND BUTTER AT TABLES

FIRST COURSE

SHRIMP AND CORN BISQUE

SECOND COURSE

THE LAKEHOUSE SALAD

THIRD COURSE

guests will order one of the following:

- BLACKENED GULF FISH, CHARRED TOMATOES, ROASTED SHALLOTS, ARUGULA, PRESERVED LEMON VINAIGRETTE
- CHARGRILLED CENTER CUT PORK CHOP, APPLE-SMOKED BACON, MELTED ONIONS, ROSEMARY, CANE CRUSHER SAUCE **ENTREES**

ARE SERVED WITH BUTTERMILK WHIPPED POTATOES AND ROASTED SEASONAL VEGETABLES

FOURTH COURSE

WHITE CHOCOLATE BREAD PUDDING, DARK CHOCOLATE CHIPS, CHANTILLY

THE LAKEHOUSE \$52/PERSON

BREADS AND BUTTER AT TABLES

FIRST COURSE

SHRIMP AND CORN BISQUE

SECOND COURSE

THE LAKEHOUSE SALAD

THIRD COURSE

guests will order one of the following:

- BLACKENED GULF FISH, CHARRED TOMATOES, ROASTED SHALLOTS, ARUGULA, PRESERVED LEMON VINAIGRETTE
EIGHT OUNCE FILET OF HEREFORD BEEF, STEWED MUSHROOMS, ITALIAN PARSLEY, ROASTED GARLIC BUTTER
(can add on one of the below items as a 3rd option, but must provide the entrée counts when your head count is due)
CHARGRILLED CENTER CUT PORK CHOP, APPLE-SMOKED BACON, MELTED ONIONS, ROSEMARY, CANE CRUSHER SAUCE
CHARGRILLED AIRLINE CHICKEN BREAST, CRUSHED HERBS, ROASTED GARLIC CLOVES, CITRUS-HERB BUTTER
ENTREES ARE SERVED WITH BUTTERMILK WHIPPED POTATOES AND ROASTED SEASONAL VEGETABLES

FOURTH COURSE

WHITE CHOCOLATE BREAD PUDDING, DARK CHOCOLATE CHIPS, CHANTILLY

The kitchen appreciates you providing the entrée counts when your head count is due, especially for groups over 30 guests, it also aids in a smooth and timely flow of your event

You may add to these packages using the price listed per person under each section of food below

Apply 9.2% tax all food and beverage prices

A 20% service charge fee on food and beverage selections will be applied or a \$250 banquet captain fee for parties 50 guests and under, \$350 banquet captain fee for parties over 50 guests, and \$150 per server per every 15 guests, plus \$150 per bartender per every 50 guests, whichever is greater

HAND PASSED

LOUISIANA SEAFOOD CAKES, RAVIGOTE
NATCHITOCHE CRAWFISH PIES, RED REMOULADE
SEAFOOD STUFFED MUSHROOMS, CREOLE BORDELAISE
SHRIMP & PORK MEATBALLS WITH GINGER-CHILE
SEARED TUNA TOSTADO, CILANTRO, CUCUMBER, SPICY MAYO
FRIED BOUDIN, SPICY MUSTARD
HEREFORD BEEF SLIDERS, WHITE CHEDDAR, CARAMELIZED ONIONS, SPICY MAYO PULLED PORK SLIDERS, PICKLED
CUCUMBERS, SLAW, SPICY BBQ
BACON, CARAMELIZED ONION, GOAT CHEESE STUFFED MUSHROOMS, BALSAMIC (can be v)
CAPRESE ON KNOTTED SKEWERS (v, gf)
BRIE PUFF PASTRY, PECAN CHUTNEY (v)
GOAT CHEESE WITH FIG COMPOTE ON CROSTINI (v)
(\$3.5/person)

GRAZING TABLE

IMPORTED & DOMESTIC CHEESES, FRESH & DRIED FRUIT, SPICED & CANDIED NUTS, CRACKERS
ASSORTED UPSCALE DELI SANDWICHES (only available to parties of 50 guests or less)
HUMMUS IN BAMBOO CUPS WITH VEGETABLES (only available to parties of 50 guests or less) (v, gf)
HUMMUS, MIXED OLIVES, SUN-DRIED TOMATOES, FETA, EVOO, FRIED PITAS (v, gf without pitas)
BLACKENED GULF SHRIMP CHEESECAKE, SWEET PEPPER GLAZE, CRACKERS
CREAMED SPINACH & ARTICHOKE DIP WITH FRIED PITAS (v)
HOUSEMADE TASSO, GRILLED BOUDIN, SMOKEY ANDOUILLE, PICKLED VEGETABLES, SPICY MUSTARD, PRESERVES, HONEY,
ARTISANS BREADS, CRACKERS (\$3/person supplement)
SMOKED ATLANTIC SALMON, RED ONIONS, CAPERS, PRESSED EGGS, HERBED-CREAM CHEESE, CRACKERS (\$3/person supplement)
(\$5/person)

APPETIZER COURSE

FRIED GREEN TOMATO, JUMBO LUMP CRAB RAVIGOTE, ARUGULA
SEARED YELLOWFIN TUNA, CHICKPEAS, MARINATED BRUSSEL SPROUTS
JUMBO LUMP CRAB CAKE, CITRUS SLAW, RADISHES, RED REMOULADE
(\$8/person)

DESSERT

Chocolate Torte-Mousse-Cookie Parfait, Hazelnut Ganache, Pecan Bark, Bourbon Cherries
Cast Iron Tart of the Day, Little pie...Full of Goodness
(\$3.50/person extra to substitute the Bread Pudding)

CHILDREN'S MENUS - \$16/person

(applicable for guests up to 12 years old)

MENU 1

CHICKEN TENDERS, BAKED MAC N CHEESE, BROWNIE WITH VANILLA ICE CREAM

MENU 2

HEREFORD BEEF AND CHEESE SLIDERS, FRENCH FRIES, BROWNIE WITH VANILLA ICE CREAM

IMPORTANT INFORMATION

PRICING

0-3 years old—free, unless you want a children's plate

4-12 years old—\$16/person CHILDREN'S MENU price and \$6/person non-alcoholic beverage package

Over 12 and under 21 years old—full price menu and \$6/person non-alcoholic beverage package

Over 21 full price for menu and bar selection

*must apply 9.2% tax and service charge to all menu and beverage prices

PACKAGE SELECTION INSTRUCTIONS AND INFORMAITON

Pick a menu package

Pick a beverage package

We do allow for comparable substitutions, but must be indicated in writing; we do not make pricing adjustments for substitutions unless ones noted by us

Menu and beverage selections are due 1-month prior to the date of your event or
per the date specified in your contract

In order to submit your final menu and beverage selections, you must email the packages; all descriptions and selections must be copied and pasted or written out in-full exactly as they are in the packages

If adding on an item to a package, please indicate by writing "Add-on" and the additional price