



Lagniappe Bar Packages

Beer & Wine

Abita Amber
Budweiser
Bud Light
Coors Light
Dos Equis
Miller Light
Michelob Ultra
Blue Moon
Yuengling
Heineken

Chardonnay
Merlot
Cabernet
Pinot Noir
Moscato

Premium

Beer & Wine
Tito's Handmade Vodka
Jack Daniels
Don Q Light Rum
Sauza Tequila
Tanqueray
Dewars

Platinum

3 Select Martinis
Beer & Wine
Ketel One
Crown Royal
Cruzan Light Rum
Patron
Bombay Sapphire
Chivas

Prices are based per person for a 3 hour event and do not include tax and gratuity.
Each person 21 & up will be charged. All prices are subject to change.



Private Dinner Menus

Pontchartrain 3 Course

Caesar Salad, New Orleans Traditional Bread Pudding

Entrée Choices:

Chicken N'Tini

Panéeed chicken breast with a sautéed crawfish cream sauce
Served over penne pasta

Pork Tenderloin

Roasted & Sliced Pork Tenderloin, drizzled with raspberry chipotle sauce
Served with sautéed vegetable

Local Catch

Pan seared Daily Fresh Fish served with sautéed vegetable

Tammany 4 Course

Soup du Jour, Caesar Salad, New Orleans Traditional Bread Pudding

Entrée Choices:

Petite Filet

Char-grilled 6oz Filet Mignon topped with marsala demi-glace
Served with garlic bacon mashed potatoes and sautéed spinach

Salmon

Grilled Atlantic Salmon with an Asian Glaze
Served with sautéed vegetables

Crab Cake N'Tini

Remoulade laced jumbo lump crab cake
Topped with roasted corn relish, beurre blanc, and meuniere sauce
Served with sautéed vegetable and mixed greens

Fleur De Lis 4 Course

Chef Duke's Meatball, Soup du Jour OR Caesar Salad, New Orleans Traditional Bread Pudding

Entrée Choices:

Filet Pontchartrain

Char-grilled Petite Filet topped with a jumbo shrimp
Served with grilled asparagus

VooDoo Shrimp

Fried Green Tomato and Grilled Portobello Mushroom
Topped with Louisiana jumbo shrimp simmered in Chef Duke's VooDoo Sauce, Served over corn grits

Beef Short Rib

Slow roasted beef short rib topped with au jus
Served over garlic bacon mashed potatoes

Portions are customized to compliment the number of courses served.
Prices are based per person and do not include tax and gratuity. Prices are subject to change.



Downtown Dinner Buffet

Soups • Salads • Starters

(Select Two)

Chicken and Sausage Gumbo
Cream of Mushroom Soup
Ponchatoula Strawberry Salad
Caesar Salad
Shrimp Pesto Pasta Salad

Fruit and Cheese Tray
Spinach Artichoke Dip
Chicken Salad Wraps
Smoked Salmon Dip with Fried Saltines

Accompaniments

(Select One)

Corn Grits
Garlic Bacon Mashed Potatoes

Sautéed Vegetables
Green Beans with Toasted Almonds

Entrees

(Select Two)

Chef Duke's Meatballs
Slow Roasted Pulled Pork & Grits
Chicken & Sausage Jambalaya
Osso Bucco
Shrimp & Grits

Grilled Chicken N'Tini with Penne Pasta
Four Cheese Tortellini in Rose Sauce
Chicken Pasta – Alfredo or Marinara

Desserts

(Select One)

Bread Pudding
Bananas Foster or Traditional Rum Sauce

Red Velvet Cheesecake

Carving Stations

Braised Pork Loin
Roasted Turkey
Baked Ham

Prime Rib
Filet Mignon

(All carving stations come with fixings & rolls)

Passed Hors d'oeuvres

(Select Two)

Fleur de Lis Shrimp
Seafood Stuffed Mushrooms
Pulled Pork Wontons with Mango Salsa
Sesame Chicken Fingers with Thai Chili
Beef Wellington
Chef Duke's Meatballs

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and do not include tax and gratuity. Prices are subject to change.*



Private Lunch Menus

Lagniappe Lunch 3 Course

Caesar Salad, New Orleans Traditional Bread Pudding

Entrée Choices:

Local Catch

Pan Seared Daily Fresh Fish served with Sautéed Vegetable

Chicken N'Tini

Panèed chicken breast with a sautéed crawfish cream sauce

Served over penne pasta

Pork Tenderloin

Roasted & Sliced Pork Tenderloin, drizzled with raspberry chipotle sauce

Served with sautéed vegetable

Lagniappe Lunch Buffet

Soups • Salads • Sides

(Select Two)

Chicken & Sausage Gumbo
Ponchatoula Strawberry Salad
Caesar Salad
Fruit and Cheese Tray

Spinach Artichoke Dip
Chicken Salad Wraps
Garlic Bacon Mashed Potatoes
Green Beans with Toasted Almonds

Main Dishes

(Select Two)

Chef Duke's Meatballs
Slow Roasted Pulled Pork & Grits
Chicken & Sausage Jambalaya

Chicken N'Tini with Penne Pasta
Four Cheese Tortellini with Rose Sauce
Chicken Pasta – Alfredo or Marinara

Desserts

(Select One)

Bread Pudding
Bananas Foster Sauce or Traditional Rum Sauce

Prices are based per person and do not include tax and gratuity.
Prices are subject to change.