



EAT, DRINK & BE MARRIED!

REHEARSAL DINNER MENU PACKAGE

\$80 per guest
plus tax & gratuity

Includes three appetizers, salad, fresh bread, choice of entrée with side, vegetable side, dessert, champagne toast, and non-alcoholic beverages (soda, iced tea or coffee)

APPETIZERS

(Served buffet or seated family style)

SHRIMP COCKTAIL

SEARED BEEF CROSTINI*

ROMA TOMATO & OLIVE BRUSCHETTA

SOUP OR SALAD

LOBSTER BISQUE or SONOMA GREENS SALAD field greens in honey vinaigrette with spiced pecans, goat cheese, apples and kalamata olives

DINNER ENTRÉES

(All entrées are accompanied by family style seasonal vegetables)

CHEF'S FILET 7oz filet of all natural beef topped with sautéed shrimp, lump crab meat and a rich béarnaise sauce served with parmesan mashed potatoes

BLACKENED REDFISH PONTCHARTRAIN crawfish tails, shrimp, blue crab & Creole sauce with rice pilaf

SALMON BÉARNAISE topped with rock shrimp, hearts of palm, crab and béarnaise sauce with parmesan mashed potatoes

ROASTED NATURAL CHICKEN with parmesan mashed potatoes and a rich pan gravy

DESSERTS

FAMILY STYLE VARIETY PLATTERS carrot cake, chocolate malt cake and classic New York style cheesecake on platters to share

You are welcome to customize the menu to fit your needs