

# STATIONARY MENU

by Executive Chef Marlon Hornsby

Domestic and imported cheese board with a selection of fruit, nuts, jams & crackers

Display of gourmet finger sandwiches including ham & cheddar with sugarcane mustard, rotisserie chicken salad and freshwater mozzarella with marinated tomatoes & pesto

Roasted garlic hummus with feta, kalamata olives, sweet red peppers, extra virgin olive oil & crispy pitas

Smoked tomato and crawfish cheesecake with charred scallion ravigote and crackers

Creamed spinach & artichoke dip with crispy pitas

Shrimp & corn soup

Chicken & Andouille gumbo with steamed rice

Shrimp & okra gumbo with steamed rice

Salad Maison du Lac- mixed lettuces, seasonal fruit, candied pecans, pickled onions, goat cheese, sugarcane vinaigrette

Spinach salad-baby spinach, naval oranges, shaved carrots, red peppers, cucumbers, toasted almonds, crispy noodles, ginger-chile vinaigrette

Chopped salad-crispy romaine, bacon, tomatoes, red onion, hand-torn croutons, hard-boiled egg, cucumbers, parmesan, buttermilk ranch dressing

Pecan-smoked salmon with capers, pickled red onion, diced egg and house-made crème fraiche with buttered crostini

Charcuterie Board-grand display of house-made and artisan meats, hams, boudin and sausage with our own pickled vegetables and accompanying sauces

Many other menu items available upon request. Please set up a consultation to speak with our Chef about putting together your perfect menu.

# ENTREES

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Jambalaya of slow-roasted cochon de lait, smoked chicken and andouille

Roasted chicken breasts with sundried tomato pesto & crispy basil

Gulf shrimp & grits with abita amber barbecue sauce

Tender braised round of Black Angus beef with glazed mirepoix and natural jus

Artichoke-stuffed catfish with lemon butter & Italian parsley

Chargrilled center cut pork chops with rosemary-sugarcane glaze

Chargrilled chicken thighs with cucumber-mint salad & herbed yogurt sauce

Jalapeno & Andouille cornbread stuffed pork loin with mustard jus

Paneed eggplant & gulf shrimp with mushrooms & sherry cream

Pan-roasted catfish with fennel, peppers, onions, stewed tomatoes & scallion rice

# PASTAS

Gulf shrimp Alfredo with andouille, tomatoes and sautéed trinity

Grilled chicken with mushrooms, roasted garlic, spinach & pesto cream sauce

Tender braised beef ragu, tomato-basil, parmesan & mushrooms

# SIDES

Buttermilk mashed Yukon gold potatoes

Seasonal roasted vegetables

Creamy grits with garlic, rosemary & parmesan

Haricot Verts with garlic-herb butter

Smothered red potatoes

Pecan rice pilaf