

LARGE PARTY DINNER MENU #1



FIRST COURSE:

Prosciutto & Brie Board

Roasted Garlic, Pickled Mustard Seeds, Fresh Fruit, Compote & Toast Points • \$11.50 per person

SECOND COURSE CHOICE OF:

Smoked Duck & Andouille Gumbo

Pop's Gumbo, Langlinais French Bread • \$8

Tomato & Boursin Bisque

Chive Oil • \$6

Southern Caesar Salad

Shaved Parmesan, House Croutons, Deviled Egg • \$9

THIRD COURSE CHOICE OF:

Charley G's Bechamel Crab Cakes

Sweet Potato Hash, Candied Pecans, Cranberries, Remoulade Sauce • \$24

Pan Seared Sea Bass

Corn & Tasso Macque Choux, Creole Mustard Vinaigrette, Crispy Okra • \$38

Crispy Duck

Manchego Corn Grits, Asparagus, Blackberry Ginger Glaze • \$37

8oz Aged Filet Mignon

Yukon Gold Smashed Potatoes & Grilled Asparagus • \$59

DESSERT CHOICE OF:

Seasonal Cheesecake • \$8

White Chocolate Bread Pudding • \$8

Average Price Per Person: \$72.00 plus beverage, tax, fees & gratuity.
(please note, each menu item ordered by your guest will be rung up for the price listed above.
\$72.00 is an average cost per person, the final cost will depend on what your guests order)

LARGE PARTY DINNER MENU #2



FIRST COURSE CHOICE OF:

Smoked Duck & Andouille Gumbo

Pop's Gumbo, Langlinais French Bread • \$8

Tomato & Boursin Bisque

Chive Oil • \$6

Southern Caesar Salad

Shaved Parmesan, House Croutons, Deviled Egg • \$9

SECOND COURSE CHOICE OF:

Charley G's Bechamel Crab Cakes

Sweet Potato Hash, Candied Pecans, Cranberries, Remoulade Sauce • \$24

Pan Seared Sea Bass

Corn & Tasso Macque Choux, Creole Mustard Vinaigrette, Crispy Okra • \$38

Crispy Duck

Manchego Corn Grits, Asparagus, Blackberry Ginger Glaze • \$37

8oz Aged Filet Mignon

Yukon Gold Smashed Potatoes & Grilled Asparagus • \$59

DESSERT CHOICE OF:

Seasonal Cheesecake • \$8

White Chocolate Bread Pudding • \$8

Average Price Per Person: \$60.00 plus beverage, tax, fees & gratuity.

(please note, each menu item ordered by your guest will be rung up for the price listed above.

\$60.00 is an average cost per person, the final cost will depend on what your guests order)

LARGE PARTY DINNER MENU #3



FIRST COURSE CHOICE OF:

Smoked Duck & Andouille Gumbo

Pop's Gumbo, Langlinais French Bread • \$8

Tomato & Boursin Bisque

Chive Oil • \$6

Southern Caesar Salad

Shaved Parmesan, House Croutons, Deviled Egg • \$9

SECOND COURSE CHOICE OF:

Charley G's Bechamel Crab Cakes

Sweet Potato Hash, Candied Pecans, Cranberries, Remoulade Sauce • \$24

Wood Grilled Gulf Shrimp

*Roasted Butternut Squash, Lemon & Parmesan Risotto,
Jumbo Lump Crab Sauté, Brown Butter Vinaigrette • \$33*

Crispy Duck

Manchego Corn Grits, Asparagus, Blackberry Ginger Glaze • \$37

6oz Aged Filet Mignon

Yukon Gold Smashed Potatoes & Grilled Asparagus • \$46

DESSERT CHOICE OF:

Seasonal Cheesecake • \$8

White Chocolate Bread Pudding • \$8

Average Price Per Person: \$52.00 plus beverage, tax, fees & gratuity.
(please note, each menu item ordered by your guest will be rung up for the price listed above.
\$52.00 is an average cost per person, the final cost will depend on what your guests order)