



EAT, DRINK & BE MARRIED!

REHEARSAL DINNER MENU PACKAGE

\$80 per guest
plus tax & gratuity

Includes three appetizers, soup or 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*

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

SALMON BÉARNAISE topped with shrimp, lump crab meat and rich béarnaise 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, key lime pie garnished with seasonal berries and fresh whipped cream on platters to share

You are welcome to customize the menu to fit your needs