



# DINNER BUFFET

## THREE COURSE BUFFET

**\$42.00 Per Person**  
SALAD/STARTERS

Choose 1 option.

- Seafood Gumbo
- Roasted Tomato Basil Soup
- House Salad
- Cobb Salad
- Muffuletta Salad

### STARCHES

Choose 1 option.

- Smashed Red Potatoes
- Almond Rice Pilaf
- Jambalaya
- Dirty Rice

### VEGETABLES

Choose 1 option.

- Grilled Asparagus
- Steamed Broccoli
- Cajun Green Beans
- Seasonal Vegetable Medley

### PROTEINS

Choose 1 option.

- Oven Roasted Pork Tenderloin
- Herb Lemon Rotisserie Chicken with Lemon Brown Butter
- Salmon with Apple Cider Glaze
- Fried Catfish

### DESSERTS

Choose 1 option.

- Bread Pudding
- Pecan Pie
- Chocolate Cake

## THE CAPTAIN

**\$42.00 Per Person**  
ENTREES

Choose up to 2 options.

- Fried Chicken
- Rotisserie Chicken
- Blackened Red Fish
- Shrimp & Grits

### SIDES

Choose up to 2 options.

## 12-MILE BAYOU

**\$45.00 Per Person**  
ENTREES

Choose up to 3 options.

- Seafood Gumbo
- Seafood Pastalaya
- Fried Catfish
- Crawfish Ravioli

### SIDES

Choose up to 3 options.

- Home-Style Mashed Potatoes
- Green Beans
- Smokey Mac & Cheese
- Collard Greens
- Jalapeno Cheddar Biscuits

### DESSERTS

Choose up to 2 options.

- Bourbon Pecan Pie
- House Bread Pudding
- Flourless Chocolate Cake

## THE SHREVE

**\$48.00 Per Person**  
SALADS

Choose up to 2 options.

- Caesar Salad
- Pasta Salad
- Garden Salad

### ENTREES

Choose up to 3 options.

- Roasted Smothered Pork Loin
- Rotisserie Chicken
- Spicy Honey Glazed Salmon
- Roasted Vegetables on Cheesy Grits

### SIDES

Choose up to 3 options.

- Red Beans & Rice and Potato Soup
- Home-Style Mashed Potatoes
- Brown Sugar Collard Greens
- Green Beans and Jalapeno Cheddar Biscuits

### DESSERTS

Choose up to 2 options.

- Bourbon Pecan Pie

Home-Style Mashed Potatoes  
Green Beans  
Red Beans & Rice and Potato Soup  
Collard Greens  
Jalapeno Cheddar Biscuits

Bread Pudding  
Peach Cobbler  
Flourless Chocolate Cake

DESSERTS

Choose up to 2 options.

Bourbon Pecan Pie  
Peach Cobbler  
Flourless Chocolate Cake

Minimum of 25 People, based on 1 and a half hour of service.

A customary 22% taxable service charge and 9.05% sales tax will be added to prices.

# PLATED DINNERS

All plated dinners include:

- Assorted Rolls
- Soup or House Salad
- Choice of Dessert

## PLATED DINNER

SOUPS AND SALADS

Choose 1 option.

- Corn and Crab Chowder
- Chicken Andouille Gumbo
- Seafood Gumbo
- Tomato Basil
- House Salad
- Caesar Salad
- Cobb Salad

## PAN ROASTED CHICKEN

**\$32.00 Per Person**

Almond Rice Pilaf and Grilled Asparagus

## APPLE GLAZED SALMON

**\$40.00 Per Person**

Roasted Sweet Potatoes  
Seasonal Vegetables

## ROASTED VEGETABLES & GRITS

**\$25.00 Per Person**

ROASTED VEGETABLES & GRITS  
Zucchini, Squash, Tomato, Asparagus, Peas, Fresh Garlic, Collard Greens, and Spinach Over Grits

## ROSEMARY PORK LOIN

**\$34.00 Per Person**

Home-Style Mashed Potatoes and Sautéed Green Beans

## MARINATED FILET MIGNON

**\$60.00 Per Person**

MARINATED FILET MIGNON  
6 oz. Filet Mignon, Mushroom Potato Hash and Grilled Asparagus

DESSERTS

Choose 1 option.  
Bourbon Pecan Pie  
Chocolate Cake

## Bread Pudding

A customary 22% taxable service charge and 9.05% sales tax will be added to prices.