



LUNCH BUFFETS

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

PREFIX BUFFETS

KREWE DE ROUX

\$30.00 Per Person

Muffuletta Salad

Potato Chips

Chef's Choice of Desserts

PO-BOYS

Choose up to 2 options.

Roast Beef and Provolone

Cajun Chicken

Roasted Turkey

Grilled Vegetables

CLASSICO ITALIANO

\$32.00 Per Person

Caesar Salad

Penne with Sausage, Spinach and Caramelized Onions

Cheese Ravioli with Roasted Red Peppers in an Oregano Cream

Sauce

Blackened Chicken Alfredo with Broccoli

Cheese Garlic Bread

Tiramisu

THE PARISH PALATE

\$36.00 Per Person

Seafood Gumbo

House Salad

Blackened Catfish

Chicken and Andouille Jambalaya

Blackened Green Beans with Caramelized Onions

Cheddar Cornbread

Bread Pudding

(Substitute Chicken and Andouille Jambalaya with Crawfish Ravioli -

\$38 Per Person)

Minimum of 25 People, based on 1 hour of service.

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

PLATED LUNCH

PLATED LUNCH

Includes:

Iced Tea

Freshly Brewed Regular and Decaffeinated Coffee

FROM THE KETTLE

\$6.00 Per Person

OPTIONAL TO ADD TO PLATED LUNCH

Choose up to 3 options.

Seafood Gumbo

Potato Soup

Texas Chili

SALAD SELECTIONS

Included with Entrée Price

Choose 1 option.

House Salad

Caesar Salad

Cobb Salad

ROSEMARY ROTISSERIE CHICKEN

\$28.00 Per Person

Collard Greens and Corn Bread Muffin

CRAWFISH RAVIOLI

\$28.00 Per Person

Fried Ravioli with Creamy Crawfish Sauce

SHRIMP & GRITS

\$28.00 Per Person

Stone Ground Grits, Gulf Shrimp, Pepper Trio, Andouille Sausage in a Creamy Volute

ROASTED VEGETABLE & GRITS

\$24.00

Zucchini, Squash, Tomato, Asparagus, Peas, Fresh Garlic, Collard Greens, Spinach over Stone Ground Grits

BLACKENED RED FISH WITH CRAWFISH CREAM SAUCE

\$30.00 Per Person

Mashed Potatoes and Asparagus

SMOTHERED PORK CHOP

\$30.00 Per Person

6 oz. Pan Seared Pork Chop, Onions, Bell Peppers, Jalapeno Gravy &
Home-Styled Mashed Potatoes with a Jalapeno Cheddar Biscuit

MARINATED FILET MIGNON

\$50.00 Per Person

6 oz. Filet Mignon, Home-Style Mashed Potatoes and Grilled
Asparagus

DESSERTS

Choose 1 option.

Bourbon Pecan Pie

House Bread Pudding

Peach Cobbler

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

BOXED LUNCH/GRAB & GO

BOX LUNCHES

\$20.00 Per Person

All boxed lunches come with individual bag of chips and chocolate chip cookie.

ROAST BEEF

Provolone, Romaine, Horseradish crème, Tomato on a Brioche Bun

ROASTED TURKEY

Cheddar, Bacon, Tomato, Lettuce, Smoked Mayo on a Ciabatta Bun

CAJUN CHICKEN

Tomato, Lettuce, Remoulade on a Brioche Bun

VEGGIE WRAP

Asparagus, Red Peppers, Hummus, Lettuce and Tomato wrapped in a Spinach Tortilla Wrap

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