

Entrees

Included in Base Proposal

Gourmet Mixed Green Salad with Vinaigrette Dressing, Chef's Choice Fresh Vegetable, Fresh Baked Rolls and Butter, and of either Apple Cobbler or Homemade Bread Pudding

Choose TWO; Create you own menu! Tell us what you want, mix and match!

You pick 'em we serve 'em

Braised Beef or Chicken Strips with Wild Rice

We take strips of beef and remove all fat then marinade them in select seasonings and blush wine. The beef is braised with onion wedges and bell pepper straps. We serve our beef strips over a bed of wild rice.

Bronzed Catfish or Chicken Breast

Catfish fillets are dusted with our bronze seasonings then broiled to a beautiful copper color.

Chandelier Islands of Crabmeat

Sweet crab claw meat and heavy whipping cream are the basis for our favorite crab dish. We reduce the cream then add our seafood stock, white and cayenne peppers Creole season the dish. A freshly baked vol-au-vent shell is served as the island for display.

Charbroiled Filet Mignon

We marinate our 8-ounce filets in sake, mushroom soy and scotch to give the choicest cut of beef our distinct style. The filets are then charbroiled on our pit to give them that great charcoal flavor.

Chicken and Sausage Jambalaya

Boneless chicken meat and two kinds of smoked sausage are cooked with onions, celery, and bell peppers to a deep brown color, then simmered in our Cajun seasoned stock, after which the rice is added and steamed to absorb all the South Louisiana flavors. We are the 1983 and 85 World Champions mini Jambalaya cooks from the Jambalaya Festival in Gonzales.

Chicken and Sausage or Alligator Sauce Picquante

We start our sauce picquante with a light roux then sauté` onions, bell peppers and celery. The sauce picquante is well seasoned and took 2nd place honors at the Kinder Sauce Picquante Festival. Ou Oui, Cher!

Chicken Parmesan

Fresh chicken breast are smothered in our Marinara sauce and covered with a healthy bed of mozzarella cheese and of course, Parmesan!

Crawfish Etouffee

Crawfish tails are slow cooked with Creole seasonings, cayenne, and crawfish fat to make one of South Louisiana's most sought after dishes.

Crawfish Pie

Crawfish are simmered in a zesty sauce then stuffed in a Nachos piecrust then deep-fried in peanut oil.

Flounder Stuffed with Crabmeat Dressing

Semi boneless flounder filets are brushed with seasoned olive oil then stuffed with our homemade crabmeat dressing. The flounders are slow baked for tenderness. You may have seen us on New Orleans Cable Access Channel demonstrating the recipe.

Fried Gulf Shrimp

We select only the finest Louisiana Gulf Shrimp and lightly batter them with our special blend of Cajun seasonings and corn flour. We deep-fry the shrimp in peanut oil to a golden brown.

Golden Fried Fish, Oysters, or Chicken

Cajuns have long been known for their fried fish batters and our Chef's blend of seasonings and batter produce a golden crisp crust coating a tender filet of fresh fish.

Golden Fried Oysters

Fresh Louisiana oysters are dusted in our corn and white flour mixture and deep-fried in pure peanut oil until they are golden brown. Our batter is seasoned with granulated garlic, white pepper, cayenne pepper, salt and parsley.
Ooooui Weee, Cher!

Grilled Chicken Breast or Fresh Fish

We marinate our meats in our house seasonings, olive oil, tarragon vinegar and parsley then grill it over an open fire.

Grilled Hawaiian Chicken

A boneless and skinless chicken breast is marinated in Hawaiian seasonings then grilled on our char broiler, topped with sweet and sour pineapple sauce.

Herbal Chicken, Crawfish, or Shrimp Pasta

First we sauté everything in extra virgin olive oil with plenty of onions, bell peppers and celery. We then fold in rainbow rotini pasta, with fresh basil, oregano, and thyme. Mounds of pecans and ROMANO cheese finish the dish.

Lasagna

We simmer lean ground beef with Italian seasonings and red wine as our filling for this most famous Sicilian dish. We layer our baking pans with pasta, mozzarella, ricotta, and Romano cheeses. The secret to our lasagna is just a hint of eggplant to give our creation flavor and juiciness!

Mini Meatballs and Sausage in Sicilian Gravy

We sauté plenty of onions, celery, and bell peppers and add a rich tomato paste and selected Italian seasonings, we then fold in bite sized meatballs and a mild Italian sausage and slow simmer them in our spicy Sicilian gravy. The secret to our thick gravy is the addition of eggplant, which has been sautéed in olive oil and a little sugar. The meatballs and sausage are served over vermicelli (an angel hair pasta).

New York Strip

Twelve ounces of the very best deboned sirloin, charbroiled to perfection and served with Yorkshire pudding.

Pesto Vermicelli with Shrimp and Oysters

South Louisiana produces the finest oysters and shrimp in the World. Both are featured in this dish along with our homemade pesto sauce, vermicelli pasta cooked "al dente", and mounds of Romano cheese.

Pork Tenderloins

Medallions of pork tenderloin are sautéed in a dill and garlic olive oil, and then finished with a brandy, Creole mustard and mushroom heavy cream sauce.

Red Beans and Rice with Smoked Sausage

We cook our red beans in the traditional way, that is, we soak them over night with onions, celery, bell peppers and South Louisiana seasonings so they can absorb all of the rich flavors. The red beans are slow cooked to a creamy smoothness with ham seasonings and two kinds of smoked sausage.

Sliced Honey Baked Ham

We smother our hams with honey, mustard, brown sugar and clove sauce then slow bake them, of course, the hams are basted with our rich sauce while they are being baked.

Smoke/Roast Beef, Roast Chicken, or Roast Duckling

We slow roast our meats with pecan woods and house seasonings to lock in all the natural juices then glaze it with our special BBQ Sauce.

Smothered Pork Chops

Our center cut pork chops are dredged through a Creole seasoned flour batter and pan-fried in pure peanut oil. We simmer the pork chops with plenty of onion rings, bell peppers and blush wine. This is Creole cooking at it's best!!