

DINNER BUFFETS



NOLA

\$85 per person

MAKE YOUR OWN SALAD BAR

Local Field Greens, Cherry Tomatoes, Cucumber, Heirloom Carrots, Dried Cherries, Candied Pecans, Focaccia Croutons, Bacon Ranch Dressing, Sugar Cane Vinaigrette

SOUP

Chicken & Andouille Sausage Gumbo

ENTRÉES

- Blackened Redfish | Crab Fried Rice, Blood Orange Beurre Blanc
- Herb Roasted Chicken Breast | Charred Lemon Cheek, Thyme Jus
- Cast Iron Seared Skirt Steak | Local Green Chimichurri

SIDES

- Corn Bread Pudding | Roasted Poblano, Aged White Cheddar Cheese
- Herb Roasted Local Redskin Potatoes | Smoked Paprika Aioli
- Roasted Seasonal Local Farm Vegetables | Brown Butter, Herbs

DESSERT

- The Carrot Cake
- Bourbon Pecan Tart
- Turtle Cheesecake



NOLA ENHANCEMENT

*\$18 per person + chef fee,
chef attendant required*

Beignets Station

- Salted Caramel Sauce
- Vanilla Bean Ice Cream

ALL DINNER BUFFETS ARE SERVED WITH FRESH BAKED BREAD & WATER

**Breaks are 45-minute durations. Fewer than 25 guests will be charged an additional \$10 per person.*

**Final menus and guarantee of Attendees due 5 business days prior to event.*

**A taxable 23% service charge and 10.20% sales tax will be added to all food and beverage.*

DINNER BUFFETS



TUSCAN TABLE

\$110 per person

SALADS

- Panzanella Salad | Local Greens, Vine Ripened Tomatoes, Oregano, Basil,
• Sherry Vinaigrette, Homemade Pancetta
- Grilled Asparagus Salad | Dill Aioli, Charred Lemon, Shaved Pecorino Cheese

ENTRÉES

- Pan Seared Mediterranean Sea Bass | Braised Fennel, Marinated Olives
- Griddled Chicken | Charred Herb Salsa
- USDA Prime Ribeye | Caramelized Onions, Herb Pesto

SIDES

- Potato Gratin | Prosciutto, Emmental Cheese, Tellicherry Peppercorns
- Roasted Heirloom Rainbow Baby Carrots | White Wine, Thyme
- Creamy Polenta | Mascarpone Cheese, Roasted Mushrooms, Herbs

DESSERT

- Louisiana Honey Roasted Peaches | Meyer Lemons, mint, Mascarpone Cheese
- Pistachio Crème Puff | Crystalized vanilla bean
- Chocolate Hazelnut Crunch Cake | Milk Chocolate Whipped Ganache



TUSCAN TABLE ENHANCEMENT

\$24 per person + chef fee, chef attendant required

Hand-Carved Colorado Lamb Rack | Roasted Garlic, Jalapeño-Mint Sauce

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EXECUTIVE SURF 'N TURF

\$165 per person

SEAFOOD DISPLAY

- Fresh Shucked Oysters | Mignonette Sauce (2)
- Gulf Shrimp | Yuzu Kosho Cocktail Sauce (4)
- Crab Claws | Chili-Lime Vinaigrette (1)
- Littleneck Clams (2)

ENTRÉES

- Local Gulf Fish | Prosciutto, Capers, Olives
- USDA Prime New York Striploin | Charred Local Shishito Peppers, Lobster Butter
- Australian Wagyu Skirt Steak | Chimichurri
- Sesame Crusted Yellow Fin Tuna | Caramelized Pineapple Salsa

SIDES

- Crab "Risotto" | Grilled Sweet Corn, Shaved Parmesan Cheese
- Boursin Cheese Whipped Potatoes
- Crispy Brussel Sprouts | House Smoked Pork Belly, Red Wine Vinaigrette
- Burnt Carrots | Goat Cheese, Thyme, Brown Sugar

DESSERT

- Selection of French Macaroons
- Chocolate Parfait
- Seasonal Shortcake

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DINNER PLATED

PLATED DINNER

Two course entrée \$74 | Three course entrée \$86 | Four course entrée \$98 | Upgrade to duo entrée \$18

Vegetarian options based upon seasonality and are available upon request

STARTERS

HOT

- Pan-Seared Scallop | Sweet Corn Emulsion, Roasted Local Oyster Mushrooms
- Local Crab Cake | Smoked Paprika Remoulade, Citrus-Fennel Salad
- House Smoked Pork Belly | Chili Glaze, Sesame-Green Onion Slaw

COLD

- Mixed local greens | Heirloom Carrots, Cherry Tomatoes, Champagne Vinaigrette
- Caesar Salad | Shaved Parmesan, Focaccia Croutons
- Sesame Seared Tuna | Arugula, Wasabi Aioli, Blood Orange-Cucumber Salad
- House-marinated Mozzarella | Prosciutto, Compressed Local Melon, Aged Balsamic Reduction

MAINS

- Filet Mignon | Whipped Yukon Gold Potatoes, Thyme Demi, Heirloom Roasted Carrots
- Dinosaur Short rib | White Cheddar Grits, Pickled Red Onion, Herb Jus Reduction
- Local Gulf Fish | Crab Fried Rice, Chive Beurre Blanc, Broccoli
- Pan Seared Atlantic Salmon | Grilled Asparagus, Mushroom Quinoa, Lemon Beurre Blanc
- Grilled Berkshire Pork Chop | Red Beans & Rice, Whole Grain Mustard, Haricot Verts
- Pan Seared Chicken Breast | Whipped Potatoes, Roasted Asparagus, Black Truffle Jus

DESSERT

- Single Origin Chocolate Molten Cake | Espresso Whipped Ganache, Cherry Compote
- Espresso Crème Brulee | Warm Beignet
- New York Cheesecake | Wild Blueberry Compote, Mascarpone Crème

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