

DRUSILLA PLACE

catering

SEAFOOD

Fish Louisiane

Broiled fish topped with jumbo lump crabmeat, beurre blanc sauce ~ \$36.95

Fish Atchafalaya

Grilled fish topped with crawfish and creolaise sauce ~ \$35.00

Seafood Feast

Assorted fried seafood-catfish, shrimp and crabfingers ~ \$31.95

Blackened Fish

Blackened fish topped with Andouille sausage butter sauce and crispy fried artichoke hearts ~ \$34.00

Stuffed Flounder

Flounder filet stuffed with a crabmeat and shrimp stuffing ~ \$35.00

Grilled Mahi Mahi

Set on a fried eggplant medallion topped with shrimp and roasted sweet pepper sauce ~ \$34.00

Creole Fish

Grilled fish topped with smoked tasso ham butter sauce, mushrooms and crawfish tails ~ \$35.00

Fish Orleans

Baked filet of fish topped with a shrimp and garlic cream sauce ~ \$31.95

MEAT

12 oz. Ribeye ~ \$34.50 | 14 oz. Ribeye ~ \$36.50 | 8 oz. Filet ~ \$35.95

Served with port wine demi-glace and roasted shallots

Tournedoes on the Bayou

Twin 4 oz. Medallions topped with lump crabmeat with marchand de vin sauce ~ \$39.50

Drusilla Surf and Turf

6 oz. filet and grilled shrimp with a red wine demi-glace ~ \$39.50

Roasted Pork Tenderloin

Topped with pepper corn sauce or mushroom demi-glace ~ \$31.95

FOWL

Stuffed Chicken Breast

Breast of chicken stuffed with a choice of: spinach, ham and cheese, hushpuppy dressing, Andouille and Portobello mushrooms, Drusilla's eggplant dressing ~ \$31.95

Grilled Chicken Breast

Topped with artichoke and mushroom cream sauce ~ \$31.95

Sautéed Chicken

Pan sautéed chicken breast topped with your choice of picatta or crawfish sauce ~ \$31.95

Chicken Stuffed Chicken Breast

Chicken breast stuffed with shrimp stuffing topped with crawfish and garl6ic buerre blanc ~ \$31.95

Full Service with Minimums Required. *We reserve the right to make substitutions depending on availability. Entrée selection includes salad, starch, vegetable (except with fried seafood) bread, dessert, tea and coffee. Current sales tax is additional. No room rental or gratuity is charged. When offering guests a choice, please select no more than two entrees and have the number of each to the catering office no less than five days prior to the event

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PASTA

Drusilla's Fettuccine Alfredo

*Fresh parmesan cream sauce, with choice of: *Chicken *Shrimp *Crawfish ~ \$31.00*

Shrimp and Tasso Pasta

Tasso, ham, herbs and wine cream sauce tossed with pasta and topped with crispy shrimp and crawfish ~ \$31.00

Creole Chicken Pasta

Grilled chicken breast served with creole tomato sauce, smoked sausage and finished with Romano cheese ~ \$31.00

HOUSE DESSERTS

(included in menu -- select one dessert for all guests)

Chocoholic Delite
 French Chocolate Mousse
 Chocolate Chip Pecan Pie
 Black Bottom Pecan Pie
 Lemon Ice Box Pie
 Lemon Layer Cake
 Lemon Chess Pie
 Rum Cake on Chantilly Cream
 Apple Pie
 Coconut Layer Cake
 Pecan Pie

Chocolate Layer Cake
 Reese's Peanut Butter Pie
 Chocolate Sour Cream Pound Cake
 Banana Cream Pie
 (under laid with Chantilly Cream)
 Bread Pudding with Rum Sauce
 Whipping Cream or Cream Cheese Pound Cake
 Strawberry or Peach Champagne Parfait
 (under laid with a fruit coulis)
 Ice Cream with Praline Sauce

SPECIALTY DESSERTS

(add \$4.50 per person)

"The Drusilla Cheesecake" Selections (Choice of one)

*Chocolate Swirl, White Chocolate, Oreo Cookie Crumb, Heath Bar, or
Vanilla with choice of Strawberry, Blueberry or Cherry topping*

Banana Blueberry Cream Cheese Pie

Fresh sliced bananas in a cream cheese filling topped with blueberries and whipped cream

Ultimate Brownie

Homemade fudge brownie topped with mint ice cream and chocolate sauce

Strawberry Shortcake Extraordinaire

*Individual mini bundt cakes topped with fresh strawberries, whipped topping,
and garnished with fresh, whole strawberries*

CUP OF SOUP

Seafood Gumbo	\$6.50/person	Chicken Tortilla Soup	\$5.50/person
Corn and Shrimp Soup	\$5.50/person	Chicken & Sausage Gumbo	\$6.00/person