

LUNCH BUFFET ENTRÉE SELECTION

Fried Catfish Battered and fried in our own special seasonings

Broiled Fish Topped with *Amandine *Pecan or *Lemon Dill

Seafarer's Delight Baked Filet of Fish with a shrimp and garlic topping

Catfish Parmesan Whole Catfish Filet baked with a Parmesan and almond crust

Stuffed Breast of Chicken Breast of Chicken stuffed with a choice of *Hushpuppy dressing *Spinach, Ham and Cheese or *Andouille Portobello mushroom stuffing

Grilled Chicken Breast Boneless Breast of Chicken with a choice of topping: *Mushroom and artichoke volute *Marseille *Piccata *Crawfish topping

Roast Loin of Pork Roasted in onion and Cajun marinade and topped with our own Orleans sauce

Crawfish Pasta Rotini pasta topped with a creamy Alfredo sauce, crawfish and parmesan cheese

~~~ Entrees served with salad, starch, vegetable, breads, tea, coffee and dessert ~~~ Two Entrees = \$20.95 per person, plus tax

\*We reserve the right to make substitutions depending on availability

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## HOUSE DESSERTS

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

Chocoholic Delite French Chocolate Mousse Chocolate Chip Pecan Pie Fresh Fuit Compote Black Bottom Pecan Pie Petite Chocolate Truffle Lemon Ice Box Pie Lemon Layer Cake Lemon Chess Pie Rum Cake on Chantilly Cream Apple Pie Coconut Layer Cake Pecan Pie Fruit Cobblers (blueberry, apple or peach) 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 Fresh Berries in English Cream Strawberry or Peach Champagne Parfaitt (under laid with a fruit coulis) Ice Cream with Praline Sauce

## CUP OF SOUP

| Soup du Jour         | \$3.00/person |
|----------------------|---------------|
| Creamy Mushroom Soup | \$4.00/person |
| Seafood Gumbo        | \$4.75/person |
| Corn and Shrimp Soup | \$4.00/person |