

HOLIDAY MENU

CHRIS KRINGLE BUFFET

Garden Salad with
Chefs Choice of Creamy and Vinaigrette dressings

Spinach and Spiced Garbanzos with
Apricots and Red Onion

SOUP

Crab and Cheddar Bisque, Creamy Yet Sharp

ENTREES

Shrimp Scampi with Orzo Pasta
and Oven Dried Tomatoes

Pork Steaks with Cherry Plumb Sauce

Carved Item (or pan served)
Tabasco Deep Fried Turkey

SIDES

Red Wine Risotto with Peas
Roasted Haricot Vert (whole baby green beans)
with Red Onion
Crawfish and Artichoke Cornbread Dressing

Dinner Rolls with Butter

DESSERTS

Pumpkin Pie
Mini Chocolate Mousse Cups

\$28.00++

MR. BINGLE BUFFET

Garden Salad with
Chefs Choice of Creamy and Vinaigrette Dressings

Shredded Swiss Chard with Cranberry Pablano Dressing

SOUP

Oyster Rockefeller Chowder

ENTREES

Shrimp and Artichokes with Penne Pasta
and Goat Cheese Cream Sauce

Herb and Parmesan Crusted Chicken Breast
with Dijon Cream Sauce

CARVED ITEM

Holiday Cured Ham – Our Own Ham Cured with Fennel
and Orange then Glazed with Honey to Perfection

SIDES

Roasted Sweet Potatoes
with Rosemary and Maple Syrup
Andouille and Boudin Dressing with Baguette
Roasted Corn and Pearl Onions

Dinner Rolls with Butter

DESSERTS

Apple Cobbler
Chocolate Fudge Cake

\$28.00++

NOLA CHRISTMAS BUFFET

Garden Salad with
Chef's Choice of Creamy and Vinaigrette Dressing

Classic Caesar Salad with
Creamy Caesar Dressing or Oil & Vinegar

SOUP

Chicken and Sausage Gumbo with Steamed White Rice

ENTREES

Buddy Boulden Catfish
Tender Catfish Filet Filled with Crawfish Cornbread
Dressing and Topped with Brandy Crawfish Cream Sauce

Chicken Sauce Piquant

Creole Seasoned Prime Rib of Beef with Natural Au Jus

SIDES

Green Bean Casserole
Stewed Tomatoes with Okra
Whipped Potatoes
Oyster and Mirliton Dressing

Delicious Assorted Dinner Rolls

DESSERTS

Both included
Warm Bread Pudding with Creme Anglaise
King Cake

\$30.00/pp++

All buffets have a 24 guest minimum and are served with iced tea, water and coffee.