

# Banquet Menu

*Select one item from each course*

## *Soup*

**Corn Crab Bisque  
Potato  
Seafood Okra Gumbo  
Split Pea with Ham  
Broccoli Cheese**

## *Salad*

**House Garden  
Caesar  
Fresh Baby Spinach & Mushroom  
Tossed Mandarin Orange & Walnut**

## *Dessert*

**Chocolate Mousse  
Cheesecake with Strawberry Sauce  
Bread Pudding with Praline Sauce  
Strawberry Shortcake**

All meals are table served, and include  
Bread, Butter, Iced Tea and Coffee Bar

Minimum 50 guests

Bar available for extra fee

## *Entree*

### **Catfish Almandine**

5.7 oz Filet, battered and fried, topped  
with roasted almond butter sauce

### **Layonaise Potatoes**

Baked shredded potatoes with white  
cheese sauce

### **Seasoned Green Beans**

with Roasted Red Pepper and Purple Onion

### **Rock Cornish Hen**

**Cornbread Dressing  
Green Bean Almandine**

### **Breast of Chicken Florentine**

Baked boneless chicken breast topped with  
spinach-artichoke cream sauce

### **Garlic and Herb Seasoned Bowtie Pasta**

**Roasted Vegetables Medley**

### **Stuffed Pork Chop**

Center cut Pork Chop with sausage and  
cornbread stuffing

### **Roasted Red Peppers and Corn**

**Parsley New Potatoes**

### **Roasted Pork Loin Medallions with**

#### **Onion Gravy**

#### **Croquette Potatoes**

Baked shredded potatoes with cheddar  
cheese sauce

**Sweet Peas & Baby Carrots**