

# Executive Dinner Menu

## ~DINNER MENU # 1 ~

Breast Of Chicken Brushed With Seasoned Garlic Sauce And Grilled To Perfection,  
Garnished Garden Salad/w.Asst Dressing,  
Grilled Vegetable Alfredo Fettuccine,  
Garlic Bread, & Fresh Cinnamon Appie Pie/w.Vanilla Ice Cream,  
& Beverages.

**\$ 14.95 per person**

## ~DINNER MENU # 2~

Beef Tenderlion, New Orleans Style Seasoned Potatoes, Steamed Vegetables,  
Garden Salad/w.Asst. Dressing, Pistolettes, &  
New York Stlye Cheese Cake Topped /w Praline Sauce,  
& Beverages.

**\$16.95 per person**

## ~DINNER MENU# 3~

Catfish Almandine, Shrimp & Crawfish Creole Pasta,  
Caesar Salad/w.Asst.Dressing, Steamed Vegetables,  
Pistolettes, Bananas Foster(Made Fresh On Location),  
& Beverages.

**\$18.95 per person**

## ~DINNER MENU # 4~

Grilled Tuna Steaks, Rice Pilaf, Honey Glazed Carrots, Spinach Salad/w.  
Asst.Dressing, Pistolettes, &  
Strawberries/w.Glazed Sauce Over Fresh Pound Cake,  
& Beverages

**\$ 20.95 per person**

**Your Chioce Of One Appetizer(Included With All Dinners)**

\* **Stuffed Artichoke Hearts**

\*\* **Louisiana Style Crab Cakes**

\*\*\* **Smoked Salmon Kabobs**

\*\*\*\* **Seafood Kabobs**

**Beverages: ( Iced Tea, Coffee, & Bottled Water.)**

{ Uniform Service Staff Is Included In Prices.}

{ Silverware, China, Glassware, & Cloth Napkins Will Be In Extra Charge.}

{ 10% Service Charge & Sales Taxes Will Be Applied To All Events.}