



OLDE TOWNE ORIGINALS

\$36 per person (includes tax and room fee but not gratuity)

Please have orders ready prior to event to ensure a smooth experience

4 Course meal and non-alcoholic beverages included

First Course

Select One Option (must choose 1 soup option for event)

Shrimp & Andouille Gumbo OR Crab & Corn Bisque/ Cream of Mushroom

Second Course

Select One Option (must choose only 1 for event)

Creole House Salad OR Caesar Salad

Third Course

Select One Option

Caprese Chicken Roulade

Chicken breast, seasoned and rolled with sundried tomatoes, garden basil, and fresh mozzarella, seared and baked, served over grilled asparagus and roasted potatoes, and drizzled with balsamic reduction

Pecan Crusted Trout

Local speckled trout dusted in pecans and seasoning, baked to perfection, served over cayenne sweet mash and grilled asparagus, and finished brown butter

Softshell and Shrimp Picatta

Deep fried soft shell crab, served over fresh pasta and smothered with gulf shrimp, capers, lemon, and garlic

Porkchop

16oz bone in, frenched pork chop, stuffed with red pepper spiced apples, wrapped with bacon, served over a cayenne mash and finished with a natural pork jus

Filet

7 oz hand cut Filet, served over roasted potatoes and grilled asparagus and finished with cognac cream

Creole Scampi

Gulf shrimp, andouille sausage, sweet peppers, purple onions, sangria tomatoes, and garlic, seasoned, deglazed, tossed in house creole cream and served over rag cut pasta

Fourth Course

Select One Option

Bananas Foster Bread Pudding

Pastry Chef Choice

Dessert prepared based on seasonal ingredients