



THE COTE COLLECTION

\$39 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 before event)

Seafood Gumbo OR Oyster & Artichoke Soup/Crab & Corn bisque

Second Course

Select One Option

Creole House Salad OR Caesar Salad

Third Course

Select One Option

Filet

Hand-cut 8 oz filet served over grilled asparagus, roasted fingerling potatoes and finished with a cognac cream

Bacon Wrapped Pork Chop

Frenched chop, stuffed with spiced apples; wrapped in bacon and seared to perfection, served over a cayenne sweet potato mash & grilled asparagus, and finished natural jus

Chicken Roulade

Chicken breast seasoned and rolled with prosciutto and boursin cheese, baked, smothered in red sauce and served over grilled asparagus and roasted potatoes

Shrimp & Oyster Rustica

Gulf shrimp, sweet peppers, red onions, and sangria tomatoes sautéed, deglazed, tossed in creole cream, topped with fried oysters, and served over rag cut pasta

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

Sweet and Spicy Shrimp

Deep fried gulf shrimp tossed with agave nectar and red pepper flakes served over a lime, cilantro, and cabbage slaw

Grilled Softshell & Feta

Grilled "Whale" softshell crab served over artichokes, katamala olives, garlic, red bells, and ragcut pasta, tossed in a feta cream

Fourth Course

Select One Option

Bananas Foster Bread Pudding OR Pastry Chef Choice

Dessert prepared based on seasonal ingredients