



Our Menus

We offer five different formats of menus to select from for all occasions and guest attendance..

Standard "Off-The-Menu"

Ordering off the current restaurant menu. Available for guest counts up to 20.

Private Premium Menu

Groups up to 30 may order off of these menu selections.

Boutique Buffets

Enjoy a buffet for your guests with one to three entrée selections.

Available for groups of 15 +

Prix Fixe Plated Menu

Our plated menus are sure to please your guests. For groups up to 100

Reception Appetizer Buffet

Having a reception or mixer?
This menu is perfect for your guests.
For groups of 10 to 100.

Private Dining Group Menu Availability

Group guest count	Off-The-Menu	Premium Menu	Boutique Buffet	Plated Prix Fixe	Reception
10-20	1	1	*	_	~
21-30	N/A	_	✓	1	<u> </u>
31+	N/A	N/A	/	/	1



Private Room Minimums

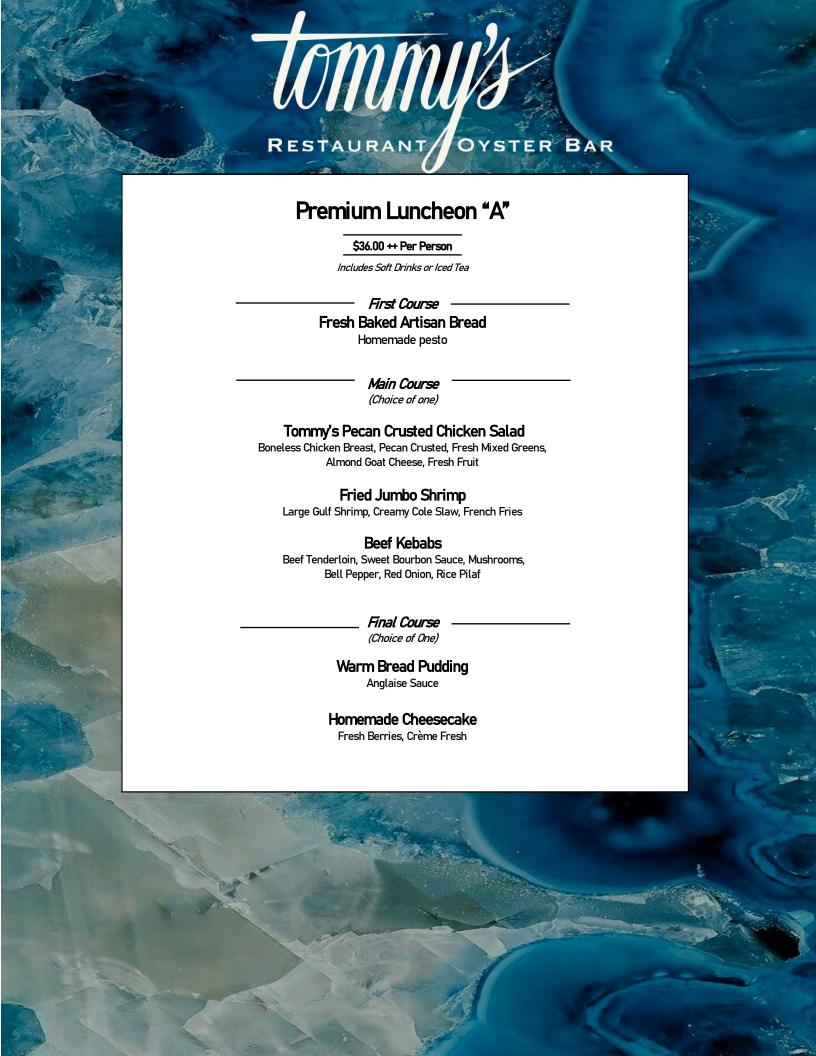
The chart below guides you through the different "Minimums" that each Private Room has for a given day/ time period.

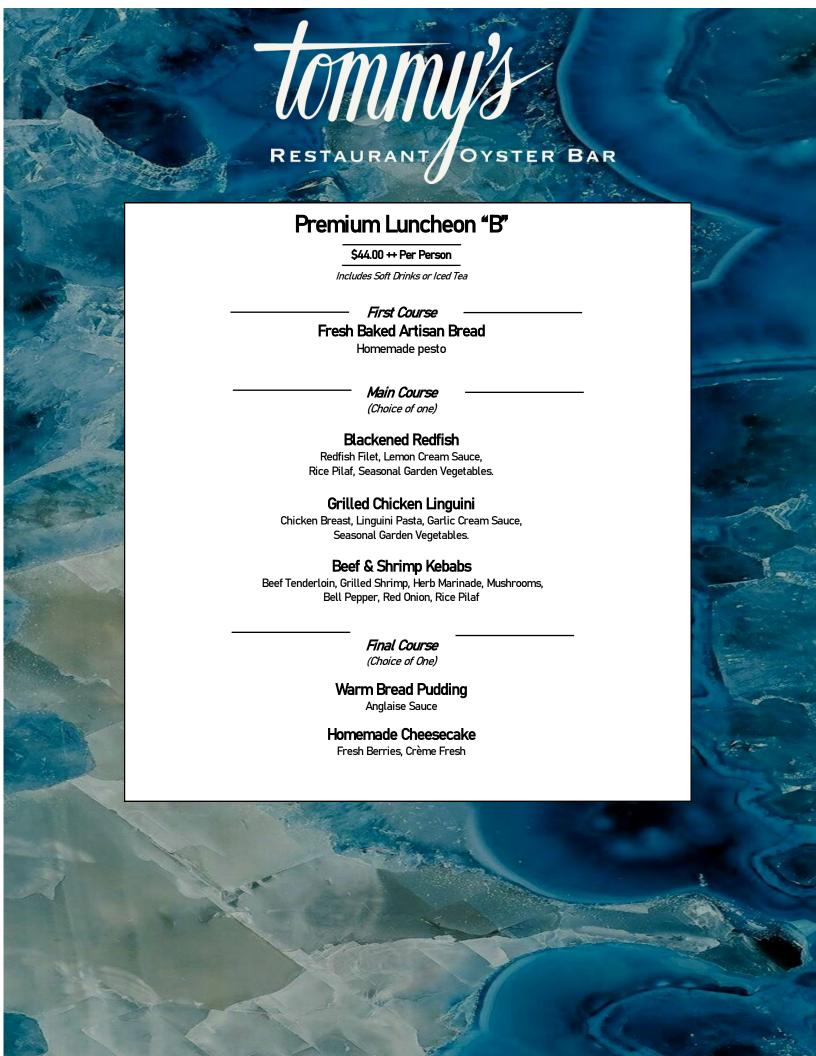
Private Room: Lunch reserved start time between (11:00am/ 2:00p.m.)

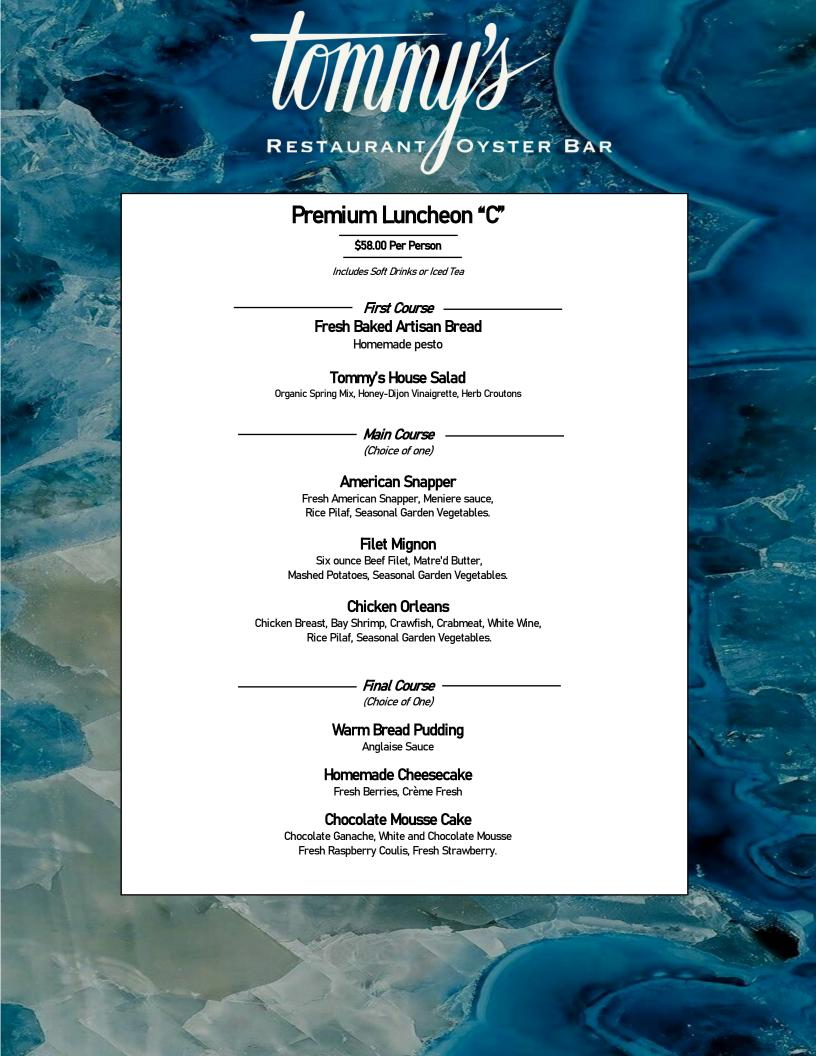
Room/ Seated Capacity	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Gallery West /18	\$400	\$400	\$400	\$400	\$400	Х
Gallery East / 20	\$500	\$500	\$500	\$500	\$500	Х
Wine Room / 44	\$600.	\$750.	\$750.	\$750.	\$750.	Х
Gallery / 48	\$750.	\$750	\$750	\$750.	\$1000.	Х

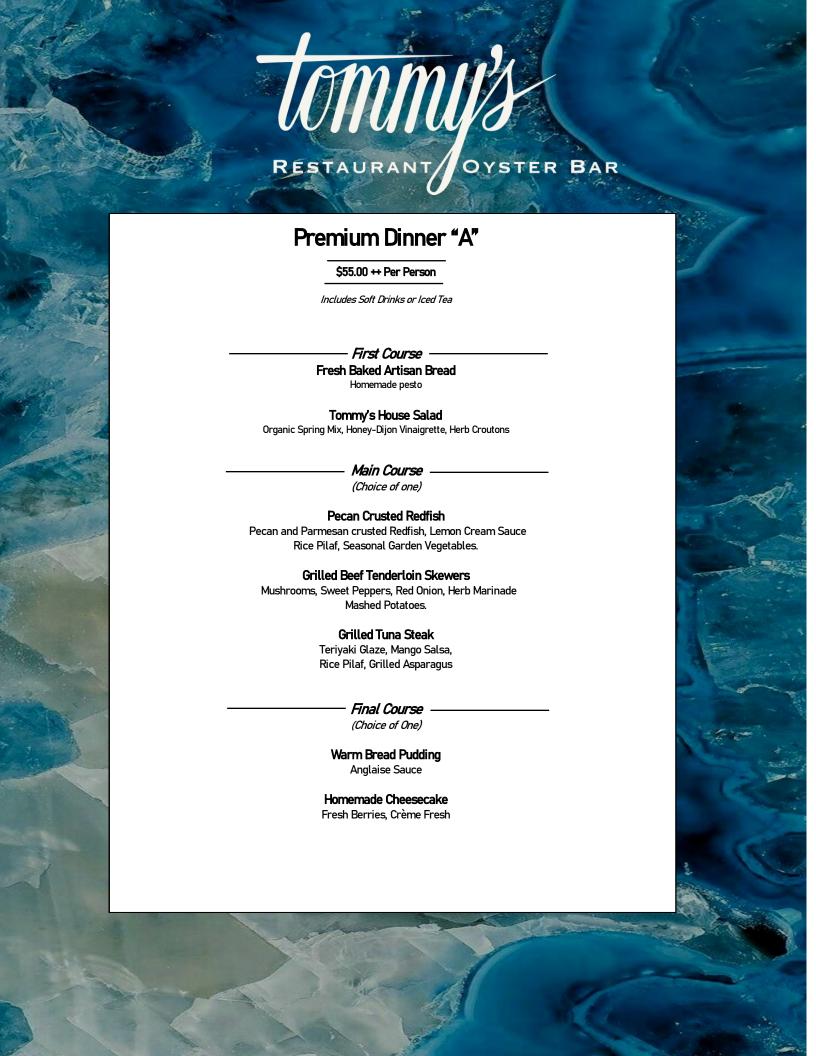
Private Room: Dinner reserved start time between (4:00pm/8:00p.m.)

Room/ Seated Capacity	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Gallery West /18	\$500	\$750	\$750	\$750	\$1000	\$1000
Gallery East / 20	\$750	\$1000	\$1000	\$1000	\$1500	\$1500
Wine Room / 44	\$1500.	\$1500	\$1500.	\$1500.	\$3000.	\$3000.
Gallery / 48	\$1500.	\$1500.	\$1500.	\$1500.	\$3000.	\$3000.











Rice Pilaf, Seasonal Garden Vegetables

Filet Mignon

Six ounce Beef Filet, Matre'd Butter, Mashed Potatoes, Grilled Asparagus

Chicken Orleans

Chicken Breast, Bay Shrimp, Crawfish, Crabmeat, White Wine, Rice Pilaf, Seasonal Garden Vegetables.

> Final Course (Choice of One)

Warm Bread Pudding

Anglaise Sauce

Homemade Cheesecake

Fresh Berries, Crème Fresh

Chocolate Mousse Cake

Chocolate Ganache, White and Chocolate Mousse Fresh Raspberry Coulis, Fresh Strawberry.



Premium Dinner "C"

\$85.00 ++ Per Person

Includes Soft Drinks or Iced Tea

First Course

Fresh Baked Artisan Bread

Homemade pesto

(Choice of one)

Tommy's Seafood Gumbo

Bay Shrimp, Crawfish, Oysters, Dark Roux.

Shrimp Cocktail

Seasoned and Chilled Gulf Shrimp

Second Course

Caesar Salad

Romaine, Parmesan, Herb Croutons, Homemade Caesar Dressing

Main Course

(Choice of one)

Parmesan Crusted Lobster Tail

10 Ounce Lobster Tail, baked with Parmesan, drawn butter, Mushroom Risotto, Seasonal Garden Vegetables.

Filet Mignon & Gulf Shrimp

Eight Ounce Beef Filet, Port Wine Reduction, Three Grilled Shrimp, Mashed Potatoes, Seasonal Garden Vegetables.

Stuffed American Snapper

Fresh American Snapper, Crabmeat, Lemon Caper Butter Rice Pilaf, Seasonal Garden Vegetables.

Final Course

(Choice of One)

Warm Bread Pudding

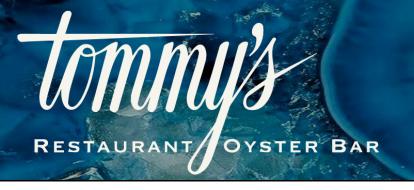
Anglaise Sauce

Homemade Cheesecake

Fresh Berries, Crème Fresh

Chocolate Mousse Cake

Chocolate Ganache, White and Chocolate Mousse Fresh Raspberry Coulis, Fresh Strawberry.



Boutique Buffet Lunch Options

All buffets are designed for a 60 minute maximum service time.

Buffets must have a guest count greater than 15.

Our pricing structure flows with your number of guests.

All lunch buffets offer iced tea or soft drink.

- Lunch Buffet "A" -

Artisan fresh baked bread Fresh Pesto Caesar Salad

Romaine & creamy garlic parmesan salad, croutons.

Grilled Lemon-Herb Chicken

Sliced Boneless breast of chicken, herb seasoning, lemon cream sauce Rice Pilaf, Sauteed Zucchini & Squash

Warm Bread Pudding Angelise Sauce

15-24 Guests \$45. 25-39 Guests \$42 40+ Guests \$39

Lunch Buffet "B"

Artisan fresh baked bread Fresh Pesto

Caesar Salad

Romaine & creamy garlic parmesan salad, croutons.

Chicken Pontchartrain

Boneless Chicken Breast, bay shrimp, mushrooms, white wine cream sauce, Rice pilaf, Green beans Almandine.

Shrimp Enchiladas

Sour Cream, Pico de Gallo

Warm Bread Pudding

Angelise Sauce

Homemade Cheesecake

15-24 Guests \$52 25-39 Guests \$50 40+ Guests \$48



Lunch Buffet "C"

Artisan fresh baked bread

Fresh Pesto

Caesar Salad

Romaine & creamy garlic parmesan salad, croutons.

Salmon Meuniere

Brown butter caper sauce

Sliced Filet Mignon

Port Wine sauce, mushrooms, mashed potatoes,

Roasted & Glazed Carrots

Warm Bread Pudding

Angelise Sauce

Homemade Cheesecake

Mixed Berry Coulis

15-24 Guests \$58. 25-39 Guests \$56 40+ Guests \$52

Lunch Buffet "D"

Artisan fresh baked bread

Fresh Pesto

House Salad

Spring Mix, tomatoes, cucumber, croutons, Honey-Dijon Vinegarette.

Pecan Crusted Redfish

Pecans, Parmesan, Lemon Cream Sauce

Rice Pilaf, Grilled Asparagus

Sliced Filet Mignon

Port Wine sauce, mushrooms, mashed potatoes,

Roasted & Glazed Carrots

Warm Bread Pudding

Angelise Sauce

Homemade Cheesecake

15-24 Guests \$68. 25-39 Guests \$65 40+ Guests \$60



Boutique Buffet Dinner Options

All buffets are designed for a 60 minute maximum service time.

Buffets are limited to guest counts greater than 15.

Our pricing structure flows with your number of guests.

All lunch buffets offer iced tea or soft drink.

Dinner Buffet "A" -

Artisan fresh baked bread Fresh Pesto House Salad

Spring Mix, tomatoes, cucumber, croutons, Honey-Dijon Vinegarette. **Grilled Chicken Orleans**

Sliced Chicken Breast, Shrimp, Crawfish & Crabmeat in a White Wine Cream Sauce. Rice Pilaf, Grilled Asparagus.

Warm Bread Pudding Angelise Sauce

15-24 Guests \$52. 25-39 Guests \$49 40+ Guests \$46

<u>Dinner Buffet "B</u>

Artisan fresh baked bread Fresh Pesto Caesar Salad

Romaine & creamy garlic parmesan salad, croutons.

Chicken Pontchartrain

Boneless Chicken Breast, bay shrimp, mushrooms, white wine cream sauce, Rice pilaf, Green beans Almandine.

Sliced Filet Mignon

Port Wine sauce, mushrooms, mashed potatoes, Roasted & Glazed Carrots

Warm Bread Pudding
Angelise Sauce

Homemade Cheesecake

15-24 Guests \$65 25-39 Guests \$62 40+ Guests \$59



Dinner Buffet "C" -

Artisan fresh baked bread

Fresh Pesto

Caesar Salad

Romaine & creamy garlic parmesan salad, croutons.

Seafood Gumbo

Dark Roux, shrimp, crawfish, oysters, okra

Pecan Crusted Redfish

Pecans, Parmesan, Lemon Cream Sauce

Rice Pilaf, Grilled Asparagus

Sliced Filet Mignon

Port Wine sauce, mushrooms, mashed potatoes,

Roasted & Glazed Carrots

Warm Bread Pudding

Angelise Sauce

Homemade Cheesecake

15-24 Guests \$75. 25-39 Guests \$70 40+ Guests \$66

<u>Dinner Buffet "D</u>

Artisan fresh baked bread

Fresh Pesto

Caesar Salad

Romaine & creamy garlic parmesan salad, croutons.

Shrimp Cocktail

Boiled shrimp, cocktail sauce

Stuffed American Snapper

Crabmeat, Lemon Caper Butter, Rice Pilaf, Green Beans Almandine

Sliced Filet Mignon

Port Wine sauce, mushrooms, mashed potatoes,

Roasted & Glazed Carrots

Warm Bread Pudding

Angelise Sauce

Homemade Cheesecake

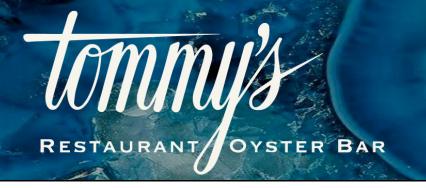
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Mixed Berry Drizzle

Chocolate Mousse Cake

Raspberry Coulis

15-24 Guests \$85. 25-39 Guests \$80 40+ Guests \$75



Prix Fixe Dining

All of our Prix Fixe menus are accompanied with fresh baked Artisan bread, pesto, iced tea/or soft drinks.

Please select one salad, one or two entrees (duel entrée) and one dessert for your group.

Vegetarian & Vegan entrees are available upon request.

No Substitutions Please.

Prix Fixe menus are available for groups from 10 to 100 quest.

Luncheon

Salad or Soup (Please Select One)

Cup of Seafood Gumbo

Dark roux, shrimp, crawfish, oysters, okra

Tommy's Dinner Salad

Spring mix, tomato, cucumber, croutons, Honey-Dijon Vinegarette.

Entrée's

(Please Select One)

6 Ounce Beef Tenderloin

Prepared medium, whipped potatoes, grilled asparagus \$58.00

Herbed Salmon

Seared Salmon Steak, Roasted Shallot Vinegarette, Rice Pilaf sauteed zucchini & squash

\$42.00

Grilled Lemon Chicken

Boneless breast, Lemon Caper Butter, Rice Pilaf, Green Beans Almandine

\$40.00

Stuffed Shrimp Pontchartrain

Four large Gulf shrimp, lump crabmeat stuffing, mushroom,
Pontchartrain cream sauce.

\$42.00

Pecan Crusted Redfish

Redfish filet, pecans, Parmesan, Lemon Cream Sauce, Rice Pilaf, grilled asparagus. \$50.00 **Duel Entrée Suggestions**

(Select One To Offer Duel Entrée)

Grilled Shrimp / Blackened Shrimp

Five large shrimp +\$15.00

Mini Crabcakes

2 Crabcakes +\$15.00

6 Ounce Beef Tenderloin +\$45.00

Entrée Enhancements

Au Poivre Sauce +\$5.00

Cognac Sauce +\$6.00

Seafood Orleans Sauce +\$7.00

Desserts

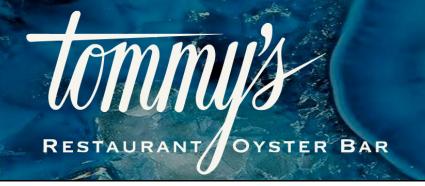
(Please Select One)

Tommy's Famous Bread Pudding

Angelise Sauce

Homemade Cheesecake

Mixed Berry Drizzle



Prix Fixe Dining

All of our Prix Fixe menus are accompanied with fresh baked Artisan bread, pesto, iced tea/or soft drinks.

Please select one salad, one or two entrees (duel entrée) and one dessert for your group.

Vegetarian & Vegan entrees are available upon request.

No Substitutions Please.

Prix Fixe menus are available for groups from 10 to 100 quest.

Dinner

Salad or Soup (Please Select One)

Cup of Seafood Gumbo

Dark roux, shrimp, crawfish, oysters, okra

Tommy's Dinner Salad

Spring mix, tomato, cucumber, croutons, Honey-Dijon Vinegarette.

Shrimp Cocktail

Six large seasoned boiled shrimp, cocktail sauce

Entrée's

(Please Select One)

8 Ounce Beef Tenderloin

Prepared medium, whipped potatoes, grilled asparagus \$72.00

Chicken Orleans

Bay shrimp, crawfish, crabmeat, white wine, Rice Pilaf, sauteed zucchini & squash \$62.00

Stuffed American Snapper

Crabmeat, Lemon Caper Butter, Rice Pilaf, Green Beans Almandine \$68.00

Parmesan Crusted Lobster Tail

Drawn butter, mushroom risotto, Broccolini. **\$80.00**

Pecan Crusted Redfish

Redfish filet, pecans, Parmesan, Lemon Cream Sauce, Rice Pilaf, grilled asparagus. \$52.00

<u>Duel Entrée Suggestions</u>

(Select One To Offer Duel Entrée)

Grilled Shrimp / Blackened Shrimp

Five large shrimp +\$15.00

Mini Crabcakes

2 Crabcakes +\$15.00

6 Ounce Beef Tenderloin +\$45.00

Entrée Enhancements

Au Poivre Sauce +\$5.00

Cognac Sauce +\$6.00

Seafood Orleans Sauce +\$7.00

Desserts

(Please Select One)

Tommy's Famous Bread Pudding

Angelise Sauce

Homemade Cheesecake

Mixed Berry Drizzle

Chocolate Mousse Cake

Raspberry Coulis Whipped cream



Premium Appetizers

Appetizer Combination "A"

\$28.00 ++ Per Person

Stuffed Jalapenos;

crawfish, cream cheese, ranch dipping sauce. Fried Green Tomatoes:

Roasted tomato sauce, Parmesan cheese, Fried onion strings

Teriyaki Chicken Kebobs:

Mushrooms, cherry tomatoes, bell peppers Stuffed Mushroom Caps;

Crabmeat dressing, lemon cream sauce.

Appetizer Combination "B"

\$35.00 ++ Per Person

Stuffed Jalapenos;

crawfish, cream cheese, ranch dipping sauce.

Fried Green Tomatoes:

Roasted tomato sauce, Parmesan cheese, Fried onion strings

Teriyaki Chicken Kebobs:

Mushrooms, cherry tomatoes, bell peppers

Stuffed Mushroom Caps;

Crabmeat dressing, lemon cream sauce.

Chilled Caprese Skewers

Grape Tomatoes, Buffalo Mozzarella, Fresh Basil, Balsamic Vinegar drizzle

Appetizer Combination "C"

\$40.00 Per Person

Stuffed Jalapenos;

crawfish, cream cheese, ranch dipping sauce.

Fried Green Tomatoes;

Roasted tomato sauce, Parmesan cheese,

Teriyaki Pork Kebobs:

Mushrooms, cherry tomatoes, bell peppers

Stuffed Mushroom Caps;

Crabmeat dressing, lemon cream sauce.

Shrimp & Sausage Lollipops

Shrimp, Andouille sausage, citrus butter drizzle

Mini Crab Balls:

Jumbo crabmeat, Panko bread crumbs, roasted red pepper aioli

Appetizer Combination "D"

\$45.00 Per Person

Stuffed Jalapenos;

crawfish, cream cheese, ranch dipping sauce.

Fried Green Tomatoes;

Roasted tomato sauce, Parmesan cheese, Fried onion strings

Teriyaki Chicken Kebobs:

Mushrooms, cherry tomatoes, bell peppers

Stuffed Mushroom Caps;

Seafood dressing, lemon cream sauce.

Chilled Caprese Skewers

Grape Tomatoes, Buffalo Mozzarella, Fresh Basil, Balsamic Vinegar drizzle

Mini Crab Balls:

Jumbo crabmeat, Panko bread crumbs, roasted red pepper aioli

Smokey Boudin Balls

Smoked Cajun Sausage, Remoulade

All Appetizer can be served **Family Style** on your dining table or on a separate **Buffet Appetizer table** for your guests to enjoy

All prices are plus taxes and 20% gratuity

Please no substitutions



Add-On Appetizers

Any of our appetizers listed below can be incorporated into your lunch, dinner, buffet or appetizer combination.

All Prices Are Per Person.

Chilled Shrimp Shooters

Chilled Boiled Shrimp in shot glass with Remoulade & Lemon \$7

EZ Peel Shrimp

Fresh Boiled Shrimp Served on Ice With Remoulade, Red Sauce & Lemons \$7

Oyster Shooters

Fresh shucked oysters in a shot glass With Horseradish Cream Sauce & Lemon \$7

Crab Cocktail

Lump Crabmeat \$12

Oysters on the Half Shell

Sauces , Lemons, Crackers \$7

Seafood Tower

Chilled Seafood Oysters on the Half Shell, EZ Peel Shrimp, Crab Claws, Black & Blue Tuna \$25

Tuna Poke

Wonton Shells, Mango Salsa Wasabi Cream Sauce \$9

Hot Off The Grill Oysters

Grilled Oysters \$9 Shrimp Au Gratin Oysters \$9 Salmon Bacon Oysters \$9 Oysters Rockefeller \$9

Surf-N-Turf Kebobs

Beef Tenderloin, Grilled Shrimp and fresh grilled vegetables with Herb Marinade \$12

Shrimp & Sausage Lollipops

Grilled Shrimp and Andouille Sausage Skewered with Citrus Butter Drizzle \$8

Caprese with Shrimp Skewers

Grape Tomatoes, Grilled Shrimp, Mozzarella, Fresh Basil, Balsamic Vinegar \$7

Mini Crab Balls

Crabmeat, Panko Breading, Remoulade Sauce \$12

All Appetizer can be served **Family Style** on your dining table or on a separate **Buffet Appetizer table** for your guests to enjoy

All prices are plus taxes and 20% gratuity

Please no substitutions

