

Tuesday, March 12, 2019

Co-Chef: Jenna Duryea

Co-Chef: Colton Ellzey

Co-Chef: Cameron Gautreaux

Service Style: Buffet

Salads

Baby Arugula, Pickled Red Onions, Spiced Pecans, Blue Cheese, Grape Tomatoes with Cane Vinaigrette

Salmon BLT Pasta Salad

Soups

Rabbit and White beans with wilted Mustard Greens

Chilled Corn with Red Bean Salsa

Entrees

Roasted Brisket with Smoked Tomato Remoulade

Sautéed Shrimp with Red-eye Gravy

Chicken Stuffed with Tasso and Smoked Gouda and Creole Mustard Sauce

Sides

Snow Peas with Mint

Spinach Madeline

Broccoli Rabe Amandine

Sweet Potato and Andouille Hash

Tasso and Parmesan Cheese Grits

Potato Au Gratin

Desserts

French Silk Profiterole

Banana Cake with Toasted Honey, Coconut Whipped Cream and Peanut Brittle

Whipped Lemon Mascarpone Parfait with Strawberry Amaretto Jam, White Chocolate Ganache, and Lemon Meringue Kisses

Thursday, March 14, 2019

Co-Chef: Taj Johnson

Co-Chef: Daniel Parker

Service Style: A la Carte

1st course

Soup

Roasted Garlic and Asparagus

2nd course

Salad

Mixed Greens, Candied Pecans, Feta, Orange Supremes, Craisins, with Honey Dijon Vinaigrette

3rd course

Fish

Pan Roasted Gulf Fish, Citrus Buerre Blanc, Fettucini with a Garlic Oil Sauce, and Grilled Broccolini

Poultry

Smoked Buttermilk Fried Chicken, Jezebel, Roasted Pineapple Rice Pilaf,
and Sautéed Green Beans

Pork

Pork Wellington, Vin Rouge Sauce, and Smothered Rainbow Swiss Chard

4th course

Dessert

Raspberry Mousse, Dark Chocolate Dome, Grand Marnier Sabayon, Orange Raspberry Sauce

Tuesday, March 19, 2019

Co-Chef: Devin Edinburgh

Co-Chef: Jacob Trahan

Service Style: A la Carte

1st course

Appetizer

Crawfish Crepe with Crab Mornay Sauce

2nd course

Salad

Oak Leaf Lettuce, Heirloom Grape Tomatoes, Creole Cream Cheese, Cornbread Croutons, and Sherry Vinaigrette

3rd course

Fish

Pan Roasted Grouper, Sauce Bonne Femme, Celeriac Puree, and Creole Ratatouille

Poultry

Roasted Duck Breast, Pecan Praline Sauce, Sweet Potato Mash, and Creamed Spinach

Beef

Braised Beef Shortribs, Roasted Herb Fingerling Potatoes, with Sautéed Asparagus

4th course

Dessert

Deep Fried Bread Pudding, Creole Cream Cheese Crème Anglais with Strawberry Coulis

Thursday, March 21, 2019

Co-Chef: Lauren Rose

Co-Chef: Blake Boudwin

Service Style: A la Carte

1st course

Soup

Stuffed Artichoke Soup, with Preserved Lemon and Parmesan Tuille

2nd course

Salad

Arugula and Spinach, Strawberries, Toasted Almonds, Fried Avocado Croutons, and Strawberry Vinaigrette

3rd course

Fish

Pan Seared Red Snapper, Buerre Rouge, Mascarpone and Rosemary Grits,
and Sautéed Kale

Poultry

Pan Roasted Herbed Chicken Breast, Lemon Garlic Sauce, Wild Mushroom Polenta,
with Smothered Green Beans

Beef

Grilled Flank Steak, Mushroom Demi Glace, Garlic Rosemary Mashed Potatoes,
and Sauteed Broccolini

4th course

Dessert

Lemon Trifle, Macerated Blackberries, and Cassis Whipped Cream

Wednesday, March 27, 2019

Thursday, March 28, 2019

Co-Chef: Vicki Dewing

Co-Chef: Aiyana Brent

Service Style: Russian

1st course

Hors d oeuvre Froid

Trio of Stuffed Mushrooms: Spinach, Sausage and Parmesan

2nd course

Potage

Roasted Garlic Soup

3rd course

Salade

Mixed Greens, Avocado, Almonds and Pomegranate Vinaigrette

4th course

Poisson

Oyster Phyllo Pocket with Oyster Veloute

Intermezzo

Sorbet

Lemon Thyme

5th course

Viande

Beef Tournedo, Sauce Forestiere, and Roasted Bacon Wrapped Asparagus

6th course

Dessert

Dark Chocolate Tarte , Coffee Whipped Cream with Passion Fruit Coulis

Tuesday, April 2, 2019

Co-Chef: Jenna Duryea

Co-Chef: Colton Ellzey

Co-Chef: Cameron Gautreaux

Service Style: Buffet

Salads

Baby Arugula, Pickled Red Onions, Spiced Pecans, Blue Cheese, Grepe Tomatoes with Cane Vinaigrette

Salmon BLT Pasta Salad

Soups

Rabbit and White beans with wilted Mustard Greens

Chilled Corn with Red Bean Salsa

Entrees

Roasted Brisket with Smoked Tomato Remoulade

Sautéed Shrimp with Red-eye Gravy

Chicken Stuffed with Tasso and Smoked Gouda and Creole Mustard Sauce

Sides

Snow Peas with Mint

Spinach Madelaine

Broccoli Rabe Amandine

Sweet Potato and Andouille Hash

Tasso and Parmesan Cheese Grits

Potato Au Gratin

Desserts

French Silk Profiterole

Banana Cake with Toasted Honey, Coconut Whipped Cream and Peanut Brittle

Whipped Lemon Mascarpone Parfait with Strawberry Amaretto Jam, White Chocolate Ganache, and Lemon Meringue Kisses

Thursday, April 4, 2019

Co-Chef: Scott Ward

Co-Chef: Gregory Cox

Service Style: A la Carte

1st course

Appetizer

Mushroom and Leek Phyllo Wraps, Basil Truffle Pistou, with Prosciutto Jam

2nd course

Salad

Grilled Romaine Cobb Salad with Buttermilk Ranch

3rd course

Crawfish

Crawfish Cream Cardinal, Creamed Polenta, Fried Pickled Okra, Tomato Jam and Corn Relish

Quail

Grilled Quail, Blood Orange Gastrique, Sautéed Spaghetti Squash, and Roasted Pearl Onions and Mushrooms

Beef

Coffee Rubbed Smoked Beef Brisket, Red Wine Mole, Maque Choux, and Herbsaint Braised Swiss Chard

4th course

Dessert

Creole Cream Cheese Cake, Pecan Tuilles, Roasted Strawberry and Sumac Coulis

Tuesday, April 9, 2019

Co-Chef: Corrina Sutton

Co-Chef: Nicole Boudreaux

Service Style: A la Carte

1st course

Soup

Fresh Pea with Mint Oil

2nd course

Salad

Mixed Greens, Prosciutto, Candied Pecans, Feta, and Fig White Balsamic Vinaigrette

3rd course

Fish

Pan Fried Flounder, Lemon Caper Sauce, Israeli Cous Cous, and Charred Asparagus with Tomatoes

Pork

Seared Pork Medallion, Marsala Sauce, Creamy Polenta, and Roasted Tri-colored Carrots

Beef

Grilled Skirt Steak, Sauce Bearnaise, Garlic Mashed Potatoes, and Sautéed Broccolini

4th course

Dessert

Lemon Almond Tea Cookie Napoleon, Gentilly Icing, with Blueberry and Raspberry Coulis

Thursday, April 11, 2019

Co-Chef: Deryn Robicheaux

Co-Chef: Brett Hynes

Service Style: A la Carte

1st course

Appetizer

Fried Boudin Boulette with Creole Mustard Sauce

2nd course

Salad

Spring Mix, Feta Cheese Toasted Almonds, Pickled Red Onions
and Blackberry Balsamic Vinaigrette

3rd course

Scallops

Pan Seared Scallops, Brown Butter Sauce, Parsnip Puree, and Sautéed Spinach

Chicken

Roasted Mushroom and Leek Stuffed Chicken Breast, Brie Cheese Bechamel, Pecan Risotto, and Grilled Zucchini

Beef

Grilled Flatiron Steak, Chasseur Sauce, Fennel Au Gratin, and Grilled Broccolini

4th course

Dessert

Lemon Ice Box Pie with Raspberry Sauce

Wednesday, May 1, 2019

Thursday, May 2, 2019

Co-Chef: Taylor Carrington

Co-Chef: Jewel McGary

Service Style: Russian

1st course

Hors d oeuvre Froid

Baked Crab Cake, Tomato Tuille, with Roasted Red Bell Remoulade

2nd course

Potage

Crawfish and Sweet Potato Soup

3rd course

Salade

Watercress and Arugula, Citrus Supremes, Strawberries, Chevre, Lemon Vanilla Coutons, with Limoncello Vinaigrette

4th course

Poisson

Sole En Papillote, Tarragon Butter Sauce, with Asparagus, Summer Squash, and Carrot Ribbons,

Intermezzo

Sorbet

Grapefruit Mint

5th course

Viande

Roasted Beef Tenderloin, Orange Red Wine Sauce, Twice Cooked Russet Potatoes

6th course

Dessert

Dark Chocolate Espresso and Blood Orange Jelly Napoleon