

Tuesday, October 1, 2019

Co-Chef: Brock Nichols

Co-Chef: Douglas Reulet

Co-Chef: Cinda Cervantes

Service Style: Buffet

Salads

Mixed Green Salad, smoky Tomato ranch

Marinated Shrimp Salad, Lime Aioli

Soups

Chilled Squash and Avocado

Caramelized Onion

Entrees

Sautéed Crawfish, Pork Lardons, Brown Butter Sauce

Roasted Duck with Pomegranate Reduction

Coffee Rubbed Roasted Brisket Au Jus

Braised Ham with Brandy Glaze

Sides

Sautéed English Green Beans in Herb Oil

Roasted Baby Vegetables, Herb Vinaigrette

Roasted Beets and Carrots, Orange Honey Glaze

Butter Pecan Rice Pilaf

Potato Gratin with Parmesan, Gruyere, and Fontina

Creamy Stone Ground Grits

Desserts

Peach Tart with Peach Compote and Candied Ginger

Ice Box Lemon and Cream Cheese Cake

Sea Salt Caramel Mousse in Marbled Chocolate Cup

Thursday, October 3, 2019

Co-Chef: Madison Lewis

Co-Chef: Zachary Brass

Co-Chef: Dalton Prince

Service Style: A la Carte

1st course

Appetizer

Crawfish Boulettes, Napa Cabbage Slaw, Garlic and Chive Aioli

2nd course

Salad

Mixed Greens, Toasted Almonds, Pomegranate Seeds, Cold Smoked Duck, Duck Cracklins,
Grapefruit Chile Oil Vinaigrette

3rd course

Fish

Parmesan Crusted Drum, Beurre Orange, Sweet Potato Chipotle Au Gratin,
Roasted Asparagus

Chicken

Pan Seared Boneless Chicken, Herbed Pan Sauce, Vegetable Hash, and Sautéed Haricots Verts

Pork

Boudin Crusted Pork Loin Medallions, Cane Syrup Reduction, Smoked Corn Spoon Bread,
Sautéed Broccoli Rabe

4th course

Dessert

Brown Butter Ooey Goey Bar, Whipped Salted-Caramel Mascarpone,
Chocolate Cayenne Sauce

Tuesday, October 8, 2019

Co-Chef: Raechel Reichlin

Co-Chef: Ami Barbier

Service Style: A la Carte

1st course

Soup

Butternut Squash with Chantilly Cream and Onion Confit

2nd course

Salad

Mixed Greens, Honey Poached Pear, Chevre, Toasted Walnuts, Pomegranate Vinaigrette

3rd course

Fish

Pan Fried Flounder, Lemon Butter Sauce, Garlic Herb Orzo, and Roasted Asparagus

Pork

Grilled Pork Coppa Steak, Apple and Onion Glaze, Spätzle, and Braised Purple Cabbage

Lamb

Roasted Herb Crusted Lamb, Rosemary Demi-Glace, Roasted New Red Potatoes,
Braised Fennel

4th course

Dessert

Fig Tart with Orange Marmalade and Dark Chocolate

Thursday, October 10, 2019

Co-Chef: Abbi Scott

Co-Chef: Ally Abadie

Service Style: A la Carte

1st course

Soup

White Bean, Italian Sausage, and Duck Confit

2nd course

Salad

Baby Spinach, Orange Supremes, Pickled Red Onion, Smoked Cashews, Ricotta Salata,
Pepper Jelly Vinaigrette

3rd course

Shrimp

Boiled Shrimp, Smoked Sausage, Corn, Gemelli, and Charred Lemon Sauce

Chicken

Braised Chicken, Garlic Jus, Leek Orzo, with Tomato Gratin

Pork

Braised Pork Shank, Gremolata, Parmesan Polenta, and Roasted Garlic Cayenne Sweet Potatoes

4th course

Dessert

Crème Brulee Profiteroles, Mixed Berry Coulis and Crème Anglaise

Wednesday, October 16, 2019

Thursday, October 17, 2019

Co-Chef: Tyler Fontenot

Co-Chef: Dijaz Trudell

Service Style: Russian

1st course

Hors d oeuvre Chaud

Boudin Galette with Creole Mustard Sauce

2nd course

Potage

Roasted Butternut Squash and Root Vegetable Medley, Candied Bacon

3rd course

Salade

Baby Spinach and Baby Romaine, Orange Supremes, Spiced Pecans, Creole Cream Cheese,
Strawberry Vinaigrette

4th course

Poisson

Drum Ballotine with Red Peppers and Mushrooms, Roasted Red Bell Pepper Veloute

Intermezzo

Sorbet

Lemon

5th course

Viande

Bacon Wrapped Pork Roulade, Stuffed with Apples and Pears, Hasselback Potato,
Pear Demi-Glace

6th course

Dessert

Cheesecake, Brownie, Caramel-Whipped Cream Trifle with Shortbread Cookie

Tuesday, October 22, 2019

Co-Chef: Trevor Tong

Co-Chef: Makayla Dauphin

Service Style: Buffet

Salads

Arugula and Romaine, Pickled Red Onions, Cherry Tomatoes, Toasted Almonds,
Blue Cheese, Cane Syrup Vinaigrette

Pesto Rotini Salad

Soups

Minestrone with Cajun Tasso

Pumpkin with Homemade Crouton

Entrees

Country Captain Low Country Curry

Garlic and Herb Roasted Boneless Chicken

Pan Seared Pork Medallions with Cranberry Mostarda

Smoked Brisket with Chimichurri

Sides

Broccoli Amandine

Black-eyed Pea Succotash

Cauliflower Gratin

Leek and Mushroom Orzo

Herb-Roasted Fingerling Potatoes

Carrot Soufflé

Desserts

Apple Crumble Parfait

Bread Pudding with Vanilla Sauce

Sweet Potato Pie with Gianduja Whipped Cream

Thursday, October 24, 2019

Co-Chef: Norman Garrett

Co-Chef: Nicholas Fail

Co-Chef: JaQuana

Service Style: A la Carte

1st course

Appetizer

Andouille Stuffed Poblano Pepper

2nd course

Salad

Mixed Greens, Macerated Cranberries, Balsamic Marinated Apples, Candied Pecans, Pomegranates, and White Balsamic Vinaigrette

3rd course

Fish

Fried Catfish, Crawfish Etouffee, Corn Pudding

Chicken

Blackened Chicken, Penne, Broccolini, Cherry Tomatoes, and Cajun Cream Sauce

Beef

Braised Beef Cheeks, Polenta Cake, and Bourbon Glazed Carrots

4th course

Dessert

Creole Cream Cheesecake, Candied Pecans, and Salted Caramel Sauce

Tuesday, November 5, 2019

Co-Chef: Tiffany Augustine

Co-Chef: Autumn Hartman

Service Style: A la Carte

1st course

Appetizer

Smoked and Fried Chicken with Spicy Honey Glaze, Roasted Sweet Potato
Buttermilk Ranch

2nd course

Salad

Mixed Greens, Candied Bacon, Parmesan Tuilles, Carrot Curls,
Pepper Jelly Vinaigrette

3rd course

Fish

Pan Seared Red Fish, Roasted Red Bell Pepper Béchamel, Creole Rice, and Grilled Squash and
Zucchini

Pork

Grilled Pork Chop, Smoked Paprika Butter, Garlic Roasted Mash Potatoes,
Sautéed Asparagus

Beef

Stuffed and Braised Flank Steak, Four Peppercorn Demi-Glace, Fried Macaroni and Cheese,
Brussels Sprouts

4th course

Dessert

Peach Cobbler, Vanilla Bean Ice Cream, Caramelized Peaches, Candied Pecans,
Salted Bourbon Caramel Sauce

Tuesday, November 12, 2019

Co-Chef: Clare Ward

Co-Chef: Katelain Rose

Service Style: A la Carte

1st course

Soup

Potato and Leek

2nd course

Salad

Baby Spinach, Toasted Almonds, Granny Smith Apple, Meyer Lemon Vinaigrette

3rd course

Fish

Seared Scallops with Brown Butter, Butternut Squash Risotto, Sautéed Swiss Chard

Poultry

Fried Duck, Orange Glazed, Polenta Cake, and Roasted Root Vegetables

Beef

Grilled Hanger Steak, Cracked 5 Peppercorn Sauce, Herb Infused Mashed Potatoes,
Roasted Haricots Verts

4th course

Dessert

Cinnamon Spiced Poached Pear en Couter, Cinnamon Whipped Cream, and Pear Caramel Sauce

Wednesday, November 20, 2019

Thursday, November 21, 2019

Co-Chef: Kaye Blanchard

Co-Chef: Kellie Spivey

Service Style: Russian

1st course

Hors d oeuvre Froid

Salmon Rillettes and Accompaniments

2nd course

Potage

Cream of Mirliton with Butter Poach Shrimp

3rd course

Salade

Mixed Greens, Candied Pecans, Granny Smith Apples, Crumbled Roquefort, Green Goddess

4th course

Poisson

Flounder en Papillote, with Leeks Carrots and Asparagus with Orange Beurre Blanc

Intermezzo

Sorbet

Pear and White Wine

5th course

Viande

Herb Roasted Lamb Loin, Red Wine Demi-Glace, and Potato Pave

6th course

Dessert

Chocolate Mousse, Chambord Whipped Cream, and Lace Cookie