



catering

## Hot Buffet Lunch

All hot buffet will be delivered to your office complete with disposable set-ups. The menu includes Green Salad, Fresh Vegetables, Rolls with Butter, Dessert, and with Iced Tea with Lemon. Prices are based per person plus 9% sales tax and \$25 delivery fee. Real china may be added for a fee.

Please inquire about buffets at De La Ronde Hall.

### SALAD

Caesar Salad with Romaine Lettuce, Spiced Pecans, Oven Roasted Tomatoes & Caesar Dressing

Greek Salad with Mixed Greens, Feta Cheese, Sun-Dried Tomatoes, Kalamata Olives & Greek Dressing

House Salad with Mixed Greens, Parmesan Cheese, Roma Tomatoes, Garlic Croutons & Parmesan Vinaigrette

Spinach Salad with Baby Spinach, Crumbled Feta Cheese, Tomatoes, Toasted Almonds & Balsamic Vinaigrette

### ENTREE

#### CHICKEN

BBQ Chicken with Rice Dressing and Fresh Sautéed Vegetables

Chicken and Andouille Jambalaya with Crawfish Pies and Fresh Sautéed Vegetables

Chicken and Steak Fajitas with Tortillas, Spanish Rice, Refried Beans, and Moca Heti Salad

Chicken Marsala with a Mushroom Wine Sauce, Herb-Roasted New Potatoes and Fresh Sautéed Vegetables

Chicken Parmesan Italian Breadcrumb Battered Chicken Breast, Panéed and topped with Swiss and Parmesan Cheeses over Pasta with a Sun-Dried Tomato Marinara and Green Beans

Chicken Parmesan with Herb Roasted Potatoes and Fresh Sautéed Vegetables

Chicken Piccata Grilled Chicken Breast in a Lemon Caper Sauce, with Herb-Roasted New Potatoes and Fresh Sautéed Vegetables

Creole Honey Mustard Baked Chicken Bone-In Chicken Breast with Southern Mashed Potatoes and Fresh Sautéed Vegetables

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Fried Chicken Tenders with Honey Mustard Dressing, Four Cheese Pasta and Fresh Sautéed Vegetables

Grilled Chicken Cordon Bleu with Herb Roasted New Potatoes and Fresh Sautéed Vegetables  
Grilled Chicken Topped with Peppers, Onions, and Cheese served with Mashed Sweet Potatoes and Fresh Sautéed Vegetables

Grilled Chicken Wellington with Rice Pilaf and Fresh Sautéed Vegetables  
Grilled Chicken with Crawfish Tasso Cream Sauce with Au Gratin Potatoes and Fresh Sautéed Vegetables

Oatmeal-Crusted Chicken Breast with an apple-raisin chutney, served with starch and Fresh Sautéed Vegetables

Seafood Stuffed Chicken Breast with Roasted New Potatoes and Fresh Sautéed Vegetables  
Smothered Chicken with Mushrooms and Onions with Creole Gravy, Shredded Cheddar and Mashed Potatoes

Spinach and Artichoke Stuffed Chicken Breast with Anisette Cream, Herb Roasted New Potatoes, and Fresh Vegetables

## SEAFOOD

Blackened Gulf Fish with Tasso Cheddar Mornay with Rice Pilaf and Fresh Sautéed Vegetables  
Catfish Atchafalaya Panéed Filet topped with Crawfish Etouffée over Rice, served with Fresh Sautéed Vegetables

Fried Catfish & Crawfish Cakes with Remoulade & Cocktail Sauce, Herb-Roasted New Potatoes and Fresh Sautéed Vegetables

Pecan Crusted Tilapia with a Bourbon Praline Sauce with Sweet Potato Pecan Rice and Fresh Sautéed Vegetables

Shrimp Creole with White Rice and Fresh Sautéed Vegetables  
Tilapia Almandine with Rice Pilaf and Fresh Sautéed Vegetables

## BEEF

BBQ Beef Brisket with Potato Salad and Fresh Sautéed Vegetables

Beef Bourguinonne Sirloin Beef Tips with Bacon, Pearl Onions, Peas, Baby Carrots, and Parisian Potatoes in a Red Wine Demi-Glace, served with White Rice

Italian Sausage with Peppers and Marinara Pasta

Southern Style Meatloaf with Onion Mushroom Gravy, Homemade Mashed Potatoes and Corn Maque Choux

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Oven-Roasted Prime Rib with Au Jus and starch and Fresh Sautéed Vegetables  
Roast Beef with Mushroom Gravy, Southern Mashed Potatoes and Fresh Sautéed Vegetables  
Red Beans and Rice with Smoked Sausage  
Shepherd's Pie Seasoned ground chuck layered with peas, carrots, creamy mashed potatoes,  
and sharp cheddar cheeses  
Stuffed Bell Peppers

## PORK

BBQ Pulled Pork with Crawfish Cakes, Potato Rolls and Fresh Sautéed Vegetables  
Crawfish and Cornbread Stuffed Pork Loin with Herb Roasted New Potatoes and Fresh Sautéed  
Vegetables  
Peach Pork Loin Oven Roasted Pork Loin with a Ruston Peach Glaze with Rosemary New  
Potatoes and Fresh Sautéed Vegetables  
Pork Florentine Smoked Pork Loin set on a Bed of Creamed Spinach served with Southern  
Mashed Potatoes  
Roasted Pork Loin with a Pepper Fig Glaze with Garlic Mashed Potatoes and Fresh Sautéed  
Vegetables  
Rosemary Slow Cooked Pork Loin Sliced, with Mushroom and Onion Gravy, Southern Mashed  
Potatoes and Fresh Vegetables

## PASTA

Blackened Chicken Fettuccine Alfredo with Fresh Sautéed Green Beans  
Blackened Chicken Pasta with Fresh Sautéed Vegetables  
Classic Italian Lasagna with Fresh Sautéed Vegetables  
Crawfish Tasso Pasta with Fresh Sautéed Vegetables  
Seafood Lasagna with Spinach, Squash, Zucchini, Crawfish, Shrimp and a Creamy Marinara  
topped with Mozzarella Cheese served with Roasted Garlic Bread

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## DESSERT

Apple Tarts

Assorted Cake Slices: Carrot Cake, Lemon Poppy Seed, & Chocolate

Assorted Cheesecake Slices: Raspberry, Chocolate, Apple,

Assorted Dessert Squares: Lemon & Pecan

Banana Pudding with Whipped Cream

Cookies and Brownies

Mini Pecan Pies

Mississippi Mud Pie

New Orleans Style Bread Pudding

Peach Cobbler

Sliced Pound Cake with Seasonal Berries

White Chocolate Bread Pudding

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