



## Chef's French Quarter Flavors

Char-Grilled Gulf Oysters
Creole Roasted Chicken
Homestyle Baked Mac & Cheese
Fried Redfish with Cajun Remoulade
Crawfish & Cheesy Andouille Grits
Seafood Gumbo
Bacon Braised Collard Greens
Red Beans & Rice

# Salads & Appetizers

Louisiana Sunburst Salad Caesar Salad Chopped Muffaletta Salad Mesclun Salad Fresh Fruit Cheese Board

### Chilled Seafood

Smoked Salmon
Peel & Eat Shrimp Cocktail
Fresh Shucked Oysters\*

## Complimentary

Champagne, Mimosas Bellinis, Spiked Hot Apple Cider

### **Breakfast**

French Toast
Scrambled Eggs
Applewood Smoked Bacon
Maple Breakfast Sausage
Homefried Potatoes
Rosemary Biscuits with Sausage Gravy

## Waffle Bar

### Made-to-Order Omelets

## **Carving Station**

Creole Prime Rib with Shrimp Etouffee
Cajun Style Roasted Suckling Pig

#### **Desserts**

Banana Foster Pudding Cups King Cake Cupcakes Beignets Praline Cookies Crème Brûlée Warm Bread Pudding

#### \$62 Per Person

