



# Executive Dinner Menu

*Breast Of Chicken Brushed With Seasoned Garlic Sauce And Grilled To Perfection,  
Garnished Garden Salad/w.Asst Dressing, Vegetable Alfredo Fettuccine,  
Garlic Bread, & Fresh Cinnamon Appie Pie.*  
**\$ 14.95 per person**

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*Beef Tenderlion, New Orleans Style Seasoned Potatoes, Steamed Vegetables,  
Garden Salad/w.Asst. Dressing, Pistolettes, & Cheese Cake Topped /w Praline Sauce.*  
**\$16.95 per person**

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*Catfish Almandine, Shrimp & Crawfish Creole Pasta,  
Caesar Salad/w.Asst.Dressing, Pistolettes, & Bananas Foster's.*  
**\$18.95 per person**

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*Grilled Tuna Steaks, Rice Pilaf, Honey Glazed Carrots, Spinach Salad/w.  
Asst.Dressing, Pistolettes, & Chocolate Covered Strawberries/w.Glazed Sauce Over  
Fresh Pound Cake.*  
**\$ 20.95 per person**

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## **Your Chioce Of One Appetizer(Included With All Dinners)**



- \* Stuffed Artichoke Hearts
- \*\* Louisiana Style Crab Cakes
- \*\*\* Smoked Salmon Kabobs
- \*\*\*\* Seafood Kabobs

*Beverages:( Iced Tea, Coffee, & Bottled Water.)*

**\*\*\* Prices Does Not Include: China, Silverware, Glassware & ETC...**

