

NEW ORLEANS DINNER

FRIDAY, APRIL 19 IN THE GRAND BALLROOM
5:30 PM - 8 PM

COLD SELECTIONS

CLASSIC CAESAR SALAD

Parmesan cheese, herb croutons

SPINACH AND ARUGULA SALAD

Strawberries, blueberries, sliced almonds,
poppy seed vinaigrette

OLD BAY FINGERLING POTATO SALAD

Shaved scallions, sweet peppers, french beans

MUFFALETTA SANDWICH WEDGES

Ham, capicola, salami, mortadella, provolone,
focaccia bread, marinated olive salad

GEMELLI PASTA SALAD

Gulf shrimp

GRILLED VEGETABLES

Pesto vinaigrette

WARM SELECTIONS

CHICKEN AND CRAWFISH GUMBO

Okra

CHEF CARVED PRIME RIB*

Horseradish sauce, au jus, soft rolls

ANDOUILLE SAUSAGE STUFFED ROSEMARY BRINED PORK LOIN

Asparagus, creamy mushroom gravy

BLACKENED CATFISH

Sweet corn succotash, hushpuppies, spicy remoulade

CAJUN RED BEANS AND RICE

ROASTED BRUSSELS SPROUTS

Bacon lardons

IPA BRAISED BLACK EYED PEAS

Sweet peppers, vidalia onions

KIDS' TABLE

CHICKEN FINGERS AND WAFFLE FRIES

TRADITIONAL MAC AND CHEESE

FRUIT SALAD

BUTTERED VEGETABLES

SWEET ENDINGS

KING CAKE

CHICORY COFFEE CREAM PUFF

BEIGNET

BANANA FOSTER BREAD PUDDING

\$49* ADULTS

\$25* CHILDREN 6 - 12

COMPLIMENTARY FOR CHILDREN 5 & UNDER

**Tax and service charge additional*

Culinary Team

John Ferguson, Executive Chef

Leen Kim, Executive Pastry Chef

Paul Wedekind, Senior Sous Chef