



Lunch & Dinner Buffet

Includes House Salad, Entrée, Chef's choice of Starch & Vegetable, Roll & Dessert

20 Person Minimum

\$13.95

- ♥ Pesto Grilled Chicken
- ♥ Chicken Kabobs with Onions & Pepper
Chicken Pesto Pasta
- ♥ Caprese Chicken Breast
Chicken Marsala
Chicken Pot Pie
- ♥ Herb Roasted Chicken Quarter
Almond Crusted Chicken Breast with Honey Dijon
Chicken Piccata with Lemon Cream Sauce
- ♥ Oven Roasted Turkey with Orange Cranberry Relish
Beef Lasagna
Beef Stew with Rice
Spaghetti Sauce & Meatballs
Hamburger Steaks with Sautéed Onions
Red Beans & Rice with Smoked Sausage
Chicken, Sausage & Pork Jambalaya

\$15.95

- Chicken Parmesan
- Zapp's Crusted Breast of Chicken with LSU Sauce
- Beef Pot Roast with Potatoes & Carrots
- Bacon Wrapped Pork Tenderloin with Pepper Jelly Sauce
- Griddled Catfish with Sautéed Pecans
- ♥ Blackened Catfish Creole
- ♥ Asian Glazed Salmon
- Crabmeat Stuffed Flounder with Lemon Butter Sauce
- Crab or Crawfish Cakes with Remoulade
- Crawfish Stuffed Bell Peppers
- Shrimp and Crab Pasta
- Shrimp or Crawfish Etouffee with Rice
- Creole Seafood Pastalaya

♥ Indicates Heart Healthy



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Salads

Sensation Salad

Green Salad with Choice of Housemade Dressing

Upgrade Salads- Add \$1.00

Caesar Salad

(Romaine, Cucumbers, Roma Tomatoes, Toasted Croutons, Parmesan & Caesar Dressing)

Gloria's Salad

(Romaine, Toasted Almonds, Mandarin oranges, Feta with Rice Wine Vinaigrette)

Desserts

(Included in price)

Bread Pudding with Whiskey Pecan Sauce

Strawberry Shortcake

Chocolate Pecan Cake

Mississippi Mud

Banana Pudding

Old Fashion Pound Cake

Assorted Fresh Baked Cookie & Brownie Tray

Upgrade Your Dessert For an Additional \$2.00 per person

Housemade Cheesecake with Choice of Topping

Triple Berry Trifle

Chocolate Chess

Lemon Curd Tart

Crème Brulee