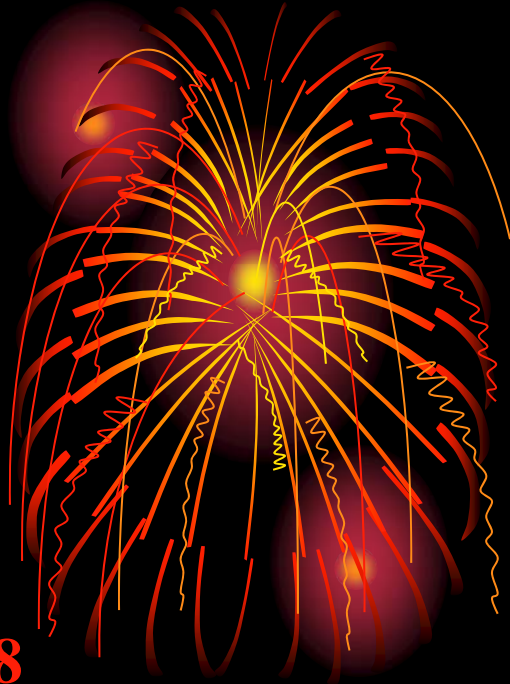




Artisan Suite Menu

Appetizers



Bottomless Popcorn \$18

Buttery Popcorn

Artichoke Dip w/ Crostini \$30

Creamy Artichoke Dip with Herbs. Served with Toasted Crostini

Chip and Salsa \$20

Assorted Chips served with a Spicy Salsa

Bean Dip, Salsa and Chips \$22

Homemade Bean Dip served with Spicy Salsa and Nacho Chips

Hot Wings \$35

Golden Fried Chicken Wings marinated in a Hot Pepper Sauce

Fried Artichoke Hearts \$35

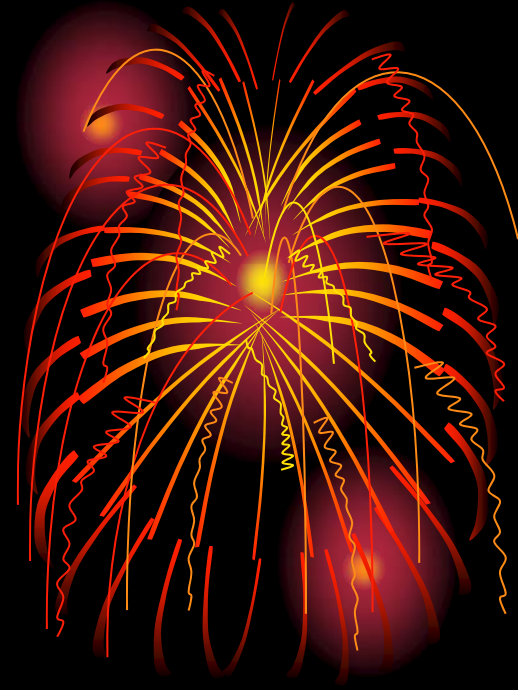
Breaded and Deep fried. Served with a Spicy marinara sauce

Grilled Eggplant Dip w/ Pita Bread \$36

Roasted Eggplant Dip with Garlic and Herbs and served with Pita bread

Spinach Dip \$20

Creamy Spinach Dip served with Crostini



Platters

Fruit Tray \$23

Cantaloupe, Honey Dew, Pineapple, and Strawberries served with Chocolate Mousse Dip

Vegetable Tray \$22

Broccoli, Cauliflower, Carrot Sticks, Cherry tomatoes, served with Ranch dressing

Cheese Tray \$30

Assorted Domestic cheeses served with Crostini and Apples

Mexican Layer Dip \$23

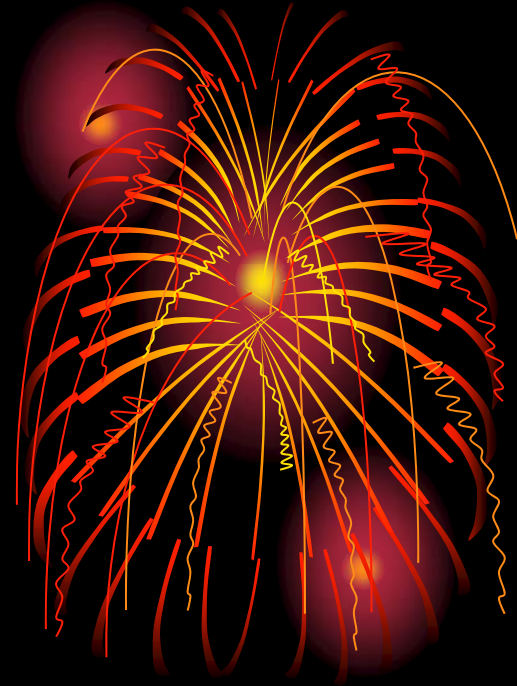
Layers of Refried Beans, Guacamole, Sour Cream, Diced Tomatoes, Jalapenos Peppers, Sliced Black Olives. Served with Nacho Chips

Deli Sandwich Tray \$28

Deli Mini Sandwiches with Turkey, Roast beef, Ham, sliced cheese, lettuce and Tomatoes.

Mediterranean Tray \$25

Homemade Humus, Diced Sun Dried Tomatoes, Herbed feta and Olive Oil.
Served with Whole Wheat and Plain Pita Bread.



Pizza

Cheese Pizza \$23

Blend of Four Cheese and Baked to Perfection

Pepperoni Pizza \$25

Blend of Four cheese and Topped with Sliced Pepperoni

Regina Pizza \$27

Blend of 4 cheeses with diced ham and Fresh sliced Mushroom.

Italian Sausage Pizza \$26

Blend of Four Cheeses with sliced Italian Sausage and Herbs.

Hors D'oeuvres

Chicken and Sausage Gumbo \$50

Traditional Louisiana Spicy Gumbo with Chicken and Smoked Sausage

Meat Pies \$33

Deep fried Louisiana Spicy Meat Pies

Deep fried Eggrolls \$35

Vegetable and Pork Deep fried Eggrolls served with an Asian Glaze

Shrimps and Cheese Poppers \$48

Cheese Stuffed Jalapeños Peppers with Shrimp. Breaded and Deep fried.
Served with Cajun Aioli

Chicken Quesadilla Rolls \$38

Deep fried Chicken and Vegetable Quesadilla Rolls

Cajun Fried Chicken Tenders \$33

Fresh Marinated Chicken Tenders, Breaded and Deep Fried.
Served with Spicy Remoulade Sauce

Chicken Drummettes \$30

Breaded and Deep Fried

Spicy fried Catfish Bites \$44

Marinated with Cajun spices and Deep Fried. Served with Tartar sauce

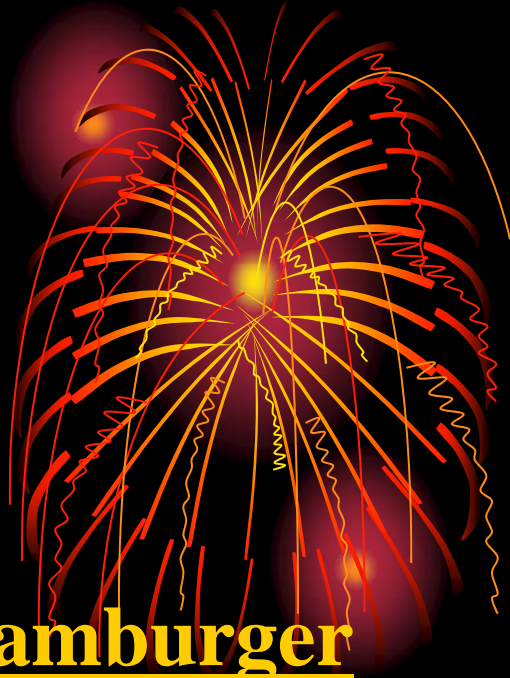
Chicken and Sausage Jambalaya \$32

Chicken and Smoked Sausage mixed with Rice and a rich Dark Broth.
Garnished with Fresh diced Green onions

Crawfish Fettuccine \$50

Creamy Crawfish sauce mixed with Fresh cooked Fettuccine and Parmesan Cheese





Sandwiches, Hot Dog & Hamburger

Grilled Hamburger \$28

Plain grilled Hamburger. Served with condiments.

BBQ Hamburger \$29

Grilled Burger with BBQ sauce.

Gourmet Burger \$40

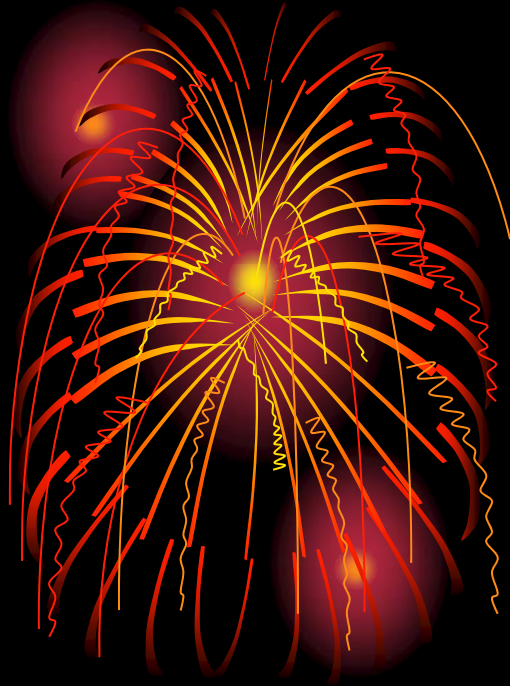
Grilled Hamburger and served with Lettuce, Tomatoes, caramelized Onions, sliced Relish, and Condiments

Hot Dog \$15

Dog in a bun served with Condiments

Fried Chicken Sandwich \$40

Deep fried Jumbo Chicken Fritter. Served in a Bun with Lettuce, Tomatoes and Our Special Spicy Sauce



Desserts

Bread Pudding with Praline Sauce \$26

Louisiana's Best served with Praline sauce

Assorted Baked Cookies \$30

Chocolate Chip, White Chocolate, Oatmeal and Sugar

Brownie Tray \$45

Brownie Squares with Chocolate Sauce

Petit Four and Chocolate Covered Strawberries \$30

Fresh Strawberries Covered with Milk Chocolate and accompanied with Petit Fours

Chocolate Truffles \$25

Homemade Chocolate Truffles by Our Pastry Chef