



SAMPLE MENUS FOR PRIVATE GROUP EVENTS

MENU ONE

**LEEK AND POTATO SOUP
ORIENTAL MARINATED FLANK STEAK
MEDLEY OF ROASTED VEGETABLES
CAJUN RICE
BANANAS FOSTER WITH ICE CREAM**

MENU TWO

**NEW ORLEANS STUFFED MUSHROOMS
FLORIDIAN JAMBALAYA
ORANGE SPINACH ALMOND SALAD
W/ CUMIN VINAIGRETTE
OREGANO AND ONION BREAD
CRÈME BRULEE**

MENU THREE

**CAPONATA WITH FRESH BRUSCHETTA
PORK LOIN IN A BOURBON BROWN SUGAR SAUCE
ASPARAGUS W/ SHALLOT BUTTER
POMMES ANNA (Potato Cake)
FRESH FRUIT CREPES W/ WHIPPED CREAM**