



## **DINNER BUFFET MENU**

*(Parties of 30 Guests or More)*

### **Passed Appetizers**

*Who Dat Shrimp*

*(Bacon Wrapped Gulf Shrimp, Crabmeat Stuffing, Sweet Chili Glaze)*

*Prime Steak Egg Rolls*

### **Buffet**

*Desi Vega's House Salad*

*(Mixed Greens, Hearts of Palm, Marinated Olives, Feta Cheese, Avocado, Cherry Tomatoes & Red Onion with Italian Vinaigrette)*

*Filet Mignon Tenderloin Carving Station*

*Airline Chicken*

*(Pan Roasted with a Warm Tomato Vinaigrette)*

*Served with Garlic Mashed Potatoes, and Creamed Spinach*

*Banana's Foster Bread Pudding with Caramel Sauce*

Dinner Buffet Menu is Priced at \$58.00 Per Person

Menu Includes Assorted Sodas, Iced Tea, Coffee & Water  
3 Hour Room Rental of Apres Lounge Included (30 Guest Minimum)  
Professional Buffet Attendant & Bartender

### **BAR OPTIONS**

3 Hour Open Bar- \$50.00 Per Person

or

Bar will be Charged Upon Consumption

(All Pricing is Subject to 8.75% Sales Tax and 20% Gratuity)



### 3 Course Set Dinner Menu

#### APPETIZERS: (Select 3)

*7 Spice Seared Yellowfin Tuna  
Who Dat Shrimp  
Bacon Wrapped Gulf Shrimp, Crabmeat Stuffing, Sweet  
Chili Glaze  
Turtle Soup  
French Onion Soup  
Caesar Salad*

*Crispy Oyster Rockefeller  
Crostini, Smoked Bacon, Creamed Spinach Bearnaise  
Sauce  
Seared Pork Belly  
Sweet Potato Puree, Crispy Brussels & Korean BBQ  
Glaze  
Desi's House Salad  
Mixed Greens, Hearts of Palm, Marinated Olives, Feta  
Cheese, Avocado, Cherry Tomatoes, Red Onion Tossed in  
Italian Vinaigrette*

#### ENTREES: (Select 3)

*Crab Cake  
Louisiana Jumbo Lump Crab Meat with a blend of Chef Spices  
Pan Roasted Gulf Fish  
Topped with a Creole Meuniere Butter Sauce  
Airline Chicken  
Pan Roasted, Skin On, with a Warm Tomato Vinaigrette  
Filet Mignon  
6oz Of the Most Tender Cut of Beef, butter & parsley*

#### FAMILY STYLE SIDES: (Select 3)

*Garlic Mashed Potatoes  
Roasted Seasonal Vegetables  
Asparagus  
Creamed Spinach*

#### DESSERTS: (Select 1)

*Banana Foster's Bread Pudding with Brown  
Sugar Caramel  
Cheesecake Caroline  
(Louisiana Honey, Pistachios, Seasonal Fruit and  
Champagne Butter Creme)  
Dark Chocolate Cake with Chantilly Cream*

3 Course Menu Pricing is \$56 Per Person OR \$73 Per Person if Filet Option is chosen.

Coffee, Iced Tea, Sodas, and Water Included  
(Not Inclusive of Alcoholic Beverages, Tax or Gratuity)



### 4 Course Set Dinner Menu

#### APPETIZERS: (Select 3)

*7 Spice Seared Yellowfin Tuna*

*Who Dat Shrimp*

*Bacon Wrapped Gulf Shrimp, Crabmeat Stuffing, Sweet Chili Glaze*

*Crispy Oyster Rockefeller*

*Crostini, Smoked Bacon, Creamed Spinach Bearnaise Sauce*

*Seared Pork Belly*

*Sweet Potato Puree, Crispy Brussels & Korean BBQ Glaze*

#### SOUP/SALAD: (Select 2)

*Turtle Soup*

*French Onion Soup*

*Caesar Salad*

*Desi's House Salad*

*Mixed Greens, Hearts of Palm, Marinated Olives, Feta Cheese, Avocado, Cherry Tomatoes, Red Onion Tossed in Italian Vinaigrette*

#### ENTREES: (Select 3)

*Crab Cake*

*Louisiana Jumbo Lump Crab Meat with a blend of Chef Spices*

*Pan Roasted Gulf Fish*

*Topped with a Creole Meuniere Butter Sauce*

*Airline Chicken*

*Pan Roasted, Skin On, with a Warm Tomato Vinaigrette*

*Filet Mignon*

*6oz Of the Most Tender Cut of Beef, butter & parsley*

#### FAMILY STYLE SIDES: (Select 3)

*Garlic Mashed Potatoes*

*Roasted Seasonal Vegetables*

*Asparagus*

*Creamed Spinach*

#### DESSERTS: (Select 1)

*Banana Foster's Bread Pudding with Brown Sugar Caramel*

*Cheesecake Caroline*

*(Louisiana Honey, Pistachios, Seasonal Fruit and Champagne Butter Creme)*

*Dark Chocolate Cake with Chantilly Cream*

4 Course Menu Pricing is \$68 Per Person OR \$85 Per Person if Filet Option is chosen.

Coffee, Iced Tea, Sodas, and Water Included

(Not Inclusive of Alcoholic Beverages, Tax or Gratuity)