



Buffet Menu

APPETIZERS

LOUISIANA CHICKEN AND SAUSAGE GUMBO
ROMAINE WITH CREOLE MUSTARD DRESSING AND PARMESAN
HOUSEMADE ROLLS

ENTREES

Select Two

WHOLE ROASTED PORK LOIN WITH ONION JUS
GRAND DAD'S CHICKEN AND DUMPLINGS
SMOKED BEEF BRISKET
PAN BRAISED CATFISH COURTBOUILLON, SMOTHERED WITH TOMATOES, PEPPERS AND FRESH BASIL
BAKED DRUM WITH LEMON
GRILLED "COCHON BUTCHER" ANDOUILLE SAUSAGE SMOTHERED WITH LOUISIANA CHILIES AND CREOLE CREAM CHEESE
SMOTHERED SHRIMP

SIDES

Select Two

LIMA BEANS
BROCCOLI AND RICE CASSEROLE
SEASONAL VEGETABLES
SMOTHERED GREENS
POTATOES AUGRATIN
CREAMY GRITS
EGGPLANT AND SHRIMP DRESSING

DESSERTS

Select Two

LEMON BUTTERMILK PIE
RICE PUDDING
SEASONAL FRUIT TART
RED VELVET CAKE
CHOCOLATE PECAN TART

\$42.00 per person

Our Chef will be happy to customize a menu to reflect your mood and our style of cooking.

Pricing does not include 9.75% tax and 20% taxable service charge

For additional information contact Jennifer Flynn at 504-588-2188, sales@calcasieurooms.com – 930 Tchoupitoulas Street, New Orleans, LA 70130