# **BUFFET SELECTIONS**

Dinner buffets include the following: salad, entrée, sides, bread, iced tea & coffee.

### Bronze Menu – one entrée, one vegetable, one starch

\$21.98 per person - 51 or more guests \$23.98 per person - 35-50 guests

### Dinner Salad choice of one

House Garden Salad - seasonal greens and vegetables served with ranch and Italian dressing

Classic Caesar Salad - romaine lettuce, parmesan, specially seasoned croutons and house Caesar dressing

### Entrees choice of one

Chicken Breast stuffed with Spinach Madeline - Joey's signature Spinach Madeline stuffed into a boneless chicken breast and finished with a smooth pepper jack cheese sauce

Pork Ribeye - grilled tender pork ribeye topped with caramelized onion demi-glace

Grilled Chicken Pasta Alfredo- seasoned grilled chicken breast on a bed of pasta tossed with rich and creamy Alfredo sauce

Crawfish Etouffee - Louisiana crawfish smothered in a blend of onions, peppers, celery and garlic to make a delicious sauce served over rice

Baked Tilapia - filet of tilapia seasoned, baked and topped with a lemon cream sauce

Shrimp and Grits - gulf shrimp in a traditional etouffee sauce over creamy cheese grits

### Optional Entrees can be added to any dinner menu; priced per person

Carving Station - choice of one meat; attendant will serve guests thinly sliced accompaniment sized portions; offered with horseradish mayo or Creole mustard sauces

Beef Tenderloin Roast - roasted, herb crusted beef tenderloin \$9.75

Beef Ribeye Roast - herb roasted seasoned roast \$8.98

Fried Catfish Fingers - seasoned & marinated catfish fillets cut in strips and deep fried; cocktail and tartar sauces accompany this selection \$4.25

Optional Soups choice of one; can be added to any dinner menu; priced per person \$5.25

Crab & Corn Bisque Roasted Eggplant & Shrimp Bisque Shrimp & Corn Bisque Chicken and Sausage Gumbo

Crab and Asparagus Soup

All prices are per person. All food and beverage purchases will be assessed proper sales tax and gratuity. Prices are subject to change without notice.

## **BUFFET SELECTIONS**

Dinner buffets include the following: salad, entrée, sides, bread, iced tea & coffee.

### Silver Menu – two entrees, two vegetables, one starch

\$30.98 per person - 51 or more guests \$32.98 per person - 35-50 guests

### Dinner Salad choice of one

House Garden Salad - seasonal greens and vegetables served with ranch and Italian dressing

Classic Caesar Salad - romaine lettuce, parmesan, specially seasoned croutons and house Caesar dressing

#### Entrees choice of two

Chicken & Spinach Roulades - Joey's signature spinach Madeline rolled into a tenderized boneless chicken breast, baked and sliced into roulades then topped with a smooth pepper jack cheese sauce

Pork Ribeye - grilled tender pork ribeye topped with caramelized onion demi-glace

Grilled Chicken Pasta Alfredo - seasoned grilled chicken breast on a bed of pasta tossed with rich and creamy Alfredo sauce

Crawfish Etouffee - Louisiana crawfish smothered in a blend of onions, peppers, celery and garlic to make a delicious sauce served over rice

Baked Tilapia - filet of tilapia seasoned, baked and topped with a lemon cream sauce

Shrimp and Grits - gulf shrimp in a traditional etouffee sauce over creamy cheese grits

### Optional Entrees can be added to any dinner menu; priced per person

Carving Station - choice of one meat; attendant will serve guests thinly sliced accompaniment sized portions; offered with horseradish mayo or Creole mustard sauces

Beef Tenderloin - roasted, herb crusted beef tenderloin \$9.75

Beef Ribeye - herb roasted seasoned roast \$8.98

Fried Catfish Fingers - seasoned & marinated catfish fillets cut in strips and deep fried; cocktail and tartar sauces accompany this selection \$4.25

Optional Soups choice of one; can be added to any dinner menu; priced per person \$5.25

Crab & Corn Bisque Roasted Eggplant & Shrimp Bisque Shrimp & Corn Bisque Chicken and Sausage Gumbo
Crab and Asparagus Soup

All prices are per person. All food and beverage purchases will be assessed proper sales tax and gratuity. Prices are subject to change without notice.

### Gold Menu – two entrees, two vegetables, one starch

\$33.98 per person - 51 or more guests \$35.98 per person - 35-50 guests

#### Dinner Salad choice of one

House Garden Salad - seasonal greens and vegetables served with ranch and Italian dressing
Classic Caesar Salad - romaine lettuce, parmesan, specially seasoned croutons and house Caesar dressing
Fresh Baby Spinach Salad - spinach with roasted pecans, strawberries and Joey's cane pepper jelly vinaignette

#### Entrees choice of two

Seafood Crepes - delicate crepes filled with a stuffing of shrimp, crawfish & crab topped with pepper jack cheese sauce

Chicken & Spinach Roulades - Joey's signature spinach Madeline rolled into a tenderized boneless chicken breast, baked and sliced into roulades then topped with a smooth pepper jack cheese sauce

Pork Medallions - tender pork filet wrapped in bacon and topped with mushroom, Marsala sauce

Crawfish Etouffee - Louisiana crawfish smothered in a blend of onions, peppers, celery and garlic to make a delicious sauce served over rice

Fried Catfish Fingers - seasoned & marinated catfish fillets cut in strips and deep fried; cocktail and tartar sauces accompany this selection

Seafood Fettuccini - Louisiana shrimp, crawfish & crab together in a creamy cheese sauce with fettuccini

Tilapia with Seafood Stuffing - a stuffing of shrimp, crawfish and crab tops off a tender filet of tilapia finished with lemon cream sauce

Grilled Chicken over Asparagus & Tasso Pasta Alfredo - asparagus & spicy tasso combined in a creamy Alfredo sauce tossed with pasta and topped with a grilled chicken breast

Optional Entrees can be added to any dinner menu; priced per person

Carving Station - choice of one meat; attendant will serve guests thinly sliced accompaniment sized portions Beef Tenderloin - roasted, herb crusted beef tenderloin \$9.75 Beef Ribeye - herb roasted seasoned roast \$8.98

Fried Catfish Fingers - seasoned & marinated catfish fillets cut into strips and deep fried, served with cocktail and tartar sauces \$4.25

Optional Soups choice of one; can be added to any dinner menu; priced per person \$5.25

Crab & Corn Bisque
Shrimp & Corn Bisque
Chicken and Sausage Gumbo
Chicken and Sausage Gumbo

Crab and Asparagus Soup

All prices are per person. All food and beverage purchases will be assessed proper sales tax and gratuity. Prices are subject to change without notice.



## **BUFFET MENU**

### Vegetarian Entrees

Portabella Mushroom with Spinach Madeline - baked portabella topped with spinach Madeline & pepper jack cheese sauce

Pasta Primavera - fresh seasonal vegetables with onions and peppers tossed with fresh tomato basil sauce served over pasta

### Child Meal for children 10 and under

Fried Chicken Tenders, Macaroni and Cheese, Sweet Potato Fries, Fresh Fruit or Dinner Salad, Large Chocolate Chip Cookie \$12.98

### **Sides** (Included in dinner menus)

For Bronze: One Vegetable, One Starch

For Silver and Gold: Two Vegetables, One Starch

#### **Vegetables**

Bacon Kissed Carrots
Corn Macque Choux
Cream of Spinach and Artichokes
Green Beans with tasso cheese sauce
Smothered Green Beans
Roasted Green Bean Medley
Broccoli Au Gratin

#### **Starches**

Pasta Alfredo

Roasted Garlic Mashed Potatoes
Herb Roasted Potatoes
Stuffed Potato Casserole
Roasted Sweet Potatoes with cranberry and herbs
Sweet Potato Crunch
Cheese Grits
Rice Dressing
White Rice

Desserts (can be added to any dinner menu; priced per person)

Fruit Tart with cream cheese filling topped with fresh glazed fruit \$4.25 Old Fashioned Bread Pudding with pecan praline sauce \$4.99 Blueberry Bread Pudding with white chocolate sauce \$4.99 Cheesecake \$4.99 with strawberry or praline topping \$5.75