

SEATED DINNER MENU

All dinner menus are accompanied by the following: dinner salad, bread, iced tea & coffee. Soup and dessert may be added for an additional cost.

The following selections are priced per person: 35-50 guests \$31.98; 51 & up \$28.98

Chicken Breast 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 Herb Roasted Potatoes

D 16: 16

Bacon Kissed Carrots

Crawfish Etouffee (seasonal)

Louisiana crawfish smothered in a blend of onions, peppers, celery and garlic to make a delicious sauce Steamed Rice

Corn Macque Choux

Seafood Fettuccini

Louisiana shrimp, crawfish & crab together in a creamy cheese sauce Fettuccini Pasta Roasted Green Bean Medley

Tilapia with Seafood Stuffing

Seafood stuffing of shrimp, crawfish and crab tops off a tender filet of tilapia finished with lemon cream sauce Herb Roasted Potatoes

Roasted Green Bean Medley

Seafood Crepes

Delicate crepes filled with a stuffing of crab, shrimp & crawfish then topped with a Monterey pepper jack cheese sauce.

Herb Roasted Potatoes

Roasted Asparagus with Proscuitto

The following selections are priced per person: 35-50 guests \$38.98; 51 & up \$35.98

Prime Ribeye

A generous portion carved from a whole, boneless, rotisserie-cooked beef ribeye roast cooked to a medium doneness (slightly pink).

Stuffed Baked Potato

Roasted Asparagus with Prosciutto

Pork Medallions

Tender pork filet wrapped in bacon and topped with mushroom, Marsala sauce Stuffed Baked Potato
Spinach & Artichoke Casserole

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



SEATED DINNER MENU

Dinner Salads (included in meal; 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

Menu Options

Soups (can be added to any dinner menu; \$5.25 per person)

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

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

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