



Menu

Served Buffet Style

NATCHEZ Tossed Salad

Mixed greens, tomato, cucumber, red onions, and croutons with a sugar cane vinaigrette and served family-style

Chicken and Sausage Gumbo

Made with a traditional Louisiana roux and served with rice

Baked Chicken

Served with a mushroom ragout

Bayou Seafood Pasta

Crawfish tails and shrimp tossed in a white wine and garlic parmesan cream sauce with penne pasta

Creole Vegetarian Jambalaya

A flavorful, traditional red jambalaya with a dash of Southern heat

Herb-Garlic Fingerling Potatoes

Fingerling potatoes roasted with fresh rosemary, thyme, garlic, and ground pepper

Green Beans Almondine

Southern-style green beans topped with toasted almonds

Paddlewheel Primavera

Fusilli Pasta, zucchini, squash, mushrooms, cherry tomatoes, in a zesty basil pesto (**available upon request**)

White Chocolate Bread Pudding

A soufflé of local Leidenheimer French bread in a rich custard with a decadent white chocolate sauce

Bananas Foster

A New Orleans original! Freshly sliced bananas sautéed in butter, brown sugar, vanilla, cinnamon, and rum. Served warm atop vanilla ice cream

Dinner Rolls

Community Coffee and Iced Tea included

Menu items are subject to change by season and availability