



TRUE PRIX-FIXE MENUS • *Minimum 20 Guests*

\$9.99 PER GUEST

Budget-friendly set menus designed by our culinary team

For additional options, see the Design a 'True' Menu

No substitutions | Complimentary tableware included

◆ POULTRY ENTRÉES

Lemon Chicken

With Green Beans, Herbed Baked Rice and Fresh Dinner Rolls

Grilled Jerk Chicken Breast

Topped with Mango Salsa; accompanied by Roasted Red Potatoes, a Sweet Onion, Cucumber & Tomato Salad and our Honey Kissed Cornbread

Grilled Pesto Chicken Breast

With a Sun-dried Tomato Cream Sauce, Baked Penne Pasta with Marinara, Seasonal Vegetables and Fresh Dinner Rolls

◆ PORK ENTRÉES

Pork Loin

Served with Caramelized Onions and Pan Sauce with Roasted Garlic Mashed Potatoes, Green Beans and Fresh Dinner Rolls

Pork Stew

With Egg Noodles; topped with Sour Cream and diced Green Onion with Fresh Dinner Rolls

◆ BEEF ENTRÉES

Sweet Baby Ray's Smoked Meat Loaf

With a classic Mushroom Gravy; served with Roasted Garlic Mashed Potatoes, Seasonal Vegetables and Fresh Dinner Rolls

Spaghetti & Meat Sauce

With Italian Sausage Coins, Peppers and Onions; served with Garlic Bread

◆ SEAFOOD ENTRÉES

Shrimp Tuscany

Grilled Seasoned Shrimp and Penne Pasta with Roasted Cauliflower, Broccoli and Garlic in a Creamy Basil Sauce with Garlic Bread

Blackened Tilapia

Topped with a Jerk Cream Sauce; with Tchoupitoulas Potatoes and Seasonal Vegetables

◆ VEGETARIAN ENTRÉES

Eggplant Parmesan

Breaded, seasoned and lightly fried then topped with Housemade Marinara and finished with Mozzarella and Parmesan Cheeses; baked until golden brown

Vegetarian Jambalaya

Diced Zucchini, Yellow Squash, Carrots, Onion and Peppers; simmered in a Savory Tomato Broth; then tossed with Rice and our own Cajun Seasoning.

Pasta Primavera

Penne Pasta with Sautéed Fresh Vegetables in a Creamy Tomato Sauce; topped with Parmesan Cheese

Mushroom White Bean Ragout

Simmered White Beans in a flavorful Vegetable Stock with Mirepoix and Mushrooms

