



Party Waitin' to Happen

Entrée List 2026

*Selections for plated dinners, buffets & events • * = Gluten Free options available*

Beef Selections

Grillades and Grits
Filet of Beef au Poivre
Filet of Beef with Jack Daniels Wild Mushroom Ragout
Filet of Beef with Caramelized Onion & Bourbon Demi Glace
*Filet of Beef with Lobster Butter

Poultry Selections

Chicken Pomodoro
Chicken Parmesan
Chicken Piccata
Grilled Chicken Breast with Roasted Red Pepper Vin Blanc
*Jamaican Jerk Chicken Breast with Pineapple Salsa
Sautéed Chicken Breast with Velouté Sauce
Sautéed Chicken Breast with Wild Mushroom Velouté
Chicken Pastalaya
Awesome Asian Chicken Thighs

Fish Selections

*Sautéed Salmon with Spicy Mississippi Wild Honeysuckle & Pineapple Glaze
*Blackened Mississippi Catfish with Pineapple Salsa
Sautéed Mississippi Catfish with Grilled Tomato and Crabmeat Relish
Hoisin Glazed Salmon
Ginger Crusted Halibut with Strawberry Vin Blanc
Seared Halibut with Lemon Beurre Blanc
*Blackened Mississippi Catfish with Grilled Tomato Relish
*Seared Halibut with 4 Fruit Salsa (Seasonal)

Lamb Selections

*Vanilla Grilled Lamb with Blueberry Port Reduction
*Rosemary Crusted Lamb with Mint Pesto

Pork Selections

Pork Loin with Dried Fruit Chutney
Pork Tenderloin with Bourbon Peach Sauce
*Pork Tenderloin with Strawberry Balsamic Reduction

Vegetables / Sides

Artichoke Spinach Gratin
Spinach, Mushroom & Artichoke Casserole
Roasted Vegetable Charlottes
*Green Beans Amandine
*Sautéed Asparagus
*Grilled Asparagus with Scallion Sauce
Pancetta Roasted Brussels Sprouts

Risotto (Chef Wiley's pairing recommendations)
*Cheddar & Chive Scalloped Potatoes
Potatoes Gratin
*Smashed Parsley Potatoes
Regal Rice
*Southern Bourbon Sweet Potatoes
Coconut Carrot Purée

Roasted Vegetables
*Sautéed Haricots Verts
*Sautéed Summer Squash Medley
Spinach Stuffed Squash
Spinach Madeline
Creamed Spinach

*Glazed Carrots
*Lemon Broccoli
*Smoked Gouda Cheese Grits

Salads

“Marvelous Mississippi Salad” — Spring Mix, Cherry Tomatoes, Grilled Corn, Smoked Gouda and Fried Okra Croutons with Balsamic Vinaigrette (Can be prepared gluten free or vegan)

*Roasted Grape Salad with Toasted Almonds, St Agur Cheese & Balsamic Vinaigrette
*Grilled Pear & Spinach with Cambozola Vinaigrette
*Baby Spring Spinach, Toasted Pecans, Strawberries, Red Onions, Chèvre Cheese & Balsamic Vinaigrette
Classic Caesar Salad
Crunchy Romaine Toss Salad
Crisp Garden Green Salad (*Gluten Free)

Substantial Salad Section

Pecan Wood Smoked Chicken, Greens, Nuts, Granny Smith Apples & Poppy Seed Dressing
Grilled Shrimp, Greens, Tomatoes, Green Onions, Daikon & Comeback Dressing
Grilled Steak, Greens, Green Onions, Tomatoes, Roasted Red Peppers & Blue Cheese Dressing
(Any of these can be made gluten free upon request.)

Vegetarian Options

**Stuffed Portobello Mushrooms
Vegetable Lasagna
Butternut Squash Paella
Red Bell Pepper Stuffed with Garlic & Herbed Couscous topped with Parmesan Cheese
Spicy Coconut Chick Pea and Cauliflower Medley
**Grilled Polenta Cake with Mushroom Ragout
**Mediterranean Quinoa with Chick Peas
**Black Bean Cakes with Corn & Avocado Salsa
Roasted Vegetable Gratin
(** Possible Vegan Options)

Divine Desserts

Profiteroles with Bourbon Vanilla Ice Cream & Chocolate
Ganache topped with Toasted Pecans
Your Grandmother's Banana Pudding

Blueberry, Blackberry or Peach Cobbler
*Classic Crème Brûlée
Kahlua Brownie Crème Brûlée
Fresh Fruit Crème Brûlée
Fresh Peach Tart (Seasonal)
Chocolate Raspberry Tart
Spring Strawberry Tart
*Decadent Chocolate Mousse
*Luscious Lemon Mousse
Champion Chocolate Trifle
Mandarin Orange Cake
New Orleans Bread Pudding with Bourbon or Caramel Sauce
(* Gluten Free Options)

*Nana' Meringues with Lemon Curd, Fresh Whipped Cream & Strawberries
*Strawberries Romanoff with Lacy Oatmeal Cookies & Cream
(Can be made vegan or sugar free upon request)
*Flourless Chocolate Cake
Triple Chocolate Cake
Hummingbird Cake
Carrot Cake
Strawberry Napoleon
Panna Cotta (Can be made sugar free)
Caribbean Lime Pie
New York Style Cheesecake with Chocolate Sauce
*Assorted Homemade Ice Cream options