

Dinner Appetizers

Please select one of the following:

Orleans Salad ~ A delicate blend of Butter Leaf, Spinach Leaf, and Red Leaf Lettuce, Dried Cranberries, Candied Walnuts and Crumbled Bleu Cheese with a Champagne Vinaigrette

Hearts of Romaine with Caesar Dressing

House Tossed Garden Salad with Ranch Dressing

Cream of Onion Soup with Sherry

Tomato Soup with Vodka and Basil

Cream of Asparagus Soup

Additional Dinner Appetizers

Shrimp Cocktail

\$10.00 per person

Lobster Bisque en Croute

\$6.00 per person

Duck Confit Tower

with Micro Greens and White Truffle Infusion

\$15.00 per person

Smoked Salmon Tartar

On Baby Spinach Salad with an Herb Crouton

\$12.00 per person

Portobello Mushroom Ravioli

with a Cream Potato Vanilla Sauce

\$6.00 per person

Shrimp Etoufféé

\$12.00 per person

Crab Cakes

\$10.00 per person

Pricing is subject to change without notice, and does not include 20% gratuity and current sales tax

Dinner Desserts

Please select one of the following:

Lemon Layer Cake (sponge cake and tart lemon cream)

Peach Melba (vanilla ice cream, peach halves & melba sauce)

Bread Pudding Orleans with Warm Whisky Sauce

Fresh Strawberries and Sabayon Sauce

Grand Marnier Cake

Tiramisu Cake

Mandarin Orange Tart

Parisian Tartuffo on Decorated Plate

New York Style Cheesecake with a Fresh Berry Coulis

Additional Dinner Dessert Selections

Additional \$2.75 per person:

Marble Swirl Cheese Cake

(chocolate cookie crust, Belgian chocolate and vanilla cheesecake and chocolate rosette)

Praline Chocolate Crunch Tart

(butter crust and crunchy milk chocolate praline, layered with dark chocolate ganache' and creamy mousse)

Chocolate Peanut Butter Crunch

(milk chocolate base layered with peanut butter and chocolate truffle mousse)

Lemon White Chocolate Cake

(white chocolate mousse and lemon curd wrapped in sponge cake & lemon curd glaze)

Bananas Foster

(Ripe Bananas in a rich caramel and liquor sauce over vanilla ice cream)

The Orleans Sampler

(pistachio crumb cake, chocolate-topped tiramisu and raspberry marquet with berries)