



# JOE BROWN MENU



## APPETIZER

Choose a salad and soup

Gentilly Cottage Salad vs Caesar Salad

Muenster Broccoli Soup vs Creole Eggplant Soup

## MAIN COURSE

Choose one entree

Chicken Bernard with Ole' Treme Jambalaya,  
Gretna Green Beans; Ceaux Sauce

\*

Blackened Chicken, Crawfish Monae Pasta, TCD  
Sauteed Vegetables

\*

Braised Pork Tenderloin with Dirty Rice, Street  
Corn Maque Choux; Blueberry Pecan Sauce

## DESSERT

Choose one

Pecan'd Brownie vs Ooey Gooley Smash Cake







# KENILWORTH MENU



## APPETIZER

Choose a salad and soup

Creole Caesar Salad vs Mahke' Salad

Ma' Louis Gumbeaux vs Yakamein

## MAIN COURSE

Choose one entree

Stuffed Bell Pepper served with Cajun baked  
Chicken, Baked Macaroni

\*

Catfish Orleans - Shrimp Etouffe tossed in  
linguini and topped with Golden Fried Catfish  
Strips

\*

Backatown Shrimp, Yellow Stoned Corn Grits,  
Roasted Parmesan Asparagus

## DESSERT

Choose one

Mama Cookie Bread Pudding vs Pecan'd Brownie







# GORETTI MENU

## APPETIZER

Choose a salad and soup

Mahke' Salad x Movado Salad

Crab & Corn Bisque x Crawfish Etouffe

## MAIN COURSE

Choose one entree

Stuffed Catfish, Ora Mae's Shrimp & Okra, Yellow  
Rice

\*

Smoked Corey Redfish, Sweet Potato Souffle,  
Mustard Greens

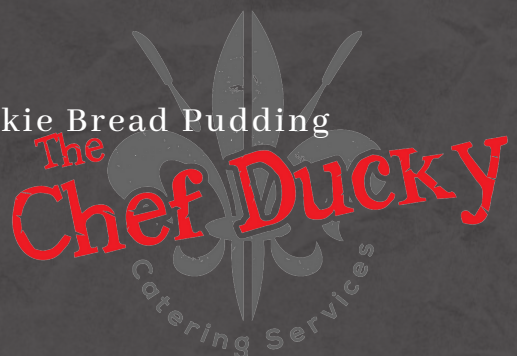
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Filet Mignon, Elysian Shrimp, Wu Thyme butter  
Sauce, Mashed Sweet Potato, Asparagus

## DESSERT

Choose one

Red Velvet Bundties vs Mama Cookie Bread Pudding



TCD PRIVATE DINNER MENU

APPETIZER

Braised Steak Strips

Fried Boudin Balls

Smoked Salmon Dip

Nawlin's Crab Cakes

Stuffed Deviled Eggs

Loco Crab Dip

SOUPS

SALADS

Muenster Broccoli Soup

Fresh broccoli florets, muenster and cheddar cheese, spring onions

Gentilly Cottage Salad

Mixed greens, tomato, cucumber, red cabbage, cheddar cheese, cornbread croutons

Ma' Louis Gumbeaux

Smoked turkey, andouille sausage, okra; white rice

Movado Salad

Mixed greens, mandarin oranges, raisin, pecan, tomato, kiwi, garlic & herb croutons

Crab & Corn Bisque

Delicious and creamy blend of seafood stock, claw crabmeat and roasted corn

Mahke Salad

Romaine, mesclun greens, feta, tomato, red onion; cornbread croutons

Creole Eggplant Soup

Mushrooms, eggplant, holy trinity, cajun spices in a Louisiana tomato sauce

Creole Caesar Salad

Crisp romaine, parmesan, tomato, pickled okra, roasted peppers, garlic & herb croutons

TCD PRIVATE DINNER MENU

ENTREES

Catfish Orleans

Fried Catfish Strips, Shrimp Etouffee, Linguini, Parmesan

Stuffed Catfish

LA catfish stuffed with crabmeat, Ora Mae's Okra-n-Shrimp, Yellow Rice

Backatown Shrimp -n- Grits

Gulf shrimp, yellow stone corn grits, roasted Asparagus

Smoked Corey Redfish

Spicy Red drum, Sweet Potato Souffle, Mustard Greens

Stuffed Pepper Royal

Cajun Baked Macaroni, Fried Eggplant

Cajun Chicken Bernard

Ole Treme Jambalaya, Gretna Green beans

Braised Pork Loin

Dirty Rice, Street Corn Maque Choux, Blueberry Pecan Sauce

Filet Mignon

Beef tenderloin, Elysian shrimp tossed in a Wu Thyme butter sauce, Mashed Sweet Potato, Sauteed Asparagus

DESSERTS

Mama Cookie Bread Pudding

Served with Praline Sauce

Chocolate Mouse\*\*

Semi-sweet chocolate, raspberry, Almond Cream, Mint

Pecan'd Brownies

Triple chocolates, raspberry, pecan, mint

SALADS

RV Bundt Cake

Butter Cream, Cake Crumbles

Ooey Goopy Smash Cake

Yellow Cake, Cream Cheese, Confectioner Sugar

Creole Cake\*\*

Cocoa, buttermilk, coconut