



Phone: 318.445.4358
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Dinner Menu Ideas

All Dinner Entrees come with appropriately paired starch and vegetable and include choice of salad and dessert
\$17.95 per person++

SALADS

Spirits Sensation Salad
Tossed Garden
Spirits Caesar
Baby Spinach Salad
Marinated Tomato & Cucumber
Garden Pasta Salad

FOWL

Roast Chicken & Artichokes with Angel Hair Pasta in Lemon Herb Butter

Chicken or Beef Enchiladas with Mexican Rice and Black Beans

Herb Brined pan seared Chicken Supreme in Balsamic Jus with Scalloped Potatoes Green Peas, Carrots, and Pearl Onions

Chicken Marsala with Mushrooms over Herbed Orzo Pasta with roasted Asparagus

Herb Roasted Supreme Cut of Chicken with Braised Leeks and Crispy Potato Pancakes in Chardonnay Sauce

Pan Seared Blackberry Duckling with Sauté Of Garlic Spinach and Carrot-parsnip Puree

SEAFOOD

Potato Crusted Wild Atlantic Salmon with Basil Couscous and Sauté of Baby Summer Squash in Blood Orange Burr Blanc

Pan Seared Louisiana Catfish with Green Scallion Rice Sauté of Squashes and Peppers

Shrimp Scampi with Herbed Angel hair Pasta and Roasted Asparagus

Seafood Stuffed Louisiana Catfish in Creole Sauce with Rice Pilaf, sautéed Green Beans, Peppers & Onions

Pecan Crusted Louisiana Gulf Fish with Steens Noisette Noir on Sweet Potato Mashers and Haricot Vert

Seared Louisiana Black Drum in Brandied Andouille Brown Butter Cream with Spinach Gratin and Peacock Potato

Add \$3.00 for all seafood entrees

BEEF

Sliced Spirits Beef Filet with Mushrooms in Roasted Tomato Beef Demi with Chantilly Potatoes and Mustard Seed Green Beans

Braised Beef Short Rib with Wild Mushroom Demi on Garlic & Herb Polenta and Roasted Fresh Asparagus

Fire Grilled Marinated Skirt Steak in Chipotle-pico Cream Sauce with Roasted Red Bliss Potato and Sautéed Peppers

Beef Tips in Bordelaise Sauce with Garlic Whipped Cream Potatoes and Glazed Baby Carrots

Beef Blanquette (Braised Beef in Cognac cream) with Corn Soufflé and Brown Butter Crumb Broccoli

Lasagna of Beef and Italian Sausage with Sautéed Peppers & Onions And Mini Garlic Baguettes

PORK

Herb Crusted Pork Medallions in Sherried Roasted Garlic Cream, Rosemary Potatoes and Sautéed Spinach

Pork Cutlette Milanese with Olive Marrinara Angel Hair Pasta and Peppers

Twice Cooked Pork - Orange Sweet & Sour Stir Fry with Baby Corn, Bamboo Shoots, Water Chesnuts, Spring Onions, and Napa Cabbage over Egg Fried Rice.

DESSERTS

White Chocolate Crème Brulee Bread Pudding with Grand Marnier Caramelized Strawberries

Sliced Fresh Fruit Trifle with Fresh Fruit Coulis

Chocolate Empire Cake

Lemon Chess Pie

Toasted Coconut-Lemon Curd Cake

BEVERAGES

Bottled Sodas \$2 Each
Bottled Water \$2 Each
Coffee \$2 Each
Fresh Juices \$4 Per Person
Iced Tea Sweet & Unsweett \$7 Gallon
Artisan Tea Blends \$12 Gallon

Food placed in disposable containers and delivered hot/cold from our kitchen to your location. Disposable plates, utensils, and napkins are included. Platters and Chaffing dishes are available upon request request for an additional charge. All pricing based on 20 person minimum. Delivery charges apply. Pricing does not include 9% sales tax. Custom Menu planning from our extensive menus is available at no extra charge. Ask your Spirits representative for details, 318.445.4358.