

PALACE CAFÉ HAND PASSED HORS D'OEUVRES
(minimum of 12 per selection)

Louisiana Fried Oysters
with Roast Garlic Butter Sauce - \$3.00++

~

Andouille Crusted Shrimp
with Crystal Butter Sauce - \$3.00++

~

House Made Country Pate
on Toasted Baguette with Rum Mostarda - \$3.00++

~

Creole Chicken Salad
on Crispy Crab Boil Potato Chip - \$3.00++

~

Creole Cream Corn Boulette
with Remoulade (vegetarian)- \$3.00++

PALACE CAFÉ BRUNCH MENU

Menu A

First Course *(Choose one)*

Turtle Soup w/lemon and sherry
Goddess Salad - Bibb lettuce, spiced pecans, bacon, cherry tomatoes

Second Course *(guests' choice of either on site)*

Catfish Pecan - Pecan-dusted catfish, popcorn rice,
spiced pecans, Creole meuniere, farm vegetables
Sous Vide Chicken Breast- Truffled mashed potatoes, tasso,
Marchand de vin, farm vegetables

Third Course *(choose one)*

White Chocolate Bread Pudding
Chocolate Parfait

\$40.00 per guest++

Menu B

First Course ***(Choose one)***

- Crabmeat Cheesecake** - A Palace Café signature dish! Pecan crust, mushroom sauté, Creole meuniere
- Shrimp Remoulade** - Gulf Shrimp, remoulade, fried green tomato, Romaine lettuce, chopped egg
- Goat Cheese Tart** - Seasonal vegetable, charred tomato vinaigrette

Second Course ***(Choose two with guests' choice of one onsite)***

- Turtle Soup** with lemon and Sherry
- Seafood Gumbo**
- Werlein Salad** - Romaine lettuce, Leidenheimer croutons, Pecorino Romano, Garlic-anchovy dressing

Third Course ***(choose two with guests' choice of one onsite)***

- Shrimp Tchefuncte** - Gulf shrimp, Creole meuniere, roasted shitake mushrooms, popcorn rice, green onions
- Café Eggs Benedict**- slow roasted pork debris, Buttermilk-cheddar biscuit, poached eggs, tasso, hollandaise sauce
- Bananas Foster Pain Perdu** - Leidenheimer French bread, bananas, banana-liqueur rum sauce

Fourth Course ***(choose two with guests' choice of one onsite)***

- White Chocolate Bread Pudding**
- Crème Brulee**
- Creole Cream Cheesecake**

\$65.00 per guest++

PALACE CAFÉ LUNCH MENUS

Menu A

First Course

(Choose one)

Seafood Gumbo

Werlein Salad - Romaine lettuce, Leidenheimer croutons,
Pecorino Romano, Garlic-anchovy dressing

Second Course

(choose two with guests' choice of one onsite)

Pasta St. Charles - Gulf Shrimp, orecchiette pasta, arugula,
Creole mustard cream, Pecorino Romano

Catfish Pecan - Pecan-dusted catfish, popcorn rice,
spiced pecans, Creole meuniere, farm vegetables

Sous Vide Chicken Breast-Truffled mashed potatoes, tasso,
Marchand de vin, farm vegetables

Third Course

(choose one)

White Chocolate Bread Pudding
Chocolate Parfait

\$40.00 per guest++

Menu B

First Course
(Choose one)

Crabmeat Cheesecake - A Palace Café signature dish! Pecan crust,
mushroom sauté, Creole meuniere

Shrimp Remoulade-Gulf Shrimp, remoulade, fried green tomato,
Romaine lettuce, chopped egg

Goat Cheese Tart – seasonal vegetables,
charred tomato vinaigrette

Second Course
(choose two with guests' choice of one on-site)

Andouille Crusted Fish-Pan-roasted gulf fish, andouille breadcrumbs, farm
vegetables, Crystal bierre blanc, chive aioli

Shrimp Tchefuncte -Gulf shrimp, Creole meuniere, roasted shitake
mushrooms, popcorn rice, green onions

6 oz Filet Mignon served with Chef's choice potatoes, farm vegetables
Marchand du vin

Third Course
(choose two with guests' choice of one on-site)

White Chocolate Bread Pudding

Crème Brulee

Creole Cream Cheesecake

\$60.00 per guest++

PALACE CAFÉ DINNER MENUS

Menu A

First Course *(choose one)*

Seafood Gumbo

Goddess Salad - Bibb lettuce, spiced pecans, bacon, cherry tomatoes

Second Course *(choose two with guests' choice of one onsite)*

Andouille Crusted Fish-Pan-roasted gulf fish, andouille breadcrumbs, farm vegetables, Crystal buerre blanc, chive aioli

Shrimp Tchefuncte -Gulf shrimp, Creole meuniere, roasted shitake mushrooms, popcorn rice, green onions

6 oz Filet Mignon served with chef's choice potatoes, farm vegetables
Marchand du vin

Third Course *(choose one)*

White Chocolate Bread Pudding
Chocolate Parfait

\$65.00 per guest++

Menu B

First Course ***(choose one)***

Crabmeat Cheesecake - A Palace Café signature dish! Pecan crust,
mushroom sauté, Creole meunier

Shrimp Remoulade-Gulf Shrimp, remoulade, fried green tomato,
Romaine lettuce, chopped egg

Goat Cheese Tart – seasonal vegetables,
charred tomato vinaigrette

Second Course ***(choose two with guests' choice of one onsite)***

Turtle Soup w/lemon and sherry

Seafood Gumbo

Goddess Salad - Bibb lettuce, spiced pecans, bacon, cherry tomatoes

Werlein Salad - Romaine lettuce, Leidenheimer croutons,
Pecorino Romano, Garlic-anchovy dressing

Third Course ***(choose two with guests' choice of one onsite)***

Grilled Ribeye with bbq shrimp

Pepper Crusted Duck – Black pepper sugarcane glaze,
pecan rice, farm vegetables

Andouille Crusted Fish with Crabmeat Meunier

Choice of adding Fried Oysters or Grilled Shrimp to the above entrees

Fourth Course ***(choose two with guests' choice of one on-site)***

White Chocolate Bread Pudding

Crème Brulee

Creole Cream Cheesecake

\$85.00 per guest++

