

## LUNCH

### SIGNATURE

\$45 PER PERSON PER HOUR

#### APPETIZER CHOICE

Cup of Crawfish Gumbo,  
Bibb Lettuce Salad,  
or Lucky Caesar Salad

#### ENTRÉE CHOICE

House Smoked BBQ Brisket Melt,  
Cajun Spiced Cauliflower,  
Crispy Carolina Chicken Sandwich,  
or Choice of Salmon or Mahi Mahi with  
Tropical Salsa

#### SIDES FOR THE TABLE *choice of two*

Creole Green Beans  
Lucky Frites  
Collard Greens  
Creole Creamed Corn  
Smashed Potatoes Au Gratin

#### DESSERT

Chef's Selection For The Table

### DELUXE

\$55 PER PERSON PER HOUR

#### APPETIZER CHOICE

Cup of Crawfish Gumbo,  
Bibb Lettuce Salad, Lucky Caesar Salad,  
or Roasted Beets and Baby Kale Salad

#### ENTRÉE CHOICE

Applewood Smoked Rack of Ribs\*,  
Cajun Spiced Cauliflower,  
Nawlins-Style "BBQ" Shrimp & Grits,  
Grilled Local Fish with Tropical Salsa,  
or Sticky Fingaz Fried Chicken

#### SIDES FOR THE TABLE *choice of three*

Creole Green Beans  
Lucky Frites  
Collard Greens  
Creole Creamed Corn  
Smashed Potatoes Au Gratin

#### DESSERT

Chef's Selection For The Table

\*Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.