



## Dinner Parties

Private Rooms Available for 10-100 Guests

### Appetizers

*(Please Select One Prior to Event)*

#### **Fried Eggplant**

Served with our Marinara Sauce

#### **Eggplant Napoleon with Sauteed Shrimp**

Fried Eggplant topped with Gulf Shrimp and drizzled with our Creole Remoulade

#### **Shrimp Remoulade** (Add \$2)

Gulf Shrimp atop shaved Iceberg lettuce served with our Creole Remoulade

#### **Crawfish Crab Cakes** (Add \$2)

Our Fried Crab Cakes topped with our Crawfish Dill Cream Sauce

### Soups

*(Please Select One Prior to Event)*

#### **Gumbo Ya-Ya**

Grilled Chicken, Andouille Sausage and Gulf Shrimp served over Rice

#### **Soup Du Jour**

### Salads

*(Please Select One Prior to Event)*

#### **Evangeline**

Mixed Greens with toasted Almonds, Tomatoes and Dried Cranberries tossed with Balsamic Vinaigrette

#### **Austin's House Salad**

### Dessert

#### **White Chocolate Bread Pudding**

*(Entrees and Prices on Reverse Side)*

## . Entrees .

*(Please Select Three Prior to Event)*

### **Veal Austin** (Add \$5)

Paneed Veal topped with Lump Crabmeat, Button Mushrooms and Green Onions and Served with Potatoes and Seasonal Vegetables

### **Ribeye** (Add \$7)

14 oz. Ribeye drizzled with Garlic Butter and cooked to a perfect Medium and Served with Potatoes and Seasonal Vegetables

### **Petit Filet** (Add \$9)

8 oz. Petit Filet drizzled with Garlic Butter and cooked to a perfect Medium and Served with Potatoes and Seasonal Vegetables

### **Garlic Rosemary Chicken Breast**

Served with Potatoes and Seasonal Vegetables

### **Pecan Crusted Trout**

Topped with our Meuniere Sauce and Served with Potatoes and Seasonal Vegetables

### **Trout Amandine**

Topped with our Meuniere Sauce and Served with Potatoes and Seasonal Vegetables

### **Veal Parmesan**

Served with Angel Hair Pasta and topped with our Marinara

### **Pasta Orleans**

Sauteed Shrimp, Crawfish and Andouille tossed in a Butter Cream Sauce served over Penne Pasta

### **Veal & Fettuccini**

Paneed Baby White Veal served with Fettuccini Alfredo

### **Chicken Picatta**

Sauteed Chicken Breast topped with our Lemon Butter & Caper Sauce

### **Crawfish Crab Cakes**

Topped with our Crawfish Dill Cream Sauce and Served with Potatoes and Seasonal Vegetables

### **Eggplant Parmesan**

Served with Angel Hair Pasta and topped with our Marinara

### **Chicken Marsala**

Served with Potatoes and Seasonal Vegetables

## . Prices .

*Dinner Prices Do Not Include 8.75% Sales Tax and Suggested 18% Gratuity.*

*Guaranteed Guest Count Required 48 Hours Prior to Your Event.*

<b>Menu #1: Salad, Entree, Dessert, Coffee &amp; Tea.....</b>	<b>\$34.00</b>
<b>Menu #2: Soup, Salad, Entree, Dessert, Coffee &amp; Tea.....</b>	<b>\$36.00</b>
<b>Menu #3: Appetizers, Soup, Salad, Entree, Dessert, Coffee &amp; Tea.....</b>	<b>\$40.00</b>