

FOOD FOR THE SOUL

MENU # 1- \$35 PER PERSON

SPIRAL CUT VIRGINIA GLAZED HAM
HERB ROASTED TURKEY WITH SOUTHERN GRAVY
MACARONI AND CHEESE (VEGETARIAN OPTION)
CANDIED YAMS
SOUTHERN STYLE GREEN BEANS OR COLLARD GREENS
CORN BREAD

MENU #2 - \$25 PER PERSON OR 2 ENTREES \$35 PER PERSON

MARDI GRAS CHICKEN (ROASTED CHICKEN WITH CREOLE SEASONING)
CAJUN JAMBALAYA WITH HAM, CHICKEN, SAUSAGE, AND SHRIMP (PASTA OR RICE)
CHICKEN CREOLE
SHIMP CREOLE
SHRIMP ETOUFFEE
SEAFOOD GUMBO
CHICKEN & SAUSAGE GUMBO * - 14.95
CAJUN CREOLE CREAMY PASTA WITH CHICKEN, SEAFOOD AND SAUSAGE

SIDES

LOUISIANA RED BEANS AND RICE (CAN BE MADE VEGAN OPTION)
DIRTY RICE
STEAMED WHITE RICE
CAJUN CORN
SMOTHERED CABBAGE
CORN SUCCOTASH
MIXED GREEN SALAD
GARLIC CHEESE FRENCH BREAD

MENU # 3- \$35 PER PERSON COMES WITH 2 SIDES AND CORNBREAD

SOUTHERN SMOTHERED CHICKEN
HOMESTYLE MEATLOAF WITH FRIED ONIONS

MENU # 4 – \$35 PER PERSON – COMES WITH 2 SIDES AND CORNBREAD

SOUTHERN FRIED CATFISH – SPICY REMOULADE
SOUTHERN FRIED CHICKEN
SOUTHERN FRIED SHRIMP – COCKTAIL SAUCE

MENU #5 - \$35 PER PERSON

SPECIALTY DISHES

OXTAILS & GRAVY

SHRIMP & GRITS

BONELESS OR BONE IN SHORT RIBS & DEMI GLAZE - **\$45 PER PERSON**

SOUL SIDES

BLACK EYED PEAS AND RICE

MACARONI & CHEESE

CANDIED YAMS

CORNBREAD DRESSING

COLLARD GREENS

SOUTHERN STYLE GREEN BEANS

POTATO SALAD

DIRTY RICE

MASHED POTATOES AND GRAVY

CORN ON THE COB

WARM YEAST DINNER ROLLS W/ BUTTER

CORNBREAD

ASK ABOUT SEAFOOD BOILS