



NEW ORLEANS LAWN TENNIS CLUB

5353 Laurel Street

New Orleans, Louisiana 70115

Ph.: 504-899-1572 - Fax: 504-899-8278

SEATED & BUFFET BANQUETS

SALAD ENTREES

Grilled Chicken Caesar salad

Chicken Salad with Stuffed Tomato, Pineapple and Grapes

Shrimp Salad with Stuffed Tomato, Pineapple and Grapes

Tuna Salad with Stuffed Tomato, Pineapple and Grapes

(any combination of the three salads is a \$1.75 up charge)

Crawfish Cobb Salad with tomatoes, eggs, bacon, onions and bleu cheese dressing

Almond Crusted Chicken with Pineapple Ginger Vinaigrette, Roma Tomato Chiffonade, Goat Cheese and Onions

Blackened Filet Medallion Caesar Salad

Grilled Shrimp Caesar

Chef Salad with Ham, Turkey, Swiss, Bacon, Tomatoes & Buttermilk Herb Dressing

Paneed Crab Cake Salad with Pineapple Ginger Vinaigrette, Roma Tomato Chiffonade, Goat Cheese and Onions

All Salad Entrees Come with Assorted Rolls, Whipped Butter, Coffee and Tea

BANQUET LUNCHEON MENU

LUNCH BUFFET

Minimum 50 people

Menu 1

Chef's Choice:

Entrée w/ Starch & Vegetable

Dessert

Assorted Rolls with Whipped Butter

.Coffee & Tea

Menu 2

Chef's Choice of Soup, Salad Starch & Vegetable

Choice of One Entrée:

Chicken Marsala

Pecan Crusted Chicken with Jack Daniels Mustard Glaze

Chicken Cordon Bleu with Sherry Dijon Cream

Beef Tips Bourguignonne over Steamed Rice or Pilaf

Beef Stroganoff over Penne Pasta

Grouper Piccata

Pecan Encrusted Grouper with Meunière Butter Sauce

Grilled Salmon with Dill Compound Butter

Chef's Choice dessert

Assorted Rolls with Whipped Butter

Coffee and Tea

Plated Lunches

Entrées served with Assorted Rolls, Whipped Butter, Petit Tossed Salad or Soup
Coffee and Tea

Chicken Marsala over Penne Pasta

Pecan crusted Chicken with Jack Daniels Mustard Glaze

Chicken Cordon Bleu with Sherry Dijon Cream

Beef Tips Bourguignonne over Steamed Rice or Pilaf

Beef Stroganoff over Penne Pasta

Grouper Piccata

Pecan Encrusted Grouper with Meunière Butter Sauce

Grilled Salmon with Dill Compound Butter

Petit Sirloin Strip with Bourbon Honey Glaze

Petit Filet Mignon with Maître d' Butter

Starch

Garlic Mashed Potatoes

Sweet Potato Mash

Honey Pecan Rice Pilaf

Rosemary Roasted New Potatoes

Baked Potato

Herbed Rice Pilaf

Chive Scalloped Potatoes

Vegetable

Broccoli Mimosa

Broccoli with Roasted Garlic

Sautéed Vegetable Medley

Sautéed Spicy Spinach

Green Bean Almandine

Bacon-Green Beans

Braised Asparagus

PLATED DINNER

Plated dinners are based on three-courses: soup or salad, entrée and dessert.

All dinners include Dinner rolls, Brewed Coffee and Iced Tea

Feel free to add a fourth course for an additional charge of \$4.50 per person.

APPETIZERS

Chilled Seafood Martini

Shrimp, Lump Crab & Lobster
Watercress & Micro Green Salad
Sliced Mango & Vodka Citrus Vinaigrette

Bonsai Sushi Plate

California Roll, Spicy Tuna Roll
Smoked Salmon Sushi
Wakame Salad, Soy & Wasabi

Seared Peppered Ahi Tuna

Pinwheel of Sliced Ahi Tuna under
Micro green finished with a Balsamic
Vinaigrette

Crabmeat Cheesecake

Crabmeat in Sweet Peppers, Shallots
and Green Onion in a light
Cheesecake batter with a flakey crust

Louisiana Crawfish or Crab Cake

On Micro Greens with Mango Chutney
Or Remoulade Sauce

Lobster Ravioli Beurre Blanc

Maine Lobster Ravioli with a light
Herb Butter Sauce

Barbequed Shrimp

Peel & Eat New Orleans Style BBQ
Prawns with Sliced French Bread

Fried Oysters & Brie

Plump Fried Oysters topped with
a Creamy Brie Reduction

PLATED DINNER

(continued)

SOUPS

Shrimp & Mirliton

Shrimp, Mirliton, Sweet Peppers, Onion
In a Rich Shrimp Reduction

Creamy Butternut Squash

Puree of Butternut Squash and Apples
In a rich chicken broth and seasoning

Roasted Tomato & Basil

Cheddar or Parmesan Croutons

New Orleans Seafood Gumbo

With Rice & French bread

Spicy Blue Crab Bisque

Served with a French Bread Crouton

Corn & Crab Bisque

Lump Crabmeat and Corn in a Spicy
Cream Reduction.

Mock Turtle Soup with Sherry

Turtle, Beef, Lemon, Spinach and Egg in
A Reduction of Beef and Lobster

SALADS

Traditional Caesar Salad

Chopped Romaine Leaves, Garlic
Croutons, Parmesan Cheese and
Homemade Caesar Dressing

Market Fresh Salad

Teardrop Tomatoes, Cucumber and
Carrot with Shaved Parmesan Cheese
With a Blend of Lettuces

Baby Spinach & Micro Greens

Maytag Bleu Cheese, Dried Cranberries
Spicy Pecans, Teardrop Tomatoes
and Balsamic Vinaigrette

Wine Growers Salad

Boston Bibb Lettuce, Curly Endive,
Roasted Beets, Cucumbers and
Peppered Walnuts

Wedge Iceberg Salad

Iceberg, topped with Thick Bleu
Cheese Dressing with Bacon Bits,
Tomato Slice & Bermuda Onion

Asparagus & Hearts of Palm

Acadian Field Greens, Diced Tomato
Green Onion with Zin. Vinaigrette

Dressing Choices

Creole Mustard Vinaigrette
Creamy Gorgonzola
Sesame-Ginger Dressing

Balsamic Vinaigrette
Zinfandel Vinaigrette
Spicy Ranch

PLATED DINNER

(continued)

CHICKEN

Chicken Encroute

Chicken, Spinach, Wild
Mushrooms in a patty shell
Finished with a Lemon &
Thyme Sauce

Stuffed Breast of Chicken

With Kentucky Bourbon Sauce
Andouille Sausage and Crawfish

Oven Roasted Chicken Breast

Breast served on a bed of Diced
Potatoes, Teardrop Tomatoes,
Asparagus Tips with Fresh Herbs
Finished with a Dijon Sauce

Hawaiian Grilled Chicken

Asian Spices, Lemon Zest and
Parsley with Coconut Lemongrass

BEEF

Grilled Center Cut Rib-Eye

Black Pepper, Salt and Rosemary
Over Roasted Garlic Potatoes

14 oz. Bone-in Kansas Strip

With a Merlot Demi-glace
a English White Cheddar Potato Gratin

Sliced Roasted Tenderloin of Beef

Caramelized Onion and Mushroom Sauce
with Yukon Gold Smashed Potatoes

Filet Mignon & Mushrooms

Mushroom in a Burgundy Red Wine and
Reduction and a Horseradish Aioli
With Roasted Red Potatoes

PORK

Honey Glazed Pork Chop

Mango Chutney & Barbecue Glace
With Sweet Potato Round & Apple
Bacon Bits

Grilled Pork Calvados

Pork Tenderloin on Sautéed Apple
Slices topped with Calvados Cream
Wild Rice

PLATED DINNER

(continued)

SEAFOOD

Crusted Seared Grouper

Herb Encrusted over a Tomato, Shallot
And Garlic Ragout with Red Mash

Sweet Spy Glazed Salmon

Topped with Spicy Cucumber Relish
with a Thai Brown Rice

VEGETABLES

Summer Vegetable Medley
Buttered Snipped Carrots
French Green Beans
Creamed Spinach
Sweet Roasted Corn
Spaghetti Squash
Petit Pois Peas

Steamed Asparagus
Pan Roasted Baby Vegetables
Bacon & Brussel Sprouts
Smashed Cauliflower
Sautéed Root Vegetables
Baked Acorn Squash
Sautéed Mushrooms

ENTRÉE DUO'S

Veal Tenderloin Calvados & Lobster & Crab Cheesecake

Calvados Cream Reduction on Veal
With Meunière Butter on Cheesecake
Whipped Yukon Gold Potatoes

Club's Mixed Grill

Potato Crusted Grouper with
a Herb Sour Cream served with
Filet Mignon with a rich Demi
and Rice Pilaf

Surf & Turf

Lobster Tail accompanied by Filet
Mignon with Lemon Butter and
Merlot Demi with Mushroom Risotto

Lemon Pepper Grouper Petit Filet Mignon

Tomato Ragout & Demi with
Rosemary Roasted Potatoes

PLATED DINNER

(continued)

ENTRÉE DUO'S

Veal Tenderloin and Shrimp Kabob

With Béarnaise and Scalloped Potatoes

Grilled Rib-eye & Coconut Crusted Grouper

Maître d 'Butter and a Creole
Orange Marmalade and Wild Rice

Pecan Crusted Chicken Breast Grilled Fillet of Salmon

With JD Mustard Glaze and dill butter
Compound with Mashed Sweet Potatoes

Petit Sirloin Strip with Sautéed Crab Cakes

Bourbon Honey Glaze and
a Lobster Cream & Couscous

Vegetable

Broccoli Mimosa

Broccoli with Roasted Garlic

Sautéed Vegetable Medley

Sautéed Spicy Spinach

Green Bean Almandine

Bacon-Green Beans

Braised Asparagus

Plated Dinner Desserts

Bread Pudding with Whiskey Caramel Sauce

Bushwhacker Mud Pie

Key Lime Pie with Vanilla Crème

Molten Chocolate Cake with Sabayon

Chocolate Pyramid Anglaise with Raspberry Coulis

Rustic Apple Galette with Bourbon Cream Sauce

Chocolate, Coconut, Lemon or Red Velvet Cakes

Banquet Buffet Menu

With Assorted Rolls with Whipped Butter,
Choice of Mixed Green Salad or Pasta Salad
Choice of One Vegetable and One Starch Below
Choice of Two Entrees Below

Choice of Vegetables

(Choice of One)

Broccoli Mimosa

Broccoli with Roasted Garlic Butter

Sautéed Vegetable Medley

Green Bean Almandine

Pearl Onions and Green Beans

Eggplant Ratatouille

Shiitake Zucchini Ragout

Choice of Starch

(Choice of One)

Garlic Mashed Potatoes

Sweet Potato Casserole

Honey Pecan Rice Pilaf

Chive Scalloped Potatoes

Rosemary Roasted New Potatoes

Choice Of Entrées

(Choice of Two)

Blackened Chicken Breast with Crawfish Cream

Chicken Cordon Bleu with Sherry Dijon Cream

Pecan Snapper with Citrus Butter Sauce

Smoked Pork Loin with Creole Pineapple Salsa

Coconut Crusted Grouper with Lemon Caper butter

Burgundy Beef Tips with Holy Trinity

Grille Salmon with Tropical Fruit Salsa

Coriander & Cumin Crusted Mahi Mahi with Tri Pepper Relish

Green Tea Rubbed Pork Loin with Mango Chutney

Jerked Chicken with Pineapple Relish

Grilled Chicken Breast with Sun Dried Tomato Cream Sauce

Beef Kabobs with Red Wine Demi-Glace

Buffet Dessert Choices

Peach Cobbler

Cherry Cobbler

Strawberry Cobbler

Blueberry Cobbler

Bread Pudding with Crème Anglaise

Fruit Trifle

Assorted Sliced Cakes

Apple Pie

Boston Cream Pie