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## BRUNCH MENU OPTIONS

Pre-set menus are required for groups larger than 25 guests and for luncheon events on days that we are not open for daytime service. All menu selections are required 10-days prior to your event date. Menus can be customized to meet group needs. Substitutions for dietary restrictions/allergies will be made on a by-need basis.

**\*Brunch menus are available on Sundays only\***

**\*Dinner Menu 1 is available Sunday-Thursday only\***

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### BRUNCH MENU 1

#### SALAD

- **Sensation**- Romaine, Pistachios, Crispy Prosciutto, Oven Roasted Tomatoes, Tangy Gorgonzola Vinaigrette

#### ENTRÉE OPTIONS

- **Lasagna**- Fresh Pasta Sheets Layered with Meat Sauce, Ricotta, Parmigiano, Provolone Cheeses, Ruffino's Sauce
- **Grilled Chicken**- Boneless Chicken Breast, Pesto, Balsamic Glaze, Mashed Potatoes

#### **\$25/person**

*Includes Iced Tea, Water, Coffee, Soft Drinks  
(9.95% Tax and 20% Gratuity Added Day of)*



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## BRUNCH MENU 2

### SALAD

- **Sensation**– Romaine, Pistachios, Crispy Prosciutto, Oven Roasted Tomatoes, Tangy Gorgonzola Vinaigrette

### ENTRÉE OPTIONS

- **Fresh Gulf Fish**– Fresh Gulf Fish of the Day, Lemon Butter Sauce, Broccolini
- **Grilled Chicken**– Boneless Chicken Breast, Pesto, Balsamic Glaze, Mashed Potatoes
- **Eggs Rodrigue**– Scrambled Eggs, English Muffin, Apple-Smoked Canadian Bacon, Roasted Potatoes

**\$30/person**

*Includes Iced Tea, Water, Coffee, Soft Drinks*

*(9.95% Tax and 20% Gratuity Added Day of)*

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## BRUNCH MENU 3

### SALAD

- **Sensation**– Romaine, Pistachios, Crispy Prosciutto, Oven Roasted Tomatoes, Tangy Gorgonzola Vinaigrette

### ENTRÉE OPTIONS

- **Crab Cakes**– Louisiana Jumbo Lump Crabmeat, Onions, Celery, Bell Peppers, Parmesan Cheese, Sweet Corn Sauce
- **Chicken & Waffles**– Fried Chicken Breast, Homemade Waffle, Maple Syrup
- **Eggs Rodrigue**– Scrambled Eggs, English Muffin, Apple-Smoked Canadian Bacon, Roasted Potatoes

**\$30/person**

*Includes Iced Tea, Water, Coffee, Soft Drinks*

*(9.95% Tax and 20% Gratuity Added Day of)*

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## BRUNCH COCKTAIL MENU

2 hr. food service

### FOOD LINE

- **Mini Meatballs**- Mini Meatballs Served with Marinara Sauce
- **Spinach & Artichoke Dip**- Fresh Spinach & Artichoke, Blended with Cheeses, Served with Crostini
- **Chicken Pasta**- Boneless Chicken Breast, Vodka Tomato Cream Sauce, Fettuccini
- **Caesar Salad**- Romaine, Homemade Croutons, Parmesan Cheese, Caesar Dressing
- **Creole Bread Pudding**- A Southern Classic with Raisins, Crème Anglaise
- **Fruit Tray**- Fresh Seasonal Fruit

### **\$30/person**

*Includes Iced Tea, Water, Coffee, Soft Drinks*

*(9.95% Tax and 20% Gratuity Added Day of)*



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## LUNCH MENU OPTIONS

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**\*Brunch menus are available on Sundays only\***

**\*Dinner Menu 1 is available Sunday-Thursday only\***

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### LUNCH MENU 1

#### SALAD

- **Sensation**- Romaine, Pistachios, Crispy Prosciutto, Oven Roasted Tomatoes, Tangy Gorgonzola Vinaigrette

#### ENTRÉE OPTIONS

- **Lasagna**- Fresh Pasta Sheets Layered with Meat Sauce, Ricotta, Parmigiano, Provolone Cheeses, Ruffino's Sauce
- **Grilled Chicken**- Boneless Chicken Breast, Pesto, Balsamic Glaze, Mashed Potatoes

#### **\$25/person**

*Includes Iced Tea, Water, Coffee, Soft Drinks  
(9.95% Tax and 20% Gratuity Added Day of)*



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## LUNCH MENU 2

### SALAD

- **Sensation**- Romaine, Pistachios, Crispy Prosciutto, Oven Roasted Tomatoes, Tangy Gorgonzola Vinaigrette

### ENTRÉE OPTIONS

- **Lasagna**- Fresh Pasta Sheets Layered with Meat Sauce, Ricotta, Parmigiano, Provolone Cheeses, Ruffino's Sauce
- **Grilled Chicken**- Boneless Chicken Breast, Pesto, Balsamic Glaze, Mashed Potatoes
- **Fresh Gulf Fish**- Fresh Gulf Fish of the Day, Lemon Butter Sauce, Broccolini

**\$30/person**

*Includes Iced Tea, Water, Coffee, Soft Drinks  
(9.95% Tax and 20% Gratuity Added Day of)*

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## LUNCH MENU 3

### SALAD

- **Sensation**- Romaine, Pistachios, Crispy Prosciutto, Oven Roasted Tomatoes, Tangy Gorgonzola Vinaigrette

### ENTRÉE OPTIONS

- **Lasagna**- Fresh Pasta Sheets Layered with Meat Sauce, Ricotta, Parmigiano, Provolone Cheeses, Ruffino's Sauce
- **Chicken Parmesan**- Boneless Chicken Breast, Italian Breadcrumbs, Marinara, Provolone Cheese, Side of Capellini
- **Fresh Gulf Fish**- Fresh Gulf Fish of the Day, Lemon Butter Sauce, Broccolini
- **Pork Chop Pecan**- Center Cut Pork Chop, Creole Meuniere Sauce, Roasted Pecans, Mashed Potatoes

### DESSERT

- **Chocolate Sin Cake**- Rich and Decadent Flourless Chocolate Cake, Raspberry Sauce

**\$35/person**

*Includes Iced Tea, Water, Coffee, Soft Drinks  
(9.95% Tax and 20% Gratuity Added Day of)*

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## LUNCH COCKTAIL MENU

2 hr. food service

### HOT FOOD LINE

- **Mini Meatballs**- Mini Meatballs Served with Marinara Sauce
- **Spinach & Artichoke Dip**- Fresh Spinach & Artichoke, Blended with Cheeses, Served with Crostini
- **Chicken Pasta**- Boneless Chicken Breast, Vodka Tomato Cream Sauce, Fettuccini
- **Caesar Salad**- Romaine, Homemade Croutons, Parmesan Cheese, Caesar Dressing
- **Creole Bread Pudding**- A Southern Classic with Raisins, Crème Anglaise
- **Fruit Tray**- Fresh Seasonal Fruit

### **\$30/person**

*Includes Iced Tea, Water, Coffee, Soft Drinks*

*(9.95% Tax and 20% Gratuity Added Day of)*



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## DINNER MENU OPTIONS

Pre-set menus are required for groups larger than 25 guests and for luncheon events on days that we are not open for daytime service. All menu selections are required 10-days prior to your event date. Menus can be customized to meet group needs.

Substitutions for dietary restrictions/allergies will be made on a by-need basis.

**\*Brunch menus are available on Sundays only\***

**\*Dinner Menu 1 is available Sunday-Thursday only\***

**\*Dinner Menu 1 & 2 are not offered during the month of December\***

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### DINNER MENU 1

#### SALAD

- **Sensation**- Romaine, Pistachios, Crispy Prosciutto, Oven Roasted Tomatoes, Tangy Gorgonzola Vinaigrette

#### ENTRÉE OPTIONS

Choose 4

- **Lasagna**- Fresh Pasta Sheets Layered with Meat Sauce, Ricotta, Parmigiano, Provolone Cheeses, Ruffino's Sauce
- **Grilled Chicken**- Boneless Chicken Breast, Pesto, Balsamic Glaze, Mashed Potatoes
- **Fresh Gulf Fish**- Fresh Gulf Fish of the Day, Lemon Butter Sauce, Mashed Potatoes
- **Chicken Alfredo**- Boneless Chicken Breast, Romano Cream, Fettuccini
- **Spaghetti & Meatballs**- Homemade Meatballs, Ruffino's Red Sauce

#### DESSERT

- **Chocolate Sin Cake**- Rich and Decadent Flourless Chocolate Cake, Raspberry Sauce

#### **\$40/person**

*Includes Iced Tea, Water, Coffee, Soft Drinks*

*(9.95% Tax and 20% Gratuity Added Day of)*



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## DINNER MENU 2

### SALAD

Choose 1 for entire party

- **Sensation**– Romaine, Pistachios, Crispy Prosciutto, Oven Roasted Tomatoes, Tangy Gorgonzola Vinaigrette
- **Caesar**– Romaine, Homemade Croutons, Parmesan Cheese, Caesar Dressing
- **Lettuce Wedge**– Baby Iceberg, Benton's Bacon, Cherry Tomatoes, Blue Cheese, Italian Buttermilk Dressing
- **Celebration**– Spinach, Candied Pecans, Red Onions, Cherry Tomatoes, Feta Cheese, Balsamic Vinaigrette

### ENTRÉE OPTIONS

- **Grilled Chicken**– Boneless Chicken Breast, Pesto, Balsamic Glaze, Mashed Potatoes
- **Fresh Gulf Fish**– Fresh Gulf Fish of the Day, Lemon Butter Sauce, Mashed Potatoes
- **Filet Mignon**– USDA Choice 8 oz. Filet (Cooked Medium), Mashed Potatoes
- **Lasagna**– Fresh Pasta Sheets Layered with Meat Sauce, Ricotta, Parmigiano, Provolone Cheeses, Ruffino's Sauce

### DESSERT

Choose 1 for entire party

- **Chocolate Sin Cake**– Rich and Decadent Flourless Chocolate Cake, Raspberry Sauce
- **White Chocolate Bread Pudding**– A fun twist on a Southern Classic, Served with Crème Anglaise
- **Ricotta Cheesecake**– An Italian take on a New York-Style Cheesecake

### \$50/person

*Includes Iced Tea, Water, Coffee, Soft Drinks*

*(9.95% Tax and 20% Gratuity Added Day of)*





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## DINNER MENU 3

### SOUP

- **Corn & Crabmeat Bisque**– Crabmeat, Cream, Sweet Corn, Green Onions

### SALAD

- **Sensation**– Romaine, Pistachios, Crispy Prosciutto, Oven Roasted Tomatoes, Tangy Gorgonzola Vinaigrette

### ENTRÉE OPTIONS

- **Ribeye**– USDA Choice 16 oz. Ribeye (Cooked Medium), Mashed Potatoes
- **Chicken Parmesan**– Boneless Chicken Breast, Italian Breadcrumbs, Marinara, Provolone Cheese, Side of Capellini
- **Fresh Pecan**– Fresh Gulf Fish of the Day, Creole Meuniere Sauce, Roasted Pecans, Mashed Potatoes
- **Filet Mignon**– USDA Choice 8 oz. Filet (Cooked Medium), Mashed Potatoes

### DESSERT

Choose 1 for entire party

- **Chocolate Sin Cake**– Rich and Decadent Flourless Chocolate Cake, Raspberry Sauce
- **White Chocolate Bread Pudding**– A fun twist on a Southern Classic, Served with Crème Anglaise
- **Ricotta Cheesecake**– An Italian take on a New York-Style Cheesecake

### **\$55/person**

*Includes Iced Tea, Water, Coffee, Soft Drinks*

*(9.95% Tax and 20% Gratuity Added Day of)*



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## DINNER MENU 4

### SOUP

- **Corn & Crabmeat Bisque**– Crabmeat, Cream, Sweet Corn, Green Onions

### SALAD

Choose 1 for entire party

- **Sensation**– Romaine, Pistachios, Crispy Prosciutto, Oven Roasted Tomatoes, Tangy Gorgonzola Vinaigrette
- **Caesar**– Romaine, Homemade Croutons, Parmesan Cheese, Caesar Dressing
- **Lettuce Wedge**– Baby Iceberg, Benton's Bacon, Cherry Tomatoes, Blue Cheese, Italian Buttermilk Dressing
- **Celebration**– Spinach, Candied Pecans, Red Onions, Cherry Tomatoes, Feta Cheese, Balsamic Vinaigrette

### ENTRÉE OPTIONS

- **New Orleans Ribeye** – USDA Choice 16 oz. Ribeye (Cooked Medium), New Orleans-Style BBQ Shrimp, Mashed Potatoes
- **Veal Michael**– Veal Medallions, Jumbo Lump Crabmeat, Imperial Sauce, Capellini with Vodka Tomato Cream
- **Fish Katie**– Fresh Gulf Fish of the Day, Jumbo Lump Crabmeat, Creole Meuniere, Hollandaise, Mashed Potatoes
- **Filet Imperial**– USDA Choice 8 oz. Filet (Cooked Medium), Jumbo Lump Crabmeat, Imperial Sauce, Mashed Potatoes

### DESSERT

Choose 1 for entire party

- **Chocolate Sin Cake**– Rich and Decadent Flourless Chocolate Cake, Raspberry Sauce
- **White Chocolate Bread Pudding**– A fun twist on a Southern Classic, Served with Crème Anglaise
- **Ricotta Cheesecake**– An Italian take on a New York-Style Cheesecake

### \$60/person

*Includes Iced Tea, Water, Coffee, Soft Drinks  
(9.95% Tax and 20% Gratuity Added Day of)*



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## DINNER MENU 5

### APPETIZER

- **Crabmeat Cheesecake**– Blue Crabmeat, Italian Cheeses, Creole Meuniere Sauce, Hollandaise

### SOUP

- **Corn & Crabmeat Bisque**– Crabmeat, Cream, Sweet Corn, Green Onions

### SALAD

Choose 1 for entire party

- **Sensation**– Romaine, Pistachios, Crispy Prosciutto, Oven Roasted Tomatoes, Tangy Gorgonzola Vinaigrette
- **Caesar**– Romaine, Homemade Croutons, Parmesan Cheese, Caesar Dressing
- **Lettuce Wedge**– Baby Iceberg, Benton's Bacon, Cherry Tomatoes, Blue Cheese, Italian Buttermilk Dressing
- **Celebration**– Spinach, Candied Pecans, Red Onions, Cherry Tomatoes, Feta Cheese, Balsamic Vinaigrette

### ENTRÉE OPTIONS

Choose 4

- **New Orleans Ribeye** – USDA Choice 16 oz. Ribeye (Cooked Medium), New Orleans-Style BBQ Shrimp, Mashed Potatoes
- **Veal Michael**– Veal Medallions, Jumbo Lump Crabmeat, Imperial Sauce, Capellini with Vodka Tomato Cream
- **Fish Katie**– Fresh Gulf Fish of the Day, Jumbo Lump Crabmeat, Creole Meuniere, Hollandaise, Mashed Potatoes
- **Filet Imperial**– USDA Choice 8 oz. Filet (Cooked Medium), Jumbo Lump Crabmeat, Imperial Sauce, Mashed Potatoes
- **Chicken Parmesan**– Boneless Chicken Breast, Italian Breadcrumbs, Marinara, Provolone Cheese, Side of Capellini
- **Pork Chop Pecan**– Center Cut Pork Chop, Creole Meuniere Sauce, Roasted Pecans, Mashed Potatoes

### DESSERT

Choose 1 for entire party

- **Chocolate Sin Cake**– Rich and Decadent Flourless Chocolate Cake, Raspberry Sauce
- **White Chocolate Bread Pudding**– A fun twist on a Southern Classic, Served with Crème Anglaise
- **Ricotta Cheesecake**– An Italian take on a New York-Style Cheesecake

### \$65/person

*Includes Iced Tea, Water, Coffee, Soft Drinks  
(9.95% Tax and 20% Gratuity Added Day of)*



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## DINNER MENU 6

Guests will make their choice of appetizer, salad, and entrée on arrival. Soup and dessert will be uniform for the group. Please narrow down the options for each accordingly

### APPETIZER

Choose 2 for entire party

- **Crabmeat Cheesecake**
- **BBQ Shrimp**
- **Seafood Arancini**

### SOUP

- **Corn & Crabmeat Bisque**- Crabmeat, Cream, Sweet Corn, Green Onions

### SALAD

Choose 2 for entire party

- **Sensation**- Romaine, Pistachios, Crispy Prosciutto, Oven Roasted Tomatoes, Tangy Gorgonzola Vinaigrette
- **Caesar**- Romaine, Homemade Croutons, Parmesan Cheese, Caesar Dressing
- **Lettuce Wedge**- Baby Iceberg, Benton's Bacon, Cherry Tomatoes, Blue Cheese, Italian Buttermilk Dressing
- **Celebration**- Spinach, Candied Pecans, Red Onions, Cherry Tomatoes, Feta Cheese, Balsamic Vinaigrette

### ENTRÉE OPTIONS

Choose 4

- **New Orleans Ribeye** - USDA Choice 16 oz. Ribeye (Cooked Medium), New Orleans-Style BBQ Shrimp Mashed Potatoes
- **Veal Michael**- Veal Medallions, Jumbo Lump Crabmeat, Imperial Sauce, Capellini with Vodka Tomato Cream
- **Fish Katie**- Fresh Gulf Fish of the Day, Jumbo Lump Crabmeat, Creole Meuniere, Hollandaise, Mashed Potatoes
- **Filet Imperial**- USDA Choice 8 oz. Filet (Cooked Medium), Jumbo Lump Crabmeat, Imperial Sauce, Mashed Potatoes
- **Chicken Parmesan**- Boneless Chicken Breast, Italian Breadcrumbs, Marinara, Provolone Cheese, Side of Capellini
- **Pork Tchoupitoulas**- Center Cut Pork Chop, New Orleans-Style BBQ Shrimp, Mashed Potatoes
- **Lasagna**- Fresh Pasta Sheets Layered with Meat Sauce, Ricotta, Parmigiano, Provolone Cheeses, Ruffino's Red Sauce

### DESSERT

Choose 1 for entire party

- **Chocolate Sin Cake**- Rich and Decadent Flourless Chocolate Cake, Raspberry Sauce
- **White Chocolate Bread Pudding**- A fun twist on a Southern Classic, Served with Crème Anglaise
- **Ricotta Cheesecake**- An Italian take on a New York-Style Cheesecake

**\$74/person**

*Includes Iced Tea, Water, Coffee, Soft Drinks | 9.95% Tax and 20% Gratuity Added Day of*