

Rehearsal/Event Dinner Packages

\$26/pp + tax & 20% gratuity | \$300 private room rental
Includes Salad, Entree, Dessert, Rolls, Tea, & Coffee | *Denotes an upcharge

Salads

Choice of House Garden or Caesar Salad

Entrees

CHOOSE TWO

CHICKEN PICCATA

Topped with a lemon butter sauce, with capers served with angel hair pasta and a fresh vegetable medley

CHICKEN FLORENTINE

Pane' Chicken Breast topped with creamed spinach & provolone cheese, served with rice pilaf

PORK TENDERLOIN

Sage roasted pork tenderloin with a burgundy mushroom sauce, served with herb roasted potatoes

PASTA LOUISIANNE

Penne' pasta accompanied by fresh Louisiana shrimp & cajun tasso ham in a parmesan cream sauce

SHRIMP & GRITS

A southern classic combination of creamy grits with cajun shrimp & bold seasoning

EGGPLANT CRAWFISH STACK

Pane' Eggplant Medallions topped with a fettuccine stack with Crawfish in a lobster cream sauce

PANE' VEAL & FETTUCCINE*

Tender Veal lightly breaded & fried, served with fettuccine in a parmesan cream sauce & a vegetable medley

BEEF FILET TENDERLOIN*

Topped with a feed demi glaze over creamy garlic mashed potatoes

Dessert


CHOOSE ONE

White Chocolate Bread Pudding | Chocolate Cake with Chocolate Icing | Cheesecake with Fresh Berries

T LeBlanc's
EVENT CATERING

TONI LEBLANC | Catering Coordinator

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