

DRUSILLA PLACE

catering

SEAFOOD

Fish Louisiane

Broiled fish topped with jumbo lump crabmeat, beurre blanc sauce/\$41.95

Fish Atchafalaya

Grilled fish topped with crawfish and creolaise sauce/\$40.00

Seafood Feast

Assorted fried seafood-catfish, shrimp and crabfingers/\$37.95

Blackened Fish

Blackened fish topped with Andouille sausage butter sauce and crispy fried artichoke hearts/\$39.00

Stuffed Flounder

Flounder filet stuffed with a crabmeat and shrimp stuffing/\$39.00

Grilled Mahi Mahi

Set on a fried eggplant medallion topped with shrimp and roasted sweet pepper sauce/\$39.00

Creole Fish

Grilled fish topped with smoked tasso ham butter sauce, mushrooms and crawfish tails/\$41.00

Fish Orleans

Baked filet of fish topped with a shrimp and garlic cream sauce/\$38.95

MEAT

*12 oz. **Ribeye**/\$43.95*

*14 oz. **Ribeye**/\$45.95*

*8 oz. **Filet**/\$48.95*

Served with port wine demi-glace and roasted shallots

Tournedoes on the Bayou

Twin 4 oz. Medallions topped with lump crabmeat with marchand de vin sauce/\$47.95

Drusilla Surf and Turf

6 oz. filet and grilled shrimp with a red wine demi-glace/\$46.95

Roasted Pork Tenderloin

Topped with pepper corn sauce or mushroom demi-glace/\$36.95

FOWL

Stuffed Chicken Breast

Breast of chicken stuffed with a choice of: spinach, ham and cheese, hushpuppy dressing, Andouille and Portobello mushrooms, Drusilla's eggplant dressing/\$36.95

Grilled Chicken Breast

Topped with artichoke and mushroom cream sauce/\$36.95

Sautéed Chicken

Pan sautéed chicken breast topped with your choice of picatta or crawfish sauce/\$36.95

Stuffed Chicken Breast

Chicken breast stuffed with shrimp stuffing topped with crawfish and garlic buerre blanc/\$36.95

PASTA

Drusilla's Fettuccine Alfredo

Fresh parmesan cream sauce, with choice of:

**Chicken *Shrimp *Crawfish/\$37.00*

Shrimp and Tasso Pasta

Tasso, ham, herbs and wine cream sauce tossed with pasta and topped with crispy shrimp and crawfish/\$37.00

Creole Chicken Pasta

Grilled chicken breast served with creole tomato sauce, smoked sausage and finished with Romano cheese/\$37.00



HOUSE DESSERTS

(Included in menu -- select one dessert for all guests)

Chocoholic Delite
Chocolate Chip Pecan Pie
Lemon Ice Box Pie
Lemon Chess Pie
Apple Pie
Pecan Pie
Reese's Peanut Butter Pie
Banana Cream Pie
Bread Pudding with Rum Sauce
Strawberry or Peach Champagne Parfait
Ice Cream with Praline Sauce

French Chocolate Mousse
Black Bottom Pecan Pie
Lemon Layer Cake
Rum Cake on Chantilly Cream
Coconut Layer Cake
Chocolate Layer Cake
Chocolate Sour Cream Pound Cake
(under laid with Chantilly Cream)
Whipping Cream or Cream Cheese Pound Cake
(under laid with a fruit coulis)

SPECIALTY DESSERTS

(add \$4.50 per person)

"The Drusilla Cheesecake" Selections: *(Choice of one)*
Chocolate Swirl, White Chocolate, Oreo Cookie Crumb, Heath Bar, or
Vanilla with choice of Strawberry, Blueberry or Cherry topping

Banana Blueberry Cream Cheese Pie
Fresh sliced bananas in a cream cheese filling topped with blueberries and whipped cream

Ultimate Brownie
Homemade fudge brownie topped with mint ice cream and chocolate sauce

Strawberry Shortcake Extraordinaire
Individual mini bundt cakes topped with fresh strawberries, whipped topping,
and garnished with fresh, whole strawberries

CUP OF SOUP

Seafood Gumbo	\$6.50/person
Corn and Shrimp Soup	\$5.50/person
Chicken Tortilla Soup	\$5.50/person
Chicken & Sausage Gumbo	\$6.00/person