

ORLEANS LUNCH

~Sensation Salad~

Mixed salad greens tossed in Sensation dressing with tomatoes,

Black olives, Parmesan and Romano cheese.

Choice of Entree:

~Crawfish Special~

Generous portion of fried Crawfish tails over French fries, served with crawfish etouffee over a bed of rice.

~Fish & Shrimp Combo~

Fish fillet and Gulf shrimp fried to a golden brown. Served with French fries.

~Chicken Lafitte~

A charbroiled boneless chicken breast smothered with grilled onions, bell peppers, mushrooms and tomatoes, topped with our Lafitte sauce.

Served with braised potatoes and vegetable du jour.

~Mahi Mahi Bourbon Street~

Grilled Mahi Mahi fillet topped with gulf shrimp and our famous Hollandaise sauce
Served with braised potatoes and vegetable du jour.

All entrees served with Iced Tea & Water

\$21.99 per person, plus tax & gratuity

PARTY PLATTERS

Each Pan Feeds 20-25 ppl / can purchase by the pan or \$39.99 pp/ choose 8...plus tax and gratuity

Hot Party Platters

CREOLE CRAB CAKES - Our special version of crab cakes are garnished with green and red onions, red bell peppers, and lemon slices. They are served with our own New Orleans' style remoulade sauce

\$149

CRABMEAT STUFFED MUSHROOMS- Our large, fresh mushroom caps are

Steamed with butter, white wine and special seasonings and filled with crabmeat stuffing

\$139

SEAFOOD BALLS - These make a great finger food! Our spicy, fried seafood balls are loaded with shrimp, crabmeat and all the right seasonings. Served with cocktail sauce and lemon wedges.

\$89

FRIED CHICKEN TENDERS - Our perfectly fried chicken tenders

Are served on a bed of mixed greens with R&K's very own pepper sauce for pouring or dipping.

\$95

GRILLED CHICKEN TENDERS with CREOLE SAUCE-Chicken Tenders, seasoned and grilled over mesquite wood and highlighted with our special Creole sauce. We sauté onions, roma tomatoes, green bell peppers and red bell peppers with olive oil, white wine and R&K Seasoning. The grilled chicken tenders are then placed around the vegetables, brushed with melted butter and garnished with green onions.

\$95

BLACKENED ALLIGATOR WITH CREOLE VEGETABLE SAUTE- This dish includes our unique Creole Vegetable Sauté, this time served with one of Très R&K's specialties blackened alligator.

\$149

PORCUPINE POTATOES - We take Ralph & Kacoo's famous stuffed potato filling, make little balls, coat them with flour and seasoned buttermilk, then cover with crushed shredded wheat and fried until golden brown

\$74

PECAN CRUSTED CHICKEN TENDERS - Our Pecan Crusted Chicken Tenders are sautéed on the grill and stacked on a bed of assorted baby greens. This is accompanied by our special Homemade Creole Honey Mustard Sauce

\$139

SPICY SEAFOOD DIP - This special dish is made to order. We'll customize this dip with your choice of crawfish, shrimp or crabmeat. Whatever you choose makes a great combination with the green onions, parsley, cayenne pepper, whipping cream and hot pepper jack cheese. Served with tortilla chips

\$89



Event Menus

BUFFET

Cole slaw, fried fish, fried shrimp, chicken lafitte, steamed vegetables, braised potatoes, bread pudding, tea and water

\$39.99 per person, plus tax and gratuity

Dinner Rolls , coleslaw, Prime Rib, Fried fish -chicken lafitte, fried shrimp, mashed potatoes, green beans, bread pudding with bourbon sauce , tea and water

45.99 per person, plus tax and gratuity

Cold Party Platters

SHRIMP BUTTER - shrimp, cream cheese, butter and other spices and seasonings together and surround the shrimp mold with julienned red onions and bell peppers, lemon slices, roma tomato slices and parsley. Served with crackers. **\$55**

SHRIMP EXTRAVAGANZA - Boiled shrimp on a bed of romaine lettuce. serve with a bowl of cocktail sauce. **\$95**

CHILLED/GRILLED MARINATED VEGETABLES - Our chilled/grilled marinated vegetable tray is one striking dish! We marinate fresh seasonal vegetables like zucchini, squash, asparagus, green onions, and red bell peppers in our very own marinade. They are then perfectly grilled before chilling and served with ranch dressing. **\$63**

Tea/Water Service

\$75.00 up to 25 ppl

\$150 up to 50 ppl

\$225 up to 75 ppl

\$300 up to 100 ppl

CYPRESS DINNER

~~Sensation Salad~

Mixed salad greens tossed in Sensation Dressing with tomatoes, Black olives, Parmesan & Romano cheese.

Choice of Entrees:

~Chopped Steak Lafitte~

Chargrilled chopped steak topped with onions, tomatoes, bell peppers, mushrooms and Lafitte Sauce. Served with a Cajun stuffed potato.

~Fish N Shrimp Combo~

Fish Strips and Gulf shrimp fried golden brown.
Served with French fries.

~Chicken Lafitte~

A grilled chicken breast topped with onions, tomatoes, bell peppers, mushrooms and Lafitte sauce.
Served with a Cajun stuffed potato.

~Tilapia Atchafalaya~

A grilled fish fillet topped with crawfish etouffee.
Served with a Cajun stuffed potato.

All entrees served with ice tea & water

\$29.99 plus tax and gratuity

LAFAYETTE DINNER

~Sensation Salad~

Mixed salad greens tossed in Sensation dressing with tomatoes, Black olives, Parmesan & Romano cheese.

Choice of Entrees:

~Grilled Combo~

Grilled gulf shrimp & Mahi Mahi
Served with Cajun stuffed potato

~Certified Black Angus Ribeye~

A 12 oz. Ribeye seasoned and cooked to a Medium perfection to draw out the unique flavor of this steak.
Served with Cajun stuffed potato.

~Chicken K-Jun Bleu~

Charbroiled chicken breast smothered with sautéed crawfish tails, Conecuh sausage, pepper jack cheese and cajun cream sauce . Served with Cajun stuffed potato.

~Fried Shrimp and Fish~

Fish Strips, gulf shrimp, fried to a golden brown. Served with Cajun stuffed potato.

Dessert:

~New Orleans Style Bread Pudding~

A Southern tradition! Served warm with our Famous homemade bourbon sauce.

All entrees served with ice tea & water

\$34.99 plus tax and gratuity

NAPOLEON DINNER

~Sensation Salad~

Mixed salad greens tossed in Sensation Dressing with tomatoes, Black olives, Parmesan & Romano cheese.

Choice of Entrees:

~The Ruby~

Grouper fillet topped with our crab dressing and covered with our famous Hollandaise sauce
Served with Cajun stuffed potato.

~Surf and Turf~

A 12oz ribeye cooked to medium and topped with jumbo lump crabmeat, grilled bay shrimp and topped again with our famous Hollandaise sauce.
Served with Cajun stuffed potato

~Chicken Toulouse~

A charbroiled chicken breast topped with a fried soft-shell crab, sautéed crawfish tails and hollandaise sauce. Served with a Cajun stuffed potato.

~Kacoo's Banquet~

Seafood gumbo, fresh fish strips, Gulf jumbo shrimp, stuffed crab, oysters, crawfish tails and soft shell crab fried to a golden brown.
Served with a Cajun stuffed potato.

Dessert:

~Strawberry Cheesecake~

New York style cheesecake with Southern flair! Topped with strawberry puree

All entrees served with tea & water

\$53.99 plus tax and gratuity