



1144 N. Causeway Blvd.  
Mandeville, La 70471  
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### **Breakfast Buffets**

#### **Breakfast Buffet A**

*Orange Juice*  
*Fresh Baked Biscuits*  
*Scrambled Eggs*  
*Buttered or Cheese Grits*  
*Sausage Links*  
*Fresh Brewed Coffee and Decaffeinated Coffee*

#### **Breakfast Buffet B**

*Orange Juice and Milk*  
*Assorted Cereals and Yogurts*  
*Fresh Baked Biscuits*  
*Western Style Scrambled Egg Casserole*  
*Buttered or Cheese Grits*  
*Sausage Links or Crisp Bacon*  
*Fresh Brewed Coffee and Decaffeinated Coffee*

#### **Deluxe Breakfast Buffet**

*Orange Juice*  
*Fresh Baked Biscuits*  
*Fresh Sliced Fruit*  
*Eggs Benedict*  
*Sautéed Potato Hash with Roasted Peppers*  
*Sausage Links or Crisp Bacon*  
*Buttered or Cheese Grits*  
*Fresh Brewed Coffee and Decaffeinated Coffee*

**Plantation Breakfast Buffet**

*Orange Juice  
Fresh Baked Biscuits  
Fresh Sliced Fruit  
Eggs Nicole  
Sautéed Potato Hash with Roasted Peppers  
Grits and Grillades  
Fresh Brewed Coffee and Decaffeinated Coffee*

**Breakfast Buffet Enhancements**

**Omelet Station**

*Prepared to Order 3 Egg Omelet with Choice of Shrimp, Crawfish, Lump Crabmeat,  
Diced Ham, Mushrooms, Onions, Bell peppers, Fresh Tomatoes*

**Pancake and Waffle Station**

*Prepared to Order and Served with Assorted Fresh Berries, Cream, and Maple Syrup.*

**Crepe Station**

*Feather light, French Crepes stuffed with a Variety of Fillings.  
-Seafood  
-Shrimp  
-Beef Stroganoff  
-Crabmeat  
-Crawfish  
-Chicken & Mushroom*

**Eggs Benedict**

*Poached Egg over an English Muffin and Canadian Bacon topped with Hollandaise*

**Eggs Nicole**

*Poached Egg over a Louisiana Blue Crab Cake topped with Hollandaise*

**Eggs DeMarcay**

*Poached Egg over Potato Pancakes topped with Tasso and Hollandaise*

**Grits and Grillades**

*Tender Veal Medallions Braised in a Creole Gravy serve with Southern Style Grits*

## **Continental Breakfasts**

### **Continental Breakfast A**

*Orange Juice*  
*Fresh Baked Breakfast Pastries*  
*(Assorted Danishes, Assorted Muffins, and Croissants)*  
*Butter and Jelly*  
*Fresh Brewed Coffee and Decaffeinated Coffee*

### **Continental Breakfast B**

*Orange Juice*  
*Fresh Sliced Fruit*  
*Assorted Yogurts*  
*Fresh Baked Breakfast Pastries*  
*(Assorted Danishes, Assorted Muffins, Bagels and Croissants)*  
*Cream Cheese, Butter and Jelly*  
*Fresh Brewed Coffee and Decaffeinated Coffee*

### **French Quarter Continental Breakfast**

*Orange Juice*  
*Fresh Whole Fruit*  
*New Orleans Beignets dusted in powdered sugar*  
*Cinnamon Pecan Sticky Buns*  
*Butter and Jelly*  
*Café Au Lait*  
*Fresh Brewed Coffee and Decaffeinated Coffee*

### **Slim and Trim Continental Breakfast**

*Natural Fruit Juices*  
*Fresh Sliced Fruit*  
*Hot Oatmeal with Cinnamon, Brown Sugar, and Raisins*  
*Fresh Baked Breakfast Pastries*  
*(Low Fat Muffins, Whole Wheat Bagels, Cinnamon Raisin Bagels)*  
*Assorted Cereals with Low-fat Milk*  
*Fresh Brewed Coffee and Decaffeinated Coffee*

**Carb Friendly Continental Breakfast**

*Orange Juice and Grapefruit Juice  
Whole Wheat English Muffins  
Sliced Deli Meats and Cheeses  
Hard Boiled Eggs  
Fresh Brewed Coffee and Decaffeinated Coffee*

**Seated Breakfasts**

*(All Breakfasts include Fresh Baked Biscuits, Butter, Jelly,  
with Freshly Brewed Coffee and Decaffeinated Coffee.)*

**Eggs Benedict**

*Poached Eggs over a Toasted English Muffin and Canadian Bacon, topped with  
Hollandaise. Served with Cheese Grits and Fresh Fruit  
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**Eggs Nicole**

*Poached Eggs over a Louisiana Blue Crab Cake, topped with Hollandaise.  
Served with Cheese Grits and Fresh Fruit*

**Eggs DeMarcay**

*Poached Eggs over Potato Pancakes, topped with Tasso and Hollandaise.  
Served with Cheese Grits and Fresh Fruit*

**All American Breakfast**

*Scrambled Eggs  
Choice of Smoked Ham, Crisp Bacon, or Sausage Links  
Fried Potato Hash  
Fresh Fruit*

**Plantation Breakfast**

*Scrambled Egg Casserole  
Southern style Grits and Grillades  
Fresh Fruit*

**Lump Crabmeat and Asparagus Omelet**

*Three Egg Omelet stuffed with Louisiana Blue Lump Crabmeat, Asparagus, and Pepper Jack Cheese. Served with Cheese Grits and Fresh Fruit*

**Benedict's Steak and Eggs**

*8 oz Pecan Smoked Prime Rib and Scrambled Eggs, served with Southern style Grits and Fresh Fruit*

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**Lunch**

*(All Lunches include Fresh Baked Dinner Rolls and Butter.  
Also served with Freshly Brewed Coffee and Decaffeinated Coffee)  
Choose one from soup, salad and dessert category.*

**Soups**

- ❖ Gumbo (Creole, Seafood, Ya-ya)
- ❖ Corn and Crawfish Bisque
- ❖ Cream of Spinach and Crab
- ❖ Roasted Tomato Basil
- ❖ Turtle
- ❖ Minestrone
- ❖ Loaded Baked Potato
- ❖ Hearty Chicken Noodle

**Salads**

***Caesar Salad***

*Romaine Lettuce, Herbed Croutons, Romano Cheese, with a Classic Caesar dressing*

***Parmesan Vinaigrette***

*Mixed Greens, Fresh Tomatoes, Romano Cheese, tossed in Red Wine Vinegar and Extra Virgin Olive Oil*

***Tomato Napoleon***

*Slices of Tomato, Purple Onion, and Mozzarella Cheese over a bed of Wild Greens dressed in Balsamic Vinaigrette*

***Baby Blue***

*Wild Green Salad with Toasted Spiced Pecans, Blue Cheese Crumbles, and Fresh Strawberries dressed in Balsamic Vinaigrette*

***Sliced Fresh Fruit***

*Fresh Strawberries, Cantaloupe, Grapes, and Pineapple*

***Entrees (Chilled)***

*Blackened Chicken, Pepper Encrusted Tuna or Grilled Shrimp Caesar Salad Romaine Lettuce, Herbed Croutons, Romano Cheese, with a Classic Caesar dressing*

***Trio Salad***

*(Choice of 3 over a Bed of Green Leaf Lettuce)*

*Tuna Salad  
Chicken Salad*

*Shrimp Salad  
Fruit Salad*

***Lump Crabmeat Stuffed Creole Tomato***

*Louisiana Blue Lump Crabmeat dressing stuffed heartily into a ripe Creole Tomato*

***Japanese Sashimi Salad***

*Yellow fin Tuna, White Fish, and Salmon over a bed of either Seaweed Salad or Squid Salad*

***Seafood Pasta Salad***

*Penne Pasta with Shrimp, Crawfish, Local Grilled Fish, Roasted Bell peppers, Pine Nuts, Sun-dried Tomatoes tossed in Balsamic Vinaigrette and Extra Virgin Olive Oil*

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Benedict's Plantation Complete Menus

***Beef Capriccio Salad***

*Marinated Grilled Tenderloin, Grilled Eggplant, Goat Cheese, Tomato, Calamata Olives, Walnuts and Purple Onions over Mixed Greens with Balsamic Vinaigrette*

***Entrees (Hot)***

***New Orleans Tournedos***

*Two petite 4 oz filets of Beef served over Fried Green Tomatoes topped with Demi Glaze*

***Pecan Smoked Prime Rib***

*8 oz Prime Rib smoked daily over Pecan Wood*

***Seafood AuGratin***

*Shrimp, Crawfish, and Jumbo Lump Crabmeat in a Chardonnay Cream Sauce topped with Pepper Jack Cheese*

***Stuffed Catfish***

*Filet of Catfish stuffed with Crabmeat Dressing topped with a Lemon Bur Blanc*

***Chicken Florentine***

*Breast of Chicken stuffed with Creamed Spinach and topped with a Wild Mushroom Cream*

***Desserts***

*New Orleans Bread Pudding*

*White Chocolate Bread Pudding*

*Lemon Layer Cake*

*Cheese Cake Crepe*

*Pecan Cobbler*

## **Dinner**

*(All Dinners include Fresh Baked Dinner Rolls and Butter.  
Also served with Freshly Brewed Coffee and Decaffeinated Coffee)  
Choose one option from soup, salad & dessert category.*

## **Soups**

- ❖ *Gumbo (Creole, Seafood, Ya-ya)*
- ❖ *Corn and Crawfish Bisque*
- ❖ *Cream of Spinach and Crab*
- ❖ *Roasted Tomato Basil*
- ❖ *Turtle*
- ❖ *Minestrone*
- ❖ *Loaded Baked Potato*
- ❖ *Hearty Chicken Noodle*

## **Salads**

### ***Caesar Salad***

*Romaine Lettuce, Herbed Croutons, Romano Cheese, with a Classic Caesar dressing*

### ***Parmesan Vinaigrette***

*Mixed Greens, Fresh Tomatoes, Romano Cheese, tossed in  
Red Wine Vinegar and Extra Virgin Olive Oil*

### ***Tomato Napoleon***

*Slices of Tomato, Purple Onion, and Mozzarella Cheese over a bed of Wild Greens  
dressed in Balsamic Vinaigrette*

### ***Baby Blue***

*Wild Green Salad with Toasted Spiced Pecans, Blue Cheese Crumbles, and Fresh  
Strawberries dressed in Balsamic Vinaigrette*

### ***Sliced Fresh Fruit***

*Fresh Strawberries, Cantaloupe, Grapes, and Pineapple*

## **Entrees**

***Benedict's Tournedos of Beef***

*Two petite 4 oz filets of Beef served over Portabello Mushroom Caps and Fried Green Tomatoes topped with Cabernet Sauce*

***Filet Florentine***

*7 oz filet of Beef served atop a bed of Creamed Spinach accompanied by Fried Oysters*

***New York Strip***

*12 oz Strip of Certified Black Angus Beef aged to Perfection*

***Grilled Tenderloin of Beef***

*Medallions of Beef Tenderloin topped with a Roasted Pepper Cream*

***Pecan Smoked Prime Rib***

*14 oz Prime Rib smoked daily over Pecan Wood*

***Veal Parmesan***

*Panned Veal Cutlet with Artichoke Hearts in a Chardonnay Cream*

***Pepper Encrusted Tuna***

*Yellow-fin Tuna encrusted in fresh peppercorns pan seared and served over a bed of Flash Fried Spinach*

***Pecan Smoked Salmon***

*Filet of Salmon smoked over Pecan Wood and served over a bed of Flash Fried Spinach topped with a light Dill Sauce.*

***Stuffed Redfish***

*Redfish stuffed with Louisiana Blue Crabmeat dressing topped with a lemon cream sauce.*

***Catfish Pontchartrain***

*Filet of Catfish smothered in our rich Seafood cream sauce..*

***Pan Seared Speckled Trout***

*Filet of Speckled Trout pan seared served with*

7/1/2010

Benedict's Plantation Complete Menus

*Grilled Jumbo Gulf Shrimp in a lemon Bur Blanc*

***Chicken Michelle***

*Breast of Chicken stuffed with Artichoke dressing wrapped in a Puff Pastry and topped with a Wild Mushroom Cream Sauce.*

***Chicken Delacroix***

*Breast of Chicken stuffed with Fresh Spinach, Smoked Ham, and Italian Cheeses Fried Golden and topped with a Wild Mushroom Cream Sauce.*

***Blackened Chicken Alfredo***

*Blackened Breast of Chicken served over Penne Pasta in a Creamy Alfredo Sauce with Grilled Flat Bread.*

***Cornish Game Hen with Blackberry Reduction***

*Smoked Cornish Hen served with a Homemade Blackberry Reduction sauce.*

***(Vegetarian)***

***Tuscan Pasta Primavera***

*Squash, Zucchini, Onions, and Peppers in Extra Virgin Olive Oil over Penne Pasta*

***Desserts***

*New Orleans Bread Pudding*  
*White Chocolate Bread Pudding*  
*Lemon Layer Cake*  
*Cheese Cake Crepe*  
*Pecan Cobbler*

*Peach Cobbler*  
*Crème Brule*  
*Chocolate Mousse*  
*Chocolate Decadence*  
*Chocolate Lava Cake*  
*Ice Cream Sundae*

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## *Beverages and Refreshments*

### *Non-Alcoholic*

*Fresh Brewed Coffee  
and Decaffeinated Coffee*

*Bottled and Sparkling Water*

*Fresh Brewed Iced Tea*

*Assorted Fruit Juices*

*Select Hot Teas*

*Fruit Punch*

*Assorted Soft Drinks*

*Lemonade*

### *Alcoholic*

*Plantation Punch*

*Mimosa Punch*

*Bellini Punch*

*Bloody Marys*  
\$45.00 (Per Gallon)

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## *Meeting Breaks*

*(All Meeting Breaks include Freshly Brewed Iced Tea, Coffee, and Decaffeinated Coffee)*

### *Mardi Gras*

*Assorted King Cakes*

*Creamy Pralines*

*Zapp's Potato Chips*

*Assorted Soft Drinks  
Bottled Water*

***French Quarter***

*Sliced Fresh Fruit  
New Orleans Beignets  
Pecan Bars  
Lemon Squares  
Assorted Soft Drinks  
Bottled Water*

***Chocolate Lovers***

*Chocolate Dipped Strawberries  
Chocolate Chip Cookies  
Brownies  
Chocolate Mousse  
Chocolate Soda  
Water*

***Southern Belle***

*Creole Pralines  
Sugar Cookies  
Pecan Bars  
Lemonade  
Bottled Water*

***Ice Cream Bar***

*Vanilla Ice Cream  
Drumsticks  
Ice Cream Sandwiches  
Assorted Sundae Toppings  
Assorted Soft Drinks  
Bottled Water*

***Benedict's High Tea***

*Assorted Tea Sandwiches  
Scones served with Lemon Curd and Cream  
Petite Fours  
Classic Assortment of Hot Teas*

***Power Player***

*Assortment of Granola and Power Bars  
Oatmeal Raisin Cookies  
Trail Mix  
Whole Fruit  
Red Bull*

***Plantation Indoor Picnic***

*Natchitoches Meat and Crawfish Pies*

*Andouille Sausage En Croute*

*Seafood Crepes*

*Lemonade*

*Bottled Water*

***Nibbles and Goodies***

***Fresh Baked Breakfast Pastries***

*(Danishes, Muffins, Croissants)*

***New Orleans Beignets***

***Seasonal Sliced Fruit Bowl***

***Fresh Whole Fruit***

***Chocolate Dipped Louisiana Strawberries***

***Dessert Bars***

*(Lemon, Pecan, Cappuccino, Raspberry Tart, Apple Square)*

***Scones***

*(Clotted Cream, Strawberry, Lemon Curd)*

***Brownies***

***Assorted Jumbo Cookies***

***Bagels and Cream Cheese***

***Assorted Granola and Candy Bars***

***Assorted Yogurts***

***Mardi Gras King Cakes***

7/1/2010

Benedict's Plantation Complete Menus

***Assorted Petite Fours***

***Tea Sandwiches***

*(Cucumber, Smoked Salmon, Salmon Mousse, Assorted Deli)*

***Frenchalettas***

***Petite Deli Po-Boys***

*(Ham, Turkey, Roast Beef, Chicken Salad)*

***Petite Seafood Po-Boys***

*(Shrimp, Oyster, Catfish)*

*Prices are Subject to Change.*

*Please add 9.25% Tax and 18% Gratuity to all Listed Prices.*