

Owner
Eric Weil
473-7451



817 Bayou Rd.
Donaldsonville, LA

Private Party Menu Options

"Magnolia" Menu

SENSATION SALAD

Mixed garden greens, tomatoes, carrots, and broccoll tossed with a parmesian pepper dressing

CHOICE OF ENTREE

Rib-Eye - An 8-ounce USDA cut served with a steaming hot baked potato

Cajun Grilled Chicken - A boneless breast of chicken, sauteed in a special citrus sauce and grilled to perfection, served with Cajun Rice

Fresh Fish and Shrimp Combo - Served with French Fries

DESSERT

White Chocolate Bread Pudding with cream cheese Rum sauce, or Turtle Cheesecake

All entrees are served with Peasant Bread, garlic oil, Iced Tea and Community coffee

"Tuscany" Menu

SENSATION SALAD

Mixed garden greens, tomatoes, carrots, and broccoll tossed with a parmesian pepper dressing

CHOICE OF ENTREE

Chicken Lafourche - Boneless, skinless chicken tenders, lightly battered and fried, served with Crawfish Etouffee over a bed of Angel Hair pasta.

Rib-Eye - A 14-ounce USDA cut served with a steaming hot baked potato

Fresh Fish Piccata - Fresh fish topped with a veal stock, lemon juice, white wine and butter sauce served with Cajun Rice.

DESSERT

White Chocolate Bread Pudding with cream cheese Rum sauce, or Turtle Cheesecake

All entrees are served with Peasant Bread, garlic oil, Iced Tea and Community coffee

"Atchafalaya" Menu

SEAFOOD GUMBO APPETIZER

SENSATION SALAD

Mixed garden greens, tomatoes, carrots, and broccoll tossed with a parmesian pepper dressing

CHOICE OF ENTREE

Filet Mignon - USDA choice 8 ounce Filet Mignon served with garlic-rosemary potatoes.

Fresh Fish Piccata - Fresh fish topped with a veal stock, lemon juice, white wine and butter sauce served with Cajun Rice.

Crab Cakes - Two 3 ounce crab cakes, grilled and topped with a seafood topping, served with Cajun Rice.

DESSERT

White Chocolate Bread Pudding with cream cheese Rum sauce, or Turtle Cheesecake

All entrees are served with Peasant Bread, garlic oil, Iced Tea and Community coffee