

New Hope

marsha brown

Pennsylvania

New Orleans

Dinner Menu

(12 GUESTS MINIMUM)

1ST COURSE (CHOOSE ONE)

{ } CHURCH SALAD MIXED CALIFORNIA GREENS, GRAPE TOMATOES, JULIENNE OF CARROT, TOASTED CROUTONS, KALAMATA OLIVES AND BERMUDA ONIONS, WITH BALSAMIC VINAIGRETTE

{ } LOBSTER AND SHRIMP BISQUE CREAMY BLEND OF LOBSTER AND SHRIMP WITH A KICK OF CAYENNE PEPPER, BAPTIZED WITH SHERRY

{ } REAL GUMBO YA YA WHAT SAYS NEW ORLEANS BETTER THAN GUMBO? CHICKEN, ANDOUILLE SAUSAGE AND RICE IN A SLOW COOKED CAJUN SPICED BROTH

ENTREES (CHOOSE FOUR)

{ } OVEN ROASTED CHICKEN SEMI-BONELESS, STUFFED AND BAKED WITH SPINACH/HERB CHEESE

{ } TOURNEDOS FILET MEDALLIONS SERVED IN AU POIVRE SAUCE OVER SMASHED GARLIC BLISS, ASPARAGUS TIPS

{ } ATLANTIC SALMON AND SHRIMP PAN SEARED IN OUR SIGNATURE BARBEQUE BUTTER ATOP ROMANO GRITS

{ } JAMBALAYA CRAB MEAT, SHRIMP, DUCK, AND ANDOUILLE SAUSAGE IN A DARK SOUTHERN ROUX BLEND-ED WITH PEPPERS, ONIONS AND RICE

{ } SOULFULLY VEGETARIAN NAPOLEON ROASTED EGGPLANT, ROASTED PEPPERS, AND SEASONAL VEGETABLES IN A CREOLE BUTTER SAUCE

{ } BOURBON STREET SAUTÉED CATFISH A NEW ORLEANS CLASSIC, LIGHTLY SPICED, SERVED WITH OUR SIGNATURE SEAFOOD DRESSING IN A CREOLE SAUCE

{ } EGGPLANT OPHELIA MARSHA'S MOTHER'S FAVORITE, SHRIMP AND CRABMEAT CASSEROLE, TOPPED WITH GRILLED EGGPLANT AND BAKED TIL GOLDEN BROWN, ELEGANTLY GARNISHED WITH OUR CREOLE BUTTER SAUCE

{ } FILET 10 OZ BÉARNAISE SAUCE (\$5 SUPPLEMENT)

{ } PORK CHOP 14OZ PRIME BONE-IN COWBOY, SWEET POTATO MATCHSTICK, ANNA MAE'S PINEAPPLE SOUFFLÉ (\$2 SUPPLEMENT)

{ } NY STRIP AU POIVRE SAUCE (\$7 SUPPLEMENT)

{ } HEAVENLY CRAB CAKES GOLDEN BAKED LUMP CRABMEAT BOUND WITH FRESH HERBS SERVED WITH A MUSTARD REMOULADE, A NEW ORLEANS FAVORITE! (\$2 SUPPLEMENT)

{ } SURF & TURF TWIN FILET MEDALLIONS PAIRED WITH A HEAVENLY CRAB CAKE. SERVED WITH POTATO CAKE ORLEANS AND BÉARNAISE SAUCE.

DESSERTS (CHOOSE TWO)

{ } "GRANMERE'S" COMFORT CUSTARD
{ } CRÈME BRULÉ
{ } PECAN PIE

{ } "24K" CARROT CAKE
{ } WARM BREAD PUDDING SOUFFLÉ
{ } CHOCOLATE MOLTEN CAKE
{ } CHOCOLATE CHEESE CAKE

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
For your convenience, a service charge of 18% gratuity will be added for parties of 8 or more.*

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LITTLE EXTRAS.....

ADD AN APPETIZERS COURSE

CHOOSE ONE

- | | |
|-----------------------------------|---|
| { } MAMÉRE'S CRAB CHEESE CAKE | JUMBO LUMP CRAB AND SMOKED GOUDA TART, GREEN ONION COULIS, REMOULADE SAUCE \$12 |
| { } CARPACCIO OF FILET MIGNON | SEARED RARE IN CREOLE SPICES WITH REMOULADE SAUCES \$12 |
| { } CRACKED PEPPER SASHIMI TUNA | BUCKWHEAT SOBA NOODLES, PICKLED GINGER, AND WASABI SOY DIPPING SAUCE \$12 |
| { } LOLLIPOP LAMB CHOPS | WITH PEAR CHUTNEY \$17 |
| { } CRAWFISH SPRING ROLL | \$ 8 |
| { } ERNIE'S CRISPY COCONUT SHRIMP | SPICY COCO LOPEZ SAUCE \$13 |
| { } CRAWFISH RISOTTO | \$12 |
| { } HEAVENLY CRAB CAKES | GOLDEN BAKED LUMP CRABMEAT WITH MUSTARD REMOULADE \$13 |

{ } ADD A SOUP OR SALAD COURSE FOR \$6 PER PERSON

ADD FAMILY STYLE SIDE DISHES

CHOICE OF 3 FOR \$6 PER PERSON

- { } SMASHED GARLIC BLISS POTATOES
- { } SAUTÉED STRING BEANS WITH BACON AND BLEU CHEESE
- { } CRAWFISH RISOTTO
- { } CREAMED SPINACH
- { } SWEET POTATO CASSEROLE
- { } ASPARAGUS WITH PEACH VINAIGRETTE
- { } BAYOU FRIES
- { } OUTRAGEOUS ONION RINGS
- { } SAUTÉED SPINACH

**ALL FOOD AND BEVERAGE IS SUBJECT TO 6% SALES TAX AND 18% GRATUITY BASED ON THE CONFIRMED GUEST COUNT. AN ADDITIONAL 2% FEE WILL BE ADDED FOR ADMINISTRATIVE PROCESSING AND PLANNING OF YOUR EVENT

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COCKTAIL PARTY HORS D'OEUVRES

(A MINIMUM OF 6 SELECTIONS IS REQUIRED IF NOT HAVING DINNER AFTERWARDS)

2 HOUR OPEN BAR (PREMIUM LIQUOR BAR, HOUSE WINE & BEER ONLY)
- \$30.00 ADDITIONAL PER GUEST

3 HOUR OPEN BAR (PREMIUM LIQUOR BAR, HOUSE WINE & BEER ONLY)
- \$35.00 ADDITIONAL PER GUEST

*OTHER LIQUOR PACKAGES AVAILABLE UPON REQUEST

PRICE PER GUEST/PER HOUR:

- \$2.00 _____ TOMATO BRUSCHETTA - CHOPPED TOMATOES, ONIONS, BASIL AND
EXTRA VIRGIN OLIVE OIL SERVED ON
TOASTED BREAD
- \$2.00 _____ MINI QUICHE
- \$3.00 _____ FRIED CRAWFISH RISOTTO - RISOTTO CAKES MADE WITH CRAWFISH
- \$3.00 _____ MUSHROOM CAPS - STUFFED WITH SPINACH AND CHEESE
- \$3.00 _____ MUSHROOM CAPS - STUFFED WITH ANDOUILLE SAUSAGE
- \$2.00 _____ ROASTED PEPPER CROSTINI- MARINATED ROASTED PEPPERS SERVED
ON GRILLED ITALIAN BREAD
- \$3.00 _____ MELON & PROSCIUTTO - SLICED PROSCIUTTO DI PARMA
WRAPPED AROUND SEASONAL MELON
- \$4.00 _____ TUNA SASHIMI - DRESSED WITH LEMON AND LIME ZEST,
EXTRA VIRGIN OLIVE OIL, ON A WONTON
- \$5.00 _____ COCONUT SHRIMP - COCONUT-ENCRUSTED, SPICY
COCO LOPEZ SAUCE
- \$3.00 _____ MINI CRABCAKES - MUSTARD REMOULADE
- \$3.00 _____ ASPARAGUS -BAKED IN PHYLLO DOUGH
- \$2.00 _____ ROASTED EGGPLANT MOUSSE - ON TOAST POINTS
- \$3.00 _____ ENDIVE WITH BLEU CHEESE
- \$2.00 _____ BAKED POTATO CROQUETTES - WITH PARMESAN BASIL
- \$4.00 _____ BEEF CROSTINI - TOPPED WITH NY STRIP
- \$3.00 _____ SESAME CHICKEN - HONEY MUSTARD SAUCE
- \$7.00 _____ LOLLIPOP LAMB CHOPS - SEARED BLACKENED BABY CHOPS
SERVED WITH PEAR CHUTNEY

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