



PLATED DINNERS

*Entrées Include Choice of Tossed Garden or Caesar Salad,
Dessert, Iced Tea & Coffee*

ENTRÉES

CHICKEN COQ AU VIN

Breast of Chicken seared with Red Wine Mushroom
Demi-Glace served with Herbed Wild Rice
& Italian Style Green Beans

PESTO GRILLED SALMON

Pesto Grilled Salmon served with Saffron Rice
& Steamed Broccoli with Matchstick Carrots

RED SNAPPER PONTCHARTRAIN

Herb Broiled Red Snapper with Crab Mornay Sauce
served with Lyonnaise Potatoes
& Stuffed Zucchini Provençal

PAN SAUTÉED VEAL CUTLETS

Pan Sautéed Veal Cutlets
topped with a Crawfish Marsala Demi-Glace
served with Root Vegetable Mashed Potatoes
& Italian Style Green Beans

ANDOUILLE STUFFED PORK LOIN

Andouille Stuffed Pork Loin
served with Garlic Mashed Potatoes
& Vegetable Medley

DOUBLE CUT PORK CHOP

Double Cut Pork Chop Forestière
served with Jambalaya Mashed Potatoes
& Sugar Snap Peas

CRABCAKE STUFFED CHICKEN

Crabcake Stuffed Chicken Muenière
served with Parsley Buttered New Potatoes
& Sugar Snap Peas with Crimini Mushrooms

MIXED GRILL

Medallion of Chicken Florentine or Crawfish Cake
paired with Roasted Beef Tenderloin
served with Cane Syrup Roasted Yams
& Sugar Snap Peas with Crimini Mushrooms

SURF 'N' TURF

Petit Fillet and Three Grilled Jumbo Shrimp
served with Parmesan Duchesse Potatoes
& Steamed Asparagus

DESSERTS

Mississippi Mud Pie • Turtle Cheesecake
New York Cheesecake with Strawberries • White Chocolate Bread Pudding with Bourbon Sauce
Blueberry Bread Pudding with Lemon Rum Sauce • Chocolate Truffle Torte • Key Lime Pie

*All Prices Subject To 20% Gratuity And A State Sales Tax
All Prices Subject To Change Without Notification*



CROWNE PLAZA®

BATON ROUGE

THE PLACE TO MEET.

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