

Easter Buffet

Le Café

Hotel Monteleone

April 4, 2010

Two Seatings: 11:30AM & 1:30PM

~ SOUP ~

Shrimp & Corn Chowder

~ SALADS ~

Edamame with Peppered Cashews and Roasted Soy Sesame Seeds

Chiffonade of English Cucumbers with Stilton Cheese Brulee

Basil Garlic Penne Pasta with Grilled Shellfish

Roasted Lamb Tabbouleh

Julienne of Grilled Grenobloise Chicken with Fresh Lemon and Capers

BBQ Shrimp with Cajun Eggplant Caviar

Marinated Calypso Beans with Rosemary and Sage

Red and Yellow Tomato Carpaccio with Fresh Basil and Sweet Tuscan Balsamic Drizzle

Minted Fruit Kebabs with Chambord Splash

~ CARVING STATION ~

Roasted Prime Rib of Beef

Yorkshire Pudding

Rosemary Jus

*

Salmon Coulibiac

Norwegian Salmon with Creamed Spinach and

Wild Mushrooms Wrapped in a Delicate Brioche Pastry

~ OMELETTE STATION ~

(Prepared to Order)

Country Fresh Eggs with your Choice of Fillings to Include Shrimp, Bacon,

Sausage, Tomatoes, Mushrooms, Onions, Cheddar Cheese, Crawfish Tails,

Scallions, Diced Ham, and Grilled Vegetables

~ ENTREES ~

Classical Eggs Benedict

Navarin of Lamb with Roasted Parsnips and Root Vegetables

Sautéed Snapper with Shrimp and Tarragon Butter

Tenderloin of Beef with Roasted Shallots and Shitake Mushrooms

Crispy Bacon and Sage Sausage Links

Garlic Mashed Fingerling Potatoes

Jardinière of Vegetables and Organic Wild Rice

~ PASTRY DISPLAY ~

Our Pastry Chef's Selection of Assorted Freshly Baked Pies, Cakes, Cobblers and Dessert Martinis

For Reservations

Call Le Café:

504-523-3341 ext. 4264

Adults: \$45.00

Children: \$20.00