

# Plated Service

THREE COURSE DINNER \$42 PER GUEST  
FOUR COURSE DINNER \$50 PER GUEST

## First Course - choose one

- Seafood Stuffed Mushrooms
- Mini Crab Cakes in herb cream
- Grilled Sausages & Boudin
- Bruschetta on crostinis
- NOLA Shrimp & Grits

## Second Course - choose one

- Mixed Greens Salad
- Caesar Salad
- Chicken & Sausage Gumbo
- Roasted Butternut Squash Bisque
- Tomato & Basil Bisque

## Third Course - choose two options

- 8oz Red Fish with Satuma Meunier sauce, asparagus, and sage sweet potatoes
- Herb Encrusted Brisket, vegetable skewer, and red hots potatoes
- Sweet Chili Chicken Breast, vegetable skewer and sage sweet potatoes
- Chili Butter Shrimp, asparagus, and sage sweet potatoes

## Fourth Course - choose one

- Banana Fosters Bread Pudding
- Chocolate Cake with icing

### CONTACT US

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### TEXT/CALL

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