



Menu 1

1st Course

Choice of one in advance:

Heirloom Beefsteak Tomato

Field Greens, Pickled shallots, Maytag Blue Cheese, Aged Balsamic Vinaigrette

Voodoo Caesar Salad

Pepper Jack Croutons, White Anchovies, Lavosh Crisp

Choice of Main Course

Rio Dry Aged New York Steak

King Salmon Meuniere

Ragout of Cous Cous, Chanterelles, Tasso Ham

Oven Roasted Chicken

Macaroni & Cheese, Roasted Cipollini Onions, Chicken Jus

Dessert

Strawberry Shortcake

Strawberry Fricassee, Mint Madeleine, Meringue Crisp, Gelato

\$65.00 per person

*All Food and Beverage is subject to 21% Service Fee and 7.75% Sales Tax
All Menus and Prices are Subject to Change*



Menu 2

1st Course
(Family Style)

Lump Crab & Artichoke Dip
Boursin Cheese, Pita Chips

Tasso Ham & Andouille Beignets
Pepper Jack Fondue

2nd Course

Choice of one in advance:

VooDoo Caesar Salad
Pepper Jack Croutons, White Anchovies, Lavosh Crisp

Cajun Andouille & Crawfish Gumbo

Choice of Main Course

8oz Filet Mignon

Pan Seared Jumbo Scallops
Chanterelle Mushrooms, Lemon Fettuccini, Spring Peas, Crisp Prosciutto

Oven Roasted Chicken
Macaroni & Cheese, Roasted Cipollini Onions, Chicken Jus

Dessert

Choice of one in advance:

Cheesecake
Berry Compote-Tuile Crisp

VooDoo Crème Brûlée
Tahitian Vanilla, Fresh Berries

\$75.00 per person

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Menu 3

1st Course
(Family Style)

Crispy Coconut & Sugar Cane Shrimp
Spicy Citrus, Rum Aioli

Tasso Ham & Andouille Beignets
Pepper Jack Fondue

2nd Course

Choice of one in advance:

Heirloom Beefsteak Tomato
Field Greens, Pickled Shallots, Maytag Blue Cheese, Aged Balsamic Vinaigrette,

French Quarter Onion Soup

Choice of Main Course

Choose 3 of the following entrees in advance:

12 oz Filet

Domestic Lamb Rack
Roasted Fennel Mashed, Rainbow Chard, Garlic Lamb Jus

Dry Aged Bone in Rib Eye

Cast Iron Chilean Sea Bass
Chorizo & Corn Succotash, Harissa, Preserved Lemon Nage

Oven Roasted Chicken
Macaroni & Cheese, Roasted Cipollini Onions, Chicken Jus

Choice of Dessert

Choice of one in advance:

Molten Chocolate Cake
Chocolate Fondant Center, Milk Chocolate Sorbet, Crème Anglaise

VooDoo Crème Brûlée
Tahitian Vanilla, Fresh Berries

Bananas Foster
Caramelized Bananas, Butter Pecan Ice Cream

\$85.00 per person

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Menu 4

1st Course

(Family Style)

Witch Doctor Sampler

*Creole Crab Cake, Coconut Shrimp, Rock Shrimp Hush Puppies,
Tasso Ham Beignet, Buttermilk Frog Legs*

2nd Course

Choice of one in advance:

Voodoo Caesar Salad

Pepper Jack Croutons, White Anchovies, Lavosh Crisp

Lobster Bisque

Apple Liqueur, Crème Fraiche

French Quarter Onion Soup

Heirloom Beefsteak Tomato

Field Greens, Pickled Shallots, Maytag Blue Cheese, Aged Balsamic Vinaigrette,

Choice of Main Course

Choose 3 of the following entrees in advance:

VooDoo Ménage ET Trois

6oz Filet Mignon, Grilled Mexican White Prawns, ½ Lobster Tail,

Domestic Lamb Rack

Roasted Fennel Mashed, Rainbow Chard, Garlic Lamb Jus

18 oz. Bone-In New York

10oz Australian Lobster Tail

Oven Roasted Chicken

Macaroni & Cheese, Roasted Cipollini Onions, Chicken Jus

Choice of Dessert

Choice of one in advance:

Molten Chocolate Cake

Chocolate Fondant Center, Mike Chocolate Sorbet, Crème Anglaise

Voodoo Crème Brûlée

Tahitian Vanilla, Fresh Berries

Bananas Foster

Caramelized Bananas, Butter Pecan Ice Cream

Cheesecake

Berry Compote-Tuile Crisp

\$95.00 per person

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Parties of 50 or more item selection to be minimizes