

Rehearsal Dinner – Plated 3 Course

SOUP & SALAD (pre-select 2 options)

District House Salad

spring greens, tomato, cucumber, croutons, red onions, feta cheese, choice of dressings

Romaine Wedge

baby romaine, bleu cheese, cherry tomatoes, bacon, fried onions

Quinoa Salad

kale, quinoa, feta, dried cranberries, sun dried tomatoes, toasted pumpkin seeds

Gumbo

andouille sausage, roasted chicken, okra, rice

Soup of the Day

ENTRÉE (pre-select 3 entrées)

Steak Poutine

flat iron, parmesan truffle fries, demi-glaze, over easy egg

Roasted Bayou Salmon

shellfish etouffee, wild rice, asparagus

VooDoo Shrimp

sauteed shrimp, trinity, spinach, corn, crab-potato cake, Cajun cream

Madeira Chicken

chicken breast, mashed potatoes, asparagus, and wild mushroom Madeira

Crispy Skin Duck Risotto

duck breast, wild mushroom risotto, kale, berry port reduction

Pork Tenderloin

spinach, cherry tomato, corn, asparagus, garlic, white wine, butter, mashed potatoes, chimichurri

Meatloaf

mashed potatoes, creamy green beans, caramelized onion gravy, fried onion strings

Campagna Pasta

prosciutto, artichoke heart, sun-dried tomato, wild mushroom, spinach, parmesan, penne, white wine pesto creme

District Mac and Cheese

penne pasta, five cheeses, grilled chicken breast, bacon, parmesan breadcrumbs

DESSERT

Bourbon pecan pie

roasted bourbon infused pecans, candied pecans, whipped cream, caramel sauce

Crème Brulee

hazelnut, fresh berries

Seasonal Dessert

\$35 per person

Custom Entrees Available Upon Request