

# SUNDAY JAZZ BRUNCH MENU

## Sunday Jazz Brunch Buffet

### **NATCHEZ Tossed Salad**

Mixed greens, tomato, cucumbers, red onions and croutons with a sugar cane vinaigrette  
and served family style

### **Chicken and Sausage Gumbo**

Made with a traditional Louisiana roux and served with rice

### **Grillades and Grits**

Pronounced "Gree-yahds" - a traditional Creole dish with braised beef  
and homemade brown gravy, over stone ground "corn"  
cooked to a smooth texture

### **Crescent City Eggs**

Baked egg casserole consisting with spinach, red onion, tomatoes,  
mushrooms,  
andouille sausage, green onions, and cheese

### **Pain Perdu**

Thick cut bread, soaked in sweet custard mix, cinnamon swirl, and whipped  
cream topping,  
the French cousin of America's "French Toast"

### **Turkey Sausage Patties**

### **O' Brien Potatoes**

With peppers and onions

### **Creole Creamed Spinach**

Spinach with mozzarella, parmesan, and cream cheese

### **Mini Croissants**

Served with jellies and preserves

### **Fruit Salad**

Chopped and mixed fresh seasonal fruit

### **Bananas Foster**

A New Orleans original! Freshly sliced bananas sauteed in butter, brown sugar, vanilla, cinnamon and rum. Served warm atop vanilla ice cream.

### **White Chocolate Bread Pudding**

A soufflé of local Leidenheimer French bread in rich custard with a decadent white chocolate sauce

### **Community Coffee and Iced Tea included**

*Menu items are subject to change by season and availability. We serve primarily Louisiana and domestic seafood but may, at times, use imported crawfish and fish*