

## CHARCUTERIE

Gorgeous Charcuterie Boards of Cheeses, Smoked & Cured Meats, Spreads, Seasonal Fruits & Crudité Display, Hogs head Cheeses, Andouille Rillettes, House Pickled Veggies, etc

## SOUPS

Roasted Butternut Squash/ Maple & Thyme  
Shrimp & Andouille Gumbo/okra/ Trinity Rice  
Roasted Chicken & Sausage Gumbo/ Popcorn rice  
Tomato Basil Soup/ Texas Toast Croutons  
Street Corn Soup/ Chorizo/ Queso Fresco

## APPETIZERS

Fried Coconut Shrimp/ Guava Jalapeno Glaze  
Sweet Cornbread Crab Fritters/ Remoulade Sauce  
Seafood Sliders/ Horseradish Aioli/ Pickled Red Onion  
Bistro Cheeseburger Sliders/ Tomato Jam/ Garlic Aioli  
Sweet & Spicy Pork Meatball Skewers/ Tequila Lime Glaze  
Boudin Balls/ Hot Honey Mustard  
Smoked Salmon Crostinis/ Steakhouse Tartar/ Pickled red Onion  
Watermelon Feta & Mint Salad Cups/ Balsamic Reduction  
Caprese Salad Skewers/ Balsamic Reduction



*Sophisticated Southern Plates*

## MEAT ENTREES

Rioja Braised Beef Short Ribs/ Smoky Manchego Grits/ Fried Scallions +\$5/pp  
Roasted Prime Rib/ Artesian Breads/ Creamy Horseradish +\$5/pp  
Dry Roasted Filet Tenderloins/ Brown Butter +\$8/pp  
Red Wine Sautéed Beef Tips/ Shallot & Mushroom Jus  
Pisco Brined Pork Loin/ Bacon Pico Jam  
Chicken Parmesean  
Baked Fish w/ Butter & Herbs

## PASTAS/RICES

Chicken Marsala/ Pappardelle/ Shaved Parmesan  
Creamy Crawfish, Charred Corn & Andouille Penne  
Pasta St John/ Gulf Shrimp/ Tasso/ Wine Wine Butter Sauce/ Scallions  
Gulf Shrimp Linguini/ Herbs/ Lemon  
Roasted Chicken Etouffee/ Toasted Popcorn Rice/ Scallions  
Smoked Tomato Shrimp Creole/ Sautéed Trinity Rice/ Chives  
Chicken & Sausage Jambalaya  
Creamy Garlic Pasta/ Grilled Chicken

## SALADS

Strawberry Fields/ Ponchatoula Strawberries/  
Mixed Greens/ Candied Pecans/ Crumbled Goat  
Cheese/ Pepper Jelly Vinaigrette  
Classic Wedge/ Buttermilk Blue  
Santos Caesar/ Cornbread Croutons/ Rocoto  
Buttermilk Dressing/ Shaved Manchego  
Kale & Quinoa/ Roasted Walnuts/ Garlic  
Vinaigrette  
Classic Muffuletta Pasta Salad/ Roasted Garlic  
& Spicy Olive Vinaigrette

## SIDES

Roasted Brussels Sprouts  
Green Bean Almondine  
Hot Honey Glazed Carrots  
Smashed Herb Potatoes

## DESSERTS

Bread Pudding  
Spiced Chocolate Chip Cookies & Milk

## CONTACT:

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