

Benton's

Seasonal Fruit Display
Cheese Board
Hot Crab Souffle' with Toasted Rounds
Vegetable Crudités with Dipping Sauce
Meatballs or Drumettes
Mints, Nuts, Coffee and Punch
**\$20.00 Per Person plus Tax and Gratuity
(\$25.25)**

Chocolate Dipped Strawberries
Hot Crab Souffle' with Toasted Rounds
Spicy Buffalo Wings with Bleu Cheese Dip
Celery and Carrot Sticks
Crawfish Ettouffe' and Rice
Louisiana Fried Boudin Balls with
Remoulade Sauce
Shaved Turkey, Beef and Ham with Mini
rolls, Honey Mustard and Creamy
Horseradish
Spring Egg Rolls with Sweet and Sour
Sauce
Smoked Salmon with Herb Cream Cheese
and Toasted Sliced Baguettes
Mints, Nuts, Coffee and Punch
**\$32.00 Per Person plus Tax and Gratuity
(\$40.40)**

Seasonal Fruit Display
Cheese Board
Hot Crab Souffle' with Toasted Rounds
Vegetable Crudités with Dipping Sauce
BBQ or Swedish Char-Broiled Meatballs
Hand-Breaded Buffalo Wings with a Spicy
Hot Sauce
Louisiana Fried Boudin Balls with
Remoulade Sauce
Stuffed Mushroom Florentine
Mints, Nuts, Coffee and Punch
**\$25.00 Per Person plus Tax and Gratuity
(\$31.56)**

Chocolate Dipped Strawberries
Raspberry Brie en Croute'
Artichoke, Spinach or Crawfish Dip served
with Gourmet Crackers
Mesquite Grilled Asparagus, Squash,
Zucchini and Portobello Mushrooms
Chilled Boiled Shrimp
Mini Jumbo Lump Crab Cakes (seared
tableside)
Prime Rib Au Jus Carving Station with Mini
Rolls, Pesto Sauce, Honey Mustard and
Creamy Horseradish
Mints, Nuts, Coffee and Punch
**\$41.50 Per Person plus Tax and Gratuity
(\$52.40)**

Menu A

Jumbo Fried Shrimp

Eight mouth-watering gulf shrimp
butterflied and fried golden

Bourboned Ribeye

Heavy-aged center cut 12oz ribeye
seared with bourboned and caramelized
onions

Broiled Red Snapper

Lightly Seasoned and broiled to
perfection

Dinner Includes:

Tossed Salad – Baked Potato

Rolls – Tea and Coffee

\$33.00 per person

(Includes Tax and Gratuity)

Menu B

Fried Shrimp

Gulf shrimp butterflied and fried golden

Whiskey Bay Flounder

Crabmeat stuffed filet topped with our
signature etouffe

Chicken Bayou Teche

Chicken breast stuffed with rice pilaf
dressing topped with bacon rotel sauce

12oz Ribeye

Heavy-aged center cut steak charbroiled
to excellence

Dinner Includes:

Tossed Salad – Baked Potato

Rolls – Tea and Coffee

\$28.00 per person

(Includes Tax and Gratuity)

Menu C

Catfish Pontchartrain

Topped with seafood wine cream sauce

Fried Shrimp

Fresh gulf shrimp fried golden to
perfection

Pecan Chicken

Oven roasted and dipped in honey Dijon
mustard and pecan

Dinner Includes:

Tossed Salad – Baked Potato

Rolls – Tea and Coffee

\$26.00 per person

(Includes Tax and Gratuity)

Benton's Up Front

Appetizers

Crab Cake(1) \$5.95

Served with sweet apple chipotle sauce and aioli crab pico

Boudain Balls..... (3) \$4.95

Served with our house Remoulade sauce

Boiled Shrimp in Shell..... (6) \$5.95 (12) \$10.95

Fried Crab Fingers..... \$18.95

Fried Quail Legs..... (6) \$8.95

Salads

Dressing choices: Ranch, Italian, Blue Cheese, Thousand Island and Balsamic Vinaigrette

Side Salad..... \$3.95

Grilled Chicken Salad..... \$9.95

Fresh mixed greens topped with grilled chicken, diced egg, cheese and tomatoes

Seafood Cobb Salad..... \$ 14.95

Fresh mixed greens and baby spinach topped with boiled shrimp, lump crabmeat, avocado, bacon, boiled egg and blue cheese crumbles

Side Salad and Soup of the Day..... \$5.95

Quiche, Soup and Salad\$9.95

Quiche and our soup of the day with a green salad

Entrees

Chef's Specials

Quail and Waffles..... \$10.95

Whole, butterflied quail, breaded and fried over a jalapeno, bacon, cheddar corn waffle served with spicy maple syrup

Shrimp and Grits..... \$12.95

Succulent shrimp served over Gouda grits with a creamy roux sauce

Seafood Fettucine.....\$9.95

Sauteed shrimp and crab Alfredo over fettuccine with Parmesan

The following entrees served with two of the following sides: green beans, turnip greens, fresh carrots, baked corn casserole, mashed potatoes, fried okra, french fries, macaroni and cheese, and black eyed peas.

Additional sides may be ordered for \$2.50 each. May substitute a green salad or baked potato for two sides.

Chicken Fried Chicken.....\$9.95

Hand-breaded, boneless chicken breast deep fried and served with cream gravy

Chicken Bayou Teche.....\$12.95

Chicken breast stuffed with cheesy rice pilaf and topped with bacon Rotel sauce

Chicken Strips\$7.95

Chicken Fried Steak..... \$10.95

Tender pork cutlet breaded and deep-fried golden brown

Meatloaf\$9.95

Traditional meatloaf covered in brown gravy

Whiskey Bay Flounder..... \$14.95

Crabmeat dressing topped with broiled fish and covered with crawfish etouffe'

Broiled Catfish..... \$10.95

Fried Catfish.....\$10.95

Crawfish Etouffe'\$10.95

Fried Oysters.....\$18.95

Fried Shrimp.....\$12.95

Fried Shrimp Remoulade.....\$12.95

Fried shrimp tossed in our spicy Remoulade sauce

Stuffed Shrimp.....\$11.95

Five succulent shrimp stuffed with crabmeat dressing and fried

Crab Cakes.....(2) \$12.95

Fried Seafood Mac n' Cheese.....\$9.95

Seafood mac n'cheese hand breaded, fried and topped with bacon Rotel sauce

Three Veggie Plate.....\$6.95

Four Veggie Plate.....\$7.95

Sandwiches

Served with fries or may substitute for another side

Hamburger or Cheeseburger.....\$9.95

Po Boy-Fried Shrimp or Fried Oyster.....\$13.95

Chicken Fried Chicken Sandwich.....\$8.95

Dessert of the Day.....\$3.50

Soft Drinks, Lemonade and Tea.....\$2.50

Coffee.....\$1.50