Entrees

All meals come with bread and butter.
Each selection – minimum order 8*
48 hours advanced notice required
For example prices starting at:

-One Entrée, one side, confetti salad, rolls with butter
$19.99 per person
-Two Entrées, two sides, confetti salad, rolls with butter
$25.99 per person
-Three Entrées, three sides, confetti salad, rolls with butter
$30.99 per person

Customized menus pricing are subject to change based on the final menu

Vegetarian Pastas

Includes: Confetti Salad, rolls and Butter

- **Penne with Tomato Sauce**
- **Greek Pasta with Farfalle**, artichoke hearts, tomato, feta, herbs and fresh lemon *(Chicken breast can be added for $1.99 per person)*
- **Baked Rigatoni with Marinara** (Meatballs can be added for $1.99 per person)
- **Cheese Ravioli with Creamy Mushroom Sauce**
- **Tortellini Primavera** with cheese tortellini, shiitake mushrooms, fresh asparagus, carrots, onions in a light cream sauce

Sticky Bourbon Chicken with Rice

Boneless, skinless chicken thighs marinated for 24 hours in a delicious Bourbon marinade, served over LeNan's scrumptious white rice.

Parmesan Crusted Chicken Breast

A chicken breast marinated in buttermilk then dredged through parmesan cheese, bread crumbs, and fresh parsley. Cooked to perfection. The chicken breast can be served as an entrée or added to a salad.

Cuban Chicken

A colorful and healthy dish made with both light and dark chicken, marinated in fresh lime and orange juices, slowly braised with garnet yams, capers, raisins and olives. Served over rice.

Drunken Cowgirls (chicken) or Drunken Cowboys (boneless pork chops)

Your choice of meat—slow-roasted and delicately seasoned and slathered in Bourbon BBQ sauce to the peak of perfection.

LeNan's Legendary Pulled Pork

Boston butt (pork butt) soaked in a marinade of 14 ingredients for 60 hours. Fashioned after a traditional cochon de lait recipe from New Orleans (requires 3-days' prior notice). *Gluten free.*

Sliced Pork Roast

Pork oven roasted low and slow, prepared with your choice of Cuban style with a crust of cumin, black peppercorns and fresh herbs OR a mustard/herb crust with a hint of sweetness.

Tenderloin of Beef

Cooked to rare. Served with homemade horseradish sauce; $8.00 up charge when served with mini slider buns for sandwiches.

Asian Sticky Salmon

Marinated overnight in Asian seasoning, roasted, and served with a sticky marinade drizzled over the top, with a side of lime.

Atlanta Brisket

A delicious beef brisket slow cooked in a sweet Cola and Tomato sauce; we slice it we do not pull it – absolutely wonderful.

Sides

All entrees include your choice of one side.
***Minimum order for 8 people.**

- **Creole Potato Salad**
- **Mashed Potatoes**
- **Mardi Gras Cole Slaw**
- **The Best White Rice (seriously)**
- **Sautéed Green Beans and Mushrooms**
- **Macaroni and Cheese**
- **Buttery Broccoli**
- **Roasted Asparagus**
- **Roasted Vegetables**
- **Maple Bacon Brussels Sprouts**
- **Calico Beans**

$3.99 / person for each extra side*

GREAT POINT KITCHEN + EVENTS
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