

S - A - L - U - T - E

SEAFOOD ■ ITALIAN

SALUTE SUNDAY BRUNCH

(ONLY AVAILABLE 11AM -3PM)

*** NEW ***

\$3 CHAMPAGNE, MIMOSAS & BLOODY MARYS

***** GRILLED PORK LOIN & CRABMEAT CHEESE OMELET *** 16**
CENTER CUT PORK LOIN, SERVED OVER A CHEESE & CRABMEAT OMELET WITH
BASIL HOLLANDAISE, WITH A SIDE BACON & CREAM CHEESE GRITS W/ GOUDA

SUNDAY BRUNCH PANCAKES 9
SWEET AND FLUFFY SALUTE PANCAKES SERVED WITH MAPLE SYRUP, BACON &
CREAM CHEESE GRITS W/GOUDA

CHOCOLATE CHIP PANCAKES 10
MILK CHOCOLATE CHIPS MELTED INTO HOMEMADE PANCAKES SERVED
WITH MAPLE SYRUP, BACON & CREAM CHEESE GRITS W/ GOUDA

BLUEBERRY CREAM STUFFED FRENCH TOAST 10
DEEP FRIED & FINISHED WITH POWDERED SUGAR SERVED WITH A
SIDE OF MAPLE SYRUP BACON & CREAM CHEESE GRITS W/ GOUDA

SALUTE HAM & CHEESE OMELET 11
ITALIAN PROSCIUTTO & SHREDDED CHEDDAR IN A LIGHT AND FLUFFY OMELET
SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

MANICOTTI OMELET 11
LIGHT AND FLUFFY OMELET FILLED WITH A SPINACH AND RICOTTA
BLEND, SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

SUPREME OMELET 15
CHEDDAR OMELET WITH A SPICY SHRIMP, CRAWFISH, ANDOUILLE, MUSH-
ROOM CREAM WITH BACON & CREAM CHEESE GRITS W/ GOUDA

SURF & TURF OMELET 17
SHAVED TENDERLOIN WITH A SHRIMP & CRAWFISH CHEDDAR OMELET
SERVED WITH CREAM CHEESE GRITS W/ GOUDA

ITALIAN EGGS BENEDICT 13
TOASTED CIABATTA, POACHED EGGS, PROSCIUTTO, TOMATO & BASIL
HOLLANDAISE SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

CRAB CAKE BENEDICT 16
PANKO ENCRUSTED CRAB CAKE, POACHED EGGS WITH HOLLANDAISE
SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

SHRIMP & GRITS BENEDICT 15
FRIED GRIT CAKE, POACHED EGGS WITH A SHRIMP, ANDOUILLE, MUSHROOM
CREAM SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

SMOKED SALMON SARDOU (NEW ORLEANS SPECIALTY) 17
SMOKED SALMON ON TOASTED CIABATTA TOPPED WITH
A SPINACH ARTICHOKE CREAM SERVED WITH
BACON & CREAM CHEESE GRITS W/ GOUDA



(SALUTE DINNER MENU)

Great Taste is Just the Beginning...





CATERING CREATIONS EVENTS

**SALUTE WINE ROOM, TOWER ROOM
OR HARBORVIEW ROOM FOR
PRIVATE CATERED PARTIES**

OR

LET US CATER AT YOUR LOCATION:

**CONTACT: HOLLIE LARKINS:
CATERING DIRECTOR**

**CALL: 228-864-2500 ASK FOR HOLLIE
HOLLIELARKINS@GMAIL.COM**



WWW.CATERINGCREATIONS.COM



CATERING CREATIONS LLC

Catering has been a specialty of Rob Stinson throughout his restaurant career. His experience was gained while working at the Windsor Court Hotel Grill Room, Broussards and many other fine dining locations in New Orleans. "Working under great chefs like Cordon Bleu Chef Gerald Thabuis, Italian Master Chef Ciro Cuomo, Creole Chef Nataniel Burton, has allowed me to broaden my culinary expertise in a variety of directions," says Rob. At Catering Creations the sky is the limit. We can cater the finest of presentations and cuisine, whether at our location or yours. Catering Creations ensures the a perfect event, with all details being attended to, so the host can relax and enjoy time with their family and guests