



Buffet Menu #1

Massa's House Salad with Creole Mustard Vinaigrette

Grilled Tilapia Filet with Olive Oil, Garlic, Lemon and Basil

Chicken Marsala – grilled chicken breast topped with sautéed
Mushrooms and a Marsala Wine reduction.

Garlic Mashed Potatoes

Fresh Sautéed Vegetables

Assorted Mini Cheesecake Squares, Lemon Bars and Brownie Bites

Soft Drinks

Price is \$19.50 per person plus tax and 18% gratuity.

Buffet Menu #2

Massa's House Salad with Creole Mustard Vinaigrette

Grilled Tilapia Filet with Olive Oil, Garlic, Lemon and Basil

Fried Gulf Shrimp, Fried Catfish

Chicken Marsala – grilled chicken breast topped with sautéed
Mushrooms and a Marsala Wine reduction.

Pasta Primavera

Garlic Mashed Potatoes

Fresh Sautéed Vegetables

Assorted Mini Cheesecake Bites, Lemon Bars and Brownies

Soft Drinks, Tea and Coffee Service

\$26.50 per person plus tax and 18% Gratuity

Sit Down Dinner #1

Salad

House Salad with Creole Mustard Vinaigrette

Entrée

Grilled Marinated Chicken Breast topped with a light Lemon Butter Sauce and
Shrimp Avocado Pico De Gallo. Served Garlic Mashed Potatoes and Fresh
Sautéed Vegetables.

Dessert

Chocolate Cake

Soft Drinks, Tea and Coffee Service

\$19.50 per person plus tax and 18% Gratuity.



Sit Down Menu #2

Salad

House Salad with Creole Mustard Vinaigrette

Entrée Choices

Grilled Seasonal Fillet of Fish topped with Olive Oil, Garlic, Lemon, and Basil.
Garlic Mashed Potatoes and Fresh Vegetables.

Grilled Chicken Breast topped with Mushroom Marsala Sauce. Served with
Garlic Mashed Potatoes and Fresh Vegetables.

6 Golden fried Gulf Shrimp served with
Steak fries and a house made Onion ring

Dessert Choices

Key Lime Pie

Cheese Cake

Chocolate Cake

Soft Drinks, Tea and Coffee Service

\$25.00 per person plus tax and 18% gratuity



Sit Down Dinner #3

Soup

A cup of Massa's Seafood Gumbo

Salad

House Salad with Creole Mustard Vinaigrette

Entrée Choices

Grilled Red fish topped with Crab meat a Grilled Shrimp and a Mushroom Sherry Sauce. Served with Garlic Mashed Potatoes and Asparagus.

Grilled Chicken Breast topped with Lemon Butter Sauce and Pico De Gallo. Served with Garlic Mashed Potatoes and Fresh Vegetables.

Filet Mignon – 6 oz. topped with Fried Onion Strings. Served with Blue Cheese Mashed Potatoes and Sautéed Spinach.

Dessert

Cheesecake with Fresh Berries

Soft Drinks, Tea and Coffee Service

\$32.50 per person plus tax and 18% gratuity



Sit Down Dinner #4

Hors d'oeuvres

Mini Crab Fritters

Candlestick Shrimp

(Cheese & Andouilli Sausage Stuffed Shrimp wrapped in Rice Paper)

Soup Choices

Crawfish and Corn Chowder

Massa's Seafood Gumbo

Salad

House Salad with Bay Shrimp and Creole Mustard Vinaigrette

Entrée Choices

Redfish Ponchartrain topped with Shrimp, Jumbo Lump Crabmeat, and a Tawny Port Mushroom Sauce. Served with Garlic Mashed Potatoes and Asparagus.

Filet Mignon – 6oz., topped with Fried onion Strings. Served with Blue Cheese Mashed Potatoes and Sautéed Asparagus.

Blackened Jumbo Gulf Shrimp

With Fettuchini Alfredo Pasta

Dessert

Chocolate Cake

Soft Drinks, Tea and Coffee Service

\$42.00 per person plus tax and 18% Gratuity.



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