



Steamboat NATCHEZ Casual Lunch Buffet Menu



Mon-Sat on 11:30am and 2:30pm Cruises

Southern Fried Fish

Zesty cornmeal crusted and fried to a golden perfection

Red Beans and Rice

New Orleans classic red beans with andouille sausage and served over rice

Chef's Special of the Day

Vegetable du Jour

Macaroni and Cheese

Baked with American cheese and aged cheddar

Candied Yams

Sweet potato puree with cinnamon and sugar, topped with toasted marshmallows

Potato Salad

Red bliss potatoes in a mayonnaise base with hardboiled eggs and Creole seasoning

Cole Slaw

House prepared creamy cole slaw

Fresh Fruit

Chef's Specialty Dessert

White Chocolate NATCHEZ Bread Pudding

A New Orleans soufflé of La Louisiane French bread in rich custard with white chocolate chips and vanilla Bourbon Milk punch sauce

La Lousiana Sliced French Bread
Community Coffee and Iced Tea Included



Steamboat NATCHEZ Jazz Dinner Buffet



7:00pm Dinner Jazz Cruise Nightly, Seatings at 6:00-7:15pm or 7:45pm

NATCHEZ Tossed Salad

Iceberg Lettuce, overnight tomato, praline bacon, herb crostini, tossed in our Steen's cane syrup vinaigrette and served family style

Soup du Jour

Blackened Fish Lafitte

Topped with crawfish etouffee

Pork Loin

served with Peach Jezebel sauce

Steamboat Round

American Kobe Roast, w/natural au jus, horseradish cream and truffle mustard

Rotini Pasta Primavera

Seasonal vegetables, sundried tomatoes, parmesan cheese - tossed in a zesty basil pistou

Red Beans and Rice

New Orleans Classic with Andouille sausage, served over rice

Sweet and Golden Brabant Potatoes

Creole Creamed Spinach

Spinach and artichoke hearts in our creamy Cajun cheese sauce

Southern Style Green Beans

White Chocolate NATCHEZ Bread Pudding

New Orleans soufflé of La Louisiane French bread in rich custard with white chocolate chips and vanilla Bourbon Milk punch sauce

Chef's Specialty Dessert

La Louisiane Dinner Rolls

Community Coffee and Iced Tea included



Steamboat NATCHEZ Sunday Brunch Buffet Menu



Sunday on 11:30am and 2:30pm Cruises

Carved Honey Glazed Ham

Scrambled Eggs

Soup du Jour

Creole Creamed Spinach

Spinach and artichoke hearts in our creamy Cajun cheese sauce

Fruit Salad with Honey, Mint and house made Limoncello

Creole Shrimp and Pasta Salad

Shrimp, celery, onions and Creole seasoning in a rosemary-thyme vinaigrette, topped with freshly grated Parmesan cheese

Cheese Grits

Traditionally milled corn grits with sweet cream butter and sharp cheddar cheese

Yogurt Cups

European style yogurt with apple vanilla granola, slivered almonds, whole rolled oats, cinnamon and African vanilla

Fresh, Hand-made Beignets

The New Orleans classic- French doughnuts, served warm and dusted with powdered sugar

White Chocolate NATCHEZ Bread Pudding

New Orleans soufflé of La Louisiane French bread in rich custard with white chocolate chips and vanilla Bourbon Milk punch sauce

NATCHEZ Biscuits with Jellies and Preserves Community Coffee and Iced Tea Included