

Valentine's Day Lunch @ Bayou Haven

February 14, 2018

**\$45.00 per person (includes motorcoach transportation
tour & lunch)**



Bayou Haven is your destination for the perfect blend of European charm and southern hospitality. For Juraj and Dawn Pekarik, it is a cumulative dream come true, two and a half years in the making. Juraj's love of nature, hiking, and fishing was developed during his childhood years growing up in Czechoslovakia. Dawn is a Slidell native who spent her childhood years fishing, crabbing, and skiing the bayou not very far from Bayou Haven Bed and Breakfast.

Juraj earned a degree in education and played professional basketball in Czechoslovakia before coming to America in 1998. Dawn earned a degree in accounting and became a CPA and business owner.

In 1999, this unlikely pair met in Slidell and married. Their shared family values, love of travel, food, and entertaining has been a strong bond between them. They have raised four terrific children together and owned and operated a successful commercial floor cleaning business for the past fourteen years.

One sunny afternoon, Dawn Pekarik happened upon a six-acre tract of land on the bayou she had always loved, and an idea was born. Although the house is designed to exude all the charm of an 1800's bayou plantation, the modern comforts excel. To keep the design and feel as true as possible, new

furnishings have been mixed with beautiful, original pieces from closed Louisiana and Mississippi plantations. After a two and half year labor of love that turned an empty plot of land into a beautiful haven on Bayou Liberty, we invite you to come and experience our dream.

Menu

FIRST COURSE

Bayou Haven House Salad

SECOND COURSE

Select One Entrée

Bayou Haven Shrimp and Grits

Seasoned southern style shrimp & grits served with a buttermilk biscuit

Chicken Alfredo

Pan roasted chicken breast, served over fettuccine pasta, tossed in a homemade Alfredo sauce

Mango Glazed Pork

Slow roasted tenderloin of pork, glazed with a slightly spicy mango sauce and served with butter potatoes

THIRD COURSE

Peach Cobbler

Homemade peach cobbler served with or without vanilla ice cream

3 course meal including tax, gratuity and non-alcohol beverages (coffee, water, iced tea and lemonade)

If you will be attending, return your selection or call our office (504)842-7000 to give us your selection