

The Rouxpour

RESTAURANT & BAR



Private Dining Menu



SUGAR LAND | MEMORIAL | BAYBROOK | KATY

Contact our Events Manager for more details!

Hors D' Oeuvres

Priced Per Piece | Minimum order of 20 pieces

TOMATO BRUSCHETTA on French Bread Crostini	\$2.50
MINI BOUDIN BALLS with Ranch	\$2.50
CAJUN DEVILED EGGS with Shrimp or Sausage	\$2.75
CHICKEN TOSTADA with Pico de Gallo & Jalapeño Ranch	\$3.00
SHRIMP COCKTAIL SHOOTERS	\$3.00
MINI CRAB CAKES with Remoulade	\$4.50
SEAFOOD TURNOVER with Cilantro Ranch	\$4.50
STUFFED SHRIMP with Remoulade	\$4.50
MINI STEAK ROWLEY* with Bleu Cheese Butter on Toasted Baguette	\$4.75

Displayed Appetizers

Large Tray serves 40-50 | Small Tray serves 25-30

Displayed at Appetizer Station

ASSORTED FRUIT TRAY	LARGE \$100 SMALL \$50
ASSORTED CHARCUTERIE <i>(Imported meats and cheeses with mixed nuts)</i>	LARGE \$200 SMALL \$100
ASSORTED DESSERT TRAY	LARGE \$200 SMALL \$100
SHRIMP COCKTAIL with Cocktail Sauce	\$26 / PER DOZEN

Oysters

SIGNATURE CHARGRILLED <i>Parmesan & Romano cheese blend & garlic butter</i>	HALF-DOZEN 18 • DOZEN 30
OYSTER BIENVILLE <i>Shrimp, Redfish, mushrooms & bell peppers topped with a Parmesan & Romano blend</i>	HALF-DOZEN 18 • DOZEN 30
SPINACH MADELINE <i>Creamed spinach, asiago cheese & chopped bacon</i>	HALF-DOZEN 18 • DOZEN 30
CHARGRILLED ROCKEFELLER <i>Creamed spinach, lump crab, & Rp's homemade bread crumbs</i>	HALF-DOZEN 20 • DOZEN 34
RAW OYSTERS ON THE HALF SHELL* <i>Mignonette, horseradish, cocktail sauce, & lemon wedges</i>	HALF-DOZEN 16 • DOZEN 28

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server of any food allergies before ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

PRE - FIXE

Lunch & Dinner Menus

ORDERING INSTRUCTIONS

*A custom printed menu with your selections
placed at each place setting for your guests to order from the date of the event*



- Groups of 21 or more guests are required to offer a pre-fixe menu option
- A la Carte menu is only available for groups under 20 guests
- Groups over 60 guests may offer 1 appetizer, 1 soup or salad, and 2 entrées within the price of the menu
- Menu selection and offerings requested 5-7 days prior to the event for guaranteed availability of selections

Laissez Les Bon Temps Rouler!

Lunch Menus

\$45 MENU

\$65 MENU

Starter

(CHOOSE TWO TO OFFER)

HOUSE SALAD
CAESAR SALAD

CHICKEN & SAUSAGE GUMBO
Add Seafood Gumbo +4

(CHOOSE TWO TO OFFER)

HOUSE SALAD
CAESAR SALAD

CHICKEN & SAUSAGE GUMBO
Add Seafood Gumbo +4

Entrée

(CHOOSE THREE TO OFFER)

BAYOU PORK RIBEYE
ATLANTIC SALMON
ZYDECO CHICKEN

(CHOOSE THREE TO OFFER)

7-ounce PETITE NEW YORK STRIP*
ATLANTIC SALMON
BOUDIN STUFFED CHICKEN
BAYOU PORK RIBEYE

Accompaniments

SERVED FAMILY STYLE

GARLIC MASHED POTATOES
GREEN BEANS

**upgrades available with add'l fee*

Dessert

Duo of
BREAD PUDDING & CHEESECAKE

Dinner Menus

\$75 MENU

\$85 MENU

Appetizer

(CHOOSE TWO TO OFFER)

SHRIMP or SAUSAGE CAJUN EGG
BOUDIN BALL with Ranch
BOUDIN STUFFED JALAPEÑO

(CHOOSE TWO TO OFFER)

SHRIMP or SAUSAGE CAJUN EGG
BOUDIN BALL with Ranch
CRAB CAKE
BOUDIN STUFFED JALAPEÑO

Starter

(CHOOSE TWO TO OFFER)

CHICKEN & SAUSAGE GUMBO
SEAFOOD & SAUSAGE GUMBO
LOBSTER BISQUE
CAESAR SALAD
HOUSE SALAD

(CHOOSE TWO TO OFFER)

CHICKEN & SAUSAGE GUMBO
SEAFOOD & SAUSAGE GUMBO
LOBSTER BISQUE
CAESAR SALAD
HOUSE SALAD

Entrée

(CHOOSE THREE TO OFFER)

6-ounce FILET MIGNON
BLACKENED REDFISH
with Shrimp Étouffée
BAYOU PORK RIBEYE
BOUDIN STUFFED CHICKEN

(CHOOSE THREE TO OFFER)

8-ounce FILET MIGNON
CRAB STUFFED FLOUNDER
BLACKENED REDFISH
with Shrimp Étouffée
BAYOU PORK RIBEYE
BOUDIN STUFFED CHICKEN

Accompaniments

SERVED FAMILY STYLE

GARLIC MASHED POTATOES
GREEN BEANS

**upgrades available with add'l fee*

Dessert

Duo of BREAD PUDDING & CHEESECAKE

-or-

DESSERT TRAY for Table