

Group Lunch

A la Carte Dining on Private events is permitted with parties of 20 guests and fewer

<i>Starter</i>	<i>Starter</i>
Chicken & Sausage Gumbo Seafood Gumbo with Sausage House Salad (choose two to offer)	Chicken & Sausage Gumbo Seafood Gumbo with Sausage House Salad (choose two to offer)
<i>Entree</i>	<i>Entree</i>
Bayou Pork Ribeye Fried Shrimp with French Fries Zydeco Chicken	6 ounce Filet Mignon Atlantic Salmon Chicken Etouffee Bayou Pork Ribeye (choose three to offer)
<i>Dessert</i>	<i>Dessert</i>
Bread Pudding	Bread Pudding
\$40 /per person	\$50 /per person

PRE-FIXE MENUS

(guests to order from printed menu date of event)

(Menus to be sent to Event Coordinator 7-10 days prior to event for guarantee of items selected)

Hors D' Oeuvres

Minimum order of 25 pieces, price per piece

Grilled Sausage With Mustard & Homemade BBQ Sauce	\$2.00
Tomato Bruschetta On French Bread Crostini	\$2.00
Boudin Balls	\$2.00
Caprese Skewers	\$2.25
Bacon Wrapped Jalapeño With Cream Cheese & Boudin Stuffing	\$2.50
Panko Breaded Loaded Potato Cakes	\$2.50
Shrimp Cocktail Shooters	\$2.50
Cajun Deviled Eggs With Shrimp Or Sausage	\$2.75
Bacon-Wrapped Shrimp Brochette With Fresh Jalapeño & Gouda Cheese	\$3.50
Mini Steak Rowley With Blue Cheese Butter On Toasted French Bread	\$4.50
Mini Crab Cakes With Remoulade	\$4.50

Displayed Appetizers

Lg. Tray serves 40-50 Sm. Tray serves 25-30

Assorted Fruit Tray	Lg. Tray \$100 Sm. Tray \$50
Assorted Crudité Tray	Lg. Tray \$100 Sm. Tray \$50
Assorted Charcuterie	Lg. Tray \$200 Sm. Tray \$100
Crab Fingers with Lemon Butter	\$260 / serves 20
Peeled Shrimp with Cocktail Sauce	\$18 / per dozen

Group Dinner

*Parties over 50 may offer 2 appetizers, 2 starters items, entrees, 2 desserts
(guests to order from printed menu date of event)*

Appetizers

Jalapeno Sausage Cajun Egg
Fried Green Tomato
Boudin Balls
(choose two to offer)

Appetizers

Shrimp or Sausage Cajun Egg
Boudin Balls
Shrimp Pistolette
Boudin Stuffed Jalapeños
(choose two to offer)

Starter

Chicken & Sausage Gumbo
Seafood Gumbo with Sausage
House Salad
Caesar Salad
(choose two to offer)

Starter

Chicken & Sausage Gumbo
Crab Bisque
House Salad
Caesar Salad
Wedge Salad
(choose two to offer)

Entrée

6 ounce Filet Mignon
Boudin Stuffed Shrimp
Redfish Etouffee
Bayou Pork Ribeye
Zydeco Chicken
(choose three to offer)

Entrée

8 ounce Filet Mignon
Boudin Stuffed Shrimp
Redfish Ponchartrain
Twin Bayou Pork Ribeye
Chicken Opelousas
(choose three to offer)

Dessert

Bread Pudding or Cheesecake
(choice one to offer)

Dessert

Bread Pudding
Crème Brulee or Cheesecake
(choose two to offer)

\$70 /per person

\$80 /per person

Fresh Seafood Displays

Favorite Oysters

Minimum order of One Dozen Half-Dozen \$14 Dozen \$23

Signature Chargrilled

Chargrilled Oyster Bienville

Spinach Madeleine Chargrilled

Chargrilled Rockefeller

Oysters Royal

Raw Oysters

Minimum order of One Dozen Half-Dozen \$14 Dozen \$23

Oysters on the half shell

Tan's Mignonette

French Quarter Frie

Serves 3-4 people \$27

Jumbo Lump Crab, Oysters on the Half Shell, & Cold boiled Shrimp

Group Dinner

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(guests to order from printed menu date of event)*

Appetizers

Crab Cake, Shrimp Cocktail, Steak Rowley, or Blackened Scallop

(choose two to offer)

Starter

Mardi Gras Bisque

Creamy Crab & Carrot Soup

Wedge Salad, Caesar Salad or Rouxpour Salad

(choose two to offer)

Entrée

6 ounce Filet Mignon with Potato Cake & Lobster Tail

Andouille Crusted Snapper with Oscar Topping

Pecan Crusted Chicken with Creole Picatta

12 ounce Ribeye with Shrimp Brochette

(choose three to offer)

Dessert

Bread Pudding, Crème Brulee, Cheesecake or Chocolate Cake

(choose three to offer)

\$100 /per person

Bubbles

Price per bottle

Benvolio – Prosecco – Italy - \$25

Perrier-Jouët – Champagne – Franch - \$50

Delamotte - Champagne – Franch - \$80

White Wines

Price per bottle

Basserman-Jordan – Riesling – Germany - \$30

Château Miraval – Rosé – France - \$40

Rouxpour House Pinot Grigio – Italy - \$28

Kim Crawford – Pinot Gris – New Zealand - \$36

Rouxpour House Sauvignon Blanc – California - \$28

Freemark Abbey – Sauvignon Blanc – Napa Valley - \$30

Duckhorn – Sauvignon Blanc – Napa Valley - \$40

Patient Cottat – Sancerre - Loire, FR - \$50

Rouxpour House Chardonnay – California - \$28

Jackson Estate – Chardonnay - California - \$36

The Snitch by Prisoner Wine Co. – Chardonnay - Napa Valley - \$40

Cakebread - Chardonnay - California - \$65

Red Wines

Price per bottle

- Rouxpour House Malbec – Italy \$28
- Catena – Malbec – Mendoza, ARG \$45
- The Velvet Devil – Merlot – California \$30
- Robert Mondavi – Merlot – Napa Valley \$45
- La Jota Howell Mtn - Merlot – Napa Valley \$120
- Rouxpour House Pinot Noir – California \$28
- Willakenzie – Pinot Noir - Willamette Valley \$42
- Penner-Ash - Pinot Noir - Willamette Valley \$66
- Lindstrom - Pinot Noir – Russian River \$96
- Murphy-Goode - Red Blend – California \$30
- Fess Parker 'The Big Easy' - Red Blend – Central Coast, CA \$45
- The Prisoner - Red Blend – Napa Valley \$60
- Saldo by Prisoner Wine Co. - Zinfandel – California \$45
- Rouxpour House Cabernet Sauvignon – California \$28
- Arrowood - Cabernet Sauvignon – California \$45
- Freemark Abbey - Cabernet Sauvignon – Napa Valley \$70
- Hall - Cabernet Sauvignon – California \$80
- Silver Oak - Cabernet Sauvignon – California \$116
- Caymus - Cabernet Sauvignon – California \$130
- Chateau Lassegue – Bordeaux - Saint-Emilion Grand Cru \$94