Broussard's

Thank you for considering Broussard's for your upcoming special event!

Broussard's first opened its doors in 1920, when an eminent local chef, Joseph Broussard, married Rosalie Borrello, and the couple moved into the Borrello family mansion (built in 1834) on Conti Street where the restaurant now stands. The couple worked ceaselessly to create and maintain the five-star, family-run restaurant that continues to this day.

As one of New Orleans' most important landmarks, Broussard's has always provided unsurpassed cuisine in an atmosphere of understated elegance and historical significance. Located in the heart of the French Quarter, Broussard's can accommodate seated dinners from 2-225 and receptions from 50-650 when combined with the adjacent courtyards of the Hermann-Grima Museum.

A variety of table sizes, chairs, and white linens are always included with our venue. Our staff will ensure your event is customized to meet your needs and expectations – from creating a custom menu to event enhancements such as décor, a cigar roller or live entertainment – we are here to ensure the planning process is easy for our clients, especially those planning from outside of the city.

Event Styles:

Reception Style Events – *traditional New Orleans reception style with food stations and limited seating. A unique and fun way to encourage your guests to mingle. "Laissez Les Bons Temp Rouler"*
Full Service Seated Dinners – *includes plated dinners served by our experienced wait staff.*

Menus

We invite you to take advantage of the combined years of experience of both our sales team and chefs and review the suggested menus that were carefully designed to enhance your dining experience. Customization of menus available upon request.

General Booking, Contract Terms, Vendors, Courtyard Tenting

- Food and beverage minimums are required and based upon the requested space.
- Menu prices are subject to change until contracted.
- Menu selections are due 30 days prior to your event.
- Minimum guaranteed guest count is due (7) business days prior to your event.

- Creole Cuisine requires a 50% deposit and signed contract within two working weeks of your request. The remaining balance will be split into payments with the final balance due (7) working days prior to the event. The complete payment schedule will be listed on the contract. Overages (additional guests, beads, event extension, etc.) payable the evening of the event.
- Space only held upon request. Should another client holding second option request a contract for that date, the first option hold will be notified to confirm or release by signed contract and 50% deposit within 48 hours. If not received, space is released to second option hold.
- Once contracted and signed by client, that revenue must be adhered to, therefore recommend contracting a realistic number of guests. We can always up the guest count when guarantee (7 business days) is due providing it doesn't exceed the maximum space capacity.
- Facility rentals are waived providing the below food and beverage minimums (which are exclusive of 10.45% tax and 20% service charge) are met. Should you not meet the food and beverage minimum, we can upgrade your cocktail package, menu or add an additional hour to the open bar or you can choose to pay the difference as facility rental.
- All outside décor must be brought in by a licensed and approved vendor. All décor must be removed at the end of all events. Exceptions may be made with written consent from management.
- Event load-in may be begin three hours prior to the contracted start time. Exceptions may be made on a case by case basis with written management approval.
- All outdoor entertainment must adhere to the local noise ordinance levels.
- In the event of inclement weather, the client has the responsibility to contract tenting from an outside authorized outside vendor.

Broussard's

Tray Passed Hors d'oeuvres

Minimum of 24 pieces per item
Limit of 6 different items

Deviled Eggs @ $2.50++ each
With Tabasco and Scallion Stuffing (Veg/GF)

Goat Cheese and Walnuts @ $2.50++ each
With House Pepper Jelly on Crostini (Veg)

Parmesan Crusted Asparagus @ $2.50++ each
With Roasted Garlic Aioli (Veg)

Truffle Ricotta Cheese Puff @ $2.50++ each
On Crisp French Bread (Veg)

Pommes Dauphine @ $3.00++ each
With Saffron Aioli (Veg)

Beef Tenderloin Brochette @ $3.50++ each
With Creole Mustard Aioli

Brandied Duck Liver Mousse @ $3.50++ each
On Crostini

Beef Tenderloin Wrapped Asparagus @ $3.50++ each
With a Horseradish Crème Fraiche

Andouille Grougeres @ $2.50++ each
with Gruyere Cheese and Creole Mustard Aioli

Savory Duck Tart @ $3.50++ each
With Spanish Manchego Cheese

Tarragon Chicken @ $2.75++ each
Baked on a Three Cheese Crostini

Bacon & Wild Mushroom Tart @ $2.75++ each
With Gruyere Cheese and Fresh Thyme

Grilled Chicken Brochette @ $2.75++ each
With Creole Tomato Glaze and Blue Cheese Dipping Sauce

Seared Tuna @ $3.50++ each
With Spiced Cucumber and Lemon Aioli (GF)

Crab & Corn Beignets @ $3.50++ each
With Mascarpone Cheese, Crystal Gastrique

Boiled Shrimp @ $3.50++ each
With House Cocktail or Remoulade (GF)

Fried Creole-Spiced Catfish Bites @ $2.50++ each
Buttermilk Marinated, Served with Pickled Okra Tartar Sauce

New Orleans BBQ Shrimp Brochette @ $3.50++ each
With Meuniere Butter

Fried Gulf Shrimp @ $3.50++ each
With Tabasco Cocktail Sauce

Mini Crab Croquettes @ $3.50++ each
With Spiced Crème Fraiche

Chilled Crab Ravigote @ $3.50++ each
Toasted Baguette, House Ravigote

Cornmeal Crusted Oysters @ $3.50++ each
With Lemon Aioli

Fried Oyster @ $3.50++ each
With Bacon and Brie on a Puff Pastry

Mini Seafood Cake @ $3.50++ each
With Okra Tartar Sauce

Vegan Options

Crystal Glazed Tofu @ $2.75++ each
Crispy Tofu, Crystal Gastrique

Crispy Fried Mushrooms @ $2.50++ each
With Lemon and Coconut "Aioli"

Roasted Cauliflower Florettes @ $2.50++ each
Lemon Zest, Garlic Confit Veganaise

Tomato Bruschetta @ $2.50++ each
Toasted Baguette, Fresh Herbs, Aged Balsamic

Broussard's

THREE COURSE GROUP DINNER MENU

Price of Entrée includes Three Courses: Soup/Salad, Entrée, Dessert and Coffee.

SOUPS AND SALADS

(Please Select One for Your Group)

Shellfish Bisque
Roasted Red Peppers, Sweet Corn, Crab, Shrimp

Broussard's Chicken & Andouille Gumbo
Served with Rice

Turtle Soup
Au Sherry

Cream of Asparagus Soup
Roasted Wild Mushrooms & Herb Roasted Chicken

Demi Strawberry Salad
Arugula, Chevre, Toasted Almonds, Red Onions, Strawberry-Balsamic Vinaigrette

Demi Pecan Pear Salad
Baby Romaine, Applewood Smoked Bacon, Candied Pecans, Bosc Pears, Blue Cheese Dressing

Asparagus and Mushroom Salad Ravigote
Pink Peppercorn-Leeks Vinaigrette

APPETIZERS

(Substitute an Appetizer instead of Soup/Salad for an additional $3.00 ++ per person)

Blackened Shrimp
Creole Corn Maque Choux and Sweet Potato Galette

Gulf Seafood Cake
Gulf Crab & Shrimp with Celery Root Remoulade, Spicy Boil Sweet Corn & Jicama Slaw

Shrimp Remoulade
New Orleans Spicy Boiled Shrimp, Mirliton and Tomato Salad, Celery Root Remoulade

Stone Ground Grits
(Vegan and Gluten Free)
Sautéed Wild Mushroom, Grilled Asparagus and Creole Tomato Glaze

Award Winning Chicken Fricassee
Maque Choux, Tomato Jam Crostini and Smoked Oysters

Oyster Rockefeller in Casserole
Bacon Fennel Crostini

ENTREES

(For Groups 40 or less, please select 2 Entrees. For Groups over 40, please select 1 Entrée or 1 Dual Entrée. See Dual Entrees below)

New Orleans Barbecued Shrimp & Grits $43
Sautéed Shrimp, Black Pepper Barbecue Butter, Creamy Anson Mills Stone Ground Grits

Black Drum Diablo $51
Pan Roasted Black Drum with New Orleans Crab Stuffing, Haricot Verts and Cayenne Cream Sauce

Broiled Black Drum Rosalie $45
Rosemary and Mustard Crust, Haricots Verts and Lemon Beurre Blanc

Filet Mignon Lafitte $63
Applewood Smoked Bacon Bordelaise, Grilled Asparagus, Yukon Gold Mashed Potatoes and Mustard Cream Glaze

Pan-Roasted Chicken Breast $43
Creole Corn Maque Choux, Shitake Mushrooms and Spiced Tomato Jam

Pecan Crusted Grilled Pork Loin Chop $47
With Creole Honey Mustard, Ginger Whipped Sweet Potatoes and Warm Chicory Salad

Grilled Lamb Rack Chops $57
Goat Cheese Mashed Potatoes, Hazelnut Beurre Noisette, Mint Pepper Jelly

Whole Roasted Portobello Mushroom $41
(Vegan and Gluten Free)
Served over Root Vegetable Hash and a Roasted Pepper Coulis

*DUAL ENTREES

(Please Select One of these Entrees for Your Group)

Filet Mignon Conti $69
Petit 4oz. Filet on a Bed of Yukon Gold Mashed Potatoes, Jumbo Lump Crab Cake with Cayenne Cream Sauce, Haricots Verts

Filet Mignon Joseph $67
Petit 4oz. Filet, Haricots Verts, Andouille Sweet Potato Hash, Cayenne Cream Sauce, topped with Two Jumbo Grilled Gulf Shrimp

Filet Mignon Dauphine $69
Petit 4oz. Filet on a Bed of Yukon Gold Mashed Potatoes and Mushroom Tarragon Demi-Glace with Grilled Long Line Fish Du Jour over Haricots Verts Almandine, with Sauce Beurre Rouge

Southern Carved Pork Loin $59
Apricot Barbecue Glaze, Grilled Jumbo Gulf Shrimp with Black Pepper Barbecue Butter on Root Vegetable Hash

DESSERTS

(Please Select One for Your Group)

Bananas Foster
Brown Sugar-Caramelized Bananas, Banana Liqueur, Bacardi 151, Vanilla Ice Cream

Bread Pudding
Cinnamon and White Chocolate Brioche with Fresh Berries

Bananas Foster Cheesecake
Caramelized Pecan and Brown Sugar Caramel Rum Anglaise

Lemon Ginger Tart
Butter Shortbread Crust, Fresh Berries

Peanut Butter Mousse
Homemade Fudge Sauce and Deep Chocolate Cookies

Please add 20% service charge and 10.45% tax to the price
(service charge is subject to 10.45% tax)

Broussard's

FOUR COURSE GROUP DINNER MENU

Price of Entrée includes Four Courses: Appetizer, Soup/Salad, Entrée, Dessert and Coffee

APPETIZERS

(Please Select One for your Group)

Chili Citrus Glazed Pork Belly
Pepper Jack Sweet Potatoes with Crumbled House Andouille

Blackened Shrimp
Creole Corn Maque Choux and Sweet Potato Galette

Gulf Seafood Cake
Gulf Crab & Shrimp, Celery Root Remoulade, Spicy Boil Sweet Corn and Jicama Slaw

Shrimp Remoulade
New Orleans Spicy Boiled Shrimp, Mirliton and Tomato Salad, Celery Root Remoulade

Stone Ground Grits
(Vegan and Gluten Free)
Sautéed Wild Mushroom, Grilled Asparagus and Creole Tomato Glaze

Award Winning Chicken Fricassee
Maque Choux, Tomato Jam Crostini and Smoked Oysters

SOUPS AND SALADS

(Please Select One for your Group)

Shellfish Bisque
Roasted Red Peppers, Sweet Corn, Crab, Shrimp

Broussard's Chicken & Andouille Gumbo
Served with Rice

Turtle Soup
Au Sherry

Cream of Asparagus Soup
Wild Mushrooms and Herb Roasted Chicken

Demi Strawberry Salad
Arugula, Chevre, Toasted Almonds, Red Onions, Strawberry-Balsamic Vinaigrette

Demi Pecan Pear Salad
Baby Romaine, Applewood Smoked Bacon, Candied Pecans, Bosc Pears, Blue Cheese Dressing

Asparagus and Mushroom Salad Ravigote
Pink Peppercorn-Leeks Vinaigrette

ENTREES

(For Groups 40 or less, please select 2 Entrees. For Groups over 40, please select 1 Entrée or 1 Dual Entrée. See Dual Entrees below)

New Orleans Barbecued Shrimp & Grits $56
Sautéed Shrimp, Black Pepper Barbecue Butter, Creamy Anson Mills Stone Ground Grits

Black Drum Diablo $64
Pan Roasted Black Drum with New Orleans Crab Stuffing, Haricot Verts and Cayenne Cream Sauce

Broiled Black Drum Rosalie $58
Rosemary and Mustard Crust, Haricots Verts and Lemon Beurre Blanc

Filet Mignon Lafitte $76
Applewood Smoked Bacon Bordelaise, Grilled Asparagus, Yukon Gold Mashed Potatoes and Mustard Cream Glaze

Pan-Roasted Chicken Breast $56
Creole Corn Maque Choux, Shitake Mushrooms and Spiced Tomato Jam

Pecan Crusted Grilled Pork Loin Chop $60
With Creole Honey Mustard, Ginger Whipped Sweet Potatoes And Warm Chicory Salad

Grilled Lamb Rack Chop $70
Goat Cheese Mashed Potatoes, Hazelnut Beurre Noisette, Mint Pepper Jelly

Whole Roasted Portobello Mushroom $54
(Vegan and Gluten Free)
Served over Root Vegetable Hash and a Roasted Pepper Coulis

*DUAL ENTREES

(Please Select One of these Entrees for your Group)

Filet Mignon Conti $82
Petit 4oz. Filet on a Bed of Yukon Gold Mashed Potatoes, Jumbo Lump Crab Cake with Cayenne Cream Sauce, Haricots Verts

Filet Mignon Joseph $80
Petit 4oz. Filet, Haricots Verts, Andouille Sweet Potato Hash, Cayenne Cream Sauce, topped with Two Jumbo Grilled Gulf Shrimp

Filet Mignon Dauphine $82
Petit 4oz. Filet on a Bed of Yukon Gold Mashed Potatoes and Mushroom Tarragon Demi-Glace with Grilled Long Line Fish Du Jour over Haricots Verts Almandine with Sauce Beurre Rouge

Southern Carved Pork Loin $72
Carved Pork Loin with Apricot Barbecue Glaze, Grilled Jumbo Gulf Shrimp with Black Pepper Barbecue Butter on Root Vegetable Hash

DESSERTS

(Please Select One for your Group)

Bananas Foster
Brown Sugar-Caramelized Bananas, Banana Liqueur, Bacardi 151, Vanilla Ice Cream

Bread Pudding
Cinnamon and White Chocolate Brioche with Fresh Berries

Bananas Foster Cheesecake
Caramelized Pecan and Brown Sugar Caramel Rum Anglaise

Lemon Ginger Tart
Butter Shortbread Crust, Fresh Berries

Peanut Butter Mousse
Homemade Fudge Sauce and Deep Chocolate Cookies

Please add 20% service charge and 10.45% tax to the price
(service charge is subject to 10.45% tax)

Cocktail Packages

Prices are Based on 3 hours

St. Louis

Bud Light, Miller Lite and Abita Amber
Choice of (1): Cabernet or Pinot Noir
Choice of (1): Chardonnay, Pinot Gris or Sauvignon Blanc

$26.00 per person, plus 20% gratuity and 10.45% tax.
Each additional hour $9.00 per person, plus 20% gratuity and 10.45% tax.

Chartres

Bud Light, Miller Lite and Abita Amber
Choice of (1): Cabernet or Pinot Noir
Choice of (1): Chardonnay, Pinot Gris or Sauvignon Blanc
Call Liquor Brands: Absolut Vodka, Bombay Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Jack Daniels Bourbon and Dewar's White Label Scotch

$32.00 per person, plus 20% gratuity and 10.45% tax.
Each additional hour $10.00 per person, plus 20% gratuity and 10.45% tax.

Royal

Bud Light, Miller Lite and Abita Amber
Choice of (1): Cabernet or Pinot Noir
Choice of (1) : Chardonnay, Pinot Gris or Sauvignon Blanc
Sparkeling Cava
Premium Liquor Brands: Ketel One Vodka, Bombay Sapphire Gin, Bacardi 8 Rum, Milagro Tequila, Crown Royal Whiskey, Makers Mark Bourbon and Chivas Regal Scotch

$38.00 per person, plus 20% gratuity and 10.45% tax.
Each additional hour $12.00 per person, plus 20% gratuity and 10.45% tax.

Bourbon

Bud Light, Miller Lite, Abita Amber and Stella Artois
Choice of (1): Cabernet or Pinot Noir
Choice of (1): Chardonnay, Pinot Gris or Sauvignon Blanc
Sparkeling Cava
Super Premium Liquor Brands: Grey Goose Vodka, Hendricks Gin, Patron Silver Tequila, Bacardi 8 Rum, Crown Royal Whiskey, Woodford Reserve Bourbon, Glenlivet 12 yr. Scotch.

$42.00 per person, plus 20% gratuity and 10.45% tax.
Each additional hour $14.00 per person, plus 20% gratuity and 10.45% tax.

(service charge is subject to 10.45% tax)

Consumption Bar Pricing

Call Liquor Brands

Absolut Vodka-$9.00++
Bombay Gin- $9.00++
Bacardi Rum-$9.00++
Jose Cuervo Gold Tequila-$9.00++
Jack Daniel's Bourbon-$9.00++
Dewar's White Label Scotch- $9.00++
Bud Light, Miller Lite-$5.00++
Abita Amber- $6.00++

Premium Liquor Brands

Ketel One Vodka-$10.00++
Bombay Sapphire-$10.00++
Bacardi 8 Rum-$ 10.00++
Milagro Tequila-$10.00++
Crown Royal Canadian Whisky-$10.00 ++
Maker's Mark Bourbon - $10.00++
Chivas Regal Scotch-$10.00++
Bud Light, Miller Lite-$5.00 ++
Abita Amber - $6.00++

Super Premium Liquor Brands

Grey Goose Vodka-$11.00++
Hendricks Gin-$11.00++
Bacardi 8 Rum -$10.00 ++
Patron Sliver Tequila-$11.00++
Crown Royal Canadian Whisky-$10.00++
Woodford Reserve Bourbon-$11.00++
Glenlivet 12 yr. Scotch-$11.00++
Bud Light, Miller Lite-$5.00++
Abita Amber, Stella Artois- $6.00++

*** Prices do not include 10.45% tax and 20% service charge ***

EVENT ENHANCEMENTS

Creole Cuisine Sales can arrange/contract for all entertainment, audio-visual, etc. allowing one go-to person and payments made payable to Creole Cuisine or that specific location.

- Entertainment (sample pricing below – plus 10.45% tax based on three hours)
    - Background Music - no additional charge
    - Jazz Duo – 675.00
    - Jazz Trio – 750.00
    - Swing Band – 1900.00 and up
    - Cajun/Zydeco – 2500.00 and up
    - Rhythm and Blues – 2500.00 and up
    - Cover Bands – 3000.00 and up

- Optional Entertainment (pricing below - plus 10.45% tax based on three hours)
    - Caricaturist – 600.00
    - Palm/Tarot Card Reader – 600.00
    - Mardi Gras Revelers, Jesters or Mimes –600.00

- Mardi Gras Beads
    - Purple, Green and Gold (7MM – 48")– 65.00 per case/ 20 dozen per case

- Cigar Roller (sample pricing below – plus 10.45% tax based on three hours)
    - Three hours – 400.00
    - Minimum purchase of 75 cigars
        - Corona – 5.25 each
        - Robusto – 5.25 each

We are here to help you meet your goals and objectives by specializing in creating an unforgettable experience. Our management team is flexible and willing to take the necessary steps to ensure your overall satisfaction.

From inception to conclusion, our team differentiates itself by response time, reliability, creativeness and on-site management. We look forward to making your next event in New Orleans not only a pleasurable experience, but also a memorable one.

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Reception Style Events – *traditional New Orleans reception style with food stations and limited seating. A unique and fun way to encourage your guests to mingle. "Laissez Les Bons Temp Rouler"*
Full Service Seated Dinners – *includes plated dinners served by our experienced wait staff.*

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- Creole Cuisine requires a 50% deposit and signed contract within two working weeks of your request. The remaining balance will be split into payments with the final balance due (7) working days prior to the event. The complete payment schedule will be listed on the contract. Overages (additional guests, beads, event extension, etc.) payable the evening of the event.
- Space only held upon request. Should another client holding second option request a contract for that date, the first option hold will be notified to confirm or release by signed contract and 25% deposit within 48 hours. If not received, space is released to second option hold.
- Once contracted and signed by client, that revenue must be adhered to, therefore recommend contracting a realistic number of guests. We can always up the guest count when guarantee (7 business days) is due providing it doesn't exceed the maximum space capacity.
- Facility rentals are waived providing the below food and beverage minimums (which are exclusive of 10.45% tax and 20% service charge) are met. Should you not meet the food and beverage minimum, we can upgrade your cocktail package, menu or add an additional hour to the open bar or you can choose to pay the difference as facility rental.
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- Event load-in may be begin three hours prior to the contracted start time. Exceptions may be made on a case by case basis with written management approval.
- All outdoor entertainment must adhere to the local noise ordinance levels.
- In the event of inclement weather, the client has the responsibility to contract tenting from an outside authorized outside vendor.

Reception Menus 2018C

Option A

Station Displays

Grilled Vegetables
Served with Balsamic Reduction

Baked Brie in Puff Pastry
Served with Fresh Berries, Fruit Preserves and French Bread

Gulf Shrimp Newburg Dip
With Reggiano Cheese, Served with Toasted French Bread

Passed Hors d'oeuvres (2 hours)

Choice of Five

Goat Cheese and Walnuts
With House Pepper Jelly on Crostini

Andouille Sausage with Tomato Chutney
On Flatbread topped with Smoked Cheddar

Fried Vegetable Spring Roll
With a Hoisin Peanut Sauce

Truffle Ricotta Puff
On Crispy French Bread

Deviled Eggs
With Tabasco and Scallion Stuffing

Parmesan Crusted Asparagus
With Tarragon Parmesan Cream

Grilled Chicken Brochette
Tomato Glaze and Blue Cheese Dipping Sauce

Boiled Shrimp
With Celery Root Remoulade and Cucumber

Mini Seafood Cake
With Okra Tartar Sauce

Tarragon Chicken
Baked on a Three Cheese Crostini

Fried Creole-Spiced Catfish Bites
Buttermilk Marinated, served with Pickled Okra Tartar Sauce

Soup Station

Choice of One

Shellfish Bisque
Roasted Red Peppers, Sweet Corn, Crab, Shrimp

Chicken and Andouille Gumbo
Served with Rice

Turtle Soup
Au Sherry

Cream of Asparagus Soup
Wild Mushroom and Herb Roasted Chicken

Pasta Station

Choice of One

(Add a 2nd Selection for $6.00++)

Wild Mushroom & Asparagus Risotto
Served with fresh Parmesan Reggiano cheese

Crawfish Diablo
Penne Rigate, Crawfish, Cayenne Cream Sauce, Sweet Corn Maque Choux, Parmesan Cheese

Spinach & Wild Mushroom Stuffed Ravioli
Truffle Ricotta, Mozzarella and Parmesan Reggiano cheeses

Artichoke Chicken Fricassee
Bowtie pasta and Sugar Snap Peas

Pre-Carved Station

Choice of One

Apricot Glazed Pork Loin
Creole Mustard Aioli and Mini Rolls

Cajun Turkey
Creole Mustard Aioli and Mini Rolls

Hickory Roasted Beef Brisket
Carolina BBQ Glaze and Mini Rolls

Dessert Station

Choice of One

Bread Pudding
Cinnamon and White Chocolate Brioche with Fresh Berries

Assorted French Pastries
Assortment of Éclairs, Napoleons and Cream Puffs

Price: $75.00 per person, plus 20% service and 10.45% tax

(service charge is subject to 10.45% tax)

Option B

Station Displays

Baked Brie in Puff Pastry
Served with Fresh Berries, Fruit Preserves and French Bread

Grilled Vegetables
Served with Balsamic Reduction

Crab, Spinach and Artichoke Dip
Gruyere Swiss Gratinée, Served with Toasted French Bread

Seafood Display
Chilled Gulf Shrimp (4 pieces per person) and Oysters on the Half-Shell (2 pieces per person) Served with Cocktail and Remoulade Sauces

Passed Hors d'oeuvres (2 hours)

Choice of Six

Goat Cheese and Walnuts
With House Pepper Jelly on Crostini

Fried Vegetable Spring Roll
With a Hoisin Peanut Sauce

Brandied Duck Liver Mousse
On Crostini

Beef Tenderloin Wrapped Asparagus
With a Horseradish Crème Fraiche

Truffle Ricotta Cheese Puff
On Crisp French Bread

Parmesan Crusted Asparagus
With Reggiano Cream

Beef Tenderloin Brochette
With Creole Mustard Aioli

Tuna Tataki
With Cucumber and Wasabi Cream on Wonton

Andouille Sausage with Tomato Chutney
On Flatbread topped with Smoked Cheddar

Chicken Satay
With Sambal Coconut Glaze

Crispy Shrimp Toast
With Creole Tomato Glaze

Grilled Chicken Brochette
With Creole Tomato Glaze and Blue Cheese Dipping Sauce

New Orleans BBQ Shrimp Brochette
With Meuniere Butter

Mini Crab Croquetas
With Red Chile Crema

Cornmeal Crusted Oysters
With Lemon Aioli

Savory Duck Tart
With Spanish Manchego Cheese

Boiled Shrimp
With Celery Root Remoulade and Cucumber

Fried Creole-Spiced Catfish Bites
Buttermilk Marinated, Served with Pickled Okra Tartar Sauce

Fried Gulf Shrimp
With Tabasco Cocktail Sauce

Crabmeat Ravigote
On Endive

Fried Oyster
With Bacon and Brie on a Puff Pastry

Deviled Eggs
With Tabasco and Scallion Stuffing

Soup Station

Choice of One

Shellfish Bisque
Roasted Red Peppers, Sweet Corn, Crab, Shrimp

Chicken and Andouille Gumbo
Served with Rice

Turtle Soup
Au Sherry

Cream of Asparagus Soup
Wild Mushroom and Herb Roasted Chicken

Pasta Station

Choice of One

(Add a 2nd Selection for $6.00++)

Wild Mushroom & Asparagus Risotto
Served with fresh Parmesan Reggiano Cheese

Crawfish Diablo
Penne Rigate, Crawfish, Cayenne Cream Sauce, Sweet Corn Maque Choux and Parmesan Cheese

Spinach & Wild Mushroom Stuffed Ravioli
Truffle Ricotta, Mozzarella and Parmesan Reggiano Cheeses

Artichoke Chicken Fricassee
Bowtie pasta and Sugar Snap Peas

Broussard's Classics

Choice of One

New Orleans Barbecued Shrimp and Grits
Sautéed Shrimp, Worcestershire Butter Sauce, Creamy Anson Mills Stone Ground Grits

Caribbean Long Line Fish Du Jour
Coconut Rice, Grilled Pineapple, Red Chile Butter

Gulf Fish Sauce Piquante
With Herb Butter and Pecan Rice Pilaf

Creole Jambalaya
Traditional New Orleans Rice Dish with Grilled Shrimp, Chicken and Andouille Sausage

Barbecue Braised Pork Shoulder
Ginger Whipped Sweet Potatoes

Carving Station

Choice of One

Angus Beef Tenderloin
Served with Truffle Bordelaise Sauce, Creole Mustard Aioli, Horseradish Crème Fraiche and Mini Rolls
Add $150.00 for Carver

Apricot Glazed Pork Loin
Creole Mustard Aioli and Mini Rolls
Add $150.00 for Carver

New York Strip Loin
Béarnaise Aioli and House made Worcestershire Glaze and Mini Rolls
Add $150.00 for Carver

Hickory Roasted Beef Brisket
Carolina BBQ Glaze and Mini Rolls
Add $150.00 for Carver

Dessert Station

Choice of One

Bread Pudding
Cinnamon and White Chocolate Brioche with Fresh Berries

Assorted French Pastries
Assortment of Eclairs, Napoleons, and Cream Puffs

Bananas Foster Flambé (one hour)
Brown Sugar-Caramelized Bananas, Bananas Liqueur, Bacardi 151, Vanilla Ice Cream

Assorted Mini Desserts
Bananas Foster Cheesecake, Pecan Pie with Whipped Cream and King Cakes

Price: $85.00 per person, plus 20% service and 10.45% tax

(service charge is subject to 10.45% tax)

Cocktail Packages

Prices are Based on 3 hours

St. Louis

Bud Light, Miller Lite and Abita Amber
Choice of (1): Cabernet or Pinot Noir
Choice of (1): Chardonnay, Pinot Gris or Sauvignon Blanc

$26.00 per person, plus 20% gratuity and 10.45% tax.
Each additional hour $9.00 per person, plus 20% gratuity and 10.45% tax.

Chartres

Bud Light, Miller Lite and Abita Amber
Choice of (1): Cabernet or Pinot Noir
Choice of (1): Chardonnay, Pinot Gris or Sauvignon Blanc
Call Liquor Brands: Absolut Vodka, Bombay Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Jack Daniels Bourbon and Dewar's White Label Scotch

$32.00 per person, plus 20% gratuity and 10.45% tax.
Each additional hour $10.00 per person, plus 20% gratuity and 10.45% tax.

Royal

Bud Light, Miller Lite and Abita Amber
Choice of (1): Cabernet or Pinot Noir
Choice of (1) : Chardonnay, Pinot Gris or Sauvignon Blanc
Sparkeling Cava
Premium Liquor Brands: Ketel One Vodka, Bombay Sapphire Gin, Bacardi 8 Rum, Milagro Tequila, Crown Royal Whiskey, Makers Mark Bourbon and Chivas Regal Scotch

$38.00 per person, plus 20% gratuity and 10.45% tax.
Each additional hour $12.00 per person, plus 20% gratuity and 10.45% tax.

Bourbon

Bud Light, Miller Lite, Abita Amber and Stella Artois
Choice of (1): Cabernet or Pinot Noir
Choice of (1): Chardonnay, Pinot Gris or Sauvignon Blanc
Sparkeling Cava
Super Premium Liquor Brands: Grey Goose Vodka, Hendricks Gin, Patron Silver Tequila, Bacardi 8 Rum, Crown Royal Whiskey, Woodford Reserve Bourbon, Glenlivet 12 yr. Scotch.

$42.00 per person, plus 20% gratuity and 10.45% tax.
Each additional hour $14.00 per person, plus 20% gratuity and 10.45% tax.

(service charge is subject to 10.45% tax)

Consumption Bar Pricing

Call Liquor Brands

Absolut Vodka-$9.00++
Bombay Gin- $9.00++
Bacardi Rum-$9.00++
Jose Cuervo Gold Tequila-$9.00++
Jack Daniel's Bourbon-$9.00++
Dewar's White Label Scotch- $9.00++
Bud Light, Miller Lite-$5.00++
Abita Amber- $6.00++

Premium Liquor Brands

Ketel One Vodka-$10.00++
Bombay Sapphire-$10.00++
Bacardi 8 Rum-$ 10.00++
Milagro Tequila-$10.00++
Crown Royal Canadian Whisky-$10.00 ++
Maker's Mark Bourbon - $10.00++
Chivas Regal Scotch-$10.00++
Bud Light, Miller Lite-$5.00 ++
Abita Amber - $6.00++

Super Premium Liquor Brands

Grey Goose Vodka-$11.00++
Hendricks Gin-$11.00++
Bacardi 8 Rum -$10.00 ++
Patron Sliver Tequila-$11.00++
Crown Royal Canadian Whisky-$10.00++
Woodford Reserve Bourbon-$11.00++
Glenlivet 12 yr. Scotch-$11.00++
Bud Light, Miller Lite-$5.00++
Abita Amber, Stella Artois- $6.00++

*** Prices do not include 10.45% tax and 20% service charge ***

EVENT ENHANCEMENTS

Creole Cuisine Sales can arrange/contract for all entertainment, audio-visual, etc. allowing one go-to person and payments made payable to Creole Cuisine or that specific location.

- Entertainment (sample pricing below – plus 10.45% tax based on three hours)
    - Background Music - no additional charge
    - Jazz Duo – 675.00
    - Jazz Trio – 750.00
    - Swing Band – 1900.00 and up
    - Cajun/Zydeco – 2500.00 and up
    - Rhythm and Blues – 2500.00 and up
    - Cover Bands – 3000.00 and up

- Optional Entertainment (pricing below - plus 10.45% tax based on three hours)
    - Caricaturist – 600.00
    - Palm/Tarot Card Reader – 600.00
    - Mardi Gras Revelers, Jesters or Mimes –600.00

- Mardi Gras Beads
    - Purple, Green and Gold (7MM – 48")– 65.00 per case/ 20 dozen per case

- Cigar Roller (sample pricing below – plus 10.45% tax based on three hours)
    - Three hours – 400.00
    - Minimum Purchase of 75 Cigars
        - Corona – 5.25 each
        - Robusto – 5.25 each

We are here to help you meet your goals and objectives by specializing in creating an unforgettable experience. Our management team is flexible and willing to take the necessary steps to ensure your overall satisfaction.

From inception to conclusion, our team differentiates itself by response time, reliability, creativeness and on-site management. We look forward to making your next event in New Orleans not only a pleasurable experience, but also a memorable one.