

Galatoire's
Indulge in the Tradition.

www.Galatoires.com | 504.525.2021

For information on private dining or receptions
at Galatoire's, please contact the Sales Manager at **504.335.3933**
or email sales@Galatoires.com.



Galatoire's
Indulge in the Tradition.

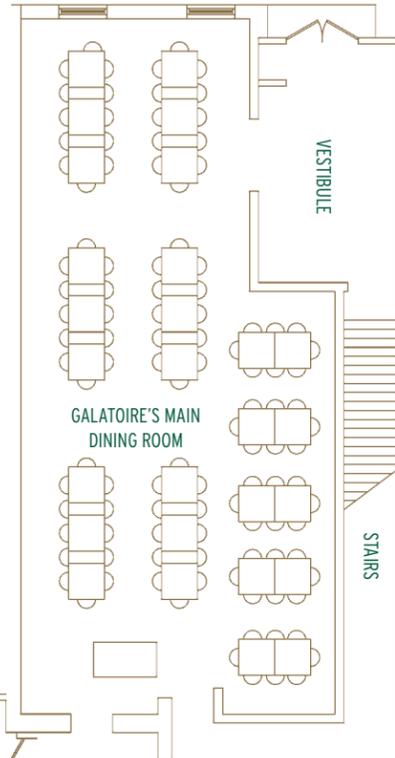


Treat yourself and your guests to world-class dining, impeccable service and a French Quarter setting like no other.



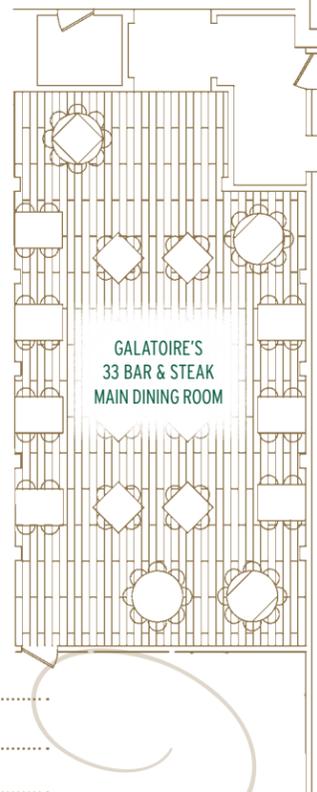
FIRST FLOOR GALATOIRE'S MAIN DINING ROOM

Room	Galatoire's Main Dining Room
Seated Capacity	130
Dimensions	59'3x26'
Square Feet	1,405



33 BAR & STEAK MAIN DINING ROOM

Room	Main Dining Room
Seated Capacity	90
Dimensions	46'10x23'8
Square Feet	1,049

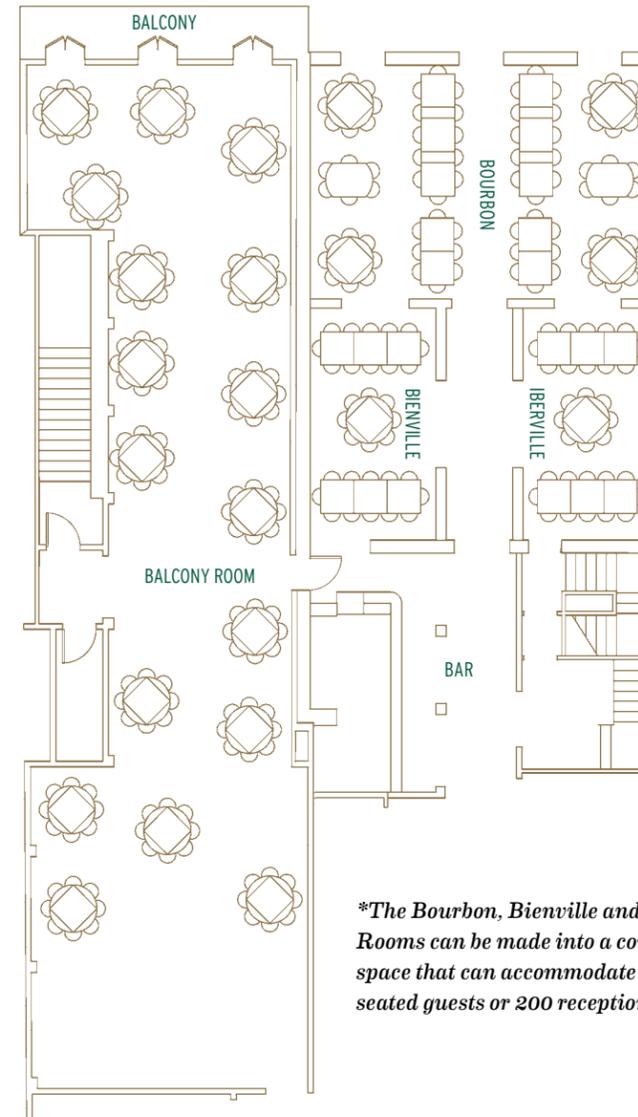


BAR 33

Room	Bar
Reception Capacity	100
Dimensions	47'3"x15'; 2'6" x12'
Square Feet	740

SECOND FLOOR

Room	Bourbon	Bienville	Iberville	Balcony
Seated Capacity	80	28	28	170
Dimensions	21'5x31'	20'7x11'6	20'7x11'6	86'1x23'8
Square Feet	660	237	237	1,737



**The Bourbon, Bienville and Iberville Rooms can be made into a combined space that can accommodate 136 seated guests or 200 reception guests.*



Bienville Room



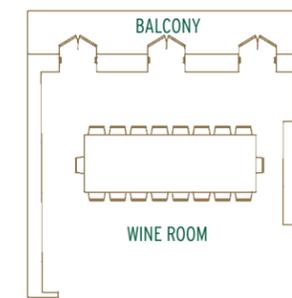
Bourbon Room



Iberville Room



Balcony Room



THIRD FLOOR

Room	Wine
Seated Capacity	30
Dimensions	20'6x18'5
Square Feet	380



Indulge in the tradition

Consistency has been the greatest asset displayed by Galatoire's for more than a century. From our world-famous New Orleans cuisine to impeccable service, every aspect of your dining experience in one of our private spaces will reflect the tradition guests have enjoyed at Galatoire's for generations.

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Hand Passed Hors d' Oeuvres

Priced Per Piece ~ Minimum of 25 Pieces

Served Hot

Soufflé Potatoes \$1.00

Crispy potato puffs, Béarnaise sauce

Eggplant Batons \$.75

Battered in seasoned breadcrumbs, fried, served with powdered sugar & Bearnaise

Fried Louisiana Oysters \$3.00

Creole hollandaise sauce

Escargot Bouchée \$2.50

French snails sautéed in garlic-Herbsaint cream, fresh thyme

Seared Foie Gras \$2.50

Apricot chutney, balsamic gastrique

Fried Oysters Rockefeller \$3.25

Rockefeller spinach topped crostini drizzled with Creole hollandaise sauce

Seafood Canapé \$3.00

Jumbo lump crab, Gulf shrimp, and eggplant bound with seasoned breadcrumbs & béchamel

Served Cold

Shrimp Remoulade \$2.00

Jumbo boiled shrimp tossed in Galatoire's renowned Remoulade sauce

Crab Maison \$3.50

Jumbo lump crab tossed in Galatoire's famous Maison dressing

Smoked Salmon Rilette \$2.75

Cold smoked salmon, shallots, capers, cream cheese

Beef Tartare \$3.00

Hand chopped rare filet, capers, shallots, Dijon mustard

Boursin Cheese Canapé \$2.50

Port soaked cherry

Duck Confit Canapé \$3.00

Boursin cheese, port-soaked cherry

Custom-Tailored Menu Selections

For groups up to 60

Entrée price includes soup or salad course, entrée course, two side dishes, and dessert

Hors d'oeuvres & Appetizers are optional and additional

Shared Appetizers

Select as many as desired

Galatoire Grand Goute\$40.00

Shrimp Remoulade, Crab Maison; serves four guests.

***add Oysters en Brochette**.....\$53.75

Oysters en Brochette\$13.75

Fried oysters, bacon, Meunière butter; serves four guests.

Baked Oysters Rockefeller.....\$13.75

Oysters on the half shell, Herbsaint scented spinach; six oysters per order

Soufflé Potatoes.....\$7.50

Crispy potato puffs, Béarnaise sauce; seven pieces per order

Eggplant Batons \$7.00

*Battered in seasoned breadcrumbs served with Béarnaise sauce & powdered sugar;
seven pieces per order*

Crab Canapé Lorenzo.....\$19.50

*Jumbo lump crab canapé topped with anchovy, baked until golden brown;
each serves four guests*

Individual Appetizers

Select one

Crab Maison.....\$18.00

Jumbo lump crab tossed in Galatoire's famous Maison dressing

Shrimp Remoulade.....\$13.00

Jumbo boiled shrimp tossed in Galatoire's renowned Remoulade sauce

Galatoire Goute\$24.00

Shrimp Remoulade, Crab Maison

Escargot Bordelaise\$11.00

French snails sautéed in garlic, shallots, butter, parsley

Custom-Tailored Menu Selections

For groups up to 60

Entrée price includes soup or salad course, entrée course, two side dishes, and dessert

Soups & Salads

Select up to two choices if a *shared* or *individual appetizer course* is selected, otherwise choose one.

Soups

Seafood Okra Gumbo
Duck and Andouille Gumbo
Turtle Soup au Sherry

Salads

Green Salad with Garlic

Spring lettuces, garlic purée

Salad Maison

*Iceberg lettuce & spring lettuces, tomatoes,
asparagus, egg*

Asparagus and Hearts of Palm

Bibb lettuce, hearts of palm, avocado, asparagus

Bistro Romaine Salad

*Romaine lettuce, tomatoes, blue cheese crumbles,
spiced pecans*

Small Godchaux Salad, add \$10

*Iceberg lettuce, Jumbo lump crab, boiled shrimp,
tomatoes, egg*

Avocado and Crab Salad, add \$13

*Bibb lettuce, avocado, Louisiana jumbo lump crab,
tomato*

All salads served with Creole Mustard Vinaigrette salad dressing

Custom-Tailored Menu Selections

For groups up to 60

Entrée price includes soup or salad course, entrée course, two side dishes, and dessert

Entrées

*Groups up to 29, please select up to **three** items*

*Groups of 30-60, please select **two** items*

Steaks and Chops

Please select Béarnaise sauce or Marchand de Vin sauce

Add a crab garnish for an additional \$13.75

Filet	\$61.00
Lamb Chops	\$69.00
Pork Chop	\$51.00

Seafood and Shellfish

Gulf Fish Meunière Amandine	\$53.00
<i>Fried gulf fish topped with Meunière butter and almonds</i>	
Gulf Fish with Sautéed Crab Meunière	\$62.50
<i>Sautéed gulf fish topped with Meunière butter and Crab</i>	
Seafood Stuffed Eggplant	\$51.50
<i>Jumbo lump crab, boiled shrimp, green onions, béchamel sauce, seasoned breadcrumbs, grilled eggplant</i>	
Shrimp Creole	\$48.00
<i>Louisiana shrimp, stewed tomatoes, creole seasoning, steamed rice</i>	
Crab Sardou	\$53.00
<i>Artichoke hearts on a bed of creamed spinach, topped with sautéed jumbo lump crab & hollandaise sauce</i>	
Godchaux Salad	\$52.00
<i>Iceberg lettuce, Louisiana jumbo lump crab, boiled shrimp, tomatoes, egg, Creole mustard vinaigrette</i>	
Soft Shell Crabs Meunière (seasonal).....	\$59.00
Pompano with Sautéed Crab Meunière (seasonal).....	\$65.25

Eggs and Poultry

Chicken Breast Clemenceau	\$46.00
<i>Chicken breast sautéed with button mushrooms, brabant potatoes, peas</i>	
Eggs Sardou	\$44.00
<i>Artichoke hearts on a bed of creamed spinach, topped with poached eggs, hollandaise sauce</i>	
Eggs Benedict	\$42.00
<i>Poached eggs over ham and an English muffin, topped with hollandaise sauce</i>	

Custom-Tailored Menu Selections

For groups up to 60

Entrée price includes soup or salad course, entrée course, two side dishes, and dessert

Side Dishes

Select two

Galatoire's side dishes are traditionally served family style.

Some side dishes can be served on the entrée plate if specified in the menu planning process.

**Steamed
Asparagus**

Brabant Potatoes
*Fried potatoes tossed with
garlic, butter, & parsley*

**Creamed
Spinach**

**Potatoes
au Gratin**

**Steamed
Broccoli**

**Lyonnaise
Potatoes**
*Sautéed
with caramelized onions*

**Rockefeller
Spinach**
*Herbsaint scented
creamed spinach*

**Crab
au Gratin**
Additional \$20 per order

**Steamed
Cauliflower**

**Cauliflower
au Gratin**

**Hollandaise sauce can be added to steamed vegetables for an additional \$4.00 per order*

Desserts

*Groups up to 29, please select up to **two** items*

*Groups of 30-60, please select **one** item*

Caramel Cup Custard

Seasonal berries

Banana Bread Pudding

Praline sauce

Mocha Panna Cotta

Whipped cream

Sweet Potato Cheesecake

Caramel sauce, candied pecans, white chocolate shavings

Café Brulot..... \$9.00/person + \$75 set up fee

French roast coffee, orange liqueur, brandy, cinnamon, cloves

Coffee & Hot-tea (Always Offered)\$3.50

Galatoire's is happy to accommodate all dietary needs. We have several gluten free, vegetarian and vegan options. Please let the sales office know if there are any requests.

Menu Packages

Available for groups up to 60

Priced per person. Includes soup or salad course, entrée course, and dessert

Iberville \$40

Soups & Salads

Select One

Duck and Andouille Gumbo

Turtle Soup au Sherry

Green Salad with Garlic

Spring lettuces, garlic purée

Salad Maison

Iceberg lettuce, spring lettuces, tomatoes, asparagus, egg

Bistro Romaine Salad

Romaine lettuce, tomatoes, blue cheese, spiced pecans

All salads served with Creole Mustard Vinaigrette salad dressing

Entrées

*Groups up to 29, please select up to **three** items*

*Groups of 30-60, please select **two** items*

Gulf Fish Meunière Amandine

Fried gulf fish topped with Meunière butter and almonds, served with Steamed Asparagus

Chicken Breast Clemenceau

Chicken breast sautéed with button mushrooms, brabant potatoes, peas

Seafood Stuffed Eggplant

Louisiana jumbo lump crab, boiled shrimp, béchamel sauce, green onions, grilled eggplant

Shrimp Creole

Louisiana shrimp, stewed tomatoes, creole seasoning, steamed rice

Crab Sardou

Artichoke hearts on a bed of creamed spinach, topped with sautéed jumbo lump crab & hollandaise sauce

Eggs Sardou

Artichoke hearts on a bed of creamed spinach, topped with poached eggs, hollandaise sauce

Eggs Benedict

Poached eggs over ham and an English muffin, topped with hollandaise sauce

Dessert

Caramel Cup Custard

Menu Packages

Available for groups up to 60

Priced per person. Includes soup or salad course, entrée course, two side dishes, and dessert

Bienville \$50

Soups & Salads

Select One

Seafood Okra Gumbo

Duck and Andouille Gumbo

Turtle Soup au Sherry

Asparagus and Hearts of Palm

Bibb lettuce, asparagus, hearts of palm, avocado

Green Salad with Garlic

Spring lettuces, garlic purée

Salad Maison

Iceberg lettuce, spring lettuces, tomatoes, asparagus, egg

Bistro Romaine Salad

Romaine lettuce, tomatoes, blue cheese, spiced pecans

All salads served with Creole Mustard Vinaigrette salad dressing

Entrées

*Groups up to 29, please select up to **three** items*

*Groups of 30-60, please select **two** items*

Pork Chop Marchand de Vin

Gulf Fish Meunière Amandine

Fried gulf fish topped with Meunière butter and almonds

Chicken Breast Clemenceau

Chicken breast sautéed with button mushrooms, brabant potatoes, peas

Seafood Stuffed Eggplant

Louisiana jumbo lump crab, boiled shrimp, béchamel sauce, green onions, grilled eggplant

Shrimp Creole

Louisiana shrimp, stewed tomatoes, creole seasoning, steamed rice

Crab Sardou

Artichoke hearts on a bed of creamed spinach, topped with sautéed jumbo lump crab, hollandaise sauce

Family Style Side Dishes

Select Two

Brabant Potatoes

Lyonnais Potatoes

Potatoes au Gratin

Steamed Asparagus

Steamed Broccoli

Steamed Cauliflower

Creamed Spinach

Rockefeller Spinach

Cauliflower au Gratin

Dessert

Select One

Banana Bread Pudding

Caramel Cup Custard

Menu Packages

Available for groups up to 60

Priced per person. Includes soup or salad course, entrée course, two side dishes and dessert

St. Louis \$60

Soups & Salads

Select One

Seafood Okra Gumbo

Duck and Andouille Gumbo

Turtle Soup au Sherry

Asparagus and Hearts of Palm

Bibb lettuce, hearts of palm, avocado, asparagus

Green Salad with Garlic

Spring lettuces, garlic purée

Salad Maison

Iceberg lettuce & spring lettuces, tomatoes, asparagus, egg

Bistro Romaine Salad

Romaine lettuce, tomatoes, blue cheese crumbles, spiced pecans

Small Godchaux Salad, add \$10

Iceberg lettuce, Jumbo lump crab, boiled shrimp, tomatoes, egg

Avocado and Crab Salad, add \$13

Bibb lettuce, avocado, Louisiana jumbo lump crab, tomato

All salads served with Creole Mustard Vinaigrette salad dressing

Entrées

*Groups up to 29, please select up to **three** items;*

*Groups of 30-60, please select **two** items*

Filet Béarnaise

Gulf Fish with Sautéed Crab Meunière

Pork Chop Marchand de Vin

Gulf Fish Meunière Amandine

Fried gulf fish topped with Meunière butter and almonds

Chicken Breast Clemenceau

Chicken breast sautéed with button mushrooms, brabant potatoes, peas

Seafood Stuffed Eggplant

Louisiana jumbo lump crab, boiled shrimp, béchamel sauce, green onions, grilled eggplant

Shrimp Creole

Louisiana shrimp, stewed tomatoes, creole seasoning, steamed rice

Crab Sardou

Artichoke hearts on a bed of creamed spinach, topped with sautéed jumbo lump crab, hollandaise sauce

Family Style Side Dishes

Select Two

Brabant Potatoes

Lyonnais Potatoes

Potatoes au Gratin

Steamed Asparagus

Steamed Broccoli

Steamed Cauliflower

Creamed Spinach

Rockefeller Spinach

Cauliflower au Gratin

Dessert

Select One

Mocha Panna Cotta

Banana Bread Pudding

Caramel Cup Custard

Menu Packages

Available for groups up to 60

Priced per person. Includes soup or salad course, entrée course, two side dishes, and dessert

Toulouse \$70

Soups & Salads

Select One

Seafood Okra Gumbo

Duck and Andouille Gumbo

Turtle Soup au Sherry

Asparagus and Hearts of Palm

Bibb lettuce, hearts of palm, avocado, asparagus

Green Salad with Garlic

Spring lettuces, garlic purée

Salad Maison

Iceberg lettuce & spring lettuces, tomatoes, asparagus, egg

Bistro Romaine Salad

Romaine lettuce, tomatoes, blue cheese crumbles, spiced pecans

Small Godchaux Salad, add \$10

Iceberg lettuce, Jumbo lump crab, boiled shrimp, tomatoes, egg

Avocado and Crab Salad, add \$13

Bibb lettuce, avocado, Louisiana jumbo lump crab, tomato

All salads served with Creole Mustard Vinaigrette salad dressing

Entrées

*Groups up to 29, please select up to **three** items;*

*Groups of 30-60, please select **two** items*

Lamb Chops Béarnaise

Filet Béarnaise with Jumbo Lump Crab

Sautéed Gulf Fish with Crab Yvonne

Gulf Fish Amandine with Crab Meuniere

Seafood Stuffed Eggplant

Louisiana jumbo lump crab, boiled shrimp, béchamel sauce, green onions, grilled eggplant

Shrimp Creole

Louisiana shrimp, stewed tomatoes, creole seasoning, steamed rice

Crab Sardou

Artichoke hearts on a bed of creamed spinach, topped with sautéed jumbo lump crab, hollandaise sauce

Family Style Side Dishes

Select Two

Brabant Potatoes

Lyonnais Potatoes

Potatoes au Gratin

Steamed Asparagus

Steamed Broccoli

Steamed Cauliflower

Creamed Spinach

Rockefeller Spinach

Cauliflower au Gratin

Dessert

Select One

Mocha Panna Cotta

Banana Bread Pudding

Caramel Cup Custard

Seated Event Package
Available for all group sizes
Recommended for groups over 60

Melvin Rodrigue, CEO & President of Galatoire's, tailored the Taste of Galatoire's menu to showcase our signature dishes and ensure each guest experiences the culinary traditions of our restaurant.

Taste of Galatoire's \$70

Galatoire Grand Goute
Shrimp Remoulade, Crab Maison

Demi Tasse Turtle Soup

Demi Sautéed Gulf Fish with Sautéed Crab Meuniere
Rockefeller spinach

Petit Filet Béarnaise
Lyonnaise potatoes

Banana Bread Pudding
Praline sauce

Custom-Tailored Menu Selections

For groups over 60

Entrée price includes soup or salad course, entrée course, two side dishes, and dessert

Hors D'oeuvres & Appetizers are optional and additional

Shared Appetizers

Select as many as desired

Galatoire Grand Goute\$40.00

Shrimp Remoulade, Crab Maison; serves four guests.

***add Oysters en Brochette**.....\$53.75

Oysters en Brochette\$13.75

Fried oysters, bacon, Meunière butter; serves four guests.

Baked Oysters Rockefeller.....\$13.75

Oysters on the half shell, Herbsaint scented spinach; six oysters per order

Soufflé Potatoes.....\$7.50

Crispy potato puffs, Béarnaise sauce; seven pieces per order

Eggplant Batons \$7.00

*Battered in seasoned breadcrumbs served with Béarnaise sauce & powdered sugar;
seven pieces per order*

Crab Canapé Lorenzo.....\$19.50

*Jumbo lump crab canapé topped with anchovy, baked until golden brown;
each serves four guests*

Individual Appetizers

Select One

Crab Maison.....\$18.00

Jumbo lump crab tossed in Galatoire's famous Maison dressing

Shrimp Remoulade.....\$13.00

Jumbo boiled shrimp tossed in Galatoire's renowned Remoulade sauce

Galatoire Goute\$24.00

Shrimp Remoulade, Crab Maison

Custom-Tailored Menu Selections

For groups over 60

Entrée price includes soup or salad course, entrée course, two side dishes, and dessert

Soups & Salads

Select up to two choices if a *shared* or *individual appetizer course* is selected, otherwise choose one.

Soups

Seafood Okra Gumbo
Duck and Andouille Gumbo
Turtle Soup au Sherry

Salads

Green Salad with Garlic
Spring lettuces, garlic purée

Salad Maison

*Iceberg lettuce & spring lettuces, tomatoes,
asparagus, egg*

Asparagus and Hearts of Palm

Bibb lettuce, hearts of palm, avocado, asparagus

Bistro Romaine Salad

*Romaine lettuce, tomatoes, blue cheese crumbles,
spiced pecans*

Small Godchaux Salad, add \$10

*Iceberg lettuce, Jumbo lump crab, boiled shrimp,
tomatoes, egg*

Avocado and Crab Salad, add \$13

*Bibb lettuce, avocado, Louisiana jumbo lump crab,
tomato*

All salads served with Creole Mustard Vinaigrette salad dressing

Custom-Tailored Menu Selections

For groups over 60

Entrée price includes soup or salad course, entrée course, two side dishes, and dessert

Entrées

Select Two Demi Entrées or One Full Size Entrée

Steaks and Chops

Please select Béarnaise Sauce or Marchand de Vin sauce

	(Demi)	Full Entrée
Filet	(\$32.75)	\$61.00
Lamb Chops	(\$37.50)	\$69.00
Pork Chop	(\$27.00)	\$51.00

Seafood and Shellfish

Gulf Fish Meunière Amandine	(\$28.25)	\$53.00
<i>Fried gulf fish topped with Meunière butter and almonds</i>		
Gulf Fish with Sautéed Crab Meunière	(\$34.00)	\$62.50
<i>Sautéed gulf fish topped with Meunière butter and Crab</i>		
Seafood Stuffed Eggplant	(\$28.25)	\$51.50
<i>Louisiana jumbo lump crab, boiled shrimp, béchamel sauce, green onions, grilled eggplant</i>		
Crab Sardou	(\$29.00)	\$53.00
<i>Artichoke hearts on a bed of creamed spinach, topped with sautéed jumbo lump crab & hollandaise sauce</i>		
Shrimp Creole	(\$25.25)	\$48.00
<i>Louisiana shrimp, stewed tomatoes, creole seasoning, steamed rice</i>		
Soft Shell Crabs Meunière (seasonal).....	(\$31.50)	\$59.00
Pompano with Sautéed Crab Meunière (seasonal).....		\$65.25
<i>Served "fisherman style" on the half shell</i>		

Eggs and Poultry

Chicken Breast Clemenceau	(\$24.00)	\$46.00
<i>Chicken breast sautéed with button mushrooms, brabant potatoes, peas</i>		
Eggs Sardou	(\$23.00)	\$44.00
<i>Artichoke hearts on a bed of creamed spinach, topped with poached eggs & hollandaise sauce</i>		
Eggs Benedict	(\$21.75)	\$42.00
<i>Poached eggs over ham and an English muffin, topped with hollandaise sauce</i>		

Custom-Tailored Menu Selections

For groups over 60

Entrée price includes soup or salad course, entrée course, two side dishes, and dessert

Side Dishes

Select two

Galatoire's side dishes are traditionally served family style.

Some side dishes can be served on the entrée plate if specified in the menu planning process

**Steamed
Asparagus**

Brabant Potatoes
*Fried potatoes tossed with
garlic, butter, & parsley*

**Creamed
Spinach**

**Potatoes
au Gratin**

**Steamed
Broccoli**

**Lyonnaise
Potatoes**
*Sautéed
with caramelized onions*

**Rockefeller
Spinach**
*Herbsaint scented
creamed spinach*

**Crab
au Gratin**
Additional \$20 per order

**Steamed
Cauliflower**

**Cauliflower
au Gratin**

**Hollandaise sauce can be added to steamed vegetables for an additional \$4.00 per order*

Desserts

*Groups up to 29, please select up to **two** items;*

*Groups of 30-60, please select **one** item*

Caramel Cup Custard

Seasonal berries

Banana Bread Pudding

Praline sauce

Mocha Panna Cotta

Whipped cream

Sweet Potato Cheesecake

Caramel sauce, candied pecans, white chocolate shavings

Café Brulot..... \$9.00/person + \$75 set up fee

French roast coffee, orange liqueur, brandy, cinnamon, cloves

Coffee & Hot-tea (Always Offered)\$3.50

Galatoire's is happy to accommodate all dietary needs. We have several gluten free, vegetarian and vegan options. Please let the sales office know if there are any requests.

Reception and Buffet Packages

Priced per Person

Hors D'oeuvres, Carving stations, and Action Stations may be added to any package. Please see page 18.

Reception Packages

Priced per Person

Decatur \$36

*Choose (5) Hand Passed Hors d'Oeuvres
Choose (2) Cold Display Stations
Choose (1) Dessert*

Royal \$46

*Choose (7) Hand Passed Hors d'Oeuvres
Choose (3) Cold Display Stations
Choose (1) Dessert*

Buffet Packages

Priced per Person

Magazine \$36

*Choose (1) Cold Display Station
Choose (2) Buffet Stations
Choose (1) Side Dish
Choose (1) Dessert*

Carondelet \$46

*Choose (2) Cold Display Stations
Choose (2) Buffet Stations
Choose (2) Side Dishes
Choose (1) Dessert*

Dauphine \$56

*Choose (2) Cold Display Stations
Choose (3) Buffet Stations
Choose (2) Side Dishes
Choose (1) Dessert*

Brunch Buffet Packages

Priced per Person

Lafitte \$42

*Choose (1) Brunch Favorite
Choose (1) House Specialty
Choose (2) Side Dishes*

Orleans \$54

*Choose (2) Brunch Favorites
Choose (1) House Specialty
Choose (2) Side Dishes*

Galvez \$60

*Choose (1) Brunch Favorite
Choose (2) House Specialties
Choose (2) Side Dishes*

Hors d'oeuvres

Please see page 2

Reception and Buffet Packages

Cold Display Stations

Assorted Imported Cheeses
Chef's selections, assorted crackers, fruit preserves, and seasonal mustards

Fresh Fruit
Seasonal Selections

Vegetable Crudité
Seasonal selections, assorted dips and hummus

Charcuterie Board
Chef's selections, assorted crackers, pickles, fruit preserves, and seasonal mustards

Galatoire Grand Goute
Additional \$7 per person
Crab Maison, Shrimp Remoulade

Soups & Salads

Turtle Soup au Sherry
\$8 per person

Seafood Okra Gumbo
\$9 per person

Bistro Romaine Salad
Romaine lettuce, tomatoes, blue cheese, spiced pecans
\$8 per person

Salad Maison
Iceberg lettuce, spring lettuces, tomato, asparagus, egg
\$8 per person

Buffet Stations

Gulf Fish Meunière Amandine
Fried gulf fish, Meunière butter, almonds

Chicken or Shrimp Creole
Stewed tomatoes, creole seasoning, steamed rice

Chicken or Shrimp Clemenceau
Peas, mushrooms, brabant potatoes

Beef Tip Marchand de Vin
Finely chopped mushrooms and ham, red wine demi-glace

Seafood Stuffed Eggplant
Louisiana jumbo lump crab, boiled shrimp, béchamel sauce, green onions, seasoned breadcrumbs, grilled eggplant

Lamb Chops
Additional \$10 per person
Seared single cut chops, Béarnaise sauce, & mint jelly

Side Dishes

Creamed Spinach
Collard Greens

Brussels Sprouts
Brabant Potatoes

Lyonnaise Potatoes
Potatoes Au Gratin

Desserts

Banana Bread Pudding
Praline Sauce

Assorted Mini Desserts
Chocolate Pecan Pie, Sweet Potato Cheesecake, Lemon Tart

Beignets
Traditional sweet beignets, hand-passed

Reception and Buffet Package Enhancements

Brunch Buffet Package Selections

Brunch Favorites

Pain Perdu

Griddle French toast, banana praline sauce

Eggs Benedict

Poached egg over ham and an English muffin, topped with hollandaise sauce

Chicken & Andouille Gravy

Fried chicken breast with gravy

House Specialties

Steak & Eggs

Sliced filet, scrambled eggs, Marchand de Vin sauce

Shrimp Rockefeller Benedict

Poached egg over Rockefeller spinach and an English muffin, topped with Louisiana shrimp, hollandaise sauce

Gulf Fish Meunière Amandine

Fried gulf fish, Meunière butter, almonds

Side Dishes

**Scrambled Eggs
Andouille Sausage
Nueske's Bacon
Fresh Fruit**

**Baked Ham
Brabant Potatoes
English Muffins**

Late Night Bites

Priced per person

Esplanade

*Choose (2) Bites
\$10*

Canal

*Choose (4) Bites
\$20*

Frenchmen

*Choose (6) Bites
\$30*

- Beef Sliders
- Soufflé Potatoes
- Savory Beignets
- Fried Shrimp
- Chicken Ballotine
- Gourmet Grilled Cheese
- Fried Oysters
- Shrimp Maison Sliders
- Crab Maison Sliders
- Sweet Beignets
- Galatoire's Sweet Shooter
- Cookies & Milk Shooter

“33” Dessert Tower

*Dessert display highlighting our delicious desserts from Galatoire's 33 Bar and Steak
\$15 per person*

Reception and Buffet Package Additions

Seafood Towers

Petite

*Shrimp Cocktail, Raw Oysters, Tuna Crudo,
King Crab*

\$10 per person

Grande

*Shrimp Cocktail, Raw Oysters, Tuna Crudo,
Lobster, Dungeness Crab Claws*

\$25 per person

Carving Stations

*requires culinary attendant, \$125 per station

Whole Roasted Tenderloin of Beef \$300

Horseradish cream, rosemary au jus, rolls

Serves 10-15 guests

Cane Syrup Glazed Pork Loin Roulade \$175

Creole mustard, spinach, applewood smoked bacon, rolls

Serves 20-30 guests

Lamb Chops \$325

Béarnaise sauce, mint jelly

Serves 8-10 guests

Garlic Roasted Pork Shoulder \$150

Rosemary au jus, rolls

Serves 25-30 guests

Smoked Fish Carving Station

Whole cured & smoked fish with "33" Deviled Eggs, ceviche & accompaniments

\$15 per person // Caviar upgrade available at MKT

Seafood Action Stations

*requires culinary attendant, \$125 per station

Shrimp Au Vin

*White wine, mushrooms, green onions,
steamed rice*

\$14 per person

Shrimp & Okra Over Stone Ground Grits

Stewed tomatoes, okra, creole seasoning

\$14 per person

Bouillabaisse

*Jumbo lump crab, shrimp, oysters, gulf fish, saffron,
shellfish stock*

\$16 per person

Barbequed Shrimp

Worcestershire butter sauce, French bread

\$16 per person

Galatoire's Restaurant

Bar Pricing and Packages

Billing Options

Consumption Bar

Please select brands and/or price points for cocktails and beer. Galatoire's will charge per drink. Please see the wine list to select wines by the bottle and Galatoire's will charge for each bottle opened.

Open Bar Packages

Please select package for cocktails, beer, and wine. Wines included in package will be selected by our Wine Director. All packages include soft drinks, tea, and coffee. Packages do not include shooters or shots. Prices are per person.

Satellite Bars

Satellite Bar Requirements

Satellite bars are required for all reception and/or buffet style events.

Galatoire's recommends a satellite bar for any type of cocktailing or mingling period for 30 guests or more.

Galatoire's recommends one bartender per 60 guests.

Satellite bars are not needed in the Wine Room.

Satellite Bar Pricing

Pricing is per bartender

Up to one hour	\$75.00
Up to two hours	\$125.00
Three or more hours	\$150.00

Bar Pricing and Packages

Consumption Bar Selections

Liquor	Well Brands	Call Brands	Premium Brands
Vodka	Absolut \$9	Grey Goose \$9.50	Stoli Elite \$15
Gin	Bombay \$9	Bombay Sapphire \$10	Hendricks \$10
Rum	Bacardi \$8	Mount Gay \$8	Flor de Caña 12yr \$12
Tequila	Lunazul Blanco \$9	Siete Leguas Blanco \$9	Patron Silver \$12
Bourbon	Benchmark \$8	Makers Mark \$9	Blanton's \$17
Scotch	Dewar's \$8	Chivas \$10	Glenlivet 12yr \$14
Single Malt Scotch	n/a	Glenmorangie \$10	Macallan 12yr \$18
Canadian Whiskey	Canadian Club \$8	Crown Royal \$9	n/a
Sour Mash	Jack Daniels BLK \$8	Gentleman Jack \$10	J.D. Single Barrel \$16
Rye Whiskey	Sazerac Rye \$9	Bulleit Rye \$10	Templeton Rye \$12
Cognac	Delacour Brandy \$7	Martell V.S. \$10	Pierre Ferrand 1840 \$13

*Price per drink is subject to increase by up to \$1.50 depending on specific modifiers

Assorted Beer Selections \$5-\$7

Domestic

Import

Local

Non-Alcoholic

(Please ask about our seasonal selections)

Wine Selections

Please see wine list for selections and pricing

Non-Alcoholic Beverage Selections \$3-\$4

Iced Tea

Hot Tea

Regular Coffee

Decaf Coffee

Soft Drinks

Fruit Juices

Bottled Water (750ml) \$6-\$7

Aqua Panna

San Pellegrino

Café Brulot \$9 + \$75 set-up fee

French roast coffee, orange liqueur, brandy, cinnamon, cloves

Bar Pricing and Packages

Open Bar Packages

Priced per Person

All alcohol packages include red and white wine (selected by our Wine Director), assorted beer, soft drinks, tea, and coffee.

<u>Well Brands</u>	<u>Call Brands</u>	<u>Premium Brands</u>
<ul style="list-style-type: none"> • \$24 for first hour • \$32 for two hours • \$40 for three hours • \$8 for ea additional hr 	<ul style="list-style-type: none"> • \$27 for first hour • \$36 for two hours • \$45 for three hours • \$9 for ea additional hr 	<ul style="list-style-type: none"> • \$32 for first hour • \$44 for two hours • \$56 for three hours • \$12 for ea additional hr
Absolut Bombay Bacardi Lunazul Silver Benchmark Dewar's Canadian Club Jack Daniels BLK Sazerac Rye	Grey Goose Bombay Sapphire Mount Gay Siete Leguas Blanco Makers Mark Chivas Glenmorangie Crown Royal Gentleman Jack Bulleit Rye	Stoli Elite Hendricks Flor de Cana 12yr Patron Silver Blanton's Glenlivet 12yr Macallan 12yr J.D. Single Barrel Templeton Rye

Bar Enhancements

Champagne Toast

Includes one round of Galatoire's Brut Sparkling
\$8 per person

Free-Flowing Champagne

Galatoire's Brut Sparkling available for entire event with Open Bar Package
\$12 per person

Café Brulot Action Station

French roast coffee, orange liqueur, brandy, cinnamon, cloves flambéed
\$9 per person + \$75 set up fee

Specialty Cocktail Demonstration

Satellite bar with bartender demonstrating how to make one of the following -
 French 75, Sazerac, 209 Cocktail, French 33 or Bartender's Creation
\$10 per person + satellite bar fee

New Orleans Signature Cocktail Bar

Satellite bar featuring two of the following – French 75, Sazerac, 209 Cocktail,
 French 33 or Bartender's Creation
\$10 per person + satellite bar fee (minimum of two hours)

Event Enhancements

Decor

Floor Length Linens

Specialty linen options for highboys and round tables – *includes napkins for seated events*
Pricing varies

Floral Centerpieces

Beautiful, customizable centerpieces designed by our preferred florist
Beginning at \$45 per arrangement

Specialty Cocktail Napkins & Go-Cups

Our team will work with you to create custom items for your event
Must be selected within one month of event date
Pricing varies

Favors

Pralines, chocolates, cookies, mini king cakes, koozies, Galatoire’s cookbook
Our team will work with you to create custom items for your event
Must be selected within one month of event date
Pricing varies

Candle Packages

Setup varies on final guest count

<u>Private Dining Room</u>	<u>Basic Package</u> <i>Votive candles</i>	<u>Essential Package</u> <i>Pillar candles</i>	<u>Premium Package</u> <i>Pillar candles & votives</i>
Iberville Room/Bienville Room	\$25	\$40	\$50
Bourbon Room	\$60	\$110	\$160
Wine Room	\$50	\$75	\$100
Balcony Room	\$80	\$130	\$180

Bead Packages

For rooms with balconies overlooking Bourbon Street

Essential

Mardi Gras throw beads in baskets on balcony
\$100 per case (*each case contains 60 dozen beads*)

Custom

Personalized beads in baskets on balcony
Must be selected within one month of event date
Beginning at \$150 per case (*each case contains 10 dozen beads*)

Event Enhancements

Entertainment

Jazz Trio

Traditional New Orleans jazz trio will add ambiance to your event

Beginning at \$780 for three hours – *minimum of two hours*

Second Line

Traditional New Orleans Second Line will parade your guests through the streets of the French Quarter

Beginning at \$2100 (*includes permit, police escort, parasols*)

Tarot Card Reader

Get into the New Orleans Voodoo & offer a tarot reading to your guests at your event

Pricing varies – *minimum of two hours*

Photobooth

Create amazing memories with both digital and print copies of fun photos from your event

Pricing varies – *minimum of two hours*

Champagne Skirts

Entertainer wearing a unique champagne skirt that can hold up to 100 glasses of champagne

Pricing varies – *minimum of one hour*

Mardi Gras Revelers

Costumed partygoers perfect for photo-ops and added festivity!

Pricing varies – *minimum of one hour*

Audio Visual Packages

All prices include setup & delivery

<u>Private Dining Room</u>	<u>Microphone</u>	<u>Projector</u>	<u>Screen</u>
Iberville Room / Bienville Room	n/a	\$250	\$75
Bourbon Room	\$250 <i>(includes speakers)</i>	\$250	\$75
Wine Room <i>(TV monitor only)</i>	\$75	\$250	\$50 <i>(tv monitor)</i> \$75 <i>(projector screen)</i>
Balcony Room	\$75	\$250	\$75