Memorable. Delectable. Unique.

# The Hangover

#### BREAKFAST BUFFET PACKAGE



Scrambled Eggs

Hash Browns

Country Grits

**Buttermilk Pancakes** 

Fruit Medley

Hot Biscuits & Jelly

Sausage Patties or Hickory Smoked Bacon

Includes Beverage (Soda, Coffee, or Tea)

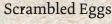






## The Riverwalk

#### **BREAKFAST BUFFET PACKAGE**



Hash Browns

**Country Grits** 

Buttermilk Pancakes or Pain Perdue

New Orleans' version of French toast using French bread.

Maw-Maw's Cajun Breakfast
Bits of bacon, ham, & shrimp scrambled with eggs.

Sausage Patties or Hickory Smoked Bacon

Included Beverage (Soda, Coffee, or Tea)

\$35.00 per person (tax and gratuity not included)



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## The Oceana

#### BREAKFAST BUFFET PACKAGE



Includes Beverage (Soda, Coffee, or Tea)

Hash Browns

Shrimp & Grits

Sausage Patties or Hickory Smoked Bacon

Fruit Medley

Hot Biscuits & Gravy

Oceana's Famous Mini Crab Balls Served with crawfish & mushroom cream sauce.

Buttermilk Pancakes or Pain Perdue New Orleans' version of French toast using French bread.

#### Scrambled Omelette (Choose one)

- Vegetarian Omlette
   Tomatoes, onions, mushrooms, green peppers, cheddar cheese, topped with hollandaise sauce.
- Western Omelette
   Ham, onions, green peppers, tomatoes,
   & cheddar cheese.

\$40.00 per person (tax and gratuity not included)



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## Bourbon Street

#### **BUFFET PACKAGE**

#### Salad

Caesar Salad

#### Choice of Two Entrées

Crawfish Pasta

Louisiana crawfish tails tossed in our homemade Alfredo with freshly diced green bell peppers, onions, & New Orleans seasonings. Served over pasta.

Shrimp Creole

A dish of Louisiana French & Spanish heritage. Served with white rice.

Chicken or Catfish Oceana

Sautéed chicken or pan-fried catfish served with crawfish mushroom cream sauce.

Rib Roast Au Jus

#### **Choice of Two Sides**

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice, or Mustard Greens.

#### **Choice of One Dessert**

Bread Pudding

A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

Chef's Assortment of Cake Squares

Includes Beverage (Soda, Coffee, or Tea) \$37.95 per person (tax & gratuity not included)



# Faubourg Marigny

#### **BUFFET PACKAGE**

#### **Choice of One Appetizer**

Crab Balls, Spinach Dip, or Fried Eggplant with Remoulade Sauce.

#### Choice of Soup or Salad

Caesar Salad or Seafood Gumbo

#### Choice of Two Entrées

BBQ Shrimp

Gulf Shrimp sautéed in New Orleans-style lemon butter & pepper BBQ sauce.

#### Mardi Gras Pasta

This is truly a festive dish! Louisiana crawfish tails & gulf shrimp tossed in our homemade Alfredo with freshly diced green bell peppers, onions, & New Orleans seasonings! Served over pasta.

#### Chicken or Catfish Oceana

Sautéed chicken or pan-fried catfish served with crawfish mushroom cream sauce.

Rib Roast Au Jus

#### **Choice of Two Sides**

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice, or Mustard Greens

#### **Choice of One Dessert**

**Bread Pudding** 

A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

Chef's Assortment of Cake Squares

Includes Beverage (Soda, Coffee, or Tea) \$42.95 per person (tax & gratuity not included)

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## Mardi Gras

## **BUFFET PACKAGE**Choice of One Appetizer

Blackened Gator Bites with Remoulade Sauce, Crab Balls, or Spinach Dip

#### Choice of Soup or Salad

Caesar Salad, House Salad, Seafood Gumbo, or Chicken & Sausage Gumbo

#### Choice of Two Entrées

Mardi Gras Pasta

This is truly a festive dish! Louisiana crawfish tails & gulf shrimp tossed in our homemade Alfredo with freshly diced green bell peppers, onions, & New Orleans seasonings! Served over pasta.

Shrimp and Grits

Pan-sautéed jumbo shrimp tossed with smoked bacon & white wine. Served with aged cheddar cheese grits.

Spinach Ravioli

Topped with choice of Alfredo or Marinara.

Rib Roast Au Jus

#### **Choice of Two Sides**

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice, or Mustard Greens

#### **Choice of One Dessert**

Bread Pudding

A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

Chef's Assortment of Cake Squares

Includes Beverage (Soda, Coffee, or Tea) \$45.95 per person (tax & gratuity not included)



## Additional Services

- DJ/Band Services
- · Linen & Table Rental
- · AV Equipment Rental
- Full Restaurant Buyout Option
  - Decorations & Floral Arrangements

- · Limo Services
- · Off-Site Catering & Staffing
  - · Private Beverage Service
- Photographers/Videographers
  - · Special Cake Orders
    - · Ice Sculptures

\*For all private events, the remaining balance will be due the day before the event, by 4 PM.

\*\*If the event is on a weekend (Saturday - Sunday), payment will be due by Friday at 4 PM.





### Echoupitoulas

#### Capacity:

363 sqft

#### **Event Style:**

Seated - 30

Reception - 35

Theatre - 35

#### **Amenities:**

- · High Definition Televisions
- Close Proximity to Restrooms
- Available combination room with La Fourche (doubling space)





#### Capacity:

396 sqft

#### **Event Style:**

Seated - 30

Reception – 35

Theatre - 35

#### **Amenities:**

- ·Balcony Access
- ·Overlooking Courtyard

nd Floor

- Available combination room with Tchoupitoulas (doubling space)
- Close proximity to restrooms
- · High definition Televisions

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### La Boheme



#### Capacity:

608 sqft

#### **Event Style:**

Seated – 50 Reception – 55 Theatre – 55

#### **Amenities:**

- ·High Definition Televisions
- ·Colorful Decor
- ·Street View of Conti & Bourbon
- ·Wide-Open Space

## Courtyard

#### Capacity:

825 sqft

#### **Event Style:**

Seated – 60 Reception – 65

#### **Amenities:**

- · Outdoor Space
- Close Proximity to Restrooms
- · Mist Fans (upon request)





## Royal

#### Capacity:

690 sqft

#### **Event Style:**

Seated – 60 Reception – 80

Theatre - 77

#### **Amenities:**

- · Private Bar
- Bourbon Street Balcony Access
- Private Audio System
- Private Bathrooms
- High Definition Televisions

Royal & Mardi Gras Rooms are located at our 205 Bourbon Street location.





## Mardi Gras

#### Capacity:

690 sqft

#### **Event Style:**

Seated - 60

Reception - 80

Theatre - 70

#### **Amenities:**

- · Private Bar
- Bourbon Street Balcony Access
- · Private Audio System
- · Private Bathrooms
- · High Defintion Televisions

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## Presidential

#### Capacity:

1550 sqft

#### **Event Style:**

Seated – 90 Reception – 120

2nd Floor

#### **Amenities:**

- Balcony View Overlooking Courtyard
- · Private Restroom
- · Private Bar

- Semi-Private Staircase
- · View of Conti Street
- High Definition Televisions

