

# Galatoire's Restaurant

## Private Dining Menus

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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Galatoire's is happy to accommodate all dietary needs\*.

We have gluten free, vegetarian, and vegan options.

*\*In order to accommodate, please let the sales team know if there are any allergies or restrictions at least 72 hours prior to the event date.*



# BEVERAGE SELECTIONS

Please select a **Consumption Bar** or a **Bar Package**.

## CONSUMPTION BAR

Billed per drink for cocktails, beer, and non-alcoholic beverages.

Select well, call, or premium brand liquor. Please see the most current wine list to select wines, billed by the bottle (charged for each bottle opened).

**WELL BRANDS \$10+:** Wheatley, Bombay, Bacardi, Pueblo Viejo, Benchmark, Ballantine's, Sazerac Rye, Crowne Royal

**CALL BRANDS \$12+:** Tito's, Bombay Sapphire, Myers, Corazon Blue, Buffalo Trace, Dewars, Bulleit Rye, Crown Royal

**PREMIUM BRANDS \$13+:** Grey Goose, Hendrick's, Myers Platinum, Casamigos, Woodford Reserve, Glenmorangie, Knob Creek Rye, Crown Royal

Assorted Domestic, Import, & Local Beers | Wine Selections- *see full list for selections*  
Mocktails | Tea, Coffee & Soft Drinks | Juices | Bottled Water  
Café Brûlot per person

## BAR PACKAGES

Billed at set price per person per hour. Please select well, call, or premium brand package.

Packages include mixed drinks, beer, house red and white wines, soft drinks, juices, and mixers.

*\*Bar packages DO NOT include shots, welcome drinks, or specialty cocktails.*

### WELL BRAND

**TWO HOURS**

**THREE HOURS**

**FOUR HOURS**

*per additional hour  
per additional half hour*

### CALL BRAND

**TWO HOURS**

**THREE HOURS**

**FOUR HOURS**

*per additional hour  
per additional half hour*

### PREMIUM BRAND

**TWO HOURS**

**THREE HOURS**

**FOUR HOURS**

*per additional hour  
per additional half hour*

## PACKAGE ENHANCEMENTS

**CHAMPAGNE TOAST \$12 per person-** Includes one round of Galatoire's Brut Sparkling

**FREE-FLOWING CHAMPAGNE \$14 per person-** Galatoire's Brut Sparkling available for the duration of bar package

## SATELLITE BARS

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

Galatoire's recommends a satellite bar for any type of event with a cocktail period.

*Satellite bars are NOT needed in the Wine Room.*

### SATELLITE BAR PRICING

Priced per bartender. One bartender is recommended per every 50 guests.

**Two Hour Event | Three Hour or More Event**

### CASH BAR PRICING

Only available in the Balcony Room.

**per station, per hour of event**

## HORS D'OEUVRES

Priced per piece and ordered in increments of 25 pieces.  
Served during a standing cocktail period.

*\*Hors d'oeuvres are not available in the Iberville & Bienville Rooms as there is no standing room.*

### SERVED HOT

- SOUFFLÉ POTATOES** crispy potato puffs, Béarnaise sauce  
**FRIED EGGPLANT BATONS** seasoned breadcrumbs, Béarnaise sauce, powdered sugar  
**FRIED LOUISIANA OYSTERS** Creole hollandaise sauce  
**FRIED OYSTERS ROCKEFELLER** spinach Rockefeller, Creole hollandaise sauce, crostini  
**ESCARGOT BOUCHÉE** sautéed French snails, garlic-Herbsaint cream, fresh thyme,  
mini vol-au-vent  
**SEARED FOIE GRAS** apricot chutney, balsamic gastrique, crostini  
**SEAFOOD CANAPÉ** jumbo lump crab, gulf shrimp, breadcrumbs, béchamel, toast point  
**CHICKEN CLEMENCEAU TARTLET** green peas, mushroom duxelles, Meunière butter

### SERVED COLD

- SHRIMP REMOULADE** jumbo boiled shrimp, Galatoire's renowned Remoulade sauce  
**CRAB MAISON** jumbo lump crab, Galatoire's famous Maison dressing, phyllo shell  
**SMOKED SALMON RILLETTE** cold smoked salmon, shallots, capers,  
cream cheese, crostini  
**BEEF TARTARE** hand-chopped filet, capers, shallots, Dijon mustard, crostini  
**BOURSIN CHEESE CANAPÉ** port-soaked cherry, phyllo cup  
**DUCK CONFIT CANAPÉ** Boursin cheese, port-soaked cherries, phyllo cup  
**FOIE GRAS TORCHON** black garlic, raisin, brioche  
**SAVORY VEGETABLE CRISP** Chef's selection of seasonal vegetable, marmalade, rice crisp

## APPETIZERS

### SHARED APPETIZERS

Select as many as desired.

**GALATOIRE GRAND GOÛTÉ** shrimp Remoulade, crab Maison; *serves 4-6 guests*

*\*with Oysters en Brochette*

**OYSTERS EN BROCHETTE** fried oysters, bacon, meuniere butter; *serves 4-6 guests*

**BAKED OYSTERS ROCKEFELLER** oysters on the half shell, Herbsaint scented spinach;

*six oysters per order*

**SOUFFLÉ POTATOES** crispy potato puffs, Béarnaise sauce; *seven pieces per order*

**FRIED EGGPLANT BATONS** eggplant sticks, seasoned breadcrumbs, Béarnaise sauce,  
powdered sugar; *seven pieces per order*

**CRAB CANAPÉ LORENZO** jumbo lump crab, béchamel sauce, green onions, toast rounds; *serves 4-6 guests*

### INDIVIDUAL APPETIZERS

Select one.

**SHRIMP REMOULADE** jumbo boiled shrimp, Galatoire's renowned Remoulade sauce

**CRAB MAISON** jumbo lump crab, Galatoire's famous Maison dressing

**GALATOIRE GOÛTÉ** shrimp Remoulade, crab Maison

**ESCARGOT** Herbsaint cream, garlic, thyme, shallots, vol-au-vent



## CUSTOM MENU SELECTIONS

**Entrée price includes first course, entrée course, two sides, and dessert.**

**Additional courses may be added at a la carte pricing.**

*Demi entrée price is listed in parentheses. For demi option, two selections are required.*

### FIRST COURSE

For groups of **up to 29 guests**, select two. For groups of **30 or more guests**, select one.

**SEAFOOD & OKRA GUMBO**

**DUCK & ANDOUILLE GUMBO**

**TURTLE SOUP AU SHERRY**

**GREEN SALAD WITH GARLIC** spring lettuces, garlic purée

**SALAD MAISON** iceberg & spring lettuces, tomatoes, asparagus, egg

**ASPARAGUS & HEARTS OF PALM** Bibb lettuce, hearts of palm, avocado, asparagus, tomatoes

**BISTRO ROMAINE SALAD** Romaine lettuce, tomatoes, blue cheese crumbles, spiced pecans

**SMALL GODCHAUX SALAD** iceberg lettuce, jumbo lump crab, boiled shrimp, tomatoes, eggs

**AVOCADO & CRAB SALAD** Bibb lettuce, avocado, jumbo lump crab, tomato

*\*all salads are served with Creole mustard vinaigrette salad dressing.*

### ENTRÉES

For groups of **up to 29 guests**, select three full size or two demi entrées.

For groups of **30-59 guests**, select two full size or two demi entrées.

For groups of **60 or more guests**, select one full size or two demi entrées.

### STEAKS & CHOPS

Please choose either Béarnaise sauce or Marchand de Vin.

*Add jumbo lump crab garnish for an additional*

**FILET**

**LAMB CHOPS**

**PORK CHOP**

### SEAFOOD & SHELLFISH

**FRIED GULF FISH MEUNIÈRE AMANDINE** Meunière butter, toasted sliced almonds

**SAUTÉED GULF FISH with CRAB MEUNIÈRE** Gulf fish, Meunière butter, jumbo lump crab

**SEAFOOD STUFFED EGGPLANT** jumbo lump crab, boiled shrimp, green onions, béchamel sauce, seasoned breadcrumbs, grilled eggplant

**SHRIMP CREOLE** Gulf shrimp, stewed tomatoes, Creole seasoning, steamed rice

**CRAB SARDOU** Louisiana jumbo lump crab, creamed spinach, artichoke hearts, hollandaise

**WHOLE POMPANO with SAUTÉED CRAB MEUNIÈRE** *seasonal availability*

### EGGS & POULTRY

**CHICKEN BONNE-FEMME** roasted chicken, Brabant potatoes, bacon lardons, caramelized onions

**EGGS SARDOU** poached eggs, artichoke hearts, creamed spinach, hollandaise

**EGGS BENEDICTS** poached eggs, smoked ham, English muffin, hollandaise

**VEGETABLE CREOLE** assorted vegetables, stewed tomatoes, Creole seasoning, steamed rice



## CUSTOM MENU SELECTIONS

*Entrée price includes first course, entrée course, two sides, and dessert.*

### SIDE DISHES

Select **two**.

*Additional sides may be added at a la carte pricing.*

**STEAMED ASPARAGUS**

**STEAMED BROCCOLI**

**STEAMED CAULIFLOWER**

*\*Hollandaise sauce can be added to steamed vegetables for an additional*

**CREAMED SPINACH**

**SPINACH ROCKEFELLER** Herbsaint scented creamed spinach

**POTATOES AU GRATIN**

**CAULIFLOWER AU GRATIN**

**CRAB AU GRATIN** *additional \$21 per order*

**BRABANT POTATOES** fried potatoes, garlic, butter, parsley

**LYONNAISE POTATOES** sautéed potatoes, caramelized onions

### DESSERTS

For groups of **up to 29 guests**, select two.

For groups of **30 or more guests**, select one.

**CARAMEL CUP CUSTARD** mixed berries

**BREAD PUDDING** banana praline sauce

**MOCHA PANNA COTTA** whipped cream



## MENU PACKAGES

Priced per person.

### TASTE OF GALATOIRE'S

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.

#### **GALATOIRE GRAND GOÛTÉ**

shrimp Remoulade, crab Maison

*\*add oysters en brochette for an additional*

#### **DEMI TASSE TURTLE SOUP**

#### **DEMI SAUTÉED GULF FISH with CRAB MEUNIÈRE**

spinach Rockefeller

#### **PETIT FILET BÉARNAISE**

Lyonnais potatoes

#### **BREAD PUDDING**

banana praline sauce



# MENU PACKAGES

Priced per person.

## TOULOUSE MENU

### SOUPS & SALADS

For groups of **up to 29 guests** select two. For groups of **30 or more guests**, select one.

**SEAFOOD & OKRA GUMBO**

**DUCK & ANDOUILLE GUMBO**

**TURTLE SOUP AU SHERRY**

**GREEN SALAD WITH GARLIC** spring lettuces, garlic purée

**SALAD MAISON** iceberg & spring lettuces, tomatoes, asparagus, egg

**ASPARAGUS & HEARTS OF PALM** Bibb lettuce, hearts of palm, avocado, asparagus, tomatoes

**BISTRO ROMAINE SALAD** Romaine lettuce, tomatoes, blue cheese crumbles, spiced pecans

**SMALL GODCHAUX SALAD** iceberg lettuce, jumbo lump crab, boiled shrimp, tomatoes, egg

**AVOCADO & CRAB SALAD** Bibb lettuce, avocado, jumbo lump crab, tomato

*\*all salads are served with Creole mustard vinaigrette salad dressing.*

### ENTRÉES

For groups of **up to 29 guests**, select three.

For groups of **30-59 guests**, select two.

For groups of **60 or more guests**, select one.

**LAMB CHOPS BÉARNAISE**

**FILET BÉARNAISE** with **JUMBO LUMP CRAB**

**PORK CHOP MARCHAND DE VIN**

**SAUTÉED GULF FISH** with **CRAB MEUNIÈRE** Gulf fish, Meunière butter, jumbo lump crab

**FRIED GULF FISH MEUNIÈRE AMANDINE** Meunière butter, toasted sliced almonds

**CHICKEN BONNE-FEMME** roasted chicken, Brabant potatoes, bacon lardons, caramelized onions

**SEAFOOD STUFFED EGGPLANT** jumbo lump crab, boiled shrimp, green onions, béchamel sauce, seasoned breadcrumbs, grilled eggplant

**SHRIMP CREOLE** Gulf shrimp, stewed tomatoes, Creole seasoning, steamed rice

**CRAB SARDOU** Louisiana jumbo lump crab, creamed spinach, artichoke bottoms, hollandaise

**VEGETABLE CREOLE** assorted vegetables, stewed tomatoes, Creole seasoning, steamed rice

### FAMILY-STYLE SIDES

Select two.

**BRABANT POTATOES**  
**LYONNAISE POTATOES**  
**POTATOES AU GRATIN**

**STEAMED ASPARAGUS**  
**STEAMED BROCCOLI**  
**STEAMED CAULIFLOWER**

**CREAMED SPINACH**  
**SPINACH ROCKEFELLER**  
**CAULIFLOWER AU GRATIN**

### DESSERTS

For groups of **up to 29 guests**, select two. For **30 or more guests**, select one.

**CARAMEL CUP CUSTARD** mixed berries

**BREAD PUDDING** banana praline sauce

**MOCHA PANNA COTTA** whipped cream

**SWEET POTATO CHEESECAKE** caramel sauce, candied pecans, white chocolate shavings





# MENU PACKAGES

Priced per person.

## ST. LOUIS MENU

### SOUPS & SALADS

For groups of **up to 29 guests**, select two. For groups of **30 or more guests**, select one.

**SEAFOOD & OKRA GUMBO**

**DUCK & ANDOUILLE GUMBO**

**TURTLE SOUP AU SHERRY**

**GREEN SALAD WITH GARLIC** spring lettuces, garlic purée

**SALAD MAISON** iceberg & spring lettuces, tomatoes, asparagus, egg

**ASPARAGUS & HEARTS OF PALM** Bibb lettuce, hearts of palm, avocado, asparagus, tomatoes

**BISTRO ROMAINE SALAD** Romaine lettuce, tomatoes, blue cheese crumbles, spiced pecans

**SMALL GODCHAUX SALAD** iceberg lettuce, jumbo lump crab, boiled shrimp, tomatoes, egg

**AVOCADO & CRAB SALAD** Bibb lettuce, avocado, jumbo lump crab, tomato

*\*all salads are served with Creole mustard vinaigrette salad dressing.*

### ENTRÉES

For groups of **up to 29 guests**, select three.

For groups of **30-59 guests**, select two.

For groups of **60 or more guests**, select one.

**FILET BÉARNAISE**

**PORK CHOP MARCHAND DE VIN**

**SAUTÉED GULF FISH with CRAB MEUNIÈRE** Gulf fish, Meunière butter, jumbo lump crab

**FRIED GULF FISH MEUNIÈRE AMANDINE** Meunière butter, toasted sliced almonds

**CHICKEN BONNE-FEMME** roasted chicken, Brabant potatoes, bacon lardons, caramelized onions

**SEAFOOD STUFFED EGGPLANT** jumbo lump crab, boiled shrimp, green onions, béchamel sauce, seasoned breadcrumbs, grilled eggplant

**SHRIMP CREOLE** Gulf shrimp, stewed tomatoes, Creole seasoning, steamed rice

**CRAB SARDOU** Louisiana jumbo lump crab, creamed spinach, artichoke bottoms, hollandaise

**VEGETABLE CREOLE** assorted vegetables, stewed tomatoes, Creole seasoning, steamed rice

### FAMILY-STYLE SIDES

Select two.

**BRABANT POTATOES**  
**LYONNAISE POTATOES**  
**POTATOES AU GRATIN**

**STEAMED ASPARAGUS**  
**STEAMED BROCCOLI**  
**STEAMED CAULIFLOWER**

**CREAMED SPINACH**  
**SPINACH ROCKEFELLER**  
**CAULIFLOWER AU GRATIN**

### DESSERT

For groups of **up to 29 guests**, select two. For **30 or more guests**, select one.

**CARAMEL CUP CUSTARD** mixed berries

**BREAD PUDDING** banana praline sauce

**MOCHA PANNA COTTA** whipped cream

**SWEET POTATO CHEESECAKE** caramel sauce, candied pecans, white chocolate shavings



# MENU PACKAGES

Priced per person.

## BIENVILLE MENU

### SOUPS & SALADS

For groups of **up to 29 guests**, select two. For groups of **30 or more guests**, select one.

**SEAFOOD & OKRA GUMBO**

**DUCK & ANDOUILLE GUMBO**

**TURTLE SOUP AU SHERRY**

**GREEN SALAD WITH GARLIC** spring lettuces, garlic purée

**SALAD MAISON** iceberg & spring lettuces, tomatoes, asparagus, egg

**ASPARAGUS & HEARTS OF PALM** Bibb lettuce, hearts of palm, avocado, asparagus, tomatoes

**BISTRO ROMAINE SALAD** Romaine lettuce, tomatoes, blue cheese crumbles, spiced pecans

*\*all salads are served with Creole mustard vinaigrette salad dressing.*

### ENTRÉES

For groups of **up to 29 guests**, select three.

For groups of **30-59 guests**, select two.

For groups of **60 or more guests**, select one.

#### PORK CHOP MARCHAND DE VIN

**FRIED GULF FISH MEUNIÈRE AMANDINE** Meunière butter, toasted sliced almonds

**CHICKEN BONNE-FEMME** roasted chicken, Brabant potatoes, bacon lardons, caramelized onions

**SEAFOOD STUFFED EGGPLANT** jumbo lump crab, boiled shrimp, green onions, béchamel sauce, seasoned breadcrumbs, grilled eggplant

**SHRIMP CREOLE** Gulf shrimp, stewed tomatoes, Creole seasoning, steamed rice

**CRAB SARDOU** Louisiana jumbo lump crab, creamed spinach, artichoke bottoms, hollandaise

**VEGETABLE CREOLE** assorted vegetables, stewed tomatoes, Creole seasoning, steamed rice

### FAMILY-STYLE SIDES

Select two.

**BRABANT POTATOES**  
**LYONNAISE POTATOES**  
**POTATOES AU GRATIN**

**STEAMED ASPARAGUS**  
**STEAMED BROCCOLI**  
**STEAMED CAULIFLOWER**

**CREAMED SPINACH**  
**SPINACH ROCKEFELLER**  
**CAULIFLOWER AU GRATIN**

### DESSERT

Select one.

**CARAMEL CUP CUSTARD** mixed berries

**BREAD PUDDING** banana praline sauce



# MENU PACKAGES

Priced per person.

## IBERVILLE MENU

### SOUPS & SALADS

For groups of **up to 29 guests** select two. For groups of **30 or more** select one.

**DUCK & ANDOUILLE GUMBO**

**TURTLE SOUP AU SHERRY**

**GREEN SALAD WITH GARLIC** spring lettuces, garlic purée

**SALAD MAISON** iceberg & spring lettuces, tomatoes, asparagus, egg

**BISTRO ROMAINE SALAD** Romaine lettuce, tomatoes, blue cheese crumbles, spiced pecans

*\*all salads are served with Creole mustard vinaigrette salad dressing.*

### ENTRÉES

For groups of **up to 29 guests**, select three.

For groups of **30-59 guests**, select two.

For groups of **60 or more guests**, select one.

**FRIED GULF FISH MEUNIÈRE AMANDINE** Meunière butter, toasted sliced almonds, asparagus

**CHICKEN BONNE-FEMME** roasted chicken, Brabant potatoes, bacon lardons, caramelized onions

**SEAFOOD STUFFED EGGPLANT** jumbo lump crab, boiled shrimp, green onions, béchamel sauce, seasoned breadcrumbs, grilled eggplant

**SHRIMP CREOLE** Gulf shrimp, stewed tomatoes, Creole seasoning, steamed rice

**EGGS SARDOU** poached eggs, artichoke bottom, creamed spinach, hollandaise

**EGGS BENEDICT** poached eggs, smoked ham, English muffin, hollandaise

**VEGETABLE CREOLE** assorted vegetables, stewed tomatoes, Creole seasoning, steamed rice

### DESSERT

**CARAMEL CUP CUSTARD**



# BUFFET & RECEPTION SELECTIONS

## BUFFET PACKAGES

Priced per person.

**\*\* Buffet set up will change room capacity & set-up. Please confirm buffet capacity with Sales Team.**

### MAGAZINE

- Select (2) Cold Displays
- OR (1) Cold Display & (1) Soup or Salad
- Select (1) Buffet Station
- Select (2) Side Dishes
- Select (1) Dessert

### CARONDELET

- Select (2) Cold Displays
- OR (1) Cold Display & (1) Soup or Salad
- Select (2) Buffet Station
- Select (2) Side Dishes
- Select (1) Dessert

### DAUPHINE

- Select (2) Cold Displays
- OR (1) Cold Display & (1) Soup or Salad
- Select (3) Buffet Station
- Select (2) Side Dishes
- Select (1) Dessert

## COLD DISPLAYS

### ASSORTED CHEESES

Chef's selections, assorted crackers, preserves, seasonal mustards  
*serves 25*

### FRESH FRUIT

Seasonal selections  
*serves 25*

### VEGETABLE CRUDITÉ

Seasonal selections & assorted dips  
*serves 25*

### CHARCUTERIE BOARD

Chef's selections, assorted crackers, pickles, preserves, & seasonal mustards  
*serves 25*

### GALATOIRE'S GRAND GOUTÉ

crab Maison & shrimp Remoulade

## SOUPS & SALADS

### TURTLE SOUP AU SHERRY DUCK AND ANDOUILLE GUMBO SEAFOOD & OKRA GUMBO

**BIRSTRO ROMAINE SALAD** Romaine lettuce, tomatoes, blue cheese, spiced pecans

**SALAD MAISON** iceberg & spring lettuces, tomato, asparagus, egg

## BUFFET STATIONS

**FRIED GULF FISH MEUNIÈRE AMANDINE** Meunière butter, toasted sliced almonds

**CHICKEN BONNE-FEMME** roasted chicken, Brabant potatoes, bacon lardons, caramelized onions

**SEAFOOD EGGPLANT STUFFING** jumbo lump crab, boiled shrimp, green onions, béchamel sauce, seasoned breadcrumbs, grilled eggplant

**SHRIMP CREOLE** Gulf shrimp, stewed tomatoes, Creole seasoning, steamed rice

**ROASTED BEEF MARCHAND DE VIN** finely chopped mushrooms & ham, red wine demi-glace

**BARBEQUED SHRIMP** Worcestershire butter sauce, French bread

**LAMB CHOPS** seared single cut chops, Bearnaise sauce, & mint jelly, *served medium rare*

## SIDES DISHES

LYONNAISE POTATOES  
POTATOES AU GRATIN

BRUSSELS SPROUTS  
BRABANT POTATOES

CREAMED SPINACH  
COLLARED GREENS  
HARICOT VERTS

## DESSERTS

**BREAD PUDDING** banana praline sauce

**ASSORTED MINI DESSERTS** chocolate pecan pie, sweet potato cheesecake, lemon tart

**BEIGNETS** traditional sweet beignets, hand-passed



## BUFFET PACKAGE & RECEPTION ENHANCEMENTS

### SEAFOOD TOWER

Priced per person.

#### PLATEAU FRUITS DE MER

shrimp cocktail, raw oysters, tuna crudo, Louisiana marinated crab claws

*mkt price*

#### GRAND PLATEAU FRUITS DE MER

shrimp cocktail, raw oysters, tuna crudo, Louisiana marinated crab claws, King crab,  
chilled lobster with citrus fennel vinaigrette

*mkt price*

### TRADITIONAL CAVIAR SERVICE

\*Market price per ounce.

Accompaniments include smoked capers, minced egg yolk, minced egg white, minced cornichon,  
minced shallot, crème fraîche, chives, buckwheat blini, and assorted crostini

### CARVING STATIONS

\*Culinary Attendant required

#### WHOLE ROASTED TENDERLOIN OF BEEF

horseradish cream, rosemary au jus, rolls

*serves 15-20 guests*

#### CANE SYRUP GLAZED PORK LOIN

Creole mustard, tomato jam, rolls *15-20 guests*

#### WHOLE SMOKED FISH

Whole cured & smoked fish with traditional  
accompaniments & toast points

*serves 20-25 guests*

### SEAFOOD ACTION STATIONS

\*Culinary Attendant required

**ESCARGOT & HERBSAINT CREAM** shallot, tarragon, grilled persillade bread  
**OYSTERS ROCKEFELLER PAN ROAST** Herbsaint, shallot, fresh spinach, garlic, French bread

**SAUTEED GULF FISH** chef's seasonal preparation

**SHRIMP, OKRA & STONE GROUND GRITS** stewed tomatoes, okra, creole seasoning

### LATE NIGHT BITES

Priced per piece and ordered in increments of 25 pieces.

#### SERVED HOT

BEEF SLIDERS

FRIED SHRIMP

FRIED LOUISIANA OYSTERS

SWEET BEIGNETS

SAVORY BEIGNETS

CHICKEN BALLONTINE

GOURMET GRILLED CHEESE

#### SERVED COLD

SHRIMP MAISON SLIDERS

CRAB MAISON

COOKIES & MILK SHOOTERS

PECAN PIE TARTLETS

LEMON TARTLETS

SWEET POTATO CHEESECAKE

TARTLETS



## BUFFET & RECEPTION SELECTIONS

### BRUNCH BUFFET PACKAGES

Priced per person.

#### LAFITTE

Select (1) Brunch Favorite  
Select (1) House Specialty  
Select (2) Side Dishes

#### ORLEANS

Select (2) Brunch Favorites  
Select (1) House Specialty  
Select (2) Side Dishes

#### GALVEZ

Select (1) Brunch Favorite  
Select (2) House Specialties  
Select (2) Side Dishes

#### BRUNCH FAVORITES

**PAIN PERDU** griddled French toast, banana praline sauce

**WAFFLES** Chantilly cream, fresh berries, syrup

**EGGS BENEDICT** poached eggs, smoked ham, English muffin, hollandaise

**CHICKEN & ANDOUILLE GRAVY** fried chicken breast, gravy

#### HOUSE SPECIALTIES

**STEAK & EGGS** sliced filet, poached eggs, Marchand de vin

#### **GRILLADES & GRITS**

**SHRIMP CREOLE** Gulf shrimp, stewed tomatoes, Creole seasoning, steamed rice

**SHRIMP, OKRA, & STONE GROUND GRITS** stewed tomatoes, okra, creole seasoning

**FRIED GULF FISH MEUNIÈRE AMANDINE** Meunière butter, toasted sliced almonds

#### SIDE DISHES

**SCRAMBLED EGGS, ANDOUILLE SAUSAGE, NUESKE'S BACON,  
FRESH FRUIT, BAKED HAM,  
BRABANT POTATOES, ENGLISH MUFFINS**

#### BRUNCH BUFFET LAGNIAPPE

**BAGELS & LOX**

**SWEET BEIGNETS**

**ASSORTED PASTRY DISPLAY**

### CHILDREN'S LUNCH & DINNER MENU

Priced per person. Available for children 12 & under. Preselect one first course and entrée.

#### FIRST COURSE

Select one.

**SEAFOOD & OKRA GUMBO | DUCK & ANDOUILLE GUMBO**

**TURTLE SOUP AU SHERRY | SALAD MAISON**

#### ENTRÉES

Select one. Served with fries.

#### PETIT FILET

**GRILLED OR FRIED SHRIMP | GRILLED CHICKEN BREAST**

**CHICKEN TENDERS | GRILLED CHEESE SANDWICH**

#### DESSERT

**VANILLA ICE CREAM**



# EVENT ENHANCEMENTS

## AUDIO VISUAL EQUIPMENT

All prices include set-up.

*\*Audio visual needs can affect room capacity & set-up. Please discuss needs with sales team.*

**BALCONY ROOM** Microphone | Projector | Screen

**GALATOIRE'S 33** Microphone | Projector | Screen

**BOURBON ROOM** Projector | Screen

*\*audio equipment and other AV must be rented from an outside vendor, price TBD.*

**WINE ROOM** 48" Flat Screen TV

**IBERVILLE & BIENVILLE ROOMS** *\*space for flat-screen tv only.*

*Must be rented from an outside vendor, price TBD.*

## CANDLE PACKAGES

Priced per room. Exact quantity varies with final guest count.

*\*\*Candles are subject to a 24% service charge.*

### ESSENTIALS PACKAGE

Votive Candles

### CLASSIC PACKAGE

Pillar Candles

### PREMIUM PACKAGE

Votive & Pillar Candles

**BALCONY ROOM** essential | classic | premium

**GALATOIRE'S 33** essential | classic | premium

**BOURBON ROOM** essential | classic | premium

**WINE ROOM** essential | classic | premium

**IBERVILLE & BIENVILLE ROOMS** essential | classic | premium

## CAKE CUTTING FEE

*\*If serving a cake **in place** of a dessert on a menu package, fee is waived.*

## GALATOIRE'S COOKBOOK

Perfect for a guest book or gift!

## EVENT SECURITY

Uniformed police officer at the entrance of your event.



## EVENT ENHANCEMENTS

### PARTY FAVORS

Pralines, chocolates, cookies, mini king cakes, etc.  
Our team will work with you to create custom favors for your event.  
Must be selected one month or more prior to event date. Pricing varies.

### BEADS

**THROW BEADS** Mardi Gras beads placed in baskets on the balcony  
(each case contains 60 dozen)  
*\*for rooms with balconies overlooking Bourbon St.*

### DECOR

**FLORAL CENTERPIECES** beautiful, customizable arrangements designed by our preferred local florist

**SPECIALTY LINENS** pricing and selections vary.

**BALLOON INSTALLATIONS** customize your event with balloon displays. Pricing and selections vary.

### ENTERTAINMENT

**JAZZ TRIO** Traditional New Orleans jazz trio

**SECOND LINE JAZZ BAND** Parade your guests through the streets of the French Quarter with a traditional New Orleans Second Line. Pricing begin, includes musicians for 45 min., dancing Grand Marshall, city permit, police escort, and parasols.  
Must be planned two months or more prior to the event.

**TAROT CARD READER** pricing varies, two hour minimum

**CHAMPAGNE SKIRT** performer with iron skirt that holds up to 100 champagne glasses. Pricing varies.