



Live Jazz • Real Food • Serious Beer

## LUNCH OFFERINGS

**\$35.00**

(Price includes tax & gratuity)

### **STARTER**

*(select one for the group)*

*Crescent City Salad of Baby Greens*

*Or*

*Seafood Gumbo*

*Bread & Butter*

### **ENTREE SELECTIONS**

*(Select Two for group)*

All options include vegetable and starch

#### **CHICKEN NAPOLEON**

*Grilled Chicken Breast layered with Eggplant Medallions and Fresh Spinach, topped with a creamy sauce of Crawfish, Garlic and Chives*

#### **REDFISH COUVILLION**

*Fresh grilled Louisiana redfish served with asparagus, roasted garlic, shallots and finished with a tomato couvillion*

#### **PORK RIBEYE**

*A 6 oz. center cut pork ribeye grilled and served with a rosemary garlic portsauc*

#### **CRABMEAT STUFFED SHRIMP**

*Jumbo Shrimp stuffed with lumps of Louisiana crabmeat, jalapenos, green onions and seasoned bread crumbs.*

#### **Additional Items Available:**

**Crescent City Caesar** \$2.00 per person, inclusive

**Small House Beer** \$6.50 per person, inclusive

**Iced Tea or Soft Drink** \$3.00 per person, inclusive

**\$33.00**

(Price includes tax & gratuity)

### **STARTER**

*(select one for the group)*

*Crescent City Salad of Baby Greens*

*Or*

*Seafood Gumbo*

*Bread & Butter*

### **ENTRÉE SELECTIONS**

*(Select Two for group)*

All options include vegetable and starch

#### **SEAFOOD CHEESECAKE**

*Savory cheesecake made with crawfish, shrimp and a blend of imported cheeses. Topped with fresh Louisiana crab meat and a roasted red pepper mayo, jumbo fried shrimp*

#### **CHICKEN CHARLOMOND**

*Grilled Boneless Chicken Breast, topped with sauce of wild mushrooms, sherry, cream and veal glaze*

#### **BROILED CATFISH**

*Fresh Catfish broiled in a butter lemon sauce*

#### **GERMAN SAUSAGE WITH SAUERKRAUT**

*Our own pork sausages are served with traditional sauerkraut and potatoes*

#### **DESSERT SELECTIONS**

*(Select ONE for group)*

*Bread Pudding with Praline Sauce*

*Cheesecake*

**Beverages Included with dessert: Coffee or Hot Tea**



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## **DINNER**

**\$52.00 (Includes tax & gratuity)**

### **SALAD**

*Crescent City Salad of Baby Greens with House Dressing*

*Bread & Butter*

### **ENTREE SELECTIONS**

*Choice Upon Arrival*

#### ***FILET MIGNON***

*A Center Cut Filet Mignon is grilled to medium temperature  
Topped with a Lemon veal Demi*

#### ***REDFISH ST. LOUIS***

*Broiled Redfish with fried shrimp and roasted red pepper crabmeat aioli*

#### ***CHICKEN PONTALBA***

*Grilled boneless chicken breast topped with jumbo gulf shrimp,  
Portobello mushrooms and rosemary port sauce*

*All entrees include vegetable and potato*

### **DESSERT**

*Please select one for group*

#### ***Cheesecake***

*Bread Pudding topped with Homemade Praline Sauce  
Chocolate Mousse with Fresh Berries*

**Beverages included with dessert: Coffee or Hot Tea**



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## **DINNER**

**\$55.00 (Includes tax & gratuity)**

### **SALAD**

*Crescent City Salad of Baby Greens with House Dressing*

*Bread & Butter*

### **ENTREE SELECTIONS**

*Choice Upon Arrival*

#### ***SEARED FILET MIGNON***

*Topped with Maine lobster, leeks, carrots and a lemon veal demi*

#### ***REDFISH PONTCHARTRAIN***

*Broiled Redfish with fried soft shell crab and roasted red pepper crabmeat aioli*

#### ***CHICKEN PONTALBA***

*Grilled boneless chicken breast topped with jumbo gulf shrimp,  
Portobello mushrooms and rosemary port sauce*

*All entrees include vegetable and potato*

### **DESSERT**

*Please select one for group*

*Cheesecake*

*Bread Pudding topped with Homemade Praline Sauce*

*Chocolate Mousse with Fresh Berries*

**Beverages included with dessert: Coffee or Hot Tea**



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## HORS D'OEUVRES

**\$39.00 Per Person**

**Choose any six items**

(12 pieces per person total)

Price includes tax & gratuity

### **Tomato and Mozzarella Bruschetta**

*Fresh slices of tomato and mozzarella on a crispy melba topped with fresh basil and olive oil*

### **Mini Egg Roll**

*Traditional egg rolls with fresh vegetables are served with our chefs specialty Asian dipping sauce*

### **Creole Smoked Sausage Kabobs**

*Seasoned cuts of sausage skewered with onions, bell pepper and tomatoes*

### **Mini Muffalettas**

*This unique New Orleans sandwich features olive salad, ham, salami, mortadella and provolone cheese on an Italian roll*

### **Fried Catfish Strips**

*Catfish is thinly sliced, battered and deep fried, presented with Tartar sauce*

### **Mini Crab Cakes**

*Louisiana crabmeat rolled in seasoned breadcrumbs, delicately fried and topped with a white Remoulade sauce*

### **Vegetarian Stuffed Mushroom Caps**

*Button mushroom caps stuffed with a grape and pepper cream cheese, dipped in sweet cream butter and parmesan cheese then baked*

### **Italian Meatballs**

*A traditional favorite, with a tomato-basil sauce*

### **Assorted New Orleans Po - Boys**

*Long versions of the popular overstuffed sandwiches sliced into bite size portions*

### **Shrimp Creole**

*This hearty tomato-based "stew" is loaded with seasonal seafood and white rice presented on the side*

**Fried Chicken Tender Strips** *Fresh chicken tenders are fried until crisp in a Creole Beer batter, marinated in house seasonings and served with Honey Mustard dipping sauce*

### **Spicy Chicken Drumettes**

*Roasted and fried, tossed in our homemade Creole hot sauce, served with Blue Cheese dipping sauce*

### **Grilled Chicken Wraps**

*Grilled chicken, avocado, tomato, grilled onions, rolled in a soft tortilla shell*

### **Italian Sausage With Roasted Peppers**

*Mini links of homemade sausage sautéed with peppers and sliced onions*

### **Crawfish Wontons with Fresh Mango Chutney**

*Deep fried with Louisiana crawfish inside traditional wonton wrappers with a fresh mango chutney*

### **Mini Bratwurst with Sauerkraut**

*Our own pork sausages served with traditional sauerkraut*



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## **HORS D'OEUVRES**

**\$43.00 Per Person**

**Choose any six items**

(12 pieces per person total)

Price includes tax & gratuity

### ***Roasted Duck Bruschetta***

*Shredded duck with roasted peppers, garlic, green onion, walnuts topped with an orange balsamic vinaigrette*

### ***Baby Back Ribs***

*Tender pork ribs are smoked, then roasted and grilled over an open flame until juicy, with homemade BBQ sauce*

### ***Filet and Vegetable Kabob***

*Filet tips skewered with mushroom, tomato, onion and green pepper*

### ***Marinated Mussels and Olive Salad***

*Steamed Prince Edward Island mussels marinated with New Orleans olive salad, fresh herbs and extra virgin olive oil*

### ***Cold Shrimp Cocktail***

*Chilled Jumbo Shrimp are served with a tasty cocktail sauce*

### ***Andouille Cornbread Dressing***

*A cornbread dressing of smoked andouille sausage, trinity (celery, onion and bell pepper) and herbs, then baked*

### ***Assorted Canapés***

*Assortment of elegantly presented hors d'oeuvres, chef's selection*

### ***Crawfish Etouffee'***

*Fresh Louisiana crawfish tails stewed in a rich seafood broth with dark roux in creole seasonings*

### ***Beer Battered Shrimp***

*Jumbo Gulf Shrimp are battered in a Tempura beer batter and fried, served with Remoulade Sauce*

### ***Crabmeat Stuffed Mushrooms***

*Mushroom Caps are sautéed in white wine and stuffed with Louisiana lump crabmeat and our Chef's secret spices*

### ***Seared Tuna Bites***

*Fresh Ahi Tuna, peppered and served in bite size pieces with an Asian dipping sauce*

### ***New Orleans Shrimp Beignets***

*Sweet gulf shrimp folded into pillows of fried savory donuts, crab boil aioli, housemade pickles*

### ***Eggplant Stuffed Oysters***

*Fresh shucked oysters topped with stewed Eggplant, shrimp, garlic, celery, onion and bell pepper*

### ***Southern Fish Tacos***

*Buttermilk and masa fried Mississippi catfish, soft flour tortillas, served with a roasted corn relish and avocado. Create your own*

### ***Chicken Satay***

*Skewered chicken marinated in oriental seasonings, grilled and served with a soy dipping sauce*

### ***Fried Louisiana Oysters***

*Fresh oysters dipped in seasoned buttermilk and rolled in cornflower; deep fried. Served with cocktail sauce of ketchup and horseradish*



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### CARVING STATIONS

*A uniformed carver is present to serve your guests.  
Carving Stations presented with silver dollar rolls and assorted condiments.*

#### **Prime Rib au Jus**

*The best cut of beef available with the hallmark marbling expected  
\$7.00 per person*

#### **Roasted Turkey**

*Traditional roasted turkey carved from the bone  
\$6.00 per person*

#### **Honey Glazed Ham**

*Cured bone-in, baked with cloves and glazed with honey  
\$5.00 per person*

#### **Shaved Filet Mignon**

*Peppered filet mignon roasted rare, shaved thin and served with sour cream horseradish sauce  
(This item is precut and served under a heat lamp without a carver)  
\$7.00 per person*

**\*\*Add a Caesar Salad with any Carving Station for \$2.00 per person**

### PASTA STATIONS

Choice of one of the following

*Shell Pasta Alfredo with garden herbs and shredded Romano cheese  
Shell pasta with a homemade marinara sauce with fresh herbs and Italian seasonings  
\$4.00 per person*

*Add chicken \$2.00 per person*

*Add seafood \$3.00 per person*

#### **Elbow Mac & Cheese**

*\$4.00 per person*

*Add Crawfish \$3 per person*

#### **Shrimp & Grits**

*\$6.00 per person*

*Add \$50.00 for sauté station and a uniformed member of our culinary team*

### DESSERT STATIONS

*Assorted Fresh Fruit Display with Chocolate Fondue \$4.00 per person*

*Mini Bread Pudding \$4.00 per person*

*Assorted petit four \$4.00 per person*

*Community Coffee Station (another local brew!) \$3.00 per person*

***(DISPLAY AND CARVING STATIONS ARE AVAILABLE  
ONLY IN ADDITION TO HORS D'OEUVRES PACKAGES)***



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## **DISPLAY STATIONS**

### **Seafood Pirogue**

*The Cajun Pirogue is a flat-bottomed boat typically found in neighboring Bayous. Ours is hollowed out with a combination of fresh raw oysters, marinated crab claws, boiled shrimp, and boiled crawfish salad*

**\$9.00 per person**

### **Norwegian Smoked Salmon**

*Sliced Salmon strips accompanied by toasted bagels, hard-boiled eggs, sweet onions, capers & cream cheese*

**\$8.00 per person**

### **Paté Display**

*Fresh paté, galantines, and molds accompanied by fresh assorted bread*

**\$7.00 per person**

### **Seafood and Andouille Gumbo**

*Shrimp and Louisiana Blue Crab plus spicy Andouille sausage served with steamed white rice*

**\$3.00 per person**

### **Cheese and Deli Display**

*Imported salami, ham, Prosciutto, fresh mozzarella, provolone cheese, Imported olives and fresh deli breads*

**\$7.00 per person**

### **Bavarian Fondue Bar**

*A blend of imported cheeses, sourdough croutons, and Fresh vegetables for dipping.*

**\$4.00 per person**

### **Mashed Potato Bar**

*A selection of Chef's choice potatoes  
Accompanied by toppings of assorted imported cheeses, chives, sour cream and bacon*

**\$6.00 per person**

***(DISPLAY AND CARVING STATIONS ARE AVAILABLE  
ONLY IN ADDITION TO HORS D'OEUVRES PACKAGES)***



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## GROUP BAR PRICES

*Prices listed include tax and gratuity  
Based on two hours of unlimited consumption for sit down dinners  
And three hours for reception style functions*

### Beer & Wine (\$24.00 per person)

**Includes our hand-crafted lagers:**

**Pilsner:** Dry, golden and light

**Red Stallion:** Amber-colored, our  
Brewmaster's signature beer, brewed in the  
Viennese tradition

**Black Forest:** Dark and rich, reminiscent of  
the Munich style of brewing

**Weiss Beer:** Golden, unfiltered "wheat" beer  
Smooth quality and hints of banana and cloves

**Also includes Stonewood Cabernet and  
Chardonnay wines and soft drinks**

### Call Brands (\$27.00 per person)

**Includes Beer & Stonewood Wines,  
Soft Drinks and Liquor as follows:**

*Early Times*

*Cutty Sark Scotch*

*Smirnoff Vodka*

*New Amsterdam Gin*

*Don Q Rum*

*Monte Alban Tequila*

*Seagram's 7*

*Amaretto*

### Premium Brands (\$30.00 per person)

**Includes Beer & Stonewood Wines,  
Soft Drinks and Liquor as follows:**

*Jack Daniel's*

*Jim Beam*

*J&B Scotch*

*Stolichnaya Vodka*

*Tanqueray Gin*

*Bacardi Rum*

*Jose Cuervo Gold Tequila*

*Seagrams VO*

*Gosling's Black Seal Rum*

*Amaretto*

### Super Premium Brands (\$33.00 per person)

**Includes Beer & Stonewood Wines,  
Soft Drinks and Liquor as follows:**

*Crown Royal*

*Old Grand Dad*

*Dewar's Scotch*

*Stolichnaya Vodka*

*Bombay Sapphire*

*Sailor Jerry Rum*

*Patron Tequila*

*Amaretto DiSaranno*

***Or Full Open Bar***

*Reception-style functions require 1 Bartender per 50 guests.  
A Bartender charge of \$50 per Bartender applies only to cash bars.  
Additional hours will be charged \$25 per Bartender, per hour.*