



Live Jazz • Real Food • Serious Beer

## LUNCH OFFERINGS

**\$29.00**

(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*

#### **PETITE FILET**

*A filet medallion with potato and asiago cheese croquette, and a rosemary garlic port sauce*

#### **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** \$5.00 per person, inclusive

**Iced Tea or Soft Drink** \$2.50 per person, inclusive

**\$27.00**

(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*

#### **GRILLED GROUPER**

*Fresh Gulf Grouper grilled with house seasonings and topped with a lemon beurre blanc*

#### **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**

**\$46.00 (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 is grilled to medium temperature  
Topped with a Lemon veal Demi*

#### ***GRILLED TUNA ORLEANS***

*Fresh ahi tuna grilled, topped with sautéed jumbo shrimp,  
garnished with pan-seared tomatoes and Portobello mushrooms,  
sweet red onion confit, in a lemon Beurre blanc.*

#### ***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*

*Tiramisu*

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



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## **DINNER**

**\$49.00 (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*

#### ***PEPPER SEARED TUNA***

*Fresh tuna filet served with Jumbo Shrimp and Lump Crabmeat  
Topped with a Lemon Buerre Blanc*

#### ***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*

*Tiramisu*

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



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## HORS D'OEUVRES

**\$33.00 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*

### ***Stuffed New Potato***

*Boiled new potato, hollowed out and stuffed with sour cream, chives and caviar*

### ***Mini Muffelattas***

*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***

*Battered 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*



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## **HORS D'OEUVRES**

**\$37.00 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 dipping sauce*

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

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

### ***Thai Mussels***

*Green Lip Mussels marinated in a spicy Thai vinaigrette, served cold*

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

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

### ***Baked Oysters Rockefeller***

*Oysters on the half-shell are topped with creamed spinach, butter, breadcrumbs, herbsaint and seasonings, then baked.*

### ***Assorted Canapés***

*Assortment of elegantly presented seafood on toast points*

### ***Lettuce Wraps***

*Boston Bibb lettuce stuffed with Chinese long beans, Shitake mushrooms, carrots, cucumber and sticky rice with a peanut dipping sauce*

### ***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 Crab Beignets***

*Fresh jumbo lump crabmeat blended with house spices and fresh herbs are battered and fried, served with a green onion aioli*

### ***Oyster Patties***

*Creamy oyster dressing stuffed in a flaky vol-au-vent pastry and baked*

### ***Tempura Fried Tuna Roll***

*Fresh Ahi Tuna coarsely chopped and rolled with fresh cilantro, garlic and ginger in nori paper, sprinkled with caviar*

### ***Chicken Satay***

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

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

*Fresh oysters rolled in oats and deep fried with Herbsaint aioli dipping sauce*



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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***

**\*\*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**

*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*

*Homemade Tiramisu 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 Mussels, shrimp salad, and 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 (\$18.00 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 (\$21.00 per person)

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

*Jim Beam*

*J&B Scotch*

*Smirnoff Vodka*

*New Amsterdam Gin*

*Don Q Rum*

*Sauza Gold Tequila*

*Seagram's 7*

*Amaretto*

### Premium Brands (\$24.00 per person)

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

*Jack Daniel's*

*Dewar's Scotch*

*Stolichnaya Vodka*

*Tanqueray Gin*

*Bacardi Rum*

*Jose Cuervo Gold Tequila*

*Seagrams VO*

*Bols Amaretto*

### Super Premium Brands (\$27.00 per person)

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

*Crown Royal*

*Wild Turkey*

*Chivas Regal Scotch*

*Grey Goose Vodka*

*Bombay Sapphire*

*Old New Orleans Amber Rum*

*Patron Tequila*

*Amaretto DiSaranno*

*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.*