

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.

| | |
|-------------------------------------|------------------|
| BEVERAGE SELECTIONS | pg. 2 |
| HORS D'OEUVRES | pg. 3 |
| SEATED EVENT MENU SELECTIONS | pg. 4-11 |
| SHARED & INDIVIDUAL APPETIZERS | pg. 4 |
| CUSTOM MENU SELECTIONS | pg. 5-6 |
| MENU PACKAGES | pg. 7-11 |
| BUFFET & RECEPTION | pg. 12-14 |
| BUFFET PACKAGES & SELECTIONS | pg. 12 |
| ENHANCEMENTS & LATE NIGHT BITES | pg. 13 |
| BRUNCH BUFFETS | pg. 14 |
| EVENT ENHANCEMENTS | pg. 15-16 |



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: Skyy, Bombay, Bacardi, Lunazul Blanco, Benchmark, Dewar's, Jim Beam, Sazerac Rye

CALL BRANDS: Tito's, Bombay Sapphire, Mount Gay, Siete Legues Blanco, Maker's Mark, Glenmorangie, Gentleman Jack, Bulleit Rye

PREMIUM BRANDS: Grey Goose, Hendrick's, Flora de Cana 12 yr, Patron Silver, Woodford Reserve, Glenlivet 12yr, Jack Daniels Single Barrel, Templeton Rye

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

BAR PACKAGES

Billed at set price per person per hour. Please select well, call, or premium brand package.
Packages include mixed drinks, beer, house wines, soft drinks, juices, and mixers.
**Bar packages DO NOT include shots, welcome drinks, or batched specialty drinks.*

WELL BRAND

TWO HOURS
THREE HOURS
FOUR HOURS

CALL BRAND

TWO HOURS
THREE HOURS
FOUR HOURS

PREMIUM BRAND

TWO HOURS
THREE HOURS
FOUR HOURS

PACKAGE ENHANCEMENTS

CHAMPAGNE TOAST - Includes one round of Galatoire's Brut Sparkling
FREE-FLOWING CHAMPAGNE - 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.

CASH BAR PRICING

Only available in the Balcony Room.

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 Spinach Rockefeller** Rockefeller, Creole hollandaise sauce, crostini
- ESCARGOT BOUCHÉE** sautéed French snails, garlic-Herbsaint cream, fresh thyme
- SEARED FOIE GRAS** apricot chutney, balsamic gastrique
- SEAFOOD CANAPÉ** jumbo lump crab, gulf shrimp, & eggplant, breadcrumbs, béchamel
- CHICKEN CLEMENCEAU TARTLET** green peas, mushroom duxelles, Meunière butter
- SAVORY VEGETABLE CRISP** Chef's selection of seasonal vegetable, marmalade, rice crisp

SERVED COLD

- SHRIMP REMOULADE** jumbo boiled shrimp, Galatoire's renowned Remoulade sauce, crispy shrimp chip
- 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 rare filet, capers, shallots, Dijon mustard
- BOURSIN CHEESE CANAPÉ** port-soaked cherry, phyllo cup
- DUCK CONFIT CANAPÉ** Boursin cheese, port-soaked cherries
- FOIE GRAS TORCHON** black garlic, raisin, brioche

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** select two. For groups of **30 or more** 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, eggs

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

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

SMALL GODCHAUX SALAD iceberg lettuce, jumbo lump crab, boiled shrimp, tomatoes, eggs; *add \$*

AVOCADO & CRAB SALAD Bibb lettuce, avocado, jumbo lump crab, tomato; *add \$*

**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

Served with 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

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 BENELECTS poached eggs, smoked ham, English muffin, hollandaise



CUSTOM MENU SELECTIONS

Entrée price includes soup or salad course, entrée course, two sides, and dessert.

SIDE DISHES

Select two.

STEAMED ASPARAGUS

STEAMED BROCCOLI

STEAMED CAULIFLOWER

CREAMED SPINACH

SPINACH ROCKEFELLER Herbsaint scented creamed spinach

POTATOES AU GRATIN

CAULIFLOWER AU GRATIN

CRAB AU GRATIN

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

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

Galatoire's is happy to accommodate all dietary needs.

We have several gluten free, vegetarian, and vegan options. Please let the sales team know if there are any allergies or restrictions prior to the event date.



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 \$4 per person*

DEMI TASSE TURTLE SOUP

DEMI SAUTÉED GULF FISH with CRAB MEUNIÈRE

Spinach Rockefeller

PETIT FILET BÉARNAISE

Lyonnaise potatoes

BREAD PUDDING

banana praline sauce



MENU PACKAGES

Priced per person.

TOULOUSE MENU

SOUPS & SALADS

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

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

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

SMALL GODCHAUX SALAD iceberg lettuce, jumbo lump crab, boiled shrimp, tomatoes, egg; *add \$*

AVOCADO & CRAB SALAD Bibb lettuce, avocado, jumbo lump crab, tomato; *add \$*

**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

FAMILY-STYLE SIDES

Select two.

BRABANT POTATOES

STEAMED ASPARAGUS

CREAMED SPINACH

LYONNAISE POTATOES

STEAMED BROCCOLI

SPINACH ROCKEFELLER

POTATOES AU GRATIN

STEAMED CAULIFLOWER

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** select two. For groups of **30 or more** 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, eggs

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

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

SMALL GODCHAUX SALAD iceberg lettuce, jumbo lump crab, boiled shrimp, tomatoes, egg; *add \$*

AVOCADO & CRAB SALAD Bibb lettuce, avocado, jumbo lump crab, tomato; *add \$*

**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

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



MENU PACKAGES

Priced per person.

BIENVILLE MENU

SOUPS & SALADS

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

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

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

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** select two. For groups of **30 or more** 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, eggs

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

DESSERT

CARAMEL CUP CUSTARD



BUFFET & RECEPTION SELECTIONS

BUFFET PACKAGES

Priced per person.

MAGAZINE

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

FRESH FRUIT

Seasonal selections

VEGETABLE CRUDITÉ

Seasonal selections & assorted dips

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 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

LAMB CHOPS *add \$, seared single cut chops, Bearnaise sauce, & mint jelly

SIDES DISHES

LYONNAISE POTATOES
POTATOES AU GRATIN

BRUSSELS SPROUTS
BRABANT POTATOES

CREAMED SPINACH
COLLARED GREENS

DESSERTS

BREAD PUDDING banana praline sauce

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

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



BUFFET PACKAGE & RECEPTION ENHANCEMENTS

SEAFOOD TOWER

*Market price, priced per tower.

PLATEAU FRUITS DE MER

shrimp cocktail, raw oysters, tuna crudo, king crab
SMALL (two-tiered) or LARGE (three-tiered)

GRAND PLATEAU FRUITS DE MER

shrimp cocktail, raw oysters, tuna crudo, scallops, lobster,
Dungeness crab claws
SMALL (two-tiered) or LARGE (three-tiered)

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, \$125 per station.

WHOLE ROASTED TENDERLOIN OF BEEF

horseradish cream, rosemary au jus, rolls
serves 10-15 guests

CANE SYRUP GLAZED PORK LOIN Creole

mustard, tomato jam, rolls, **serves 20-30 guests**

GARLIC ROASTED PORK SHOULDER

rosemary au jus, rolls, **serves 20-30 guests**

LAMB CHOPS Béarnaise sauce, mint jelly **8-10 guests**

WHOLE SMOKED FISH

Whole cured & smoked fish with traditional accompaniments & toast points
\$125 each, serves 25-30 guests

SEAFOOD ACTION STATIONS

*Culinary Attendant required, \$125 per station.

GULF FISH chef's seasonal preparation **\$market price**

SEARED SCALLOP chef's seasonal preparation, **\$market price**

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

BARBEQUED SHRIMP Worcestershire butter sauce, French bread \$

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 SLIDERS

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, scrambled eggs, Marchand de vin

GRITS & GRILLADES smothered veal, stone ground grits

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

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**

CHILDREN'S MENU

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

FIRST COURSE

Select one.

SEAFOOD & OKRA GUMBO

DUCK & ANDOUILLE GUMBO

TURTLE SOUP AU SHERRY

SALAD MAISON Iceberg & spring lettuces, tomato, asparagus, egg, Creole mustard vinaigrette

ENTRÉES

Select one. Served with fries.

PETIT FILET add \$

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.

ESSENTIALS PACKAGE

Votive Candles

CLASSIC PACKAGE

Pillar Candles

PREMIUM PACKAGE

Votive & Pillar Candles

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
**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 begins at \$ 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.