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.

HORS D’OEUVRES PAGE 2

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MENU PACKAGES 7-11

SEATED EVENT MENU SELECTIONS FOR GROUPS OVER 60 PAGES 11-15

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SEE SALES TEAM FOR PRICING
Hand Passed Hors d’ Oeuvres
Priced Per Piece ~ Minimum of 25 Pieces

Served Hot

Soufflé Potatoes
Crispy potato puffs, Béarnaise sauce

Eggplant Batons
Battered in seasoned breadcrumbs, fried, served with powdered sugar & Bearnaise

Fried Louisiana Oysters
Creole hollandaise sauce

Escargot Bouchée
French snails sautéed in garlic-Herbsaint cream, fresh thyme

Seared Foie Gras
Apricot chutney, balsamic gastrique

Fried Oysters Rockefeller
Rockefeller spinach topped crostini drizzled with Creole hollandaise sauce

Seafood Canapé
Jumbo lump crab, Gulf shrimp, and eggplant bound with seasoned breadcrumbs & béchamel

Served Cold

Shrimp Remoulade
Jumbo boiled shrimp tossed in Galatoire’s renowned Remoulade sauce

Crab Maison
Jumbo lump crab tossed in Galatoire’s famous Maison dressing

Smoked Salmon Rillette
Cold smoked salmon, shallots, capers, cream cheese

Beef Tartare
Hand chopped rare filet, capers, shallots, Dijon mustard

Boursin Cheese Canapé
Port soaked cherry

Duck Confit Canapé
Boursin cheese, port-soaked cherry
Hors d’oeuvres & Appetizers are optional and additional

**Shared Appetizers**  
Select as many as desired

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Galatoire Grand Goute</td>
<td>Shrimp Remoulade, Crab Maison; serves four guests.</td>
</tr>
<tr>
<td>Oysters en Brochette</td>
<td>Fried oysters, bacon, Meunière butter; serves four guests.</td>
</tr>
<tr>
<td>Baked Oysters Rockefeller</td>
<td>Oysters on the half shell, Herbsaint scented spinach; six oysters per order</td>
</tr>
<tr>
<td>Soufflé Potatoes</td>
<td>Crispy potato puffs, Béarnaise sauce; seven pieces per order</td>
</tr>
<tr>
<td>Eggplant Batons</td>
<td>Battered in seasoned breadcrumbs served with Béarnaise sauce &amp; powdered sugar; seven pieces per order</td>
</tr>
<tr>
<td>Crab Canapé Lorenzo</td>
<td>Jumbo lump crab canapé topped with anchovy, baked until golden brown; each serves four guests</td>
</tr>
</tbody>
</table>

**Individual Appetizers**  
Select one

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crab Maison</td>
<td>Jumbo lump crab tossed in Galatoire’s famous Maison dressing</td>
</tr>
<tr>
<td>Shrimp Remoulade</td>
<td>Jumbo boiled shrimp tossed in Galatoire’s renowned Remoulade sauce</td>
</tr>
<tr>
<td>Galatoire Goute</td>
<td>Shrimp Remoulade, Crab Maison</td>
</tr>
<tr>
<td>Escargot Bordelaise</td>
<td>French snails sautéed in garlic, shallots, butter, parsley</td>
</tr>
</tbody>
</table>
Custom-Tailored Menu Selections
For groups up to 60
Includes soup or salad course, entrée course, two side dishes, and dessert

Soups & Salads
Select up to two choices if a shared or individual appetizer course is selected, otherwise choose one.

Soups
Seafood Okra Gumbo
Duck and Andouille Gumbo
Turtle Soup au Sherry

Salads
Green Salad with Garlic
Spring lettuces, garlic purée

Salad Maison
Iceberg lettuce & spring lettuces, tomatoes, asparagus, egg

Asparagus and 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

Avocado and Crab Salad
Bibb lettuce, avocado, Louisiana jumbo lump crab, tomato

All salads served with Creole Mustard Vinaigrette salad dressing
Custom-Tailored Menu Selections
For groups up to 60
Includes soup or salad course, entrée course, two side dishes, and dessert

Entrées
Groups up to **29**, please select up to **three** items
Groups of **30-60**, please select **two** items

Steaks and Chops
Please select Béarnaise sauce or Marchand de Vin sauce
Add optional crab garnish

Filet
Lamb Chops
Pork Chop

Seafood and Shellfish

Gulf Fish Meunière Amandine
Fried gulf fish topped with Meunière butter and almonds

Gulf Fish with Sautéed Crab Meunière
Sautéed gulf fish topped with Meunière butter and Crab

Seafood Stuffed Eggplant
Jumbo lump crab, boiled shrimp, green onions, béchamel sauce, seasoned breadcrumbs, grilled eggplant

Shrimp Creole
Louisiana shrimp, stewed tomatoes, creole seasoning, steamed rice

Crab Sardou
Artichoke hearts on a bed of creamed spinach, topped with sautéed jumbo lump crab & hollandaise sauce

Godchaux Salad
Iceberg lettuce, Louisiana jumbo lump crab, boiled shrimp, tomatoes, egg, Creole mustard vinaigrette

Soft Shell Crabs Meunière (seasonal)
Pompano with Sautéed Crab Meunière (seasonal)

Eggs and Poultry

Chicken Breast Clemenceau
Chicken breast sautéed with button mushrooms, brabant potatoes, peas

Eggs Sardou
Artichoke hearts on a bed of creamed spinach, topped with poached eggs, hollandaise sauce

Eggs Benedict
Poached eggs over ham and an English muffin, topped with hollandaise sauce
Custom-Tailored Menu Selections
For groups up to 60
Includes soup or salad course, entrée course, two side dishes, and dessert

Side Dishes
Select two
Galatoire’s side dishes are traditionally served family style.
Some side dishes can be served on the entrée plate if specified in the menu planning process.

<table>
<thead>
<tr>
<th>Steamed Asparagus</th>
<th>Brabant Potatoes</th>
<th>Creamed Spinach</th>
<th>Creamed Potatoes au Gratin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steamed Broccoli</td>
<td>Lyonnaise Potatoes</td>
<td>Rockefeller Spinach</td>
<td>Crab au Gratin</td>
</tr>
<tr>
<td></td>
<td>Steamed with caramelized onions</td>
<td>Herbsaint scented creamed spinach</td>
<td></td>
</tr>
<tr>
<td>Steamed Cauliflower</td>
<td></td>
<td></td>
<td>Cauliflower au Gratin</td>
</tr>
</tbody>
</table>

*Hollandaise sauce can be added to steamed vegetables

Desserts
Groups up to 29, please select up to two items
Groups of 30-60, please select one item

Caramel Cup Custard
Seasonal berries
Banana Bread Pudding
Praline sauce
Mocha Panna Cotta
Whipped cream
Sweet Potato Cheesecake
Caramel sauce, candied pecans, white chocolate shavings

Café Brulot
French roast coffee, orange liqueur, brandy, cinnamon, cloves
Coffee & Hot-tea (Always Offered)

Galatoire’s is happy to accommodate all dietary needs. We have several gluten free, vegetarian and vegan options. Please let the sales office know if there are any requests.
Menu Packages
Available for groups up to 60
Includes soup or salad course, entrée course, and dessert

**Iberville**

**Soups & Salads**

*Select One*

- Duck and Andouille Gumbo
- Turtle Soup au Sherry
- Green Salad with Garlic
  - Spring lettuces, garlic purée
- Salad Maison
  - Iceberg lettuce, spring lettuces, tomatoes, asparagus, egg
- Bistro Romaine Salad
  - Romaine lettuce, tomatoes, blue cheese, spiced pecans

All salads served with Creole Mustard Vinaigrette salad dressing

**Entrées**

*Groups up to 29, please select up to three items*
*Groups of 30-60, please select two items*

- Gulf Fish Meunière Amandine
  - Fried gulf fish topped with Meunière butter and almonds, served with Steamed Asparagus
- Chicken Breast Clemenceau
  - Chicken breast sautéed with button mushrooms, brabant potatoes, peas
- Seafood Stuffed Eggplant
  - Louisiana jumbo lump crab, boiled shrimp, béchamel sauce, green onions, grilled eggplant
- Shrimp Creole
  - Louisiana shrimp, stewed tomatoes, creole seasoning, steamed rice
- Crab Sardou
  - Artichoke hearts on a bed of creamed spinach, topped with sautéed jumbo lump crab & hollandaise sauce
- Eggs Sardou
  - Artichoke hearts on a bed of creamed spinach, topped with poached eggs, hollandaise sauce
- Eggs Benedict
  - Poached eggs over ham and an English muffin, topped with hollandaise sauce

**Dessert**

- Caramel Cup Custard
Menu Packages
Available for groups up to 60
Includes soup or salad course, entrée course, two side dishes, and dessert

Bienville

Soups & Salads
Select One

Seafood Okra Gumbo
Duck and Andouille Gumbo
Turtle Soup au Sherry

Asparagus and Hearts of Palm
Bibb lettuce, asparagus, hearts of palm, avocado

Green Salad with Garlic
Spring lettuces, garlic purée

Salad Maison
Iceberg lettuce, spring lettuces, tomatoes, asparagus, egg

Bistro Romaine Salad
Romaine lettuce, tomatoes, blue cheese, spiced pecans

All salads served with Creole Mustard Vinaigrette salad dressing

Entrées
Groups up to 29, please select up to three items
Groups of 30-60, please select two items

Pork Chop Marchand de Vin
Gulf Fish Meunière Amandine
Fried gulf fish topped with Meunière butter and almonds

Chicken Breast Clemenceau
Chicken breast sautéed with button mushrooms, brabant potatoes, peas

Seafood Stuffed Eggplant
Louisiana jumbo lump crab, boiled shrimp, béchamel sauce, green onions, grilled eggplant

Shrimp Creole
Louisiana shrimp, stewed tomatoes, creole seasoning, steamed rice

Crab Sardou
Artichoke hearts on a bed of creamed spinach, topped with sautéed jumbo lump crab, hollandaise sauce

Family Style Side Dishes
Select Two

Brabant Potatoes
Lyonnaise Potatoes
Potatoes au Gratin
Steamed Asparagus
Steamed Broccoli
Steamed Cauliflower
Creamed Spinach
Rockefeller Spinach
Cauliflower au Gratin

Dessert
Select One

Banana Bread Pudding
Caramel Cup Custard
Menu Packages
Available for groups up to 60
Includes soup or salad course, entrée course, two side dishes and dessert

St. Louis

Soups & Salads
Select One

Seafood Okra Gumbo
Duck and Andouille Gumbo
Turtle Soup au Sherry
Asparagus and Hearts of Palm
Bibb lettuce, hearts of palm, avocado, asparagus
Green Salad with Garlic
Spring lettuces, garlic purée
Salad Maison
Iceberg lettuce & spring lettuces, tomatoes, asparagus, egg
Bistro Romaine Salad
Romaine lettuce, tomatoes, blue cheese crumbles, spiced pecans
Small Godchaux Salad
Iceberg lettuce, Jumbo lump crab, boiled shrimp, tomatoes, egg
Avocado and Crab Salad
Bibb lettuce, avocado, Louisiana jumbo lump crab, tomato
All salads served with Creole Mustard Vinaigrette salad dressing

Entrées
Groups up to 29, please select up to three items;
Groups of 30-60, please select two items

Filet Béarnaise
Gulf Fish with Sautéed Crab Meunière
Pork Chop Marchand de Vin
Gulf Fish Meunière Amandine
Fried gulf fish topped with Meunière butter and almonds
Chicken Breast Clemenceau
Chicken breast sautéed with button mushrooms, brabant potatoes, peas
Seafood Stuffed Eggplant
Louisiana jumbo lump crab, boiled shrimp, béchamel sauce, green onions, grilled eggplant
Shrimp Creole
Louisiana shrimp, stewed tomatoes, creole seasoning, steamed rice
Crab Sardou
Artichoke hearts on a bed of creamed spinach, topped with sautéed jumbo lump crab, hollandaise sauce

Family Style Side Dishes
Select Two

Brabant Potatoes
Lyonnaise Potatoes
Potatoes au Gratin
Steamed Asparagus
Steamed Brocoli
Steamed Cauliflower
Creamed Spinach
Rockefeller Spinach
Cauliflower au Gratin

Dessert
Select One

Mocha Panna Cotta
Banana Bread Pudding
Caramel Cup Custard
Menu Packages
Available for groups up to 60
Includes soup or salad course, entrée course, two side dishes, and dessert

Toulouse

Soups & Salads
Select One

Seafood Okra Gumbo
Duck and Andouille Gumbo
Turtle Soup au Sherry
Asparagus and Hearts of Palm
Bibb lettuce, hearts of palm, avocado, asparagus
Green Salad with Garlic
Spring lettuces, garlic purée
Salad Maison
Iceberg lettuce & spring lettuces, tomatoes, asparagus, egg
Bistro Romaine Salad
Romaine lettuce, tomatoes, blue cheese crumbles, spiced pecans
Small Godchaux Salad
Iceberg lettuce, Jumbo lump crab, boiled shrimp, tomatoes, egg
Avocado and Crab Salad
Bibb lettuce, avocado, Louisiana jumbo lump crab, tomato
All salads served with Creole Mustard Vinaigrette salad dressing

Entrées
Groups up to 29, please select up to three items;
Groups of 30-60, please select two items

Lamb Chops Béarnaise
Filet Béarnaise with Jumbo Lump Crab
Sautéed Gulf Fish with Crab Yvonne
Gulf Fish Amandine with Crab Meuniere
Seafood Stuffed Eggplant
Louisiana jumbo lump crab, boiled shrimp, béchamel sauce, green onions, grilled eggplant
Shrimp Creole
Louisiana shrimp, stewed tomatoes, creole seasoning, steamed rice
Crab Sardou
Artichoke hearts on a bed of creamed spinach, topped with sautéed jumbo lump crab, hollandaise sauce

Family Style Side Dishes
Select Two

<table>
<thead>
<tr>
<th>Brabant Potatoes</th>
<th>Steamed Asparagus</th>
<th>Creamed Spinach</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lyonnaise Potatoes</td>
<td>Steamed Broccoli</td>
<td>Rockefeller Spinach</td>
</tr>
<tr>
<td>Potatoes au Gratin</td>
<td>Steamed Cauliflower</td>
<td>Cauliflower au Gratin</td>
</tr>
</tbody>
</table>

Dessert
Select One

| Mocha Panna Cotta | Banana Bread Pudding | Caramel Cup Custard |
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.

**Taste of Galatoire’s**

**Galatoire Grand Goute**
*Shrimp Remoulade, Crab Maison*

**Demi Tasse Turtle Soup**

**Demi Sautéed Gulf Fish with Sautéed Crab Meuniere**
*Rockefeller spinach*

**Petit Filet Béarnaise**
*Lyonnaise potatoes*

**Banana Bread Pudding**
*Praline sauce*
Custom-Tailored Menu Selections
For groups over 60
Includes soup or salad course, entrée course, two side dishes, and dessert

Hors D’oeuvres & Appetizers are optional and additional

Shared Appetizers
Select as many as desired

Galatoire Grand Goute
Shrimp Remoulade, Crab Maison; serves four guests.
*add Oysters en Brochette

Oysters en Brochette
Fried oysters, bacon, Meunière butter; serves four 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

Eggplant Batons
Battered in seasoned breadcrumbs served with Béarnaise sauce & powdered sugar; seven pieces per order

Crab Canapé Lorenzo
Jumbo lump crab canapé topped with anchovy, baked until golden brown; each serves four guests

Individual Appetizers
Select One

Crab Maison
Jumbo lump crab tossed in Galatoire’s famous Maison dressing

Shrimp Remoulade
Jumbo boiled shrimp tossed in Galatoire’s renowned Remoulade sauce

Galatoire Goute
Shrimp Remoulade, Crab Maison
Custom-Tailored Menu Selections
For groups over 60
Includes soup or salad course, entrée course, two side dishes, and dessert

Soups & Salads
Select up to two choices if a shared or individual appetizer course is selected, otherwise choose one.

Soups
Seafood Okra Gumbo
Duck and Andouille Gumbo
Turtle Soup au Sherry

Salads
Green Salad with Garlic
Spring lettuces, garlic purée

Salad Maison
Iceberg lettuce & spring lettuces, tomatoes, asparagus, egg

Asparagus and 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

Avocado and Crab Salad
Bibb lettuce, avocado, Louisiana jumbo lump crab, tomato

All salads served with Creole Mustard Vinaigrette salad dressing
Custom-Tailored Menu Selections
For groups over 60
Includes soup or salad course, entrée course, two side dishes, and dessert

Entrées
Select Two Demi Entrées or One Full Size Entrée

Steaks and Chops
Please select Béarnaise Sauce or Marchand de Vin sauce

Filet
Lamb Chops
Pork Chop

Seafood and Shellfish

Gulf Fish Meunière Amandine
Fried gulf fish topped with Meunière butter and almonds

Gulf Fish with Sautéed Crab Meunière
Sautéed gulf fish topped with Meunière butter and Crab

Seafood Stuffed Eggplant
Louisiana jumbo lump crab, boiled shrimp, béchamel sauce, green onions, grilled eggplant

Crab Sardou
Artichoke hearts on a bed of creamed spinach, topped with sautéed jumbo lump crab & hollandaise sauce

Shrimp Creole
Louisiana shrimp, stewed tomatoes, creole seasoning, steamed rice

Soft Shell Crabs Meunière (seasonal)
Pompano with Sautéed Crab Meunière (seasonal)
Served “fisherman style” on the half shell

Eggs and Poultry

Chicken Breast Clemenceau
Chicken breast sautéed with button mushrooms, brabant potatoes, peas

Eggs Sardou
Artichoke hearts on a bed of creamed spinach, topped with poached eggs & hollandaise sauce

Eggs Benedict
Poached eggs over ham and an English muffin, topped with hollandaise sauce
Custom-Tailored Menu Selections
For groups over 60
Entrée price includes soup or salad course, entrée course, two side dishes, and dessert

Side Dishes
Select two
Galatoire’s side dishes are traditionally served family style. Some side dishes can be served on the entrée plate if specified in the menu planning process.

<table>
<thead>
<tr>
<th>Side Dishes</th>
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</thead>
<tbody>
<tr>
<td>Steamed Asparagus</td>
<td>Brabant Potatoes</td>
<td>Creamed Spinach</td>
<td>Potatoes au Gratin</td>
</tr>
<tr>
<td></td>
<td>Fried potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>tossed with garlic, butter, &amp; parsley</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Steamed Broccoli</td>
<td>Lyonnaise Potatoes</td>
<td>Rockefeller Spinach</td>
<td>Crab au Gratin</td>
</tr>
<tr>
<td></td>
<td>Sautéed</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>with caramelized onions</td>
<td>Herbsaint scented</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>creamed spinach</td>
<td></td>
</tr>
<tr>
<td>Steamed Cauliflower</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cauliflower au Gratin</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Hollandaise sauce can be added to steamed vegetables

Desserts
Groups up to 29, please select up to two items; Groups of 30-60, please select one item

Caramel Cup Custard
Seasonal berries

Banana Bread Pudding
Praline sauce

Mocha Panna Cotta
Whipped cream

Sweet Potato Cheesecake
Caramel sauce, candied pecans, white chocolate shavings

Café Brulot
French roast coffee, orange liqueur, brandy, cinnamon, cloves

Coffee & Hot-tea (Always Offered)

Galatoire’s is happy to accommodate all dietary needs. We have several gluten free, vegetarian and vegan options. Please let the sales office know if there are any requests.
Reception and Buffet Packages
Hors D’oeuvres, Carving stations, and Action Stations may be added to any package. Please see page 19.

Reception Packages
Priced per Person

Decatur
Choose (5) Hand Passed Hors d’Oeuvres
Choose (2) Cold Display Stations
Choose (1) Dessert

Royal
Choose (7) Hand Passed Hors d’Oeuvres
Choose (3) Cold Display Stations
Choose (1) Dessert

Buffet Packages
Priced per Person

Magazine
Choose (1) Cold Display Station
Choose (2) Buffet Stations
Choose (1) Side Dish
Choose (1) Dessert

Carondelet
Choose (2) Cold Display Stations
Choose (2) Buffet Stations
Choose (2) Side Dishes
Choose (1) Dessert

Dauphine
Choose (2) Cold Display Stations
Choose (3) Buffet Stations
Choose (2) Side Dishes
Choose (1) Dessert

Brunch Buffet Packages
Priced per Person

Lafitte
Choose (1) Brunch Favorite
Choose (1) House Specialty
Choose (2) Side Dishes

Orleans
Choose (2) Brunch Favorites
Choose (1) House Specialty
Choose (2) Side Dishes

Galvez
Choose (1) Brunch Favorite
Choose (2) House Specialties
Choose (2) Side Dishes

Hors d’oeuvres
Please see page 2
Reception and Buffet Packages

Cold Display Stations

**Assorted Imported Cheeses**
Chef’s selections, assorted crackers, fruit preserves, and seasonal mustards

**Fresh Fruit**
Seasonal Selections

**Vegetable Crudité**
Seasonal selections, assorted dips and hummus

**Charcuterie Board**
Chef’s selections, assorted crackers, pickles, fruit preserves, and seasonal mustards

---

Galatoire Grand Goute
Crab Maison, Shrimp Remoulade

---

**Soups & Salads**
can be added to any package

Turtle Soup au Sherry
Seafood Okra Gumbo

Bistro Romaine Salad
Romaine lettuce, tomatoes, blue cheese, spiced pecans

Salad Maison
Iceberg lettuce, spring lettuces, tomato, asparagus, egg

---

**Buffet Stations**

**Gulf Fish Meunière Amandine**
Fried gulf fish, Meunière butter, almonds

**Chicken or Shrimp Clemenceau**
Peas, mushrooms, brabant potatoes

**Seafood Stuffed Eggplant**
Louisiana jumbo lump crab, boiled shrimp, béchamel sauce, green onions, seasoned breadcrumbs, grilled eggplant

**Chicken or Shrimp Creole**
Stewed tomatoes, creole seasoning, steamed rice

**Beef Tip Marchand de Vin**
Finely chopped mushrooms and ham, red wine demi-glace

**Lamb Chops**
Seared single cut chops, Béarnaise sauce, mint jelly

---

**Side Dishes**

Creamed Spinach
Collard Greens

Brussels Sprouts
Brabant Potatoes

Lyonnaise Potatoes
Potatoes Au Gratin

---

**Desserts**

Banana Bread Pudding
Praline Sauce

Assorted Mini Desserts
Chocolate Pecan Pie, Sweet Potato Cheesecake, Lemon Tart

Beignets
Traditional sweet beignets, hand-passed
Reception and Buffet Package Enhancements

**Brunch Buffet Package Selections**

**Brunch Favorites**

- **Pain Perdu**
  *Griddle French toast, banana praline sauce*

- **Eggs Benedict**
  *Poached egg over ham and an English muffin, topped with hollandaise sauce*

- **Chicken & Andouille Gravy**
  *Fried chicken breast with gravy*

**House Specialties**

- **Steak & Eggs**
  *Sliced filet, scrambled eggs, Marchand de Vin sauce*

- **Shrimp Rockefeller Benedict**
  *Poached egg over Rockefeller spinach and an English muffin, topped with Louisiana shrimp, hollandaise sauce*

- **Gulf Fish Meunière Amandine**
  *Fried gulf fish, Meunière butter, almonds*

**Side Dishes**

- **Scrambled Eggs**
- **Cheddar Cheese**
- **Grilled Cheese**
- **Fried Capon**
- **Honey Ham**
- **Turkey**
- **Andouille Sausage**
- **Nueske’s Bacon**
- **Fresh Fruit**
- **Baked Ham**
- **Brabant Potatoes**
- **English Muffins**

**Late Night Bites**

**Esplanade**

- Choose (2) Bites

  - Beef Sliders
  - Soufflé Potatoes
  - Savory Beignets

**Canal**

- Choose (4) Bites

  - Fried Shrimp
  - Chicken Ballotine
  - Gourmet Grilled Cheese

**Frenchmen**

- Choose (6) Bites

  - Fried Oysters
  - Shrimp Maison Sliders
  - Crab Maison Sliders

“33” Dessert Tower

*Dessert display highlighting our delicious desserts from Galatoire’s 33 Bar and Steak*
Reception and Buffet Package Additions

Seafood Towers

<table>
<thead>
<tr>
<th>Plateau Fruits de Mer</th>
<th>Grand Plateau Fruits de Mer</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Shrimp Cocktail, Raw Oysters, Tuna Crudo, King Crab</em></td>
<td><em>Shrimp Cocktail, Raw Oysters, Tuna Crudo, Scallops, Lobster, Dungeness Crab Claws</em></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Small (2-Tier)</th>
<th>Large (3-Tier)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Traditional Caviar Service</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Accompaniments include smoked capers, minced egg yolk, minced egg white, minced cornichon, minced shallot, crème fraiche, chives, buckwheat blini, and assorted crostini.</em></td>
</tr>
</tbody>
</table>

Carving Stations

<table>
<thead>
<tr>
<th>Whole Roasted Tenderloin of Beef</th>
<th>Cane Syrup Glazed Pork Loin Roulade</th>
</tr>
</thead>
<tbody>
<tr>
<td>Horseradish cream, rosemary au jus, rolls</td>
<td>Creole mustard, spinach, applewood smoked bacon, rolls</td>
</tr>
<tr>
<td>Serves 10-15 guests</td>
<td>Serves 20-30 guests</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lamb Chops</th>
<th>Garlic Roasted Pork Shoulder</th>
</tr>
</thead>
<tbody>
<tr>
<td>Béarnaise sauce, mint jelly</td>
<td>Rosemary au jus, rolls</td>
</tr>
<tr>
<td>Serves 8-10 guests</td>
<td>Serves 25-30 guests</td>
</tr>
</tbody>
</table>

Smoked Fish Carving Station

*Whole cured & smoked fish with “33” Deviled Eggs, ceviche & accompaniments*  
*Caviar upgrade available*

Seafood Action Stations

<table>
<thead>
<tr>
<th>Shrimp Au Vin</th>
<th>Shrimp &amp; Okra Over Stone Ground Grits</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>White wine, mushrooms, green onions, steamed rice</em></td>
<td><em>Stewed tomatoes, okra, creole seasoning</em></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Bouillabaisse</th>
<th>Barbequed Shrimp</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Jumbo lump crab, shrimp, oysters, gulf fish, saffron, shellfish stock</em></td>
<td><em>Worcestershire butter sauce, French bread</em></td>
</tr>
</tbody>
</table>
Bar Pricing and Packages

Billing Options

Consumption Bar
Please select brands and/or price points for cocktails and beer. Galatoire’s will charge per drink. Please see the wine list to select wines by the bottle and Galatoire’s will charge for each bottle opened.

Open Bar Packages
Please select package for cocktails, beer, and wine. Wines included in package will be selected by our Wine Director. All packages include soft drinks, tea, and coffee. Packages do not include shooters or shots. Prices are per person.

Satellite Bars

Satellite Bar Requirements
Satellite bars are required for all reception and/or buffet style events. Galatoire’s recommends a satellite bar for any type of cocktail or mingling period for 30 guests or more.

Galatoire’s recommends one bartender per 60 guests.
Satellite bars are not needed in the Wine Room.

Satellite Bar Pricing
Pricing is per bartender

Up to one hour
Up to two hours
Three or more hours
Bar Pricing and Packages

Consumption Bar Selections

<table>
<thead>
<tr>
<th>Liquor</th>
<th>Well Brands</th>
<th>Call Brands</th>
<th>Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>Absolut</td>
<td>Grey Goose</td>
<td>Stoli Elite</td>
</tr>
<tr>
<td>Gin</td>
<td>Bombay</td>
<td>Bombay Sapphire</td>
<td>Hendricks</td>
</tr>
<tr>
<td>Rum</td>
<td>Bacardi</td>
<td>Mount Gay</td>
<td>Flor de Caña 12yr</td>
</tr>
<tr>
<td>Tequila</td>
<td>Lunazul Blanco</td>
<td>Siete Leguas Blanco</td>
<td>Patron Silver</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Benchmark</td>
<td>Makers Mark</td>
<td>Blanton’s</td>
</tr>
<tr>
<td>Scotch</td>
<td>Dewar’s</td>
<td>Chivas</td>
<td>Glenlivet 12yr</td>
</tr>
<tr>
<td>Single Malt Scotch</td>
<td>n/a</td>
<td>Glenmorangie</td>
<td>Macallan 12yr</td>
</tr>
<tr>
<td>Canadian Whiskey</td>
<td>Canadian Club</td>
<td>Crown Royal</td>
<td>n/a</td>
</tr>
<tr>
<td>Sour Mash</td>
<td>Jack Daniels BLK</td>
<td>Gentleman Jack</td>
<td>J.D. Single Barrel</td>
</tr>
<tr>
<td>Rye Whiskey</td>
<td>Sazerac Rye</td>
<td>Bulleit Rye</td>
<td>Templeton Rye</td>
</tr>
<tr>
<td>Cognac</td>
<td>Delacour Brandy</td>
<td>Martell V.S.</td>
<td>Pierre Ferrand 1840</td>
</tr>
</tbody>
</table>

Assorted Beer Selections

- Domestic
- Import
- Local
- Non-Alcoholic

(Please ask about our seasonal selections)

Wine Selections

Please see wine list for selections and pricing

Non-Alcoholic Beverage Selections

- Iced Tea
- Hot Tea
- Regular Coffee
- Decaf Coffee
- Soft Drinks
- Fruit Juices

Bottled Water (750ml)

- Aqua Panna
- San Pellegrino

Café Brulot

French roast coffee, orange liqueur, brandy, cinnamon, cloves
Bar Pricing and Packages

Open Bar Packages
Priced per Person
All alcohol packages include red and white wine (selected by our Wine Director), assorted beer, soft drinks, tea, and coffee.

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<thead>
<tr>
<th>Well Brands</th>
<th>Call Brands</th>
<th>Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEE SALES TEAM FOR HOURLY PRICING</td>
<td>SEE SALES TEAM FOR HOURLY PRICING</td>
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</tr>
<tr>
<td>Absolut</td>
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<td>Stoli Elite</td>
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<tr>
<td></td>
<td>Bulleit Rye</td>
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</tbody>
</table>

Bar Enhancements
SEE SALES TEAM FOR HOURLY PRICING
Priced per person

Champagne Toast

Free-Flowing Champagne
Galatoire’s Brut Sparkling available for entire event with Open Bar Package

Café Brulot Action Station
French roast coffee, orange liqueur, brandy, cinnamon, cloves flambéed

Specialty Cocktail Demonstration
Satellite bar with bartender demonstrating how to make one of the following - French 75, Sazerac, 209 Cocktail, French 33 or Bartender’s Creation

New Orleans Signature Cocktail Bar
Satellite bar featuring two of the following – French 75, Sazerac, 209 Cocktail, French 33 or Bartender’s Creation
(minimum of two hours)
Event Enhancements

**Decor**

**Floor Length Linens**
Specialty linen options for highboys and round tables – *includes napkins for seated events*

Pricing varies

**Floral Centerpieces**
Beautiful, customizable centerpieces designed by our preferred florist

**Specialty Cocktail Napkins & Go-Cups**
Our team will work with you to create custom items for your event

*Must be selected within one month of event date*

Pricing varies

**Favors**
Pralines, chocolates, cookies, mini king cakes, koozies, Galatoire’s cookbook
Our team will work with you to create custom items for your event

*Must be selected within one month of event date*

Pricing varies

**Candle Packages**
*Setup varies on final guest count*

<table>
<thead>
<tr>
<th>Private Dining Room</th>
<th>Essential Package</th>
<th>Classic Package</th>
<th>Premium Package</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iberville Room/Bienville Room</td>
<td>Votive candles</td>
<td>Pillar candles</td>
<td>Pillar candles &amp; votives</td>
</tr>
<tr>
<td>Bourbon Room</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wine Room</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Balcony Room</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Bead Packages**
*For rooms with balconies overlooking Bourbon Street*

**Essential**
Mardi Gras throw beads in baskets on balcony

*(each case contains 60 dozen beads)*

**Custom**
Personalized beads in baskets on balcony

*Must be selected within one month of event date*

*(each case contains 10 dozen beads)*
Event Enhancements

Entertainment

Jazz Trio
Traditional New Orleans jazz trio will add ambiance to your event
minimum of two hours

Second Line
Traditional New Orleans Second Line will parade your guests through the streets of the French Quarter
(includes permit, police escort, parasols)

Tarot Card Reader
Get into the New Orleans Voodoo & offer a tarot reading to your guests at your event
Pricing varies – minimum of two hours

Photobooth
Create amazing memories with both digital and print copies of fun photos from your event
Pricing varies – minimum of two hours

Champagne Skirts
Entertainer wearing a unique champagne skirt that can hold up to 100 glasses of champagne
Pricing varies – minimum of one hour

Mardi Gras Revelers
Costumed partygoers perfect for photo-ops and added festivity!
Pricing varies – minimum of one hour

Audio Visual Packages
All prices include setup & delivery

<table>
<thead>
<tr>
<th>Private Dining Room</th>
<th>Microphone</th>
<th>Projector</th>
<th>Screen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iberville Room / Bienville Room</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bourbon Room</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Wine Room (TV monitor only)

Balcony Room