



Private Party Dinner Menu

SOUP OR SALAD

Select One

LOUISIANA CHICKEN AND SAUSAGE GUMBO

WHITE BEAN AND HAM STEW

SOUTHERN BEAN STEW WITH FRESH BASIL

LOUISIANA SEAFOOD BOUILLION

ROMAINE WITH CREOLE MUSTARD DRESSING AND PARMESAN

ICEBERG WITH BLUE CHEESE AND BUTTERMILK

SPINACH SALAD WITH GRUYERE BEIGNETS AND RED WINE VINAIGRETTE

APPETIZERS

Select One

OYSTER BACON PAN ROAST

SPOONBREAD WITH OKRA AND TOMATOES

BRAISED BEEF MEAT PIE

GRILLED "COCHON BUTCHER" ANDOUILLE SMOTHERED WITH LOUISIANA CHILIES

SHRIMP AND GRITS

SEARED YELLOWFIN TUNA WITH PICKLE PEPPERS

Pricing does not include 9.75% tax and 20% taxable service charge

For additional information contact Jennifer Flynn at 504-588-2188, sales@calcasieurooms.com – 930 Tchoupitoulas Street, New Orleans, LA 70130



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ENTRÉE

Select two for parties under 40, larger parties please select one entrée.

For groups larger than 40, a choice of two may be possible with accurate counts for each entrée.

PAN BRAISED REDFISH COURTOUILLON
SMOTHERED WITH TOMATOES, PEPPERS, FRESH BASIL AND ROASTED FENNEL

SLOW COOKED DUCK FRICASSEE WITH DIRTY RICE

ROASTED ORGANIC CHICKEN
WITH SQUASH CASSEROLE AND LEMON THYME VINAIGRETTE

SMOTHERED PORK WITH CABBAGE AND BACON CHOUROUTE

BAKED DRUM SERVED WITH LEMON, MUSHROOM AND EGGPLANT RICE

PAN ROASTED FILET MIGNON SERVED MEDIUM
WITH BRABANT POTATOES AND CREAMED SPINACH

add an additional \$10 to the menu price

DESSERTS

Select One

LEMON MERINGUE PIE

CHOCOLATE BREAD PUDDING

FRESH FRUIT TART

MALTED POT DE CRÈME

\$48 based on 3 Courses to include Soup or Salad, Entrée & Dessert

\$55 based on 4 Courses to include Soup or Salad, Appetizer, Entrée & Dessert

\$62 based on 5 Courses to include Soup, Salad, Appetizer, Entrée and Dessert

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