



Private Party Lunch Menu

FIRST COURSE

Select One

LOUISIANA CHICKEN AND SAUSAGE GUMBO
ICEBERG LETTUCE SALAD WITH BLUE CHEESE AND BACON
SEASONAL GREEN SALAD

SECOND COURSE

(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 CATFISH COURTOUILLON, SMOTHERED WITH TOMATOES, PEPPERS AND FRESH BASIL
CHICKEN AND DUMPLINGS
SMOKED BEEF BRISKET WITH POTATO SALAD
GRILLED MEDIUM-RARE GULF TUNA SALAD WITH SPINACH AND LEMON VINAIGRETTE
SMOTHERED PORK LOIN WITH LOUISIANA RICE

THIRD COURSE

Select One

LEMON BUTTERMILK PIE
BREAD PUDDING
CHOCOLATE PECAN TART

\$28.00 per person

Our Chef will be happy to customize a menu to reflect your mood and our style of cooking.

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