



Indulge in the tradition

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.

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SEE SALES TEAM FOR PRICING

Custom Menu Selections

Hand Passed Hors d' Oeuvres

*May be selected for a cocktail reception prior to an event
Priced Per Piece ~ Minimum of 25 Pieces*

Soufflé Potatoes

Crispy potato puffs, Béarnaise sauce

Eggplant Batons

Eggplant sticks battered in seasoned bread crumbs, fried, served with powdered sugar

Fried Louisiana Oysters

Creole hollandaise sauce

Shrimp Remoulade

Jumbo boiled shrimp tossed in Galatoire's renowned Remoulade sauce

Beef Tartare

Hand chopped rare filet, capers, shallots, Dijon mustard

Escargot Bouchée

French snails sautéed in garlic-Herbsaint cream, fresh thyme

Crab Maison

Jumbo lump crab tossed in Galatoire's famous Maison dressing

Seared Foie Gras

Apricot chutney, balsamic gastrique

Crab Canapé Lorenzo

Jumbo lump crab canapé topped with anchovy, baked until golden brown

Smoked Salmon Rilette Canapé

Cold smoked salmon, shallots, capers, cream cheese

Fried Oysters Rockefeller

Rockefeller spinach crouton drizzled with Creole hollandaise sauce

Seafood Canapé

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

Boursin Cheese Canapé

Port soaked cherry

Duck Confit Canapé

Boursin cheese

Custom Menu Selections

*Entrée price includes soup or salad course, entrée course, side dishes, and dessert
Appetizers are additional*

Family Style Appetizers

Optional ~ Select as many as desired

Galatoire Grand Goute

Shrimp Remoulade, Crab Maison; serves 4 guests.

Oysters en Brochette

Fried oysters, bacon, Meunière butter; serves 4 guests.

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

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

Individual Appetizers

Optional ~ 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

Crab Canapé Lorenzo

Jumbo lump crab canapé topped with anchovy, baked until golden brown

Galatoire Goute

Shrimp Remoulade, Crab Maison

Escargot Bordelaise

French snails sautéed in garlic, shallots, butter, parsley

Soups & Salads

Select up to two choices if an appetizer course is selected.

For groups over 60, please see pages 6-8

Duck and Andouille Gumbo

Seafood Okra Gumbo

Turtle Soup au Sherry

Green Salad with Garlic

Spring lettuces, garlic purée, Creole mustard vinaigrette

Salad Maison

Iceberg lettuce, spring lettuces, tomatoes, asparagus, egg, Creole mustard vinaigrette

Asparagus and Hearts of Palm

Asparagus, hearts of palm, avocado, bibb lettuce, Creole mustard vinaigrette

Bistro Romaine Salad

Romaine lettuce, tomatoes, blue cheese crumbles, spiced pecans, Creole mustard

Small Godchaux Salad

Jumbo lump crab, boiled shrimp, iceberg lettuce, tomatoes, egg, Creole mustard vinaigrette

Custom Menu Selections

Entrée price includes soup or salad course, entrée course, side dishes, and dessert

Entrées

*Groups up to 29, please select up to **three** items*

*Groups of 30-60, please select **two** items*

*Groups **over 60**, please see **pages 6-8***

Steaks and Chops

Please select Béarnaise sauce or Marchand de Vin sauce

Filet

Lamb Chops

Pork Chop

Seafood and Shellfish

Gulf Fish Meunière Amantine

Fried gulf fish topped with Meunière butter and almonds

Gulf Fish with Sautéed Crab Meunière

Sautéed gulf fish topped with Meunière butter and Crab

Grilled Salmon Beurre Blanc

Salmon filet, white wine, shallots, butter

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

Godchaux Salad

Louisiana jumbo lump crab, boiled shrimp, iceberg lettuce, tomatoes, egg, Creole mustard vinaigrette

Soft Shell Crabs Meunière (seasonal)

Pompano with Sautéed Crab Meunière (seasonal)

House Specialties

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

Side Dishes

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

Choose two side dishes; each side dish serves four guests

Brabant Potatoes

Fried potatoes tossed with garlic, butter, & parsley

Lyonnais Potatoes

Sautéed with caramelized onions

Rockefeller Spinach

Herbsaint scented creamed spinach

Potatoes au Gratin

Cauliflower au Gratin

Creamed Spinach

Steamed Asparagus

Steamed Broccoli

Steamed Cauliflower

**Hollandaise sauce can be added to steamed vegetables for an additional \$4.00 per order*

Desserts

*Groups up to 29, please select up to **two** items*

*Groups of 30-60, please select **one** item*

*Groups **over 60**, please see **page 6-8***

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.

Seated Event Packages

Available for groups up to 60, Groups over 60, please see pages 11-13, 14

Price includes soup or salad course, entrée course, and dessert

Appetizers are additional

Iberville

Soups & Salads

Select One

Duck and Andouille Gumbo

Turtle Soup au Sherry

Green Salad with Garlic

Spring lettuces, garlic purée, Creole mustard vinaigrette

Salad Maison

Iceberg lettuce, spring lettuces, tomatoes, asparagus, egg, Creole mustard vinaigrette

Bistro Romaine Salad

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

Chicken Breast Clemenceau

Chicken breast sautéed with button mushrooms, brabant potatoes, peas

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

Seasonal berries

Seated Event Packages

Available for groups up to 60, Groups over 60, please see pages 11-13, 14

Price includes soup or salad course, entrée course, and dessert

Appetizers are additional

Bienville

Soups & Salads

Select one

Seafood Okra Gumbo

Duck and Andouille Gumbo

Turtle Soup au Sherry

Green Salad with Garlic

Spring lettuces, garlic purée, Creole mustard vinaigrette

Salad Maison

Iceberg lettuce, spring lettuces, tomatoes, asparagus, egg, Creole mustard vinaigrette

Bistro Romaine Salad

Romaine lettuce, tomatoes, blue cheese, spiced pecans, blue cheese dressing

Asparagus and Hearts of Palm

Asparagus, hearts of palm, avocado, bibb lettuce, Creole mustard vinaigrette

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

Chicken Breast Clemenceau

Chicken breast sautéed with button mushrooms, brabant potatoes, peas

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

Family Style Side Dishes

Select Two

Brabant Potatoes

Potatoes au Gratin

Rockefeller Spinach

Steamed Asparagus

Steamed Cauliflower

Lyonnais Potatoes

Cauliflower au Gratin

Creamed Spinach

Steamed Broccoli

Dessert

Banana Bread Pudding

Seated Event Packages

*Available for groups up to 60, Groups over 60, please see pages 11-13, 14
Price includes soup or salad course, entrée course, and dessert
Appetizers are additional*

Conti

Soups & Salads

Select one

Duck and Andouille Gumbo

Turtle Soup au Sherry

Green Salad with Garlic

Spring lettuces, garlic purée, Creole mustard vinaigrette

Salad Maison

Iceberg lettuce, spring lettuces, tomatoes, asparagus, egg, Creole mustard vinaigrette

Bistro Romaine Salad

Romaine lettuce, tomatoes, blue cheese, spiced pecans, blue cheese dressing

Entrées

*Groups up to 29, please select up to **three** items*

*Groups of 30-60, please select **two** items*

Filet Béarnaise

Pork Chop Marchand de Vin

Gulf Fish Meunière Amantine

Gulf Fish with Sautéed Crab Meunière

Chicken Breast Clemenceau

Chicken breast sautéed with button mushrooms, brabant potatoes, peas

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

Family Style Side Dishes

Select Two

Brabant Potatoes

Potatoes au Gratin

Rockefeller Spinach

Steamed Asparagus

Steamed Cauliflower

Lyonnais Potatoes

Cauliflower au Gratin

Creamed Spinach

Steamed Broccoli

Dessert

Caramel Cup Custard with seasonal berries

Seated Event Packages

*Available for groups up to 60, Groups over 60, please see pages 11-13, 14
Price includes soup or salad course, entrée course, and dessert
Appetizers are additional*

St. Louis

Soups & Salads

Select One

Seafood Okra Gumbo

Duck and Andouille Gumbo

Turtle Soup Au Sherry

Green Salad with Garlic

Spring lettuces, garlic purée, Creole mustard vinaigrette

Salad Maison

Iceberg lettuce, spring lettuces, tomatoes, asparagus, egg, Creole mustard vinaigrette

Bistro Romaine Salad

Romaine lettuce, tomatoes, blue cheese, spiced pecans, blue cheese dressing

Asparagus and Hearts of Palm

Asparagus, hearts of palm, avocado, bibb lettuce, Creole mustard vinaigrette

Entrées

*Groups up to 29, please select up to **three** items*

*Groups of 30-60, please select **two** items*

Filet Béarnaise

Pork Chop Marchand de Vin

Gulf Fish Meunière Amantine

Gulf Fish with Sautéed Crab Meunière

Chicken Breast Clemenceau

Chicken breast sautéed with button mushrooms, brabant potatoes, peas

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

Potatoes au Gratin

Rockefeller Spinach

Steamed Asparagus

Steamed Cauliflower

Lyonnais Potatoes

Cauliflower au Gratin

Creamed Spinach

Steamed Broccoli

Dessert

Select One

Mocha Panna Cotta

Banana Bread Pudding

Seated Event Packages

*Available for groups up to 60, Groups over 60, please see pages 11-13, 14
Price includes soup or salad course, entrée course, and dessert
Appetizers are additional*

Toulouse

Soups & Salads

Select One

Seafood Okra Gumbo

Turtle Soup Au Sherry

Green Salad with Garlic

Spring lettuces, garlic purée, Creole mustard vinaigrette

Salad Maison

Iceberg lettuce, spring lettuces, tomatoes, asparagus, egg, Creole mustard vinaigrette

Bistro Romaine Salad

Romaine lettuce, tomatoes, blue cheese, spiced pecans, blue cheese dressing

Asparagus and Hearts of Palm

Asparagus, hearts of palm, avocado, bibb lettuce, Creole mustard vinaigrette

Entrées

*Groups up to 29, please select up to **three** items*

*Groups of 30-60, please select **two** items*

Lamb Chops Béarnaise

Filet Béarnaise

Pork Chop Marchand de Vin

Gulf Fish Meunière Amandine

Gulf Fish with Sautéed Crab Meunière

Chicken Breast Clemenceau

Chicken breast sautéed with button mushrooms, brabant potatoes, peas

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

Potatoes au Gratin

Rockefeller Spinach

Steamed Asparagus

Steamed Cauliflower

Lyonnais Potatoes

Cauliflower au Gratin

Creamed Spinach

Steamed Broccoli

Dessert

Select One

Mocha Panna Cotta

Banana Bread Pudding

Custom Menu Selections

For groups over 60

Entrée price includes soup or salad course, entrée course, side dishes, and dessert

Appetizers are additional

Family Style Appetizers

Select as many as desired

Galatoire Grand Goute

Shrimp Remoulade and Crab Maison; Each serves four guest

Oysters en Brochette

Fried oysters, bacon, Meunière butter; Each serves four guests

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

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

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

Crab Canapé Lorenzo

Jumbo lump crab canapé topped with anchovy, baked until golden brown

Galatoire Goute

Shrimp Remoulade, Crab Maison

Escargot Bordelaise

French snails sautéed in garlic, shallots, butter, parsley

Soups & Salads

Select One

Duck and Andouille Gumbo

Seafood Okra Gumbo

Turtle Soup Au Sherry

Green Salad with Garlic

Spring lettuces, garlic purée, Creole mustard vinaigrette

Salad Maison

Iceberg lettuce, spring lettuces, tomatoes, asparagus, egg, Creole mustard vinaigrette

Asparagus and Hearts of Palm

Asparagus, hearts of palm, avocado, bibb lettuce, Creole mustard vinaigrette

Bistro Romaine Salad

Romaine lettuce, tomatoes, blue cheese, spiced pecans, blue cheese dressing

Small Godchaux Salad

Jumbo lump crab, boiled shrimp, iceberg lettuce, tomatoes, egg, Creole mustard vinaigrette

Entrées

Select Two Demi Entrées or One Entrée

Steaks and Chops

Please select Béarnaise Sauce or Marchand de Vin sauce

(Demi) Full Entrée

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

Grilled Salmon Beurre Blanc

Salmon filet, white wine, shallots, butter

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)

House Specialties

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

Side Dishes

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

Choose two side dishes; each side dish serves four guests

Brabant Potatoes

Fried potatoes tossed with garlic, butter, & parsley

Lyonnais Potatoes

Sautéed with caramelized onions

Rockefeller Spinach

Herbsaint scented creamed spinach

Potatoes au Gratin

Cauliflower au Gratin

Creamed Spinach

Steamed Asparagus

Steamed Broccoli

Steamed Cauliflower

**Hollandaise sauce can be added to steamed vegetables for an additional \$4.00 per order*

Dessert

Select One

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.

Seated Event Packages

Taste of Galatoire's

*Available for all group sizes
Recommended for groups over 60*

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

Reception and Buffet Packages

Reception Packages

Priced per Person ~ Based on a three hour event

Decatur

Choose (5) Hand Passed Hors d'Oeuvres

Choose (2) Cold Display Stations

Choose (1) Dessert

Chartres

Choose (5) Hand Passed Hors d'Oeuvres

Choose (3) Cold Display Stations

Choose (1) Dessert

Royal

Choose (7) Hand Passed Hors d'Oeuvres

Choose (3) Cold Display Stations

Choose (1) Dessert

Bourbon

Choose (7) Hand Passed Hors d'Oeuvres

Choose (4) Cold Display Stations

Choose (1) Dessert

Selections on next page

Carving stations and action stations may be added to any reception package. Please see page 19.

Reception and Buffet Packages

Reception Package Selections

Hors d'Oeuvres

Soufflé Potatoes

Crispy potato puffs, Béarnaise Sauce

Seared Foie Gras

Apricot chutney and balsamic gastrique

Eggplant Batons

Eggplant sticks battered in seasoned bread crumbs, fried, served with powdered sugar

Crab Canapé Lorenzo

Jumbo lump crab canapé topped with anchovy, baked until golden brown

Fried Louisiana Oysters

Creole hollandaise sauce

Smoked Salmon Rilette Canapé

Cold smoked salmon, shallots, capers, cream cheese

Shrimp Remoulade

Jumbo boiled shrimp tossed in Galatoire's renowned Remoulade sauce

Fried Oysters Rockefeller

Rockefeller spinach crouton drizzled with Creole hollandaise sauce

Beef Tartare

Hand chopped rare filet, capers, shallots, and Dijon mustard

Seafood Canapé

Jumbo lump crab, Gulf shrimp, and eggplant bound with breadcrumbs & béchamel sauce

Escargot Bouchée

French snails sautéed in garlic-Herbsaint cream, fresh thyme

Boursin Cheese Canapé

Port soaked cherry

Crab Maison

Jumbo lump crab tossed in Galatoire's famous Maison dressing

Duck Confit Canapé

Boursin cheese

Cold Display Stations

Assorted Cheeses

Chef's selections

Fresh Fruit

Seasonal melons, pineapple, strawberries

Vegetable Crudité

Seasonal selections

Charcuterie Board

Cured meats, accompaniments

Galatoire Grand Goute

Crab Maison, Shrimp Remoulade

Desserts

Assorted Mini Desserts

Chocolate Pecan Pie, Sweet Potato Cheesecake, Lemon Tart

Banana Bread Pudding

Praline Sauce

Reception and Buffet Packages

Buffet Packages

Priced per Person ~ Based on a three hour event

*Hors d'Oeuvres may be added to any buffet package. Please see page 2.
Carving stations and action stations may be added to any buffet package. Please see page 19.*

Magazine

Choose (1) Cold Display Station

Choose (2) Buffet Stations

Choose (1) Side Dish

Choose (1) Dessert

St. Charles

Choose (1) Cold Display Station

Choose (1) Soup or Salad

Choose (2) Buffet Stations

Choose (1) Side Dish

Choose (1) Dessert

Carondelet

Choose (2) Cold Display Stations

Choose (1) Soup or Salad

Choose (2) Buffet Stations

Choose (2) Side Dishes

Choose (1) Dessert

Dauphine

Choose (2) Cold Display Stations

Choose (2) Soup or Salad

Choose (2) Buffet Stations

Choose (1) Side Dish

Choose (1) Dessert

Burgundy

Choose (2) Cold Display Stations

Choose (1) Soup or Salad

Choose (3) Buffet Stations

Choose (2) Side Dishes

Choose (1) Dessert

Selections on Next Page

Reception and Buffet Packages

Buffet Package Selections

Cold Display Stations

Assorted Cheeses

Chef's selections

Fresh Fruit

Seasonal melons, pineapple, strawberries

Vegetable Crudité

Seasonal selections

Charcuterie Board

Cured meats, accompaniments

Galatoire Grand Goute

Crab Maison, Shrimp Remoulade

Soups and Salads

Turtle Soup

Duck & Andouille Gumbo

Seafood Okra Gumbo

Salad Maison

Bistro Romaine Salad

Buffet Stations

Gulf Fish Meunière Amandine

Fried gulf fish, Meunière butter, almonds

Chicken or Shrimp Creole

Stewed tomatoes, creole seasoning, steamed rice

Chicken or Shrimp Clemenceau

Peas, mushrooms, brabant potatoes

Shrimp Étouffée

Steamed rice

Oysters Rockefeller

Oysters on the half shell, Herbsaint-scented spinach

Stuffed Eggplant

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

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

Steamed Asparagus

Brussels Sprouts

Brabant Potatoes

Lyonnaise Potatoes

Collard Greens

Desserts

Assorted Mini Desserts

Chocolate Pecan Pie, Sweet Potato Cheesecake, Lemon Tart

Banana Bread Pudding

Praline Sauce

Reception and Buffet Packages

Carving & Action Stations

*May be added to a reception or buffet package
Each station requires a culinary attendant*

Carving Stations

Whole Roasted Tenderloin of Beef

Horseradish cream
Serves 25-30 guests

Cane Syrup Glazed Pork Loin Roulade

Creole mustard, spinach,
applewood smoked bacon
Serves 50-75 guests

Lamb Chops

Béarnaise sauce, mint jelly
Serves 25-30 guests

Garlic Roasted Pork Shoulder

Rosemary au jus
Serves 25-30 guests

Seafood Action Stations

Priced per Person ~ Based on a three hour event

Shrimp Au Vin

White wine, mushrooms, green onions,
steamed rice

Shrimp & Okra Over Stone Ground Grits

Stewed tomatoes, okra, creole seasoning

Crab Yvonne

Artichoke hearts, mushrooms, green onions,
Meuniere butter

Shrimp & Smoked Sausage Creole

Steamed rice

Bouillabaisse

Jumbo lump crab, shrimp, oysters, gulf fish,
saffron, shellfish stock

Barbequed Shrimp

Worcestershire butter sauce, French bread

Culinary Attendant \$100

Based on a three hour event

Reception and Buffet Packages

Brunch Buffet Packages

Lafitte

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

Orleans

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

Galvez

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

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
Andouille Sausage
Nueske's Bacon
Fresh Fruit

Baked Ham
Brabant Potatoes
English Muffins

Hors d'Oeuvres may be added to any buffet package. Please see page 2.
Carving stations and action stations may be added to any buffet package. Please see page 19.



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 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. 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 cocktailing or mingling period for 30 guests or more.

Galatoire's recommends one bartender per 80 guests.

Satellite bars are not needed in the Wine Room.

Satellite Bar Pricing

Pricing is per bartender

Up to one hour	\$75.00
Up to two hours	\$125.00
Three or more hours	\$150.00

Bar Pricing and Packages

Consumption Bar Selections

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

Assorted Beer Selections

Budweiser
 Bud Light
 Miller Light
 Coors Light
 Amstel Light
 Heineken
 Abita Amber
 Stella Artois

Buckler 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

<u>House Selections</u>	<u>Call Brands</u>	<u>Premium Brands</u>
<ul style="list-style-type: none"> • SEE SALES TEAM FOR HOURLY PRICING 	<ul style="list-style-type: none"> • SEE SALES TEAM FOR HOURLY PRICING 	<ul style="list-style-type: none"> • SEE SALES TEAM FOR HOURLY PRICING
Absolut Bombay Bacardi Jose Cuervo Silver Benchmark Dewar's Canadian Club Jack Daniels BLK Sazerac Rye Assorted beer Red Wine White Wine	Grey Goose Bombay Sapphire Mount Gay Siete Leguas Blanco Makers Mark Chivas Glenmorangie Crown Royal Gentleman Jack Bulleit Rye Assorted beer Red Wine White Wine	Stoli Elite Hendricks Zaya 12yr Patron Silver Blanton's Glenlivet 12yr Macallan 12yr J.D. Single Barrel Templeton Rye Assorted beer *Wine available on consumption

Open Bar Package Enhancements

Priced per person

Champagne Toast

SEE SALES TEAM FOR PRICE PER PERSON

Includes one round of Galatoire's Brut Sparkling

Free-Flowing Champagne

SEE SALES TEAM FOR PRICE PER PERSON

Galatoire's Brut Sparkling available for entire event with Open Bar Package

All alcohol packages include soft drinks, tea, and coffee. Packages do not include shooters or shots.