

Galatoire's

BISTRO

Group Dining Menus

Hand Passed Hors D'Oeuvres

We recommend a 30-minute cocktail period for all groups. This allows your guests a chance to mingle upon arrival and accommodates for guests running behind schedule. During your cocktail period, you have the option of hand passed hors d'oeuvres. Please select two to four options from the list. All items are served in increments of 20 pieces.

Soufflé Potatoes

Crispy potato puffs, Béarnaise sauce

Fried Eggplant

Eggplant sticks battered in seasoned breadcrumbs, fried, served with Béarnaise sauce and powdered sugar

Fried Louisiana Oysters

Creole hollandaise sauce

Shrimp Remoulade

Jumbo boiled shrimp tossed in remoulade sauce

Smoked Turkey Salad

Chopped house smoked turkey breast salad, served on crostini

Beef Tartare

Hand chopped rare filet, capers, shallots, Dijon mustard

Crab Maison

Jumbo lump crab tossed in maison dressing

Escargot

French snails sautéed in garlic-Herbsaint cream, fresh thyme

Seafood & Eggplant Canapé

Jumbo lump crab, gulf shrimp, and eggplant bound with breadcrumbs and béchamel

Fried Oysters Rockefeller

Rockefeller spinach crouton drizzled with creole hollandaise sauce

Group Dining Menu Packages

All group packages are served with unlimited coffee, tea, and soft drinks. French bread is included upon request. Hand passed Hors D'Oeuvres, soups/salads, sides, and desserts may be added for an additional cost. In some instances, substitutions are available.

SOUTHDOWNS PACKAGE

Soup:

French Onion Soup

Entrée: Guest Choice of:

Godchaux Salad

Chicken Chopped Salad

OLD JEFFERSON PACKAGE

Salad:

Salad Maison

Entrée: Guest Choice of:

Eggplant Casserole

Chicken Clemenceau

Gulf Fish Meuniere Amandine with Broccoli Hollandaise

MID-CITY PACKAGE

Salad:

Salad Maison

Entrée: Guest Choice of:

Gulf Fish Crabmeat Yvonne

Seared Duck with Sweet Potato Hash

Filet Béarnaise with Steamed Asparagus

GARDEN DISTRICT PACKAGE

Salad:

Salad Maison

Entrée: Guest Choice of:

Ribeye Bordelaise

Gulf Fish Crabmeat Yvonne

Additional Courses

A soup course, sides, or dessert course can be added to any menu package. Please select one choice from each of the courses you are interested in serving to your guests.

In some instances, multiple choices may be available.

APPETIZERS

Appetizers may be plated family style or individually for each guest.

FAMILY STYLE APPETIZERS

Host may choose as many as desired:

Galatoire Grand Gouté

*Shrimp Remoulade, Crab Maison,
Oysters en Brochette – Serves 4 guests*

Oysters en Brochette

*Half dozen Louisiana oysters with Herbsaint
scented spinach – Serves 4 guests*

Oysters Rockefeller

*Oysters and bacon fried, finished with
meuniere sauce – 6 oysters per order*

Soufflé Potatoes

*Crispy potato puffs with béarnaise sauce
7 pieces per order*

Fried Eggplant

*Eggplant sticks, fried, served with béarnaise
sauce and powdered sugar – 7 pieces per order*

INDIVIDUALLY PLATED APPETIZERS

Host may choose one:

Galatoire Gouté

Shrimp Remoulade and Crab Maison

Crab Maison

Jumbo lump crab tossed in maison dressing

Shrimp Remoulade

*Jumbo boiled shrimp tossed in remoulade
sauce*

SOUP

Price per person

Host Choice of One:

French Onion Soup
Turtle Soup au Sherry
Duck and Andouille
Gumbo

SIDES

Price per person
Served Family Style

Host Choice of Two:

Frites
Brabant Potatoes
Potatoes Lyonnaise
Potatoes au Gratin
Stone Ground Grits
Creamed Spinach
Broccoli Hollandaise
Asparagus Hollandaise
Smothered Okra

DESSERTS

Price per person

Host Choice of Two:

Fresh Fruit
Chocolate Pecan Pie
Caramel Cup Custard
Banana Bread Pudding

Private Reception Parties

Display stations will alter the capacity of the room.

Half Pans serve approximately 16-20 guests. Full Pans serve approximately 32-40 guests.

Culinary Attendants are available for Carving and Action Stations

COLD DISPLAYS

Imported Fruit & Cheese

Serves approximately 20 guests

Cold Grilled Vegetable Platter

Serves approximately 20 guests

DISPLAY STATIONS

Gulf Fish Meuniere Amandine

Fried Gulf Fish with Meuniere Butter Sauce Topped with Toasted Almonds

Chicken Breast Clemenceau

Boneless Chicken Breasts or Gulf Shrimp Sautéed with Peas, Mushrooms, and Brabant Potatoes

Eggplant Casserole

A Jumbo Lump Crab, Shrimp, and Eggplant Canapé placed atop a Grilled Eggplant Round

CARVING STATIONS

Whole Roasted Tenderloin of Beef

Accompanied by Pistolettes and Horseradish Sauce

Serves Approximately 25-30 Guests

Cane Syrup Glazed Roasted Pork Loin

Accompanied by Pistolettes and Condiments

Serves Approximately 25-30 Guests

ACTION STATION

Shrimp & Okra Over Stone Ground Grits

SOUP KETTLE

Each kettle serves approximately 60 guests

Turtle Soup

Creole Gumbo

Shrimp Etouffee

Crawfish Etouffee (Seasonal)

DESSERT

Banana Bread Pudding

Served warm and topped with a buttery, praline liqueur and banana sauce

Assorted Mini Desserts

Bar Options

For reception style events and cocktail periods, we suggest setting up a satellite bar.
See sales manager for alcohol pricing.

Please select from any or all of the following:

- Well, Call or Premium Brand Liquors
- Domestic, Imported or Assorted Beers
- Wines by the Bottle from our Wine List

<u>WELL BRANDS</u>	<u>CALL BRANDS</u>	<u>PREMIUM BRANDS</u>
BUFFALO TRACE BOURBON	MAKER'S MARK BOURBON	BASIL HAYDEN BOURBON
DEWAR'S SCOTCH	GLENMORANGIE SCOTCH	GLENLIVET 12YR SCOTCH
JACK DANIELS WHISKEY	GENTLEMAN JACK WHISKEY	JACK DANIELS SINGLE BARREL WHISKEY
SAZERAC RYE WHISKEY	CROWN ROYAL WHISKEY	CROWN ROYAL RESERVE WHISKEY
ABSOLUT VODKA	HIGHWEST DOUBLE RYE WHISKEY	BULLEIT RYE WHISKEY
BEEFEATER GIN	KETTLE ONE VODKA	GREY GOOSE VODKA
BACARDI RUM	BOMBAY SAPPHIRE GIN	HENDRICKS GIN
SAUZA GOLD TEQUILA	CAPTAIN MORGAN RUM	SAILOR JERRY RUM
	PATRON SILVER TEQUILA	DON JULIO BLANCO TEQUILA

DOMESTIC BEER

BUDWEISER
BUD LIGHT
MICHELOB ULTRA
COORS LIGHT

IMPORTED / CRAFT BEER

ABITA AMBER
YUENGLING
HEINEKEN