



# Galatoire's **BISTRO**

---

## Private Dining Packet

<b>Facilities:</b>	<u>Private Dining Rooms:</u>	<u>Capacity*</u>
	Courtyard	up to 50
	1905 A	up to 32
	1905 B	up to 32
	Whole 1905	up to 64
	Main Dining Room	up to 120
	Whole Restaurant	Please call

### **General Information:**

- \*Capacity varies with table arrangement, bar set up, & audiovisual equipment.
- Galatoire's Bistro will be glad to hold a room tentative for 2 weeks, after that time period a contract must be signed and deposit must be paid or the space will be placed under a first right of refusal hold. The deposit is non-refundable and will be applied to your final bill.
- All major credit cards are accepted
- Dressy casual attire is required
- Dining spaces are all non-smoking

**Menus:** Groups of any size may choose a tailored menu but we strongly recommend it for groups of 16 or more to ensure sufficient service to you and your guests. We will need your pre-selected menu 2 weeks prior to your event. Please use our "Private Dining Menu Packet" to guide you in your decisions. We will be happy to print individual menus at no additional charge. Prices and menu are subject to change without notice

**Guest Guarantees:** At least 1 business day before your event, you must inform us of the exact number of people who will attend your event for staffing, food preparation, and set up purposes. If no final guest count is given, we will assume the latest number given. Billing will be based on a minimum of 50% of the final guest count.

**Floral Arrangements/ Decorations:** We will be pleased to coordinate the services of a florist to create centerpieces or any other decorations desired for your dining experience.

**Audio Visual Equipment & Entertainment:** Please advise the sales manager of your event requirements for meeting room set-ups. Arrangements can be made through the banquet department. Audio Visual equipment will change the capacity in each private dining room. Musicians and other entertainment may be arranged through several agencies.

## **PRIVATE DINING MENU PACKAGES**

All group packages are served with unlimited iced tea, and coffee. French bread is included upon request. Hand passed hors d'oeuvres and appetizers may be added for an additional cost. In some instances, substitutions are available.

---

### **IBERVILLE PACKAGE- \$25 PER PERSON**

**Soup:**

French Onion Soup

**Guest Choice:**

Small Godchaux Salad  
Chicken Chopped Salad

**Dessert:**

Caramel Cup Custard

### **BIENVILLE PACKAGE- \$28 PER PERSON**

**Soup: Host May Choose One**

French Onion Soup, Duck and Andouille Gumbo, Or Turtle Soup

**Guest Choice:**

Small Godchaux Salad  
Chicken Chopped Salad

**Dessert:**

Banana Bread Pudding

### **PONTCHARTRAIN PACKAGE: \$31 PER PERSON**

**Soup: Host May Choose One**

French Onion Soup, Duck and Andouille Gumbo, Or Turtle Soup

**Guest Choice:**

Small Godchaux Salad  
Chicken Clemenceau  
Chicken Chopped Salad

**Guest Choice:**

Caramel Cup Custard  
Banana Bread Pudding

## **PRIVATE DINING MENU PACKAGES**

All group packages are served with unlimited iced tea, and coffee. French bread is included upon request. Hand passed hors d'oeuvres and appetizers may be added for an additional cost. In some instances, substitutions are available.

---

### **NORTHGATE PACKAGE- \$33 PER PERSON**

**Salad: Host May Choose One**

Salad Maison or Iceberg Wedge

**Guest Choice:**

Eggplant Casserole

Chicken Clemenceau

Gulf Fish Meuniere Amandine; Broccoli Hollandaise

### **SOUTHGATE PACKAGE- \$37 PER PERSON**

**Salad: Host May Choose One**

Salad Maison or Iceberg Wedge

**Guest Choice:**

Seared Duck; Sweet Potato Hash

Filet Béarnaise; Steamed Asparagus

Gulf Fish Crabmeat Yvonne

### **SPANISH TOWN PACKAGE- \$38 PER PERSON**

**Salad/Soup: Host May Choose One**

Wedge Salad, Salad Maison, French Onion Soup

**Guest Choice:**

Eggplant Casserole

Chicken Clemenceau

Gulf Fish Meuniere Amandine; Broccoli Hollandaise

**Guest Choice:**

Caramel Cup Custard

Banana Bread Pudding

## **PRIVATE DINING MENU PACKAGES**

All group packages are served with unlimited iced tea, and coffee. French bread is included upon request. Hand passed hors d'oeuvres and appetizers may be added for an additional cost. In some instances, substitutions are available.

---

### **HIGHLAND PACKAGE: \$41 PER PERSON**

**Salad: Host May Choose One**

Salad Maison or Iceberg Wedge

**Guest Choice:**

Ribeye Bordelaise

Gulf Fish Crabmeat Yvonne

### **GOODWOOD PACKAGE- \$43 PER PERSON**

**Salad/Soup: Host May Choose One**

Wedge Salad, Salad Maison, French Onion Soup

**Guest Choice:**

Seared Duck; Sweet Potato Hash

Filet Béarnaise; Steamed Asparagus

Gulf Fish Crabmeat Yvonne

**Guest Choice:**

Caramel Cup Custard

Banana Bread Pudding

### **KENILWORTH PACKAGE: \$47 PER PERSON**

**Salad/Soup: Host May Choose One**

Wedge Salad, Salad Maison, French Onion Soup

**Guest Choice:**

Ribeye Bordelaise

Gulf Fish Crabmeat Yvonne

**Guest Choice:**

Chocolate Pecan Pie

Banana Bread Pudding

## **PRIVATE DINING MENU PACKAGES**

All group packages are served with unlimited iced tea, and coffee. French bread is included upon request. Hand passed hors d'oeuvres and appetizers may be added for an additional cost. In some instances, substitutions are available.

---

### **PERKINS PACKAGE- \$47 PER PERSON**

#### **Soup: Host May Choose One**

French Onion Soup, Duck and Andouille Gumbo, Turtle Soup

#### **Salad: Guest Choice**

Salad Maison or Iceberg Wedge

#### **Guest Choice:**

Eggplant Casserole

Chicken Clemenceau

Gulf Fish Meuniere Amandine; Broccoli Hollandaise

#### **Guest Choice:**

Caramel Cup Custard

Banana Bread Pudding

### **ACADIAN PACKAGE- \$52 PER PERSON**

#### **Soup: Host May Choose One**

French Onion Soup, Duck and Andouille Gumbo, Turtle Soup

#### **Salad: Guest Choice**

Salad Maison or Iceberg Wedge

#### **Guest Choice:**

Seared Duck; Sweet Potato Hash

Filet Béarnaise; Steamed Asparagus

Gulf Fish Crabmeat Yvonne

#### **Guest Choice:**

Caramel Cup Custard

Banana Bread Pudding

### **BOCAGE PACKAGE- \$54 PER PERSON**

#### **Soup: Host May Choose One**

French Onion Soup, Duck and Andouille Gumbo, Turtle Soup

#### **Salad: Guest Choice**

Salad Maison or Iceberg Wedge

#### **Guest Choice:**

Eggplant Casserole

Chicken Clemenceau

Gulf Fish Meuniere Amandine; Broccoli Hollandaise

**Host May Choose Two Sides to Be Served Family Style**

#### **Guest Choice:**

Caramel Cup Custard

Banana Bread Pudding

## **PRIVATE DINING MENU PACKAGES**

All group packages are served with unlimited iced tea, and coffee. French bread is included upon request. Hand passed hors d'oeuvres and appetizers may be added for an additional cost. In some instances, substitutions are available.

---

### **GARDEN DISTRICT PACKAGE: \$56 PER PERSON**

#### **Soup: Host May Choose One**

French Onion Soup, Duck and Andouille Gumbo, Turtle Soup

#### **Salad: Guest Choice**

Salad Maison or Iceberg Wedge

#### **Guest Choice:**

Ribeye Bordelaise

Gulf Fish Crabmeat Yvonne

#### **Guest Choice:**

Chocolate Pecan Pie

Banana Bread Pudding

### **CAPITAL HEIGHTS PACKAGE- \$60 PER PERSON**

#### **Soup: Host May Choose One**

French Onion Soup, Duck and Andouille Gumbo, Turtle Soup

#### **Salad: Guest Choice**

Salad Maison or Iceberg Wedge

#### **Guest Choice:**

Seared Duck; Sweet Potato Hash

Filet Béarnaise; Steamed Asparagus

Gulf Fish Crabmeat Yvonne

#### **Host May Choose Two Sides to Be Served Family Style**

#### **Guest Choice:**

Caramel Cup Custard

Banana Bread Pudding

### **BEAUREGARD PACKAGE: \$63 PER PERSON**

#### **Soup: Host May Choose One**

French Onion Soup, Duck and Andouille Gumbo, Turtle Soup

#### **Salad: Guest Choice**

Salad Maison or Iceberg Wedge

#### **Guest Choice:**

Ribeye Bordelaise

Gulf Fish Crabmeat Yvonne

#### **Host May Choose Two Sides to Be Served Family Style**

#### **Guest Choice:**

Chocolate Pecan Pie

Banana Bread Pudding

## **ADDITIONAL MENU OPTIONS**

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 2 to 4 options from the list. There will be a minimum of 20 pieces per selection.

---

### **HAND PASSED HORS D' OEUVRES**

Priced Per Piece ~ Minimum of 20 Pieces

#### **Soufflé Potatoes – 1.00 Per Piece**

Fried Puffed Potatoes Served with Béarnaise Sauce

#### **Fried Eggplant - .75 Per Piece**

A Platter of Eggplant Sticks Battered & Fried,  
Served with Powdered Sugar and Béarnaise Sauce

#### **Fried Louisiana Oysters -2.5 Per Piece**

Served with A Creole Hollandaise Sauce

#### **Shrimp Remoulade -2.00 Per Piece**

Boiled Shrimp Tossed in Galatoire's Famous Remoulade Sauce, Served On Belgian Endive

#### **Beef Tartare- 2.25 Per Piece**

Hand Chopped Rare Beef Served On a French Bread Crouton  
With Capers, Shallots, And Dijon Mustard

#### **Crabmeat Maison -3.00 Per Piece**

Jumbo Lump Crabmeat Tossed in Galatoire's Maison Sauce, Passed in Phyllo Cups

#### **Escargot - 2.25 Per Piece**

French Snails Sautéed in A Garlic-Herbsaint Cream, Fresh Thyme and Served in A Phyllo Shell

#### **Seafood & Eggplant Canapé -2.75 Per Piece**

Jumbo Lump Crabmeat, Shrimp & Eggplant Stuffing Baked Until Golden Brown

#### **Fried Oysters Rockefeller -3.00 Per Piece**

Louisiana Fried Oyster On a Rockefeller Spinach Crouton  
Drizzled with Creole Hollandaise

#### **House Smoked Pompano -2.75 Per Piece**

Capers, Red Onion, Boursin Cheese

The courses below are optional for your dinner party. 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. Dishes to accommodate dietary restrictions are available upon request.

---

---

### **APPETIZERS**

Appetizers Can Be Served Individually or Family Style.

#### **Shrimp Remoulade – 11.75**

Poached Shrimp Tossed in A Classic Spicy Remoulade Sauce Over Iceberg Lettuce

#### **Oysters En Brochette - 13**

Oysters and Bacon Skewered, Fried, And Finished with Meuniere Butter

#### **Duck Crepe – 10.5**

Roasted Duck, Homemade Boursin Cheese, Port-Cherry Reduction, Pistachios

#### **Crabmeat Maison – 13**

Jumbo Lump Crabmeat in A Creamy Salad with Green Onions, Capers, Lemon, And Creole Mustard

#### **Fried Eggplant - 8**

Eggplant Sticks Crusted in Italian Breadcrumbs Served with Powdered Sugar and Béarnaise Sauce

#### **Soufflé Potatoes - 8**

Crispy Potato Puffs with Béarnaise Sauce

#### **Galatoire Grand Gouté- 35**

A Taste of Three Classic Galatoire's Appetizers – Crabmeat Maison, Shrimp Remoulade & Oysters En Brochette

---

---

**One side serves 2 people family-style.**

### **SIDES**

#### **Frites - \$6**

Homemade French Fries

#### **Brabant Potatoes - \$6**

Fried Diced Potatoes with Garlic and Parsley

#### **Creamed Spinach - \$6**

Sautéed Spinach Finished with Béchamel Sauce and A Hint of Nutmeg

#### **Broccoli or Asparagus Hollandaise - \$6**

#### **Potatoes Au Gratin - \$6**

Diced Steamed Potatoes in Béchamel Sauce with Cheddar Cheese

#### **Potatoes Lyonnaise - \$6**

Pan Sautéed Potatoes with Caramelized Onions

#### **Smothered Okra - \$6**

Stewed Okra with Smoked Bacon and Tomatoes

#### **Stone Ground Grits - \$6**

Creamy Grits with Roasted Garlic



# **PRIVATE RECEPTION PARTIES**

**Display stations will alter the capacity of the room.**

---

## **DISPLAY STATIONS**

**Gulf Fish Meuniere Amandine-** \$11 Per Piece

Fried Poisson with Meuniere Butter Sauce Topped with Toasted Almonds

**Chicken Breast Clemenceau-** \$8 Per Serving

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

**Fried Soft Shell Crabs (Seasonal) -** \$12.5 Per Crab

Soft Shell Crabs Cut into Quarters, Battered & Fried. Tartar Sauce & Meuniere Butter.

**Eggplant Casserole -** \$12 Per Piece

A Jumbo Lump Crabmeat, Shrimp, & Eggplant Canapé Placed atop A Grilled Eggplant Round

**Oysters Rockefeller -** \$3 Per Piece

Oysters On the Half-Shell Topped with Rockefeller Spinach & Baked

## **CARVING STATIONS**

**Culinary Attendant Optional at \$100**

**Whole Roasted Tenderloin of Beef** \$300

Accompanied by Horseradish Sauce

Serves Approximately 25-30 Guests

**Cane Syrup Glazed Roasted Pork Loin** \$135

Serves Approximately 25-30 Guests

## **ACTION STATION**

**Action Stations Require Culinary Attendant at \$100**

**Shrimp Creole -** \$8 Per Guest

**Oysters Pan Roast -** \$8 Per Guest

**Shrimp & Okra Over Stone Ground Grits -** \$8 Per Guest

## **SOUP KETTLE**

**Turtle Soup -** \$110.00 Per Gallon

**Creole Gumbo -** \$120.00 Per Gallon

**Shrimp Etouffee -** \$140.00 Per Gallon

**Crawfish Etouffee (Seasonal) -** \$150.00 Per Gallon

## **COLD DISPLAYS**

**Imported Fruit & Cheese -** \$5.00 Per Person

**Cold Grilled Vegetable Platter -** \$3.00 Per Person

## **DESSERT**

**Banana Bread Pudding -** \$60.00 Per Pan

Served Warm and Topped with A Buttery, Praline Liquor and Banana Sauce

**Assorted Mini Desserts -** \$2.00 Per Piece

## BAR OPTIONS

**For reception styled events and cocktail periods we suggest setting up a mini-bar. The fee is \$75 per bartender – up to 1 hour // \$125 per bartender – up to 2 hours // \$150 per bartender – up to 3 hours**

---

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.

<b><u>WELL BRANDS</u></b>	<b><u>CALL BRANDS</u></b>	<b><u>PREMIUM BRANDS</u></b>
BUFFALO TRACE BOURBON \$8.00	MAKER'S MARK BOURBON \$8.00	BASIL HAYDEN BOURBON \$9.00
DEWAR'S SCOTCH \$ 7.50	JOHNNIE WALKER BLACK SCOTCH \$9.50	GLENLIVET 12YR. SCOTCH \$12.00
SAZERAC RYE WHISKEY \$ 6.50	CROWN ROYAL WHISKEY \$8.00	CROWN ROYAL RESERVE WHISKEY \$11.00
TAAKA VODKA \$6.00	HIGHWEST DOUBLE RYE WHISKEY \$8.50	BULLEIT RYE WHISKEY \$9.50
BEEFEATER \$7.00	ABSOLUTE VODKA \$7.00	GREY GOOSE VODKA \$8.00
CRUZAN LIGHT RUM \$6.50	BOMBAY SAPPHIRE GIN \$8.00	HENDRICKS GIN \$8.50
SAUZA GOLD TEQUILA \$7.00	CAPTAIN MORGAN RUM \$7.00	SAILOR JERRY RUM \$7.50
JACK DANIELS WHISKEY \$7.00	PATRON SILVER TEQUILA \$7.50	ALTOS TEQUILA \$10.50
	GENTLEMAN JACK WHISKEY \$10.00	JACK DANIELS SINGLE BARREL WHISKEY \$13.00

### **DOMESTIC BEER @ \$3.00**

BUDWEISER  
BUD LIGHT  
MICHELOB ULTRA  
COORS LIGHT  
MILLER LIGHT  
ABITA AMBER @ \$4.50

### **IMPORTED / CRAFT BEER**

ROGUE ALE \$7.00  
HEINEKEN \$5.50  
FAT TIRE \$5.50