

# The Paris Room



## Banquet Menu ~ Option 1

- Carving Station:** Roast Beef  
Oven-Roasted Beef coupled with an herb-flavored au jus
- Buffet Line:** Shrimp & Bacon in Lemon Butter Sauce  
Fresh Louisiana Shrimp draped with applewood-smoked bacon and drizzled with a creamy lemon Beurre Blanc
- Roasted Duck  
Thin sliced, oven-roasted Duck sauced with a peach demi-glace
- Vegetable:** Bacon-Wrapped Asparagus  
Steamed Asparagus spears hugged by applewood-smoked bacon
- Starch:** Pommes Frites  
Freshly cut French Fries laced with peppers and truffle salt
- Hors D'oeuvres:** Oysters and Bacon Honey Mustard  
Oysters smothered with applewood-smoked bacon (fried or oven-baked) and a side of delicious honey mustard or cocktail sauce
- Vegetable Skewers  
An assortment of roasted vegetables and a ranch sauce for dipping
- Assortments:** Assorted Fruits  
Fruit tray with assorted fresh fruit of the season
- Assorted Cheeses  
Cheese tray with port wine derby, smoked bacon cheddar, sage derby and gruyere (or any cheese of your choice, price may vary)
- Breads:** Hot, Bakery Fresh Pistolettes
- Dessert:** Dessert Crêpes: prepared, to order, by your private crêpe chef  
**Select Two:**  
Strawberries, raspberries, blueberries, chocolate, or Nutella

\$60.00 per person

Tax, gratuity, and station fees are not included

720 Rue St. Louis | 504.304.4636 | [Laura@CafeSoule.com](mailto:Laura@CafeSoule.com)