

The Paris Room



Banquet Menu ~ Option 2

- Carving Station:** Pork
Grilled Pork Tenderloin with lamb shank demi-glaze
- Buffet Line:** Turkey
Thin sliced, Oven-Roasted Turkey with a raspberry glaze
- Chicken
Grilled Chicken Breast (cut on a bias) with a creamy béarnaise sauce
- Vegetable:** Green Beans
Steamed Green Beans and Roasted Pecans
- Seafood:** Oyster & Shrimp Casserole
Louisiana Oyster and Shrimp baked into a casserole
- Hors D'oeuvres:** Mini Vegetable Skewers
Mini Vegetable Skewers with squash, zucchini, and onion
- Mini Shrimp & Bacon Skewers
Louisiana Shrimp and Bacon Skewers with a lemon butter 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:** French Rolls
- Dessert:** Dessert Crêpes: prepared, to order, by your private crêpe chef
Select Two:
Strawberries, raspberries, blueberries, chocolate, or Nutella

\$50.00 per person

Tax, gratuity, and station fees are not included

720 Rue St. Louis | 504.304.4636 | Laura@CafeSoule.com