

THE COLUMNS HOTEL

3811 St. Charles Avenue

New Orleans, LA 70115

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Built in 1883 and Listed in the National Register of historic Places

Proprietors Claire and Jacques Creppel

BANQUET HORS D'OEUVRES MENU

Our Collection of Chafers

Each Chafer Serves 50 Guests

Medallions of Beef with Roasted Red Bliss Potatoes.....	\$225
Jambalaya with Chicken, Shrimp and Andouille Sausage.....	\$185
Crawfish Bow-Tie Pasta served with a Creamy Paradisio Sauce.....	\$225
New Orleans Seafood Gumbo with Steamed Rice.....	\$225
Shrimp Newburg with Rice.....	\$200
Beef Stroganoff with Buttered Egg Noodles.....	\$200
Curried Chicken and Vegetables served with Rice.....	\$175
Red Beans and Rice with Smoked Sausage.....	\$150
Oyster and Artichoke Casserole.....	\$185
Penne Pasta Primavera served with Fresh Pesto Sauce.....	\$175
Shrimp Etoufee with Steamed Rice.....	\$200
Pork Tenderloin Marinated in Southern Comfort Served with Buttered Egg Noodles.....	\$225

The Columns' Carving Station

Beef Wellington.....	\$225
Served with a Perigourdine Sauce, Serves 20 guest	
Roasted Whole Tom Turkey.....	\$175
Serves 40 Guest	
Baked Boneless Glazed Ham.....	\$225
Serves 50 guest	
Top Round of Beef Au Jus.....	\$275
Serves 75 guests	
Steamship Round of Beef Au Jus.....	\$495
Serves 150 guests	

(All above served with oven fresh Silver Dollar Rolls and appropriate condiments)
(A Carver is required for each item: \$75)

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO 9.75% SALES TAX AND 20% GRATUITY

Cold Hors d'oeuvres

Price per 100 Pieces

Spicy Cajun Deviled Eggs.....	\$135
Assorted Finger Sandwiches: Ham, Beef, Turkey and Shrimp Salad.....	\$175
Crab Fingers Marinated.....	\$175
Salami or Ham Cornets filled with Asparagus Mousse.....	\$135
Assorted Tea Sandwiches to consist of Cucumber, Chicken Waldorf, Lemon Hummus and Smoked Salmon.....	\$185
Miniature Muffalettas.....	\$250
Artichoke Bottoms filled with Salmon Mousse.....	\$195
Petit Vol-Au-Vents filled with Shrimp Mousse.....	\$195
Brie & Strawberry Canapés.....	\$150
Red Lentil Salad on Endive.....	\$150
Smoked Duck with Apple Chutney.....	\$225

Hot Hors d'oeuvres

LOUISIANA SEAFOOD SPECIALTIES

Price per 100 Pieces

Oyster Wrapped in Bacon.....	\$200
Mushrooms stuffed with Crabmeat & topped with Hollandaise.....	\$200
Gulf Shrimp lightly fried in Blue Cheese Batter.....	\$250
Shrimp Teriyaki Brochettes with Red Pepper, Onion, Mushrooms.....	\$250
Freshwater Catfish.....	\$175
Oyster Patties.....	\$175
Deep Fried Oysters.....	\$225
Miniature Crawfish Pies.....	\$200
Spinach and Crawfish in Phyllo.....	\$210
Miniature Crab Cakes.....	\$235
Oysters Bienville.....	\$225
Oysters Rockefeller.....	\$225
Alligator Sausage en Croute.....	\$225
topped with a Creole Mustard Cream Sauce	

A VENUE DELIGHTS

Price per 100 Pieces

Grilled Smoked and Cajun Hot Sausage Pieces.....	\$165
Lightly Fried or Grilled Vegetables of the Season.....	\$175
Chicken Ribbons, Blackened or Grilled.....	\$150
Ramaki: Chicken Livers wrapped in Bacon.....	\$165
Miniature Quiche: Lorraine, Spinach or Broccoli.....	\$175
Grilled Baby Back Ribs.....	\$225
Beef Brochettes Marchand du Vin with Peppers and Onions.....	\$200
Escargot in Mushroom Caps with Garlic Butter Sauce.....	\$200
Baby Lamp Chops with a Red Pepper Jelly (50 pieces).....	\$250

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Add any of the following for an added Touch of Variety to any function.

OMELET STATION

Uniformed chef prepares omelets to order.

Mushroom, cheese, Peppers, Ham, Alligator Sausage, Scallions and Shrimp
\$5.50 Per person additional (Uniformed Chef: @ \$75)

CREPE STATION

Uniformed chef prepares crepes to order.

Strawberry, Banana, Pecans, Fresh Whipped Cream, Ham, Cheese and Seafood
\$7.50 per person additional (Uniformed Chef: @ \$75)
A Delight as a Specialty or Dessert Station

SUSHI Bar is available upon request.

THE COLUMNS' BUFFET PRESENTATIONS

Each Serves 50 Guests

- Assortment of Smoked Seafood.....\$250
Trout, Salmon, Shrimp and Scallops presented on a
mirror with traditional accoutrements.
- Crudites of Fresh Vegetables (or Grilled Fresh).....\$175
Served with your choice of Veggie, Guacamole or Blue cheese Dips
- Domestic Cheese Board.....\$225
Served with Fresh Fruit and Crackers
- International Cheese Board.....\$250
Served with Fresh Fruit, Crackers and French bread
- Alligator Sausage Caesar Salad.....\$200
- Dipped Louisiana or California Strawberries, White and Dark
Belgian Chocolate.....(100 pieces) \$200
Assorted Petit Fours, Miniature French Pastries.....(100 pieces)\$225
Baked Brie en Croute with Bananas Foster Sauce.....\$200

Soups

Serves 50 Guests

- Chilled Gazpacho.....\$175
Oyster and Brie.....\$225
Corn and Crab Soup.....\$200
New Orleans Seafood Gumbo.....\$250
Louisiana Turtle Soup au Sherry.....\$225

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FRESH LOUISIANA SEAFOOD

Serves 100 Guests

Freshly Shucked Oysters On the half Shell.....\$200

Boiled Fresh Gulf Shrimp.....\$250

The above served with Cocktail or Remoulade Sauce, Horseradish, Tabasco and Wedges of Lemon

THREE-HOUR UNLIMITED OPEN BAR

House Brands.....\$20.50 per person

Call Brands.....\$25.00 per person

Top shelf.....\$30.00 per person

Includes (Scotch, Bourbon, Vodka, Gin, Rum, Beer, Light Beer, Red and White Wines)

Beer, Wine and Champagne Bar...(with House Brands) \$22.00 per person

With Call Brands.....\$28.50 per person

Soft Drinks, Juice and Coffee.....\$16.50 per person

A Bartender is required for each of the above.

A Set Fee of \$75.00 per bartender, per bar will apply.

Minimum Food Order \$20.00 per person

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***PLEASE CONTACT OUR CATERING DIRECTOR, GREGORY SITZMAN
AT (504)899-0506 OR BY email at gregory.sitz@hotmail.com TO ARRANGE
YOUR NEXT SPECIAL OCCASION AT THE HISTORIC COLUMNS HOTEL.***