

DICKIE BRENNAN'S

TABLEAU



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TABLEAU

Located on picturesque Jackson Square at Le Petit Theatre, Tableau is Dickie Brennan's newest restaurant. The menu showcases regional ingredients and classic French Creole dishes with a unique twist. The cuisine is sophisticated, yet true to tradition, with great depth of flavor. A grand staircase spans three stories of the restaurant, connecting private dining rooms, balcony dining with a view of Jackson Square and courtyard seating, for an authentic New Orleans dining experience. Tableau and the historic Le Petit Theatre share many spaces, including a newly renovated lobby and elegant New Orleans courtyard. Tableau has an array of private dining options to meet the specific needs of your party. As always, we are here to make your event truly memorable. Questions and specific requests are welcome.

PRIVATE DINING AMENITIES

- Accommodations for 15 – 200 guests, with four private dining rooms. The entire restaurant can be used for larger parties.
- No private room rental charge; however, food and beverage minimums will apply.
- Tableau is conveniently located on Jackson Square in the French Quarter and is a short drive from the Central Business District, the Warehouse District and the Marigny.
- Menu selections are customized especially for your event.
- Menus are printed for each guest.
- Wine selection assistance from our sommelier is available.

CRAFTING YOUR MENU

- À la carte dining from the Tableau menu is available for parties up to 12 guests.
- A customizable pre-selected menu is available for all party sizes and required for parties of 12 guests or more.
- Menu choices will be finalized with your sales manager 10 business days prior to your event to ensure the freshest ingredients available.
- Tableau is happy to accommodate dietary restrictions or needs.

ADDITIONAL SERVICES

- Floral Arrangements – we partner with many great vendors and would be happy to coordinate these details.
- Entertainment – in the birthplace of jazz there is no shortage of musicians available. We will be happy to accommodate entertainment needs.
- Audio-visual – a complete selection of audio-visual aids and equipment is available for an additional fee, advanced notice is necessary.

IMPORTANT INFORMATION

- A guaranteed number of guests is requested 5 business days prior to your event.
- A credit card number is necessary to secure your reservation.
- Dress code is upscale casual; jackets are NOT required.

CONTACT:

For pricing, availability, and further information please call 504.521.8310 or email sales@dbcno.com



PARLOR

From the beautiful chevron woodwork details to the comfort provided by the parlor style seating, you will feel like you've just walked into a French Quarter home. This room has a balcony that showcases stunning views of St. Louis Cathedral's steeples and the bustle of the lush courtyard for parties up to 30.

ROOM CAPACITY

Maximum capacity for a non-seated reception: 30

Maximum capacity for a seated dinner: 24

Also available as a meeting space.





WINE ROOM

Salvaged wood and cork walls and ceiling set the stage for the built-in cases housing the restaurant's red wine collection. A glass wall provides a view of the extensive white wine collection for parties of 6 to 20.

ROOM CAPACITY

Maximum capacity for a non-seated reception: 25

Maximum capacity for a seated dinner: 20

Also available as meeting space.





LIBRARY

Formerly the Le Petit Théâtre Library, this gilded room features hardwood floors laid in a herringbone pattern and a gold leaf decorative ceiling. The result is old world elegance befit of any library. Perfect for parties of 20-40.

ROOM CAPACITY

Maximum capacity for a non-seated reception: 50

Maximum capacity for a seated dinner: 40

Also available as meeting space.





GREEN ROOM

The Green Room features graceful watercolor landscape wallpaper in stunning green, blue tones. Beautiful bronze sconces and chandeliers adorned the room with hints of gold and green. Looking for more, add balcony space! Accessible from the Green Room, the balcony allows your guests to enjoy the views of Jackson Square, St. Louis Cathedral, and the Cabildo.

ROOM CAPACITY

Maximum capacity for a non-seated reception: 85

Maximum capacity for a seated dinner: 72

Also available as meeting space.





THE COURTYARD

Secluded and surrounded by lovely architecture, this space offers patio seating for 40 people. Located on the courtyard paving is a water feature that has been hailed as one of New Orleans' oldest functioning fountains. Ornate planters full of lush topiaries and flowers accent the entryways lining the courtyard.

SPACE CAPACITY

Maximum capacity for a non-seated reception: 100

Maximum capacity for a seated dinner: 40

ADDITIONAL SERVICES

The courtyard can be tented for an additional fee.



LE PETIT THEATRE

From weddings to corporate events, dinner and show packages, concerts, recitals, and performances, Le Petit Théâtre provides a beautiful and unique space for your event.

SPACE CAPACITY

Theatre seating capacity, including balcony space: 320

ADDITIONAL SERVICES

Audio-visual services can be arranged for rental in the event that you are interested in projections or film screenings





BRUNCH

PASSED HORS D'OEUVRES

FRIED OYSTERS

Crispy fried oysters, roasted garlic butter sauce

MINI GULF CRAB CAKES

Rémoulade sauce

BACON-WRAPPED SHRIMP EN BROCHETTE

Pepper jelly

CHICKEN BEIGNETS

Savory beignet batter, Crystal butter sauce

MINI CROQUE MONSIEURS

Ham, Gruyère cheese, Mornay sauce, house made brioche

CRAB RAVIGOTE

Gulf crabmeat, lemon and green onion aioli, phyllo cup

HUMMUS AND ROASTED RED PEPPER BITES

Phyllo cup, reduced balsamic vinegar

GULF SEAFOOD CEVICHE

Spicy lime, chili marinade, plantain chips, cilantro lime cream

SHRIMP RÉMOULADE

Gulf shrimp, rémoulade sauce, cucumber

HORS D'OEUVRE DISPLAYS

SMALL OYSTER PIROGUE

A beautiful display of 6 dozen Louisiana oysters on the half-shell in a pirogue

LARGE OYSTER PIROGUE

A beautiful display of 12 dozen Louisiana oysters on the half-shell in a pirogue

PIROGUE DISPLAY ENHANCEMENTS

Also available à la carte

BOILED GULF SHRIMP

TRUFFLED SEAFOOD SALAD

SHRIMP RÉMOULADE

BRUNCH



Crabmeat Ravigote

À LA CARTE APPETIZERS

Create a four-course meal by adding an appetizer course.

SHRIMP RÉMOULADE

Gulf shrimp, rémoulade sauce, local tomato, hard-boiled egg, arugula

CRABMEAT RAVIGOTE

Jumbo lump crabmeat, lemon aioli, local green tomato relish, chiffonade of iceberg lettuce

GULF OYSTER PAN ROAST

Fried Gulf oysters, bacon, shiitake mushrooms, Herbsaint veloute, caramelized fennel

POTATO AND GOAT CHEESE CROQUETTE

Soubise sauce, tomato confit

SHARED APPETIZERS

DEMI ROYALE

Crabmeat ravigote, shrimp rémoulade, truffled crab claws

GRAND ROYALE

Crabmeat ravigote, shrimp rémoulade, truffled crab claws, oysters vol-au-vent

CHARCUTERIE AND CHEESE BOARD

Chef's choice of house-made charcuterie, pâté, artisan cheese, Bellegarde bread, accompaniments

FROMAGE BOARD

Chef's choice of artisan cheeses, Bellegarde bread, accompaniments

BRUNCH

Eggs Benedict with Fried Oysters

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

SOUP OR SALAD

TURTLE SOUP

Fresh lemon, sherry

SEAFOOD GUMBO

Gulf shrimp, oysters, crabmeat, tomatoes, okra, popcorn rice

MAISON SALAD

Red oak and butter lettuces, toasted almonds, grape tomatoes, Gruyère, shaved sweet onion, honey-crème fraîche dressing

SPINACH SALAD

Spinach, shaved sweet onion, seasonal berries, toasted almonds, sugar cane vinaigrette

ADD-ONS

Enhance your entrée by adding seasonal Louisiana seafood

FRIED GULF OYSTERS

SAUTÉED GULF SHRIMP

CRABMEAT

CRAWFISH (seasonal)

ENTRÉES

ROASTED GULF FISH

Citrus beurre blanc, baby vegetables

EGGS BENEDICT

Poached eggs, sautéed ham, house-made English muffin, lemon Hollandaise sauce

6oz PETITE FILET OF BEEF BÉARNAISE

Creole butter, béarnaise sauce, potatoes au gratin

CHICKEN PONTALBA

Béarnaise sauce, chicken demi-glace, potatoes Tableau

CROQUE MADAME

Ham, Gruyère on brioche, fried egg, Mornay sauce

EGGS JARDINIÈRE

Fried green tomatoes, tomato confit, poached eggs, maque choux, Hollandaise sauce

EGGS SARDOU

Poached eggs, artichoke hearts, creamed spinach, Hollandaise sauce

BBQ SHRIMP & GRITS

Jumbo Gulf shrimp, New Orleans style BBQ sauce spiked with Abita beer, stone ground grits

VEAL GRILLADES & GRITS

Poached egg, Madeira jus, local stone-ground grits

CORNERED BEEF HASH & EGGS

Potatoes, onions, garlic, fresh thyme, poached eggs, béarnaise sauce

POTATO AND GOAT CHEESE CROQUETTE

(vegetarian) Soubise sauce, tomato confit



Tarte à la Bouille

BRUNCH

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

FAMILY STYLE SIDE DISHES

POTATOES TABLEAU

Ham, garlic, petit pois, roasted mushrooms, green onions

LYONNAISE POTATOES

Caramelized onion, garlic, parsley

STONE GROUND GRITS

ANDOUILLE SAUSAGE DRESSING

Onions, celery, bell pepper, Creole seasonings,
Leidenheimer bread crumbs

CHEF'S SELECTION OF FRESH LOCAL VEGETABLES

SWEET CORN MAQUE CHOUX

Louisiana sweet corn, peppers, celery, onions, garlic, thyme

GRILLED ASPARAGUS

Parmesan, balsamic vinegar

SMOTHERED GREEN BEANS

Caramelized onions, Creole seasoning

DESSERTS

TARTE A LA BOUILLE

Rustic Creole sweet dough, vanilla custard,
Old New Orleans Rum caramel sauce

VANILLA BEAN CRÈME BRÛLÉE

Traditional custard dessert, vanilla beans, caramelized sugar

TABLEAU BREAD PUDDING

White chocolate ganache, raspberry coulis

CONTACT

For pricing, availability, and further information please call
504.521.8310 or email sales@dbcno.com



LUNCH

Boiled Gulf Shrimp Enhancement

PASSED HORS D'OEUVRES

FRIED OYSTERS

Crispy fried oysters, roasted garlic butter sauce

MINI GULF CRAB CAKES

Rémoulade sauce

BACON-WRAPPED SHRIMP EN BROCHETTE

Pepper jelly

CHICKEN BEIGNETS

Savory beignet batter, Crystal butter sauce

MINI CROQUE MONSIEURS

Ham, Gruyère cheese, Mornay sauce, house made brioche

CRAB RAVIGOTE

Gulf crabmeat, lemon and green onion aioli, phyllo cup

HUMMUS AND ROASTED RED PEPPER BITES

Phyllo cup, reduced balsamic vinegar

GULF SEAFOOD CEVICHE

Spicy lime, chili marinade, plantain chips, cilantro lime cream

SHRIMP RÉMOULADE

Gulf shrimp, rémoulade sauce, cucumber

HORS D'OEUVRE DISPLAYS

SMALL OYSTER PIROGUE

A beautiful display of 6 dozen Louisiana oysters on the half-shell in a pirogue

LARGE OYSTER PIROGUE

A beautiful display of 12 dozen Louisiana oysters on the half-shell in a pirogue

PIROGUE DISPLAY ENHANCEMENTS

BOILED GULF SHRIMP

TRUFFLED SEAFOOD SALAD

SHRIMP RÉMOULADE

LUNCH



Crabmeat Ravigote

À LA CARTE APPETIZERS

Create a four-course meal by adding an appetizer course.

SHRIMP RÉMOULADE

Gulf shrimp, rémoulade sauce, local tomato, hard-boiled egg, arugula

CRABMEAT RAVIGOTE

Jumbo lump crabmeat, lemon aioli, local green tomato relish, chiffonade of iceberg lettuce

GULF OYSTER PAN ROAST

Fried Gulf oysters, bacon, shiitake mushrooms, Herbsaint veloute, caramelized fennel

POTATO AND GOAT CHEESE CROQUETTE

Soubise sauce, tomato confit

SHARED APPETIZERS

DEMI ROYALE

Crabmeat ravigote, shrimp rémoulade, truffled crab claws

GRAND ROYALE

Crabmeat ravigote, shrimp rémoulade, truffled crab claws, oysters vol-au-vent

CHARCUTERIE AND CHEESE BOARD

Chef's choice of house-made charcuterie, pâté, artisan cheese, Bellegarde bread, accompaniments

FROMAGE BOARD

Chef's choice of artisan cheeses, Bellegarde bread, accompaniments



LUNCH

BBQ Shrimp & Grits

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

SOUP OR SALAD

TURTLE SOUP

Fresh lemon, sherry

SEAFOOD GUMBO

Gulf shrimp, oysters, crabmeat, tomatoes, okra, popcorn rice

MAISON SALAD

Red oak and butter lettuces, toasted almonds, grape tomatoes, Gruyère, shaved sweet onion, honey-crème fraîche dressing

SPINACH SALAD

Spinach, shaved sweet onion, seasonal berries, toasted almonds, sugar cane vinaigrette

ADD-ONS

Enhance your entrée by adding seasonal Louisiana seafood

FRIED GULF OYSTERS

SAUTÉED GULF SHRIMP

CRABMEAT

CRAWFISH (seasonal)

ENTRÉES

ROASTED GULF FISH

Citrus beurre blanc, baby vegetables

PASTA JAMBALAYA

Gulf shrimp, andouille sausage, spicy Creole tomato sauce, penne pasta, parmesan cheese

PETITE FILET OF BEEF BÉARNAISE

Creole butter, béarnaise sauce, potatoes au gratin

CHICKEN PONTALBA

Béarnaise sauce, chicken demi-glace, potatoes Tableau

BBQ SHRIMP & GRITS

Jumbo Gulf shrimp, New Orleans style BBQ sauce spiked with Abita beer, stone ground grits

TABLEAU SALAD

Grilled chicken breast, mixed lettuce, bacon, shaved red onion, Pecorino Romano, brioche croutons, roasted garlic dressing



Tarte à la Bouille

LUNCH

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

FAMILY STYLE SIDE DISHES

POTATOES TABLEAU

Ham, garlic, petit pois, roasted mushrooms, green onions

LYONNAISE POTATOES

Caramelized onion, garlic, parsley

STONE GROUND GRITS

ANDOUILLE SAUSAGE DRESSING

Onions, celery, bell pepper, Creole seasonings,
Leidenheimer bread crumbs

CHEF'S SELECTION OF FRESH LOCAL VEGETABLES

SWEET CORN MAQUE CHOUX

Louisiana sweet corn, peppers, celery, onions, garlic, thyme

GRILLED ASPARAGUS

Parmesan, balsamic vinegar

SMOTHERED GREEN BEANS

Caramelized onions, Creole seasoning

DESSERTS

TARTE A LA BOUILLE

Rustic Creole sweet dough, vanilla custard,
Old New Orleans Rum caramel sauce

VANILLA BEAN CRÈME BRÛLÉE

Traditional custard dessert, vanilla beans, caramelized sugar

TABLEAU BREAD PUDDING

White chocolate ganache, raspberry coulis

CONTACT

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DINNER

Boiled Gulf Shrimp Enhancement

PASSED HORS D'OEUVRES

FRIED OYSTERS

Crispy fried oysters, roasted garlic butter sauce

MINI GULF CRAB CAKES

Rémoulade sauce

BACON-WRAPPED SHRIMP EN BROCHETTE

Pepper jelly

CHICKEN BEIGNETS

Savory beignet batter, Crystal butter sauce

MINI CROQUE MONSIEURS

Ham, Gruyère cheese, Mornay sauce, house made brioche

CRAB RAVIGOTE

Gulf crabmeat, lemon and green onion aioli, phyllo cup

HUMMUS AND ROASTED RED PEPPER BITES

Phyllo cup, reduced balsamic vinegar

GULF SEAFOOD CEVICHE

Spicy lime, chili marinade, plantain chips, cilantro lime cream

SHRIMP RÉMOULADE

Gulf shrimp, rémoulade sauce, cucumber

HORS D'OEUVRE DISPLAYS

SMALL OYSTER PIROGUE

A beautiful display of 6 dozen Louisiana oysters on the half-shell in a pirogue

LARGE OYSTER PIROGUE

A beautiful display of 12 dozen Louisiana oysters on the half-shell in a pirogue

PIROGUE DISPLAY ENHANCEMENTS

Also available à la carte

BOILED GULF SHRIMP

TRUFFLED SEAFOOD SALAD

SHRIMP RÉMOULADE



DINNER

Crabmeat Ravigote

À LA CARTE APPETIZERS

Create a four-course meal by adding an appetizer course.

SHRIMP RÉMOULADE

Gulf shrimp, rémoulade sauce, local tomato, hard-boiled egg, arugula

CRABMEAT RAVIGOTE

Jumbo lump crabmeat, lemon aioli, local green tomato relish, chiffonade of iceberg lettuce

GULF OYSTER PAN ROAST

Fried Gulf oysters, bacon, shiitake mushrooms, Herbsaint veloute, caramelized fennel

POTATO AND GOAT CHEESE CROQUETTE

Soubise sauce, tomato confit

SHARED APPETIZERS

DEMI ROYALE

Crabmeat ravigote, shrimp rémoulade, truffled crab claws

GRAND ROYALE

Crabmeat ravigote, shrimp rémoulade, truffled crab claws, oysters vol-au-vent

CHARCUTERIE AND CHEESE BOARD

Chef's choice of house-made charcuterie, pâté, artisan cheese, Bellegarde bread, accompaniments

FROMAGE BOARD

Chef's choice of artisan cheeses, Bellegarde bread, accompaniments



DINNER

Blackened Redfish Bienville

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

SOUP OR SALAD

TURTLE SOUP

Fresh lemon, sherry

SEAFOOD GUMBO

Gulf shrimp, oysters, crabmeat, tomatoes, okra, popcorn rice

MAISON SALAD

Red oak and butter lettuces, toasted almonds, grape tomatoes, Gruyère, shaved sweet onion, honey-crème fraîche dressing

SPINACH SALAD

Spinach, shaved sweet onion, seasonal berries, toasted almonds, sugar cane vinaigrette

ADD-ONS

Enhance your entrée by adding seasonal Louisiana seafood

FRIED GULF OYSTERS

SAUTÉED GULF SHRIMP

CRABMEAT

CRAWFISH (seasonal)

ENTRÉES

ROASTED GULF FISH

Citrus beurre blanc, baby vegetables

BBQ SHRIMP & GRITS

Jumbo Gulf shrimp, New Orleans style BBQ sauce spiked with Abita beer, stone ground grits

BLACKENED REDFISH BIENVILLE

Fingerling potatoes, frisée salad, blue crab butter sauce

GRILLED PORK LOIN CHOP

Hoppin' John, braised collard greens, sugar cane glaze

FILET OF BEEF BÉARNAISE

Creole butter, béarnaise sauce, potatoes au gratin

CHICKEN PONTALBA

Béarnaise sauce, chicken demi-glace, potatoes Tableau



Tarte à la Bouille

DINNER

Price of entrée includes three courses: soup or salad, entrée, and dessert with tea and coffee.
To enhance your dining experience, passed hors d'oeuvres, appetizers, or displays may be added.

FAMILY STYLE SIDE DISHES

POTATOES TABLEAU

Ham, garlic, petit pois, roasted mushrooms, green onions

LYONNAISE POTATOES

Caramelized onion, garlic, parsley

STONE GROUND GRITS

ANDOUILLE SAUSAGE DRESSING

Onions, celery, bell pepper, Creole seasonings,
Leidenheimer bread crumbs

CHEF'S SELECTION OF FRESH LOCAL VEGETABLES

SWEET CORN MAQUE CHOUX

Louisiana sweet corn, peppers, celery, onions, garlic, thyme

GRILLED ASPARAGUS

Parmesan, balsamic vinegar

SMOTHERED GREEN BEANS

Caramelized onions, Creole seasoning

DESSERTS

TARTE A LA BOUILLE

Rustic Creole sweet dough, vanilla custard,
Old New Orleans Rum caramel sauce

VANILLA BEAN CRÈME BRÛLÉE

Traditional custard dessert, vanilla beans, caramelized sugar

TABLEAU BREAD PUDDING

White chocolate ganache, raspberry coulis

CONTACT

For pricing, availability, and further information please call
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RECEPTION

Chicken Pontalba

PASSED HORS D'OEUVRES

FRIED OYSTERS

Crispy fried oysters, roasted garlic butter sauce

MINI GULF CRAB CAKES

Rémoulade sauce

BACON-WRAPPED SHRIMP EN BROCHETTE

Pepper jelly

CHICKEN BEIGNETS

Savory beignet batter, Crystal butter sauce

MINI CROQUE MONSIEURS

Ham, Gruyère cheese, Mornay sauce, house made brioche

CRAB RAVIGOTE

Gulf crabmeat, lemon and green onion aioli, phyllo cup

HUMMUS AND ROASTED RED PEPPER BITES

Phyllo cup, reduced balsamic vinegar

GULF SEAFOOD CEVICHE

Spicy lime, chili marinade, plantain chips, cilantro lime cream

SHRIMP RÉMOULADE

Gulf shrimp, rémoulade sauce, cucumber

SOUPS

TURTLE SOUP

Fresh lemon, sherry

SEAFOOD GUMBO

Gulf shrimp, oysters, crabmeat, tomatoes, okra, popcorn rice

ENTRÉES

BBQ SHRIMP & GRITS

Jumbo Gulf shrimp, New Orleans style BBQ sauce spiked with Abita beer, stone ground grits

CHICKEN PONTALBA

Béarnaise sauce, chicken demi-glace, potatoes Tableau

GRILLED PORK LOIN CHOP

Hoppin' John, braised collard greens, sugar cane glaze

Vegetarian options available upon request



RECEPTION

Oyster Pirogue

ADDITIONAL OPTIONAL STATIONS

SALAD STATIONS

MAISON SALAD

Red oak and butter lettuces, toasted almonds, grape tomatoes, Gruyère, shaved sweet onion, honey-crème fraîche dressing

SPINACH SALAD

Spinach, shaved sweet onion, seasonal berries, toasted almonds, sugar cane vinaigrette

SEAFOOD STATIONS

SMALL OYSTER PIROGUE

A beautiful display of 6 dozen Louisiana oysters on the half-shell in a pirogue

LARGE OYSTER PIROGUE

A beautiful display of 12 dozen Louisiana oysters on the half-shell in a pirogue

PIROGUE DISPLAY ENHANCEMENTS

Also available à la carte

BOILED GULF SHRIMP

TRUFFLED SEAFOOD SALAD

SHRIMP RÉMOULADE

MEAT AND CARVING STATIONS

BEEF TENDERLOIN ACTION STATION

CREOLE PRIME RIB ACTION STATION

BEEF SIRLOIN ACTION STATION

STEAMSHIP ROUND ACTION STATION

PORK LOIN AND CREOLE GRAVY

Crusted with herbs and spices

CAJUN ROASTED TURKEY BREAST

Mushroom sauce piquante



Tarte a la Bouille

RECEPTION

FAMILY STYLE SIDES

POTATOES TABLEAU

Ham, garlic, petit pois, roasted mushrooms, green onions

LYONNAISE POTATOES

Caramelized onion, garlic, parsley

STONE GROUND GRITS

ANDOUILLE SAUSAGE DRESSING

Onions, celery, bell pepper, Creole seasonings, Leidenheimer bread crumbs

CHEF'S CHOICE OF FRESH LOCAL VEGETABLES

SWEET CORN MAQUE CHOUX

Louisiana sweet corn, peppers, celery, onions, garlic, thyme

GRILLED ASPARAGUS

Parmesan, balsamic vinegar

SMOTHERED GREEN BEANS

Caramelized onions, Creole seasoning

DESSERTS

ASSORTED DESSERTS

Choose FOUR: Blondies, Brownies, Mini Fruit Tarts with pastry cream, Mini Chocolate Cakes, Lemon Bars, Chocolate Mousse Parfaits

TABLEAU BREAD PUDDING

White chocolate ganache, raspberry coulis

COFFEE AND TEA

CONTACT

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BEVERAGE PACKAGE

OPTION ONE: CONSUMPTION BASIS

WELL BRANDS

Fris Vodka
Burnett's Gin
Don Q Rum
Sauza Blue Tequila
Benchmark Bourbon
Dewar's Scotch

HOUSE WINES

Ravage Cabernet Sauvignon
Josh Cellars Chardonnay

BEERS

Budweiser
Budweiser Light
Miller Lite

CALL BRANDS

Absolut Vodka
Tanqueray Gin
New Orleans Crystal Rum
Sauza Blue Tequila
Jack Daniel's Whiskey
JW Red

HOUSE WINES

Ravage Cabernet Sauvignon
Josh Cellars Chardonnay

BEERS

Budweiser
Budweiser Light
Miller Lite
Heineken
Abita Amber

PREMIUM BRANDS

Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
Sauza Blue Tequila
Crown Royal Whiskey
Chivas Scotch

PREMIUM WINES

DB Cabernet
DB Chardonnay

BEERS

Budweiser
Budweiser Light
Miller Lite
Heineken
Abita Amber

OPTION TWO: CASH BAR

Well Brands
Call Brands
Premium Brands

Domestic Beer
Import Beer
House Wine
Premium Wine



WHITE WINES

JOSH CELLARS, CHARDONNAY, CALIFORNIA

Aromas of tropical fruits and citrus, with subtle oak. Fresh and clean acidity

DB, CHARDONNAY, CALIFORNIA

Our private label selection

MINER, CHARDONNAY, NAPA VALLEY

Rich and complex, oak-inspired pineapple, peach, buttered toast honey and mineral flavors

LIOCO, CHARDONNAY, SONOMA COUNTY

An attractive unoaked wine with a core of citrus and chalky minerality

AUGUST KESSELER "R", RIESLING, RHEINGAU

Fresh floral aromas. White peach and citrus flavors fill out the palate. It is tart and clean with a sleek composition and minerality. Medium-dry style

BRANCOTT ESTATE "LETTER SERIES", SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Passion fruit, juicy pear and gooseberry with a touch of grassiness

COLLI ARGENT, PINOT GRIGIO, DELLE VENEZIE

Refreshing with bursts of pear, melon and green apple

SERENELLO PROSECCO, CONEGLIANO VALDOBBIADENE

Aromas of apple, pear and acacia flowers

This is a sampling of our most current popular wines. Prices are based on availability and, therefore, subject to change. Other wine selections are available upon request.



RED WINES

DB, CABERNET SAUVIGNON, CALIFORNIA
Our private label selection

LANDSLIDE by SIMI, CABERNET SAUVIGNON, ALEXANDER VALLEY
Red currant and mocha, along with dusty oak

Y. ROUSSEAU, CABERNET SAUVIGNON, NAPA VALLEY
Aromas are dense with smoky red and black brambles lifted by fresh herbs with modest tannins

RAVAGE, CABERNET SAUVIGNON, CALIFORNIA
Dark, rich and audacious. Dark berries layered with vanilla and mocha

BOUCHAINE, PINOT NOIR, CARNEROS
Bright cherries, berries and blue fruit. Notes of cocoa and dark plum are laden with a campfire sweet smoke

MAURITSON ZINFANDEL, DRY CREEK VALLEY
Notes of cinnamon, baking spice and dark chocolate add complexity to the candied fruit character

TERRAZAS RESERVA, MALBEC, ARGENTINA
Dark, spicy aromas and succulent texture

M. CHAPOUTIER "LA PETITE RUCHE", CROZE-HERMITAGE
Classic rhone nose, slightly peppery with blackberry and plum fruits

This is a sampling of our most current popular wines. Prices are based on availability and, therefore, subject to change. Other wine selections are available upon request.



FAQ'S

How soon in advance do I need to reserve a room?

The sooner the better. We will tentatively reserve rooms for you at no cost, and give you first right of refusal to the room should another guest show interest.

Is there a cash bar option?

Yes, we offer bars both on a cash basis as well as a consumption basis.

Can I play a slideshow or make a powerpoint presentation?

We offer a projector and screen for a nominal fee for your presentation needs; however, this may change the capacity of the room.

May I bring in my own cake?

Yes; you may have a cake delivered to the restaurant or bring your own.

Do you have a Wine List?

The list is sent out with the food menus and assistance selecting wine is available from our sommelier.

Can I bring in decorations?

We encourage you to make the room special and theme it any way possible. You may have access to the room 30 minutes prior to your event.

Do you require a deposit?

We ask for a credit card number to reserve your private dining reservation, but it is not charged until your event. Deposits are not required.

How much per person?

We can work with a range of budgets, starting in the mid-thirties for a three-course dinner.

Do you accommodate dietary needs?

Our chefs have extensive experience working with dietary restrictions and will do their best to accommodate your needs.

What is the table set-up?

That depends on your party size and needs. We have a variety of table arrangements to meet various requests.

Can a private party order off the regular menu?

Yes. If you have a party of 12 or less you can order from the regular menu.

What is the suggested gratuity?

20% is the suggested gratuity for all parties.

MEET *the* TEAM



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