





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

- A customizable pre-selected menu is available for all party sizes and required for parties in our private dining rooms.
- 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

504.521.8310 or email [sales@dbcno.com](mailto:sales@dbcno.com)

## PRIVATE DINING ROOMS

### 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.
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### 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.
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### 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.

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## PRIVATE DINING ROOMS

### 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.
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### 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.

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### 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

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# BRUNCH BUFFETT MENU

\$30 per guest

## SEASONAL FRESH FRUIT

## ASSORTED PASTRIES

### IRISH OATS

with fresh berries and dried fruits, brown sugar and cream

OR

### HOUSE GRANOLA

with honey vanilla yogurt and fresh seasonal berries

## TABLEAU POTATOES

## GRITS

## SCRAMBLED EGGS

## THICK CUT BACON

## EGGS BENEDICT

## BREAD PUDDING

## CONTACT

504.521.8310 or email [sales@dbcno.com](mailto:sales@dbcno.com)

## BRUNCH MENU

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.

### PASSED HORS D'OEUVRES

All items are priced per piece, 12 piece minimum

#### FRIED OYSTERS \$3.50

Crispy fried oysters, roasted garlic butter sauce

#### MINI GULF CRAB CAKES \$3.50

Rémoulade sauce

#### BACON-WRAPPED SHRIMP EN BROCHETTE \$3.50

Pepper jelly

#### CHICKEN BEIGNETS \$3.00

Savory beignet batter, Crystal butter sauce

#### MINI CROQUE MONSIEURS \$3.00

Ham, Gruyère cheese, Mornay sauce, house made brioche

#### CRAB RAVIGOTE \$3.50

Gulf crabmeat, lemon and green onion aioli, phyllo cup

#### HUMMUS AND ROASTED RED PEPPER BITES \$2.75

Phyllo cup, reduced balsamic vinegar

#### GULF SEAFOOD CEVICHE \$3.00

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

#### SHRIMP RÉMOULADE \$3.50

Gulf shrimp, rémoulade sauce, cucumber

### À LA CARTE APPETIZERS

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

#### SHRIMP RÉMOULADE \$10.00

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

#### CRABMEAT RAVIGOTE \$10.00

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

### HORS D'OEUVRE DISPLAYS

#### Small CHARCUTERIE AND CHEESE DISPLAY

Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accoutrements \$155, serves 15 people

#### Large CHARCUTERIE AND CHEESE DISPLAY

Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accoutrements \$245, serves 25 people

#### CRUDITE DISPLAY

Chefs' choice of seasonal vegetables, assortment of dipping sauces \$95, serves 15 people

#### SMALL OYSTER PIROGUE

A beautiful display of 6 dozen Louisiana oysters on the half-shell in a pirogue display \$225.00, \$18.00 for each additional dozen

#### LARGE OYSTER PIROGUE

A beautiful display of 12 dozen Louisiana oysters on the half-shell in a pirogue display \$375.00, \$18.00 for each additional dozen

#### PIROGUE DISPLAY ENHANCEMENTS

Also available à la carte

#### BOILED GULF SHRIMP \$125.00, serves 15

#### TRUFFLED SEAFOOD SALAD \$150.00, serves 24

#### SHRIMP RÉMOULADE \$150.00, serves 24

### SHARED APPETIZERS

#### DEMI ROYALE \$40.00

Crabmeat ravigote, shrimp rémoulade, truffled crab claws

#### GRAND ROYALE \$80.00

Crabmeat ravigote, shrimp rémoulade, truffled crab fingers, oysters maison

#### GULF OYSTER PAN ROAST \$10.00

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

### CONTACT

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## BRUNCH MENU

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

Please select ONE. Offer a choice between TWO items for an additional \$1.00 per person.  
To offer both Soup and Salad courses add \$7.00 per person.

#### TURTLE SOUP

#### 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

### FAMILY STYLE SIDE DISHES

\$16.00 each, serves 4

#### 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 breadcrumbs

#### CHEF'S SELECTION OF 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

### ENTRÉES

Please select TWO entrées for groups of 60 or less. Select ONE entrée for groups over 60.

#### ROASTED GULF FISH \$33.00

Citrus beurre blanc, baby vegetables

#### EGGS BENEDICT \$33.00

Poached eggs, sautéed ham, house-made English muffin, lemon Hollandaise sauce  
Add fried Gulf oysters \$8.00

#### 6oz PETITE FILET OF BEEF BÉARNAISE \$48.00

Creole butter, béarnaise sauce, potatoes au gratin

#### CHICKEN PONTALBA \$32.00

Béarnaise sauce, chicken demi-glace, potatoes Tableau

#### EGGS JARDINIÈRE \$27.00

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

#### EGGS SARDOU \$32.00

Poached eggs, artichoke hearts, creamed spinach, Hollandaise sauce  
Add fried Gulf oysters \$8.00

#### BBQ SHRIMP & GRITS \$35.00

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

#### VEAL GRILLADES & GRITS \$34.00

Poached egg, Madeira jus, local stone-ground grits

#### CORNED BEEF HASH & EGGS \$32.00

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

#### VEGETARIAN CASSOULET \$27.00 (V)

Local legumes, smoked tofu, root vegetables, tomatoes, rich vegetable stock, herbed bread crumb gratinée

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## **BRUNCH MENU**

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.

## **DESSERTS**

Please select ONE dessert for your guests.  
Offer a choice of TWO items for an additional \$1.00 per person.

### TARTE A LA BOUILLE

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

### VANILLA BEAN CRÈME BRÛLÉE (Limit of 60 guests)

Traditional custard dessert, vanilla beans, caramelized sugar

### TABLEAU BREAD PUDDING

White chocolate ganache, raspberry coulis

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## DINNER MENU

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.

### PASSED HORS D'OEUVRES

All items are priced per piece, 12 piece minimum

#### FRIED OYSTERS \$3.50

Crispy fried oysters, roasted garlic butter sauce

#### MINI GULF CRAB CAKES \$3.50

Rémoulade sauce

#### BACON-WRAPPED SHRIMP EN BROCHETTE

\$3.50

Pepper jelly

#### CHICKEN BEIGNETS \$3.00

Savory beignet batter, Crystal butter sauce

#### MINI CROQUE MONSIEURS \$3.00

Ham, Gruyère cheese, Mornay sauce, house made brioche

#### CRAB RAVIGOTE \$3.50

Gulf crabmeat, lemon and green onion aioli, phyllo cup

#### HUMMUS AND ROASTED RED PEPPER BITES \$2.75

Phyllo cup, reduced balsamic vinegar

#### GULF SEAFOOD CEVICHE \$3.00

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

#### SHRIMP RÉMOULADE \$3.50

Gulf shrimp, rémoulade sauce, cucumber

### À LA CARTE APPETIZERS

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

#### SHRIMP RÉMOULADE \$10.00

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

#### CRABMEAT RAVIGOTE \$10.00

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

#### GULF OYSTER PAN ROAST \$10.00

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

### HORS D'OEUVRE DISPLAYS

#### SMALL CHARCUTERIE AND CHEESE DISPLAY

Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accoutrements \$155, serves 15 people

#### Large CHARCUTERIE AND CHEESE DISPLAY

Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accoutrements \$245, serves 25 people

#### CRUDITE DISPLAY

Chefs' choice of seasonal vegetables, assortment of dipping sauces \$95, serves 15 people

#### SMALL OYSTER PIROGUE

A beautiful display of 6 dozen Louisiana oysters on the half-shell in a pirogue display \$225.00, \$18.00 for each additional dozen

#### LARGE OYSTER PIROGUE

A beautiful display of 12 dozen Louisiana oysters on the half-shell in a pirogue display \$375.00, \$18.00 for each additional dozen

#### PIROGUE DISPLAY ENHANCEMENTS

Also available à la carte

#### BOILED GULF SHRIMP \$125.00, serves 15

#### TRUFFLED SEAFOOD SALAD \$150.00, serves 24

#### SHRIMP RÉMOULADE \$150.00, serves 24

### SHARED APPETIZERS

#### DEMI ROYALE \$40.00

Crabmeat ravigote, shrimp rémoulade, truffled crab claws

#### GRAND ROYALE \$80.00

Crabmeat ravigote, shrimp rémoulade, truffled crab fingers, oysters maison

### CONTACT

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## DINNER MENU

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

Please select ONE. Offer a choice between TWO items for an additional \$1.00 per person. To offer both Soup and Salad courses add \$7.00 per person.

**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

### FAMILY STYLE SIDE DISHES

\$16.00 each, serves 4

**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 breadcrumbs

**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

### ENTRÉES

Please select TWO entrées for groups of 60 or less. Select ONE entrée for groups over 60.

**ROASTED GULF FISH \$42.00**  
Citrus beurre blanc, baby vegetables

**BBQ SHRIMP & GRITS \$43.00**  
Jumbo Gulf shrimp, New Orleans style BBQ sauce spiked with Abita beer, stone ground grits

**BLACKENED REDFISH BIENVILLE \$42.00**  
Fingerling potatoes, frisée salad, blue crab butter sauce

**GRILLED PORK LOIN CHOP \$35.00**  
Hoppin' John, braised collard greens, sugar cane glaze

**FILET OF BEEF BÉARNAISE \$50.00**  
Creole butter, béarnaise sauce, potatoes au gratin

**CHICKEN PONTALBA \$39.00**  
Béarnaise sauce, chicken demi-glace, potatoes Tableau

**VEGETARIAN CASSOULET \$27.00 (V)**  
Local legumes, smoked tofu, root vegetables, tomatoes, rich vegetable stock, herbed bread crumb gratinée

### DESSERTS

Please select ONE dessert for your guests. Offer a choice of TWO items for an additional \$1.00 per person.

**TARTE A LA BOUILLE**  
Rustic Creole sweet dough, vanilla custard, Old New Orleans Rum caramel sauce

**VANILLA BEAN CRÈME BRÛLÉE (Limit of 60 guests)**  
Traditional custard dessert, vanilla beans, caramelized sugar

**TABLEAU BREAD PUDDING**  
White chocolate ganache, raspberry coulis

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## LUNCH MENU

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.

### PASSED HORS D'OEUVRES

All items are priced per piece, 12 piece minimum

#### FRIED OYSTERS \$3.50

Crispy fried oysters, roasted garlic butter sauce

#### MINI GULF CRAB CAKES \$3.50

Rémoulade sauce

#### BACON-WRAPPED SHRIMP EN BROCHETTE \$3.50

Pepper jelly

#### CHICKEN BEIGNETS \$3.00

Savory beignet batter, Crystal butter sauce

#### MINI CROQUE MONSIEURS \$3.00

Ham, Gruyère cheese, Mornay sauce, house made brioche

#### CRAB RAVIGOTE \$3.50

Gulf crabmeat, lemon and green onion aioli, phyllo cup

#### HUMMUS AND ROASTED RED PEPPER BITES \$2.75

Phyllo cup, reduced balsamic vinegar

#### GULF SEAFOOD CEVICHE \$3.00

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

#### SHRIMP RÉMOULADE \$3.50

Gulf shrimp, rémoulade sauce, cucumber

### À LA CARTE APPETIZERS

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

#### SHRIMP RÉMOULADE \$10.00

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

#### CRABMEAT RAVIGOTE \$10.00

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

#### GULF OYSTER PAN ROAST \$10.00

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

### HORS D'OEUVRE DISPLAYS

#### SMALL CHARCUTERIE AND CHEESE DISPLAY

Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accoutrements \$155, serves 15 people

#### Large CHARCUTERIE AND CHEESE DISPLAY

Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accoutrements \$245, serves 25 people

#### CRUDITE DISPLAY

Chefs' choice of seasonal vegetables, assortment of dipping sauces \$95, serves 15 people

#### SMALL OYSTER PIROGUE

A beautiful display of 6 dozen Louisiana oysters on the half-shell in a pirogue display \$225.00, \$18.00 for each additional dozen

#### LARGE OYSTER PIROGUE

A beautiful display of 12 dozen Louisiana oysters on the half-shell in a pirogue display \$375.00, \$18.00 for each additional dozen

#### PIROGUE DISPLAY ENHANCEMENTS

Also available à la carte

#### BOILED GULF SHRIMP \$125.00, serves 15

#### TRUFFLED SEAFOOD SALAD \$150.00, serves 24

#### SHRIMP RÉMOULADE \$150.00, serves 24

### SHARED APPETIZERS

#### DEMI ROYALE \$40.00

Crabmeat ravigote, shrimp rémoulade, truffled crab claws

#### GRAND ROYALE \$80.00

Crabmeat ravigote, shrimp rémoulade, truffled crab fingers, oysters maison

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## LUNCH MENU

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

Please select ONE. Offer a choice between TWO items for an additional \$1.00 per person. To offer both Soup and Salad courses add \$7.00 per person.

#### 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

### FAMILY STYLE SIDE DISHES

\$16.00 each, serves 4

#### 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 breadcrumbs

#### 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

### ENTRÉES

Please select TWO entrées for groups of 60 or less. Select ONE entrée for groups over 60.

#### ROASTED GULF FISH \$33.00

Citrus beurre blanc, baby vegetables

#### PASTA JAMBALAYA \$31.00

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

#### PETITE FILET OF BEEF BÉARNAISE \$48.00

Creole butter, béarnaise sauce, potatoes au gratin

#### CHICKEN PONTALBA \$32.00

Béarnaise sauce, chicken demi-glace, potatoes Tableau

#### BBQ SHRIMP & GRITS \$35.00

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

#### TABLEAU SALAD \$26.00

Grilled chicken breast, mixed lettuce, bacon, shaved red onion, Pecorino Romano, brioche croutons, roasted garlic dressing  
Substitute chicken with Gulf shrimp \$4.00

#### VEGETARIAN CASSOULET \$27.00 (V)

Local legumes, smoked tofu, root vegetables, tomatoes, rich vegetable stock, herbed bread crumb gratinée

### DESSERTS

Please select ONE dessert for your guests. Offer a choice of TWO items for an additional \$1.00 per person.

#### TARTE A LA BOUILLE

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

#### VANILLA BEAN CRÈME BRÛLÉE (Limit of 60 guests)

Traditional custard dessert, vanilla beans, caramelized sugar

#### TABLEAU BREAD PUDDING

White chocolate ganache, raspberry coulis

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## RECEPTION MENU

### INCLUDED ITEMS

\$40.00 per person

#### PASSED HORS D'OEUVRES

Choose THREE items

##### 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

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

Choose ONE

##### TURTLE SOUP

Fresh lemon, sherry

##### SEAFOOD GUMBO

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

#### ENTRÉES

Choose ONE

##### 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

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## **RECEPTION MENU**

### **ADDITIONAL OPTIONAL STATIONS**

#### **SALAD STATIONS**

**MAISON SALAD \$4.00 per person**  
Red oak and butter lettuces, toasted almonds, grape tomatoes, Gruyère, shaved sweet onion, honey-crème fraîche dressing

**SPINACH SALAD \$4.00 per person**  
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  
\$225.00, \$18.00 for each additional dozen

**LARGE OYSTER PIROGUE**  
A beautiful display of 12 dozen Louisiana oysters on the half-shell in a pirogue  
\$375.00, \$18.00 for each additional dozen

**PIROGUE DISPLAY ENHANCEMENTS**  
Also available à la carte

**BOILED GULF SHRIMP**  
\$125.00, serves 15

**TRUFFLED SEAFOOD SALAD**  
\$150.00, serves 24

**SHRIMP RÉMOULADE**  
\$150.00, serves 24

#### **ADDITIONAL DISPLAYS**

**CHARCUTERIE AND CHEESE DISPLAY**  
Selection of house made charcuterie, pâté, artisan cheese, Bellegarde bread, accompaniments  
Small board, serves 15, \$155.00  
Large board, serves 25, \$245.00

**CRUDITE DISPLAY**  
Chefs' choice of seasonal vegetables, assortment of dipping sauce  
Serves 15, \$95.00

#### **CARVING STATIONS**

**BEEF TENDERLOIN ACTION STATION**  
\$175.00, serves 10, \$100 carver fee

**CREOLE PRIME RIB ACTION STATION**  
\$15.00 per person, 25 person minimum, \$100 carver fee

**BEEF SIRLOIN ACTION STATION**  
\$250.00, serves 30, \$100 carver fee

**STEAMSHIP ROUND ACTION STATION**  
\$8.00 per person, 150 person minimum, \$100 carver fee

**PORK LOIN AND CREOLE GRAVY**  
Crusted with herbs and spices  
\$200.00, serves 25

**CAJUN ROASTED TURKEY BREAST**  
Mushroom sauce piquante  
\$150.00, serves 20

#### **CONTACT**

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## **RECEPTION MENU**

### **ADDITIONAL OPTIONAL STATIONS**

#### **FAMILY STYLE SIDES**

Half pan \$45.00, serves 20 / Full pan \$85.00, serves 40

##### **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 breadcrumbs

##### **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  
\$5.00 per person

##### **TABLEAU BREAD PUDDING**

White chocolate ganache, raspberry coulis  
\$120.00, serves 50

##### **COFFEE AND TEA**

2.5-gallon urn \$100, serves 50

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## BEVERAGE PACKAGE

Satellite bars are available for a set-up fee of \$75.00. A satellite bar is required for parties of 40 or more guests. Two satellite bars are required for 75 or more guests.

### OPTION ONE: CONSUMPTION BASIS

Party will be charged on a consumption basis. All drinks will be added to your bill.

#### WELL BRANDS - \$6.00

Fris Vodka  
Burnett's Gin  
Cane Run Rum  
El Charro Tequila  
Benchmark Bourbon  
Dewar's Scotch

#### HOUSE WINES - \$26.00 per bottle

Ravage Cabernet Sauvignon  
Josh Cellars Chardonnay

#### BEERS - \$4.00

Budweiser  
Budweiser Light  
Miller Lite

#### CALL BRANDS - \$8.00

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

#### HOUSE WINES - \$26.00 per bottle

Ravage Cabernet Sauvignon  
Josh Cellars Chardonnay

#### BEERS - \$4.00/\$6.00

Budweiser  
Budweiser Light  
Miller Lite  
Heineken  
Abita Amber

#### PREMIUM

#### BRANDS - \$9.00

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi 8  
Cazadores Reposado  
Tequila  
Crown Royal Whiskey  
Chivas Scotch

#### PREMIUM WINES - \$32.00 per bottle

DB Cabernet  
DB Chardonnay

#### BEERS - \$4.00/\$6.00

Budweiser  
Budweiser Light  
Miller Lite  
Heineken  
Abita Amber

### OPTION TWO: CASH BAR

For 40 or fewer guests, we will present one check per table for those requesting alcohol on a cash basis.

**Well Brands - \$8.00**

**Call Brands - \$11.00**

**Premium Brands - \$12.00**

**Domestic Beer - \$6.00**

**Import Beer - \$8.00**

**House Wine - \$9.00**

**Premium Wine - \$11.00**

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## BEVERAGE PACKAGE

### WHITE WINE

**JOSH CELLARS, CHARDONNAY,  
CALIFORNIA \$26**

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

**DB, CHARDONNAY, CALIFORNIA \$32**  
Our private label selection

**MINER, CHARDONNAY, NAPA VALLEY \$78**  
Rich and complex, oak-inspired pineapple, peach, buttered toast honey and mineral flavors

**LIOCO, CHARDONNAY,  
SONOMA COUNTY \$50**

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

**AUGUST KESSELER "R", RIESLING,  
RHEINGAU \$40**

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 \$42**

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

**CASTEGGIO, PINOT GRIGIO, OLTREPO  
PAVESE \$36**

Light-bodied, crisp and refreshing, this stainless-steel fermented white has flavors of apples, pears, lemons and mineral notes

**OSTRO PROSECCO \$44**

Fine bubbles, bright gold, a vinous Prosecco, with citrus blossom, apple, toast aromas

### RED WINE

**DB, CABERNET SAUVIGNON,  
CALIFORNIA \$32**

Our private label selection

**LANDSLIDE BY SIMI, CABERNET  
SAUVIGNON, ALEXANDER VALLEY \$88**  
Red currant and mocha, along with dusty oak

**Y. ROUSSEAU, CABERNET SAUVIGNON,  
NAPA VALLEY \$52**

Aromas are dense with smoky red and black brambles lifted by fresh herbs with modest tannins

**RAVAGE, CABERNET SAUVIGNON,  
CALIFORNIA \$26**

Dark, rich and audacious. Dark berries layered with vanilla and mocha

**BOUCHAINE, PINOT NOIR, CARNEROS \$54**  
Bright cherries, berries and blue fruit. Notes of cocoa and dark plum are laden with a campfire sweet smoke

**MAURITSON ZINFANDEL, DRY CREEK  
VALLEY \$64**

Notes of cinnamon, baking spice and dark chocolate add complexity to the candied fruit character

**TERRAZAS RESERVA, MALBEC,  
ARGENTINA \$44**

Dark, spicy aromas and succulent texture

**M. CHAPOUTIER "LA PETITE RUCHE",  
CROZE-HERMITAGE \$60**

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.

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## QUESTIONS AND ANSWERS

### **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.

### **What is the suggested gratuity?**

20% is the suggested gratuity for all parties.

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