



A DICKIE BRENNAN & CO. CAFÉ

Catering Menu



CONTACT: STEPHANIE AUBREY
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acornnola.com

Prices are exclusive of sales tax, gratuity, and an administrative fee.

Breakfast Options

CONTINENTAL BREAKFAST

Assortment of Muffins, Scones, Pastries
Biscuits with Butter & Jam
Fresh Fruit Platter
Yogurt
House-made Granola

\$20 per guest

FULL AMERICAN BREAKFAST

Scrambled Eggs
Bacon OR Sausage*
Stone Ground Grits OR Oatmeal*
Sweet Potato Tots
Fresh Fruit Platter

\$25 per guest

NEW ORLEANS BRUNCH

New Orleans-Style Pain Perdu

grilled in sweet custard with praline sauce & roasted pecans

Scrambled Eggs
Fresh Fruit Platter

Choice of*

Sweet Potato Andouille Hash 

brabant sweet potatoes with house-made andouille

OR

Roasted Pork Debris & Grits

roasted pork shoulder in onion gravy with stone-ground grits

\$30 per guest

*Pre-event selection

 **GF** Gluten free

 Gluten free upon request

 **VG** Vegan

Lunch Options

BOXED LUNCHES

Grilled Vegetable Pesto Sandwich
Chicken Salad Wrap
Smoked Turkey BLT
Ancient Grain Salad 🍷 VG
Grilled Chicken Caesar Salad

Boxed lunches come with a cookie & chips

\$18 per guest

SOUP & SALAD LUNCH BUFFET

Soup Du Jour

Choice of*

Cobb Salad GF

*grilled chicken, romaine, avocado, cherry tomatoes, hard boiled eggs,
bacon, blue cheese, shallot vinaigrette*

OR

Ancient Grain Salad 🍷 VG

*arugula, tomatoes, quinoa, farro, cucumbers, onions, cauliflower,
avocado, Creole pecans, oregano vinaigrette*

\$22 per guest

SLIDER BUFFET

Soup Du Jour

Caesar Salad

*blend of kale & romaine, toasted almonds, croutons,
shaved parmesan, Caesar dressing*

Slider Trays (pick up to two*) - 4 sliders per guest

Cheeseburger Sliders: *tomato, aioli, pickles, lettuce*
Bacon Cheeseburger Sliders: *tomato, aioli, pickles, lettuce*
Pulled Pork Sliders: *BBQ sauce, pickles*
Fried Chicken Sliders: *Crystal honey sauce, pickles*
Impossible Burger Sliders: *tomato, pickles, lettuce*

\$28 per guest

*Pre-event selection

GF Gluten free

🍷 Gluten free upon request

VG Vegan

Lunch Options

continued

NEW ORLEANS HOT LUNCH BUFFET

*Choice of**

Gumbo Ya-Ya with popcorn rice

OR

Caesar Salad 

*blend of kale & romaine, toasted almonds, croutons,
shaved parmesan, Caesar dressing*

*Choice of**

Chicken Tableau **GF**

*roast chicken breast, béarnaise sauce, chicken demi-glace,
potatoes tableau*

OR

New Orleans Style BBQ Shrimp & Grits **GF**

*sautéed Gulf shrimp, andouille sausage, mushrooms, scallions,
New Orleans-style BBQ sauce*

\$30 per guest

DESSERT

White Chocolate Bread Pudding - \$5 per person

Brownies - \$2 per person

Chocolate Chip Cookies - \$2 per person

*Pre-event selection

GF Gluten free

 Gluten free upon request

VG Vegan



Meeting Break Station

Crudit  with Ranch Dip - \$4 per person **GF**

Choice of Dips (Smoked Fish, Caramelized Onion, Pimento Cheese) served with Kettle Chips - \$5 per person **GF**

Fresh Fruit Platter - \$4 per person **GF**

Assorted Granola Bars - \$3 per person

Charcuterie Board (meat & cheese) - \$9 per person

Acorn Fun Favorites!

FLATBREADS

\$6 PER PERSON

- Shaved Brussels Sprouts, Feta, Dried Cherries
- Bacon, Caramelized Onions, Mozzarella
- Arugula, Prosciutto, Balsamic Drizzle

MAC + CHEESE BAR

\$5 PER PERSON

Crispy Onion
Roasted Garlic
Herbed Panko Crumbs
Crispy Prosciutto
Bacon

TATER TOT BAR **GF**

\$5 PER PERSON

Shredded Cheddar
Cheddar Sauce
Caramelized Onions
Bacon
Chives
Sour Cream

BEIGNET BAR

\$4 PER PERSON

Chocolate Sauce
Powdered Sugar
Seasonal Fruit

SLIDER BAR

\$6 PER PERSON

Cheeseburger
Impossible Burger
Fried Chicken
Pulled Pork

Passed Hors D'Oeuvres

ALL PRICES ARE PER PIECE

- Fried Cauliflower Bites with Ranch - \$2
- Creole Tomato Bruschetta - \$2 **VG**
- Fried Mac & Cheese Bites - \$2
- Prosciutto, Arugula, & Balsamic Flatbread - \$3
- Gulf Fish Dip on Cucumber - \$3 **GF**
- Blackened Shrimp Remoulade on Crostini - \$3
- Prosciutto-Wrapped Melon - \$3 **GF**
- Cheeseburger Slider - \$3
- Fried Chicken Slider - \$3
- Duck Poppers with Pepper Jelly - \$4

Beverages

- Coffee, Hot Tea, Iced Tea - \$35 *per gallon*
- Orange Juice - \$25 *per carafe*
- Dasani Water - \$2.50
- San Pellegrino - \$3.00
- La Croix - \$2.50
- Assorted Soft Drinks - \$2.50



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