



Vieux Carré Lunch & Brunch Menu

\$36 Per Person

FIRST COURSE

Pre-select one option.

Antoine's Salad

Soft butter & red leaf lettuce, crumbled goat cheese, heirloom cherry tomatoes, thin sliced shallots, house made croutons, chopped egg, Acadiana honey creole mustard vinaigrette

Seafood Gumbo

Blue crab & Shrimp stock with trinity, gulf shrimp, oysters, lump crabmeat, okra, file

Deconstructed Roquefort Salad

*Crisp iceberg lettuce, smoked bacon crumbles, heirloom cherry tomatoes, candied spiced pecans, chives, house Roquefort dressing *for parties of 50 or less only**

Shrimp Remoulade

Large Gulf shrimp, Antoine's zesty red remoulade sauce, shredded iceberg lettuce, chopped egg

Spinach Salad

Fresh spinach, seasonal fruit, feta cheese, toasted pecans, balsamic vinaigrette

SECOND COURSE

Pre-select two options.

Entrée counts need to be provided seven (7) days prior to your event

Chicken & Mushroom Beurre Blanc

Grilled chicken breasts, savory onion rice, mushrooms in a buttery white wine sauce

Shrimp and Grits

Smoked gouda cheese grits, large Gulf shrimp, smoked bacon, garlic, green onion with chardonnay, lemon and butter

Gulf Fish Amandine

Fresh local Gulf fish in light flour breading, toasted almonds, brown butter, fresh lemon drizzle

Roasted Chicken and Bacon Salad

Fresh greens, oven-roasted chicken, crumbled smoked bacon, tomato, cucumber, sharp cheddar, creamy buttermilk herb dressing, fried onion

DESSERTS

Pre-select one option.

Pecan Bread Pudding *Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce*

Flourless Chocolate Torte *Candied pecans, salted caramel*

Antoine's Baked Alaska with Chocolate Sauce *Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce - add 4 per person*

Seasonal Fruit Cheesecake *Creole cream cheesecake in a graham cracker tart shell smothered with fresh Louisiana blueberry compote*

Price does not include 10.449% tax & gratuity Prices Subject to Change



Toulouse Lunch & Brunch Menu Package

\$40 Per Person

FIRST COURSE

Pre-Select one option.

Antoine's Salad

Soft butter & red leaf lettuce, crumbled goat cheese, heirloom cherry tomatoes, thin sliced shallots, house made croutons, chopped egg, Acadiana honey creole mustard vinaigrette

Deconstructed Roquefort Salad

Crisp iceberg lettuce, smoked bacon crumbles, heirloom cherry tomatoes, candied spiced pecans, chives, house Roquefort dressing

Crabmeat Ravigote

Jumbo lump crabmeat, fresh tarragon aioli, fire-roasted red pepper, green onion, butter lettuce with toasted baguette croustades

Shrimp Remoulade

Large Gulf shrimp, Antoine's zesty red remoulade sauce, shredded iceberg lettuce, chopped egg

Seafood Gumbo

Blue crab & shrimp stock with trinity, gulf shrimp, oysters, lump crabmeat, okra, file

Andouille Creole Au Gratin

Searched local Manda Andouille sausage, Antoine's creole sauce, broiled three-cheese topping

Spinach Salad

Fresh spinach, seasonal fruit, feta cheese, toasted pecans, balsamic vinaigrette

SECOND COURSE

Pre-Select two options.

Entrée counts required seven (7) days prior to your event

Grillades & Grits

Simmered tender veal medallions, hearty brown sauce with tomatoes and green onions, stone-ground cheese grits

Drum Florentine

Lightly breaded black drum filet on a bed of cream spinach, three cheese blend, breadcrumbs

Petite Filet with Marchand de Vin

*Grilled center cut beef tenderloin, Marchand de Vin Sauce, smashed potato, butter braised mushrooms
Add \$3 per person*

DESSERTS

PRE-SELECT ONE OPTION

Pecan Bread Pudding *Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce*

Flourless Chocolate Torte *Candied pecans, salted caramel*

Seasonal Fruit Cheesecake *Creole cream cheesecake in a graham cracker tart shell smothered with fresh Louisiana fruit compote*
Antoine's Baked Alaska with Chocolate Sauce *Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce **add \$4 per person***

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Antoine's Classic Lunch Menu Package

\$52 per person

PASSED APPETIZER: Antoine's Soufflé Potatoes
-or- Cheese Gougeres

FIRST COURSE

Served Family Style Pre-select three options.

Oysters Foch

Yellow cornmeal fried Gulf Coast oysters, toasted baguette croustades, pate de foie gras, hearty Colbert sauce

Oysters Rockefeller

Baked with our original Rockefeller sauce created by Antoine's in 1899.

Oysters Bienville

Baked with white wine, green onions, fresh peppers, pimentos, Romano cheese

Charbroiled Oysters

Charbroiled on the half shell, clarified butter sauce, olive oil, fresh garlic and herbs, grated Romano cheese

Crabmeat Ravigote

Jumbo lump crabmeat, fresh tarragon aioli, fire-roasted red pepper, green onion, butter lettuce, toasted baguette croustades

Andouille Creole au Gratin

Seared local Manda Andouille sausage, Antoine's creole sauce, broiled three-cheese topping

Shrimp Remoulade

Large Gulf shrimp, Antoine's zesty red remoulade sauce, shredded iceberg lettuce, chopped egg

SECOND COURSE

Pre-select two options.

Entrée counts required seven (7) days prior to your event

Filet with Marchand de Vin Sauce

Grilled center-cut beef tenderloin, smashed potato, Marchand de Vin sauce, butter braised mushrooms
Add \$5 per person

Fresh Gulf Fish Pontchartrain

Grilled fresh gulf filet, butter poached jumbo lump crabmeat, white wine sauce, green onion

DESSERT

PRE-SELECT ONE OPTION

Pecan Bread Pudding *Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce*

Antoine's Baked Alaska with Chocolate Sauce *Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce - add \$4 per person*

Price does not include 10.449% tax & gratuity

Prices Subject to Change