



**Broussard's**

RESTAURANT & COURTYARD

## PRIVATE DINING GUIDE



Thank you for considering Broussard's for your upcoming special event!

Broussard's first opened its doors in 1920, when an eminent local chef, Joseph Broussard, married Rosalie Borrello, and the couple moved into the Borrello family mansion (built in 1834) on Conti Street where the restaurant now stands. The couple worked ceaselessly to create and maintain the five-star, family-run restaurant that continues to this day.

As one of New Orleans' most important landmarks, Broussard's has always provided unsurpassed cuisine in an atmosphere of understated elegance and historical significance. Located in the heart of the French Quarter, Broussard's can accommodate private seated dinners from 10-200.



## PRIVATE DINING GUIDE

### Private Dining Rooms (*please call for F&B minimums*)

Rooms are assigned according to the number of guests you have guaranteed.

### Proposals and Contracts

All events are confirmed after the contract/proposal and guidelines are signed, returned, and any required deposits are received. Broussard's will not hold spaces for more than one week.

### Menus

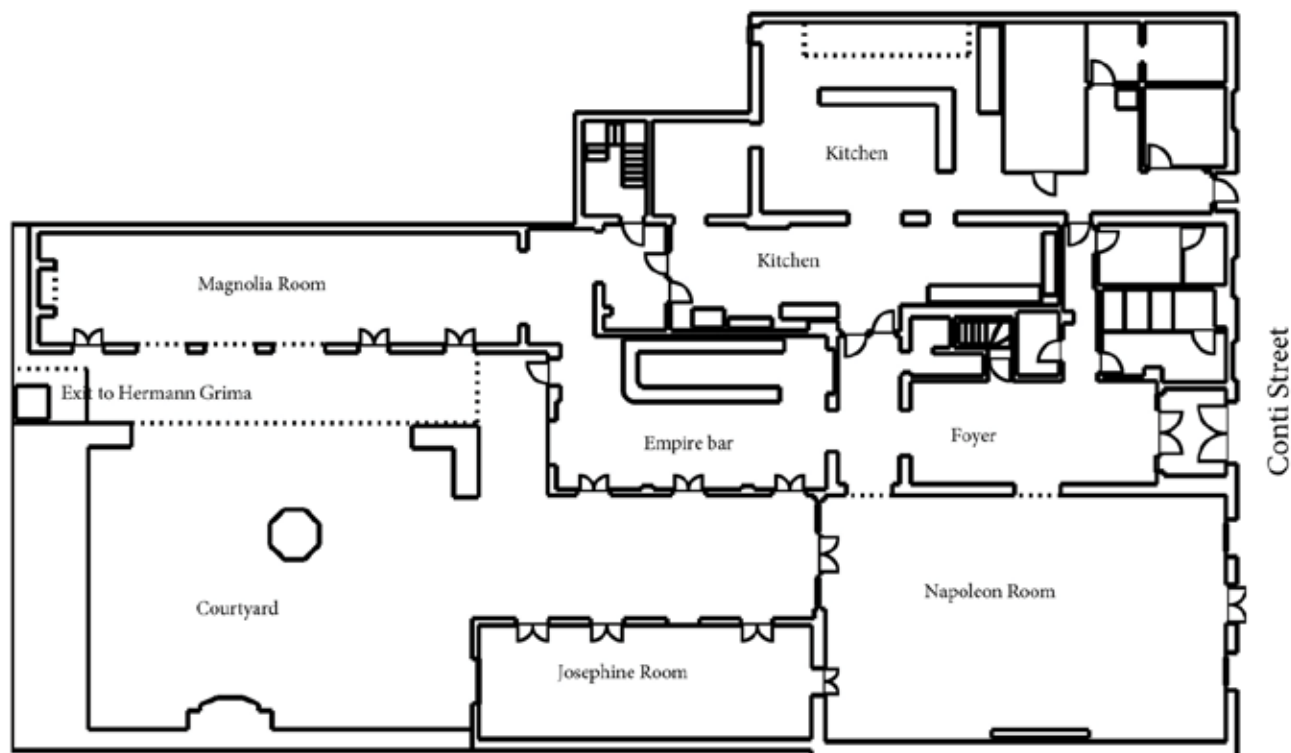
Broussard's requires your pre-selected menu at least 30 days prior to your event. Broussard's will be glad to print individual menus for your event at no additional charge.

### Guaranteed Guest Count

A final count is required no later than one week prior to your event. You are responsible for payment of the entire guaranteed number of people in your party.

### Deposit/Pay Methods

A deposit is required to confirm the event. The deposit amount is 50% of the food and beverage minimum. The deposit may be made by cash, check or credit card. The balance for all food and beverage minimums not met will be charged as a ROOM FEE. The F&B minimums are all plus tax (10.45%) and service charge (22%).





## **Napoleon Room**

*100 seated*

*120 seated with chiavari chairs*

The largest of three rooms, located off of the grand foyer, the Napoleon room offers a classic New Orleans dining experience. The ornate chandeliers and detailed molding contribute to the elegance of the space.



## **Magnolia Room**

*50 seated*

As the former stables for the Hermann-Grima House, the historical charm of the Magnolia room is immediately evident. With the original exposed brick, wooden beams, and grand windows overlooking the courtyard, the Magnolia room is pleasantly unique.



## **Josephine Room**

*30 seated*

The Josephine room offers guests an intimate experience, with a grand feel. The green accents, bird-print wallpaper and wood flooring evokes the courtyard outside.



## Courtyard

*50 seated using existing tables*

*70 seated with rental tables*

Enjoy dining under the stars in one of the French Quarters  
oldest and most lush courtyards.

*Courtyard private dining may require the rental of a tent for inclement weather.*



## TRAY PASSED HORS D'OEUVRES

*Minimum of 24 pieces per item*

*Limit of 6 different items*

**Deviled Eggs @ \$3.50++ each**

*with Tabasco and Scallion Stuffing (Veg/GF)*

**Goat Cheese and Walnuts @ \$3.50++ each**

*with House Pepper Jelly on Crostini (Veg)*

**Parmesan Crusted Asparagus @ \$3.50++ each**

*with Roasted Garlic Aioli (Veg)*

**Truffle Ricotta Cheese Puff @ \$3.50++ each**

*On Crisp French Bread (Veg)*

**Pommes Dauphine @ \$4.00++ each**

*with Saffron Aioli (Veg)*

**Beef Tenderloin Brochette @ \$4.50++ each**

*with Creole Mustard Aioli*

**Brandied Duck Liver Mousse @ \$4.50++ each**

*on Crostini*

**Beef Tenderloin Wrapped Asparagus @ \$4.50++ each**

*with a Horseradish Crème Fraiche*

**Andouille Grougeres @ \$3.50++ each**

*with Gruyere Cheese and Creole Mustard Aioli*

**Savory Duck Tart @ \$4.50++ each**

*with Spanish Manchego Cheese*

**Tarragon Chicken @ \$3.75++ each**

*Baked on a Three Cheese Crostini*

**Bacon & Wild Mushroom Tart @ \$3.75++ each**

*with Gruyere Cheese and Fresh Thyme*

**Grilled Chicken Brochette @ \$3.75++ each**

*with Creole Tomato Glaze and Blue Cheese Dipping Sauce*

**Seared Tuna @ \$4.50++ each**

*with Spiced Cucumber and Lemon Aioli (GF)*

**Crab & Corn Beignets @ \$4.50++ each**

*with Mascarpone Cheese, Crystal Gastrique*

**Boiled Shrimp @ \$4.50++ each**

*with House Cocktail or Remoulade (GF)*

**Fried Creole-Spiced Catfish Bites @ \$3.50++ each**

*Buttermilk Marinated, Served with Pickled Okra Tartar Sauce*

**New Orleans BBQ Shrimp Brochette @ \$4.50++ each**

*with Meuniere Butter*

**Fried Gulf Shrimp @ \$4.50++ each**

*with Tabasco Cocktail Sauce*

**Mini Crab Croquettes @ \$4.50++ each**

*with Spiced Crème Fraiche*

**Chilled Crab Ravigote @ \$4.50++ each**

*Toasted Baguette, House Ravigote*

**Cornmeal Crusted Oysters @ \$4.50++ each**

*with Lemon Aioli*

**Fried Oyster @ \$4.50++ each**

*with Bacon and Brie on a Puff Pastry*

**Mini Seafood Cake @ \$4.50++ each**

*with Okra Tartar Sauce*

• **Vegan Options** •

**Crystal Glazed Tofu @ \$3.75++ each**

*Crispy Tofu, Crystal Gastrique*

**Crispy Fried Mushrooms @ \$3.50++ each**

*with Lemon and Coconut "Aioli"*

**Roasted Cauliflower Florettes @ \$3.50++ each**

*Lemon Zest, Garlic Confit Veganaise*

**Tomato Bruschetta @ \$3.50++ each**

*Toasted Baguette, Fresh Herbs, Aged Balsamic*

## THREE COURSE GROUP BRUNCH/LUNCH MENU

*Price of Entrée includes Three Courses: Salad, Entrée, Dessert and Coffee*

### SOUP & SALADS

*Please select one for your group*

#### **Broussard's Caesar**

*Romaine, Grana Padano, Garlic Croutons*

#### **Turtle Soup**

*Au Sherry*

#### **Josephine Salad**

*Baby Lettuces, Blue Cheese, Bacon Crisps,  
Candied Pecans, Champagne Vinaigrette*

#### **Duck & Alligator Gumbo**

*Popcorn Rice*

### ENTRÉES

*For groups 50 or less, please select 2 Entrées, for groups over 50, please select 1 Entrée*

#### **BBQ Shrimp**

*New Orleans Style Spiced Barbecue Sauce,  
Buttered Popcorn Rice*

#### **Petite Filet**

*Lyonnnaise Potatoes, Red Wine Glace  
(Add \$4.00 to menu price)*

#### **Southern Fried Chicken & Waffles**

*Creole Glazed Chicken, Buttermilk Waffles,  
Maple Syrup, Whipped Butter*

#### **Grill Chicken Club Salad**

*Tomato, Bacon, Chopped Egg, Avocado,  
Champagne Viniagrette*

#### **Gulf Fish Amandine**

*Haricot Vert, Beurre Noisette, Toasted Almonds*

#### **Cochon De Lait Benedict**

*Cornbread, Roasted Pork, Poached Eggs,  
Crystal Hollandaise, Pickled Shallots*

### DESSERTS

*Please select one for your group*

#### **Seasonal Bread Pudding**

*Crème Anglaise*

#### **Traditional Bananas Foster**

*Brown Sugar Caramelized Bananas, Banana Liqueur, Myers Dark Rum, Vanilla Ice Cream*

#### **Mousse Au Chocolat**

*Dark Chocolate, Langue De Chat Cookie*

**\$50.00 per person**

*Please add 22% service charge and 10.45% tax to the price  
(service charge is subject to 10.45% tax)*



## THREE COURSE GROUP DINNER MENU

*Price of Entrée includes Three Courses: Soup/Salad, Entrée, Dessert and Coffee*

### SOUP & SALADS

*Please select one for your group*

#### Shellfish Bisque

*Roasted Red Peppers, Sweet Corn, Crab, Shrimp*

#### Broussard's Chicken & Andouille Gumbo

*Served with Rice*

#### Turtle Soup

*Au Sherry*

#### Cream of Asparagus Soup

*Roasted Wild Mushrooms & Herb Roasted Chicken*

#### Demi Strawberry Salad

*Arugula, Chevre, Toasted Almonds, Red Onions,  
Strawberry-Balsamic Vinaigrette*

#### Demi Pecan Pear Salad

*Baby Romaine, Applewood Smoked Bacon,  
Candied Pecans, Bosc Pears, Blue Cheese Dressing*

#### Asparagus and Mushroom Salad Ravigote

*Pink Peppercorn-Leeks Vinaigrette*

### APPETIZERS

*Substitute an Appetizer instead of Soup/Salad for an additional \$5.00 ++ per person*

#### Blackened Shrimp

*Creole Corn Maque Choux and Sweet Potato Galette*

#### Gulf Seafood Cake

*Gulf Crab & Shrimp with Celery Root  
Remoulade, Spicy Boil Sweet Corn & Jicama Slaw*

#### Shrimp Remoulade

*New Orleans Spicy Boiled Shrimp, Mirliton and  
Tomato Salad, Celery Root Remoulade*

#### Stone Ground Grits

**(Vegan and Gluten Free)**

*Sautéed Wild Mushroom, Grilled Asparagus and  
Creole Tomato Glaze*

#### Award Winning Chicken Fricassee

*Maque Choux, Tomato Jam Crostini and  
Smoked Oysters*

#### Oyster Rockefeller in Casserole

*Bacon Fennel Crostini*

### ENTRÉES

*For groups 50 or less, please select 2 Entrées, for groups over 50, please select 1 Entrée or 1 Dual Entrée (see next page)*

#### New Orleans Barbecued Shrimp & Grits \$50

*Sautéed Shrimp, Black Pepper Barbecue Butter,  
Creamy Anson Mills Stone Ground Grits*

#### Black Drum Diablo \$58

*Pan Roasted Black Drum with New Orleans Crab  
Stuffing, Haricot Verts and Cayenne Cream Sauce*

#### Broiled Black Drum Rosalie \$52

*Rosemary and Mustard Crust, Haricots Verts  
and Lemon Beurre Blanc*

#### Filet Mignon Lafitte \$70

*Applewood Smoked Bacon Bordelaise, Grilled  
Asparagus, Yukon Gold Mashed Potatoes  
and Mustard Cream Glaze*

#### Pan-Roasted Chicken Breast \$50

*Creole Corn Maque Choux, Shitake Mushrooms  
and Spiced Tomato Jam*

#### Pecan Crusted Grilled Pork Loin Chop \$54

*with Creole Honey Mustard, Ginger Whipped Sweet  
Potatoes and Warm Chicory Salad*

#### Grilled Lamb Rack Chops \$64

*with Blackberry BBQ Glaze, Israeli Couscous,  
Roasted Root Vegetables and Goat Cheese Stuffed Phyllo*

#### Whole Roasted Portobello Mushroom \$48

**(Vegan and Gluten Free)**  
*Served over Root Vegetable Hash and a  
Roasted Pepper Coulis*

## THREE COURSE GROUP DINNER MENU CONT.

*Price of Entrée includes Three Courses: Soup/Salad, Entrée, Dessert and Coffee*

### DUAL ENTRÉES

*Please select one for your group*

#### **Filet Mignon Conti \$76**

*Petit 4oz. Filet on a Bed of Yukon Gold Mashed Potatoes, Jumbo Lump Crab Cake with Cayenne Cream Sauce, Haricots Verts*

#### **Filet Mignon Dauphine \$76**

*Petit 4oz. Filet on a Bed of Yukon Gold Mashed Potatoes and Mushroom Tarragon Demi-Glace with Grilled Long Line Fish Du Jour over Haricots Verts Almandine, with Sauce Beurre Rouge*

#### **Filet Mignon Joseph \$74**

*Petit 4oz. Filet, Haricots Verts, Andouille Sweet Potato Hash, Cayenne Cream Sauce, topped with Two Jumbo Grilled Gulf Shrimp*

#### **Southern Carved Pork Loin \$64**

*Apricot Barbecue Glaze, Grilled Jumbo Gulf Shrimp with Black Pepper Barbecue Butter*

### DESSERTS

*Please select one for your group*

#### **Bananas Foster**

*Brown Sugar-Caramelized Bananas, Banana Liqueur, Bacardi 151, Vanilla Ice Cream*

#### **Lemon Ginger Tart**

*Butter Shortbread Crust, Fresh Berries*

#### **Bread Pudding**

*Cinnamon and White Chocolate Brioche with Fresh Berries*

#### **Peanut Butter Mousse**

*Homemade Fudge Sauce and Deep Chocolate Cookies*

#### **Bananas Foster Cheesecake**

*Caramelized Pecan and Brown Sugar Caramel Rum Anglaise*

*Please add 22% service charge and 10.45% tax to the price  
(service charge is subject to 10.45% tax)*



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## FOUR COURSE GROUP DINNER MENU

*Price of Entrée includes Four Courses: Appetizer, Soup/Salad, Entrée, Dessert and Coffee*

### APPETIZERS

*Please select one for your group*

#### **Chili Citrus Glazed Pork Belly**

*Pepper Jack Sweet Potatoes with  
Crumbled House Andouille*

#### **Shrimp Remoulade**

*New Orleans Spicy Boiled Shrimp, Mirliton and  
Tomato Salad, Celery Root Remoulade*

#### **Blackened Shrimp**

*Creole Corn Maque Choux and Sweet Potato Galette*

#### **Stone Ground Grits**

**(Vegan and Gluten Free)**

*Sautéed Wild Mushroom, Grilled Asparagus and  
Creole Tomato Glaze*

#### **Gulf Seafood Cake**

*Gulf Crab & Shrimp, Celery Root Remoulade,  
Spicy Boil Sweet Corn and Jicama Slaw*

#### **Award Winning Chicken Fricassee**

*Maque Choux, Tomato Jam Crostini and  
Smoked Oysters*

### SOUP & SALADS

*Please select one for your group*

#### **Shellfish Bisque**

*Roasted Red Peppers, Sweet Corn, Crab, Shrimp*

#### **Demi Strawberry Salad**

*Arugula, Chevre, Toasted Almonds, Red Onions,  
Strawberry-Balsamic Vinaigrette*

#### **Broussard's Chicken & Andouille Gumbo**

*Served with Rice*

#### **Demi Pecan Pear Salad**

*Baby Romaine, Applewood Smoked Bacon,  
Candied Pecans, Bosc Pears, Blue Cheese Dressing*

#### **Turtle Soup**

*Au Sherry*

#### **Asparagus and Mushroom Salad Ravigote**

*Pink Peppercorn-Leeks Vinaigrette*

#### **Cream of Asparagus Soup**

*Roasted Wild Mushrooms & Herb Roasted Chicken*

### ENTRÉES

*For groups 50 or less, please select 2 Entrées, for groups over 50, please select 1 Entrée or 1 Duel Entrée (see next page)*

#### **New Orleans Barbecued Shrimp & Grits \$63**

*Sautéed Shrimp, Black Pepper Barbecue Butter,  
Creamy Anson Mills Stone Ground Grits*

#### **Pan-Roasted Chicken Breast \$63**

*Creole Corn Maque Choux, Shitake Mushrooms  
and Spiced Tomato Jam*

#### **Black Drum Diablo \$73**

*Pan Roasted Black Drum with New Orleans Crab  
Stuffing, Haricot Verts and Cayenne Cream Sauce*

#### **Pecan Crusted Grilled Pork Loin Chop \$67**

*with Creole Honey Mustard, Ginger Whipped Sweet  
Potatoes and Warm Chicory Salad*

#### **Broiled Black Drum Rosalie \$65**

*Rosemary and Mustard Crust, Haricots Verts  
and Lemon Beurre Blanc*

#### **Grilled Lamb Rack Chops \$77**

*with Blackberry BBQ Glaze, Israeli Couscous,  
Roasted Root Vegetables and Goat Cheese Stuffed Phyllo*

#### **Filet Mignon Lafitte \$83**

*Applewood Smoked Bacon Bordelaise, Grilled  
Asparagus, Yukon Gold Mashed Potatoes  
and Mustard Cream Glaze*

#### **Whole Roasted Portobello Mushroom \$61**

**(Vegan and Gluten Free)**

*Served over Root Vegetable Hash and a  
Roasted Pepper Coulis*

## FOUR COURSE GROUP DINNER MENU CONT.

*Price of Entrée includes Four Courses: Appetizer, Soup/Salad, Entrée, Dessert and Coffee*

### DUAL ENTRÉES

*Please select one for your group*

#### **Filet Mignon Conti \$89**

*Petit 4oz. Filet on a Bed of Yukon Gold Mashed Potatoes, Jumbo Lump Crab Cake with Cayenne Cream Sauce, Haricots Verts*

#### **Filet Mignon Dauphine \$89**

*Petit 4oz. Filet on a Bed of Yukon Gold Mashed Potatoes and Mushroom Tarragon Demi-Glace with Grilled Long Line Fish Du Jour over Haricots Verts Almandine, with Sauce Beurre Rouge*

#### **Filet Mignon Joseph \$87**

*Petit 4oz. Filet, Haricots Verts, Andouille Sweet Potato Hash, Cayenne Cream Sauce, topped with Two Jumbo Grilled Gulf Shrimp*

#### **Southern Carved Pork Loin \$79**

*Apricot Barbecue Glaze, Grilled Jumbo Gulf Shrimp with Black Pepper Barbecue Butter*

### DESSERTS

*Please select one for your group*

#### **Bananas Foster**

*Brown Sugar-Caramelized Bananas, Banana Liqueur, Bacardi 151, Vanilla Ice Cream*

#### **Lemon Ginger Tart**

*Butter Shortbread Crust, Fresh Berries*

#### **Bread Pudding**

*Cinnamon and White Chocolate Brioche with Fresh Berries*

#### **Peanut Butter Mousse**

*Homemade Fudge Sauce and Deep Chocolate Cookies*

#### **Bananas Foster Cheesecake**

*Caramelized Pecan and Brown Sugar Caramel Rum Anglaise*

*Please add 22% service charge and 10.45% tax to the price  
(service charge is subject to 10.45% tax)*



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## PRIVATE PARTY BEVERAGE OFFERINGS

### Private Party Wines

*all prices are plus 22% service charge and 10.45% tax*

*\$35.00 per bottle*

Sparkling | Opera Prima, Spain

Sauvignon Blanc | Matua, NZ

Chardonnay | Coastal Estates, California

Pinot Noir | Santa Barbara, California

Cabernet Sauvignon | Bieler 'Born to Run', California

*\$45.00 per bottle*

Sparkling | Avissi Prosecco, Italy

Sauvignon Blanc | Kim Crawford, NZ

Chardonnay | Folie A Deux, California

Pinot Noir | Meiomi, California

Cabernet Sauvignon | Joel Gott, California

*\$55.00 per bottle*

Champagne | Moet Chandon, France

Sauvignon Blanc | Stag's Leap "Aveta", California

Chardonnay | Sonoma Cutrer, California

Pinot Noir | The Prisoner "Eternally Silence" California

Cabernet Sauvignon | Louis Martini, California



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# PRIVATE PARTY BEVERAGE OFFERINGS

## Consumption Bar

*all prices are plus 22% service charge and 10.45% tax*

*Call Brands \$11.00*

**Absolut**

**Bombay**

**Bacardi Rum**

**Altos Olmeca**

**Jack Daniels**

**Dewar's Scotch**

*Premium Brands \$12.00*

**Ketel One**

**Stoli**

**Tito's**

**Bombay Sapphire**

**Bacardi Rum**

**Hornitos**

**Crown Royal**

**Maker's Mark**

**Chivas**

**Johnny Walker Red**

*Super Premium Brands \$13.00*

**Grey Goose**

**Hendrick's**

**Patron**

**Bacardi 8**

**Woodford Reserve**

**Glenlivet**



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## Cocktail Packages

prices are based on three hours

### St. Louis

Bud Light, Miller Lite, and Abita Amber  
Red and White House Wine

*\$32 per person, plus 22% service charge and 10.45% tax.*

*Each additional hour \$11 per person, plus 22% service charge and 10.45% tax.*

### Chartres

Bud Light, Miller Lite, Blue Moon and Abita Amber  
Red and White House Wine

**Call Liqueur Brands:** Absolut Vodka, Beefeater  
Gin, Bacardi Rum, Altos Olmeca Tequila, Jim  
Beam, and Dewar's White Label Scotch

*\$36 per person, plus 22% service charge and 10.45% tax.*

*Each additional hour \$12 per person, plus 22% service charge and 10.45% tax.*

### Royal

Bud Light, Miller Lite, Blue Moon and Abita Amber  
Red and White House Wine, Sparkling Cava

**Premium Liqueur Brands:** Ketel One Vodka,  
Bombay Sapphire Gin, Bacardi 8 Rum, Hornitos,  
Jack Daniels, Makers 46, and Chivas Regal  
Scotch

*\$42 per person, plus 22% service charge and 10.45% tax.*

*Each additional hour \$14 per person, plus 22% service charge and 10.45% tax.*

### Bourbon

Bud Light, Miller Lite, Blue Moon and Abita Amber  
Red and White House Wine, Sparkling Cava

**Super Premium Liqueur Brands:** Grey Goose  
Vodka, Bombay Sapphire, Patron Silver Tequila,  
Bacardi 8 Rum, Maker's Mark, Woodford Reserve  
Bourbon, and Glenlivet 12yr. Scotch

*\$46 per person, plus 22% service charge and 10.45% tax.*

*Each additional hour \$16 per person, plus 22% service charge and 10.45% tax.*

