



BANQUET MENU

Dinner

1375 Virginia Avenue, East Point, GA
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237 Perimeter Center Parkway, Dunwoody, GA
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LOUISIANA BISTREAUX

Louisiana Bistreaux is focused on bringing the wonderful cuisine of Louisiana in a casual setting. Our menu consists of fresh seafood, steaks and other specialties, such as gumbos, Jambalaya, Étouffée's, etc.

- ◆ **BANQUETS:** Louisiana Bistreaux is a place for groups of any size for office luncheons, meetings, dinner banquets, wedding receptions and rehearsal dinners. We offer served meal service for groups of up to 100 people. Cocktail and Hor D'oeuvre service for up to 150 people. For larger groups, the entire restaurant may be reserved. We can tailor the menu to suit your needs.
- ◆ **CATERING:** We can provide off-premise catering for any number of people. We are flexible with menus, themes and are competitive in pricing. Please contact us and let us know of your needs. We would be delighted to cater your next event.
- ◆ **OFFICE LUNCHEONS (On our site or your site):** Please let us know of your meeting requirements, we would be glad to assist you with your set-up needs. Your office or our meeting room.
- ◆ **SET-UP FEE:** For special decorations, audio and visual needs, etc. A fee may be assessed.
- ◆ **DEPOSIT:** We require Twenty-five percent of the food amount as a non-refundable deposit with confirmation. The deposit will be credited to your final bill on the day of the event. Cancellation without penalty will require a seventy-two hour notice. Buffet's require Fifty percent of the total bill as a deposit.
- **PAYMENT:** We accept all major credit cards and cash only. Full payment including tax and gratuity is due at the conclusion of the function.
- ◆ **MENU SELECTIONS:** Four groups of 25 attendees and more, we suggest a selection of three entrées. Please select the Entrées for the plated dinners from the following Page 3. For Buffet Packages please refer to Page 4.
- ◆ **TAXES AND GRATUITIES:** All of the Banquets and Parties will be subject to appropriate Sales Tax and 20% Gratuity.
- ◆ **MINIMUMS:** Depending on time, date and reservation demand, minimum charges on food and beverage purchases must be met in order to reserve the space. Please ask the manager about the minimum charges that would be applicable on the specific date of your booking.

PLATED DINNER MENU

(minimum 25 people)

\$46.95 per person

Salads - Select One (1)

Chargrilled Romaine Salad with cucumbers and tomatoes
or
Chargrilled Romaine Caesar Salad

Appetizer

Sampler with Bistreaux Oysters, Hot Crab Dip and Steamed Shrimp
(One sampler for every 4 guests)

Entrées - Select Three (3)

Blackened Redfish with Dill Beurre Blanc, served with Dirty Rice and Corn Maque Choux

Steak Frites topped with demiglaze and served with Cajun French fries.

Cajun Shrimp, Chicken and Andouille Sausage Jambalaya

Shrimp Étouffée - Served with steamed white rice

Creamy Cajun Chicken - Served with Jalapeno Gouda Grits and green beans.

(Available Upon Request - Vegetarian Option)

Vegetable Jambalaya

Kale, mushrooms, potatoes, corn, garbanzo and tomato with Bayou seasoning and rice.

Dessert

Chef Selection

Applicable Sales Tax and 20% Gratuity will be added to all above prices.

PLATED DINNER MENU

(minimum 25 people)

\$59.95 per person

Salads - Select One (1)

Chargrilled Romaine Salad with cucumbers and tomatoes
or
Chargrilled Romaine Caesar Salad

Appetizer

Sampler with Bistreaux Oysters, Hot Crab Dip and Steamed Shrimp
(One sampler for every 4 guests)

Entrées - Select Three (3)

Blackened Ribeye topped with garlic butter and served with mashed potatoes

Redfish Louisianne - Redfish topped with shrimp and our Cajun sauce,
served with Dirty Rice and Corn Maque Choux

Jumbo Grilled Shrimp topped with Dill Beurre Blanc,
served with Dirty Rice and Corn Maque Choux

Crawfish Étouffée - half pound of Louisiana Crawfish tails
sautéed in our Étouffée sauce with white rice.

Creamy Cajun Chicken - Served with Jalapeno Gouda Grits and green beans.

(Available Upon Request - Vegetarian Option)

Vegetable Jambalaya
Kale, mushrooms, potatoes, corn, garbanzo and tomato with Bayou seasoning and rice.

Dessert

Chef Selection

Applicable Sales Tax and 20% Gratuity will be added to all above prices.

PLATED DINNER MENU

\$65.95 per person

Salads - Select One (1)

Chargrilled Romaine Salad with cucumbers and tomatoes
or
Chargrilled Romaine Caesar Salad

Appetizer

Sampler with Bistreaux Oysters, Hot Crab Dip and Steamed Shrimp
(One sampler for every 4 guests)

Entrées - Select Three (3)

Grouper Orleans - Fresh grouper topped with
Crawfish and lump crabmeat in our Orleans butter sauce

Redfish Pontchartrain - Redfish topped with Shrimp and lump crabmeat in our Pontchartrain sauce,
served with Dirty Rice and Corn Maque Choux

Ribeye Orleans - 14 oz aged Angus Ribeye topped with crawfish and lump crabmeat in our
Orleans butter, served with mashed potatoes

Creamy Cajun Chicken - Served with Jalapeno Gouda Grits and green beans.

(Available Upon Request - Vegetarian Option)
Vegetable Jambalaya

Kale, mushrooms, potatoes, corn, garbanzo and tomato with Bayou seasoning and rice.

Desserts

Chef Selection

Applicable Sales Tax and 20% Gratuity will be added to all above prices.

DINNER BUFFET MENU

2 Entrée Choice \$49.95 per person
(Choice of 2 Entrées & 2 Sides)

3 Entrée Choice \$59.95 per person
(Choice of 3 Entrées & 3 Sides)

Entrée Selections:

Shrimp Étouffée
Cajun Jambalaya
Tenderloin Medallions with Demi glace
Grilled Salmon with Crawfish Hollandaise
Creamy Cajun Chicken
Shrimp & Grits

Side Dishes:

Sautéed Green Beans
Corn Maque Choux
Mashed Potatoes

Dirty Rice

Broccoli Casserole
Garlic Roasted Potatoes
Jalapeno Gouda Grits

Dessert:

Chef Selection

Buffett includes Garden Salad, bread and butter.

Applicable Sales Tax and 20% Gratuity will be added to all above prices.

SEAFOOD BOIL

By the Pan - 10 Servings

CRAB LEGS	\$239.99
Ten (10) half pound Crab clusters, corn on the cob and boiled potatoes.	
SHRIMP	\$159.99
Ten (10) half pound serving of Peel n' Eat Shrimp, corn on the cob and boiled potatoes.	
CRAWFISH	\$199.99
Ten (10) full pounds of whole seasoned Crawfish, corn on the cob and boiled potatoes.	
LOBSTER TAILS	\$269.99
Ten (10) lobster tails with corn on the cob and boiled potatoes.	

Choose your Sauce:

Garlic Butter
Cajun Garlic Butter
Lemon Pepper Butter Sauce
Bistreaux Spicy Butter Sauce

Applicable Sales Tax and 20% Gratuity will be added to all above prices.

BEVERAGES

**Liquor, Beer, Wine
and
Non-Alcoholic**

Blush & White Wines

Beringer White Zinfandel, California	\$7.99	\$26.99
Fresh flavors of strawberries, ripe pears, honeysuckle and sweet citrus.		
Chateau Ste Michelle Riesling, Columbia Valley, Washington	\$9.99	\$34.99
Crisp apple and white peach aromas and flavors with subtle mineral notes.		
Chateau Ste Michelle Sauvignon Blanc, Columbia Valley, Washington	\$9.99	\$34.99
Crisp, vibrant and delicate, with the cool freshness of citrus and herbs.		
Benvolio Pinot Grigio Friuli-Venezia Giulia, Italy	\$8.99	\$29.99
Fresh and delicate with stone fruit and apple flavors.		
Kendall-Jackson Vintner's Reserve Chardonnay, California	\$11.99	\$39.99
Flavors and aromas of peach, green apple, melon and tropical fruit.		

Medium Bodied Red Wines

Robert Mondavi Private Selection Pinot Noir, California	\$9.99	\$34.99
Aromas of cherry, violet and spice.		
Fourteen Hands Merlot, Columbia Valley, Washington	\$9.99	\$34.99
Aromas of dark stone fruits and cherries.		
Kendall-Jackson Vintner's Reserve Merlot, California	\$13.99	\$48.99
Flavors of plum, black cherry and blueberry with vanilla complexities.		

Full Bodied Dry Red Wines

Red Diamond Cabernet Sauvignon, Washington	\$8.99	\$29.99
Rich aromas of black cherry with subtle hints of oak.		
Kendall-Jackson Vintner's Reserve Cabernet Sauvignon, California	\$17.99	\$51.99
Black cherry and blackberry flavors are accented by vanilla, spice and cedar.		
Oberon Cabernet Sauvignon, Napa Valley, California	\$18.99	\$54.99
Velvety finish with blackberry and dark plum flavors.		
Silver Oak Cabernet Sauvignon, Alexander Valley, California	----	\$175.00
An enticing nose of Cassis liqueur, blueberry coulis, tobacco, tarragon and roasting coffee.		

Beer

Domestic Bottle	\$5.50 & up	Premium Bottle	\$7.50 & up
Domestic Draft	\$6.50 & up	Premium Draft	\$7.50 & up

Non-Alcoholic

Juices - Orange, Grapefruit & Cranberry	\$3.50
Coca Cola - Regular & Diet	\$3.99
Coffee, Tea	\$3.99

Signature Cocktails

Cajun Mango Margarita \$14.00 Tanteo Chipotle Tequila, Mango Puree, res Agaves Organic Margarita Mix (smoky finish).	Bistreaux Blast \$15.00 Bacardi Rum, Savannah Vodka, Bombay Gin, Melon Liqueur, simple syrup and pineapple juice.
Category 5 Hurricane \$16.00 Bacardi Black, Bacardi Tropical, pineapple juice and a mix of peach and raspberry puree.	Lemon-Tini \$14.00 Hanson Meyer Lemon Vodka, Combier, simple syrup and lemon.
Purple Monsoon Hurricane \$15.00 Like a Hurricane but different! Chambord, Fruitful Blueberry Liqueur, Blue Curacao, 151 Rum, Pineapple Juice, and Sour Mix	NOLA Peach Sangria \$12.50 A blend of fresh fruits with your favorite wine.
Caribbean Hurricane \$14.00 Bacardi Coconut, Bacardi Black, Passionfruit, pineapple and orange juices topped with 151 Rum.	ATL Old Fashioned \$14.00 ASW Fiddler Bourbon, bitters, splash of orange juice and simple syrup.

Hurricane Flight
\$24.99

Applicable Sales Tax and 20% Gratuity will be added to all above prices.