

# **BOULEVARD** AMERICAN BISTRO

**PRIVATE DINING OPTIONS**

# 3 COURSE PLATED

# \$45 PER PERSON

*Tax and 22% Service Charge are not included*

## Course one *(Guest Choice)*

### Caesar Salad

Fresh romaine, Reggiano and sour dough croutons

### Soup Du Jour

Any of our house-made soup du jour

## Course two *(Choose 2 Options for your group)*

**Any Sandwiches** – *excluding French Dip*

### Cheeseburger

House Ground Chuck, Cheddar, Mayo, Mustard, Lettuce, Tomato, and Onion on a Brioche Bun

### Veggie Burger

Chef's Recipe with Monterrey Jack, Lettuce, Tomato, Onion, and a Soy Glaze

### Salmon Burger

House Ground Fresh Salmon, Bibb Lettuce, Tomato, Red Onion, and Lemon Herb Aioli, Brioche

### 4241 Club

Chicken, Ham, Cheddar, Jack Cheese, Bacon, Lettuce, Tomato, And Mayo on Multi Grain Wheat

### Grilled Chicken Sandwich

Marinated Chicken Breast With Melted Monterey Jack, Mayo, Tomato, Onions and Arugula

### Roasted Chicken

Seasoned and Rotisserie-Cooked with Natural Jus, Served with Mashed Potatoes

### Crabcake Single

Jumbo Lump Crab Cake, Served with One Side

### Veggie Platter

Black Beans & Rice, Red Cabbage, Steamed Broccoli, Vegetable Du Jour

### Shrimp Pasta

Cavatappi Pasta, White Wine Lemon Butter, Arugula, Roasted Sweet Peppers, Campari Tomatoes

### Half Rack BBQ Ribs

Slow Cooked Overnight and Finished on the Grill, Served with One Side

## Course three *(Choose 1)*

### Home-baked Apple Cobbler

Häagen-Dazs Vanilla ice cream

### Fudge Walnut Brownie

Häagen-Dazs Vanilla ice cream and Kahlua

### Key Lime Pie

Homemade Whipped Cream (Spring/Summer)

### Signature Cheesecake

Homemade Whipped Cream (Fall/Winter)

### APPETIZER ADD ON PACKAGE

\$9.00 – per item per guest

Add a table share app to 3 course package or additional apps to the 4 course packages.

# 4 COURSE PLATED

# \$75 PER PERSON

Tax and 22% Service Charge are not included

## Course one – Family Style Appetizers

(Choose 2 selections for your group)

### Buck's Deviled Egg

Sweet Pickle Relish topped with Hickory Smoked Bacon

### House Cream Spinach

Artichoke Hearts with Melted Monterey Jack, Salsa, Sour Cream, Warm Tortilla Chips

### Barbecue Gulf Shrimp

Barbecue Butter, Grilled Bread

### Smoked Salmon

Toast Points, Lemon Herb Aioli

### Boulevard Oysters

Crispy Gulf Oysters, Cream Spinach, Crystal Aioli

### Wood Fired Artichokes

Spicy Remoulade

### Jumbo Lump Crab & Campari

Danish Blue Cheese, Red Onions, Italian Dressing

### Soup Du Jour

Created Daily

### Roasted Duck and Andouille Gumbo

## Course two (Guest Choice)

### Caesar Salad

Fresh romaine, Reggiano and sour dough croutons

### Soup Du Jour

Any of our house-made soup du jour

## Course three

(Choose 2 options for your group)

### Any House-Made Salads

### Seared Tuna Salad

Ahi Tuna, House Greens, Mango, Spicy Ginger Vinaigrette

### Entrée House Salad

House Greens, Chopped Egg, Bacon, Sourdough Croutons, Grilled Chicken or Grilled Shrimp

### Roasted Beet & Goat Cheese Salad

House Mixed Greens, Candied Walnuts, Campari Tomatoes And Herb Vinaigrette

### Crispy Buttermilk Chicken Bibb Salad

Red Peppers, Candied Walnuts, Roasted Garlic Dressing, Bacon, Crystal Gastrique

### Gulf Shrimp Remoulade Salad

Ahi Tuna, House Greens, Mango, Spicy Ginger Vinaigrette

### Entrée Caesar Salad

Fresh Romaine, Reggiano, Sourdough Croutons, Grilled Chicken or Grilled Shrimp

### Grilled Chicken Salad

House Greens, Honey-Chili Vinaigrette with a Touch of Thai Peanut Sauce

### Any Sandwich – excluding French dip

## Cheeseburger

House Ground Chuck, Cheddar, Mayo, Mustard, Lettuce, Tomato, and Onion on a Brioche Bun

## Veggie Burger

Chef's Recipe with Monterey Jack, Lettuce, Tomato, Onion, and a Soy Glaze

## Salmon Burger

House Ground Fresh Salmon, Bibb Lettuce, Tomato, Red Onion, and Lemon Herb Aioli, Brioche

## 4241 Club

Chicken, Ham, Cheddar, Jack Cheese, Bacon, Lettuce, Tomato, And Mayo on Multi Grain Wheat

## Grilled Chicken Sandwich

Marinated Chicken Breast With Melted Monterey Jack, Mayo, Tomato, Onions and Arugula

## Roasted Chicken

Seasoned and Rotisserie-Cooked with Natural Jus, Served with Mashed Potatoes

## Crabcake Single

Jumbo Lump Crab Cake, Served with One Side

## Veggie Platter

Black Beans & Rice, Red Cabbage, Steamed Broccoli, Vegetable Du Jour

## Shrimp Pasta

Cavatappi Pasta, White Wine Lemon Butter, Arugula, Roasted Sweet Peppers, Campari Tomatoes

## Cedar Plank Salmon

Flame Broiled, caramelized with a Creole Mustard Glaze, Served with Creamy Coleslaw

## Full Rack BBQ Ribs

Slow Cooked Overnight and finished on the grill, Served with French Fries and Coleslaw

## Miso-Glazed Mahi

Fresh Mango Almond Salsa, paired with Kale Salad

## Dessert (Choose 1)

### Home-baked Apple Cobbler

Häagen-Dazs Vanilla ice cream

### Fudge Walnut Brownie

Häagen-Dazs Vanilla ice cream and Kahlua

### Key Lime Pie

Homemade Whipped Cream (Spring/Summer)

### Signature Cheesecake

Homemade Whipped Cream (Fall/Winter)

# 4 COURSE PLATED

# \$95 PER PERSON

Tax and 22% Service Charge are not included

## Course one – Family Style Appetizers (Choose 2 selections for your group)

### Buck's Deviled Egg

Sweet Pickle Relish topped with Hickory Smoked Bacon

### House Cream Spinach

Artichoke Hearts with Melted Monterey Jack, Salsa, Sour Cream, Warm Tortilla Chips

### Barbecue Gulf Shrimp

Barbecue Butter, Grilled Bread

### Smoked Salmon

Toast Points, Lemon Herb Aioli

### Boulevard Oysters

Crispy Gulf Oysters, Cream Spinach, Crystal Aioli

### Wood Fired Artichokes

Spicy Remoulade

### Jumbo Lump Crab & Campari

Danish Blue Cheese, Red Onions, Italian Dressing

### Soup Du Jour

Created Daily

### Roasted Duck and Andouille Gumbo

## Course two (Guest Choice)

### Caesar Salad

Fresh romaine, Reggiano and sour dough croutons

### Soup Du Jour

Any of our house made soup du jour

## Course three

(Choose 2 options for your group)

### Any House-Made Salads

### Seared Tuna Salad

Ahi Tuna, House Greens, Mango, Spicy Ginger Vinaigrette

### Entrée House Salad

House Greens, Chopped Egg, Bacon, Sourdough Croutons, Grilled Chicken or Grilled Shrimp

### Roasted Beet & Goat Cheese Salad

House Mixed Greens, Candied Walnuts, Campari Tomatoes And Herb Vinaigrette

### Crispy Buttermilk Chicken Bibb Salad

Red Peppers, Candied Walnuts, Roasted Garlic Dressing, Bacon, Crystal Gastrique

### Gulf Shrimp Remoulade Salad

Ahi Tuna, House Greens, Mango, Spicy Ginger Vinaigrette

### Entrée Caesar Salad

Fresh Romaine, Reggiano, Sourdough Croutons, Grilled Chicken or Grilled Shrimp

### Grilled Chicken Salad

House Greens, Honey-Chili Vinaigrette with a Touch of Thai Peanut Sauce

### Any Sandwich – excluding French dip

### Cheeseburger

House Ground Chuck, Cheddar, Mayo, Mustard, Lettuce, Tomato, and Onion on a Brioche Bun

### Veggie Burger

Chef's Recipe with Monterey Jack, Lettuce, Tomato, Onion, and a Soy Glaze

### Salmon Burger

House Ground Fresh Salmon, Bibb Lettuce, Tomato, Red Onion, and Lemon Herb Aioli, Brioche

### 4241 Club

Chicken, Ham, Cheddar, Jack Cheese, Bacon, Lettuce, Tomato, And Mayo on Multi Grain Wheat

### Grilled Chicken Sandwich

Marinated Chicken Breast With Melted Monterey Jack, Mayo, Tomato, Onions and Arugula

### Roasted Chicken

Seasoned and Rotisserie-Cooked with Natural Jus, Served with Mashed Potatoes

### Crabcake Single

Jumbo Lump Crab Cake, served with one Side

### Veggie Platter

Black Beans & Rice, Red Cabbage, Steamed Broccoli, Vegetable Du Jour

### Shrimp Pasta

Cavatappi Pasta, White Wine Lemon Butter, Arugula, Roasted Sweet Peppers, Campari Tomatoes

### Cedar Plank Salmon

Flame Broiled, caramelized with a Creole Mustard Glaze, served with creamy Coleslaw

### Full Rack BBQ Ribs

Slow Cooked Overnight and Finished on the grill, Served with French Fries and Coleslaw

### Miso-Glazed Mahi

Fresh Mango Almond Salsa, Paired with Kale Salad

### Prime Rib

Slow Roasted, accompanied by au Jus, and a Loaded Baked Potato

### Slow Roasted Pork Chop

Double Cut Bone-In Chop served with Red Cabbage

### Pan Seared Half Duck

Roasted and seared with Brandy Peach Reduction, House Made Dirty Rice

### Grilled Rack of Lamb

Two Double Cut with Blueberry Balsamic Reduction, served with Seasonal Vegetable

### Wood Grilled Redfish

Cajun Seasoned with Lemon Butter Sauce and Crabmeat Paired with Seasonal Vegetables

### Hawaiian Ribeye

Marinated in Pineapple and Ginger, served with house-cut French Fries

### Filet Mignon

Center Cut, paired with Steamed Broccoli and Mashed Potatoes

## Dessert (Choose 1)

### Home-baked Apple Cobbler

Häagen-Dazs Vanilla ice cream

### Fudge Walnut Brownie

Häagen-Dazs Vanilla ice cream and Kahlua

### Key Lime Pie

Homemade Whipped Cream (Spring/Summer)

### Signature Cheesecake

Homemade Whipped Cream (Fall/Winter)



# LIQUOR PACKAGES

PRICE PER GUEST FOR 3 HOURS

## St. Louis

- Bud Light, Miller Lite, Blue Moon & Abita Amber
- House Red & House White

*\$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 & Abita Amber
- Padrillos Malbec & Torasella Pinot Grigio

**Call Liquor Brands:** Absolut Vodka, Beefeater Gin, Bacardi Rum, Altos Olmeca Tequila, Jim Beam, 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 & Abita Amber
- Primarius Pinot Noir & Kim Crawford Sauvignon Blanc, Opera Prima Sparkling

**Premium Liquor Brands:** Reyka Vodka, Bombay Sapphire Gin, Bacardi 8 Rum, Milagro Tequilla, Knob Creek Whiskey, Makers Mark Bourbon, 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, & Abita Amber
- Joel Gott 815, Avissi Prosecco/Gruet Sparkling Rosé

**Super Premium Liquor Brands:** Grey Goose Vodka, Hendrick's Gin, Bacardi 8 Rum, Patron Silver Tequila, Crown Royal Whiskey, Amador Barrel 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.*



# GENERAL BOOKING INFO

## Room Details

- The River Room capacity maxes at 35 guests and the Pontchartrain Room capacity maxes at 40 guests. The two rooms may be combined for a capacity of 70 for a seated event.
- The rooms include existing tables, chairs, linens, china, and silverware. Access to our in-house AV (72" screen in each room with HDMI access) is provided and a house background music station is available.
- Space only held upon request. Holds will be released if a contract is not requested within 7 days. Should another client holding the second option request a contract for that date, the first option hold will be notified to confirm or release by signed contract and 50% deposit within 48 hours. If not received, space is released to second option hold.

## Décor and Vendor Information

- All décor must be set up by a licensed and insured event professional. All décor is subject to Boulevard American Bistro management approval.
- All items must be loaded out immediately following the conclusion of the event. Including all gifts, decorations, and personal items. Boulevard American Bistro is not responsible for any items left behind or to be picked up at a later time.
- No glitter, sparklers, feather boas, and real flame allowed.
- Event load-in may begin 1 hour prior to the contracted start time. All vendors must coordinate load-in and load-out with Boulevard American Bistro Management.
- Any tables or chairs required outside of the amount provided by Boulevard American Bistro for custom configurations, will require an additional rental charge and storage fee for existing furniture.

