



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

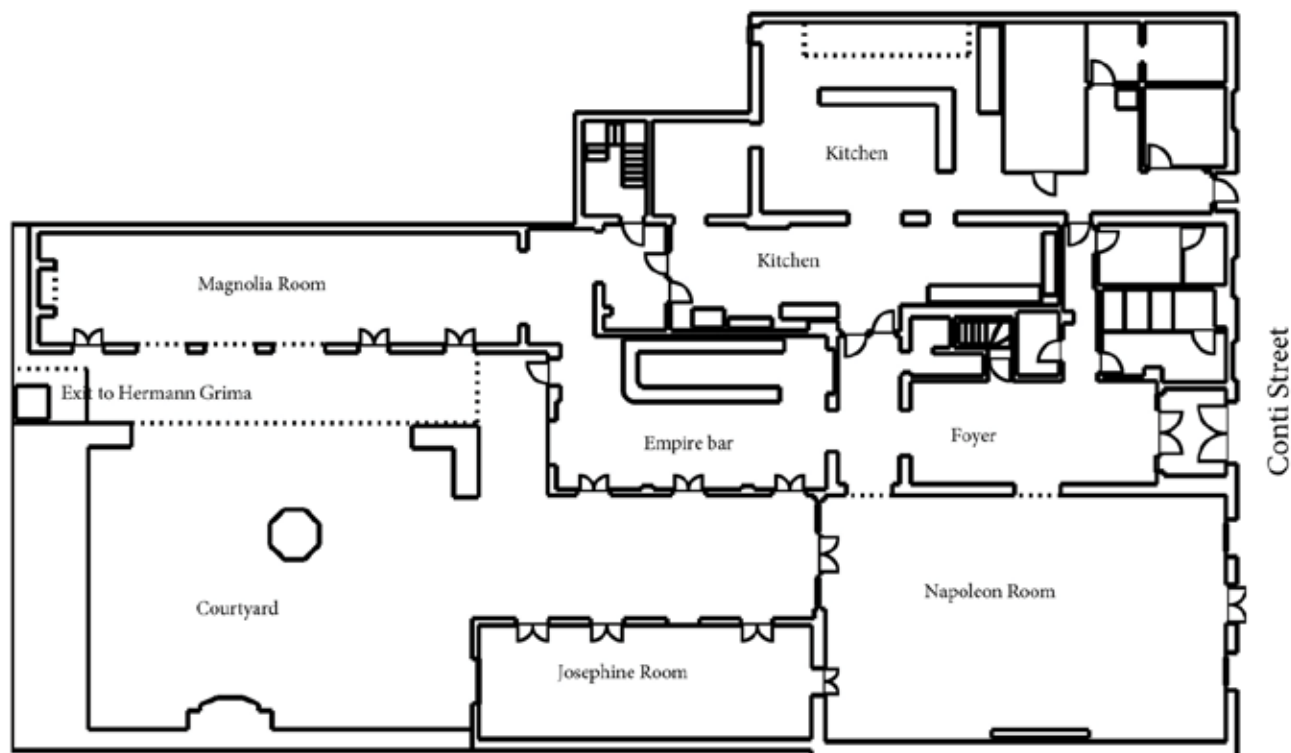
Broussard's requires your pre-selected menu at least 30 days prior to your event. Broussard's will be glad to print individual menus for your event at no additional charge.

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

60 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*

Grill Chicken Club Salad
*Tomato, Bacon, Chopped Egg, Avocado,
Champagne Vinaigrette*

Gulf Fish Amandine
Haricot Vert, Beurre Noisette, Toasted Almonds

Cochon De Lait Benedict
*Cornbread, Roasted Pork, Poached Eggs,
Crystal Hollandaise, Pickled Shallots*

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

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

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*

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*

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*

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*

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 Joseph \$74

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

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

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

Bananas Foster Cheesecake

Caramelized Pecan and Brown Sugar Caramel Rum Anglaise

Seasonal Bread Pudding

Lemon Ginger Tart

Butter Shortbread Crust, Fresh Berries

*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 DINING GUIDE

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*

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

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*

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 Joseph \$87

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

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

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

Seasonal Bread Pudding

Lemon Ginger Tart

Butter Shortbread Crust, Fresh Berries

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



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

Bombay Sapphire

Bacardi Rum

Hornitos

Jack Daniels

Maker's Mark 46

Chivas

Super Premium Brands \$13.00

Grey Goose

Bombay Sapphire

Patron

Bacardi 8

Woodford Reserve

Glenlivet

Maker's Mark



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Cocktail Packages

prices are based on three hours

St. Louis

Bud Light, Miller Lite, Blue Moon 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: Reyka Vodka, Bombay Sapphire Gin, Bacardi 8 Rum, Milagro Tequila, Knob Creek, 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, Hendrick's Gin, Patron Silver Tequila, Bacardi 8 Rum, Maker's Mark, Amador Chardonnay 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.

