

# PLATED MENU 1

4 COURSES \$60 PER PERSON

## SOUP

9-25 guests - choice of TWO on-site

26+ guests - choose ONE for group

TURTLE SOUP AU SHERRY

CHICKEN & ANDOUILLE GUMBO ©

CORN & CRAB SOUP ©

## SALAD

COURT OF TWO SISTERS DINNER SALAD ©

Hearts of Romaine, Grape Tomatoes, Purple Onion, Tasso  
Creole French Dressing

## ENTREE

9-25 guests - choice of FOUR on-site

26-35 guests - choice of THREE with advance entree counts (+\$5 for choice on-site)

36-99 guests - choice of TWO with advance entree counts (+\$5 for choice on-site)

100+ guests - choose ONE for group

LOUISIANA CRAWFISH AND SHRIMP PASTA

Gemelli Pasta, Crawfish Tails, Blackened Shrimp,  
Diced Tomatoes, Green Onion Parmesan Cream

PAN ROASTED AIRLINE BREAST OF CHICKEN ©

Whipped New Potatoes, Roasted Shallots, Sliced Mushrooms,  
Diced Andouille Sausage, Chicken au Jus

CORN FRIED LOUISIANA CATFISH

Crab and Shrimp Slaw, Cayenne Tartar Sauce

LOUISIANA BBQ SHRIMP ©

Andouille Grits

## DESSERTS

9-25 guests - choice of pecan pie and bread pudding on-site

26+ guests - choose ONE for group

PECAN PIE

COURTYARD BREAD PUDDING WITH WHISKEY SAUCE

N.Y. STYLE CHEESECAKE with STRAWBERRY COULIS

# PLATED MENU 2

4 COURSES \$75 PER PERSON

## SOUP

9-25 guests - choice of TWO on-site

26+ guests - choose ONE for group

TURTLE SOUP AU SHERRY

CHICKEN & ANDOUILLE GUMBO ©

CORN & CRAB SOUP ©

## SALAD

COURT OF TWO SISTERS DINNER SALAD ©

Hearts of Romaine, Grape Tomatoes, Purple Onion, Tasso  
Creole French Dressing

## ENTREE

9-25 guests - choice of THREE on-site

26-35 guests - choice of THREE with advance entree counts (+\$5 for choice on-site)

36-99 guests - choice of TWO with advance entree counts (+\$5 for choice on-site)

100+ guests - choose ONE for group

GULF FISH AMANDINE

Roasted Asparagus, Meuniere Sauce, Toasted Almonds

6oz FILET ©

Served medium-rare, New Potato Mash, Creamed Spinach, Bearnaise Sauce

LOUISIANA BBQ SHRIMP ©

Andouille Grits

## DESSERTS

9-25 guests - choice of pecan pie and bread pudding on-site

26+ guests - choose ONE for group

PECAN PIE

COURTYARD BREAD PUDDING WITH WHISKEY SAUCE

N.Y. STYLE CHEESECAKE with STRAWBERRY COULIS

ADD COFFEE & TEA TO EITHER MENU

\$5 PER PERSON

WE ARE ABLE TO ACCOMMODATE MOST  
DIETARY RESTRICTIONS

# OPEN BAR PACKAGES

## BEER, WINE & SODA

Court of Two Sisters Private Label  
Cabernet Sauvignon & Chardonnay  
Miller Lite, Michelob Ultra, & Abita Amber

### Sodas & Bottled Water

30 minute pre-dinner + 2 hours during dinner - \$35

60 minute pre-dinner + 2 hours during dinner - \$40

2 hours during seated dinner only - \$25

## CALL BRANDS

Jack Daniels bourbon, Canadian Club whiskey,  
Beefeaters gin, Dewar's scotch, Tito's vodka,  
Bacardi Light rum, Noilly Pratt dry vermouth

Court of Two Sisters Private Label  
Cabernet Sauvignon & Chardonnay

Miller Lite, Michelob Ultra, & Budweiser

### Mixers

30 minute pre-dinner + 2 hours during dinner - \$40

60 minute pre-dinner + 2 hours during dinner - \$45

2 hours during seated dinner only - \$30

## PREMIUM BRANDS

Maker's Mark bourbon, Crown Royal whiskey,  
Bombay Sapphire gin, Chivas Regal scotch,  
Ketel One vodka, Captain Morgan rum,  
Noilly Pratt dry vermouth

Court of Two Sisters Private Label  
Cabernet Sauvignon & Chardonnay

Miller Lite, Michelob Ultra, & Abita Amber

### Mixers

30 minute pre-dinner + 2 hours during dinner - \$48

60 minute pre-dinner + 2 hours during dinner - \$55

2 hours during seated dinner only - \$35

## TEQUILA UPGRADE - \$5

Add Don Julio Silver Tequila to any bar package

Includes Grapefruit Juice, Lime Juice,  
Triple Sec, & Grenadine

Private room required for pre-dinner bar package.  
Price includes bar set & staffed in private room.

# ENHANCEMENTS

## PRE DINNER

## PASSED HORS D'OEUVRES

	100	50
Crawfish Mousse	\$150	\$80
Roasted Red Pepper Mousse <sup>Ⓧ</sup>	\$90	\$50
Deviled Eggs <sup>ⓐⓑⓍ</sup>	\$90	\$50
Cajun Corn & Shrimp Salad	\$125	\$65
Marinated Mozzarella & Grape Tomatoes <sup>ⓐⓑ</sup>	\$80	\$45
Smoked Salmon with Cream Cheese	\$150	
Tuna Tartar <sup>ⓐⓑ</sup>	\$250	
Shrimp with Cocktail Sauce <sup>ⓐⓑ</sup>	\$125	
Crawfish Etouffee in Pastry Cup	\$150	\$80
Baked Goat Cheese in Phyllo Dough <sup>Ⓧ</sup>	\$100	\$55
Barbeque Meatballs	\$120	\$65
Bacon Wrapped Shrimp <sup>ⓐⓑ</sup>	\$160	\$85
Jalapeño Bacon Wrapped Duck <sup>ⓐⓑ</sup>	\$350	\$175
Crabmeat Lorenzo	\$200	\$105
Mini Beef Wellington	\$125	\$65
Alligator Sausage with Creole Mustard <sup>ⓐⓑ</sup>	\$90	
Mini Cajun Meatpies	\$325	
Deviled Eggs topped with Fried Oysters	mkt	
Oyster Shooters <sup>ⓐⓑ</sup>	mkt	

<sup>ⓐ</sup> gluten-free  
<sup>ⓑ</sup> dairy-free  
<sup>Ⓧ</sup> vegetarian

## LIVEN UP YOUR EVENT

### Jazz Trio

1 Hour \$550

2 Hours \$680

3 Hours \$800

## CONTACT US

Corporate/Meeting/Tour & Travel - Sherry Constance  
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