

## PRIVATE BRUNCH

Celebrate in the elegant Grand Marquis Ballroom on the second floor of the historic Court of Two Sisters. Package includes 2.5-hour private room rental with access to the Royal Street balcony, private buffet, and unlimited champagne, beer, juices, and coffee.

### MORNING OPTION

9am-11:30am

Assorted Fresh Fruit

Homemade Biscuits

Veal Grillades and Stone Ground Grits

Scrambled Eggs

Bacon

Breakfast Potatoes

Courtyard Bread Pudding with Whiskey Sauce

Optional upgrade to Bananas Foster Station (+10)

### AFTERNOON OPTION

1:30pm-4pm

Classic Caesar Salad

Cornbread

Veal Grillades and Stone Ground Grits

Scrambled Eggs

Bacon

Chicken & Sausage Jambalaya

Courtyard Bread Pudding with Whiskey Sauce

Optional upgrade to Bananas Foster Station (+10)

### OPEN BAR

Court of Two Sisters Private Label Champagne

Miller Lite, Michelob Ultra, Abita Amber

Orange & Cranberry Juices

Coffee

\$75 per person

plus 10.995% tax and 20% service charge

Minimum 60 guests

Raven Ousley, Court of Two Sisters Sales Manager  
rousley@courtoftwosisters.com | 504-522-7261 ext. 13

**AFTERNOON SOCIALS**



Celebrate in the elegant Grand Marquis Ballroom on the second floor of the historic Court of Two Sisters. Package includes two-hour private room rental with access to the Royal Street balcony, an assortment of passed hors d'oeuvres and cold station items, and unlimited beer, wine, soda, champagne, and mimosas.

**CHOOSE SIX HORS D'OEUVRES:**

**COLD**

Deviled Eggs  
Crawfish Mousse  
Roasted Red Pepper Mousse  
Corn & Shrimp Salad with Creole French Dressing  
Balsamic Marinated Tomatoes & Freshwater Mozzarella

**HOT**

Creole Meatballs  
Crabmeat Lorenzo  
Jalapeno Bacon Wrapped Duck with Wild Berry Gastrique  
Shrimp en Brochette with Creole French Dressing  
Turtle Soup au Sherry in Demitasse Cups  
Beggar's Purse (Goat Cheese in Phyllo Dough)  
Crawfish Etouffée in Puff Pastry Cup  
Crescent City Alligator & Pork Sausage with Creole Mustard

**CHOOSE TWO COLD DISPLAY STATIONS:**

Assorted Fruit & Cheese  
Fresh Vegetable Crudité with Buttermilk Ranch Dressing  
Cocktail Shrimp & Marinated Crab Claws  
with Remoulade and Cocktail Sauces  
Assorted Mini Desserts

**OPEN BAR**

Court of Two Sisters Private Label Chardonnay  
Court of Two Sisters Private Label Cabernet Sauvignon  
Court of Two Sisters Private Label Champagne  
Miller Lite, Michelob Ultra, Abita Amber  
Orange Juice  
Sodas

\$59 per person  
plus 10.995% tax and 20% service charge

Minimum 30 guests

Available Monday - Friday  
2pm-4pm or 2:30pm-4:30pm

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