

ANTOINE'S BRUNCH RECEPTION MENU

(Available for parties of 40 or more only)

\$65 per person

PASSED —

Crab Cakes

Mini crab cakes served with a creamy Creole horseradish sauce

Cornmeal Fried Oysters

House Foch & cocktail sauce

Caramelized Onion and Roasted Vegetable Tarte Tatin

Rustic flatbread, crème fraiche, gruyere, roasted vegetables

- BUFFET -

Antoine's Salad 🥏

Spring greens, goat cheese, heirloom cherry tomatoes, shallots, house-made croutons, Acadiana honey Creole mustard vinaigrette

Chilled Shrimp

Chilled Louisiana shrimp served with remoulade and cocktail sauces

Grillades and Grits

Medallions of veal in a rich onion, tomato, and red wine sauce served with creamy buttered grits

Gulf Fish Amandine

Fried filet of Gulf fish with toasted almonds and a hot lemon butter meunière sauce

Seasonal Quiche

Fruit Platter

*Price does not include alcohol, 10.995% sales tax, or gratuity. Above price is subject to change.