

ST. LOUIS STREET MENU

\$68 per person

-FIRST COURSE —

Pre-select one option (each guests receives the same first course).

Antoine's Salad 🥏

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

Seafood Gumbo

Blue crab and shrimp stock with trinity, Gulf shrimp, oysters, lump crabmeat, okra, filé Add \$2 per person

Shrimp Remoulade

Large Gulf shrimp, Antoine's zesty red remoulade sauce, shredded iceberg lettuce, chopped egg

Deconstructed Roquefort Salad

Crisp iceberg lettuce, smoked bacon crumbles, heirloom cherry tomatoes, candied spiced pecans, chives, house Roquefort dressing *For parties of 50 or less only*

Crawfish Cardinal

Louisiana crawfish tails, velvety white wine and tomato cream sauce, cayenne, green onion

Creole Andouille Au Gratin

Seared local Manda Andouille sausage, Antoine's Creole sauce, broiled three-cheese topping

- SECOND COURSE —

Pre-select two options for your guests to choose between.

Chicken and Mushroom Beurre Blanc

Grilled chicken, Yukon gold mashed potatoes, mushrooms, white wine, fresh cream, green onions

Gulf Fish Provencal

Grilled Gulf fish with a bright sauce of tomatoes, garlic, capers, and artichokes over cauliflower purée and asparagus
Entrée counts required

Gulf Fish Amandine

Fresh local Gulf fish, light breading toasted almonds, brown butter, onion rice, fresh lemon drizzle

Creole Steak

Chef selection of steak, Creole Cream sauce, smashed potatoes, and asparagus *Entrée counts required*

— DESSERTS—

Pre-select one option (each guest receives the same dessert).

Pecan Bread Pudding

Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce

Housemade New York Style Cheesecake

Topped with fresh berries

Antoine's Baked Alaska

Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce Add \$4 per person

Can be customized with a short message

Flourless Chocolate Torte

Candied pecans, salted caramel

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



ROYAL STREET MENU

\$82 per person

-FIRST COURSE —

Pre-select one option (each guests receives the same first course).

Antoine's Chilled Seafood Duo

Classic duo of shrimp remoulade and crabmeat ravigote Add \$2 per person

Crawfish Cardinal

Louisiana crawfish tails, velvety white wine and tomato cream sauce, cayenne, green onion

Creole Andouille Au Gratin

Seared local Manda Andouille sausage, Antoine's Creole sauce, broiled three-cheese topping

- SECOND COURSE -

Pre-select one option (each guest receives the same second course).

Seafood Gumbo

Blue crab and shrimp stock with trinity, Gulf shrimp, oysters, lump crabmeat, okra, filé Add \$2 per person

Antoine's Salad

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

Seasonal Soup

Chef selection seasonal soup. Please ask Sales Manager for details.

THIRD COURSE -

Pre-select two options for your guests to choose between.

Filet with Marchand De Vin

Grilled center-cut beef tenderloin, smashed potatoes, Marchand de Vin sauce, butter braised mushrooms Add \$7 per person

Crab Cakes

Twin pan-sautéed crab cakes, zesty white remoulade, corn maque choux *Entree counts required* Add \$3 per person

Crabmeat Crusted Redfish

Louisiana Blue Crab, truffle essence, pan-seared redfish, onion rice

Chicken Cordon Bleu

Smoked ham and Gruyere stuffed inside a chicken breast, Creole Cream sauce, savory onion rice and asparagus *Entree counts required*

Shrimp Creole

Large Gulf shrimp, steamed rice, Antoine's Creole sauce, crispy fried onion

DESSERTS-

Pre-select one option (each guest receives the same dessert).

Pecan Bread Pudding

Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce

Housemade New York Style Cheesecake

Topped with fresh berries

Antoine's Baked Alaska

Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce Add \$4 per person

Can be customized with a short message

Flourless Chocolate Torte

Candied pecans, salted caramel

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



ANTOINE'S CLASSIC MENU

\$92 per person

– PASSED APPETIZER —

Antoine's Souffle Potatoes -or- Cheese Gougères

FIRST COURSE —

Served Family Style. Pre-select three items:

Oysters Foch

Yellow cornmeal fried Gulf Coast oysters, toasted baguette croustades, pâté de foie gras, hearty Colbert sauce

Ovsters Rockefeller

Baked with our original Rockefeller sauce created by Antoine's in 1899

Oysters Bay Ronquille

Baked with blue crab crust of Romano, asiago and parmesan, garlic, lager, lemon, oregano

Charbroiled Oysters

Charbroiled on the half shell, clarified butter sauce, olive oil, fresh garlic and herbs, grated Romano cheese

Crabmeat Ravigote

Jumbo lump crabmeat, fresh tarragon aioli, fire-roasted red pepper, green onion

Add \$2 per person

Shrimp Remoulade

Large Gulf shrimp, Antoine's zesty red remoulade sauce, shredded iceberg lettuce

Creole Andouille Au Gratin

Seared local Manda Andouille sausage, Antoine's Creole sauce, broiled three-cheese topping

Crawfish Cardinal

Louisiana crawfish tails, velvety white wine and tomato cream sauce, cayenne, green onion

- SECOND COURSE -

Pre-select one option (each guest receives the same second course).

Seafood Gumbo

Blue crab and shrimp stock with trinity, Gulf shrimp, oysters, lump crabmeat, okra, filé

Add \$2 per person

Antoine's Salad 🥏

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

Seasonal Soup

Chef selection seasonal soup. Please ask Sales Manager for details.

THIRD COURSE -

Pre-select two options for your guests to choose between.

Filet with Marchand de Vin Sauce

Grilled center cut beef tenderloin, Marchand de Vin Sauce, smashed potato, butter braised mushrooms, asparagus Add \$7 per person

Pompano Pontchartrain

Grilled delicate Pompano filet, butter poached jumbo lump crabmeat, white wine sauce, green onion, savory onion rice and asparagus

Chicken Rochambeau

Shaved smoked ham nest, roasted chicken breast, twin sauces of sweet Rochambeau and tangy Béarnaise, pineapple confit, savory onion rice and asparagus

- DESSERTS-

Pre-select one option (each guest receives the same dessert).

Pecan Bread Pudding

Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce

Housemade New York Style Cheesecake

Topped with fresh berries

Antoine's Baked Alaska

Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce Add \$4 per person Can be customized with a short message

Flourless Chocolate Torte

Candied pecans, salted caramel

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

713 Rue Saint Louis, New Orleans, LA 70130 • (504) 581-4422 • www.antoines.com



ANTOINE'S PREMIERE MENU

\$108 per person

– PASSED APPETIZER –

Antoine's Souffle Potatoes -or- Cheese Gougères

-FIRST COURSE —

Served Family Style. Pre-select three items:

Oysters Foch

Yellow cornmeal fried Gulf Coast oysters, toasted baguette croustades, pâté de foie gras, hearty Colbert sauce

Oysters Rockefeller

Baked with our original Rockefeller sauce created by Antoine's in 1899

Oysters Bay Ronquille

Baked with blue crab crust of Romano, asiago and parmesan, garlic, lager, lemon, oregano

Charbroiled Oysters

Charbroiled on the half shell, clarified butter sauce, olive oil, fresh garlic and herbs, grated Romano cheese

Crabmeat Ravigote

Jumbo lump crabmeat, fresh tarragon aioli, fire-roasted red pepper, green onion

Shrimp Remoulade

Large Gulf shrimp, Antoine's zesty red remoulade sauce, shredded iceberg lettuce

Creole Andouille Au Gratin

Seared local Manda Andouille sausage, Antoine's Creole sauce, broiled three-cheese topping

Crawfish Cardinal

Louisiana crawfish tails, velvety white wine and tomato cream sauce, cayenne, green onion

- SECOND COURSE -

Pre-select one option (each guest receives the same second course).

Seafood Gumbo

Blue crab and shrimp stock with trinity, Gulf shrimp, oysters, lump crabmeat, okra, filé

Add \$2 per person

Antoine's Salad 🥏

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

Seasonal Soup

Chef selection seasonal soup. Please ask Sales Manager for details.

THIRD COURSE -

Pre-select one option for your guests.

Gulf Fish Pontchartrain

Grilled fresh Gulf fish, butter poached jumbo lump crabmeat, white wine sauce, green onion, savory onion rice and asparagus

Crabmeat Crusted Redfish

Louisiana Blue Crab, truffle essence, pan-seared redfish, onion rice

- FOURTH COURSE -

Pre-select one option for your guests.

Petite Filet with Marchand de Vin

Grilled center cut beef tenderloin, Marchand de Vin Sauce, smashed potato, butter braised mushrooms, asparagus Add \$5 per person

Chicken Rochambeau

Shaved smoked ham nest, roasted chicken breast, twin sauces of sweet Rochambeau and tangy Béarnaise, pineapple confit, savory onion rice and asparagus

- DESSERTS

Pre-select <u>one</u> option (each guest receives the same dessert).

Pecan Bread Pudding

Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce

Housemade New York Style Cheesecake

Topped with fresh berries

Antoine's Baked Alaska

Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce Add \$4 per person

Can be customized with a short message

Flourless Chocolate Torte

Candied pecans, salted caramel

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