



## **BREAKFAST**

**Basic Breakfast** *to include breakfast staples such as cheese grits, assorted mini muffins and Danish, fresh cut seasonal fruit, bacon, scrambled eggs, French toast or traditional pancakes, hashbrowns, and sausage*

**Apple & Oatmeal Cups\*\*** *spiced oatmeal baked in a Washington apple bowl*

**Green Eggs (and Ham)\*** *-basil and pesto eggs topped with red onions and manchego on petite croissants\* or with ham*

**Baked Strata** *assorted peppers, fontina, and pancetta*

**Specialty Pancakes\*\*** *choose from bananas foster, pumpkin pie, blueberry or traditional served with whipped maple butter and warm syrup*

**Fruit and Yogurt Kabobs\*** *to include melons, oranges, grapes, strawberries, bananas, and more served with vanilla Greek yogurt and granola*

**Coffee & Tea** *self-serve coffee & tea with cream, sugar and sugar substitute*

## **ARTISANAL SANDWICHES**

**St. Charles** *roasted turkey and smoked portabella with herb goat cheese spread*

**Cochon & Swiss** *Chisesi's ham, melted Swiss, Dijon mustard, on French baguette*

**Crescent City Farmer's Market Sandwich\*** *grilled eggplant, zucchini, roasted red peppers, mozzarella, arugula, and kalamata olive pesto served on petite focaccia squares*

**Upperline** *thinly sliced roasted chicken, mozzarella, sweet red peppers, and olive pesto in a spinach herb wrap*

## **SOUPS & SALADS**

**Shrimp Remoulade Salad** *spicy Gulf shrimp atop mixed greens, served with housemade Remoulade sauce*

**Grilled Peach Salad\*** *fresh arugula, Picayune peaches, and gorgonzola crumbles, tossed with a sugar cane vinaigrette*

**Crab & Corn Bisque** *lump crab meat, fresh herbs*

**Seafood Gumbo** *local seasonal seafood, chicken and local Andouille sausage served with white rice*

**Turtle Soup** *topped with fresh parsley and chopped egg*

**Cream of Artichoke Soup** *fresh artichoke hearts in a delicious cream sauce*



## **DIPS & PARTY PLATTERS**

**Dip 'n Redeaux\*\*** *trio of edamame hummus, black olive tapenade, and cucumber-mint raita, with a variety of pita triangles, chips, crostini, and more*

**International Cheese & Fruit Display\*** *selection of gourmet cheeses with fresh fruits & berries*

**Salsa Medley\*\*** *pico de gallo, fresh guacamole, and mango salsa served with tortilla chips*

**Cajun Crab Dip** *Gulf shrimp and crabmeat with Creole seasonings in a spicy cream sauce, served with golden crostini*

**Artichoke and Spinach\*** *creamy Parmesan with fresh spinach and artichoke hearts with bagel chips and tortilla chips*

## **HORS D'OEUVRES-TIER 1**

**Watermelon Squares\*** *cubed watermelon topped with French feta, tarragon, and balsamic syrup*

**Yakitori Kabobs Tofu\*\*** *grilled Japanese style kabobs glazed in house made teriyaki sauce. with tofu, mushroom & onions\*\**

**Samosas\*\*** *curried potatoes & savory filling with a subtle coconut milk base stuffed in flaky pastry dough and served with cucumber mint raita dipping sauce with choice of beef filling OR chicken filling OR vegetarian filling with potatoes & leeks\*\**

**Spanikopita\*** *spinach and feta stuffed filo pastry*

## **HORS D'OEUVRES-TIER 2**

**Abita Braised Beef Tostones** *fresh golden plantain tostones served with Abita Amber braised beef and charred sweet corn salsa*

**Veggie Nacho Bites\*\*** *fried veggie dumplings drizzled with avocado & edamame sauce and a house-made spiced sauce*

**Crawfish Spring Rolls** *crawfish, mushrooms, and tri-color roasted peppers rolled and fried with a creamy queso fresco drizzle*

**Yakitori Kabobs Chicken or Beef** *grilled chicken or beef Japanese style kabobs glazed in house made teriyaki sauce*

**Grilled Pizzettes Duo\*** *mini grilled flatbread pizzas: el fresco\* seasonal veggies and feta. or Gulf oysters, green tomatoes, hot sausage crumbles with garlic and feta*

**Shrimp Corndawgs** *local Gulf shrimp fried to golden brown in a fluffy batter and served with a spiced house made pepper jelly*

**Fried Portabella Ravioli Bites\*** *portabella mushroom ravioli, coated in a Parmesan pine nuts breadcrumb mixture, with diavolo dipping sauce*

**BBQ Shrimp Bruschetta** *Gulf shrimp baked in aromatic garlic tomato broth and fresh herbs, atop a baked crostini with melted mozzarella*

**Roast Beef Horseradish Bruschetta** *tender roast beef with horseradish cream atop a baked crostini*

**Chicken Cordon Bleu** *chicken breast, Swiss cheese and ham rolled in seasoned breadcrumbs*

**Fried Chicken and Waffles** *mini fried chicken bites, served on a Belgian waffle square with Maple butter syrup*

**Bacon Wrapped Shrimps** *Gulf shrimp wrapped in applewood smoked bacon*

*\*Vegetarian Option \*\*Vegan Option ∞ Additional Available Upon Request ∞ 10.75% Tax and 15% Gratuity applied to all listed prices*

EIFFEL SOCIETY / 2040 Saint Charles Avenue / New Orleans, LA 70130

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### **HORS D'OEUVRES-TIER 3**

**Tartare Crips** *spicy Ahi tuna on a wonton crisp*

**Chicken Étouffée Dumplings**

*braised chicken breast, mushrooms & seasonings & wrapped in a delicate French puff pastry topped with Etouffée sauce*

**Churrasco Steak** *marinated steak topped with house-made chimichurri salsa*

**Fried Chicken and Waffles** *mini fried chicken bites, served on a Belgian waffle square with Maple butter syrup*

**Gulf Shrimp & Grits** *Gulf shrimp in a light tomato cream sauce atop cheddar stone ground grits*

**Lamb Kebabs** *spiced ground lamb grilled on sugar cane skewers topped with pistachio gremolata*

**Bacon Wrapped Scallops** *plump white sea scallops wrapped in applewood smoked bacon*

### **ENTRÉES**

**Creole Catfish Court Bouillon** *Creole catfish over local Jazzmen brown rice served with side of okra cornbread*

**Vegetable Lasagna\*\*** *alternating layers of fresh zucchini, eggplants, and fresh seasonal produce with succulent tomatoes and cheese provided by local farmer's market*

**Bayou Meats 'n Frites** *mini alligator sausage sliders with sweet potato fries and accompaniments*

**Duck Beignets** *duck confit in a savory beignet, sprinkled with cayenne powdered sugar and debris accompaniments*

**Pastalaya** *traditional jambalaya base and seasonings tossed in penne with chicken, Andouille, shrimp and Parmesan*

**Paella** *vegetarian Spanish style saffron rice, asparagus, peas, squash, and seasonal produce **OR** with chicken & chorizo*

**Orzo Pasta Salad\*** *orzo tossed with asparagus, artichoke hearts, sundried tomatoes, charred lemons, & Parmesan*

**Tagine** *Moroccan aromatic, warm stew served with a side of couscous and preserved lemons. with butternut squash and apricots\*\* **OR** chicken **OR** beef*

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**PLATED SELECTIONS** *most entrees available as plated selection, inquire with your salesperson*

**Sunday's Best** *lemon & thyme roasted chicken or tri-tip roast served with rustic red skin potatoes & steamed broccoli crowns*

**Herb and Garlic-Crusted Pork Loin** *topped with mushroom bordelaise, rice pilaf and glazed carrots*

**London Broil** *top sirloin topped with shallot demi glace, butter and served with grilled onions, poached fingerlings with haricot verts bundles*

**Stuffed Chicken Breast** *juicy chicken breast stuffed with wild mushroom dressing served with a port wine reduction and roasted seasonal veggies*

**CARVING STATIONS** *\$100 fee for carving station rental and uniformed chef attendant*

*all stations served with horseradish cream, au jus, shallot demi glace, variety of dinner rolls, and option of two sides*

**Prime Rib Carving Station** *select temperature*

**Turkey Station** *oven roasted*

**Garlic-Studded Roast Beef** *select temperature*

**Orange Glazed Pork Tenderloin**

**Honey Glazed Ham**

**Beef Tenderloin** *select temperature*

**SIDES** *choose two sides below with each carving station selection*

**Baby Carrots in Citrus Butter**

**Cornbread Stuffing**

**Garlic Cheddar Mashed Potatoes**

**Haricots Verts**

**Herb Roasted Potatoes**

**New Orleans Dirty Rice**

**Okra Cornbread**

**Roasted Seasonal Root Vegetables**

**Steamed Broccoli**

**Sweet Potato Frites**

**Sweet Potato Mash**

**DESSERTS**

**Petite Patisserie Treats\*** *miniature cheesecakes, seasonal fruit tarts and brownies*

**Death by Chocolate\*** *fresh fruit, pretzels, rice krispies and more, all hand dipped in chocolate*

**White Chocolate Donut "Bread" Pudding\*** *an Eiffel take on a New Orleans classic—bread pudding made with donuts, white chocolate, and a caramel bourbon sauce*

**Cheesecake Topped Strawberries\*** *strawberries topped with NY style cheesecake filling dusted with graham cracker crust*

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