

THE COLUMNS HOTEL

*The Historic Columns, Built in 1883
Listed in the National Register of Historic Places
Proprietors Claire and Jacques Creppel,
Adam Miller, Catering Director*

BREAKFAST, LUNCH, & DINNER A LA CARTE MENU PACKAGES

BREAKFAST

SCRAMBLED EGGS.....\$12

GRILLADES AU CREOLE.....\$17

WITH BISCUIT

PANCAKES OR PAIN PERDUE.....\$16
ALL ABOVE WITH BACON OR SAUSAGE, GRITS OR POTATOES

EGGS BENEDICT VOL-AU-VENT.....\$18
ALL ABOVE WITH JUICE & COFFEE SERVICE

PRICED PER PERSON
EVENTS WITH LESS THAN 35 REQUIRE \$75 LABOR FEE

ADD A FRUIT COUPEE.....\$3
JAZZ IT UP WITH A GLASS OF CHAMPAGNE OR MIMOSA.....\$5

LUNCH

SOUP **OR** SALAD

ONE OF TWO PRESELECTED ENTREES

DESSERT

\$27-32 PER PERSON

DINNER

SOUP **AND** SALAD

ONE OF THREE PRESELECTED ENTREES

DESSERT

\$35.95-\$48 PER PERSON
ALL PACKAGES ARE SUBJECT TO 9.75% TAX & 20% GRATUITY

Banquet Menu

Soups:

Select One (Or Choose a Salad)

New Orleans chicken & sausage Gumbo

Louisiana Turtle Soup au Sherry

Oyster and Brie Soup

Corn and Crab Cream Soup

Shrimp Bisque

vegetable minestrone Soup

TOMATO & BASIL BISQUE

Salads:

Select One (Or choose a soup)

Columns House Mixed Greens, Tomato, Cucumber and ChEfs Dressing

Classic Caesar Salad with Toasted Croutons

Baby Spinach, Blue Cheese, Bacon, Chopped Egg, & balsamic Vinaigrette

Hearts of palm, and Artichoke with Marinated Mushrooms and roasted Tomato Vinaigrette

APPETIZERS:

*Instead of Your SOUP or SALAD the following may be selected
for \$4.95 additional*

New Orleans Shrimp Remoulade

Baked Oysters Bienville

Baked Oysters Rockefeller

Escargot in Mushroom Caps with Garlic Butter

Oyster and Artichoke Casserole

Pate de Canard with a Cumberland Sauce

**ALL MEALS are served with warm rolls and butter,
Brewed iced tea with lemon, coffee and decaffeinated**

All food and beverage is subject to 20% gratuity and sales tax of 9.75%

LUNCH Entrees:

(All LUNCHES Include soup OR salad, and dessert)

(Choose two entrees. The exact number of each must be given to the hotel 2 WEEKS IN advance.)

FRESH GULF FISH CATCH OF THE DAY

LACQUERED, BRONZED, BLACKENED, OR GRILLED WITH BRABANT POTATOES OR VEGETABLE DU JOUR

\$28

Chilled Chicken OR Shrimp SALADS

Served on a bed of Lettuce with a Fresh Dill Sauce

\$27

Vol-Au-Vent Au Columns –

Puff Pastry filled with Shrimp & Mushrooms in a Paradisio Sauce

\$28

Boneless Breast of Chicken ROULADE

stuffed with Prosciutto and Asparagus served with a Madeira Sauce with Wild Rice OR Vegetable du Jour

\$28

VEAL PICATTA

WITH CAPERS IN WHITE WINE AND LEMON BUTTER SAUCE

WITH VEGETABLE DU JOUR OR PASTA AIOGLIO

\$30

MEDALLIONS OF PORK TENDERLOINS WITH WILD MUSHROOM SAUCE

SERVED WITH LOUISIANA YAMS OR VEGETABLE DU JOUR

\$29

SIX-OUNCE BEEF TENDERLOIN WITH BEARNAISE SAUCE

SERVED WITH BRABANT POTATOES OR VEGETABLE DU JOUR

\$32

**The above are served with warm rolls and butter,
Brewed iced tea with lemon, coffee and decaffeinated**

A LABOR fee of \$100.00 will apply for service to less than 20 persons

All food and beverage is subject to 20% gratuity and sales tax of 9.75%

DINNER Entrees:

(All dinners include soup, salad, and dessert)

(Choose three entrees. The exact number of each must be given to the hotel 2 WEEKS IN advance.)

Rock Cornish Hen Filled with Wild Rice.....	\$38.95
Chicken roulade of Pine nuts, Spinach, and Fontina Cheese.....	\$38.95
Homemade Ravioli filled with Three Italian Cheeses.....	\$35.95
Double Cut Pork Chop Stuffed with Oyster Dressing.....	\$38.95
Tenderloin of Pork with Mango Chutney.....	\$38.95
Cajun Crawfish Etoufee.....	\$38.95
Boneless Breast of Duck with pear Brandy Sauce.....	\$39.95

From the Gulf:

Broiled Stuffed Shrimp.....	\$38.50
Crawfish Pasta in a Creamy Paradiso Sauce.....	\$37.95
Vol-Au-Vent au Columns: Shrimp in Puff Pastry.....	\$38.95
Pecan Crusted seasonal FISH with Sauce Meunier...	market
Salmon en Croute with Fresh Dill Sauce.....	\$42.50
Trout Pontchartrain with lump Crabmeat	market

Chef's Choice:

Eggplant St. Claire filled with Seafood and Herbs topped with Champagne Oyster Sauce.....	\$38.95
Sautéed Baby Veal St. Jacques with Crabmeat and Shrimp.....	\$44.95
New York Strip Steak with Marchand de Vin Sauce.....	\$45.95
Mustard Crusted Rack of Lamb.....	\$45.95
Trinity of Tournedos (Sauces: Vin Rouge, Béarnaise, Creole Mustard).....	\$48.00

Desserts

{Select One}

- southern Pecan Pie
- White Chocolate Bread Pudding with Southern Comfort Sauce
- Cheese Cake with RASPBERRY Glaze
- Chocolate MOUSSE Cake WITH STRAWBERRY COULIS
- Fresh Berries of the Season with Chantilly Cream (add \$4.50)

The above are served with warm rolls and butter,
Brewed iced tea with lemon, coffee and decaffeinated

A \$100 Labor charge will be added for parties under 25.

All food and beverage is subject to 20% gratuity and sales tax of 9.75%

Louisiana Lagniappe Buffet

(Minimum of 25 guests)

Soups:

{Select One}

Oyster and Brie Soup
New Orleans Seafood Gumbo
Louisiana Turtle Soup au Sherry

Salads:

{Select one}

Baby Spinach, Blue Cheese, Bacon, Chopped Egg, & balsamic Vinaigrette

Hearts of palm, and Artichoke with Marinated Mushrooms and roasted Tomato Vinaigrette

Entrees:

{Choice of Three}

PORK TENDERLOIN MEDALLIONS WITH PORTOBELLO MUSHROOM SAUCE
Trout Pecan WITH MEUNIERE SAUCE
Crawfish Etoufee SERVED WITH STEAMED RICE
Pan Blackened Gulf Fish
Mardi gras PASTA jambalaya (rotini with chicken, sausage, & shrimp)
Grilled chicken Breast with a CHOICE OF PICATTA OR Marsala Sauce

Sides:

Baked Eggplant TOPED WITH GRATED ROMANO CHEESE
Potatoes au Gratin
Fresh Carrots Glazed with Brown Sugar
CHEF'S SELECTION OF VEGETABLES DU JOUR
SERVED WITH ASSORTED OVEN FRESH ROLLS AND BUTTER

Desserts:

WHITE CHOCOLATE Bread Pudding with Southern Comfort Sauce
southern Pecan Pie
Fresh Fruit COBBLER
COST PER PERSON \$49.95

The above are served with warm rolls and butter,
Brewed iced tea with lemon, coffee and decaffeinated

A \$100 labor charge will be added for parties under 25.

All food and beverage is subject to 20% gratuity and sales tax of 9.75%