

The BOURBON STREET

BARREL ROOM

LIVE TO EAT* TREMONT'S AUTHENTIC NEW ORLEANS EXPERIENCE.

CATERING & EVENTS | 216.298.4400 | 2393 Professor Ave, Tremont OH, 44113

All Catered Selections are Priced Per Person (\$20 per Person Minimum for All Catered Events)

STARTERS

Pricing Per Person

Hush Puppies - Crispy Corn Bread in our Bistro Sauce (Side Order)	(V)	3.5
Seasonal Vegetable Ratatouille - Fresh Seasonal Vegetables, Steamed Brown Rice	(GF) (V)	4
Artichoke & Spinach Au Gratin - Roasted Garlic, Parmesan Cheese with Fresh Baked French Baguette	(V)	4.5
Creole Red Bean "Hummus" - Red Beans, Puréed Pecans, Herbs, Garlic with Fresh Baked French Baguette	(V)	4.5
Mini Gulf Blue Crab Cake - (One 2oz Cake Per Person) Seasonal Preparation		5
Petite Andouille - Local Grilled Spicy/Smoked Sausage Honey Mustard, Fresh Baked French Baguette		5.5
Gator Bites - Crispy Alligator Tail Meat, Louisiana Hot Sauce, Bistro Sauce		6.5
Jumbo Gulf Shrimp Cocktail (Per Piece Pricing)	(GF)	Market

SALADS

The Big Easy - Assorted Greens, Tomatoes, Cucumber (Add Fresh Goat Cheese +\$2 per Person)	(GF) (V)	4
Red Bean Salad - Red Beans, Onions, Herbs	(GF) (V)	4
Classic Caesar - Romaine, Garlic Croutons, Parmesan Cheese & BSBR's Anchovy Caesar Dressing		5
Vieux Carre Spinach Salad - Smoked Bacon, Goat Cheese, Candied Pecans, Dried Fruit	(GF)	7

ENTREES (Minimum 2 Main Courses Per Catered Event)

Johnny's Famous Gumbo - Chicken, Andouille, Filé & Okra with Steamed Rice		7
Louisiana Red Beans & Rice - Red Beans, Braised Greens, Andouille & Steamed Rice	(GF)	7
Mardi Gras Pasta - Tri-Colored Rotini, Roasted Tomato Cream Sauce, Greens, Caramelized Onions, Oyster Mushrooms	(V)	7
SW Louisiana Cajun Jambalaya - Dirty Rice, Chicken & Andouille	(GF)	8.5
New Orleans Shrimp Creole - Herbs, Peppers, Fresh Garlic in a Spicy Tomato Sauce & Steamed Rice	(GF)	10
Big Easy BBQ Chicken - Roasted Half Chicken basted with Spicy BBQ, Vegetable Ratatouille, Red Beans & Rice	(GF)	10
NOLA BBQ Shrimp & Grits - Abita Amber, Herbs, Spices, Garlic, Lemon, Butter Sauce & Fresh Baked French Baguette		11
Louisiana Crawfish Etouffee - Wild Louisiana Crawfish Tails Smothered in a Rich Brown Gravy & Steamed Rice		11
Blackened Faroe Islands Salmon - Rosemary Redskin Potatoes, Vegetable Ratatouille & Herb Garlic Butter	(GF)	13.5

MINI PO BOYS (Can be counted towards your 2 Main Course Minimum)

Chicken Blackened or Crispy - Lettuce, Tomato, Pickles & Bistro Sauce		6.5
Cochon de Lait (BBQ Pork) - Slow Cooked BBQ Pork & Citrus Slaw		7
Fleur Debris - Tender Braised Roast Beef, Horseradish, Lettuce, Tomato, Pickles & Bistro Sauce		7
French Market Andouille - Grilled Spicy/Smoked Sausage Honey Mustard, Citrus Slaw		7.5
Crispy Gulf Shrimp - Lettuce, Tomato, Pickles & Bistro Sauce		8.5
Fresh Crispy Catfish (Domestic) - Lettuce, Tomato, Pickles & Bistro Sauce		8.5
Crispy Oyster - Lettuce, Tomato, Pickles & Bistro Sauce		8.5

DESSERTS

Beignets - New Orleans Style Donuts (2 pc)		3
Dark Chocolate Mousse Cup (Raspberry Coulis)		5
Bourbon Bread Pudding - Golden Raisins & Bourbon Sauce		5
Red Velvet Torte - Cream Cheese Frosting		6.5
Tia's Chocolate Cheesecake - (Raspberry Coulis)		7.5

(We ask for 50% down which is Non-Refundable inside 14 days of your Catered Event.)

(V) Vegan (GF) Gluten Free* (V) Vegetarian

* Gluten free items may have come into contact with Non-Gluten Free items.

Raw or Undercooked foods Served, Regarding the safety of these items, written information is available upon request.