



**1375 Virginia Avenue
East Point, Georgia 30344
(404) 762-6755 * Fax (404) 762-6780**

**1496 Church Street
Decatur, Georgia 30030
(404) 963-1463 * Fax (678) 973-0479**

We now offer customer catering for your special occasions, office functions, picnics, etc.

For all your catering needs in and around Metro Atlanta, please call 404-963-1463.

LOUISIANA BISTREAUX

Louisiana Bistreaux is focused on bringing the wonderful cuisine of Louisiana in a casual setting. Our menu consists of fresh seafood, steaks and other specialties, such as gumbos, Jambalaya, Étouffée's etc.

- ◆ **BANQUETS:** Louisiana Bistreaux is a place for groups of any size for office luncheons, meetings, dinner banquets, wedding receptions and rehearsal dinners. We offer served meal service for groups of up to one hundred people. Cocktail and Hor D'oeuvres service for up to one hundred and fifty people. For larger groups, the entire restaurant may be reserved. We can tailor the menu to suit your needs.
- ◆ **CATERING:** We can provide off-premise catering for any number of people. We are flexible with menus, themes and are competitive in pricing. Please contact us and let us know of your needs. We would be delighted to cater your next event.
- ◆ **OFFICE LUNCHEONS (On our site or your site):** Please let us know of your meeting requirements, we would be glad to assist you with your set-up needs. Your office or our meeting room.
- ◆ **SET-UP FEE:** For special decorations, audio and visual needs, etc. A fee may be assessed.
- ◆ **DEPOSIT:** We require Twenty-five percent of the food amount as a non-refundable deposit with confirmation. The deposit will be credited to your final bill on the day of the event. Cancellation without penalty will require a seventy-two hour notice.
- ◆ **PAYMENT:** We accept major credit cards and cash only. Full payment including tax and gratuity is due at the conclusion of the function.

LOUISIANA BISTREAUX (cont.)

- ◆ **MENU SELECTIONS:** For groups of 25 attendees and more seeking table service and plated meals we suggest that your guests be offered a choice of one of three menu items. Plated meal selections may be found on the following pages. Luncheon buffet and dinner buffet packages are also listed on the following pages.
- ◆ **TAXES AND GRATUITIES:** All of the Banquets and Parties will be subject to appropriate Sales Tax and 18% Gratuity.
- ◆ **MINIMUMS:** Depending on time, date and reservation demand, minimum charges on food and beverage purchases must be met in order to reserve the space. Please ask the manager about the minimum charges that would be applicable on the specific date of your booking.

PLATED LUNCH MENU

\$19.95 per person

First Course - Select One

Iceberg Wedge with bleu cheese dressing, bacon, chives,
tomatoes and crumbled bleu cheese

Caesar Salad

Second Course

Select 2 for parties under 40; Select one for parties over 40

Catfish Lafitte topped with Crawfish étouffée
Grilled, blackened Tilapia with Dill Beurre Blanc
Bourbon Maple Chicken with Jalapeno Gouda Grits
Cajun Jambalaya
Shrimp étouffée with Steamed Rice
Sriracha Chicken
Pork Chop

Third Course - Select One

Bourbon Bread Pudding
Gran Marnier Chocolate Cake

Applicable Sales Tax and 18% Gratuity will be added to all above prices.

LUNCH BUFFET MENU

Two Entrée Choice

\$21.95 per person

Entrée Selections:

Grilled Salmon with Dill Beurre Blanc
Shrimp étouffée with Steamed Rice
Blackened Catch of the Day with Dill Beurre Blanc
Cajun Jambalaya
Shrimp & Grits with Andouille Sausage in our Spicy Sauce
Bourbon Maple Chicken with Jalapeno Gouda Grits
Sriracha Chicken

Side Dishes - Select Two

Broccoli & Rice Casserole	Corn Maque Choux
Brabant Potatoes	Jalapeno Gouda Grits
Dirty Rice	

Desserts - Select One

Bourbon Bread Pudding
Gran Marnier Chocolate Cake

Applicable Sales Tax and 18% Gratuity will be added to all above prices.

DINNER PLATED MENU

\$29.95 per person

Salads - Select One

Iceberg Wedge with bleu cheese dressing, bacon, tomatoes, cucumbers and bleu cheese crumbles.

Caesar Salad

Appetizer

Coconut Shrimp

Entrées

Select 2 for parties under 40; Select one for parties over 40

Blackened Catch with Shrimp, Dirty Rice and Corn Maque Choux

Redfish Ponchartrain with Shrimp and étouffée, Dirty Rice and Corn Maque Choux

Sriracha Chicken with Brabant Potatoes

Pork Chop with Brabant Potatoes

Cajun Jambalaya

Shrimp étouffée with Steamed Rice

Blackened Tilapia and Shrimp with Dill Beurre Blanc, Corn Maque Choux and Dirty Rice

14 ounce Angus Ribeye and Brabant Potatoes (add \$9.00 per person)

Desserts - Select One

Bourbon Bread Pudding

Gran Marnier Chocolate Cake

"24" K Carrot Cake

Applicable Sales Tax and 18% Gratuity will be added to all above prices.

DINNER BUFFET MENU

Two Entrée Choice

\$29.95 per person

Salads - Select One

Mixed Greens Salad with Balsamic Vinaigrette and Ranch

Caesar Salad

Entrées - Select Two

Grilled Salmon with Dill Beurre Blanc

Blackened Catch and Shrimp with Dill Beurre Blanc

Sriracha Chicken

Cajun Jambalaya

Shrimp étouffée with Steamed Rice

Tenderloin Filet with Peppercorn Béarnaise

Side Dishes - Select Two

Brabant Potatoes

Dirty Rice

Broccoli Casserole

Corn Maque Choux

Jalapeno Gouda Grits

Desserts - Select One

"24" K Carrot Cake

Bourbon Bread Pudding

Gran Marnier Chocolate Cake

Applicable Sales Tax and 18% Gratuity will be added to all above prices.