

CATERING MENU

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, hash browns, and sausage

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

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

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

Mixed Green Salad** with cucumbers, carrots, cherry tomatoes and choice of ranch, vinaigrette, or bleu cheese

Creole Caesar Salad with romaine lettuce, Creole tomatoes, chili-rubbed croutons and a spicy Caesar dressing

Spinach Salad* with craisins, apples, walnuts, bleu cheese and maple syrup vinaigrette with bacon crumbles on the side

Shrimp Remoulade Salad spicy Gulf shrimp atop mixed greens, served with house made Remoulade sauce

Grilled Peach Salad* arugula mix, Picayune peaches, and Gorgonzola crumbles, tossed with a sugar cane vinaigrette

Crab & Corn Bisque lump crabmeat, 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

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

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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 *crabmeat with Creole seasonings in a spicy cream sauce, served with golden crostini*

Traditional Chicken Fingers *with honey mustard*

Traditional Chicken Drumettes *with buffalo sauce, or house made pepper jelly or sweet chili sauce*

Miniature Meatballs *Swedish style or with smoked Creole tomato sauce or traditional BBQ sauce*

Fresh Vegetable Crudite** *seasonal fresh veggies with ranch or bleu cheese dipping sauce*

Cheese & Fruit Display* *fresh fruits with mini bites of cheddar, provolone, Swiss, and more with a variety of crackers & breads*
OR assorted seasonal fruits and berries

Mini Po'boy Station *ham & cheddar, smoked turkey & swiss, roast beef & pepper jack on Leidenheimer loaf with mayo & mustard* *OR fried shrimp, dressed*

New Orleans Style Mini Muffalettas *classic recipe, bite-sized and toasted*

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***

Miniature Louisiana Crab Cakes *with lemon-tarragon aioli*

Fried Louisiana Boudin Balls *with Creole mustard sauce*

Fried Mac 'n Cheese* *bites of fried mac 'n cheese*

Mini Crawfish Pies *bite-size crawfish pies*

Caprese Salad Skewers* *mozzarella pearls, creole tomatoes and a balsamic vinaigrette drizzle*

Mini Assorted Pizzas *including cheese, pepperoni and sausage*

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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*
- Spring Rolls** *crawfish, or chicken or veggie with 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*
- 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*

HORS D'OEUVRES-TIER 3

- Tartare Crips** *spicy Ahi tuna on a wonton crisp*
- Churrasco Steak** *marinated steak topped with house-made chimichurri salsa*
- Gulf Shrimp & Grits** *Gulf shrimp in a light tomato cream sauce atop cheddar stone ground grits*
- Lamb Kebabs** *spiced lamb grilled on sugar cane skewers topped with pistachio gremolata*
- BBQ Shrimp** *peeled and ready to eat*

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

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*

Seafood Beignets *seafood 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*

Traditional Creole Jambalaya *with local Andouille sausage and smoked chicken*

Red Beans & Rice* *optional with Andouille sausage*

New Orleans Style Gumbo *with chicken and Andouille sausage*

Grilled Chicken or Shrimp Pasta *pasta tossed with Alfredo sauce with sliced grilled chicken, fresh wilted spinach and shredded Parmesan OR shrimp and fresh vegetables topped with shredded Parmesan*

Fried Catfish *strips of catfish breaded, seasoned and fried*

Four Seasons Pasta** *penne pasta tossed with pesto sauce with asparagus, zucchini squash and roasted red peppers*

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*

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*

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EIFFEL
CATERING BY EIFFEL
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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*

Orange Glazed Pork Tenderloin

Turkey Station *oven roasted*

Honey Glazed Ham

Garlic-Studded Roast Beef *select temperature*

Beef Tenderloin *select temperature*

SIDES *choose two sides below with each carving station selection or order a la carte*

Baby Carrots in Citrus Butter

Okra Cornbread

Cornbread Stuffing

Roasted Seasonal Root Vegetables

Garlic Cheddar Mashed Potatoes

Steamed Broccoli

Haricots Verts

Sweet Potato Frites

Herb Roasted Potatoes

Sweet Potato Mash

New Orleans Dirty Rice

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*

Homemade NOLA-Style Pralines*

Traditional Bread Pudding* *with a caramel bourbon sauce*

Assorted Fresh-Baked Cookies and Brownies*

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

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