



TIPSY TRUMPET

Events

THE FRENCHMEN

Buffet Package

SALAD

CAESAR

CHOICE OF TWO ENTRÉES

CREOLE JAMBALAYA

SHRIMP ÉTOUFFÉE

Southern Cajun Stew Served with Rice.

BLACKENED REDFISH

Fresh Gulf Redfish Blackened, then Topped with Shrimp Cream Sauce.
Served with Mustard Greens & Garlic Mashed Potatoes.

RIB ROAST AU JUS

CHOICE OF TWO SIDES

GARLIC MASHED POTATOES, MUSTARD GREENS, OR DIRTY RICE

CHOICE OF ONE DESSERT

BREAD PUDDING OR CHEF'S ASSORTMENT OF CAKE SQUARES

Includes Beverage: Soda, Coffee, or Tea

\$39.95 PER PERSON

(Tax & Gratuity Not Included)

THE CRESCENT

Buffet Package

CHOICE OF ONE APPETIZER

TRUMPET WINGS, SPINACH DIP, OR ALLIGATOR KICKERS

Served with Remoulade Sauce. Wings Served with Buffalo, BBQ, Garlic Parmesan, or Lemon Pepper Dry Rub & Ranch.

CHOICE OF GUMBO OR SALAD

CAESAR SALAD OR CHICKEN & SAUSAGE GUMBO

CHOICE OF TWO ENTRÉES

RED BEANS & RICE

Served with Steamed Fried Rice & a Fried Fish Filet.

BLACKENED REDFISH

Fresh Gulf Redfish Blackened, then Topped with Shrimp Cream Sauce. Served with Mustard Greens & Garlic Mashed Potatoes.

SHRIMP ÉTOUFFÉE

Southern Cajun Stew Served with Rice.

RIB ROAST AU JUS

CHOICE OF TWO SIDES

GARLIC MASHED POTATOES, MUSTARD GREENS, OR DIRTY RICE

CHOICE OF ONE DESSERT

BREAD PUDDING OR CHEF'S ASSORTMENT OF CAKE SQUARES

Includes Beverage: Soda, Coffee, or Tea

\$39.95 PER PERSON

(Tax & Gratuity Not Included)

THE MARDI GRAS

Buffet Package

CHOICE OF ONE APPETIZER

TRUMPET WINGS, SPINACH DIP, OR ALLIGATOR KICKERS

Served with Remoulade Sauce. Wings Served with Buffalo, BBQ, Garlic Parmesan, or Lemon Pepper Dry Rub & Ranch.

CHOICE OF GUMBO OR SALAD

CAESAR SALAD OR CHICKEN & SAUSAGE GUMBO

CHOICE OF TWO ENTRÉES

RED BEANS & RICE

Served with Steamed Fried Rice & a Fried Fish Filet.

BLACKENED REDFISH ÉTOUFFÉE

Fresh Gulf Redfish Blackened then Topped with Shrimp Étouffée. Served with Mustard Greens & Garlic Mashed Potatoes.

½ & ½ PLATTER

Fried Shrimp & Fried Fish. Served with French Fries, Coleslaw, Tartar Sauce, & Cocktail Sauce.

RIB ROAST AU JUS

CHOICE OF TWO SIDES

GARLIC MASHED POTATOES, MUSTARD GREENS, OR DIRTY RICE

CHOICE OF ONE DESSERT

BREAD PUDDING OR CHEF'S ASSORTMENT OF CAKE SQUARES

Includes Beverage: Soda, Coffee, or Tea

\$42.95 PER PERSON *(Tax & Gratuity Not Included)*

THE FAT CITY

4-course Sit Down Dinner

GUMBO & SOUP

CAESAR SALAD & CHICKEN & SAUSAGE GUMBO

CHOICE OF ONE ENTRÉE

BLACKENED RIBEYE

Served Medium with Garlic Mashed Potatoes & Mustard Greens.

JAMBALAYA

FRIED FISH PLATTER

Served with French Fries, Coleslaw, Tartar Sauce, & Cocktail Sauce.

RED BEANS & RICE

Served with Steamed Fried Rice & a Fried Fish Filet.

CHOICE OF ONE DESSERT

BEIGNET FRIES

Topped with Strawberry Sauce & Powdered Sugar.

STRAWBERRY CHEESECAKE

New York-Style Cheesecake Rests on a Graham Cracker Crust,
Covered with Strawberries.

Includes Beverage: Soda, Coffee, or Tea

\$35.95 PER PERSON

(Tax & Gratuity Not Included)

THE ZULU

4-Course Sit Down Dinner

APPETIZER

A SAMPLE OF OUR SIGNATURE APPETIZERS: SPINACH DIP,
JALAPEÑO POPPERS, & TRUMPET WINGS.

CHOICE GUMBO OR SALAD

CHICKEN & SAUSAGE GUMBO OR CAESAR SALAD

CHOICE OF ONE ENTRÉE

BLACKENED RIBEYE

Served Medium with Mashed Potatoes & Mustard Greens.

RED BEANS & RICE

Served with Steamed Fried Rice & a Fried Fish Filet.

½ & ½ PLATTER

Fried Shrimp & Fried Fish. Served with French Fries, Coleslaw, Tartar Sauce,
& Cocktail Sauce.

BLACKENED REDFISH ÉTOUFFÉE

Fresh Gulf Redfish Blackened then Topped with Shrimp Étouffée.
Served with Mustard Greens & Garlic Mashed Potatoes.

CHOICE OF ONE DESSERT

BEIGNET FRIES

Topped with Strawberry Sauce & Powdered Sugar.

STRAWBERRY CHEESECAKE

New York-Style Cheesecake Rests on a Graham Cracker Crust,
Covered with Strawberries.

Includes Beverage: Soda, Coffee, or Tea

\$39.95 PER PERSON *(Tax & Gratuity Not Included)*

THE ESPLANADE

4-course Sit Down Dinner

APPETIZER

A SAMPLE OF OUR SIGNATURE APPETIZERS: SPINACH DIP,
JALAPEÑO POPPERS, & TRUMPET WINGS.

CHOICE GUMBO OR SALAD

CHICKEN & SAUSAGE GUMBO OR CAESAR SALAD

CHOICE OF ONE ENTRÉE

BLACKENED RIBEYE

Served Medium with Mashed Potatoes & Mustard Greens.

BLACKENED REDFISH

Fresh Gulf Redfish Blackened, then Topped with Shrimp Cream Sauce.
Served with Mustard Greens & Garlic Mashed Potatoes.

SHRIMP ÉTOUFFÉE

Southern Cajun Stew Served with Rice.

½ & ½ PLATTER

Fried Shrimp & Fried Fish. Served with French Fries, Coleslaw, Tartar Sauce,
& Cocktail Sauce.

CHOICE OF ONE DESSERT

BEIGNET FRIES

Topped with Strawberry Sauce & Powdered Sugar.

STRAWBERRY CHEESECAKE

New York-Style Cheesecake Rests on a Graham Cracker Crust,
Covered with Strawberries.

Includes Beverage: Soda, Coffee, or Tea

\$48.95 PER PERSON *(Tax & Gratuity Not Included)*

Bar Menu Packages

Bar Menu Packages are available for add-on to any of our private party packages.

OPEN BAR PRICING

CALL BRANDS \$34 PER PERSON

Tito's Vodka
St. Roch Vodka
Three Olives Vodka
Bombay Dry Gin
El Jimador Tequila
Flor de Caña Rum
Don Q Coconut Rum
Myers Dark Rum
Sailor Jerry Rum
Jim Beam Bourbon Whiskey
Fireball Whiskey
Templeton Rye Whiskey
Tin Cup Rye Whiskey
Korbel Brandy
Dewars Scotch Whisky
Campari Aperitivo
Carolans Irish Cream
Pimm's No. 1
Kahlua
Triple Sec
Amaretto
Freixenet Champagne

Beer & Wine Package - \$19 per person

Bloody Mary/Mimosa Package - \$17 per person

\$150 Bar set-up fee. Price includes 2 hours of service. All packages include sodas and a variety of mixers. Tax and gratuity not included. If party extends passed 2 hours, the "per person" price will be pro-rated to accomodate (1/2-hour increments.)

PREMIUM BRANDS \$40 PER PERSON

Grey Goose Vodka
Bombay Sapphire Gin
Gentilly Gin
Plymouth Naval Gin
Casamigos Blanco Tequila
Casamigos Añejo Tequila
Casamigos Reposado Tequila
Don Julio Tequila
Patron Tequila
Black Pearl Rum
Crown Royal Whisky
Maker's Mark Bourbon Whiskey
Michter's Rye Whiskey
Jack Daniel's Whiskey
Jameson Irish Whiskey
Woodford Reserve Bourbon Whiskey
Johnny Walker Black Scotch Whiskey
Laphroaig Scotch Whisky
Grand Marnier
Cointreau
Green Chartreuse
Jagermeister
Rumchata
Rumple Minze
Martel VSOP Cognac
Disaronno
Blaire Rosé Champagne

Reception Selections

BUILD YOUR VERY OWN CUSTOMIZED MENU OR ADD ANY OF THESE
ITEMS TO ONE OF OUR PACKAGES!



FULL SERVICE CATERING | DROP-OFF & SET-UP | CATERING ON-SITE
PARTIES OF 10-175 | OFF-SITE PARTIES OF 10-500

PASSED HOR D'OEUVRES

Herb Roasted Chicken Caesar Pinwheel - \$3.25 per person

Vegetable Spring Rolls - \$3.25 per person

Miniature Beef Wellingtons - \$3.75 per person

Crab Balls (3 per serving) - \$3.25 per person

Alligator Jalapeño Kickers - \$5.25 per person

Duck Quesadillas - \$3.75 per person

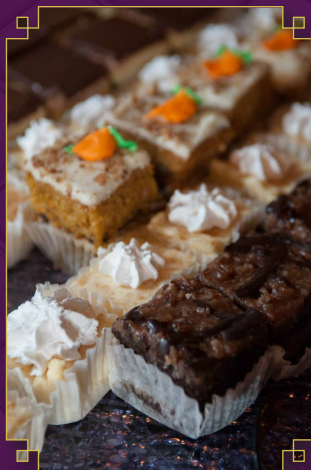


DESSERTS

New Orleans Style Bread Pudding - \$3.50 per person

Assorted Cake Squares - \$5.00 per person

(Doberge, Carrot, Red Velvet, & German Chocolate)



SPECIALITY DISPLAYS

- Miniature Muffuletta - \$3.00 per person
- Fruit & Cheese Display - \$3.00 per person
- Crawfish Florentine Dip - \$3.00 per person
- Spinach Dip - \$3.00 per person
- Imperial Dip - \$5.00 per person



SEAFOOD DISPLAYS

- Chilled, Peeled Shrimp (3 pieces) - \$12.50 per person
- Shucked Oysters - \$9.00 per person
(Served with lemon wedges, cocktail sauce, & Saltines)
- Chilled Seafood Bar - \$20.00 per person
*Three shrimp, eight marinated crab fingers, & two oysters.
Served with lemon wedges, cocktail sauce, & Saltines.*



BUFFET ITEMS

BBQ Shrimp Pasta - \$6.00 per person

Blackened Chicken Pasta - \$5.00 per person

Carnival Pasta - \$6.00 per person

Crawfish Étouffée - \$4.50 per person

Red Beans & Rice - \$4.50 per person

Creole Jambalaya - \$4.00 per person

BBQ Shrimp & Grits - \$6.00 per person

Spinach Ravioli Tossed in Alfredo Sauce - \$5.25 per person

Vegetarian French Quarter Stir Fry - \$5.00 per person

Vegetarian Pasta - \$5.25 per person

BBQ Shrimp - \$7.00 per person

Fried Catfish - \$9.00 per person

Sliced Pork Tenderloin - \$7.00 per person



The **MUSIC HOUSE**

Capacity: 857 sqft

Event Style:

Can accommodate up to 40 guests.

Bar Seating: 15 (280 sqft)

Amenities:

117 sqft Elevated Stage

8 TVs

Projector System

JBL Speaker System



The **BACKYARD**

Capacity: 706 sqft

Event Style:

Can accommodate up to 50 guests.

Amenities:

64 sqft Outdoor Bar

3 TVs

JBL Speaker System



Entertainment & Additional Services

- DJ/LIVE BANDS
- BURLESQUE ENTERTAINMENT
- CIGAR BAR
- LINEN & TABLE RENTAL
- AV & LIGHTING RENTAL EQUIPMENT
- FULL BAR BUYOUT OPTION
- DECORATIONS & FLORAL ARRANGEMENTS
- LIMO SERVICES
- OFF-SITE CATERING & STAFFING
- PRIVATE BEVERAGE SERVICE
- PHOTOGRAPHERS/ VIDEOGRAPHERS
- SPECIAL CAKE ORDERS
- ICE SCULPTURES



** For all private events, the remaining balance will be due the day before the event, by 4 PM.*

*** If the event is on a weekend (Saturday - Sunday), payment will be due by Friday at 4 PM.*

Perfect for Your:

VIEWING PARTIES
BACHELOR PARTIES
BACHELORETTE PARTIES
and so much more!



Sip, Savor, Enjoy!







**Located in the Heart of the French Quarter,
on the famous Bourbon Street!**

615 RUE BOURBON | NEW ORLEANS

**— FOR MORE INFORMATION, CALL 504.525.3661
OR EMAIL EVENTS@OCEANAGRILL.COM —**

