



Private Event Menu No. 1
\$42 per person

The restaurant is yours for the evening and the set up of room is your choice. Two menu options are available. Either can be buffet service or plated. Prices include coffee, tea and soda. Bar, Fresh Squeezed Juice and Espresso drinks are charged per drink.

STARTER

Choice of tossed salad, cup of Gumbo or cup of soup with biscuit or cornbread

ENTREES

Choice of three:

Chicken and Crawfish in a jalapeno beurre blanc, Chicken Robicheaux with a sauce of white wine, mustard and capers, Shrimp Creole, Crawfish Etouffee, Red Beans and Rice, Blackened Salmon, any of our Po'Boys, or any of our Breakfast entrees.

DESSERT

Choice of Beignets, Bread pudding, Chocolate Pecan Torte, or Vanilla Ice Cream

Lucile's Creole Café

www.Luciles.com



Private Event Menu No. 2
\$36 per person

The restaurant is yours for the evening. Set up of room is your choice. Two menu options are available. Either can be buffet service or plated. Prices include coffee, tea and soda. Bar, Fresh Squeezed Juice and Espresso drinks are charged per drink.

STARTER

Choice of tossed salad, cup of Gumbo or cup of soup with biscuit or cornbread

ENTREES

Choice of two:

Any of our Po'Boys with fries or any of our Breakfast entrees with grits or potatoes

DESSERT

Beignets (New Orleans Style Donuts Served Hot)

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Private Event Appetizer Menu
(Call for Pricing)

HOT TRAYS

Andouille Sausage with Mustard Marmalade Sauce

Mini Crab Cakes with Remoulade Sauce

Crawfish Rangoon with Pepper Jam

Mini Roast Beef Po'Boy

Shrimp, Andouille and Green Chili Quesadillas

Stuffed Mushrooms with Fennel, Sausage and Cheese

COLD TRAYS

Cocktail or Pickled Shrimp

Mini Muffaletta

Smoked Salmon with Olive Salad on French Bread

Smoked Egg Salad with Bacon and Chives on Toast Points

Strawberries, Goat Cheese and Strawberry Jam on Toast Points

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