

Barrilleaux's

CATERING &
EVENTS

Cocktail Party



THE VENUE

Barrilleauxs is the amazing sister property of The Capital on Baronne and we have a special offer for you as a current client of the Capital. Whether it's a rehearsal dinner, welcome party or brunch, we'd love to customize an event for you at this beautiful space. We also have a list of upgrades available to you at no expense.

Barrilleauxs is just steps away from the famous Frenchman Street. The 19th Century space boasts a renovated interior of exposed brick, breathtaking chandeliers and authentic New Orleans inspired architecture details.

On the following pages you'll see menu ideas and options but we're happy to talk about custom menus and pricing. Reach out to chat more!

sales@barrilleauxs.com
504-608-6390.



COCKTAIL PARTY:

Menu Suggestions for up to 150 guests

THE BURGUNDY

CHOICE OF THREE PASSED
ITEMS

APPETIZER TABLE
CRUDITÉ DISPLAY:
SEASONAL FRESH
VEGETABLES W/CRACKERS,
BREADS, SPREADS
+CHOICE OF TWO ITEMS

1 NOLA CLASSIC
1 PASTA
1 CARVING
1 SIDE DISH
\$62 ++

THE MARIGNY

CHOICE OF FOUR PASSED
ITEMS

APPETIZER TABLE
ANTIPASTI DISPLAY:
ASSORTED CHEESES, FRUITS,
CRACKERS, NUTS & BREAD
CHOICES OF THREE ITEMS
NUTS & BREADS
+CHOICE OF THREE ITEMS

2 NOLA CLASSICS
1 PASTA
1 CARVING
2 SIDE DISHES

\$74++

THE NOLA

CHOICE OF FIVE PASSED
ITEMS

APPETIZER TABLE
ANTIPASTI DISPLAY:
ASSORTED MEATS, CHEESES,
FRUITS, CRACKERS, NUTS &
BREADS
+CHOICE OF FOUR ITEMS

2 NOLA CLASSICS
1 PASTA
2 CARVING
3 SIDE DISHES

\$82 **

PASSED HORS D'OEUVRES

Zucchini Fritters
sun dried tomato aioli

Smoke salmon Canapes
dill creme fraiche

Fried Oysters
horseradish aioli

Vegetable Stuffed Mushrooms

Duck Confit Tortas
cane syrup demi-glace

Cambazola and Cranberry Chutney Tart

Flatbread Bites
Five cheese, Pesto

Petite Quiche Lorraine

Petite Baked Brie
truffle honey

Mini Crab Cakes
white remoulade

Mini Beef Wellingtons

Mushroom Duxelles

Fried Shrimp
cocktail sauce

Lobster Puffs

Salmon en Croute

Chicken and Pesto Puffs

Grilled Pear and Burrata Crustini

Tomato Bruschetta

Tuna Gremolata Bites
citrus micro greens

Artichoke Balls
sundried tomato aioli

Provencale Tortas
tomato, olive and feta

Risotto Bites
tabasco aioli

Mini Coney Island Dogs

Bacon Wrapped Dates
stuffed with goat cheese

Swedish Meatballs





APPETIZER TABLE

Meat Pies
Crawfish pies
Baked Brie
Artichoke Dip w/Crustini
Smoked Salmon Spread
Cajun Caviar
Caprese Platter
Marinated Olives
Prosciutto & Melon Cream Cheese Tartlettes

Chef Selection of 2 Pates
Turkey, Spinach and Cranberry Pinwheels
Mediterranean Hummus
Pickled Shrimp
Chicken Salad Crostini
Assorted Sausages Mustard Cherry
Tomato Torta
Gorgonzola and Pistachio Torta
Mini Muffulettas

NOLA CLASSIC

Red Beans & Rice
Crawfish Etouffée & Rice
Shrimp Creole & Rice
Chicken & Sausage Jambalaya
Corn & Crab Bisque
BBQ Shrimp & Grits
Grits & Grillades
Crawfish Cardinal
Chicken Picquant & Rice
Chicken & Sausage Gumbo
Seafood Gumbo

PROTEIN

Grilled Pork Loin
Beef Brisket
Chicken Cacitore
Beef Bourgonion
Roasted Turkey Breast
Whole Roasted Salmon
Chicken Shawarma
Red Fish Almondine

PASTA

Cheese Tortellini
Wild Mushroom Ravioli
Chicken Monica wth Penne
Truffle & Pancetta Mac-N-Cheese
Rigatoni all a'Amatriciana
Sausage & Ricotta Canneloni
Alfredo on Fusilli (chicken or shrimp)
Pepate on Penne * (chicken or shrimp)
Seafood Ravioli*

SIDES

Cheese & Jalapeño Cornbread
Seasonal Vegetable Medley
Parmesan Mashed Potatoes
Herb Roasted Potatoes
Sweet Potato & Andouille Hash
Creamed Spinach with Bacon
Candied Sweet Potatoes
Crawfish Boil Potato Salad
Muffuletta Pasta Salad
Fried Brussel Sprouts Parmesan cheese and chili flakes
Almond & Garlic Green Beans
Corn Macque Choux
Succotash



BAR OPTIONS:

EMERALD

TLC vodka, Royal Rooster
Gin, Crown Royal, Maker's
Mark, Dewar's Scotch,
Bacardi Light Rum, El Texano
Silver Tequila
\$36 ++

SAPPHIRE

Tito's & TLC vodka,
Tanqueray & Royal Rooster
Gin, Crown Royal,
Maker's Mark, Dewar's
Scotch, Bacardi Light rum, El
Texano Tequila
\$47 ++

DIAMOND

Grey Goose & Tito's
Vodka, Tanqueray Gin,
Woodford Reserve & Maker's
Mark, Crown Royal, Sazerac
Rye Whisky, Chivas Regal
Scotch, Bacardi light rum,
Tequila
\$60 ++



UPGRADES AVAILABLE:

Themed signature cocktails
menu based on the bar
package you choose

Decor and Candle Upgrades

Photobooth

Dessert Station

Live Music

Coffee Bar

Menu pricing subject to change. Additional fees 24% service and 10.2% sales tax
Based on 3 hour events