



Buffet Reception Menu

Event Planning Guide

Maximum Room Capacities for Cocktail & Buffet Receptions (With Limited Seating)

Iberville Room	100
Madden Room	40
Entire Restaurant	400

Guarantees

The guaranteed number of guests attending your event is required one week prior to your event. This guaranteed number will be considered the number for which you will be charged even if fewer guests attend. Deanie's Seafood can only accommodate 5 guests over the guarantee. If the actual count is higher than anticipated, we will charge accordingly.

Event Room & Time

Deanie's Seafood reserves the right to reassign function rooms in order to accommodate all interested parties. Groups of less than 30 cannot be guaranteed the Iberville Room. All event pricing is based on a two-hour event. Additional time can be arranged for a fee of \$150 per hour (not including alcohol).

Luncheon Guidelines

All luncheons must be concluded by 3pm. The minimum number of guests necessary for the use of a private dining room is 15 (or equivalent food & beverage minimum). On Monday through Thursday, parties of less than 16 may order from the regular menu, but are subject to a food and beverage minimum of \$25 per person and a \$75 room charge for a two-hour event.

A limited menu is required for all parties on Friday through Sunday, and parties of more than 16 on Monday through Thursday. Parties of 30 or less may select three entree choices; parties of more than 30 may select two entree choices.

Seated Dinner Guidelines

The minimum number of guests necessary for the use of a private dining room is 15 (or equivalent food & beverage minimum). On Monday through Thursday parties of less than 16 may order from the regular menu, but are subject to a food & beverage minimum of \$35 per person and a \$150 room charge for a two-hour event.

A limited menu is required for all parties on Friday through Sunday, and parties of more than 16 on Monday through Thursday. Parties of 30 or less may select three entrée choices; parties of over 30 may select two entrée choices.

Cocktail Receptions and Buffet Guidelines

A minimum of 40 guests or payment for 40 guests is required for a buffet reception. Cocktail receptions require a minimum of 20 guests or payment for 20 guests. Cocktail and Buffet Receptions are open layout and have limited seating. Seating ranges from 26 - 33 seats inside of the room depending on the number of items on your buffet. Additional seating is set up in the courtyard (weather permitting).



Buffet Reception Menu

Event Planning Guide continued...

Dietary Restrictions

All of our seated dinner menus are comprised completely of seafood items; however, we are happy to offer other options for guests who have special dietary needs such as vegetarians or vegans, or those with food allergies.

Amenities

We will provide customized menus for each place setting at no additional cost. We also provide some floral arrangements in the room on the night of your event. If you wish to have additional decorations, we will be happy to make those arrangements for you.

Entertainment

We are happy to advise you in selecting musicians and entertainment. Please ask the special events coordinator for further details.

Cancellations

All contracted events must be cancelled 60 days prior to the event for a full refund. Cancellations made later than 60 days prior to the event will result in the forfeiture of the deposit.



Buffet Reception Menu

Buffet Reception Selections

Selection One

One Cold Hors d' Oeuvre

One Hot Hors d' Oeuvre

Two Buffet Items

Two Soup, Salad, or Side Items

[a dessert may be substituted for any choice]

\$40.00 per person

Selection Two

Two Cold Hors d' Oeuvres

Two Hot Hors d' Oeuvres

Three Buffet Items

Two Soup, Salad, or Side Items

One Dessert

\$51.00 per person

All pricing subject to 11% tax & 20% gratuity.

Pricing based on a two-hour event.

Includes water, soda, tea, and coffee.



Buffet Reception Menu

Buffet Reception Menu Options

Cold Hors d' Oeuvres

Artichoke Balls
Mini Muffalettas
Mini Meat & Cheese Po-Boys
Mini Shrimp Cocktail*
Vegetable Display
Fruit & Cheese Display
Tomato, Mozzarella, & Basil Bruschetta
Charcuterie*
Shrimp & Crab Dip
Raw Oysters*
Mini Crab Remoulade*

Hot Hors d' Oeuvres

Andouille & Alligator Sausage Skewers
Fried Crab Croquettes
Fried Crawfish Croquettes
Mini Meat Pies
BBQ Chicken Bites
Mini Crawfish Pies
Charbroiled Oysters*
Fried Crabmeat Ravioli
Seafood Stuffed Mushrooms
Beef & Chicken Skewers
Caramelized Onion & Goat Cheese Tartlet
Fried Artichoke Balls

**Denotes premium item, additional \$2 per person.*

Buffet Items

Fried Shrimp
Fried Catfish
Fried Oysters
Seafood Pasta
Crawfish Etouffée
Barbeque Shrimp
Shrimp & Grits
Red Beans & Rice
Italian Roast [pre-carved]
Fried Turkey [pre-carved]
Chicken & Sausage Jambalaya
Honey Baked Ham [pre-carved]

Salads, Soups, and Sides

Cobb Salad
House Salad
Greek Salad
Caesar Salad
Italian Salad
Creole Spinach Salad
Bucktown Blues Salad
Tomato, Onion, & Blue Cheese Salad
Tomato, Mozzarella, & Basil Salad
Shrimp Bisque
Seafood Gumbo
Crawfish Bisque
Crab & Corn Soup
Redfish Couvillion
Loaded Potato Soup
Chicken & Broccoli Soup
Chicken & Sausage Gumbo
Vegetable Skewers
Boiled Potatoes
Spicy Boiled Corn
Corn Maque Choux
Sweet Potato Hash
Lyonnais Potatoes
Twice Baked Potato
Broccoli, Cauliflower, & Carrots
String Beans with Red Peppers

Desserts

Coconut Custard Bread Pudding
Chocolate Raspberry Cake
Assorted Pastries
Cheesecake
Petit Fours

Additional desserts can be created upon request.



Buffet Reception Menu

Bar Options

CALL

Includes domestic beer, wine, soft drinks, and the following liquors:

Jim Beam
Smirnoff
Tanqueray
Cruzan
Jose Cuervo
Johnny Walker Red

PREMIUM

Includes local beers, wine, soft drinks, and the following liquors:

Crown Royal
Ketel One
Bombay Sapphire
Bacardi Light
Tres Generations Plata
Johnny Walker Black

SUPER PREMIUM

Includes imported beer, wine, soft drinks, and the following liquors:

Crown Reserve
Grey Goose
Tanqueray 10
10 Cane
Patron Silver
Glenlivet 12 yr

Open Bar Pricing ~ per guest

<u>Options</u>	<u>2 Hours</u>	<u>3 Hours</u>
Beer and Wine	\$17.00	\$25.00
Call Brands	\$23.00	\$33.00
Premium Brands	\$28.00	\$44.00
Super Premium Brands	\$34.00	\$52.00

*All pricing subject to 11% tax & 20% gratuity.
Shots are not included in open bar packages.*

Other Bar Options

Upon Consumption Bar

Host selects the brand level offered and is billed at the end of the event for all drinks ordered. Satellite bars are only set up for parties of 25 or more. \$125.00 bar set up fee.

Cash Bar – Host selects the brand level offered, guests are responsible for payment as drinks are ordered. \$125.00 bar set up fee.

*All pricing subject to 11% tax & 20% gratuity.
Shots are not included in open bar packages.*