

Okra's Bistro - Banquets and Party Booking Parameters & Guidelines

Banquet room minimum revenue before tax & gratuity

- Monday-Thursday: Lunch \$1250 Dinner \$2500 (peak)
Lunch \$1000 Dinner \$2000 (off-peak)
- Friday-Sunday: Lunch \$2500 Dinner \$5000 (peak)
Lunch \$2000 Dinner \$4000 (off-peak)

Peak Seasons: May 1 – Aug. 31; Nov. 1 – Dec. 31

Off-peak Seasons: Jan. 1 – Apr. 30; Sep. 1 – Oct. 31

Meal Options

- 2-course, 3-course, or 4-course plated meal
- Buffet service (including carving station)

Bar Options

- Open Bar Wine & Beer: \$18/guest for up to 2 hours
- Open Bar Call: \$22/guest for up to 2 hours
- Open Bar Premium: \$24/guest for up to 2 hours
- Cash: Individual checks
- Bar Tab: Party organizer sets a limit on "open" amount

Standard Information

- Banquet Room will seat up to 106 guests
- Alcohol/Bar costs contribute to the minimum (if not met, room fee will apply).
- Tax is 6% state
- Gratuity standard is 18%
- Cake cutting charge is \$1.25 per person
- Customized menus are welcomed
- Standard white linens included

Additional amenities which incur a fee include:

- PA with Microphone
- Live Music
- Television (for presentations)
- Champagne Toasts
- Hi-top tables
- Colored linens

Conference or Cocktail Reception

Minimum 50 people for 2 hour event.

Passed and/or displayed hors d'oeuvres

Not available on Fridays or Saturdays after 3 p.m.

Minimum revenue before tax and gratuity = \$1250

(Alcohol and other charges count toward the total.)

- Choose 3 = \$16.50 per person
- Additional selections = \$5.50 per person, per selection
- Crawfish Popcorn
- Citrus Salmon Spread w/toast points
- Black-Eyed Pea Hummus w/Pita Chips
- Boursin Cheese with Cranberry Sauce and Crackers
- Fruit and Cheese Tray
- Creole Chicken Salad in Phyllo Cups
- Bruschetta
- Crudités
- Cajun Deviled Eggs
- Fried Okra
- Voodoo Chicken Bites
- Charcuterie Tray

IN-HOUSE LUNCHEON OPTIONS

Guidelines on all Luncheon Options:

- Minimum of 25 people
- Commence before 3 p.m.
- Choice of 3 entrees to be offered to guests

Lunch Menu A

- Assorted Greens with Cherry Tomatoes and house-made Peppercorn Parmesan
- Cornbread
- Choice of:
 - Red Beans & Rice
 - Shrimp Creole
 - Crawfish Etouffee
 - Fried Catfish Sandwich
 - Chicken BLT
 - Veggie Wrap (V)
- Soft Drinks, Iced or Hot Tea, Coffee

\$20 per person PLUS tax (6%) and gratuity (18%)

Lunch Menu B

- Assorted Greens with Cherry Tomatoes and house-made Peppercorn Parmesan
- Cornbread
- Choice of:
 - Shrimp & Grits
 - Jambalaya
 - Crawfish Monica
 - Dirty Rice w/Chicken Breast
 - ¼ Muffuletta
 - Rouse Ratatouille (V)
 - Pasta Verde with Creamed Butter Sauce*(V)
- Soft Drinks, Iced or Hot Tea, Coffee
- Petit Dessert – Crème Brûlée or Cranberry Bread Pudding

\$26 per person PLUS tax (6%) and gratuity (18%)

Lunch Menu C

- Assorted Greens with Cherry Tomatoes and house-made Peppercorn Parmesan
- Cornbread
- Choice of:
 - Chicken St. Charles
 - Cast-iron Catfish
 - Rosemary Salmon
 - Penne New Orleans
 - Rouse Ratatouille (V)
 - Pasta Verde with Creamed Butter Sauce*(V)
- Soft Drinks, Iced or Hot Tea, Coffee
- Petit Dessert – Crème Brûlée or Cranberry Bread Pudding

\$28 per person PLUS tax (6%) and gratuity (18%)

**Choice of angel hair or penne pasta tossed w/zucchini, onion, parsley, chive, and sauce*

IN-HOUSE DINNER OPTIONS

Guidelines on all Dinner Options:

Minimum of 25 people

Applies to start times after 3 p.m.

Choose 3 entrees to be offered to guests

Dinner Menu A

- Assorted Greens with Cherry Tomatoes and house made Peppercorn Parmesan
- Cornbread
- Choice of 3 Entrees:
 - Crawfish Monica
 - Jambalaya
 - Cast-iron Catfish
 - Red Beans and Rice
 - Dirty Rice w/Chicken Breast
 - Rouse Ratatouille (V)
 - Pasta Verde with Creamed Butter Sauce*(V)
- Soft Drinks, Iced or Hot Tea, Coffee
- Dessert – Crème Brûlée or Bread Pudding or Pecan Pie

\$30 per person PLUS tax (6%) and gratuity (18%)

Dinner Menu B

- Choice of 3 appetizers (served displayed or family style):
 - Black-Eyed Pea Hummus w/Pita Chips
 - Fried Okra
 - Crawfish Popcorn
 - VooDoo Chicken Bites
 - Bruschetta
 - Cajun Deviled Eggs
 - Boursin with Cranberry Sauce and Crackers
 - Crudités
- Assorted Greens with Cherry Tomatoes and house made Peppercorn Parmesan
- Cornbread
- Choice of 3 Entrees:
 - Chicken St. Charles
 - Shrimp Creole
 - Penne New Orleans
 - Rosemary Salmon
 - Boucherie Chop
 - Rouse Ratatouille (V)
 - Pasta Verde with Creamed Butter Sauce*(V)
- Dessert – Crème Brûlée or Bread Pudding or Pecan Pie
- Soft Drinks, Iced or Hot Tea, Coffee

\$39 per person PLUS tax (6%) and gratuity (18%)

Dinner Menu C

- Choice of 3 appetizers (served displayed or family style):
 - Black-Eyed Pea Hummus w/Pita Chips
 - Firecracker Shrimp
 - Stuffed Mushrooms
 - Fried Okra
 - Crawfish Popcorn
 - VooDoo Chicken Bites
 - Bruschetta
 - Cajun Deviled Eggs
 - Boursin Cheese with Cranberry Sauce and Crackers
 - Crudités
- Assorted Greens with Cherry Tomatoes and house-made Peppercorn Parmesan
- Cornbread
- Choice of 3 Entrees:
 - Salmon Napoleon
 - Seared Duck Breast
 - Boucherie Chops (2)
 - Tabasco Mixed Grill
 - Chicken St. Charles
 - Rouse Ratatouille (V)
 - Pasta Verde with Creamed Butter Sauce*(V)
- Dessert – Crème Brûlée or Praline Cheesecake or Key Lime Pie
- Soft Drinks, Iced or Hot Tea, Coffee

\$50 per person PLUS tax (6%) and gratuity (18%)

**Choice of angel hair or penne pasta tossed w/zucchini, onion, parsley, chive, and sauce
(V) denotes vegetarian*

Buffet Service

We will customize a menu for you based on choices from our regular and banquet menus. Special requests are always welcome, too! Prices start at \$25 per person.

Buffet Service w/Carving Station

Selections from the carving station include: tri-tip roast beef, ham, leg of lamb, turkey breast, salmon, or red snapper. Choose two proteins then customize your menu by adding salads, sides, and desserts. Appetizers may precede the buffet, as well. Prices start at \$35 per person.

Addendum Extras and add-ons

To add appetizers (to any lunch option, Dinner Option A, or buffet service):

The additional cost is dependent on your choices.

It is \$5 per person if you choose any 3 from:

Black-Eyed Pea Hummus w/Tortilla Crisps

Golden Fried Okra

Citrus Salmon Spread

VooDoo Chicken Strips

Cajun Deviled Eggs

Fried Chicken Livers

Or \$7 per person if you choose from:

Any 2 from above

and 1 of the following:

Firecracker Shrimp

Alligator Bites

Fried Oysters

Crawfish Popcorn

Crab-stuffed Mushrooms

Or \$9 per person if you choose from:

Any 1 from the first list

And any 2 from the second list

We serve appetizers displayed for guests to help themselves to as they arrive or we can place them in shareable platters or bowls on the table when everyone is seated.