



Private Brunch at the Court of Two Sisters

Celebrate in the elegant Grand Marquis Ballroom on the second floor of the historic Court of Two Sisters. Package includes 2.5-hour private room rental with access to the Royal Street balcony, private buffet, and unlimited champagne, beer, juices, and coffee.

Menu

MORNING OPTION

9am-11:30am

Assorted Fresh Fruit
Homemade Biscuits
Veal Grillades and Stone Ground Grits
Scrambled Eggs
Bacon
Breakfast Potatoes
Courtyard Bread Pudding with Whiskey Sauce
Optional upgrade to Bananas Foster Station (+10)

AFTERNOON OPTION

1:30pm-4pm

Classic Caesar Salad
Cornbread
Veal Grillades and Stone Ground Grits
Scrambled Eggs
Bacon
Chicken & Sausage Jambalaya
Courtyard Bread Pudding with Whiskey Sauce
Optional upgrade to Bananas Foster Station (+10)

OPEN BAR

Court of Two Sisters Private Label Champagne
Miller Lite, Michelob Ultra, Abita Amber
Orange & Cranberry Juices
Coffee

*\$75 per person
plus 10.45% tax and 20% service charge
Minimum 60 guests*

Raven Ousley, Court of Two Sisters Sales Manager
rousley@courtoftwosisters.com | 504-522-7261 ext. 13





Afternoon Socials at the Court of Two Sisters

Celebrate in the elegant Grand Marquis Ballroom on the second floor of the historic Court of Two Sisters. Package includes two-hour private room rental with access to the Royal Street balcony, an assortment of passed hors d'oeuvres and cold station items, and unlimited beer, wine, soda, champagne, and mimosas.

Menu

CHOOSE SIX HORS D'OEUVRES

COLD

Deviled Eggs
Crawfish Mousse
Roasted Red Pepper Mousse
Corn & Shrimp Salad with Creole French Dressing
Balsamic Marinated Tomatoes & Freshwater Mozzarella

HOT

Creole Meatballs
Crabmeat Lorenzo
Jalapeno Bacon Wrapped Duck with Wild Berry Gastrique
Shrimp en Brochette with Creole French Dressing
Turtle Soup au Sherry in Demitasse Cups
Beggar's Purse (Goat Cheese in Phyllo Dough)
Crawfish Etouffee in Puff Pastry Cup
Crescent City Alligator & Pork Sausage with Creole Mustard

CHOOSE TWO COLD DISPLAY STATIONS

Assorted Fruit & Cheese
Fresh Vegetable Crudité with Buttermilk Ranch Dressing
Cocktail Shrimp & Marinated Crab Claws
with Remoulade and Cocktail Sauces
Assorted Mini Desserts

OPEN BAR

Court of Two Sisters Private Label Chardonnay
Court of Two Sisters Private Label Cabernet Sauvignon
Court of Two Sisters Private Label Champagne
Miller Lite, Michelob Ultra, Abita Amber
Orange Juice
Sodas

*\$59 per person
plus 10.45% tax and 20% service charge
Minimum 30 guests
Available Monday - Friday
2pm-4pm or 2:30pm-4:30pm*

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