



PRIVATE PARTIES

SAMPLE MENU



\$50 a person

Applicable sales tax 20% taxable service charge. China included.

Assorted Fruit and Cheese Table
with praline baked brie & goat cheese fritters

Mediterranean Nosh Table
*with house prepared Hummus, Baba Gannouj and
roasted vegetable crudités*

Roasted Sweet Potato Salad
*with seasonal lettuce mix, goat cheese, fresh julienned beets,
slivered red onions, seasoned pecans, and a curry vinaigrette*

Tasso Shrimp & Grits
with sliced mushrooms and tomatoes in a Creole cream sauce

Prime Rib Sliders
with a New Orleans brown sauce

Cherry Almond Bread Pudding

Café Au Lait



\$65 a person

Applicable sales tax 20% taxable service charge. China included.

Assorted Fruit and Cheese table
with praline baked brie & boursin puffs

Ham & Sweet Potato Biscuits
Shrimp Au gratin Puffs
Louisiana Crab Cakes

Roasted Sweet Potato Salad
*with seasonal lettuce mix, goat cheese, fresh julienned beets,
slivered red onions, seasoned pecans, and a curry vinaigrette*

Louisiana Gulf Shrimp Creole
with grilled peppers and onions in a spicy tomato sauce

Creole Pork Grillades & Grits
with peppers and onions

Sliced Prime Rib Served in a New Orleans Brown Sauce
served with roasted garlic mashed potatoes

Smotherd Mustard Greens & Roasted Corn Succotash

Parker House Rolls & Whipped Butter

Bananas Foster's Bread Pudding
with buttered rum sauce

Café Au Lait

ADDITIONAL ENTREE CHOICES

Shrimp and Artichoke Pasta
with bowtie pasta and a lemon cream

Creole Pork Grillades & Grits
with peppers and onions

Saffron Infused Paella
with shrimp, mussel, lump crab, roasted chicken & chorizo sausage

Creole Crawfish & Tasso Pasta

Shrimp Carbonara Pasta
*orecchiette pasta, pancetta, tomatoes, wilted spinach
and fresh oregano & tossed in a vodka cream sauce*

Louisiana Gulf Shrimp Creole
with grilled peppers and onions in a spicy tomato sauce

Chicken and Chorizo Paella
with imported saffron, roasted poblano and red peppers

Every menu can be customized and designed to fit you party needs

BAR PACKAGES

Applicable sales tax 20% taxable service charge. Glassware included.

HOUSE BAR PACKAGE

\$25 a person



PREMIUM BAR PACKAGE

\$35 a person



INCLUDED IN BOTH:

Tonic, soda water, Ginger Ale, Coke, Diet Coke, Sprite and bottled water

Cranberry, orange and grapefruit juices

Olives, cocktail onions, lemons, limes and orange wedges

Grenadine, Bloody Mary and sour mix

Wine glasses and Highball glasses Cocktail napkins, Frill picks and cocktail stirrers

Available Red Dog Specialty Cocktails:

*That B*tch Katrina, El Röcco "House Margarita", Hair of the Red Dog, Ohld Fashound (öld faSHend),*

My Drinking is Only a Problem For You, When Doves Cry "Frozen Mixed Berry Paloma",

Moose's Magnificent Mimosa, The Lemon Immigrant, The Jammin Julep "Mint Julep",

Sofia King Good Peachy Tea, Early Bird Gets the Whiskey, Ginny Hendricks

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ADDITIONAL FEES

Passed Canapés & Hors D'oeuvres Add On

Priced per canapé & hors d'oeuvre.

Menu available upon request

Passed Champagne Add On

\$4 per person

Custom Cocktail Add On

\$4 per person

Friday, Saturday & Sunday Bookings

\$500 rental fee



BOOKING INFORMATION

Phone: 504-934-3333

Email: info@reddogdiner.com

Please leave your name and contact information and any relevant questions and we will call you back the same business day. Hours for booking inquiries are Monday thru Friday am to 4 pm. Calls placed after 4 pm will be returned the next business day.

SEATED DINNER SAMPLE MENU

\$100 a person

Applicable sales tax 20% taxable service charge. China included.



Ahi Tuna Crisps

rare tuna, vinegar slaw and wasabi mayo

Louisiana Creole Crab Cakes

with chopped shrimp and sherry

Shrimp Au Gratin Puffs

with chopped shrimp and sherry

Farmhouse Salad

*apples, walnuts, currants, beets, blue cheese
and lemon tarragon vinaigrette*

Crab & Corn Bisque

ENTREE SELECTIONS:

Parmesan-Crusted Chicken

*herb-cruste half chicken, mac and cheese,
baby glazed carrots and roasted garlic sauce*

Tomato & Oregano Glazed Salmon

saffron ancho rice pilaf and baby glazed carrots

Veal Osso buco

creamy polenta and baby glazed carrots

Cherry Almond Bread Pudding

Café Au Lait



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ADDITIONAL COCKTAIL PARTY OPTIONS



Nibbles & Sips Table

Curried Beef Meatball with Trinidad Curry Sauce
Crab & Corn Fritters with Garlic & Chive Butter
Fried Green Tomatoes with Roasted Pepper Remoulade
Salted Fingerling with Chipotle Sauce
Green Chili Duck Empanada with Ranchero Sauce
Spinach & Artichoke Crostini
Tamale Meatballs

Fromage Table

Assorted Hand Carved Cheeses with Lavish Seasonal Fruit,
House Prepared Chutneys and our Fromage Specialties
Gorgonzola & Prosciutto Tart
Goat Cheese Fritters
Praline Baked Brie in Pastry
Beet & Goat Cheese Crostini with Balsamic Gastrique

Mediterranean Nosh Table

House prepared Hummus, Baba Gannouj,
Marinated Feta, Tapenade with Grilled Vegetables
Fresh Mozzarella & Tomato Bruschetta
Sundried Tomato Spread
Roasted Elephant Ear Garlic with Warm Olives
Saffron Infused Paella with Shrimp and Chorizo

Supper in the South Table

Tasso Shrimp & Grits with Sliced Mushrooms and Tomatoes in a Creole Cream Sauce
Prime Rib Sliders with New Orleans Brown Sauce
Smothered Mustard Greens
Cornbread & Biscuits



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