



Event Capacity

STANDING EVENTS

Wedding Receptions
Cocktail Parties

EAST ROOM	WEST ROOM
200	1,000

SEATED EVENTS

Luncheons
Banquets

EAST ROOM	WEST ROOM
150	500

For more information, contact
John Bertucci, Manager
at 504.340.4109

The
FOUR
Columns

The **FOUR** *Columns*



Banquets

CATERING YOUR
SPECIAL EVENTS

504.340.4109
3711 Westbank Expressway
Harvey, LA 70058

WWW.FOURCOLUMNS.COM

CHOICE OF SOUP OR SALAD INCLUDED WITH ENTRÉE

Soup

(Choice of One)

- Corn & Crawfish Bisque • Shrimp Bisque • Creole Corn • Potato Split Pea with Ham • Vegetable Soup
- Chicken & Sausage Gumbo • Broccoli & Cheese Turtle Soup *(add \$2.00 per person)*
- Seafood Okra Gumbo *(add \$1.00 per person)*

Salad

(Choice of One)

- Mixed Green Salad
- French, Italian, Blue Cheese, Thousand Island, Ranch
- Four Columns Italian Salad *(Like a Caesar)*
- Fresh Spinach & Mushrooms with Hot Bacon Dressing
- Baby Greens with Chopped Walnuts & Raspberry Vinaigrette
- Tomato Mozzarella
- Cole Slaw
- With soup and salad- add \$2.50 per person*

Appetizers

(Choice of One)

- Stuffed Mushrooms - *Add \$3.00 per person*
- Marinated Crab Fingers - *Add \$4.50 per person*
- Crab Meat or Shrimp Remoulade - *Add \$4.50 per person*
- Fried Eggplant Sticks - *Add \$3.00 per person*
- Seafood Cakes - *Add \$4.50 per person*

Sides

(Choice of Two)

- Broccoli Au Grain • Broiled Tomato • Eggplant Larose
- Peas Royale • Garlic Mashed Potatoes
- Green Bean Almondine • Roasted Brabant Potatoes
- Vegetable Medley • Rice Pilaf • Candied Yams
- Sweet Potato Casserole • Dirty Rice Dressing
- Creamy Baked Macaroni & Cheese • Cornbread Dressing
- Buttered Broccoli • Spinach & Olive Oil • Buttered Corn
- Potato Salad • Smothered Creole Potatoes • BBQ Beans
- Mustard Greens with Pickled Pork
- Cauliflower Italian Style • Corn with Ham & Tomatoes
- Honey Glazed Carrots • Green Beans with Ham & Tomatoes
- BBQ Baked Bean and Apple Casserole
- Oyster Dressing *(add \$1.00 per person)*

Desserts

(Choice of One)

- Cheese Cake with choice of Strawberry or Cherry topping
- Four Columns Special *(add \$2.00 per person)*
- Black Forest Cake • Almond Cake w/ Homemade Vanilla Frosting
- Apple Cobbler • Peach Cobbler • Chocolate Mousse
- Bread Pudding with Rum or Praline Sauce
- Strawberry Shortcake • Carrot Cake w/ Cream Cheese Icing
- Chocolate Tres Leches Cake
- Raspberry Lemon Buttermilk Squares *(add \$1.00 per person)*
- Pumpkin Squares *(add \$1.00 per person)*
- Pecan Pie *(add \$1.00 per person)*

Beverages

Coffee and Tea

Entrees

1. Breast of Chicken with Tasso Sauce \$18.00
2. Chicken or Eggplant Parmesan with Pasta \$19.50
3. Honey BBQ Chicken with BBQ Baked Bean and Apple Casserole \$17.75
4. Cajun Chicken Cordon Bleu- Breaded Chicken Breast stuffed with Swiss Cheese and Andouille Sausage served with Andouille Garlic Butter Sauce. \$19.00
5. Poulet Josephine- Smoked Chicken Breast ladled with a topping of Fresh Mushrooms, Onions, Shallots, Garlic, and Wine. \$18.00
6. Chicken Piccata- Lightly breaded tender Chicken Breast topped with a mild Lemon and Caper Sauce served over Pasta. \$18.75
7. Orange Glazed Chicken with Wild Rice \$17.75
8. Chicken Clemenceau- Boned Chicken with Mushrooms, Cubed Potatoes, Garlic, and Green Peas delicately cooked in wine. \$18.50
9. Meatloaf with Baked Macaroni- Lean Ground Chuck blended with homemade seasoned Bread Crumbs served with a Creamy Baked Macaroni. \$15.00
10. Beef and Seafood- A 6oz. Ribeye Steak served with a Seafood Delicacy \$27.00
11. Ribeye Steak \$27.50
12. Baked Lasagna (Traditional or Spinach) \$17.50
13. Roast Beef with Marchand du Vin Sauce \$16.50
14. Prime Roast Rib of Beef Au Ju \$27.00
15. BBQ Beef Brisket \$17.00
16. Baked Glazed Ham \$16.50
17. Baked Pork Chop topped with Mushroom Sauce \$17.75
18. Roast Pork Medallions with Sweet and Sour Raspberry Glaze \$18.50
19. Roasted Pork Loin with a Fruit and Port Sauce \$18.50
20. Roast Turkey Breast with Andouille Corn Bread Dressing \$16.50
21. Baked Catfish rolled in Seasoned Bread Crumbs topped with Shrimp and Crabmeat Dressing in a Wine Sauce. \$22.50
22. Catfish Meuniere- Farm Fresh Catfish Filet fried golden brown and topped with a rich Lemon Butter Sauce. \$19.50
23. Crawfish Marie- Tender Crawfish Tails sautéed with Tasso and Cream ladled over Fettuccini Pasta. \$18.00
24. Fried Catfish Filets- Lightly Breaded and Deep Fried \$16.50
25. Shrimp Italienne- Large, Whole Gulf Shrimp in Olive Oil and Wine Sauce, Generously Spiced, and Perfect for Dipping with Crusty French Bun. \$18.75
26. Seafood Casserole of Crabmeat and Shrimp in a Wine and Cheese Sauce Market
27. Shrimp or Crawfish Etouffee over Rice \$16.50
28. Catfish Four Columns- Baked Catfish in Butter and topped with a Creamy Sauce of Shrimp, Hearts of Artichoke, Crabmeat, Mushrooms and Wine. \$23.00
29. Shrimp stuffed Bell Pepper with Creamy Baked Macaroni \$16.00

On Friday and Saturday nights, the minimum number charged will be 100 regardless of the number attending.

The Prices are further subject to an 8.75% Sales Tax and 20% Gratuity.