

events







Buffet & Dinner PACKAGES———

4101 VETERANS MEMORIAL BLVD. (ON THE CORNER OF LAKE VILLA)
BOBBYHEBERTS.COM



Food, Friends, 💯 Fun!

Buffet Package 1

Salad

Caesar Salad

Choice of Two Entrées

Blackened Chicken Alfredo
Blackened Chicken Breast Strips simmered with our homemade Alfredo Sauce served over Pasta.

Catfish Cajun Cannon

Pan-fried Catfish topped with a Crawfish Mushroom Cream Sauce.

Sliced Pork Tenderloin with Burgundy Meniere

Red Beans & Rice
A true New Orleans tradition served with Cajun Sausage.

Choice of Two Sides

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice, or Amaretto-Style Green Beans.

Dessert

Bread Pudding

A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

Includes Beverage (Soda, Coffee, or Tea) \$33.95 per person (tax & gratuity not included)



Buffet Package 2

Salad

Caesar Salad

Choice of Two Entrées

Crawfish Pasta

Louisiana Crawfish tossed in our homemade sauce with freshly diced green bell peppers, red onions, & New Orleans seasonings served over Pasta.

Chicken or Catfish Cajun Cannon
Sautéed Chicken or Catfish topped with a Crawfish Mushroom Cream Sauce.

Rib Roast Au Jus

Crawfish Étouffée A spicy Cajun Stew served over steamed Rice.

Choice of Two Sides

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice, or Amaretto-Style Green Beans.

Dessert

Bread Pudding

A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

Includes Beverage (Soda, Coffee, or Tea) \$37.95 per person (tax & gratuity not included)

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Buffet Package 3

Choice of One Appetizer

Fried Crab Balls, Crawfish Florentine Dip, or Fried Eggplant with Remoulade Sauce.

Choice of Soup or Salad

Seafood Gumbo or Caesar Salad

Choice of Two Entrées

BBQ Shrimp

Gulf Shrimp sautéed in New Orleans-style Lemon Butter & Pepper BBQ sauce.

Mardi Gras Pasta

Louisiana Crawfish Tails & Gulf Shrimp tossed in our homemade sauce with freshly diced green bell peppers, red onions, & New Orleans seasonings served over Pasta.

Rib Roast Au Jus

Chicken or Catfish Cannon
Sautéed Chicken or Catfish topped with a Crawfish Mushroom Cream Sauce.

Choice of Two Sides

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice, or Amaretto-Style Green Beans.

Dessert

Bread Pudding

A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

Includes Beverage (Soda, Coffee, or Tea) \$42.95 per person (tax & gratuity not included)



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Dinner Package 1

3-COURSE SIT DOWN DINNER

Includes Guest's Choice of Soup or Salad, Entrée, & Dessert.

Soup or Salad

Seafood Gumbo or Caesar Salad

Entrées

Crawfish Fettuccine

Louisiana Crawfish tails tossed in our homemade fettuccine Alfredo with freshly diced green bell peppers, red onions, & New Orleans seasonings.

Blackened Chicken Pasta

Blackened Chicken served over Pasta with Alfredo sauce.

Redfish Cajun Cannon

Our signature dish! Sautéed Redfish with Crawfish Mushroom Cream Sauce. Served with Garlic Mashed Potatoes & Vegetables.

Crab Cake Platter

Two Crab Cakes topped with fresh Crawfish Mushroom Cream Sauce. Served with Garlic Mashed Potatoes & Vegetables.

Desserts

Bread Pudding

A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

Chocolate Kahlúa Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlúa Chocolate Mousse.

Includes Beverage (Soda, Coffee, or Tea) \$31.95 per person (tax & gratuity not included)



Dinner Package 2 4-course sit down dinner

Includes Soup, Salad, Entrée, & Dessert.

Soup

Seafood Gumbo

Salad

Caesar Salad

Entrées

Blackened Bayou Duck

Smoked 'til it's tender, then Blackened & topped with our Crawfish Mushroom Cream Sauce.

Blackened Redfish Cajun Cannon

Fresh Gulf Redfish Blackened then topped with Črawfish Mushroom Cream Sauce.

Mardi Gras Pasta

Louisiana Crawfish Tails & Gulf Shrimp tossed in our homemade sauce with freshly diced green bell peppers, red onions, & New Orleans seasonings served over Pasta.

Jambalaya Pasta

Chicken & Alligator Sauce with onions & bell peppers in a Creole Sauce, tossed with Pasta.

Desserts

Chocolate Kahlúa Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlúa Chocolate Mousse.

Kentucky Bourbon Pecan Pie

Includes Beverage (Soda, Coffee, or Tea) \$35.95 per person (tax & gratuity not included)

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Dinner Package 3 4-course sit down dinner

Includes Appetizer & Guest's Choice of Soup or Salad, Entrée, & Dessert.

Appetizer

A sample of Bobby Hebert's signature appetizers selected by our Chef.

Soup or Salad

Seafood Gumbo or Caesar Salad

Entrées

10 oz. Ribeye Served medium.

Half-Shrimp, Half-Catfish Platter Fried Shrimp & Catfish served with French Fries & Coleslaw.

Redfish Cajun Cannon

Our signature dish! Sautéed Redfish with Crawfish Mushroom Cream Sauce. Served with Garlic Mashed Potatoes & Vegetables.

Mardi Gras Pasta

Louisiana Crawfish Tails & Gulf Shrimp tossed in our homemade sauce with freshly diced green bell peppers, red onions, & New Orleans seasonings served over Pasta.

Desserts

Chocolate Kahlúa Mousse
Golden toffee crunches float among clouds of creamy, rich Kahlúa Chocolate Mousse.

Kentucky Bourbon Pecan Pie

Includes Beverage (Soda, Coffee, or Tea) \$39.95 per person (tax & gratuity not included)





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Passed Flors D'oeuvres

50-Piece Minimum per Item.

Cold Hor D'oeuvres

Shrimp Remoulade on a Crostini – \$4.00 per person Herb Roasted Chicken Caesar Pinwheels – \$4.00 per person Vegetable Spring Rolls – \$4.00 per person

Hot Hor D'oeuvres

Miniature Beef Wellingtons – \$4.00 per person
Shrimp Spring Flutes – \$4.00 per person
Crab Balls (3 per serving) – \$4.00 per person
Chicken Kickers – \$5.25 per person
Duck Quesadillas – \$4.00 per person
Spinach Dip – \$3.00 per person

Desserts

Cheesecake Squares – \$3.25 per person Assorted Cake Squares – \$5.00 per person (Doberge, Carrot, Red Velvet, German Chocolate)

tax & gratuity not included



Soups and Salads

Seafood Gumbo – \$5.00 per person
Corn & Crab Bisque – \$6.00 per person
Caesar Salad – \$4.00 per person
Pasta Salad – \$3.00 per person
Prices do not include tax & gratuity

Side Items

Steamed Vegetables – \$3.50 per person
Roasted New Potatoes – \$3.00 per person
Amaretto Green Beans – \$3.00 per person
Garlic Mashed Potatoes – \$3.00 per person
Collard Greens – \$3.00 per person
Dirty Rice – \$4.00 per person
Prices do not include tax & gratuity.



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Buffet Items

25-Piece Minimum per Item.

BBQ Shrimp Pasta – \$6.00 per person Blackened Chicken Pasta – \$5.00 per person

Mardi Gras Pasta - \$6.00 per person

Shrimp & Grits - \$5.50 per person

Red Beans & Rice - \$4.50 per person

BBQ Shrimp & Grits - \$6.00 per person

Cheese Ravioli tossed in Alfredo Sauce - \$5.25 per person

BBQ Shrimp – \$7.00 per person

Catfish Cajun Cannon - \$9.50 per person

Prices do not include tax & gratuity







Reception SELECTIONS

Build your very own customized menu, or add any of these items to one of our packages!



Full Service Catering • Drop-Off & Set-Up • Catering On-Site Parties of 10-300 • Off-Site Parties of 10-15,000





Private Party Bar Menu Packages

Bar Menu packages available for add-on to any of our private party packages.

- OPEN BAR PRICING -

WELL BRANDS \$24 per person	\$29 per person	PREMIUM BRANDS \$36 per person
•VODKA	THREE OLIVES	
RUM	DONQ	GREY GOOSE
GIN	MCQUEEN	CAPTAIN MORGAN
TEQUILA	JOSE CUERVO	TANQUERAY
TRIPLE SEC	TRADICIONAL	1800 SILVER
WHISKEY	COINTREAU	GRAND MARNIER
SCOTCH	JACK DANIELS	CROWN ROYAL
MILLER LITE	DEWARS	MILLER LITE
BUD LIGHT	MILLER LITE	BUD LIGHT.
BUDWEISER	BUD LIGHT	ABITA AMBER
DODWLISER	ABITA AMBER	HEINEKEN
	HEINEKEN	CORONA

BEER & WINE PACKAGE – \$17 PER PERSON MARTINI ADD-ON PACKAGE – \$12 PER PERSON

\$125.00 bar set up fee · Price includes 2 hours of service.

All packages include sodas & a variety of mixers.

**If the party extends past 2 hours the per person price will be pro-rated to accomodate.
(½ hour increments).



Additional Services

- · DJ/Band Services
- · Linen & Table Rental
- AV Equipment Rental
- Full Restaurant Buyout Option
 - Decorations & Floral Arrangements

- · Limo Services
- Off-Site Catering & Staffing
 - Private Beverage Service
- · Photographers/Videographers
 - · Special Cake Orders
 - Ice Sculptures

*For all private events, the remaining balance will be due the day before the event, by 4 PM.

**If the event is on a weekend (Saturday - Sunday), payment will be due by Friday at 4 PM.





The Dugout

Capacity:

400 sqft

Event Style:

Seated - 26

Reception -15

Amenities:

- 6 High Definition Televisions
- Audio System
- · Large glass door provides wonderful air flow when open, and gives easy access from inside to outside



Food, Friends, J Fun!

The Endzone

Capacity:

700 sqft

Event Style:

Seated - 60

Reception - 50

Amenities:

- · Close proximity to restrooms
- · 9 High definition Televisions
- · Audio System







Located in the Heart of the Metairie, on the corner of Veterans & Lake Villa!

4101 VETERANS MEMORIAL BLVD · METAIRIE WWW.BOBBYHEBERTS.COM

For more information, call 504.525.3661
 or email events@oceanagrill.com –

