



NAPOLEON HOUSE

Since 1914



Private Dining Guide

Thank you for considering Napoleon House for your upcoming event. Napoleon House offers a prime, *historic French Quarter setting*, Chef Chris Montero's acclaimed *classic New Orleans cuisine, caring service and heartfelt hospitality*. Our ambition is to deliver a very special, one-of-a-kind event that will charm your guests and reflect your palate, theme and budget

Constructed in the late 1700's; owned and operated by the Impastato family of New Orleans for 101 years and Ralph Brennan since May of 2015, the Napoleon House (named for the exiled French Emperor who was offered the opportunity to take up residence) suspends you in time. It's authentic exterior, deeply patinaed walls, heart of pine floors, sunken cypress doors, and luminous photography exudes the European charm that begets civilized eating and drinking.

The upstairs private rooms boast *glittering custom chandeliers, antiqued cypress wood mantles, heirloom silk tapestry drapes and balcony access* with breathtaking views of the French Quarter.

The Cupola at the very top of the building was long used by sailors as a premier destination to view the boating traffic along the Mississippi River, and also by the original owner, former New Orleans Mayor Nicholas Giraud who would retreat to this treasured space to wait for Napoleon Bonaparte, who sadly was poisoned before his rumored arrival.

Napoleon House offers several enchanting event spaces. The upstairs Rosa and Pietro Rooms can accommodate up to *135 for receptions and 70 for seated events*. Downstairs the Emperor's Room stands *40 and seats 30*. We also offer our *courtyard and iconic bar area for groups of 25 and up to 75* respectively. The entire property may be rented for events up to 300.

Napoleon House 500 Chartres Street, New Orleans, LA 70130 • www.napoleonhouse.com

Beth Sigur, Sales Manager (504) 934-4704 / bsigur@neworleans-food.com


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Experience the ambience of Old New Orleans
and tour our elegant second floor reception rooms in person!

The Napoleon House offers one of the most unique and elegant settings anywhere for parties and receptions. The property is rated among the *highest historically significant locations in New Orleans*, and is on the National Register of historic buildings. The suite of rooms (*L'Apartment de l'Empereur*) on the 2nd floor would have been Napoleon's apartment had he made it to the new world. Comprised of 2300 square feet, the rooms can accommodate *seated dinners, cocktail parties, receptions, and weddings*.

Rosa Room - 30 Seated / 40 Reception Style



Pietro Room - 70 seated / 135 reception style



Courtyard - 70 Reception Style



Emperor Room - 45 seated / 40 reception style



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Dinner Menu

Please add 10.9995% sales tax and selected gratuity

Entrée pricing is based upon a 3 course meal with choice of soup or salad and dessert.

Soft drinks, fresh brewed iced tea and coffee are included for each guest for groups of 20 or larger

Soup or Salad

Select one for group

Creole Tomato and Basil Bisque (Seasonal) • Napoleon House Seafood Gumbo

Lemon Parmesan Salad Romaine lettuce, marinated grape tomatoes, croutons,
lemon Parmesan dressing, shaved Parmigiano-Reggiano

Baby Greens chevre cheese, crushed nicoise olives, walnut oil and sherry vinaigrette

Entrées

Select up to two options

Chicken Breast with Marengo sauce over roasted lemon rice \$32

Pork Tenderloin roasted potatoes with an applejack brandy velouté \$39

Gulf Shrimp & Grits New Orleans style BBQ shrimp with creamy mascarpone grits \$41

Grilled Gulf Fish Covey Rise vegetables, confit grape tomatoes \$42

Grilled Filet Mignon roasted fingerling potatoes, wilted greens, sauce béarnaise \$49

DUAL ENTRÉE OPTION

Grilled Filet Mignon and Louisiana Blue Crab Cake \$60

Served with wilted greens and fingerling potatoes, sauce béarnaise

* vegetarian entrée available upon request *

Desserts

Please select one item for the group

Napoleon House Bread Pudding
Topped with Chocolate, Rum Sauce

Ponchatoula Strawberry Shortcake

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Reception Menu

*Reception menus include service for up to three hours, unless alternate arrangements are made in advance
10.9995% sales tax, plus gratuity*

Passed Hors d'Oeuvres

Prices are based on 2 pieces per person

Mini Muffulettas \$5

***Alligator Sausage** with pepper jelly \$3

Seared Beef on Crostini with tomato onion jam \$4

***Marinated Chicken** tenderloin with crushed olives in oil \$3

Fried Oysters with Creole mustard cocktail sauce \$5

Crab Cakes with Remoulade Sauce \$5

Shrimp Beignets with Steen Syrup glaze \$4

***Shrimp Brochet** wrapped in bacon with horseradish sauce \$4

Fried Shrimp with Crystal honey sauce \$4

***Tuna Crudo** with cucumber Pimm's marinade \$5

Vegetarian Options

Mini Bruschetta with mozzarella cheese tomato and basil oil on challah bread \$3

Crispy Tart with Goat Cheese artichoke and spinach \$4

Brie Cheese with cinnamon apples honey glaze in puff pastry \$4

Wild Mushroom Tartlet \$4

Gourmet Fries with truffle oil & Parmesan Cheese \$4

**Denotes: Gluten Free Appetizer Options*

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Carving Stations

Served with petite rolls, assorted mustards and mayonnaise; Carving Stations require culinary attendant at \$125

Tenderloin of Beef Accompanied by horseradish sauce
\$350 each ~ serves approximately 25 guests

Roasted Breast of Turkey \$160 each ~ serves approximately 40 guests

Prime Rib \$525 each ~ serves approximately 50 guests

Roasted Pork Loin \$135 each ~ serves approximately 30 guests

Display Stations

Cheese and Fruit display - Imported & domestic cheeses, fresh fruit crackers, French bread \$6 per person

Crudités Display - Seasonal fresh vegetables, ranch dipping sauce, pickled vegetables \$3 per person

Charcuterie Display - Locally sourced sausages, cured meats, hog's head cheese, cornichons, Creole mustard and French bread (includes Andouille, green onion, salami and hog's head cheese) \$6 per person

Baked Brie - Served with toasted pecans and drizzled with clover and honey \$50 [8" round: Serves 18-20]

Antipasti Station – Chef-inspired seasonal items to include marinated artichokes, roasted garlic, cured olives, pesto, shaved provolone cheese, seasonal grilled vegetables and cured meats \$6 per person

Boiled Gulf Shrimp - Served with caper and lemon cocktail sauce \$25 per pound

Marinated Blue Crab Claws - with Dijon mayonnaise \$30 per pound

Smoked Salmon Display - \$8 per person

Lemon Parmesan Salad - hearts of romaine, marinated grape tomatoes, croutons, lemon Parmesan dressing, shaved Parmigiano-Reggiano \$5 per person

Napoleon House Red Beans & Rice \$6 per person

New Orleans BBQ Shrimp & Mascarpone Grits \$9 per person

Catfish - fried petite fried catfish with a pecan butter sauce \$6 per person

Jambalaya - Andouille sausage, roasted chicken \$6 per person

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Smoked Pork Medallions - herb brined pork tenderloin, roasted new potatoes, sherry gastrique \$7 per person

Roasted Chicken Breast - roasted over mushroom rice in a tomato-olive sauce \$6 per person

Seared Gulf Fish - over lemon-zested rice with a caper and butter sauce \$7 per person

Seafood Gumbo \$6 per person

Pasta Displays

Pasta Al Norma virgin olive oil, fresh basil, roasted vegetables, Parmesan cheese
[Served Cold] \$6 per person / Add Prosciutto \$8

Shrimp & Tasso Pasta - Gulf shrimp, locally sourced tasso ham, pesto sauce and mozzarella cheese \$7 per person

Chicken & Andouille Sausage Penne Pasta - roasted chicken, Andouille sausage,
Creole seasoned red sauce \$7 per person

Artisan Sandwiches

[\$2.50 per mini sandwich]

Mini Muffelattas

Chicken Salad with dill petite croissants

Roast Pork with garlic aioli on brioche bun

Garden Vegetable with cream cheese on marble rye bread

Fresh Mozzarella & Tomato with Spread

Mini Turkey Club served on marble rye

Dessert Station

Assorted Mini Pastries – turtle brownies, mini tartlets and mini cheesecakes \$4.50 per person

Bread Pudding chocolate, rum sauce \$200 per pan

Cakes and Cookies [pricing available upon request]

*** Menu items and pricing are subject to change***

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Private Party Bar Options

Brand/Price Levels

<u>LIQUOR TYPE</u>	<u>HOUSE BRANDS</u>	<u>CALL BRAND</u>	<u>PREMIUM</u>
Gin	New Amsterdam	Bombay	Bombay Sapphire
Rum	Flor De Cana 4 year	Bacardi	Bacardi 8 yr Gran Reserva
Vodka	Svedka	Tito's	Ketel One
Bourbon	Benchmark	Buffalo Trace	Maker's Mark
Scotch	Cutty Sark	Dewar's	Glenfiddish 12 year
Tequila	Sauza Blue Reposado	Milagro	Don Julio
Canadian Whiskey		Seagram's VO	Crown Royal
Wine & Beer	House wine & beer	House wine & beer	Premium wine & beer

Brunch Bar Option

Features: Bloody Marys, Mimosas, Brandy Milk Punch, Pimm's Cup \$7.00 per drink (\$8.00 per drink as a cash bar)
house wines, billed per bottle opened

House Beer & Wine

Canyon Road Chardonnay & Merlot, Montmartre French Sparkling
Domestic Beers to include Bud, Bud Light, Miller Lt & Soft Drinks

Premium Beer & Wine

Kenwood Chardonnay, Cabernet & Pinot Noir, La Marca Prosecco
Beers - Abita Amber, LA 31 Biere Pale, Nola Blonde and Stella Artois

Billing Options

'Open Bar' ~ Host selected brand/price level, per-guest pricing for the selected duration.

'Open Bar' pricing per guest

	1 hour	2 hour	3 hour
House Wine \& Beer	\$13.00	\$17.00	\$23.00
Premium Wine & Beer	\$17.50	\$22.50	\$27.50
House Brands	\$14.00	\$21.00	\$27.00
Call Brands/Brunch Bar	\$17.00	\$24.00	\$31.00
Premium Brands	\$20.00	\$27.00	\$35.00

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If you would like to upgrade your 'OPEN BAR' to premium wine options
Additional \$7 per person – Wente Chardonnay & L. Martini Sonoma Cabernet
Additional \$12 per person – Sonoma Cutrer Chardonnay, Meiomi Pinot Noir & Waterbrook Reserve, Cabernet

The price list is a guideline and is subject to change. Specific requirements may be tailored to suit your individual needs. Additional wines and liquors are available upon request at an additional cost and require advanced notice. Please be aware that certain brands of house wines, liquors or their respective vintages are subject to change.

Corkage \$20 plus tax and gratuity

Private Party Wine Options

Bubbles

Montmartre, French Sparkling \$30
JCB #21, Brut, Cremant de Bourgogne, France \$38
Argyle, Brut, Willamette Valley, Oregon \$52
Moet Imperial, Brut Champagne, \$70

Whites

Kenwood, Chardonnay \$35
Nobilo, New Zealand, Sauvignon Blanc \$35
Alois Lagader, Pinot Grigio \$40
Chateau Gassier, Esprit, Rose, France \$42
Wente, Chardonnay \$45
Henri Bourgeois, Sancerre, Sauvignon Blanc \$48
Joseph Drouhin, Macon Villages, Chardonnay \$50
Duckhorn, Napa, Sauvignon Blanc \$55
Newton, Napa, Chardonnay \$55
Jordan, Russian River, Chardonnay \$65

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Reds

Kenwood, Sonoma Cabernet Sauvignon \$35

Deloach, Pinot Noir \$40

Louis Martini, Sonoma, Cabernet Sauvignon \$45

Meiomi, California, Pinot Noir \$45

Newton, Napa, Cabernet Sauvignon \$55

Duckhorn "*Decoy*" Pinot Noir \$55

Stag's Leap, *Hands of Time*, Cabernet Sauvignon \$65

Prisoner by Orin Swift, Zinfandel Blend \$70