

The Stag Room

• *THANK YOU* •

*for your interest in reserving our private dining area,
The Stag Room, for your event.*

Our team has carefully crafted different menu options to accommodate all style events. We ask that you choose from our menu options below for your guests.

Pricing will be removed from menus on the day of your event. Gluten Free & Vegan options available for individuals upon request.

The Stag Room requires a minimum of 20 guests and can accommodate a max of 40 seated guests.

Weekday Events (Monday-Thursday)

*include a \$200 Room Rental Fee during lunch hours,
\$300 during dinner hours*

Weekend Events (Friday, Saturday, Sunday)

*include a \$300 Room Rental Fee during lunch hours,
\$400 during dinner hours.*

Events hosted during lunch hours will have exclusive access to the space for 2.5 hours, dinner for 3 hours

Please let us know of any special requests.
We look forward to hosting you & your guests!



Menu

\$35 per person plus tax & gratuity
includes soda, tea, & water service

STARTER

Caesar Salad

*tossed in creamy caesar with parmesan
and crispy croutons*

or

Tavern Brussels

flash fried with Thai balsamic glaze, sesame seeds

MAIN

Nola Chicken Sandwich

*hand-breaded chicken breast tossed in Nola Rub, topped
with pimento aioli, pickles, spring mix, and tomato
served with french fries*

or

The Classic Pub Burger

*cooked medium and served with spring mix, tomato,
pickles, onion, house sauce, served with french fries*

DESSERT

New York Style Cheesecake

with caramel chocolate sauce, shaved almonds



Menu

*\$65 per person plus tax & gratuity
includes soda, tea, & water service*

STARTER

Caesar Salad

*tossed in creamy caesar with parmesan and
crispy croutons*

or

Fried Goat Cheese Medallions

with honey & balsamic glaze

MAIN

Bourbon St. NY Strip

*blackened with garlic mashed potatoes,
bourbon glazed carrots*

or

Glazed Salmon

*seared and served with rice, flash fried
brussel sprouts, and braised kale*

or

Creole Pasta

*with chicken or shrimp served over creamy sherry-
infused fettucine alfredo*

DESSERT

New York Style Cheesecake

with chocolate caramel sauce, shaved almonds



Menu

PLATTERS

Each platter serves 20 guests

Artisan Meat, Cheese, & Fruit Board \$220

Goat Cheese Medallions \$85

Fried Green Tomatoes \$75
with pimento cheese and balsamic glaze

Chicken Fingers & Fries \$250

Fried Chicken Wings (200 wings) \$350
*choice of Nola Rub, Bourbon BBQ,
Hot Honey, Blackened Buffalo, Garlic Parmesan*

Creole Shrimp \$125
with toast points

Dessert Grazing Board \$150
a selection of cakes & fruit

Drinks

CONSUMPTION BAR

All options are on the table, simply let your guests order what they want and you'll see the total on the bill at the conclusion of your event

CASH BAR

All options are on the table, guests order what they want & pay for what they order!

CHAMPAGNE TOAST

Cheers to your special moment! Each bottle of champagne serves 8 glasses to toast.

Prices ranging from \$20-\$120 per bottle

JUST THE BASICS

3 draft beers, 3 house wines,
\$20 per guest

THE MIDDLE MAN

• 3 draft beers, 3 house wines, house
spirits including vodka, gin, rum,
tequila, and bourbon •
\$30 per guest

ALL INCLUSIVE

all beer, wine, and select spirits
\$45 per guest