



The historic St. Charles Avenue Streetcar line is the perfect location for your next event at Desi Vega's Steakhouse. With views of the impressive three-story Tuckahoe marble pillars of Gallier Hall and majestic oaks in Lafayette Square, we can create an equally exciting and unforgettable experience for you and your guests. Floor to ceiling windows, majestic architecture, customizable ambiance and personalized menus allow you to elevate the experience for your next corporate event, cocktail reception, business social, rehearsal dinner, graduation party and more!

### **Prime Dining Room and Lounge**

Our private and semi-private option features an expansive and dramatic bar as the centerpiece to your next picture-perfect event. We feature 8 flat screen TV's throughout with Apple Air Play capability. Customizing your own floor plan, you and your guests can enjoy a dynamic evening or create an intimate reception space. The Prime Dining Room features a private entrance along St. Charles Avenue that allows for additional outdoor seating and/or a smoking area.

***\*seated dining capacity 60, up to 24 additional in Lounge, reception capacity 150***

### **Main Dining Room**

Should your event require a larger venue, we do offer our main dining room as a buyout option. Featuring your own private full bar, extensive seating and floor plan options, all with gorgeous views of the historical Lafayette Square. The Main Dining Room is a unique and exquisite option for your next large event.

***\*seated dining capacity 105, reception capacity 200\****

### **The Lafayette Room**

For a semi-private option inside our picturesque Main Dining Room, the Lafayette Room is a sought after space to entertain your guests who want privacy as well as experiencing our lively dining room atmosphere.

***\*seated dining capacity 30***

## *Bar Packages*

*Hosted Bar Packages for 3 Hour Events – minimum 40 guests*

### *Package #1: \$29 per person*

Domestic & Specialty Beers

House Wine: Chardonnay, Pinot Grigio, Cabernet Sauvignon & Sparkling White Wine

House Liquor: Whiskey, Vodka, Rum, Gin & Tequila

*\*Shots are not included and will be a separate charge at full menu price*

### *Package #2: \$37 per person*

Domestic & Specialty Beers

Select Wines: Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon & Prosecco

Call Brands: Tito's Vodka, Jack Daniels, Captain Morgan Rum, Tanqueray Gin, Jim Beam, Dewar's

Scotch & Dobel Reposado Tequila

*\*Shots are not included and will be a separate charge at full menu price*

### *Package #3: \$46 per person*

Domestic & Specialty Beers

Feature Wine by the Glass: Pre-Selected Red and White, Prosecco and/or Champagne from our wines by the glass menu

Premium Brands: Grey Goose Vodka, Crown Royal, Bacardi Silver Rum, Bombay Sapphire Gin, Jameson, Makers Mark, Chivas Regal & Don Julio Blanco Tequila, Premium Liqueurs and Mixers

*\*Shots are not included and will be a separate charge at full menu price*

### *Package #4: \$32 per person (\$12 per person add on to above packages)*

Bubble Bar: Champagne, Prosecco, Sparkling Rose and/or Sparkling White Wine chilled on ice, presented at its own station/bar with a Bubble Bar Attendant to serve your guests. Comes with Aperol Apertivo, Pama Liquor, St. Germain Elderflower Liquor, Champagne Cocktail mix and Fruit Juices to customize each drink.

## *Open Bar Pricing*

House Liquor Brands – starting at \$8

Call Liquor Brands – from \$9 - \$11

Premium Liquor Brands – from \$11- \$18

Domestic Beers – starting at \$4.<sup>75</sup>

Specialty Beers – starting at \$6

Specialty Red, White & Sparkling Wines by the Glass – \$10- \$28

Coke Products – \$2.<sup>75</sup>

Assorted Fruit Juices – \$3

Mocktails – starting at \$8

Bottled Sparkling & Still Water – \$6

OUR FULL WINE LIST IS AVAILABLE UPON REQUEST

*\*wine and liquor is subject to availability*

# *Cocktail Reception Menu*

## *Hors d'oeuvres for Display & Tray Passing*

*(Price per piece- Minimum 25 pieces)*

### Hot Hors d'oeuvres

- Bacon Wrapped Scallops-\$4.35
- Marinated Steak Skewers-\$3.00
- Boudin Balls-\$2.25
- Italian Sausage Stuffed Mushroom-\$3.00
- Spinach & Herb Stuffed Mushroom-\$2.50
- Smoked Gouda Arancini topped with Marinara-\$2.00
- Coconut Shrimp with Orange Marmalade-\$3.50
- New Orleans BBQ Shrimp and Gouda Grits on a tasting spoon- \$4.75
- Crispy Goat Cheese Balls topped with a Red Pepper Jelly Chutney-\$2.50
- Who Dat Shrimp (*Crabmeat Stuffed Shrimp wrapped in Bacon with a Sweet Thai Chili and Chipotle Remoulade sauce*)-\$5.50
- Black and Gold Shrimp (*Boudin Stuffed Shrimp wrapped in Bacon with a Caper Club Aioli*)-\$5.75
- Fried Oysters Rockefeller with Bacon & Parmesan on a Toasted Crostini-\$3.75
- Duck Confit with Wild Mushroom, Goat Cheese and Fig Compote-\$4.00
- Louisiana Mini Crab Cakes with Spicy Remoulade-\$3.65
- Roasted Corn and Crawfish Croquette-\$2.50
- Savory Louisiana Crawfish Arancini topped with Chipotle Remoulade- \$2.50
- Italian Style Fried Calamari Cups with Olive Tapenade, Marinara or Cocktail Sauce-\$2.45
- Mrs. Barbara's Italian Meatballs (*Served in individual vessels with cocktail fork, Romano Cheese and Parsley*)-\$1.75
- Spinach and Artichoke Dip (serves 40 per order)-\$75.00

### Cold Hors d'oeuvres

- Individual Shrimp Remoulade or Cocktail served in a Shot Glass-\$4.50
- Crabmeat Stuffed Deviled Egg topped with Smoked Bacon-\$3.25
- Smoked Salmon with Dill and Boursin Cheese in a Cucumber Cup - \$3.15
- Ahi Tuna Poke, Pickled Cucumber, Sriracha & Wasabi Aoli, Wonton Strips on a tasting spoon- \$3.85
- Sweet Peppadew Peppers Stuffed with Herbed Goat Cheese, drizzled w/ Balsamic Reduction-\$3.00
- Mozzarella Ciliegine and Cherry Tomato Skewers with Fresh Basil & Balsamic Glaze-\$3.00
- Louisiana Strawberry and whipped Feta on a Toasted Crostini, Balsamic Reduction, Basil- \$2.75
- Smoked Salmon Mousse, Egg, Caviar, Red Onion topped w/Dill Crème Fraiche on a toasted Crostini-\$3.50
- Belgian Endive filled with Smoked Eggplant Puree, Pine Nuts, Feta & Basil-\$3.00
- Fig and Prosciutto Crostini with Brie, Balsamic Reduction- \$3.50
- Beef Tartare with Fried Capers and Red Onions on a Toasted Crostini-\$3.00

### Desi's Mini Sliders

- Prime Burger with Cheddar Cheese & Chili Aioli-\$7.50
- Pulled Pork with Pepper Jack Cheese & Barbeque Sauce-\$5.50
- Mrs. Barbara's Italian Meatball Po- Boy-\$3.50

### Sweet Mini Bites

- Cheesecake with Assorted Dipping Sauce-\$2.25
- White and Dark Chocolate Strawberries-\$2.75
- Red Velvet Brownies with Cream Cheese Frosting-\$2.00
- White & Milk Chocolate Bread Pudding-\$2.50

# *Premium Stationed Displays*

## Seafood Display

*Approximately 3 to 4 pieces per person*

Tiered Vessels of Ice present your guests with the following:

Lobster Medallions

Jumbo Gulf Shrimp

Marinated Crab Claws

A Raw Bar of Oysters on the Half Shell

Lemons, Cocktail Sauce, Horseradish, Remoulade, Tabasco and a House Mignonette

*\$Market Price Available upon Request*

## Bruschetta Bar

*Toasted crostini with 4 available toppings below for your guests to customize*

Olive Tapenade

Tomato, Mozzarella, Fresh Basil

Savory Italian Sausage, Caramelized Onions, Roasted Red Peppers, Shaved Parmesan

Lightly Seared Filet Mignon, Fresh Tomatoes, Basil, Garlic, Olive Oil, Balsamic Reduction

*\$16 per person*

## Mashed Potato Bar

*Our Chef attendant will customize for your guests*

*Served in a martini glass*

Garlic Mashed Potatoes and Whipped Sweet Potatoes

With the following toppings:

Butter, Sour Cream, Chives, Cheddar Cheese, Bacon Bits, Candied Walnuts, Cayenne Honey Butter,

Cinnamon & Brown Sugar Crumbles and Mini Marshmallows

*\$14 per person*

*Add the following choices:*

*Sautéed Mushrooms, Red Wine Demi-Glace, Asparagus & Prosciutto, Shaved Parmesan*

*\$7 additional per person*

*Chicken Picatta, Prime Beef Bordelaise, Shrimp or Crawfish in a Dill Creole Sauce*

*\$12 additional per person*

All Selections

**\$28 per person**



## New Orleans Po'Boy Station

All Served with Crispy Garlic French Bread Rolls

*One Selection \$20 per person*

*Two Selections \$32 per person*

*Three Selections \$42 per person*

*Italian Meatball Po'boy  
Parmesan and Parsley on the side*

*Fried Shrimp Po'boy*

*Served with Dijonnaise, Hot Sauce, Shredded Lettuce, Remoulade Sauce and Pickled Cucumbers*

*Prime Beef Medallions Po'boy*

*Served with a New Orleans Bordelaise Sauce, Lettuce, Tomato and Red Onion*

## Imported Cheese Board

Special Order

*Large Wheel of Double Crème Brie Cheese, Sharp Cheddar, Drunken Goat, Smoked Gouda,  
Parmigiano Reggiano Pieces, Maytag Blue or Cambozola,  
Manchego Cheeses with House-made Crostini*

*Fresh Sliced Seasonal Fruit, Candied Walnuts, Gourmet Crackers, Dried Cranberries  
and Red & Green Seedless Grapes*

*Pricing Quote Available upon Request*

*Per Person Pricing*

## Charcuterie Display

Special Order

*Thinly Sliced Prosciutto, Spicy Capicola Hams, Sopressata, Serrano Ham,  
Hard Salami and Andouille Sausages*

*Roasted Red and Yellow Peppers, Cornichons and Marinated Artichoke Hearts  
Served with a Gourmet Cracker Assortment, Cherry Tomatoes, Seasonal Berries and Fruits  
French Baguettes, Breadsticks, Whole Grain Mustards*

*Pricing Quote Available upon Request*

*Per Person Pricing*

## Deluxe Dessert Station or Table Presentation

Mini Dessert Offerings, Mix and Match, Displayed on Tiered Mirror/Glass/Decorative Décor

Minimum 25 pieces each selection

*Assorted Petit Fours, Brownies, Jelly Rolls, Sugar Bouchées, Strawberry or Chocolate Russian Cake,  
Apricot Squares, Champagne Patties, White or Chocolate Almond Squares- \$1.70 each  
Assorted Doberge Squares, Iced Bouchées, Rum Balls, Butter Cream Bites- \$1.85 each*



## Traditional Seated Menu

Vegetarian Options are Available for all Courses

### *Soup or Salad* Pre-select Two Options for your Guests

**Turtle Soup** finished with a touch of Sherry

**Soup of the Day** fresh, seasonal creations

**Caesar Salad** garlic croutons, romano cheese

**Steakhouse Wedge Salad** blue cheese crumbles, grape tomatoes, applewood smoked bacon

### *Entrée* All Three Options will be on Your Personalized Menu

**6 ounce Prime Filet Mignon** salt, pepper, melted butter, served on a sizzling plate

**Pan Seared Gulf Fish** jumbo lump crabmeat, lemon butter sauce

**Roasted Airline Chicken** Italian seasonings, citrus marinade

---

### **Steak Complements** Choose one to all four Options to be Presented on your Menu, Additional Pricing as Listed

**Au Poivre Sauce \$6**  
Brandy-Peppercorn Sauce

**Blue Cheese Crust \$6**  
Blue Cheese, Roasted Garlic,  
Bread Crumbs

**Oscar Topping \$MP**  
Jumbo Lump Crabmeat  
Grilled Asparagus, Béarnaise

**Lobster Tail \$MP**  
8oz Broiled to Perfection

---

### *Family Style Sides* Pre-select Three Options for your Guests

Sautéed Mushrooms

Vegetable Medley

Creamed Spinach

Grilled Asparagus

Mac & Cheese

**Cajun Mac & Cheese** andouille, crawfish tails

Potato Au Gratin

Garlic Mashed Potatoes

Mashed Sweet Potato Soufflé walnut crust

### *Dessert* Pre-Select One Option

**White Chocolate Bread Pudding** milk chocolate drizzle

**Red Velvet Brownies** cream cheese frosting

**\$75 per Guest for a Three Course Presentation**

❖ Plus 10.20% Tax and 20% Gratuity ❖ Does not include beverages ❖ Prices are subject to increase

❖ Menu Items based on availability or seasonal restrictions



# Premium Seated Menu

Vegetarian Options are Available for all Courses

## *Shared Appetizers* Pre-select Three Options for your Guests, Table set with Share Plates to Start

- Sizzling Crab Cake** jumbo lump Louisiana crabmeat, blend of chef's spices
- Who Dat Shrimp** bacon wrapped gulf shrimp, crabmeat, Thai chili sauce
- Tuna Napoleon** pickled cucumber, avocado, daikon sprouts, wasabi aioli
- Fried Green Tomatoes** jumbo lump crabmeat, remoulade
- Mrs. Barbara's Famous Meatballs** prime beef, red gravy
- Steak Bruschetta** prime beef, toasted Italian loaf, tomato, basil, garlic, olive oil, parmesan, balsamic reduction

## *Soup or Salad* Pre-select Two Options for your Guests

- Turtle Soup** finished with a touch of Sherry
- Soup of the Day** fresh, seasonal creations
- Caesar Salad** garlic croutons, romano cheese
- Steakhouse Wedge Salad** blue cheese crumbles, grape tomatoes, applewood smoked bacon
- Tomato and Mozzarella** buffalo mozzarella, pesto, basil, olive oil, balsamic reduction

## *Entrée* All Four Options will be on Your Personalized Menu

- 10 ounce Prime Filet Mignon** salt, pepper, melted butter, served on a sizzling plate
- 14 ounce Prime Ribeye** salt, pepper, melted butter, served on a sizzling plate
- Pan Seared Gulf Fish** jumbo lump crabmeat, lemon butter sauce
- Roasted Airline Chicken** Italian seasonings, citrus marinade

## *Steak Complements* Choose one to all four Options to be Presented on your Menu, Additional Pricing as Listed

<b>Au Poivre Sauce \$6</b> Brandy-Peppercorn Sauce	<b>Blue Cheese Crust \$6</b> Blue Cheese. Roasted Garlic, Bread Crumbs	<b>Oscar Topping \$MP</b> Jumbo Lump Crabmeat Grilled Asparagus, Béarnaise	<b>Lobster Tail \$MP</b> 8oz Broiled to Perfection
---	--	--	---

## *Family Style Sides* Pre-select Three Options for your Guests

- Sautéed Mushrooms | Vegetable Medley | Creamed Spinach | Grilled Asparagus | Mac & Cheese
- Cajun Mac & Cheese andouille, crawfish tails | Potato Au Gratin | Garlic Mashed Potatoes
- Mashed Sweet Potato Soufflé walnut crust

## *Dessert* Pre-Select One Option for your Guests

- White Chocolate Bread Pudding** milk chocolate drizzle
- Red Velvet Brownies** cream cheese frosting
- New York Style Cheesecake** passion fruit puree

**\$102 per Guest for a Four Course Presentation**

❖ Plus 10.20% Tax and 20% Gratuity ❖ Does not include beverages ❖ Prices subject to increase ❖ Menu Items based on availability



## Executive Pre-fix Seated Menu

Vegetarian Options are Available for all Courses

### *Shared Appetizers* Table set with Share Plates to Start

**Chilled Seafood Tower** Louisiana gulf shrimp, ahi tuna poke, Maine lobster medallions, smoked fish dip, Louisiana gulf oysters on the half shell, cocktail sauce, horseradish, remoulade, tabasco, lemons, mignonette

**Who Dat Shrimp** bacon wrapped gulf shrimp, crabmeat, Thai chili sauce

**Fried Green Tomatoes** jumbo lump crabmeat, remoulade

**Steak Bruschetta** garlic toast, tomatoes, basil, shaved parmesan, balsamic reduction

**Mrs. Barbara's Famous Meatballs** prime beef, red gravy

### *Salad* Pre-Select One Option for your Guests

**Caesar Salad** garlic croutons, romano cheese

**Spinach Salad** fresh seasonal berries, cucumber, slivered almonds, goat cheese, house dressing

### *Entrée* All Five Options will be on Your Personalized Menu

**10 ounce Prime Filet Mignon** salt, pepper, melted butter, served on a sizzling plate

**12 ounce Hand Cut Prime New York Strip** salt, pepper, melted butter, served on a sizzling plate

**14 ounce Prime Ribeye** salt, pepper, melted butter, served on a sizzling plate

**Pan Seared Gulf Fish** jumbo lump crabmeat, lemon butter sauce

**Roasted Airline Chicken** Italian seasonings, citrus marinade

---

### **Steak Complements** Choose one to all four Options to be Presented on your Menu, Additional Pricing as Listed

**Au Poivre Sauce \$6**  
Brandy-Peppercorn Sauce

**Blue Cheese Crust \$6**  
Blue Cheese, Roasted Garlic,  
Bread Crumbs

**Oscar Topping \$MP**  
Jumbo Lump Crabmeat  
Grilled Asparagus, Béarnaise

**Lobster Tail \$MP**  
8oz Broiled to Perfection

---

### *Family Style Sides* Pre-select Three Options for your Guests

**Sautéed Mushrooms | Vegetable Medley | Creamed Spinach | Grilled Asparagus | Mac & Cheese**

**Cajun Mac & Cheese** andouille, crawfish tails | **Potato Au Gratin | Garlic Mashed Potatoes**

**Mashed Sweet Potato Soufflé** walnut crust | **Crispy Brussel Sprouts** soy, ginger, garlic

### *Dessert* Pre-Select One Option for your Guests

**White Chocolate Bread Pudding** milk chocolate drizzle

**Red Velvet Brownies** cream cheese frosting

**New York Style Cheesecake** passion fruit puree

**Crème Brûlée** fresh seasonal berries

**\$128 per Guest for a Four Course Presentation**

❖ Plus 10.20% Tax and 20% Gratuity ❖ Does not include beverages ❖ Prices subject to increase ❖ Menu Items based on availability





## *Additional Information*

### **Parking**

SP<sup>+</sup> Corporation offers valet service for a \$20 fee per car in their secure lot ½ block away on St. Charles Avenue. Street parking is available but limited.

The St. Charles Avenue Streetcar stops at the Girod Street corner on the southwest side of our building.

### **Personalized Menus Included**

All Packages will provide you with an in house custom printed menu for you and your guests.

Please note of any special messages, colors or logos you would like represented on your menu to your Event Manager.

### **A/V Equipment Available to Rent**

We are able to provide you with several options for your A/V needs including but not limited to: 7' x7' projector screen, Epson 3 LCD projector with HDMI and USB compatibility, wireless microphones, Smart TVs with Apple Air Play capability, overhead speaker access, portable JBL speaker with Bluetooth and direct connection options.

### **Special Requests**

We always strive to give our guests the best experience here on the Avenue. Should you have any special requests please make your Event Manager aware. Any items that require the venue to purchase and include into inventory may be subject to a non-returnable fee. Ask for details.

### **Decorations and Decor**

We encourage you to do a site visit to discuss additional decorations and décor. All current décor in our venue is available for you to utilize. We accept décor and deliveries from outside vendors. Semi-private events need approval of all décor from your Event Manager. No strobe lights, flash photography or items that would be photosensitive to other guests are allowed, but we love balloons and flowers!

### **Food and Beverage Minimums**

All Events are subject to a Food and Beverage Minimum. This minimum is the required amount of spend to hold an event, book a private or semi-private area or reserve a large party. This information will be provided to you by your Event Manager. All bookings require a 25% deposit of the Food and Beverage Minimum to secure the reservation.

### **All Inclusive Pharmaceutical Packages Available**

For your next presentation focused event, please inquire about options.