

BOULEVARD

A M E R I C A N B I S T R O

4241 VETERANS BLVD. METAIRIE, LA 70006

INDEPENDENCE ROOM @ 4241 VETERANS SPECIAL EVENT MENU

Bearing the name of the well-known Metairie Street on which it started, Boulevard American Bistro first opened its doors in the heart of Metairie on Veterans Memorial Boulevard in 2015. With much support from the community, a second location was opened in Elmwood, along with a third on the Northshore in Covington. We are now thrilled to announce that Boulevard has expanded to the Warehouse District.

Boulevard American Bistro strives to make the culinary world a better place to dine by providing guests with high-quality wood-fired American Bistro cuisine and professional yet friendly service in an upscale environment.

ROOM DETAILS AND INFORMATION

Room Details

- The Independence Room's capacity maxes at 60 seated guests and 70 reception style guests.
- The room includes existing tables, chairs, linens, china, and silverware. Access to our in-house AV is provided and a house background music station is available.
- Space only held upon request. Holds will be released if a contract is not requested within 7 days. Should another client holding the second option request a contract for that date, the first option hold will be notified to confirm or release by signed contract and 50% deposit within 48 hours. If not received, space is released to second option hold.
- Cost per person, plus 22% service charge & 9.75% tax.

Décor and Vendor Information

- All décor must be set up by a licensed and insured event professional. All décor is subject to Boulevard American Bistro management approval.
- All items must be loaded out immediately following the conclusion of the event. Including all gifts, decorations, and personal items. Boulevard American Bistro is not responsible for any items left behind or to be picked up at a later time.
- No glitter, sparklers, feather boas, and real flame allowed.
- Event load-in may begin 1 hour prior to the contracted start time. All vendors must coordinate load-in and load-out with Boulevard American Bistro Management.
- Any tables or chairs required outside of the amount provided by Boulevard American Bistro for custom configurations, will require an additional rental charge and storage fee for existing furniture.

SPECIAL EVENT MENU

9.75% Tax and 22% Service Charge Not Included

Passed Appetizers

Minimum of 2 Dozen

CRAB BEIGNETS <i>creole remoulade</i>	\$78
CRISPY OYSTERS <i>crystal aioli</i>	\$90
SMOKED SALMON DIP <i>toast points</i>	\$78
HAWAIIAN RIB EYE BITES <i>japanese bbq sauce</i>	\$84
TUNA TARTARE LETTUCE WRAP <i>ponzu sauce</i>	\$78
CRISPY CHICKEN <i>honey hot sauce, blue cheese dressing</i>	\$72
CRISPY BOUDIN BOULETTES <i>creole mustard aioli</i>	\$72
VEGETABLE POTSTICKERS <i>ginger soy dip</i>	\$78
HOT CRAWFISH PIES	\$72

Appetizers

Priced per person at a minimum of 30 guests

BOULEVARD GUACAMOLE

fresh salsa, warm tortilla chips \$6

DEVEILED EGGS

bacon crisps, sweet pickle relish \$5

BARBECUE GULF SHRIMP

barbecue butter, grilled ciabatta \$11.50

SMOKED SALMON DIP

toast points \$9

BOULEVARD OYSTERS

cream spinach, crystal aioli \$13

HOUSE CREAMED SPINACH

fresh salsa, sour cream, tortilla chips \$8.50

CRISPY CHICKEN TENDERS

hickory and dijon dipping sauces \$8

SMOKED SALMON

*lemon herb aioli, toast points
\$72 per whole fillet*

SPECIAL EVENT MENU

9.75% Tax and 22% Service Charge Not Included

Boulevard Soup

\$7 per person

NEW ORLEANS RED BEAN

louisiana popcorn rice

ROASTED CHICKEN TORTILLA

cheddar and monterey jack cheese

BAKED POTATO

bacon crisps, cheddar cheese

CORN & CRAB BISQUE

DUCK AND ANDOUILLE GUMBO

louisiana popcorn rice

BEEF CHILI

cheddar cheese, chopped onions

Salads

Priced per person at a minimum of 30 guests

CAESAR SALAD

reggiano, sourdough croutons \$7

CRISPY CLUB SALAD

crispy tempura chicken, chopped egg, bacon, avocado, campari tomatoes, house greens \$11

GRILLED CLUB SALAD

wood grilled chicken tenders, chopped egg, bacon, avocado, campari tomatoes, house greens \$11

GRILLED CHICKEN SALAD

jicama, carrot, crispy tortillas, honey-chili vinaigrette, thai peanut sauce, house greens \$11

ROASTED BEET & GOAT CHEESE SALAD

candied walnuts, campari tomatoes, herb vinaigrette, house greens \$11

HOUSE SALAD

bacon, campari tomatoes, chopped egg, sourdough croutons, house greens \$7

SEARED TUNA SALAD

ahi tuna, mango, avocado, campari tomatoes, red onion, spicy ginger vinaigrette, house greens \$21

SHRIMP REMOULADE SALAD

campari tomatoes, deviled egg, new orleans remoulade sauce, romaine heart \$15

SPECIAL EVENT MENU

9.75% Tax and 22% Service Charge Not Included

Sandwiches

Priced per person at a minimum of 30 guests

4241 CLUB

*chicken, ham, cheddar, jack cheese, bacon,
lettuce, tomato, mayo, multigrain wheat \$8*

FRENCH DIP

*thinly sliced prime rib, mayo, monterey jack,
ciabatta bread \$ 12.50*

GRILLED CHICKEN

*marinated chicken breast,
melted monterey jack, mayo, tomato, onions,
arugula, brioche bun \$8*

JUMBO SHRIMP PO BOY

*crispy gulf shrimp, lettuce, tomato, pickles,
mayo, leidenheimer french bread \$8*

Entrées

Priced per person at a minimum of 30 guests

BARBEQUE RIBS

wood grilled tender \$12.50

PRIME RIB

au jus \$16

FIRE ROASTED CHICKEN

*brined and slow roasted, natural jus
\$10*

CRABCAKE & SHRIMP ALFREDO

*jumbo lump crab cake, gulf shrimp,
alfredo sauce, fettuccine \$26*

HAWAIIAN RIBEYE

*wood grilled, pineapple ginger marinade
\$26*

WOOD GRILLED SALMON

creole mustard crust 8oz \$16 / 4oz \$8

CRISPY SHRIMP

\$10

WOOD GRILLED REDFISH

*crabmeat, cajun seasoning,
lemon butter sauce \$15*

PAN SEARED CRAB CAKE

creole mustard sauce \$20 each

CREOLE SHRIMP PIQUANT

*gulf shrimp, roast chicken, andouille sausage,
long-grain rice, sauce piquant \$14*

SPECIAL EVENT MENU

9.75% Tax and 22% Service Charge Not Included

Desserts

\$7 per person

FALL AMARETTO CHEESECAKE

seasonal

SUMMER KEY LIME PIE

seasonal

KAHLUA WALNUT BROWNIE

WALNUT APPLE COBBLER

SIDES

\$7 per person

BAKED POTATO

MASHED POTATOES

BLACK BEANS & RICE

HOUSE CREAM SPINACH

COLE SLAW

RED CABBAGE

SUMMER STREET CORN

seasonal

STEAMED BROCCOLI

BACON ONION POTATOES

FRENCH FRIES

DUCK DIRTY RICE

KALE SALAD

THREE COURSE PLATED

\$55 per person • 9.75% Tax and 22% Service Charge Not Included

Course One *(guest choice)*

CAESAR SALAD

fresh romaine, reggiano and sour dough croutons

SOUP DU JOUR

any of our house-made soup du jour

Course Two *(choose 2 options for your group)*

ANY SANDWICHES – *excluding french dip*

CHEESEBURGER

house ground chuck, cheddar, mayo, mustard, lettuce, tomato, and onion on a brioche bun

VEGGIE BURGER

chef's recipe with monterrey jack, lettuce, tomato, onion, and a soy glaze

SALMON BURGER

house ground fresh salmon, bibb lettuce, tomato, red onion, and lemon herb aioli, brioche

4241 CLUB

chicken, ham, cheddar, jack cheese, bacon, lettuce, tomato, and mayo on multi grain wheat

GRILLED CHICKEN SANDWICH

marinated chicken breast with melted monterey jack, mayo, tomato, onions and arugula

ROASTED CHICKEN

seasoned and rotisserie-cooked with natural jus, served with mashed potatoes

Course Two cont'd

CRABCAKE SINGLE

jumbo lump crab cake, served with one side

VEGGIE PLATTER

black beans & rice, red cabbage, steamed broccoli, vegetable du jour

SHRIMP PASTA

cavatappi pasta, white wine lemon butter, arugula, roasted sweet peppers, campari tomatoes

HALF RACK BBQ RIBS

slow cooked overnight and finished on the grill, served with one side

Course Three *(choose 1)*

HOME-BAKED APPLE COBBLER

häagen-dazs vanilla ice cream

FUDGE WALNUT BROWNIE

häagen-dazs vanilla ice cream and kahlua

KEY LIME PIE

homemade whipped cream (spring/summer)

SIGNATURE CHEESECAKE

homemade whipped cream (fall/winter)

Appetizer Add-On Package

\$9.00 – per item per guest

add a table share app to 3 course package

or additional apps to the 4 course packages.

FOUR COURSE PLATED

\$75 per person • 9.75% Tax and 22% Service Charge Not Included

Course One – family style appetizers (choose 2 selections for your group)

BUCK'S DEVILED EGG

sweet pickle relish topped with hickory smoked bacon

HOUSE CREAM SPINACH

artichoke hearts with melted monterey jack, salsa, sour cream, warm tortilla chips

BARBECUE GULF SHRIMP

barbecue butter, grilled bread

SMOKED SALMON

toast points, lemon herb aioli

BOULEVARD OYSTERS

crispy gulf oysters, cream spinach, crystal aioli

WOOD FIRED ARTICHOKE

spicy remoulade

JUMBO LUMP CRAB & CAMPARI

danish blue cheese, red onions, italian dressing

SOUP DU JOUR

created daily

ROASTED DUCK AND ANDOUILLE GUMBO

Course Two (guest choice)

CAESAR SALAD

fresh romaine, reggiano and sour dough croutons

SOUP DU JOUR

any of our house-made soup du jour

Course Three

(choose 2 options for your group)

ANY HOUSE-MADE SALADS

SEARED TUNA SALAD

ahi tuna, house greens, mango, spicy ginger vinaigrette

Course Three cont'd

ENTRÉE HOUSE SALAD

house greens, chopped egg, bacon, sourdough croutons, grilled chicken or grilled shrimp

ROASTED BEET & GOAT CHEESE SALAD

house mixed greens, candied walnuts, campari tomatoes and herb vinaigrette

CRISPY BUTTERMILK CHICKEN

BIBB SALAD

red peppers, candied walnuts, roasted garlic dressing, bacon, crystal gastrique

GULF SHRIMP REMOULADE SALAD

ahi tuna, house greens, mango, spicy ginger vinaigrette

ENTRÉE CAESAR SALAD

fresh romaine, reggiano, sourdough croutons, grilled chicken or grilled shrimp

GRILLED CHICKEN SALAD

house greens, honey-chili vinaigrette with a touch of thai peanut sauce

ANY SANDWICH – excluding french dip

CHEESEBURGER

house ground chuck, cheddar, mayo, mustard, lettuce, tomato, and onion on a brioche bun

VEGGIE BURGER

chef's recipe with monterrey jack, lettuce, tomato, onion, and a soy glaze

SALMON BURGER

house ground fresh salmon, bibb lettuce, tomato, red onion, and lemon herb aioli, brioche

4241 CLUB

chicken, ham, cheddar, jack cheese, bacon, lettuce, tomato, and mayo on multi grain wheat

GRILLED CHICKEN SANDWICH

marinated chicken breast with melted monterey jack, mayo, tomato, onions and arugula

Course Three cont'd

ROASTED CHICKEN

seasoned and rotisserie-cooked with natural jus, served with mashed potatoes

CRABCAKE SINGLE

jumbo lump crab cake, served with one side

VEGGIE PLATTER

black beans & rice, red cabbage, steamed broccoli, vegetable du jour

SHRIMP PASTA

cavatappi pasta, white wine lemon butter, arugula, roasted sweet peppers, campari tomatoes

CEDAR PLANK SALMON

flame broiled, caramelized with a creole mustard glaze, served with creamy coleslaw

FULL RACK BBQ RIBS

slow cooked overnight and finished on the grill, served with french fries and coleslaw

MISO-GLAZED MAHI

fresh mango almond salsa, paired with kale salad

Dessert (choose 1)

HOME-BAKED APPLE COBBLER

håagen-dazs vanilla ice cream

FUDGE WALNUT BROWNIE

håagen-dazs vanilla ice cream and kahlua

KEY LIME PIE

homemade whipped cream (spring/-summer)

SIGNATURE CHEESECAKE

homemade whipped cream (fall/winter)

BOULEVARD
AMERICAN BISTRO

FOUR COURSE PLATED

\$95 per person • 9.75% Tax and 22% Service Charge Not Included

Course One – family style appetizers (choose 2 selections for your group)

BUCK'S DEVILED EGG

sweet pickle relish topped with hickory
smoked bacon

HOUSE CREAM SPINACH

artichoke hearts with melted monterey jack,
salsa, sour cream, warm tortilla chips

BARBECUE GULF SHRIMP

barbecue butter, grilled bread

SMOKED SALMON

toast points, lemon herb aioli

BOULEVARD OYSTERS

crispy gulf oysters, cream spinach,
crystal aioli

WOOD FIRED ARTICHOKE

spicy remoulade

JUMBO LUMP CRAB & CAMPARI

danish blue cheese, red onions,
italian dressing

SOUP DU JOUR

created daily

ROASTED DUCK AND ANDOUILLE GUMBO

Course Two (guest choice)

CAESAR SALAD

fresh romaine, reggiano
and sour dough croutons

SOUP DU JOUR

any of our house made soup du jour

Course Three

(choose 2 options for your group)

ANY HOUSE-MADE SALADS

SEARED TUNA SALAD

ahi tuna, house greens, mango, spicy ginger
vinaigrette

ENTRÉE HOUSE SALAD

house greens, chopped egg, bacon,
sourdough croutons, grilled chicken or
grilled shrimp

ROASTED BEET & GOAT CHEESE SALAD

house mixed greens, candied walnuts,
campari tomatoes and herb vinaigrette

Course Three cont'd

CRISPY BUTTERMILK CHICKEN BIBB SALAD

red peppers, candied walnuts, roasted
garlic dressing, bacon, crystal gastrique

GULF SHRIMP REMOULADE SALAD

ahi tuna, house greens, mango, spicy ginger
vinaigrette

ENTRÉE CAESAR SALAD

fresh romaine, reggiano, sourdough
croutons, grilled chicken or grilled shrimp

GRILLED CHICKEN SALAD

house greens, honey-chili vinaigrette with a
touch of thai peanut sauce

ANY SANDWICH – excluding french dip

CHEESEBURGER

house ground chuck, cheddar, mayo,
mustard, lettuce, tomato, and onion on a
brioche bun

VEGGIE BURGER

chef's recipe with monterrey jack, lettuce,
tomato, onion, and a soy glaze

SALMON BURGER

house ground fresh salmon, bibb lettuce,
tomato, red onion, and lemon herb aioli,
brioche

4241 CLUB

chicken, ham, cheddar, jack cheese, bacon,
lettuce, tomato, and mayo on multi grain
wheat

GRILLED CHICKEN SANDWICH

marinated chicken breast with melted
monterey jack, mayo, tomato, onions and
arugula

ROASTED CHICKEN

seasoned and rotisserie-cooked with
natural jus, served with mashed potatoes

CRABCAKE SINGLE

jumbo lump crab cake, served with one side

VEGGIE PLATTER

black beans & rice, red cabbage,
steamed broccoli, vegetable du jour

SHRIMP PASTA

cavatappi pasta, white wine lemon butter,
arugula, roasted sweet peppers, campari
tomatoes

Course Three cont'd

CEDAR PLANK SALMON

flame broiled, caramelized with a creole
mustard glaze, served with creamy coleslaw

FULL RACK BBQ RIBS

slow cooked overnight and finished on the
grill, served with french fries and coleslaw

MISO-GLAZED MAHI

fresh mango almond salsa, paired with kale
salad

PRIME RIB

slow roasted, accompanied by au jus, and a
loaded baked potato

SLOW ROASTED PORK CHOP

double cut bone-in chop served with
red cabbage

PAN SEARED HALF DUCK

roasted and seared with brandy peach
reduction, house made dirty rice

GRILLED RACK OF LAMB

two double cut with blueberry balsamic
reduction, served with seasonal vegetables

WOOD GRILLED REDFISH

cajun seasoned with lemon butter sauce and
crabmeat paired with seasonal vegetables

HAWAIIAN RIBEYE

marinated in pineapple and ginger, served
with house-cut french fries

FILET MIGNON

center cut, paired with steamed broccoli and
mashed potatoes

Dessert (choose 1)

HOME-BAKED APPLE COBBLER

håagen-dazs vanilla ice cream

FUDGE WALNUT BROWNIE

håagen-dazs vanilla ice cream and kahlua

KEY LIME PIE

homemade whipped cream (spring/summer)

SIGNATURE CHEESECAKE

homemade whipped cream (fall/winter)

BOULEVARD
AMERICAN BISTRO

COCKTAIL PACKAGES

Price per guest for 3 hours

St. Louis

Bud Light, Miller Lite, Blue Moon and Abita Amber
Red and White House Wine

\$34 per person, plus 22% service charge and 9.75% tax.

Each additional hour \$12 per person, plus 22% service charge and 9.75% tax.

Chartres

Bud Light, Miller Lite, Blue Moon and Abita Amber
Red and White House Wine

Call Liqour Brands: Absolut Vodka, Beefeater Gin, Bacardi Rum, Altos Olmeca Tequila,
Bywater Bourbon, and Dewar's White Label Scotch

\$38 per person, plus 22% service charge and 9.75% tax.

Each additional hour \$13 per person, plus 22% service charge and 9.75% tax.

Royal

Bud Light, Miller Lite, Blue Moon and Abita Amber
Red and White House Wine, Sparkling Cava

Premium Liqour Brands: Seven Three St. Roch Vodka,
Bombay Sapphire Gin, Bacardi 8 Rum,
Patrón Tequila, Jefferson's VSB,
Bywater Bourbon, and Chivas Regal Scotch

\$44 per person, plus 22% service charge and 9.75% tax.

Each additional hour \$15 per person, plus 22% service charge and 9.75% tax.

Bourbon

Bud Light, Miller Lite, Blue Moon and Abita Amber
Red and White House Wine, Sparkling Cava

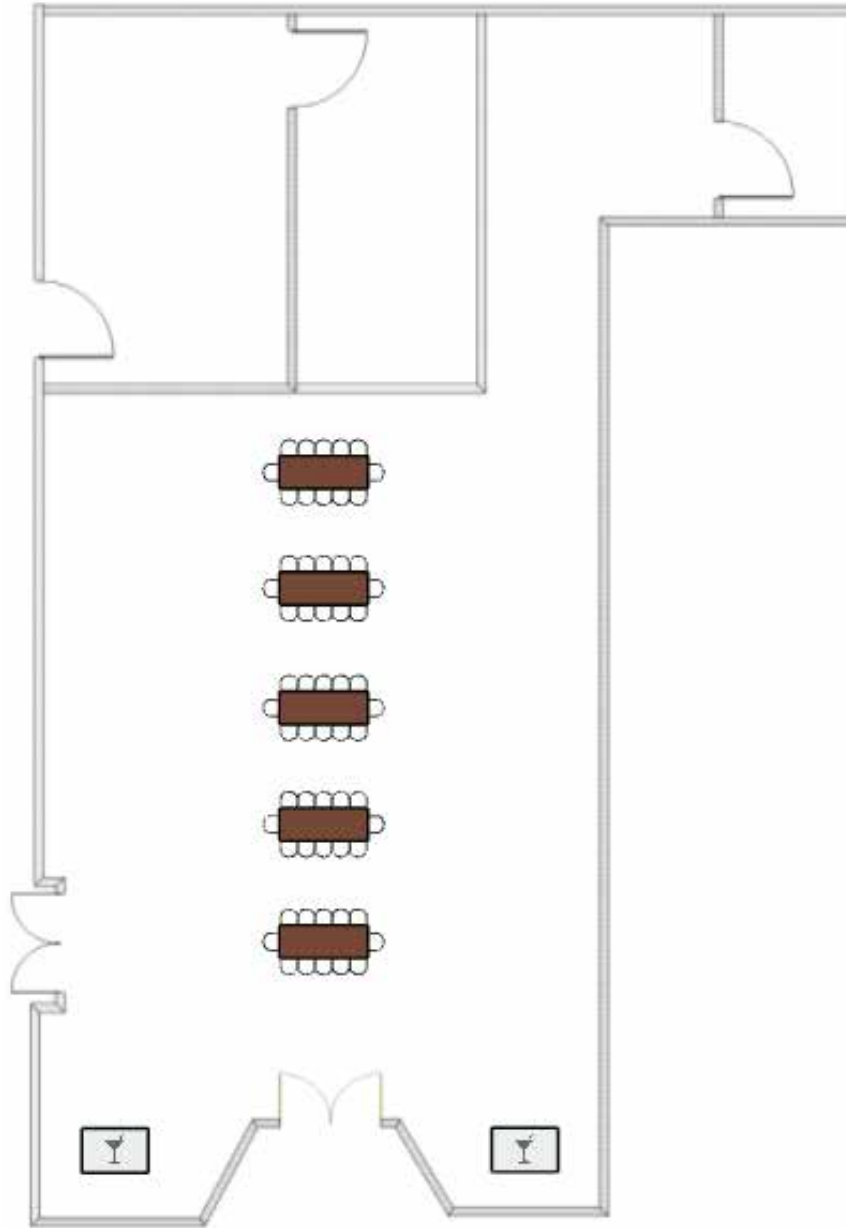
Super Premium Liqour Brands: Grey Goose Vodka, McQueen Gin,
Patrón Reposado, Bacardi 8 Rum, Jefferson's VSB, Amador
Chardonnay Barrel Bourbon, and Glenlivet 12yr. Scotch

\$48 per person, plus 22% service charge and 9.75% tax.

Each additional hour \$17 per person, plus 22% service charge and 9.75% tax.

FLOOR PLAN

4241 Veterans Blvd, Metairie, LA 70006



BOULEVARD
AMERICAN BISTRO