



1950 N Hwy 190
Covington, LA 70433
(985) 276-4994

EVENT INFORMATION SHEET

<u>ROOM NAME:</u>	<u>SEATED</u>	<u>DINNER</u>
Sinatra Room	12-21	*Time frame subject to availability
Apres Lounge	22-30	6:00pm-9:00pm

There is a \$5.00 Per Person charge for additional table, chair, and/or linen rentals associated with your event (rentals are not mandatory, but available as per the client's request).

***Please note that Event Rooms require the Minimum Guest Count, as well as a Set Menu, and 1 Check for Food.*

EVENT DETAILS:

Food: Guests will select from Desi Vega's Steakhouse Northshore creative Event Menus. Each guest will have an individual menu at their place setting. Most dietary restrictions can be accommodated. Should you have any questions or need additional information, please do not hesitate to contact Courtney Robeaux, Events Manager.

Beverages: We will offer your guests butler-style beverage service as well as an open bar, including champagne, wine, liquor, and beer. ****This is charged upon consumption.** Coffee, iced tea, sodas, and water are included in your menu pricing.

Wine: We offer bottled wine service. We will help you choose wines within your price range to be poured during your event. We request that you provide us with a price range that you would like to stay within, starting at \$40 per bottle. If you choose not to pre-select wine, please understand that all wines on the wine list are limited and subject to availability.

Service: The staff of Desi Vega's Steakhouse Northshore is highly trained and professional. Your guests will enjoy the superb food, beverages, and service that we offer at our restaurant.

Parking: We offer complimentary valet parking to all of our guests, as well as self parking in our designated parking lot.

Pricing: ****These prices do not include alcoholic beverages, tax (8.75%) or gratuity (20%)**

- Dinner 3 Course Menu: \$62 Per Person OR \$74 Per Person (Filet Option)
- Dinner 4 Course Menu: \$71 Per Person OR \$83 Per Person (Filet Option)
- Cocktail Reception with Heavy Passed Hors De Oeuvres: \$75 Per Person
- Hors De Oeuvres \$20 Per Person (This option is for a 30-minute cocktail reception before a seated dinner).

*****Please Note: Due to the large number of requests we receive, inquiries and the receipt of Event Information does not constitute a Reservation. All Events are contracted. Please contact Courtney Robeaux at 504-701-7227 or CourtneyApres@gmail.com, if you would like to receive an Event Agreement to book your event.***



3 Course Set Dinner Menu

FAMILY STYLE APPETIZERS: (Select 2)

7 Spiced Seared Yellowfin Tuna
Who Dat Shrimp
Bacon Wrapped Shrimp, Crabmeat Stuffing, Sweet
Chili Glaze

Prime Steak Egg Rolls
Mrs. Barbara's Meatballs Marinara
Seared Pork Belly
Sweet Potato Puree, Crispy Brussels, Korean BBQ
Glaze

ENTREES: (Select 3)

Sizzling Crab Cake
Louisiana Jumbo Lump Crab Meat with a blend of Chef Spices
Pan Roasted Gulf Fish
Creole Meuniere Butter Sauce
Marinated Chicken Breast
Pan Roasted with Herb Butter
Filet Mignon
6oz of the Most Tender Cut of Beef, Butter & Parsley

Served with Roasted Garlic Mashed Potatoes and Grilled Asparagus

DESSERTS: (Select 1)

Banana's Foster Bread Pudding with Brown Sugar Caramel
Bruleed Cheesecake
Warm Honey, Pistachios, Seasonal Fruit, Champagne Butter Cream
Dark Chocolate Flourless Cake with Chantilly Cream

3 Course Menu Pricing is \$62 Per Person OR \$74 Per Person if Filet Option is chosen.
Coffee, Iced Tea, Sodas, and Water Service Included
(Not Inclusive of Alcoholic Beverages, Sales Tax, or 20% Gratuity)



4 Course Set Dinner Menu

FAMILY STYLE APPETIZERS:

(Select 2)

7 Spiced Seared Yellowfin Tuna
Who Dat Shrimp
Prime Steak Egg Rolls
Mrs. Barbara's Meatballs Marinara
Seared Pork Belly

SOUP OR SALAD:

(Select 1)

Turtle Soup
French Onion Soup
Caesar Salad
Desi's House Salad
Mixed Greens, Hearts of Palm, Marinated Olives,
Feta Cheese, Avocado, Cherry Tomatoes, Red Onion
Tossed in Italian Vinaigrette

ENTREES: (Select 3)

Sizzling Crab Cake
Louisiana Jumbo Lump Crab Meat with a blend of Chef Spices
Pan Roasted Gulf Fish
Creole Meuniere Butter Sauce
Marinated Chicken Breast
Pan Roasted with Herb Butter
Filet Mignon
6oz of the Most Tender Cut of Beef, Butter & Parsley

Served with Roasted Garlic Mashed Potatoes and Grilled Asparagus

DESSERTS: (Select 1)

Banana's Foster Bread Pudding with Brown Sugar Caramel
Bruleed Cheesecake
Warm Honey, Pistachios, Seasonal Fruit, Champagne Butter Cream
Dark Chocolate Flourless Cake with Chantilly Cream

4 Course Menu Pricing is \$71 Per Person OR \$83 Per Person if Filet Option is chosen.
Coffee, Iced Tea, Sodas, and Water Service Included
(Not Inclusive of Alcoholic Beverages, Sales Tax, or 20% Gratuity)



DINNER COCKTAIL MENU

(HEAVY PASSED HORS DE OEUVRES)

Please Select 8

HOT HORS DE OEUVRES

Who Dat Shrimp

Steak Tip Egg Rolls with Chipotle Remoulade

Meatball Sliders with Pesto & Provolone

Mini Crab Cakes with Chipotle Remoulade

Prime Steak Skewers with Hang Loose Sauce

Crispy Oysters Rockefeller

Crispy Shrimp Skewers with Spicy Mayo

Grilled Chicken Skewers with Cucumber-Mint Tzatziki

COLD HORS DE OEUVRES

Shrimp Cocktail with Remoulade

Crawfish Boiled Deviled Eggs

Smoked Salmon Crostini with Caviar, Chives & Creme Fraiche

Crabmeat Ravigote on Avocado Toast

Tomato Mozzarella Tart with Fresh Basil

Tuna Poke with English Cucumber, Spicy Mayo & Crispy Wontons

Marinated Artichoke Hearts with Humus, Olives & Feta

Cocktail Menu Pricing is \$75 Per Person

Coffee, Iced Tea, Sodas, and Water Service Included

(Not Inclusive of Alcoholic Beverages, Tax or 20% Gratuity)



PASSED HORS DE OEUVRES

30 MINUTE COCKTAIL RECEPTION BEFORE A SEATED DINNER

Please Select 3

HOT HORS DE OEUVRES

Who Dat Shrimp

Steak Tip Egg Rolls with Chipotle Remoulade

Meatball Sliders with Pesto & Provolone

Mini Crab Cakes with Chipotle Remoulade

Prime Steak Skewers with Hang Loose Sauce

Crispy Oysters Rockefeller

Crispy Shrimp Skewers with Spicy Mayo

Grilled Chicken Skewers with Cucumber-Mint Tzatziki

COLD HORS DE OEUVRES

Shrimp Cocktail with Remoulade

Crawfish Boiled Deviled Eggs

Smoked Salmon Crostini with Caviar, Chives & Creme Fraiche

Crabmeat Ravigote on Avocado Toast

Tomato Mozzarella Tart with Fresh Basil

Tuna Poke with English Cucumber, Spicy Mayo & Crispy Wontons

Marinated Artichoke Hearts with Humus, Olives & Feta

Passed Hors De Oeuvres Menu Pricing is \$20 Per Person

Coffee, Iced Tea, Sodas, and Water Service Included

(Not Inclusive of Alcoholic Beverages, Tax or 20% Gratuity)