



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

EVENT INFORMATION SHEET

<u>ROOM NAME:</u>	<u>SEATED</u>	<u>TIME:</u>
Sinatra Room	14 - 20	5:00pm - 9:00pm (Tues. -Thurs.)
Après Dining Lounge	21 - 50	5:00pm - 10:00pm (Fri. & Sat.)

Room Requirements: minimum spend or minimum based on expected guest count, a set menu or buffet, and one check.

The minimum spend or guest count minimum/maximum will differ based on day of the week and party requirements.

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 Allison Trahan, Events Manager.

Beverages: All alcoholic beverages are charged on consumption and can be offered as an open or cash bar. Coffee, tea, sodas, and Vero filtered 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. If you choose not to pre-select wine, please understand that all wines on the wine list are limited and subject to availability.

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

- Dinner 3 Course Menu: \$74 or \$85 per person
- Dinner 4 Course Menu: \$85 or \$95 per person
- Buffet Menu: Required for 30 guests or more - \$74 per person with the option to add a carving station and/or a 30-minute cocktail hors d'oeuvres reception for \$10 per person
- Cocktail Reception with Heavy Passed Hors D'Oeuvres: \$75 per person (Après Dining Lounge only)
- Hors D'oeuvres: \$10 (This option is for a 30-minute cocktail reception before a seated dinner or buffet. Après Dinner Lounge parties only.)

Payment/Deposit: Events are held with a credit card and paid with one check at the end of the event. A non-refundable, \$20 per person deposit is required to book groups of 9 or more. The deposit will be applied to your final bill.

Parking: We offer complimentary parking in our Desi Vega's Steakhouse Northshore designated parking lot.

Audio/Visual:

Audio/Visual is available upon request for \$125. This includes a 55" Smart TV with HDMI outlets, cables, adapter, extension cords, rollable TV stand, and power strip. Wifi available at no charge.

**** Please Note:** Due to the large number of requests we receive, inquiries and the receipt of Event information do not constitute a reservation. All Events are contracted. Please contact Allison Trahan at 985-276-4994 or events@desivegasnorthshore.com if you would like to receive an Event Agreement to book your Event.



Alcoholic All Inclusive 3-Course Set Dinner Menu

FAMILY STYLE APPETIZERS: (Select 2)

7 Spiced Seared Yellowfin Tuna

Exotic fruit salad with passion fruit sauce

Who Dat Shrimp

Bacon wrapped shrimp, crabmeat stuffing, sweet chili glaze

Prime Steak Egg Rolls

Caramelized onions, pepper jack cheese, chipotle remoulade

Mozzarella En Carrozza

Paneed mozzarella cheese with marinated giardiniera, arugula, and Ms. Barbara's marinara sauce

Seared Pork Belly

Sweet potato puree, crispy Brussels, Korean BBQ glaze

ENTREES: (Select 3)

Jumbo Lump Crab Cake

Louisiana jumbo lump crab meat with a blend of Chef Spices

Pan Roasted Gulf Fish

Topped with a Creole Meuniere butter sauce

Marinated Chicken Breast

Pan Roasted with garlic herb butter

Filet Mignon

6oz of the most tender cut of beef, butter & parsley

ENTREES PLATED WITH: (Select 2)

Garlic Mashed Potatoes

Lyonnais Potatoes

Crispy Brussels Sprouts

Grilled Asparagus

DESSERTS: (Select 1)

Bananas Foster Bread Pudding

Brown sugar caramel and vanilla ice cream

Bruleed Cheesecake

Louisiana honey, pistachios, seasonal Fruit, Champagne butter cream

Chocolate Truffle Cake

Warm ganache, pistachios and whipped Chantilly

Two Glasses of House Wine OR Domestic Beers Per Guest

\$125.00 Per Person ALL INCLUSIVE (8.75% Sales Tax & 20% Gratuity Included)

Price Break Down (\$77.09 Food, \$20 Alcohol, \$8.49 Tax, \$19.42 Gratuity)

Sodas, Iced Tea, Coffee, Filtered Vero Water



3 Course Set Dinner Menu

FAMILY STYLE APPETIZERS: (Select 2)

7 Spiced Seared Yellowfin Tuna
*Furikake sticky rice, sliced oranges, tamari glaze,
pickled onions, cilantro-chili vinaigrette*

Who Dat Shrimp
*Bacon wrapped shrimp, crabmeat stuffing, sweet
chili glaze*

Prime Steak Egg Rolls
*Caramelized onions, pepper jack cheese, chipotle
remoulade*

Mozzarella En Carrozza
*Paneed mozzarella cheese with marinated
giardiniera, arugula, and Ms. Barbara's marinara
sauce*

Seared Pork Belly
*Sweet potato puree, crispy Brussels, Korean BBQ
glaze*

ENTREES: (Select 3)

Jumbo Lump Crab Cake
Louisiana jumbo lump crab meat with a blend of Chef Spices

Pan Roasted Gulf Fish
Topped with a Creole Meuniere butter sauce

Marinated Chicken Breast
Pan Roasted with garlic herb butter

Filet Mignon
6oz of the most tender cut of beef, butter & parsley

ENTREES PLATED WITH: (Select 2)

Garlic Mashed Potatoes

Lyonnaise Potatoes

Crispy Brussels Sprouts

Grilled Asparagus

DESSERTS: (Select 1)

Bananas Foster Bread Pudding
Brown sugar caramel and vanilla ice cream

Bruleed Cheesecake
*Louisiana honey, pistachios, seasonal fruit,
Champagne butter cream*

Chocolate Truffle Cake
Warm ganache, pistachios and whipped Chantilly

3 Course Menu Pricing \$74 Per Person
Coffee, Iced Tea, Sodas, Filtered Vero Water Included
(Not Inclusive of Alcoholic Beverages, Sales Tax, or 20% Gratuity)



3 Course Prime Beef Set Menu

FAMILY STYLE APPETIZERS: (Select 2)

7 Spiced Seared Yellowfin Tuna
*Furikake sticky rice, sliced oranges, tamari glaze,
pickled onions, cilantro-chili vinaigrette*

Who Dat Shrimp
*Bacon wrapped shrimp, crabmeat stuffing, sweet
chili glaze*

Prime Steak Egg Rolls
*Caramelized onions, pepper jack cheese, chipotle
remoulade*

Mozzarella En Carrozza
*Paneed mozzarella cheese with marinated
giardiniera, arugula, and Ms. Barbara's marinara
sauce*

Seared Pork Belly
*Sweet potato puree, crispy Brussels, Korean BBQ
glaze*

ENTREES: (Select 3)

Jumbo Lump Crab Cake
Louisiana jumbo lump crab meat with a blend of Chef Spices

Pan Roasted Gulf Fish
Topped with a Creole Meuniere butter sauce

Marinated Chicken Breast
Pan Roasted with garlic herb butter

Prime Filet Mignon, NY Strip, or Ribeye
10oz, 12oz, and 14oz USDA Prime meat

ENTREES PLATED WITH: (Select 2)

Garlic Mashed Potatoes
Lyonnais Potatoes
Crispy Brussels Sprouts
Grilled Asparagus

DESSERTS: (Select 1)

Bananas Foster Bread Pudding
Brown sugar caramel and vanilla ice cream
Bruleed Cheesecake
*Louisiana Honey, pistachios, seasonal fruit,
Champagne butter cream*
Chocolate Truffle Cake
Warm ganache, pistachios and whipped Chantilly

3 Course Menu Pricing is **\$85** Per Person
Coffee, Iced Tea, Sodas, Filtered Vero Water Included
(Not Inclusive of Alcoholic Beverages, Sales Tax, or 20% Gratuity)



Non-Alcoholic All Inclusive 4 Course Menu

FAMILY STYLE APPETIZERS: (Select 2)

7 Spiced Seared Yellowfin Tuna

Exotic fruit salad with passion fruit sauce

Who Dat Shrimp

Bacon wrapped shrimp, crabmeat stuffing, sweet chili glaze

Prime Steak Egg Rolls

Caramelized onions, pepper jack cheese, chipotle remoulade

Mozzarella En Carrozza

Paneed mozzarella cheese with marinated giardiniera, arugula, and Ms. Barbara's marinara sauce

Seared Pork Belly

Sweet potato puree, crispy Brussels, Korean BBQ glaze

SALAD: (Select 1)

Caesar Salad or House Salad

ENTREES: (Select 3)

Jumbo Lump Crab Cake

Louisiana jumbo lump crab meat with a blend of Chef Spices

Pan Roasted Gulf Fish

Topped with a Creole Meuniere butter sauce

Marinated Chicken Breast

Pan Roasted with garlic herb butter

Filet Mignon

6oz of the most tender cut of beef, butter & parsley

ENTREES PLATED WITH: (Select 2)

Garlic Mashed Potatoes

Lyonnaise Potatoes

Crispy Brussels Sprouts

Grilled Asparagus

DESSERTS: (Select 1)

Bananas Foster Bread Pudding

Brown sugar caramel and vanilla ice cream

Bruleed Cheesecake

Louisiana honey, pistachios, seasonal Fruit, Champagne butter cream

Chocolate Truffle Cake

Warm ganache, pistachios and whipped Chantilly

\$100.00 Per Person (Non-alcoholic package. 8.75% Sales Tax & 20% Gratuity Included)

Price Breakdown (\$77.66 Food, \$6.80 Tax, \$15.53 Gratuity)

Sodas, Iced Tea, Coffee, Filtered Vero Water Included



4 Course Set Dinner Menu

FAMILY STYLE APPETIZERS: (Select 2)

7 Spiced Seared Yellowfin Tuna

Furikake sticky rice, sliced oranges, tamari glaze, pickled onions, cilantro-chili vinaigrette

Who Dat Shrimp

Bacon wrapped shrimp, crabmeat stuffing, sweet chili glaze

Prime Steak Egg Rolls

Caramelized onions, pepper jack cheese, chipotle remoulade

Mozzarella En Carrozza

Paneed mozzarella cheese with marinated giardiniera, arugula, and Ms. Barbara's marinara sauce

Seared Pork Belly

*Sweet potato puree, crispy Brussels, Korean BBQ
glaze*

SOUP OR SALAD: (Select 1 of Each)

***Turtle Soup or
French Onion Soup***

and

***Caesar Salad or
Desi Vega's House Salad***

*Baby greens with strawberries, feta, sweet onions,
toffee pecans, and honey-Tabasco vinaigrette*

ENTREES: (Select 3)

Jumbo Lump Crab Cake

Louisiana jumbo lump crab meat with a blend of Chef Spices

Pan Roasted Gulf Fish

Topped with a Creole Meuniere butter sauce

Marinated Chicken Breast

Pan Roasted with garlic herb butter

Filet Mignon

6oz of the most tender cut of beef, butter & parsley

ENTREES PLATED WITH: (Select 2)

Garlic Mashed Potatoes

Lyonnaise Potatoes

Crispy Brussels Sprouts

Grilled Asparagus

DESSERTS: (Select 1)

Bananas Foster Bread Pudding

Brown sugar caramel with vanilla ice cream

Bruleed Cheesecake

*Louisiana Honey, pistachios, seasonal fruit,
Champagne butter cream*

Dark Chocolate Cake

Warm ganache with vanilla ice cream

4 Course Menu Pricing is **\$85** Per Person
Coffee, Iced Tea, Sodas, Filtered Vero Water Included
(Not Inclusive of Alcoholic Beverages, Sales Tax, or 20% Gratuity)



4 Course Prime Beef Set Dinner Menu

FAMILY STYLE APPETIZERS: (Select 3)

7 Spiced Seared Yellowfin Tuna

Furikake sticky rice, sliced oranges, tamari glaze, pickled onions, cilantro-chili vinaigrette

Who Dat Shrimp

Bacon wrapped shrimp, crabmeat stuffing, sweet chili glaze

Prime Steak Egg Rolls

Caramelized onions, pepper jack cheese, chipotle remoulade

Mozzarella En Carrozza

Paneed mozzarella cheese with marinated giardiniera, arugula, and Ms. Barbara's marinara sauce

Seared Pork Belly

*Sweet potato puree, crispy Brussels, Korean BBQ
glaze*

SOUP OR SALAD: (Select 1 of Each)

***Turtle Soup or
French Onion Soup***

and

***Caesar Salad or
Desi Vega's House Salad***

*Baby greens with strawberries, feta, sweet onions,
toffee pecans, and honey-Tabasco vinaigrette*

ENTREES: (Select 3)

Jumbo Lump Crab Cake

Louisiana jumbo lump crab meat with a blend of Chef Spices

Pan Roasted Gulf Fish

Topped with a Creole Meuniere butter sauce

Marinated Chicken Breast

Pan Roasted with garlic herb butter

Prime Filet Mignon, NY Strip, or Ribeye

10oz, 12oz, and 14 oz USDA Prime meat

DESSERTS: (Select 1)

ENTREES PLATED WITH: (Select 2)

Garlic Mashed Potatoes

Lyonnais Potatoes

Crispy Brussels Sprouts

Grilled Asparagus

Bananas Foster Bread Pudding

Brown sugar caramel with vanilla ice cream

Bruleed Cheesecake

*Louisiana Honey, pistachios, seasonal fruit,
Champagne butter cream*

Dark Chocolate Cake

Warm ganache with vanilla ice cream

4 Course Menu Pricing **\$95** Per Person

Coffee, Iced Tea, Filtered Vero Water Included

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



DINNER BUFFET MENU

(Parties of 30 Guests or More)

Salads (Choose 1):

Desi Vega's House Salad

Baby greens with strawberries, feta, sweet onions, toffee pecans, and honey-Tabasco vinaigrette

Or

Caesar Salad

Entrées (Choose 2):

Marinated Tips of Prime Beef

Pan Roasted Chicken with a Warm Tomato Vinaigrette

Broiled Gulf Fish with Lemon Beurre Blanc and Wilted Spinach

Fresh Seafood Pasta – Blue Crab, Gulf Shrimp, Crawfish Tails

Sides (Choose 2):

Garlic Mashed Potatoes

Sauteed Spinach

Creamed Spinach

Crawfish Andouille Mac n Cheese

Lyonnaise Potatoes

Crispy Brussels Sprouts

Dessert

Bananas Foster Bread Pudding with Brown Sugar Caramel

Dinner Buffet Menu Is Priced At \$74.00 Per Person

Enhance Your Menu with a Prime Rib Carving Station: \$10.00 Per Person

and / or

30 minutes passed Hors D'oeuvres



Heavy PASSED HORS D'OEUVRES MENU
(Select 8)

Hot Hors D'oeuvres

Who Dat Shrimp

Bacon wrapped shrimp, crabmeat stuffing, sweet chili glaze

Prime Steak Egg Rolls

With chipotle remoulade

Jumbo Lump Crab Cakes

With chipotle remoulade

Prime Steak Skewers

With grilled peppers, red onions, and Worcestershire butter

Crispy Oysters

With cocktail and remoulade sauces

Grilled Chicken Skewers

With rosemary-balsamic glaze

Lamb Lollipops

With mojito sauce and fresh mint

Fried Boudin Balls

With Creole mustard and sweet chili glaze

Buffalo Chicken Bites

With carrots, celery, and buttermilk ranch

Pork Belly Sliders

With Korean BBQ sauce, cucumbers, and herbs

Fried Jumbo Shrimp

With cocktail and remoulade sauces



Spinach and Prime Beef Stuffed Mushrooms
With Burgundy reduction

Louisiana Crawfish Rice Fritters
With a spicy remoulade

French Onion Tarts
With beef debris, caramelized onions, and broiled cheese

Fried Fresh Mozzarella Bites
With marinara sauce

Lobster Hushpuppies
With garlic herb butter

Cold Hors D'oeuvres

Tuna Tostado
With tortilla chips, spicy mayo, shaved cucumbers

Caprese Skewers
With basil pesto, balsamic, extra virgin olive oil

Jumbo Lump Crabmeat Ravigote
On avocado toast

Heavy Passed Hors D'oeuvres \$75 per person
Après Dinner Lounge parties only.



PASSED HORS D'OEUVRES MENU

(Select 3)

Hot Hors D'oeuvres:

Who Dat Shrimp

Bacon wrapped shrimp, crabmeat stuffing, sweet chili glaze

Prime Steak Egg Rolls

With chipotle remoulade

Pork Belly Sliders

With Korean BBQ sauce, cucumbers, and herbs

Mini Crab Cakes

With chipotle remoulade

Prime Steak Skewers

With grilled peppers, red onions, and Worcestershire butter

Crispy Oysters

With cocktail and remoulade sauces

Crispy Shrimp Skewers

With spicy mayo

Buffalo Chicken Bites

With carrots, celery, and buttermilk ranch



Cold Hors D'oeuvres:

Jumbo Lump Crabmeat Ravigote

On avocado toast

Caprese Skewers

With basil pesto, balsamic, extra virgin olive oil

Tuna Tostado

With tortilla chips, spicy mayo, shaved cucumbers

Passed Hors D'oeuvres \$10 per person

This option is for a 30-minute cocktail reception before a seated dinner or buffet.

Après Dinner Lounge parties only.