Box Lunches

Minimum of 6 orders per item / Delivery costs will apply

Sandwiches $35

All included with chips, homemade cookies, and fruit cup

Marinated Grilled Chicken Breast

Purple onion, dill pickle chips, romaine lettuce, tomato, and extra sharp cheddar on a brioche bun

Roast Beef Pistolet

Dressed with lettuce, tomato, and horseradish cream with extra sharp cheddar cheese on a French Pistolet

Muffuletta

Provolone, Swiss, Genoa salami, mortadella, ham, and olive salad on Italian bread

Cajun Smoked Turkey

Dressed with romaine lettuce, tomato, and creole mustard with Havarti cheese and maple bacon on 9-grain bread

Caprese

Mozzarella di bufala, vine ripe tomato, and fresh basil with cream of balsamic and EVOO on a French Pistolet

DRURY PLAZA HOTEL.

All prices subject to 22% service charge and 11% sales tax. Prices, taxes, and item availability subject to change

Box Lunches

Minimum of 6 orders per item / Delivery costs will apply

Salads $28

All included with chips, homemade cookies, and fruit cup

Add Chicken $5/ Add Shrimp $6

Bucktown Blues Salad

Romaine hearts, Danish blue cheese crumbles, spiced pecans, purple onion, tomatoes, and Deanie's original Fig Vinaigrette

Pasta Salad

Penne pasta, tri-color peppers, purple onion, and grated Romano tossed in our Sicilian artichoke dressing

Creole Spinach Salad

Fresh baby spinach, crumbled bacon, hard boiled egg, and sweet purple onion with our Creole honey mustard dressing

Caesar Salad

Romaine leaves tossed in our house made Caesar dressing with shaved parmesan and French bread croutons

DRURY PLAZA HOTEL.

ALL PRICES SUBJECT TO 22% SERVICE CHARGE AND 11% SALES TAX. PRICES, TAXES, AND ITEM AVAILABILITY SUBJECT TO CHANGE

Lunch Buffets

20 guests minimum

$48 per person

Creole Spinach Salad- Fresh baby spinach, crumbled bacon, hard boiled egg, and sweet purple onion served with our Creole honey mustard dressing.
Shrimp Alfredo Pasta- Plump Gulf shrimp, tossed in a rich parmesan cream sauce with penne pasta.
Assorted Cookies- Freshly baked cookies du jour

$58 per person

Caesar Salad- Romaine leaves tossed in our house made Caesar dressing with shaved parmesan cheese and croutons
Mini Muffulettas- Provolone, Genoa salami, mortadella, ham, and olive salad on Italian bread.
Barbeque Shrimp Pasta- Gulf shrimp and penne tossed in a creamy New Orleans style barbeque sauce
Seasonal Vegetables
Assorted Pastries

$68 per person

Bucktown Blues Salad- Romaine hearts, Danish blue cheese crumbles, spiced pecan pieces, and Deanie's signature Fig Vinaigrette
Roast Beef Debris Po-Boys- Shredded roast beef in gravy, dressed with lettuce and mayonnaise on a French pistolet
Zapp's Original New Orleans Potato Chips
Chicken & Sausage Jambalaya- Chicken, andouille sausage, sweet peppers, cajun seasonings, and Louisiana long grain rice
Coconut Custard Bread Pudding- Coconut milk and moist flakes of coconut lightly flavor this rich custard- based bread pudding, drenched in a hazelnut and cocoa cream anglaise and sprinkled with toasted almonds

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Dinner Buffets

20 guests minimum

$58 per person

Deanie's House Salad- Mixed greens, tomatoes, cucumber, red onion, cheddar cheese and sweet dry corn dressed with our signature Fig vinaigrette
Red Beans & Rice- Traditional New Orleans red beans prepared the Deanie's way. Served with rice.
Fried Turkey- Injected with Deanie's own boiled seasoning, fruit juices, and Worcestershire
Twice Baked Potatoes Casserole- Cajun boiled potatoes double stuffed with honey bacon, extra sharp cheddar cheese, sour cream, butter and chives
Coconut Custard Bread Pudding- Coconut milk and moist flakes of coconut lightly flavor this rich custard- based bread pudding, drenched in a hazelnut and cocoa cream anglaise and sprinkled with toasted almonds

$78 per person

Fruit & Cheese Crudite
Seafood Gumbo- a rich, hearty Louisiana dish made with shrimp, crab, and okra celebrated for its deep, layered flavors and signature dark roux.
Roast Beef Debris Po-Boys- Shredded roast beef in gravy, dressed with lettuce and mayonnaise on a French pistolet
Chicken & Sausage Jambalaya- Chicken, andouille sausage, sweet peppers, cajun seasonings, and Louisiana long grain rice
Grilled Seasonal Vegetables
Almond & Chocolate Petit Fours

$98 per person

Charcuterie
Taste of Deanie's- a New Orleans tasters choice of chicken & andouille gumbo, crawfish étouffée, and crawfish bisque served with rice
Italian Roast- A whole ribeye cooked low and slow with plenty of garlic, rosemary, EVOO, and Italian seasonings
Grilled Seasonal Vegetables
Seafood Pasta- Louisiana crawfish, shrimp, and crabmeat in Deanie's own creamy New Orleans style barbeque sauce
Corn Maque Choux- is a classic Louisiana dish made from fresh corn sautéed with a flavorful mix of onions, bell peppers, and tomatoes.
Assorted Pastries

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