

TALLULAH

CRAFTED FOOD AND WINE

PRIVATE DINING



Private Dining Sales and Events Manager

Katie Pitts Lambert

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Private Dining Menus



PERKINS

1st Course (Choice of 1):

Chicken and Sausage Gumbo

Chicken, Green Onion Sausage, Louisiana Jasmine Rice

Classic Caesar Salad

Romaine Lettuce, Grana Padano Cheese, Garlic and Herb Crouton

Creamy Caesar Dressing

Sensation Salad

Chopped Romaine Lettuce, Italian Parsley, Grana Padano Cheese

Sensation Dressing

2nd Course (Choice of 1):

Seafood Linguini

Louisiana Gulf Shrimp, Jumbo Lump Crab, Herb Roasted Tomato,

Wilted Spinach, Cracked Red Pepper, Seafood Cream, Grana Padano Cheese, Linguini

Red Wine Braised Short Rib

Red Wine Braised Short Rib, Buttered Cous Cous, Patty Pan Squash and Zucchini,

Crispy Shallot, Red Wine Demi-Glace

Herb Crusted Chicken

Herb Crusted Chicken Breast, Roasted Fingerling Potato, Braised Swiss Chard,

Tasso and Shallot Jus

3rd Course (Choice of 1):

NY Cheesecake

Fresh Berry, Raspberry Sauce, Whipped Cream

Pecan Pie

Candied Pecan, Whipped Cream, Caramel

\$55 per person

menu subject to 18% service charge and 11.95% tax

SOUTHDOWNS

1st Course (Choice of 1):

Chicken and Sausage Gumbo

Chicken, Green Onion Sausage, Louisiana Jasmine Rice

Classic Caesar Salad

Romaine Lettuce, Grana Padano Cheese, Garlic and Herb Crouton

Creamy Caesar Dressing

Go Local Salad

Baby Spinach, Frisee, Strawberry, Feta Cheese, Candied Pecan

Steen's Cane Syrup Vinaigrette

2nd Course (Choice of 1):

Dijon Salmon

Atlantic Salmon, Dijon, Toasted Bread Crumb, Fresh Herbs, Parsnip Puree,
Patty Pan Squash and Zucchini, Heirloom Tomato

New York Strip

Prime 12oz NY Strip, Potato Croquette, Grilled Asparagus,

Bacon and Blue Cheese Butter

Herb Crusted Chicken

Herb Crusted Chicken Breast, Roasted Fingerling Potato, Braised Swiss Chard,
Tasso and Shallot Jus

3rd Course (Choice of 1):

NY Cheesecake

Fresh Berry, Raspberry Sauce, Whipped Cream

Peanut Butter and Chocolate Thunder Cake

Chocolate, Caramel, Peanut Butter

\$65 per person

menu subject to 18% service charge and 11.95% tax

OAK HILLS

1st Course (Choice of 3) (Pre Order Served Family Style):

Charcuterie

Artesian Meats and Cheese, House Pickled Vegetable, Honey and Preserves,
Mustard, Roasted Nuts, Crusty Breads

Pepper Crusted Tuna

Seared Pepper Crusted Tuna, Shaved Brussel Sprout Slaw, Pickled Red Onion, Crispy
Wonton, Miso Emulsion

Louisiana BBQ Shrimp

Grilled Shrimp, Lobster and Truffle Meatballs, Grilled French Bread, New Orleans Style BBQ Sauce

Mini Crab Cakes

Jumbo Lump Crab Cakes, House Made Remoulade, Grilled Lemon

2nd Course (Choice of 1):

Shrimp and Corn Soup

Louisiana Gulf Shrimp, Charred Sweet Corn, Crème Fraiche, Grilled Jalapeno Oil

Chicken and Sausage Gumbo

Chicken, Green Onion Sausage, Louisiana Jasmine Rice

Classic Caesar Salad

Romaine Lettuce, Grana Padano Cheese, Garlic and Herb Crouton, Creamy Caesar Dressing

Go Local Salad

Baby Spinach, Frisee, Strawberry, Feta Cheese, Candied Pecan, Steen's Cane Syrup Vinaigrette

3rd Course (Choice of 1):

Dijon Salmon

Atlantic Salmon, Dijon, Toasted Bread Crumb, Fresh Herbs, Parsnip Puree,
Patty Pan Squash and Zucchini, Heirloom Tomato

Seared Scallops

Seared Diver Scallops, Crawfish and Tasso Risotto, King Trumpet Mushrooms, Roasted Garlic Beurre Monte

Filet Mignon

8oz Filet, Yukon Gold Mashed Potato, Charred Brussel Sprout, Red Wine Demi-Glace

Herb Crusted Chicken

Herb Crusted Chicken Breast, Roasted Fingerling Potato, Braised Swiss Chard, Tasso and Shallot Jus

4th Course (Choice of 1):

NY Cheesecake

Fresh Berry, Raspberry Sauce, Whipped Cream

Seasonal Bread Pudding

Lemon and Berry Mascarpone Cake

Raspberry Sauce

\$85 per person

menu subject to 18% service charge and 11.95% tax

TALLULAH

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PRIVATE DINING

At Tallulah, your group will receive Southern hospitality in a contemporary setting, making it an ideal venue for any event. The restaurant features private dining for intimate dinners, as well as an outdoor terrace ideal for entertaining.



If you are interested in receiving more information about Tallulah events or reservations please contact the sales office at 225-388-5695 or visit our website at tallulahrestaurant.com