



Event Capacity

STANDING EVENTS

Wedding Receptions
Cocktail Parties

EAST ROOM

250

WEST ROOM

1,000

SEATED EVENTS

Luncheons
Banquets

EAST ROOM

200

WEST ROOM

600

For more information, contact
John Bertucci, Manager
at 504.340.4109

3711 Westbank Expressway
Harvey, LA 70058

The
FOUR
Columns



The **FOUR** *Columns*

Banquets

CATERING YOUR
SPECIAL EVENTS

504.340.4109

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WWW.FOURCOLUMNS.COM

CHOICE OF SOUP OR SALAD INCLUDED WITH ENTRÉE

Soup

(Choice of One)

Corn & Crawfish Bisque • Shrimp Bisque • Creole Corn • Potato Split Pea with Ham • Vegetable Soup • Crab & Brie Bisque
Chicken & Sausage Gumbo • Broccoli & Cheese
Turtle Soup (add \$2.00 per person)
Seafood Okra Gumbo (add \$1.00 per person)

Salad

(Choice of One)

Mixed Green Salad

French, Italian, Blue Cheese, Thousand Island, Ranch

Four Columns Italian Salad (Like a Caesar)

Fresh Spinach & Mushrooms with Hot Bacon Dressing

Baby Greens with Chopped Walnuts & Raspberry Vinaigrette

Tomato Mozzarella

Cole Slaw

With soup and salad- add \$2.50 per person

Appetizers

(Choice of One)

Stuffed Mushrooms - Add \$3.00 per person

Marinated Crab Fingers - Add \$4.50 per person

Crab Meat or Shrimp Remoulade - Add \$4.50 per person

Fried Calamari - Add \$3.00 per person

Seafood Cakes - Add \$4.50 per person

Sides

(Choice of One)

Broccoli Au Grain • Broiled Tomato • Zucchini Casserole

Eggplant Larose • Peas Royale • Garlic Mashed Potatoes

Green Bean Almondine • Roasted Brabant Potatoes

Vegetable Medley • Rice Pilaf • Candied Yams

Sweet Potato Casserole • Rice Dressing

Baked Macaroni & Cheese • Cornbread Dressing • BBQ Beans

Buttered Broccoli • Spinach & Olive Oil • Buttered Corn

Potato Salad • Smothered Creole Potatoes

Mustard Greens with Pickled Pork

Cauliflower Italian Style • Corn with Ham & Tomatoes

Honey Glazed Carrots • Green Beans with Ham & Tomatoes

Oyster Dressing (add \$1.00 per person)

Desserts

Cheese Cake with choice of Cherry topping

Four Columns Special (add \$2.00 per person)

Black Forest Cake • Almond Cake w/ Homemade Vanilla Frosting

Apple Cobbler • Peach Cobbler • Blackberry Cobbler

Chocolate Mousse • Bread Pudding with Rum or Praline Sauce

Strawberry Shortcake • Carrot Cake w/ Cream Cheese Icing

Pecan Pie (add \$1.00 per person)

Beverages

Coffee and Tea

The Prices are further subject to
an 8.75% Sales Tax and 20% Gratuity.

Entrées

1. Breast of Chicken with Tasso Sauce \$17.75
2. Baked Glazed Ham \$16.50
3. Catfish rolled in Seasoned Bread Crumbs pan fired then topped with Shrimp and Crabmeat Dressing with Tomato in a Wine Sauce. \$22.50
4. Catfish Meuniere- Farm Fresh Catfish Filet fried golden brown and topped with a rich lemon butter sauce. \$19.50
5. Chicken, Eggplant or Veal Parmesan with Pasta \$19.50
6. Crawfish Monica- tender crawfish tails sautéed with tasso and cream ladled over your choice of angel hair or fettuccini pasta. \$17.75
7. Baked Pork Chop topped with Mushroom Sauce \$17.75
8. Honey BBQ Chicken \$17.75
9. BBQ Beef Brisket \$17.00
10. Cajun Chicken Cordon Bleu- breaded chicken breast stuffed with swiss cheese and andouille sausage served with andouille garlic butter sauce. \$18.50
11. Fried Catfish Filets- Lightly Breaded and Deep Fried \$16.50
12. Roast Beef with Marchand du Vin Sauce \$16.50
13. Shrimp Italienne- Large, Whole Shrimp in Olive Oil and Wine Sauce, Generously Spiced, and Delectable for Dipping with French Bun. \$18.75
14. Roast Turkey Breast \$16.50
15. Cutlets Italienne with Pasta \$17.50
16. Chicken Clemenceau- Boned Chicken with Mushrooms, Cubed Potatoes, Garlic, and Green Peas delicately cooked in wine. \$18.50
17. Seafood Casserole of Oysters, Crabmeat and Shrimp in a Wine and Cheese Sauce Market
18. Baked Lasagna \$17.50
19. Shrimp or Crawfish Etouffee with Rice \$16.50
20. Poulet Josephine- Smoked chicken breast ladled with a topping of fresh mushrooms, onions, shallots, garlic, and wine. \$17.50
21. Prime Roast Rib of Beef Au Ju \$27.00
22. Roast Pork Medallions Au Jus \$18.00
23. Catfish Four Columns- broiled catfish sautéed in butter and topped with a Creamy Sauce of Shrimp, Hearts of Artichoke, Crabmeat, Mushrooms and Wine. \$22.00
24. Fried Soft Shell Crab with Lemon Butter Sauce and choice of Angel Hair of Fettucini Pasta Market
25. Veal Four Columns- Breaded Veal sautéed in butter and topped with a Creamy Sauce of Shrimp, Hearts of Artichoke, Crabmeat, Mushrooms and Wine. \$22.00
26. Beef and Seafood- A 6oz. Steak served with a Seafood Delicacy \$25.50
27. Ribeye Steak \$27.50

On Friday nights, Saturday and Sunday the minimum number
charged will be 125 regardless of the number attending.