



EVENTS MENUS



BREAKFAST

Breakfast is available in a buffet style service; entire group must be guaranteed. Includes juice selections, regular and decaffeinated coffees & hot tea selections.

Little Daisy Continental Breakfast \$46 pp

- Freshly sliced seasonal fruit
- Empire Bakery breads with jam and honey butter
- Sliced tomatoes and avocados
- House made pastries and croissants
- BYO yogurt parfait

Little Daisy Breakfast in Paris Buffet \$56 pp

- Freshly sliced seasonal fruit
- House made pastries and croissants
- BYO yogurt parfait
- BYO steel cut porridge
- Soft scrambled eggs and chives
- Choice of two proteins
- Crispy bacon, Parisian ham, chicken sausage
- Breakfast potatoes (contains dairy)



LUNCH



LUNCH

Restaurant Event Lunch Menus are available for groups of up to 30 guests. For groups over 30 guests, please refer to our Banquet Menus.

Plated Lunch includes 1 beverage, choice of iced tea, or soft drink or coffee.

Buffet Lunch includes iced tea and freshly brewed regular and decaffeinated coffees and hot tea station.

Lunch Date In Lyon Plated Lunch \$58 pp

Shared Starter

Select two of the following:

- Vadouvan Cauliflower Soup GF/V
- Little Frenchy Salade GF/VGN
- BBQ Beet and Chicory Salade GF/VGN

Main Course

Select two of the following:

- Fried Chicken Stuffed Po'boy
- Little Frenchy Salade with Chicken or Salmon (GF)
- Tuna Melt Croissant (Contains Dairy)
- Truffled Pumpkin Risotto (V, Contains Dairy)
- Avocado Toast (V, Contains Dairy)

Shareable Cajun Fries served with plated lunch.

Dessert

Chef Selected Mini Desserts Served Family Style



LUNCH

Born On The Bayou Lunch Buffet \$75 pp

Starters

Select two of the following:

- Vadouvan Cauliflower Soup GF/V
- Little Frenchy Salade GF/VGN
- BBQ Beet and Chicory Salade GF/VGN

Main Course

Select two of the following:

- Cheeseburger Slider
- Blackened Salmon
- Creole Smoked Chicken
- Short Rib Ragù
- Cajun Crawfish Fettuccine

Sides

Select two of the following:

- Mushroom Fricassée GF/VGN
- Fried Brussels Sprouts GF/VGN
- Parmesan Gratin Whipped Yukon Golds GF/V
- Cajun Fries GF/VGN
- Roasted Asparagus with Herbed Lemon Garlic Butter (V)
 - Vegan option available upon request

Dessert

Select two of the following:

- Beignet Trio
- Bourbon Street Pecan Pie
- Mixed Berry Tarte



LUNCH

Beverages and À La Carte Services

- Coffee, Regular and Decaffeinated.....\$120 per gallon
- Hot Tea Selections.....\$120 per gallon
- Soft Drinks.....\$6 ea
- Bottled Water.....\$8 ea
- Pastries.....\$90 per dozen
- Sliced Fruit.....\$15 pp
- Fresh Pressed Juices.....\$11ea
- Cajun Fries.....\$5pp
- Mini Desserts.....\$8 ea



RECEPTION



RECEPTION

Create a unique reception experience for your guests by selecting a variety of our reception offerings. Inquire with your Event Manager for recommendations. Hors d'oeuvres may be tray passed or stationed with a 25 piece minimum order per item.

Chilled hors d'oeuvres

*Minimum of 20 pcs per selection

- Japanese Deviled Egg, shirodashi yolks, ikura, furikake, scallions (V).....\$5 ea
- Edamame Hummus Cup VGN, seasonal crudites, chili crunch.....\$7 ea
- East Coast Oysters GF, served raw, pear, pink peppercorn mignonette.....\$8 ea
- Spicy Salmon Temaki, smoked trout roe, crispy tempura flakes, avocado, unagi sauce.....\$11 ea
- Smoked Salmon Roll, roasted pepper cream cheese, cucumber, unagi sauce.....\$9 ea
- Beef Tartare Rossini, foie gras butter, madeira truffle vinaigrette, brioche.....\$12 ea
- Chilled Thai Watermelon VGN, mint, chili-lime salt, candied sesame.....\$9 ea
- Avocado Crostini V, frisée, queso fresco, pepper relish, benne seed.....\$7 ea
- Yellowfin Tuna Roll, cucumber, avocado, golden tobiko, red kosho aioli...\$11ea
- Tofu VGN, tamari, ginger, radish, avocado, chili oil.....\$8 ea

Warm hors d'oeuvres

*Minimum of 20 pcs per selection

- Crab Rangoon Wonton Chip, pimento cheese fundido, blue crab, sweet chili.....\$9 ea
- Popcorn Chicken Karaage, ginger sriracha sauce, cucumber kimchee, dill pickle kewpie.....\$8 ea
- Mushroom Arancini, remoulade (V).....\$6 ea
- Teriyaki Smash Burger Slider, red onion bacon jam, smoked pineapple aioli, shredded lettuce.....\$11 ea
- Broiled Oysters, Rockefeller style.....\$9 ea
- Rotisserie Chicken Caprese Slider, shallot jam, gruyere, heirloom tomato, beer mustard dijonnaise, field lettuce.....\$11 ea
- Crinkle Cut Fries V, GF, nori ranch salt, yuzu kewpie, togarashi ketchup.....\$6 ea
- Roasted Sweet Potato Skewer, yuzu dressing, furikake crumble (VGN)....\$8 ea
- Blue Crab Remoulade, Cornmeal, Fried Green Tomatoe.....\$11 ea
- Pimento Crawfish Toast, red pepper syrup, scallion, benne seeds.....\$9 ea



RECEPTION

GRAZING TABLES

ARTISANAL FRENCH CHEESES V \$23 PP

Three chef selected cheeses, pickles, smoked olives, homemade jam, spiced nuts, warm pita, grilled sourdough

CHEESE AND CHARCUTERIE DISPLAY \$38 PP

Three chef selected cheeses, three chef selected cured meats, pickles, smoked olives, homemade jam, spiced nuts, warm pita, grilled sourdough

SEASONAL VEGETABLE CRUDITÉS VGN \$21 PP

Best of season pickled, grilled, and raw veggies from our farm partners, everything bagel hummus VGN, green goddess ranch (V)

SEAFOOD DISPLAY \$52 PP

East Coast oysters, blue crab claws, poached shrimp, salmon sashimi, seafood salad, remoulade sauce, cocktail sauce, classic mignonette, lemon, mini tabasco, crackers

DESSERTS \$11 EA

Select up to three of the following:

- Strawberry Cheesecake Shooter
- Black Forest Shooter
- Espresso Chocolate Flourless Cake
- Vegan Carrot Cake
- Mango Passionfruit Panna cotta
- Milk Custard Boba Shooter



RECEPTION

HOT DISPLAY STATIONS

Slider and Fries \$21pp

Select two of the following at 2pc per person:

CHEESEBURGER SLIDER
Classic

TERIYAKI BURGER SLIDER
Smoked pineapple aioli, bacon jam

SMOKED CHICKEN SLIDER GRUYÈRE
Dijonnaise

BLACK BEAN SLIDER
Caramelized onions, pickled jalapeños with Cajun Fries, spicy ketchup, garlic aioli

Pasta Station \$34pp

Select two of the following options:

SHORT RIB RAGU PACCHERI PASTA
Sauce Creole, cherry pepper relish

ORECCHIETTE PASTALAYA
Chicken andouille, holy trinity, blackened shrimp, smoke tomato-parm monte, and preserved lemon

TRUFFLED RISOTTO
Tarragon salsa verde, parmesan, port syrup

CACIO de PEPE
Black pepper, monte, parmesan

Upgrade to add service in a full parmesan wheel \$2500 each, minimum of 50 guests



RECEPTION

HOT DISPLAY STATIONS

Bao Bun Station \$24pp

Select two of the following at one of each piece per person:

- Bbq short rib
- Chicken karaage
- Smoked maitakes

With tsukemono pickles, cilantro shallot salade, shaved cucumbers, bell pepper chili sauce, dill pollen kewpie.

Steamed Dumplings Station \$22pp

Select up to three of the following:

- Pork
- Chicken
- Shrimp
- Vegetable

With peanut, sweet chili, and black vinegar dipping sauces.

Izakaya Hibachi \$39pp

Miso salmon, teriyaki chicken thighs, Hibachi vegetables, steamed rice, cucumber salad, wakame, pickled ginger, chili crunch, yuzu white soy dressing.



RECEPTION

HOT DISPLAY STATIONS

Red Wine Braised Short Rib \$38pp

Sunchoke gratin, smothered Brussels sprouts, demi-glace.

Texas Beef Tenderloin Carving Station \$920 each

Mushroom fricassee, truffle gratin whipped potatoes, parker house rolls, smoked onion horseradish crema, bearnaise.

(serves approximately 15 guests each, 4 oz servings)



PLATED DINNER



PLATED DINNER

Hotel will design and provide printed menus for your guests. Three Course Dinner, maximum of 50 guests on Catbird Large Patio.

Starters

Pre-select two of the following:

FRENCH ONION SOUP

Contains Milk, Contains Wheat/Gluten
Beef broth, caramelized onions, gruyere croutons

LITTLE FRENCHY SALADE

Gluten-Free, Vegan
Organic lettuce, fines herbs, pickled shallots, french dressing

ENDIVE SALAD

Contains Wheat/Gluten, Vegetarian
Point reyes blue cheese, sherry vinaigrette, apples, marcona almonds

BLUE CRAB CAKE, REMOULADE VERT

Contains Eggs, Contains Fish, Contains Wheat/Gluten
\$16 additional per person

Main Entree

Main entrees are accompanied by Chef's selection of seasonal vegetables.
Pre-select two of the following main courses and an additional vegetarian selection if required:

CAST IRON DIVER SCALLOPS \$89 PP

Contains Shellfish
Mirepoix, vadouvan curry nage

FAROE ISLAND SALMON \$82 PP

Contains Fish
Olive crumble, warm tomato vierge, trout roe monte

TEXAS RANCH RAISED STEAK FRITES \$102 PP

Cognac peppercorn demi

CHICKEN PAILLARD AU CITRON \$86PP

Gluten Free
Shaved fennel, charred scallions, caper tomato jus

SHORT RIB BOURGUIGNON \$92PP

Mushrooms, red wine demi-glace



PLATED DINNER

Dessert

Pre-select two of the following:

BOURBON STREET PECAN PIE

Contains Eggs, Contains Milk, Contains Tree Nuts, Contains Wheat/Gluten

FLOURLESS CHOCOLATE CAKE, VANILLA CHANTILLY

Contains Eggs, Contains Milk

MIXED BERRY TART



DINNER BUFFET



DINNER BUFFET

Also available as family style service with Kings Table.

Starters

Select up to two of the following:

FRENCH ONION SOUP

Contains Milk, Contains Wheat/Gluten
Beef broth, caramelized onions, gruyere croutons

LITTLE FRENCHY SALADE

Gluten-Free, Vegan
Organic lettuce, fines herbs, pickled shallots, French dressing

ENDIVE SALAD

Contains Milk, Contains Tree Nuts, Contains Wheat/Gluten, Vegetarian
Point reyes blue cheese, sherry vinaigrette, apples, marcona almonds

LA BETTERAVE (BEET SALAD)

Contains Milk, Contains Tree Nuts, Vegetarian
Pistachios, tarragon whipped feta

Mains

\$120 PP

Select two of the following main courses and 1 additional vegetarian selection if required:

AMISH CHICKEN BEURRE BLANC

FAROE ISLAND SALMON

Contains Fish
Olive crumble, warm tomato vierge, trout roe monte

LEMON-PARMESAN RISOTTO

SHORT RIB BOURGUIGNONNE

Mushrooms, red wine demi-glace

TEXAS RANCH RAISED STEAK FRITE

Caramelized shallot jam, bearnaise

BEEF SHORT RIB

CAST IRON DIVER SCALLOPS



DINNER BUFFET

Sides

Select two of the following:

FONDANT POTATOES, ROASTED GARLIC, THYME, CHICKEN JUS

Contains Milk

WILD MUSHROOMS, TRUFFLE WHIPPED CHEVRE

Contains Milk, Gluten-Free

ROASTED BRUSSELS SPROUTS, BALSAMIC GLAZE

Vegan

ASPARAGUS, CITRUS ZEST, PARMESAN GREMOLATA

Contains Milk, Vegetarian

RED BEANS AND RICE

Gluten-Free

HARICOT VERTS, WHOLE GRAIN MUSTARD VINAIGRETTE, CRISPY SHALLOTS

Contains Milk, Gluten-Free, Vegetarian

CAJUN FRIES

Gluten-Free, Vegetarian

Desserts

Select up to two of the following:

- Seasonal Fruit-filled Éclair
- Flourless Chocolate Cake
- Crème Catalana Brûlée
- Lemon Pistachio Custard
- Mocha Custard
- Raspberry Cheesecake
- Potted Tiramisu
- Red Velvet Cake



RESTAURANT EVENT
BAR MENUS



RESTAURANT EVENT BAR MENUS

Catbird offers several event bar packages. Entire group must be guaranteed for packages. Consumption bars, charged by bottle or drink, are also available.
Prices available in Catbird and subject to taxes and service charge.

Bar Packages

THE TEXAN

Beer, House Wine, Champagne, Sodas and Bottled Water
2 hours: \$35 pp, 3 hours: \$45 pp, 4 hours: \$50 pp

THE NATIONAL

Beer, Wine, Champagne, House Spirits, Sodas and Bottled Water
2 hours: \$40 pp, 3 hours: \$55 pp, 4 hours: \$65 pp

THE NATIONAL UPGRADE

Beer, Wine, Champagne, Premium Spirits, Sodas and Bottled Water
2 hours: \$48 pp, 3 hours: \$63 pp, 4 hours: \$75 pp

THE CATBIRD

Beer, Wine, Champagne, House Spirits, Choice of 2 Featured Craft Cocktails
Sodas and Bottled Water
2 hours: \$55 pp, 3 hours: \$70 pp, 4 hours: \$80 pp

THE WOLF OF WALL STREET

Beer, Premium Wines, Champagne, Premium Spirits, Extensive Cocktail List,
Sodas and Bottled Water
2 hours: \$60 pp, 3 hours: \$80pp, 4 hours: \$90 pp

BARTENDERS

\$200 per bartender for up to 4 hours for Packaged Bars
\$200 per bartender for up to 2 hours, plus \$100 additional per hour for
Consumption Bars
(1) Bartender per (50) Guests recommended



RESTAURANT EVENT

BAR MENUS

Consumption Bar
Priced per drink or per bottle

BEER

Kirin Ichiban, Sapporo, Pacifico, Stella, Mosaic IPA, Heineken 00 (NA)
\$7 Domestic, \$8 Import

BUBBLES

Les Glories Brut Rose \$70
Kraemer Blanc de Blanc \$65

BUBBLES PREMIUM

GH Mumm Rose \$90
Veuve Clicquot Brut \$120

WHITE WINE

Domaine Wachau Gruner Veltliner \$60
Jermann Pinot Grigio \$70
Daou Chardonnay \$65

RED WINE

Benton Lane Pinot Noir \$70
Maal Impossible Malbec \$60
Daou Cabernet Sauvignon \$65

WHITE WINE PREMIUM

Social Bird Rose \$60
Blue Rock Baby Blue Sauvignon Blanc \$65
Rombauer Chardonnay \$80

RED WINE PREMIUM

Emeritus Hallberg Ranch Pinot Noir \$80
Justin Cabernet Sauvignon \$75
Argiano Super Tuscan \$65



RESTAURANT EVENT

BAR MENUS

Consumption Bar
Priced per drink or per bottle

SPIRITS

Vodka-Tito's, Ketel One
Gin-Fords Gin
Rum-Bacardi White Label, Planteray 3 Star
Mezcal-Ilegal Mezcal
Tequila-El Tequileo Blanco
Whiskey-Jack Daniels
Scotch Whisky-Johnnie Walker Red
Straight Rye Whiskey-Rittenhouse Rye
Bourbon-Jim Beam White Label

Drink Prices range from \$15-\$17 ea
dependent upon selection and preparation style

SPIRITS PREMIUM

Vodka - Titos, Grey Goose
Gin - Bombay Sapphire
Rum - Bacardi, Appleton Estate
Tequila - Patron Silver
Scotch Whisky- Johnnie Walker Black Label
Bourbon - Makers Mark
Straight Rye Whiskey - Knob Creek Rye

Drink Prices range from \$17-19 ea
dependent upon selection and preparation style



All menus are sample menus.

Prices are subject to a taxable 16% service charge, which is allocated in full to service personnel who provide services for the Event as a gratuity and a taxable 11% administrative fee, which is retained in full by the hotel.

The current applicable tax rate is 8.25%.

Spring/Summer Menus Valid through September 2026

Menu options and pricing may change without notice based on availability and market conditions.