



. Lunch Parties .

Available for a Minimum Guarantee of 50 Guests and up to 150 Guests

. Appetizers .

(Please Select One Option Prior to Your Event)

Fried Eggplant

Served with our Marinara Sauce

Eggplant Napoleon with Sautéed Shrimp

Fried Eggplant topped with Gulf Shrimp and drizzled with our Creole Remoulade

Shrimp Remoulade (Add \$2)

Gulf Shrimp atop shaved Iceberg lettuce served with our Creole Remoulade

Crawfish Crab Cakes (Add \$2)

Our Fried Crab Cakes topped with our Crawfish Dill Cream Sauce

. Soups .

(Please Select One Option Prior to Your Event)

Gumbo Ya-Ya

Grilled Chicken, Andouille Sausage, Crab and Gulf Shrimp served over Rice

Chicken & Andouille Gumbo

Seafood Gumbo

Turtle Soup

. Salads .

(Please Select One Option Prior to your Event)

Evangeline

Mixed Greens with toasted Almonds, Tomatoes and Dried Cranberries tossed with Balsamic Vinaigrette

Caesar Salad

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MrEdsRestaurants.com • PearlRoomNola@gmail.com



Entrees

(Please Select Two Options Prior to Your Event. Please Select One Option for over 80 guests)

Ribeye (Add \$7)

14 oz. Ribeye drizzled with Garlic Butter and cooked to a perfect Medium and Served with Potatoes and Seasonal Vegetables

Petite Filet (Add \$9)

8 oz. Petite Filet drizzled with Garlic Butter and cooked to a perfect Medium and Served with Potatoes and Seasonal Vegetables

Pecan Crusted Trout

Topped with our Meuniere Sauce and Served with Potatoes and Seasonal Vegetables

Trout Amandine

Topped with our Meuniere Sauce and Served with Potatoes and Seasonal Vegetables

Pasta Orleans

Sautéed Shrimp, Crawfish and Andouille tossed in a Butter Cream Sauce served over Penne Pasta

Veal & Fettuccini

Panéed Baby White Veal served with Fettuccini Alfredo

Chicken Picatta

Topped with our Lemon Butter & Caper Sauce served with Potatoes and Seasonal Vegetables

Crawfish Crab Cakes

Topped with our Crawfish Dill Cream Sauce and Served with Potatoes and Seasonal Vegetables

Chicken Marsala

Served with Potatoes and Seasonal Vegetables

Veal Parmesan

Served with Angel Hair Pasta and topped with our Marinara

Chicken Parmesan

Served with Angel Hair Pasta and topped with our Marinara

Eggplant Parmesan

Served with Angel Hair Pasta and topped with our Marinara

Dessert

(Please Select One Option Prior to your Event)

White Chocolate Bread Pudding

Strawberry Cheesecake



Sit Down Lunch Prices

- Menu #1: Salad, Entree, Dessert, Tea, Soft Drinks &
Coffee.....\$28.00
- Menu #2: Soup, Salad, Entree, Dessert, Tea, Soft Drinks &
Coffee..... \$30.00
- Menu #3: Appetizer, Soup, Salad, Entree, Dessert, Tea, Soft Drinks &
Coffee..... \$34.00

Plus 9.75% Sales Tax and 15% Service Charge

Full or Partial Bar Available Upon Request

*Final Payment Required One Week Prior to Your Event
\$250.00 Deposit Upon Booking
Minimum guarantee of 50 guests
Three Hour Duration*