

Bayona Restaurant

430 Dauphine St. New Orleans, 70112 504 833-1007 Fax (504)831-3011

2020 Private 4 Course Lunch Contract

Contact: _____ On-Site Contact: _____

E-mail: _____ Cell Phone: _____

Credit Card Type: _____ Exp. Date: _____

Credit Card Number: _____ Charged on the day of the event.

Time: _____ Number of Guests: _____

Please confirm party size 2 days prior@ 504 525 4455

Day Of Function: _____ Date Of Function: _____

Menu:

Hors d'oeuvres: Chef's Selection (optional) - \$3.00 per piece (**Circle Y or N**)

Please select number per person _____ 2 are recommended.

First Course: Crayfish Phyllo with Tahini Lime sauce

Second Course: Choice of:
Cream of Garlic Soup,
Bayona Salad with Balsamic Vinaigrette
Or Caesar Salad

Main Courses: Snapper with Grape Leaf Rice, Zucchini , lemon Tahini Sauce
Shrimp Bucatini with Castelvetrano Olives, Calabrian Chili, Minat and Dill
Paneeed Veal and Poached egg with Green Bean and Arugula Salad
Vegetarian Plate (Covey Rise Farm)

Desserts: Chef's Seasonal Selection

Set Up: The "Wine Room", Bayona's private party room can accommodate a maximum of 25 guests seated at 3 round tables. There is a Private Room fee for Parties less than 16. 10 guests is the maximum we can seat at one table at any time. The Wine Room is a beautiful, intimate room with exposed wine cages and vaulted ceilings. **Kathleen Smith**, our sommelier can help you pre select your wines, call 479 236 1932 for assistance in choosing the perfect wine.

Please note that the wine room is not wheelchair accessible and does not have audio/visual capabilities.

Total Cost: \$75 per person plus beverages, 11% tax and 20% gratuity

Cancellation Policy:

Parties must confirm number of guest 24 hours prior to the event. If party is smaller than confirmed number client will be charged \$15 per person for the difference. Parties have 48 hours to cancel entire event.

Regina Keever

Regina Keever, Bayona
Reginakeeverbayona@msn.com

Date: _____ 2018

Private Party Representative