

FILMORE IN THE OAKS



Menus

Our menus include a wide variety of choices to appeal to you and your guests. Included you will find several menu options: you may choose one of the suggested packages, create your own menu from the individually listed items or the Chef could create a menu specifically for your reception.

Many menu items are seasonal – the Club reserves the right to substitute items in order to maintain the highest degree of quality. To properly plan and ensure the best quality possible, we will need your final menu selection one month prior to your event.

All menu prices are subject to 22% service charge and 9.75% sales tax. All preparation stations will require a culinarian at 100.00 each. An additional service charge will be applied to groups of less than 20 guests.

All food and beverage must be supplied and prepared by the Club and consumed on the premises.

Function Guarantees

Food guarantees are due by noon 5 (five) working days prior to the scheduled function. If no guarantee is given, the last given expected attendance will be considered final. Our Chef will prepare for up to 5% over the quoted guarantee.

Deposits

A 20% deposit is required with a signed contract to confirm the space. On Social Events, an additional 50% deposit is requested 60 days prior to the function. The balance is due 5 days prior to the event.

Special Services

We'd be delighted to offer guidance and assist you with information regarding audio visual equipment, florists, photography, video, entertainment and transportation.

Fees

Depending on room setting a nominal set up fee may be charged. If you would like to have food brought in from an outside source a corkage fee of \$15 per person will be charged to your rental fee. All alcohol must be served by employees of the club. A bartender fee of \$100 per 50 guests will be added to your event if you chose this option.

Linens and Décor

The Club can provide a variety of linens and tableware. Should you have a special request, please advise us so that special arrangements may be made to purchase or rent the proper equipment to suit your needs.

The cost of rental or purchase will be charged to the function.

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Continental Breakfasts*

(A minimum of 35 guests is required. A la Carte items available for groups less than 35 guests)

A Light Start

Assorted chilled Juices

Assorted bakeries to include fruit

Danish and Muffins

Butter and Preserves

Coffee, Tea

\$17 per person

Southern

Assorted chilled Juices

Sliced seasonal Fruit and Berries

with Yogurt Dressing

Buttermilk Biscuits with Sausage or

miniature Ham & Cheese Croissant

Sandwiches

Coffee, Tea

\$22 per person

A la Carte

Crossaints \$3 per person

*Bacon or Sausage Patties \$4 per
person*

Sauteed Shrimp \$6 per person

*Biscuits and Country Gravy \$4 per
person*

*Andouille Sausage Links \$4 per
person*

Classic

Assorted chilled Juices

*The Season's Freshest Fruit and
Berries*

Served with Yogurt and Granola

Assorted bakeries to include fruit

Danish, Croissants, and Muffins

Butter and Preserves

Coffee, Tea

\$20 per person

****All per person Continental Breakfast are served for 1 hour of continuous service.***

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Brunch Buffets*

(A minimum of 35 guests is required)

The Marconi

Assorted Chilled Juices

* * *

*Sliced Seasonal Fruit and Berries
Yogurt and Granola*

* * *

*Cajun Scrambled Eggs
Crisp Bacon or Patty Sausage
Biscuits & Country Gravy*

* * *

*Buttery Grits
Brabant Potatoes*

* * *

Coffee, Tea

\$29 per person

The Filmore

Assorted Chilled Juices

* * *

*Sliced Seasonal Fresh Fruit, Berries and assorted Cheeses
Assorted Fruit Yogurts*

* * *

*Fluffy Scrambled Eggs
Soup or Salad of Choice
Brabant Potatoes*

Chicken & Mini Waffles with Maple Syrup

* * *

*Breakfast Bakeries to include fruit Danish and Muffins
Butter and Preserves*

* * *

Coffee, Tea

\$34 per person

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The Brunch Supreme

Assorted Chilled Juices

* * *

Sliced Seasonal Fresh Fruit, Berries and assorted Cheeses

Assorted Fruit Yogurts

* * *

Fluffy Scrambled Eggs

Baby Spinach and Warm Bacon Vinaigrette Salad

Chicken & Sausage Gumbo

Mini Quiche

Shrimp and Grits

Chicken & Mini Waffles with Maple Syrup

* * *

Breakfast Bakeries to include fruit Danish, Muffins & Croissants

Butter and Preserves

* * *

Coffee, Tea

\$39 per person

****Prices based on 2 hours of continuous service - \$3.00 additional per person per ½ hour will be assessed for extended service***

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Beverages

*Freshly brewed Starbucks Coffee and
Decaffeinated Coffee*
\$70 per 1.5 gallon
\$6 per person (20 minutes)

Assorted Tazo Herbal Teas
\$60 per gallon
\$4 per person (20 minutes)

*Bottled Mineral Water and Sparkling
Water*
\$4.00 per bottle

Whole, 2% low-fat or skim Milk
\$15.00 per quart

Assorted Soft Drinks
\$4 per bottle

Bottled Water
\$3 each

Bottled Juices
\$4 each

*Orange, Apple, Grapefruit or Cranberry
Juice*
\$15 per quart

*Tropical Fruit Punch, fresh Lemonade or
Iced Tea*
\$45.00 per gallon

Minimum service charges may apply.

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Munchies Menu

*Freshly baked assorted jumbo Cookies
(Chocolate Chip, Oatmeal Raisin, Peanut
Butter, Macadamia Nut)*
\$40 per dozen

Double Fudge Walnut Brownies
\$40 per dozen

Assorted Ice Cream Novelties
\$5 each
(min. 2 dozen)

*Whole fresh Fruit: Apples, Bananas and
Oranges*
\$3 each

*House made Chips and Tortilla Chips
with French Onion, Guacamole, and
Salsa*
\$5 per person

Nutri-Grain and Granola Snack Bars
\$3 each

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Buffet Menu*

(A minimum of 35 guests is required)

**Buffet pricing based on 1.5 hours of continuous service. An additional \$3.00 per person, per ½ hour will be assessed for extended service*

A Taste of New Orleans

Louisiana Seafood Gumbo

** * **

*Mixed Green Salad with Tomatoes,
Cucumbers and assorted Dressings*

** * **

*Creole seasoned Gulf fish with Almonds
and Lemon Butter*

Creole Chicken topped with Tasso Cream

** * **

*Sautéed Zucchini, Yellow Squash
and Bell Peppers*

Steamed White Rice

** * **

Dinner Rolls and butter

** * **

Bourbon Pecan Pie

** * **

Coffee, Tea

\$49 per person

The Bayou Oaks Buffet

Louisiana Crab and Corn Bisque

** * **

*Marinated Mushroom and Artichokes
Pasta Salad Primavera*

** * **

*Catfish Strips with Spicy Remoulade
Sauce*

*Roasted Chicken with tomatoes, onions
and peppers*

** * **

Rice Pilaf

Chef's seasonal Vegetables

** * **

Assorted fresh Rolls and Butter

** * **

*NY style Cheesecake with Raspberry
Sauce*

** * **

Coffee, Tea

\$39 per person

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Louisiana Buffet

Chicken and Andouille Gumbo

*Mixed Green Salad with Cherry
Tomatoes, Cucumbers and assorted
Dressings*

Spicy Andouille and Chicken Jambalaya

Southern fried Catfish with spicy

Remoulade

Sauce

Warm Corn Muffins and Butter

Bread Pudding with Rum Sauce

Coffee, Tea

\$36 per person

Deli Buffet

Vegetable Soup

--Salad Bar--

*Mixed Garden Greens, , Grape Tomatoes,
Cucumbers, Garlic Croutons and assorted
Dressings*

Southern Potato Salad

*A platter of sliced Ham, smoked Turkey,
Roast Beef, American and Swiss Cheeses*

Fresh Breads and Rolls

Lettuce,

*Sliced Tomatoes, Kosher Pickle Spears
Mayonnaise and Creole Mustard*

Assorted Jumbo Cookies

Coffee, Tea

\$29 per person

****Buffet pricing based on 2 hours of continuous service. An additional \$3.00 per person, per ½ hour will be assessed for extended service.***

Additional entrée items are available, upon request. Your service manager can assist you with additional selections.

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Breakfast or Lunch Boxed To Go

Choice of one or two per Group

Breakfast Box

The Masters Box | \$15 | person

served on a croissant:

- *Smoked Turkey, Egg, and Cheese*
- *Country Ham, Egg, and Cheese*
- *Bacon, Egg, and Cheese*

Served with a yogurt cup, whole fruit, granola bar, and a bottle of water or juice

The Eagle Box | \$13 | person

served in a flour tortilla:

Sausage, Bacon, or Ham Burrito with Scrambled Eggs and Pepper Jack Cheese

Served with whole fruit, granola bar, and a bottle of water or juice

The Birdie Box | \$12 | person

served on a biscuit:

- *Sausage, Egg, and Cheese*
- *Country Ham, Egg, and Cheese*
- *Bacon, Egg, and Cheese*

Served with whole fruit, granola bar, and a bottled water or juice

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Boxed Lunches

Croissant Box | \$22 | person

Choose one or two options:

Grilled Chicken and Swiss

Grilled Ham and Swiss

BBQ Chicken

Served with whole fruit, bag of chips, granola bar, and choice of a bottled drink

Po'boy Box | \$19 | person

Choose one or two options:

Ham and Cheddar

Turkey and Swiss

Roast Beef and Swiss

Served with whole fruit, a bag of chips, granola bar, and a choice of a bottled drink

Wrap Box | \$18 | person

Choose one or two options:

Turkey and Bacon

Chicken Caesar Salad

Ham and Swiss

Served with whole fruit, a bag of chips, granola bar, and a bottle water

Club Box

Ham and Cheddar | \$13 | person

Turkey and Swiss | \$15 | person

Served with whole fruit, a bag of chips, and bottled water

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A' La Carte Specialties

*Imported and domestic Cheese Display garnished
with fresh Grapes, French- Bread and Crackers*

(35-50 people) \$195

(75-100 people) \$375

*Garden fresh Vegetable Crudités with Ranch
and Bleu Cheese Dips*

(35-50 People) \$150

(75-100 people) \$275

*Cold Cut Display with Smoked Ham, Roasted
Turkey, Roast Beef, Salami and Cappicola
accompanied with Mayonnaise and Mustards and*

French Pistolettes (35-50 people) \$175

(50-75 people) \$225 (75-100 people) \$300

Sliced Fresh Fruit Display

(35-50 people) \$100

(50-75 people) \$175

(75-100 people) \$250

*Iced Jumbo Shrimp with Remoulade and
Cocktail Sauce*

\$275 per 100 pieces

Pasta Stations

(All Pastas are served by the Chafing Dish and serve 30 Guests)

*Grilled Chicken with Alfredo Sauce over Penne
Pasta*

\$175

*Prosciutto Ham, julienne Vegetables and White
Wine Cream Sauce served with Fettuccini*

\$175

*Sautéed Louisiana Shrimp Scampi with Garlic
Butter and Herbs over tri-color Rotini Pasta*

\$200

Cheese filled Tortellini with Marinara Sauce

\$160

Action Pasta Station

Prepared in the Dining Room Additional Service Charge \$100 (Minimum of 75 guests)

*Tri-color Rotini, Bowtie & Cheese filled Tortellini Pastas served with Shrimp, Marinara and
Primavera Sauces*

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Carving Stations

Service quantities are based on Reception style service and portions are not intended as solitary Entrée items or as a full Meal option.

Roasted Beef Tenderloin with Béarnaise Sauce

\$400

(Serves approximately 50 guests)

Roasted center cut Pork Loin with Pineapple Salsa, Mustards and Silver Dollar Rolls

\$250

(Serves approximately 35 guests)

Herb crusted Leg of Lamb with Rosemary Shallot Sauce and French Pistolettes

\$350

(Serves approximately 50 guests)

A Variety of Sausages with assorted Mustards, Cornichons and crackers

\$275

(Serves approximately 50 guests)

Pepper crusted Top Round of Beef au Jus with traditional accompaniments of Mayonnaise, Mustards and Silver Dollar Rolls

\$325

(Serves approximately 50 guests)

Honey glazed Ham with Mayonnaise, Mustards, and French Pistolettes

\$225

(Serves approximately 35 guests)

Roasted New York Strip Loin with Horseradish Sauce, Mayonnaise, Mustards and Silver Dollar Rolls

\$350

(Serves approximately 40 guests)

Whole roasted Turkey Breast with Gravy, Cranberry Sauce and French Pistolettes

\$250

(serves 35 guests)

All of the above are served pre-sliced and served in a Chafing Dish.

For Stations Carved and Served in the Dining Room an additional Service

Charge of

\$100 will be added.

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Cold Hors d'Oeuvre

(priced per 100 pieces-minimum order 50)

<i>Gulf Shrimp w/ cocktail and Remoulade Sauce</i>	\$350
<i>Roast Beef and Blue Cheese Wraps</i>	\$275
<i>Smoked Turkey and Guacamole Wraps</i>	\$275

Assorted Finger Sandwiches

Turkey, Ham, Roast Beef & Chicken Salad on assorted breads with light Creole Mayonnaise
\$200.00 per 100

Hot Hors d'Oeuvre

(Priced per 100 pieces - Minimum order 50 pieces)

<i>Spicy Fried Chicken Wings</i>	\$300
<i>Fried Chicken Tenders with Ranch and Bleu Cheese</i>	\$275
<i>Roasted Chicken Tenders in Orange Sauce</i>	\$275
<i>Spicy Crawfish Bites</i>	\$300
<i>Spicy Beef Pies</i>	\$250
<i>Miniature Muffulettas</i>	\$250
<i>Artichoke Hearts with Parmesan Cheese</i>	\$300
<i>Andouille Sausage with Creole Mustard Sauce</i>	\$275
<i>Assorted Miniature Quiches</i>	\$295
<i>Spanakopita</i>	\$295
<i>Meatballs in Marinara or Barbeque Sauce</i>	\$295
<i>Spicy Catfish Fingers with Remoulade Sauce</i>	\$275
<i>Bacon wrapped Scallops</i>	\$350
<i>Cajun Fried Shrimp with Remoulade and Tartar Sauce</i>	\$275
<i>Louisiana Crab Cakes with Remoulade Sauce</i>	\$300

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BAR PACKAGES

Cocktails (hosted bars)

CHOICE OF WELL, PREMIUM OR TOP SHELF BAR

<i>premium cocktails</i>	10
<i>premium cocktails</i>	12
<i>top shelf cocktails</i>	15
<i>imported beer</i>	6
<i>domestic beer</i>	5
<i>house wine</i>	8
<i>house champagne</i>	8
<i>cordials</i>	7
<i>soadas</i>	4
<i>bottled juices</i>	4
<i>bottled water</i>	3

Cocktails CASH BAR

CHOICE OF WELL, PREMIUM OR TOP SHELF BAR

<i>premium cocktails</i>	10
<i>premium cocktails</i>	12
<i>top shelf cocktails</i>	15
<i>imported beer</i>	6
<i>domestic beer</i>	5
<i>house wine</i>	8
<i>house champagne</i>	8
<i>cordials</i>	7
<i>soadas</i>	4
<i>bottled juices</i>	4
<i>bottled water</i>	3

Cocktails (open bar)

CHOICE OF WELL, PREMIUM OR TOP SHELF BAR

PRICED PER PERSON

	<i>well</i>	<i>premium</i>	<i>top shelf</i>
<i>three hours</i>	28	36	45
<i>each add. hour</i>	10	12	15

ALL OPEN BARS INCLUDE:

mixed drinks
imported & domestic beer
red & white house wine
assorted soft drinks
assorted juices
bottled waters

Domestic Beer & Wine only bar

<i>three hours</i>	18
<i>each additional hour</i>	6 per person

Domestic / Import Beer & Specialty Wine bar

<i>three hours</i>	24
<i>each additional hour</i>	8 per person

Fountain Soda Coffee, Tea Package
\$5 per person

All bars require one bartender per 50 people at a charge of \$100 each (*based upon the guaranteed guest count)

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(A minimum of 50 guests is required. A la Carte items available for groups less than 50 guests)

RECEPTION MENU A

*Imported and Domestic Cheese Display garnished with
Fresh Grapes, French- Bread, and Crackers*

Fresh Crudités with Ranch and Bleu Cheese Dips

Hot Hors d'Oeuvre

(Please select three)

Meatballs in Barbeque Sauce

Assorted Miniature Quiches

Spicy Catfish Fingers with

Spicy Crawfish Bites

Remoulade Sauce

Andouille Sausage en Croûte with

Spanakopita

Honey Mustard Sauce

Mini Pasta Station

Fettuccini & Bowtie Pastas served with Marinara & Alfredo Sauces

Fresh Rolls

Bread Pudding with Rum Sauce

Coffee, Tea

\$59++ per person

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RECEPTION MENU B

Display of Assorted Finger Sandwiches

From our Garde Manager

*Imported and Domestic Cheese Display garnished with
Fresh Grapes, French-Bread, and Crackers*

Fresh Crudités with Ranch and Bleu Cheese Dips

Hot Hors d'Oeuvres

(please select three)

Cajun Fried Shrimp

*Catfish Fingers with Remoulade
Sauce*

Seafood stuffed Mushrooms

Spanakopita

*Andouille Sausage en Croûte with
Creole Mustard Sauce*

*Roasted Chicken Tenders in Orange
Sauce*

Assorted Miniature Quiches

Pasta Station

Cheese filled Tortellini with Marinara Sauce

Penne Pasta with Shrimp or Grilled Chicken Cream Sauce

Served with freshly grated Parmesan Cheese

Carving Station

*Pepper crusted Top Round of Beef au Jus served with traditional
accompaniments of Mayonnaise, Creole Mustard and Horseradish sauce
with Silver Dollar Rolls*

Display of Assorted French Pastries

Coffee, Tea

\$69++ per person

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RECEPTION MENU C

Cold Hors d'Oeuvre

(Please select four)

*Display of Imported & Domestic Cheeses
Assorted Crackers & sliced French- Bread
Ham and pineapple Cream cheese Wraps*

*Goat Cheese and Sun-dried Tomato Crustini
Roast Beef and Blue Cheese Wraps
Smoked Turkey and Guacamole Wraps*

Fresh Crudités with Ranch and Bleu Cheese Dips

*Cold Cut Display with Smoked Ham, Roasted Turkey, Roast Beef, Salami and Cappicola
accompanied with Mayonnaise and Mustards and French Pistolettes*

Hot Hors d'Oeuvre

(Please select three)

*Fried Shrimp with Cocktail Sauce
Assorted Miniature Quiche
Andouille Sausage en Croûte with Creole
Mustard Sauce*

*Catfish Fingers with Remoulade Sauce
Spanakopita
Roasted Chicken Tenders in Orange Sauce*

Pasta Station

*Cheese filled Tortellini, Rotini & Bowtie Pastas served with Marinara, Primavera and
Crawfish Sauces*

Carving Station

*Pepper crusted top round of beef au jus
with mayonnaise, mustards, horseradish sauce
and French Pistolettes*

*Whole roasted turkey breast
with mayonnaise, mustards and French
Pistolettes*

Honey glazed ham with assorted mustards, and French Pistolettes

*Display of Assorted Mini Pastries and Cheesecakes
Coffee, Tea*

\$79++ per person

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Main Dining Room

150 people max

Monday – Thursday Before 5 pm | \$3500 room charge
\$5000 food & beverage minimum

Monday – Thursday After 5 pm | \$1000 room charge
\$3000 food & beverage minimum

Friday – Sunday Before 5 pm | \$4000.00 room charge
\$6,000.00 food & beverage minimum

Friday – Sunday After 5 pm | \$1000.00 room charge
\$5500.00 food & beverage minimum

Ballard Room

40 people max

Monday – Thursday | \$250 room charge
\$500 food & beverage minimum

Friday – Sunday | \$500 room charge
\$1000 food & beverage minimum

Azby Room

16 people max

7 days a week | \$100 room charge or \$200 food & beverage minimum

Outdoor Pavilion

150 people max **set up and or cleaning fee may be required*

7 days a week | \$1500 charge or \$3000 food & beverage minimum

3hr Event Rental

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