

Acme

OYSTER HOUSE®

SINCE 1910 • NEW ORLEANS SEAFOOD

ACME OYSTER HOUSE®

Catering and Special Events Information



Special events and Acme Oyster House go together like oysters on the half shell and a frosty cold beverage. Since 1910, we've been the place where people gather to have a good time. Laissez les bon temps rouler indeed.

Whether you'd like to host your event at one of our restaurants or have us cater it offsite, we're committed to making it as memorable as possible. This begins with serving a menu of delicious and authentic New Orleans-style seafood. And with great food comes great service. All of our staff members are quick to respond to the needs of your guests.

ACME PRIVATE DINING ROOMS

Each Acme Oyster House has a spacious private dining room that's perfect for hosting private parties and special occasions. You'll enjoy:

- Private rooms with "N'Awlins" ambiance
- Accommodations for up to 300 guests (varies by location)
- Option to reserve the entire restaurant
- Our famous oyster bar
- World famous chargrilled oysters
- Your choice of cash or open bar
- Your choice of a customized or set menu
- Full in-house staffing
- Various entertainment options

ACME ONSITE CATERING

You can also enjoy Acme's full New Orleans-style menu at the location of your choice. Choose from:

- Acme's famous oyster bar with "shucker"
- Acme's delicious chargrilled oysters
- Full service catering staff
- Fully stocked bar with bartending services
- Event coordinator services
- Catering supply and rental
- Personalizing your event theme
- Arrangement of site location
- Entertainment, from jazz to classical to rock to zydeco and everything in between

Best of all, our staff is experienced at planning events of all sizes. We can help you with all the details regarding the menu and set-up needs for any location.

Acme Oyster House® Reef Room Buffet

Chicken/Andouille Gumbo or Seafood Gumbo

New Orleans Red Beans & Rice

Creole Jambalaya with Smoked Sausage and Chicken

Sugarmill Chicken

Marinated Grilled Chicken Breasts atop Grilled Mushrooms & Onions

Cole Slaw

Fried Shrimp

Fried Oysters

Fried Catfish

Hush Puppies

French Bread and Butter

Sodas, Coffee & Tea

***For pricing information, please contact us through our website and/or call Cherie Turk at 504.835.6410*

We also offer our famous raw oysters & chargrilled oysters. Please let us know if you have any special needs. We would be happy to customize a menu for your group!

CATERING MENU

Buffet Samples

SAMPLE MENU 1

Seafood or Chicken Andouille Sausage Gumbo
Creole Jambalaya
Red Beans and Rice
Fried Oysters
Fried Shrimp
Hush Puppies
Cole Slaw OR French Fries

Please call for pricing information

SAMPLE MENU 2

Creole Jambalaya
Red Beans and Rice
Fried Oysters
Fried Shrimp
Fried Fish
Hush Puppies
Cole Slaw
French Bread and Butter

Please call for pricing information

SAMPLE MENU 3

Seafood or Chicken Andouille Sausage Gumbo
Creole Jambalaya
Red Beans and Rice
Fried Fish
Fried Shrimp
Hush Puppies
Cole Slaw OR French Fries

Please call for pricing information

SAMPLE MENU 4

Creole Jambalaya
Red Beans and Rice
Fried Shrimp
Fried Fish
Hush Puppies
Cole Slaw OR French Fries

Please call for pricing information

All of our menus will be custom designed for you and your guests. These are just samples, so we can customize your menu for your next event. Please contact Cherie Turk for more information.

SAMPLE MENU

Smaller Custom Menu



APPETIZER

Choice of Salad or Gumbo

ENTREE

(Choose One)

Oysters (Raw or Chargrilled)

A dozen of Acme's famous fresh raw oysters or a dozen chargrilled oysters. Served with Bread & Butter.

Catfish Ponchartrain

Catfish filet, lightly battered and fried topped with fresh crab meat, shrimp and butter cream sauce. Served with a vegetable medley

Surgarmill Chicken

Marinated grilled chicken breast atop grilled mushrooms and onions. Served with sweet potato fries.

½ and ½ Platter

Shrimp or catfish with oysters or shrimp and catfish. Served with Fries and your choice of cole slaw, hush puppies or potato salad.

DESSERT

New Orleans Bread Pudding

We can customize any menu to fit the need of your party. Whether you are have a sit-down diner for 20 or a large rehearsal dinner for 100, we can accomodate your needs.

SAMPLE MENU

Larger Custom Menu



Acme
OYSTER HOUSE®
1910-2010

<p style="text-align: center;">APPETIZERS (CHOOSE ONE)</p> <p style="text-align: center;">Small Salad</p> <p style="text-align: center;">Cup of Soup of the Day</p> <p style="text-align: center;">Cup of Gumbo</p> <p style="text-align: center;">SALADS</p> <table border="0" style="width: 100%;"><tr><td style="width: 50%;"><p style="text-align: center;">Club Salad</p><p style="text-align: center;">Popcorn Shrimp Salad</p><p style="text-align: center;">Popcorn Crawfish Salad</p><p style="text-align: center;">Grilled Marinated Shrimp Salad</p></td><td style="width: 50%;"><p style="text-align: center;">Fried Oyster Salad</p><p style="text-align: center;">Seafood Salad <i>With fresh mixed greens, grilled shrimp, jumbo crab claws and lump crab meat</i></p><p style="text-align: center;">Caesar Salad Fried Shrimp OR Fried Oysters Marinated Shrimp</p></td></tr></table> <p style="text-align: center;">NEW ORLEANS SPECIALTIES</p> <table border="0" style="width: 100%;"><tr><td style="width: 50%;"><p style="text-align: center;">Seafood Gumbo <i>Shrimp and crab with rice</i></p><p style="text-align: center;">Oyster Rockefeller Soup <i>Oysters, spinach, Parmesan cheese, and a hint of Herbsaint</i></p></td><td style="width: 50%;"><p style="text-align: center;">Acme Poopa <i>French bread bowl filled with your favorite soup, gumbo or red beans & rice</i></p><p style="text-align: center;">Seafood Étouffée <i>Seasoned in buttery roux, with seafood over rice</i></p></td></tr></table> <p style="text-align: center;">PLATTERS</p> <table border="0" style="width: 100%;"><tr><td style="width: 50%;"><p style="text-align: center;">Catfish Pontchartrain <i>Lightly battered and fried, topped with fresh crabmeat, shrimp and our own wonderful butter cream sauce. 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We can customize any menu to fit the need of your party. Whether you are have a sit-down diner for 20 or a large rehearsal dinner for 100, we can accomodate your needs.

BEVERAGE PACKAGE 1

For information regarding pricing and booking, please contact Cherie Turk at 504.835.6410 or email her at cheriet@acmeoyster.com.

- **DRAFT BEET**
- **BOTTLED BEER**
- **HOUSE WINE**

Prices will be based off a two hour and three hour event. Please call for pricing information.

BEVERAGE PACKAGE 2

For information regarding pricing and booking, please contact Cherie Turk at 504.835.6410 or email her at cheriet@acmeoyster.com.

- **DRAFT BEET**
- **BOTTLED BEER**
- **HOUSE WINE**
- **ALL LIQUORS UP TO & INCLUDING CALL BRANDS**

Prices will be based off a two hour and three hour event. Please call for pricing information.

BEVERAGE PACKAGE 3

For information regarding pricing and booking, please contact Cherie Turk at 504.835.6410 or email her at cheriet@acmeoyster.com.

- **DRAFT BEET**
- **BOTTLED BEER**
- **HOUSE WINE**
- **ALL LIQUORS UP TO & INCLUDING PREMIUM BRANDS**

Prices will be based off a two hour and three hour event. Please call for pricing information.

RAW OYSTER BAR

Acme Oyster House® can set up your own personal Raw Oyster Bar for your next big event! Our prices vary upon number of people and shuckers needed. Below is what you will receive based off a two hour and three hour event. For more information regarding pricing and booking, please contact Cherie Turk at 504.835.6410 or email her at cheriet@acmeoyster.com

2 HOUR EVENT

Oysters & Shucker

***One professional Shucker needed for every three (3) sacks.*

3 HOUR EVENT

Oysters & Shucker

***One professional Shucker needed for every four (4) sacks.*

CHARGRILLED OYSTERS

Along with doing a raw oyster bar, we can also accomodate a chargrilled oyster station to your event. Your party will be so unique with this addition! We will have the glames kickin' into high gear and this element is sure to impress all of your guests! Below is what you will receive based off a two hour and three hour event. For more information regarding pricing and booking, please contact Cherie Turk at 504.835.6410 or email her at cheriet@acmeoyster.com

2 HOUR EVENT

Oysters, Shucker & Griller

***One professional Shucker & Griller needed for every three (3) sacks.*

3 HOUR EVENT

Oysters, Shucker & Griller

***One professional Shucker & Griller needed for every four (4) sacks.*