

its all good"

The Timphony family has proudly served the New Orleans Metro area for over 35 years. Our family's love of cooking is surpassed only by our love for eating and sharing the family table experience with our customers or, as we say, our extended family. As with any special event in New Orleans, success is measured by the food on the table. As you prepare for family or social gatherings, business or private events, we are dedicated to helping you make it memorable and delectable - no matter how large or small the gathering, the budget or location, we can help. Call us at (504) 734-8448



The Alexander Room & Terrace is a catering venue located in the heart of Metairie just off of Causeway Boulevard. It is the only venue in Metairie to boast a 4000 square foot terrace where you can celebrate under the stars. Our personal attention to detail along with Hobnobber cooking in the kitchen promises to be a winning combination. We can accommodate up to 325 guests with a minimum of 100 guests. Our goal is to help make your event a special and memorable occasion for you and your guest.

For more information please visit our website at www.alexanderroom.com

Unique Outdoor Weddings • Wedding Receptions Anniversary Celebrations • Corporate Meetings/Events Fundraisers • Holiday/Birthdays • Proms/Reunions



SANDWICHES

Finger Sandwiches (Per 50)	\$39
White or Wheat Bread or Combination of Both	
Cocktail Po-Boys (Per 50)	\$50
Petite Croissants (Per 20)	\$45
Ham, Turkey and Chicken Salad	

HORS D'OEUVRES

Mini Meatballs (Per 50)	\$40
Mini Muffallettas (Per 50)	\$90
Spinach & Artichoke Dip (1/2 Pan)	\$45
Vegetable Tray	\$50
Vegetable/Cheese Tray	\$65
Fruit Tray	\$85
Fruit/Cheese Tray	\$75

SALADS

	Half Pan	Full Pan
House Salad (Choice of 2 Dressings)	\$30	\$55
Caesar Salad	\$30	\$55
Potato Salad	\$25	\$60
Spinach Salad	\$40	\$65
Spinach, Mushrooms, Red Onions, Blue Cheese Crumbled,		

Pecans, Golden Raisins, Croutons, Pepper Jelly Vinegarette

Shrimp Remoulade Salad

Lettuce, Tomatoes, Boiled Eggs, Shrimp, Remoulade Dressing

\$90

SOUPS & NEW ORLEANS FAVORITES

Approximately 30-4oz Servings Per Gallon

Chicken & Sausage Gumbo (With Rice)	\$60
Gumbo (With Rice)	
Crawfish & Corn Bisque	
Crawfish Etouffee (With Rice)	
Shrimp Creole (With Rice)	



	Half Feeds Approx. 15	
Baked Macaroni	\$35	\$70
Chicken & Broccoli Casserole	\$40	\$85
Classic Lasagna	\$40	\$85
Eggplant & Shrimp Casserole	\$40	\$95
Chicken Champagne Pasta	\$40	\$90
Sausage & Peppers	\$40	\$95
Roasted Pork Loin with Gravy (Per Po	ound)	\$10
Meatballs with Gravy (Per Dozen)		\$45
Stuffed Bell Peppers (Per Dozen)		\$60
Muffalletta Pasta		\$85
Jambalaya		\$85
Jambalaya Pasta		\$95
Italian Stuffed Shells (35 Per Pan)		\$95
Shrimp Scampi with Penne Pasta		\$115
Crawfish Pesto with Penne Pasta		\$125
Southern Fried Chicken Drumettes	(Per 100)	\$115

DESSERTS

	Half	Full
	Feeds Approx. 15	Feeds Approx. 30
Bread Pudding with Praline Sauce.	\$25	\$50
Banana Pudding	\$35	\$75
Mississippi Mud	\$40	\$95

EXTRAS

French Bread Rounds	\$.20 each
Dinner Rolls	\$.40 each
Margarine Cups	\$.15 each
Fresh Brewed Iced Tea (With Condiments)	\$20/gallon

Paper Products Upon Request
Delivery Upon Request