



TCHEFUNCTE'S
RESTAURANT

*Private
Dining & Events*

ELEVATE YOUR PRIVATE EVENTS WITH
LOCAL FLAVORS
ON THE RIVERFRONT





TCHEFUNCTE'S

RESTAURANT

Whether it's a night out with a large party, landmark celebration, or important business meeting, group dining at Tchefuncte's is as effortless as it is memorable. With scenic views of the Tchefuncte River guests can expect exceptionally attentive service, custom-tailored menus, optional Sommelier wine pairings, and flexible room design.



PRIVATE DINING CONTACT INFORMATION:

events@tchefunctes.com

985.323.4800

*Make Memories
That Last Forever*

Create the perfect day, unlock golden hour or soak in unforgettable evening vibes for your next party, wedding, or special event in one of our private spaces.



Overlooking the charm of Water Street, the Captain's Room is an intimate option for smaller groups. Accented by the patron wine lockers, the room's centerpiece is a live edge cypress table.



Our 360-degree state of the art Bar showcases panoramic views and provides lounge seating in a refined conversation-provoking atmosphere.



The Wine Room showcases our signature beverage collection and offers an intimate setting for social and corporate private events.



The two River View Rooms offer unmatched views of the Tchefuncte River. Each room may be reserved separately or conjoined together for one larger space.



The Outdoor Terrace offers exceptional views of the Tchefuncte River for a semi-private gathering.



Located down Water Street is the quaint Madisonville Event Center. Formally known as Madisonville Town Hall, this space has the ability to be transformed for larger seated dinners, conferences, weddings and more.
Additional Facility Fee.

DISPLAYS CHOICE OF ONE

Praline Bacon

Brioche Cinnamon Rolls

Biscuits & Gravy

Cured Okra King Salmon + \$10/person

BBQ Shrimp Cocktail + \$10/person

Branch Reception

\$65 PER PERSON

ENTREES CHOICE OF TWO

Gulf Shrimp & Grits BBQ Butter, Forest Mushrooms, Confit Tomato

Eggs Benedict House Canadian Bacon, Poached Egg, Steak House Hollandaise

Bananas Foster French Toast Challah, Toasted Pecans, Chantilly Whipped Cream

Paneed Veal Garlic Shrimp Saute, Brabant Potatoes, Au Poivre

Lobster Sardou Poached Eggs, Butter Poached Lobster, Artichoke Hearts, Creamed Spinach +MKT Price

ENHANCEMENTS + MKT Price

Hanger Steak

Beef Tenderloin

Hot Smoked Salmon

Charcuterie

DESSERT CHOICE OF ONE

Doberge Cake

Cheesecake

Seasonal Crisp

MIMOSA BAR + \$25 PER BOTTLE*

Select Champagne/Prosecco

Includes Variety of Juices

**price is on consumption*



CUSTOMIZED MENUS ARE AVAILABLE FOR ADDITIONAL COST.
PRICES ARE PER PERSON AND IS NOT INCLUSIVE OF TAX & GRATUITY.
MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY AND SEASON.

Branch Experience

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STARTERS SERVED FAMILY STYLE. SELECT TWO \$18 PER PERSON

Praline Bacon House Cured Bacon, Brown Sugar, Pecan

Pull a Part Brioche Cinnamon Rolls Cream Cheese Stuffed Cinnamon Rolls, Warm Caramel Pecan Sauce

Biscuits & Gravy Tasso Cream, Green Onion

Cured Okra King Salmon & Avocado Toast Pumpernickel, Avocado Cream Cheese, Bowfin Caviar, Radish, Heirloom Tomato ^{+\$15}

BBQ Shrimp & Chive Cream Biscuits Worcestershire, Rosemary, Garlic, Lemon, Abita Amber ^{+\$15}

MAIN \$39 PER PERSON

FIRST

Caesar Salad

Seasonal Bisque

ENTREES CHOICE OF THREE

Gulf Shrimp & Grits BBQ Butter, Forest Mushrooms, Confit Tomato

Eggs Benedict House Canadian Bacon, Poached Egg, Steak House Hollandaise

Bananas Foster French Toast Challah, Toasted Pecans, Chantilly Whipped Cream

Steak & Eggs Hanger Steak, Brabant Potatoes, Creamed Spinach, Veal Reduction +MKT Price

Lobster Sardou Poached Eggs, Butter Poached Lobster, Artichoke Hearts, Creamed Spinach +MKT Price

DESSERT \$8 PER PERSON

Warm Sticky Praline Cake Butter Pecan Ice Cream

MIMOSA BAR + \$25 PER BOTTLE*

Select Champagne/Prosecco

Includes Variety of Juices

**price is on consumption*

Unlocked

Golden Hour

Lunch Experience

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STARTERS SERVED FAMILY STYLE. SELECT TWO. \$15 PER PERSON.

Meat & Cheese A Selection of Meats, Cheese and Accoutrements

Crispy Louisiana Oysters Bleu Cheese Fondue, Creole Tomato Glaze

BBQ Shrimp & Chive Cream Biscuits Worcestershire, Rosemary, Garlic, Lemon, Abita Amber

MAIN \$38 PER PERSON

FIRST

Caesar Salad

Seasonal Bisque

ENTREES

Hanger Steak Creamed Spinach, Veal Sauce, Roasted Mushrooms *Substitute 6oz. Filet +\$15*

Ashley Farms Chicken Breast Herbed Farmers Cheese, Potato Puree, Chicken Jus

Daily Gulf Fish Presentation

Lump Crab Ravioli Ricotta Stuffed Squid Ink Ravioli, Crab Cream, m Parmesan

DESSERT \$8 PER PERSON

Warm Sticky Praline Cake Butter Pecan Ice Cream



Dinner Reception

\$80 PER PERSON

PASSED HORS D'OEUVRES CHOICE OF TWO

- Prosciutto & Melon
- Confit Tomato Tart
- Hawaiian Pork Belly
- Tchefuncte Potato
- Coconut Shrimp
- Crab & Crawfish Stuffed Mushroom
- Hot Honey Crispy Cauliflower
- Asian Spiced Shrimp Toast
- Smoked Ora King Salmon Rilette
- Crab Rangoons + \$3
- Ahi Tuna Tartare + \$5
- Blackened Beef on Crispy Potato Cake + \$5
- Crab Cakes +\$5

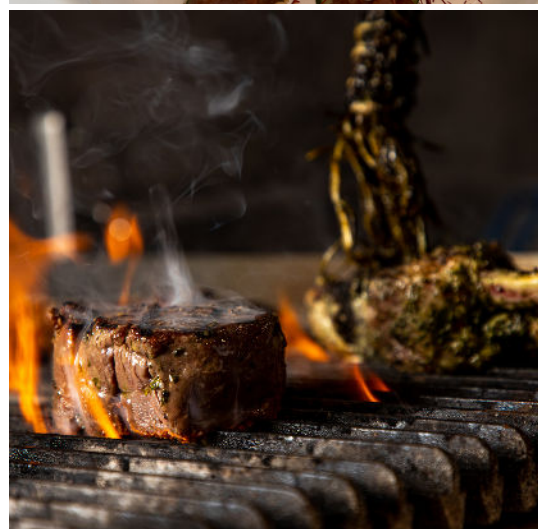
BUFFET

- Caesar Salad or Baby Green Salad
- Blackened Redfish Meuniere
- Grilled Ashley Farms Chicken Breast
- Yukon Gold Creamed Potatoes or House Pasta
- Seasonal Vegetable

A LA CARTE

- Prime Hanger Steak + \$20
- Prime Rib of Beef + \$30
- Crawfish Tails + \$10
- Lump Crab + \$12

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Dinner Experience

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STARTERS SERVED FAMILY STYLE. SELECT TWO. \$25 PER PERSON.

BBQ Shrimp & Chive Cream Biscuit Worcestershire, Rosemary, Garlic, Lemon, Abita Amber

Slow Roasted Soy Soaked Kurobuta Pork Belly Sesame-Scallion Pancakes, Hoison Sauce, Cucumber

Crispy Louisiana Oysters Bleu Cheese Fondue, Creole Tomato Glaze

Meats & Cheeses Chef's Selection of Meats, Cheese, and Accoutrements

Asian Spiced Tuna Tartare Avocado, Lemongrass, Chili Garlic Crunch, Sesame Cracker ^{+\$10}

Prime Beef Carpaccio & Fried Oysters Mustard Sauce, Shallot, Caper, Crostini ^{+\$10}

BEACON \$105 PER PERSON FIRST

Caesar Salad

Seasonal Bisque

*Every Course
a Journey*

ENTREE CHOICE OF ONE

8oz. Filet or 16oz. Delmonico Creamed Spinach and Potato Puree

Blackened Red Fish French Beans and Tasso Cream

Ashley Farms Chicken Herbed Farmers Cheese, Potato Puree and Chicken Jus

DESSERT CHOICE OF ONE

Warm Sticky Praline Cake Butter Pecan Ice Cream

TRIBUTARY \$85 PER PERSON

FIRST CHOICE OF ONE

Caesar Salad

Seasonal Bisque

ENTREE CHOICE OF ONE

6oz Filet Creamed Spinach and Potato Puree

Blackened Red Fish French Beans and Tasso Cream

Ashley Farms Chicken Herbed Farmers Cheese, Potato Puree and Chicken Jus

DESSERT

Warm Sticky Praline Cake Butter Pecan Ice Cream

DELTA \$65 PER PERSON

FIRST CHOICE OF ONE

Caesar Salad

Seasonal Bisque

ENTREE CHOICE OF ONE

Prime Hanger Steak Chimichurri, Brabant Potatoes, Roasted Asparagus

Blackened Red Fish French Beans and Tasso Cream

Ashley Farms Chicken Herbed Farmers Cheese, Potato Puree and Chicken Jus

DESSERT

Warm Sticky Praline Cake Butter Pecan Ice Cream





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