



Inspiring Event Menu

New Orleans Marriott

Inspired by world, nurtured in New Orleans, prepared fresh for you.



New Orleans Marriott

555 Canal Street, New Orleans, Louisiana, USA

15045811000 marriott.com/msyla



CONTINENTAL BREAKFAST

Offered with freshly brewed Starbucks coffee, Starbucks decaffeinated coffee, and assorted hot teas, along with half and half, 2% milk, skim milk, and non-dairy milk.

FRENCH QUARTER CONTINENTAL | 48

- Freshly squeezed orange juice, apple, and cranberry juice
- Assorted croissants, muffins, and danishes with butter and preserves
- Seasonal fruits and berries
- Chobani Greek yogurts, plain and fruit varieties
- Hard boiled eggs
- Assorted cereals served with milk and whole bananas
- Granola parfait shooters
- Toaster station with assorted breads and bagels, served with regular and flavored cream cheeses (smoked salmon, berry, and garlic herb)
- Steel cut oatmeal station with raisins, blueberries, pumpkin seeds, candied pecans, chocolate chips, brown sugar, and agave nectar

GARDEN DISTRICT CONTINENTAL | 46

- Freshly squeezed orange juice, apple, and cranberry juice
- Assorted croissants, muffins, and danishes with butter and preserves
- Seasonal fruits and berries
- Hard boiled eggs
- Chobani Greek yogurts, plain and fruit varieties
- Assorted cereals served with milk and whole bananas

Notes:

** Each menu is priced “per person”

** Prices are based on one hour of service

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

CONTINENTAL BREAKFAST ENHANCEMENTS

Pricing listed only available when items added as enhancement to a breakfast menu. Stand alone or build your own a la carte orders - add 20% to the listed price below

DISPLAY

- Open face smoked salmon sandwich on a mini bagel with tomato, boiled cage-free egg, and capers | 18
- Steel cut oatmeal station with raisins, blueberries, pumpkin seeds, candied pecans, chocolate chips, brown sugar, and agave nectar | 16
- Breakfast Croissant Sandwich with scrambled cage-free eggs, cheese, and roasted tomato salsa | 18
- Cheese and Charcuterie: Artisan salami, prosciutto, brie, manchego, fruit paste, and olives served with a warm house made tomato focaccia | 22
- Egg White Wrap: Whole wheat tortilla filled with garden harvest vegetables, feta cheese, and roasted tomato salsa | 18
- Breakfast Burrito: Scrambled cage-free eggs, chorizo, cheese, roasted tomato salsa, and guacamole | 18
- Sunrise Sandwich: Freshly baked brioche bun filled with cage-free eggs, Hickory smoked bacon, tomatoes, and cheddar cheese | 18
- Build your own parfait station with house made granola, Greek yogurt, and berries | 14 |

MEATS, EGGS, AND SIDES

- Applewood smoked bacon | 10
- Turkey sausage | 10
- Home fried potatoes | 9
- Scrambled cage-free eggs | 9
- Cajun oven roasted potatoes | 9
- Hard boiled eggs | 54 per dozen
- Creole Country chicken-andouille sausage | 10
- Pork sausage links | 10
- Vegan field roast breakfast sausage | 10
- Southern grits with cheddar cheese, Hickory smoked bacon, and scallions | 15 |

CHEF CRAFTED STATIONS (CHEF ATTENDANT REQUIRED)

- Omelet Station: Gulf shrimp, cage-free eggs, egg whites, tomato, ham, grilled chicken, peppers, mushrooms, spinach, onions, salsa, cheddar cheese, jack cheese, and goat cheese | 20
- Pancake or Belgian Waffle Station: Made to order buttermilk pancakes or Belgian waffles with sweet butter, maple syrup, whipped cream, blueberries, strawberries, chocolate chips, and candied pecans | 18
- Fried Chicken and Waffles: Fried chicken and Belgian waffles topped with maple syrup and sweet butter | 20
- French Quarter Beignets: New Orleans classic prepared hot to order | 18
- Crab Cake Benedict: Louisiana crab cake, poached egg, sautéed spinach, and creole hollandaise sauce | 20
- Fresh Smoothie Bar or Fresh Veggie Juice Bar | 16 |

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

Notes:

Each enhancement is priced “per person” – full event guarantee number required for all enhancements

Prices are based on one hour of service

For each attendant utilized, a taxable charge of \$250 will apply

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.



PLATED BREAKFAST

Plated breakfast prices include a fresh fruit salad, family style house baked breakfast pastries basket, and choice of entrée, along with fresh orange juice, freshly brewed Starbucks coffee, Starbucks decaffeinated coffee, and assorted hot teas. Plated breakfasts are priced per entrée.

ENTREE CHOICES

- All American Scrambled: Cage-free eggs, Applewood smoked bacon, and cajun roasted potatoes | 48
- Caprese Frittata: Creole tomatoes, fresh mozzarella and basil, cage-free eggs, and grilled Creole Country chicken-andouille sausage | 48
- Cinnamon Berry French Toast with crème anglaise and choice of Applewood smoked bacon or Creole Country chicken-andouille sausage (Energize Choice) | 48 - let us know if you would like to add scrambled eggs to this breakfast
- Southern Poached Farmer Eggs and Hash: Sweet potato hash, Creole Country chicken-andouille sausage, crawfish, and creole hollandaise sauce | 48
- Cajun Mike's Grillades and Grits Breakfast Skillet: Braised short ribs, smoked cheddar cheese grits, roasted root vegetables | 54
- Crescent City Omelet: Omelet with crabmeat, crawfish, shrimp, bell peppers, Creole Country chicken-andouille sausage, onions, goat cheese, and Cajun home fries | 54

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

BREAKFAST BUFFETS

Breakfast buffets are offered with freshly brewed Starbucks coffee, Starbucks decaffeinated coffee, and assorted hot teas, along with half and half, 2% milk, skim milk, and non-dairy milk.

BAYOU SUNRISE 60

- Freshly squeezed orange juice
- Seasonal fruits and berries
- Applewood smoked bacon
- Assorted muffins, plain and fresh fruit danishes, and croissants, served with butter and preserves
- Scrambled cage-free eggs with Cajun salsa and cheddar cheese
- French Quarter Beignets and Café au Lait Station: New Orleans classic served with freshly made café au lait
- Cajun Mike's Grillades and Grits Breakfast Skillet: Braised short ribs, smoked cheddar cheese grits, and roasted root vegetables
- Cajun oven roasted potatoes
- King Cake French toast with maple syrup

Note: Attendant required for this breakfast buffet

BREAKFAST ON CANAL STREET 56

- Freshly squeezed orange juice
- Seasonal fruits and berries
- Scrambled cage-free eggs with cheddar cheese and Cajun salsa
- Applewood smoked bacon
- Creole Country chicken-andouille sausage
- Cajun oven roasted potatoes
- Assorted cereals served with milk and whole bananas
- Assorted croissants, muffins, and danishes with butter and preserves
- Parfait station with house made granola, Greek yogurt, and berries
- Toaster station with breads and bagels with regular and flavored cream cheeses (smoked salmon, berry, and garlic herb), peanut butter, butter, and assorted jellies

NOTES

Prices are based on one and a half hours of service

Labor fee of \$250 for buffet functions serving less than 50 people

For each attendant utilized, a taxable charge of \$250 will apply

A customary 25% taxable service charge and 11% taxes and fees will be added to menu prices

BREAKFAST BUFFETS CONTINUED

Breakfast buffets are offered with freshly brewed Starbucks coffee, Starbucks decaffeinated coffee, and assorted hot teas, along with half and half, 2% milk, skim milk, and non-dairy milk.

SOUTHERN BARNYARD 68

- Hand Crafted Juices: Sunrise (cantaloupe, carrot, and ginger), Crisp (granny smith apple, celery, wheat grass, and lemon), and Glow (cucumber, pineapple, and basil)
 - Steel cut oatmeal station with raisins, blueberries, pumpkin seeds, candied pecans, chocolate chips, brown sugar, and agave nectar
 - Warm cornbread, cinnamon, and pumpkin breads served with local honey and sweet whipped butter
 - Farmer's market fruit display with seasonal fruits and berries
 - Chef Crafted Breakfast Bites:
 - Roasted pork belly with brown sugar and bourbon glaze on cheese grits
 - Mini chicken and waffles with maple syrup, sweet butter, and green onions
 - Made to Order Omelet Station: Gulf shrimp, cage-free eggs, ham, crabmeat, tomatoes, peppers, mushrooms, spinach, onions, salsa, cheddar cheese, jack cheese, and goat cheese
 - Scrambled cage-free eggs with cheddar cheese and Cajun salsa
 - Creole Country alligator sausage
 - Applewood smoked bacon
 - Cajun home fries with spinach and peppers
- Note: Attendant required for this breakfast buffet

IBERVILLE 58

- Freshly squeezed orange juice
- Seasonal fruits and berries
- Granola parfait shooters
- Applewood smoked bacon
- Cajun oven roasted potatoes
- Biscuits and sausage gravy
- Scrambled cage-free eggs with cheddar cheese and Cajun salsa
- Southern grits with cheddar cheese, Hickory smoked bacon, and scallions
- Creole Country chicken-andouille sausage
- Assorted cereals served with milk and whole bananas
- Assorted croissants, muffins, and danishes with butter and preserves
- Toaster station with breads and bagels with regular and flavored cream cheeses (smoked salmon, berry, and garlic herb), peanut butter, butter, and assorted jellies
- Steel cut oatmeal station with raisins, blueberries, pumpkin seeds, candied pecans, chocolate chips, brown sugar, and agave nectar

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

BREAKFAST BUFFET ENHANCEMENTS

Pricing listed only available when items added as enhancement to a breakfast menu. Stand alone or build your own a la carte orders - add 20% to the listed price below

DISPLAY

- Open face smoked salmon sandwich on a mini bagel with tomato, boiled cage-free egg, and capers | 18
- Breakfast Burrito: Scrambled cage-free eggs, chorizo, cheese, roasted tomato salsa, and guacamole | 18
- Fresh Smoothie Bar or Fresh Veggie Juice Bar | 16
 - o Fresh Smoothie Bar:
 - >Banana Blender (bananas, Greek yogurt, ice, and agave nectar),
 - >Twisted Strawberry (strawberries, vanilla Greek yogurt, ice, and agave nectar), and
 - >Muscle Man Protein Shake (peanut butter, soy milk, ice, and protein powder)
 - o Fresh Veggie Juice Bar:
 - >Sunrise (cantaloupe, carrot, and ginger),
 - >Crisp (granny smith apple, celery, wheat grass, and lemon), and
 - >Glow (cucumber, pineapple, and basil)

STATIONS (CHEF ATTENDANT REQUIRED)

- Made to Order Omelet Station: Gulf shrimp, grilled chicken, cage-free eggs, ham, tomatoes, peppers, mushrooms, spinach, onions, salsa, cheddar cheese, jack cheese, and goat cheese | 20
- Buttermilk and blueberry pancakes with sweet butter, fresh berries, whipped cream, and candied pecans | 18
- Fried Chicken and Waffles: Fried chicken and Belgian waffles topped with maple syrup and sweet butter | 20
- French Quarter Beignets: New Orleans classic prepared hot to order | 18
- Crab Cake Benedict: Louisiana crab cake, poached egg, sautéed spinach, and creole hollandaise sauce | 18 |

NOTES

Breakfast buffet enhancements are priced “per person” – full event guarantee required for all enhancements

Prices are based on one and a half hours of service

Labor fee of \$250 for buffet functions serving less than 50 people

For each attendant utilized, a taxable charge of \$250 will apply

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

COFFEE BREAKS

All breaks served with freshly brewed Starbucks regular and decaffeinated coffee, assorted hot teas, bottled water, and Coca-Cola soft drinks.



DUNKER AND DONUTS 29

- Assorted dunkable house made donuts including: chocolate glazed, sugar glazed, lemon crème, and strawberry jelly
- Buttermilk corn dog with deli mustard
- Chilled whole and chocolate milk
- Assorted Dunkin' Iced Coffees
- Assorted bottled iced tea

CHOCOLATE FACTORY BREAK 29

- Chocolate apple lollipops
- Chocolate popcorn shooters
- Chocolate chip cookie jar
- Chocolate dipped pretzel rods
- Chocolate mousse shooters
- Chilled whole and chocolate milk

FRENCH MARKET BREAK 34

- Mini muffuletta sliders
- Two bite ham and turkey po-boys
- Mini bags of New Orleans Zapp's potato chips
- French Macaroons
- White chocolate doberge cake bites
- Chocolate dipped "Fleur de Lis" strawberries
- Louisiana Swamp Pop sodas

CAFÉ DU MONDE 30

- French Quarter beignets
- King cake popcorn
- Creole pralines
- King cake bites
- Fresh fruit salad with lime, mint, and agave nectar
- Café au lait

NOTES

** Coffee Break menus listed in this section are not available to combine with other meal service times (lunch, reception etc.)

You Event Manager and our Culinary Team can assist you with designing a custom menu for those meal periods

** All coffee breaks are priced "Per Person" - "Per Person" prices based on a 20 person minimum

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

** Prices are based on 30 minutes of service

For each attendant utilized, a taxable charge of \$250 will apply

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices

Coffee Breaks Continued

Below breaks served with freshly brewed Starbucks regular and decaffeinated coffee, assorted hot teas, and bottled water

Yama Cold Brew Tower Coffee Station:

Pick Me Up in the Quarter Edition (Afternoon) | 42

Cold Brew Offerings:

- Classic Chicory Cold Brew – Bold and earthy
- Praline Cold Brew – Infused with toasted pecans and brown sugar

Add-Ins & Milks:

- Milks: Whole, Oat, Almond, Coconut, Half & Half
- Sweeteners: Cane Syrup, Maple Syrup, Honey, Stevia
- Flavor Boosters: Cinnamon, Cocoa Powder, Nutmeg, Cardamom
- Toppings: Whipped Cream, Crushed Pralines, Chocolate Shavings

Snacks:

- Chocolate-Dipped Fruit Bites
- Warm Bread Pudding Bites with Caramel–Bourbon Sauce
- Hummus & Grilled Vegetable Shooters
- Mini Baked Brie en Croûte with FROG Jam
- Warm Blue Crab & Artichoke Dip with Grilled New Orleans French Bread

Beverage Station:

- Two Types of Infused Fruit Water
- Fresh Ginger Lemonade

Yama Cold Brew Tower Coffee Station:

Sunrise Over the Bayou Edition (Morning) | 42

Cold Brew Offerings:

- Classic Chicory Cold Brew – Bold and earthy
- Praline Cold Brew – Infused with toasted pecans and brown sugar

Add-Ins & Milks:

- Milks: Whole, Oat, Almond, Coconut, Half & Half
- Sweeteners: Cane Syrup, Maple Syrup, Honey, Stevia
- Flavor Boosters: Cinnamon, Cocoa Powder, Nutmeg, Cardamom
- Toppings: Whipped Cream, Crushed Pralines, Chocolate Shavings

Snacks:

- Fresh Fruit Salad – Stone fruit, berries, and grapes with mint & agave nectar
- Chilled Melon Cubes with Tajín and Lime
- Blueberry Lemon Mini Scones
- Sweet Corn & Tasso Scones with Whipped Honey Butter
- Mini Andouille & Cage-Free Egg Frittatas with Bell Peppers & Pepper Jack Cheese

Beverage Station:

- Two Types of Infused Fruit Water
- Smoothie of the Day
- Fresh Squeezed Juice of the Day

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices

Coffee Breaks Continued

Below breaks served with freshly brewed Starbucks regular and decaffeinated coffee, assorted hot teas, and bottled water



HALF TIME BREAK 34

- Salted soft pretzel sticks served with cheese sauce and deli mustard
- Mini hot dogs topped with sweet relish and Cajun mustard
- Mini cheeseburgers with Chef's secret sauce
- Salted caramel peanut brittle
- King cake popcorn
- Abita Root Beer float station

Note: Attendant required for this break

POWER BREAK (ENERGIZE CHOICE) 29

- Fresh strawberry-banana smoothie
- Mini bran muffin
- Celery and peanut butter shooters
- Individual bags of trail mix including assorted nuts, M&Ms, dried fruit, yogurt covered raisins & pretzels
- Power bars, energy bars, and granola bars
- Fresh fruit salad with lime, mint, and agave nectar
- Gatorade and Vitamin Water

MEDITERRANEAN 32

- Grilled marinated vegetable skewers with mozzarella and olives
- Assorted hummus with pita chips
- Grape and cheese shooters
- Italian meatball sliders with marinara and parmesan
- Chocolate dipped biscotti & • Tiramisu bites
- Angelo Brocato's New Orleans gelato and Italian ice
- Assorted flavored Pellegrino water

THE CANAL STREET PANTRY 32

- Individually Bagged:
 - o King cake popcorn
 - o Caramel peanut brittle
 - o Brown bagged fruit
- Mason Jar Snacks:
 - o Cucumbers with boursin dip
 - o Celery & peanut butter
 - o Cheddar cheese & grapes
 - o Strawberries with vanilla Cool Whip
- o Trail mix
- o Beef jerky
- o Carrots with hummus

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices

A LA CARTE COFFEE BREAK ITEMS

BEVERAGES

- Freshly brewed Starbucks regular and decaffeinated coffee and assorted hot teas | 170 per gallon
- Chilled bottled water, still and sparkling | 8 each
- Kentwood Springs Water Cooler Station (5 GAL) | 95 each
- Assorted bottled juice (orange, apple, cranberry, and grapefruit) | 8 each
- Half pints of 2%, skim, and chocolate milk | 6 each
- Assorted Coca-Cola soft drinks | 8 each
- Assorted artisan beverages | 8 each
- Red Bull and Celsius energy drinks | 8 each
- Freshly brewed iced tea | 140 per gallon
- Chilled fresh lemonade | 140 per gallon
- Fresh fruit infused waters | 120.00 per gallon
 - o Seasonal berry, orange, and mint
 - o Pineapple, cucumber, and basil
 - o Lemon, lime, and rosemary

FOOD

- **New Orleans Snowball Station** - shaved ice with signature flavors like Tiger's Blood, Blue Raspberry, Satsuma, Sour Apple, and Wedding Cake. Add sweet condensed milk or evaporated milk for the true New Orleans experience | 14 per person
- Whole ripe market fruit | 66 per dozen
- House made creole pralines | 72 per dozen
- French Quarter beignets | 72 per dozen
- Assorted French macaroons | 72 per dozen
- Assorted mini cupcakes | 72 per dozen
- Assorted premium nuts | 8 per person
- Assorted Chobani Greek yogurts, plain and fruit varieties | 8 each
- Caramel popcorn, cheese popcorn, chocolate popcorn, or king cake popcorn | 9 per person
- Chocolate fudge brownies or assorted fresh baked cookies, chocolate chip, oatmeal raisin, white chocolate macadamia nut | 82 per dozen
- Chocolate dipped strawberries | 74 per dozen
- Tortilla chips, roasted tomato salsa, and guacamole | 10 per person
- Bagels with regular & flavored cream cheeses (smoked salmon, berry, and garlic herb) | 82 per dozen
- Assorted breakfast breads, muffins, and pastries | 82 per dozen
- Assorted mini quiches (cheddar cheese, Hickory smoked bacon and tomato, spinach and mozzarella) | 82 per dozen
- Chef's assorted mini sandwiches (mini muffulettas, mini turkey and ham po-boys, mini caprese sliders, and mini Cuban sliders) | 88 per dozen
- Angelo Brocato's New Orleans' gelato and Italian ice | 74 per dozen
- Assorted Haagen-Dazs ice cream bars | 9 each
- Garden vegetable crudité shooters | 10 per person
- Assorted protein and granola bars | 8 each
- Farmer's market fresh cut fruit display | \$22.00 per person

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.



PLATED LUNCH

SOUP AND SALAD OPTIONS

All plated lunches include choice of soup or salad, house baked signature bread basket, entrée, and dessert. Table set includes ice tea and water. Starbucks regular and decaffeinated coffee, and assorted hot teas are available table side upon guest request. To convert guest request coffee service to a station add \$4 to the price of lunch.

SALADS

- Caesar salad with garlic croutons and shaved parmesan cheese with Caesar dressing
- Green Goddess salad with romaine, green beans, cucumbers, radishes, shaved parmesan cheese, fresh herbs, and avocado dressing
- Spinach salad with strawberries, blue cheese, caramelized onions, and balsamic vinaigrette
- Caprese salad with red and yellow tomatoes, fresh mozzarella, basil, and balsamic vinaigrette
- Greek salad with vine ripe tomatoes, red onions, cucumbers, peppers, olives, feta cheese, and oregano-red wine vinaigrette with grilled pita bread

SOUPS

- Award winning seafood gumbo with Jazzmen rice
- Louisiana blue crab chowder
- Rustic white bean soup with sage and Italian sausage
- Creole tomato basil soup with cheesy focaccia croutons
- Roasted white corn chowder with toasted pumpkin seeds and cane syrup (vegan and gluten free)

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

PLATED LUNCH

ENTREE AND DESSERT OPTIONS

CHICKEN AND MEATS

- Roasted chicken on smoked gouda grits with green beans, roasted sweet peppers, and thyme jus | 64
- Seared lemon chicken picatta with pappardelle pasta, tomatoes, arugula, parmesan, and lemon crème | 64
- Roasted pork tenderloin with andouille sausage, sage and cornbread dressing, roasted carrots, haricot verts, caramelized onions, and apple cider jus | 64
- Braised short ribs and rigatoni pasta with parmesan reggiano, roasted root vegetables, and parsley | 74
- Grilled petit filet of beef on haricot verts, roasted carrots, wild mushroom demi, and potato au gratin | 92
- Grilled thick cut New York strip steak with roasted cauliflower puree, cremini mushrooms, and charred broccoli with a red wine demi | \$90.00

ENTREE SALADS | 62

- Louisiana seafood cobb with Gulf shrimp, blue crab, Hickory smoked bacon, tomatoes, blue cheese, cage-free egg, chopped romaine, and ranch dressing
- Grilled chicken Caesar salad with romaine hearts, garlic focaccia crostini, and shaved parmesan cheese
- Greek salad with lemon garlic chicken breast, vine ripe tomatoes, red onions, cucumbers, peppers, olives, feta cheese, and oregano-red wine vinaigrette served with grilled pita bread and hummus

SEAFOOD AND FISH

- New Orleans style jumbo shrimp on smoked gouda grits with spinach, tomatoes, onions, and Hickory smoked bacon | 66
- Louisiana crab cakes with grilled corn relish and Abita braised greens with lemon butter | 66
- Bronzed Gulf catch on tomato risotto with roasted peppers, asparagus, and citrus beurre blanc | 68
- Blackened Gulf catch with crawfish etouffee over squash creole with shrimp, okra, tomatoes, and Cajun rice pilaf | 70
- Seared Gulf catch with caramelized fennel, spinach ravioli, and saffron-tomato fondue | 68

VEGETARIAN | 60

- Tuscan Ratatouille Tart with grilled asparagus, marinara sauce, and parmesan cheese
- Orecchiette pasta with roasted peppers, arugula, tomatoes, olive oil, and lemon
- Pad Thai noodles with sautéed Asian vegetables and Shitake mushrooms (vegan and gluten free)
- Quinoa jambalaya with blackened tofu, broccolini, and roasted sweet pepper coulis (vegan and gluten free)
- Roasted heirloom carrots salad with toasted almonds, tofu “croutons”, and cumin-coriander dressing (vegan and gluten free)

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

DESSERT

- French Quarter lemon ice box pie
- Rocky Road cheesecake topped with caramel sauce, candied pecans, and a marshmallow meringue
- Mississippi mud pie with Oreo crumbs and white chocolate topped with a caramel sauce
- Tropical fresh fruit tart with a Florentine cookie
- Strawberry and almond short cake with vanilla bean gelato**
- Warm white chocolate bread pudding with bourbon sauce and vanilla bean gelato**

** Not available for pre-set

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

HOT LUNCH BUFFETS

Table set includes ice tea and water. Starbucks regular and decaffeinated coffee, and assorted hot teas are available table side upon guest request. To convert guest request coffee service to a station add \$4 to the price of the buffet. ** TAKE \$3 OFF WHEN YOU PICK DAY OF THE WEEK HOT LUNCH BUFFET **

MONDAY - BACKYARD BARBEQUE | 82

- Award winning seafood gumbo with Jazzmen rice
- BLT salad bar with farmer's greens, cucumbers, tomatoes, Hickory smoked bacon, roasted corn, boiled cage-free eggs, cheddar cheese, blue cheese, and garlic croutons with buttermilk ranch and balsamic vinaigrette dressings
- Summer time pasta salad with tomatoes, roasted sweet peppers, corn, spinach, parmesan cheese, and Italian vinaigrette
- Entrees, Choice of Three:
 - o Cilantro lemon brined grilled chicken breast
 - o All-beef jumbo hot dogs
 - o Oktoberfest beer brats
 - o BBQ spiced grilled salmon
 - o Black Angus beef burger
- Condiments include Hickory smoked bacon, cheddar cheese, relish, lettuce, tomatoes, onions, mustard, mayo, and ketchup
- Creamy mac and cheese
- Creamy cole slaw
- Green beans with caramelized onions and peppers
- Rustic steak fries
- Baked s'mores bites with marshmallows, Hershey's chocolate, and graham crackers
- Key lime pie bites
- Strawberry short cake bites
- Abita Root Beer float station (attendant required)

TUESDAY - CARRIBEAN BUFFET | 82

- Caribbean seafood chowder
- Tropical Caesar salad with shaved parmesan cheese, coconut bread croutons, and mango Caesar dressing
- Grilled pineapple salad with lime, ginger, coconut & cilantro
- Entrees, Choice of Two:
 - o Roasted jerk chicken with peppers, lime, & cilantro
 - o Gulf catch with escabeche and wilted spinach
 - o Mojo roasted pork shoulder with spicy pickled slaw
 - o Grilled skirt steak with peppers, onions, and lime
- Jalapeno corn bread and country white bread
- Roasted butternut squash and green beans
- Black beans and rice
- Mango flan with passion fruit caramel and tropical fruit salsa
- Rum cake
- Key lime pie bites

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

HOT lunch buffets continued

WEDNESDAY - LITTLE ITALY 82

- Rustic white bean soup with fennel sausage and sage
- Panzanella salad with vine ripe tomatoes, cucumbers, peppers, green beans, and olive bread croutons
- Entrees, Choice of Two:
 - Chicken saltimbocca with spinach and lemon butter sauce
 - Olive crusted Gulf fish with fennel and orange
 - Veal parmesan with garlic, spinach, and roasted tomatoes
- Orecchiette pasta with roasted peppers, arugula, teardrop tomatoes, olive oil, and lemon (vegetarian)
- Antipasti display with grilled squash, olives, roasted mushrooms, roasted tomatoes, and marinated peppers
- Italian cheeses and rustic Italian cold cuts
- Homemade focaccia, breadsticks, and garlic bread
- Cannoli with ricotta cheese, chocolate, and pistachios
- Tiramisu bites
- Panna cotta with strawberries and chocolate ganache

THURSDAY - CRESCENT CITY BUFFET 84

- Award winning seafood gumbo with Jazzmen rice
- Louisiana tomato salad with Vidalia, blue cheese, and sherry vinaigrette
- Muffuletta pasta salad with peppers, olives, onions, and Italian meats
- Crescent City greens with cucumbers, tomatoes, croutons, Hickory smoked bacon, blue cheese, and candied nuts served with buttermilk ranch and lemon thyme vinaigrette dressings
- Entrees, Choice of Two:
 - Bronzed Gulf catch fish with crawfish etouffee
 - New Orleans fried chicken
 - Creole spiced grilled chicken
 - Cajun spiced skirt steak with smothered peppers and onions
- Red beans and rice
- Southern-style green beans
- Squash creole with shrimp, okra, and tomatoes
- Warm cornbread muffins
- Warm mini white chocolate bread pudding bites
- Bananas foster cheesecake bites
- Mini fruit tarts

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

FRIDAY - OLD PUEBLO LUNCH BUFFET 78

- Roasted chicken tortilla soup – cilantro sour cream, tortilla crisp, avocado and shredded cheese
- Ranchero salad bar – Spicy boiled Gulf shrimp, chipotle grilled chicken breast, hickory smoked bacon, hard boiled eggs, chopped romaine, fire roasted corn, beans, roasted peppers, tear drop tomatoes, cucumber, queso fresco corn bread croutons, red onion, ranch dressing and balsamic vinaigrette
- Grand Fiesta Fajita Bar, Choice of 3:
 - o Chipotle grilled chicken
 - o Tequila lime jumbo shrimp
 - o Slow cooked pork chili verde
 - o Ancho chili and brown sugar rubbed skirt steak
- Veggie fajitas “calabacitas a la Mexicana” – grilled corn, tomatoes, peppers, zucchini and caramelized onions
- Warm flour and corn tortillas
- Spanish rice and beans
- Guacamole, roasted tomato salsa, sour cream, shredded cheese, lime wedges
- Margarita key lime tart
- Mexican rice pudding “Arroz Con Leche”
- Tres leche bites
- Mango flan

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

LUNCH BUFFETS CONTINUED

Table set includes ice tea and water. Starbucks regular and decaffeinated coffee, and assorted hot teas are available table side on request. To convert beverage service to a station add \$4 to the price of the buffet.

EXECUTIVE DELI 74

- Award winning seafood gumbo with Jazzmen rice
- Field to Fork salad bar including field greens with arugula and fresh picked herbs, tear drop tomatoes, roasted mushrooms, apple chips, candied nuts, cucumbers, goat cheese, blue cheese crumbles, dried berries, and corn bread croutons with balsamic vinaigrette, green goddess, and ranch dressings
- Farmer's market pasta salad with orzo pasta, grilled squash, peppers, asparagus, corn, tomatoes, basil, parsley, and lemon vinaigrette
- Open Faced Sandwiches
 - o Chilled grilled salmon with shaved fennel, roasted tomato and lemon ricotta spread on a grilled olive bun
 - o Heirloom tomato and buffalo mozzarella with pesto aioli on focaccia
 - o Chilled horseradish crusted tenderloin with blue cheese aioli and caramelized onions on a pretzel bun
- Almond and pear frangipane
- Fresh fruit tarts
- Chocolate mousse shooters

WRAP IT UP BUFFET 72

- Louisiana shrimp and corn chowder
- Chopped romaine lettuce with strawberries, candied pecans, goat cheese, and a balsamic fig vinaigrette
- Grilled vegetable salad with tomato vinaigrette
- Choice of Three Wraps:
 - o Turkey tortilla wrap with roasted turkey, brie cheese, lettuce, and tomato with a cranberry mayo
 - o Italian deli wrap with Italian cold cuts, provolone cheese, arugula, tomatoes, charred onions, and red wine vinaigrette
 - o Shrimp Caesar wrap with grilled Gulf shrimp, romaine lettuce, and garlic croutons with Caesar dressing
 - o Blackened chicken wrap with Hickory smoked bacon, pepper jack cheese, lettuce, tomato, and an avocado spread
 - o Grilled portobella mushroom and spinach wrap (vegetarian)
- New Orleans' Zapps chips
- Mini French Quarter lemon ice box pie
- Mini chocolate praline crunch
- Fresh berry trifle

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

DELI MARKET 72

- Creole tomato basil soup with cheesy focaccia croutons
- Tomato and cucumber salad with Vidalia onions and feta cheese
- Caesar salad with garlic croutons and shaved parmesan cheese with Caesar dressing
- Roasted and Sliced Deli Meats: Slow roasted beef, roasted turkey, and honey baked country ham
- Build your own Italian Meatball sub - Italian meatballs in marinara sauce with hoagie buns and parmesan cheese
- Deli Toppings and Condiments: Swiss cheese, cheddar cheese, provolone cheese, lettuce, tomato, onion, pickles, Creole mustard and deli mustard, mayonnaise, and creamy horseradish
- Breads: White, wheat, rye, and Kaiser rolls
- Creamy cole slaw
- Southern potato salad
- New Orleans' Zapps chips
- Strawberry New York cheesecake bites
- Banana creme pie
- Espresso mud pie

NOTES

Labor fee of \$250 for buffet functions serving less than 50 people

For each attendant utilized, a taxable charge of \$250 will apply

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

LUNCH ON THE GO

Served with salad, sandwich, whole fresh fruit, potato chips, freshly baked jumbo cookie, and bottled water

SALAD, CHOICE OF ONE

- Creole cole slaw
- Roasted potato salad
- Italian pasta salad

FRESH, HOME-MADE SANDWICHES OR SALADS - SELECT TWO OPTIONS

- The French Market: Traditional muffuletta sandwich served with all the fixin's
- Vegetarian Muffuletta: Tomato, grilled zucchini, arugula, provolone cheese, and olive salad
- The Up Towner: Roast beef with creamy brie, caramelized onions and arugula on a pretzel bun
- The French Quarter Po-Boy: Choice of roast beef with provolone cheese, ham and sharp cheddar cheese, or turkey, brie, and cranberry mayo. Po-Boys are fully dressed with lettuce, tomato, and pickles on a freshly baked traditional New Orleans French bread
- The Southern Belle: Chilled grilled chicken breast with lettuce, tomato, provolone cheese, and basil mayonnaise on a ciabatta roll
- Homemade Tuna Salad on bed of mixed greens with boiled egg, cornichons, tomatoes and crackers
- Traditional Cobb Salad with grilled chicken, bacon, tomato, cucumbers, boiled egg, blue cheese, with ranch dressing
- Grilled Chicken Caesar Salad with shaved parmesan cheese, garlic croutons, and creamy Caesar dressing

NOTES

- Lunch on the Go is \$56 per person
- Labor fee of 250 for functions serving less than 30 guests
- Appropriate condiments and plastic utensils included
- Consider enhancing beverage options by adding, assorted Soft Drinks to the Lunch on the Go



A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

PLATED DINNER

All plated dinners include choice of soup or salad, house baked signature bread basket, entrée, and dessert. Table set includes ice tea and water. Starbucks regular and decaffeinated coffee, and assorted hot teas are available table side on request. To convert coffee service to a station add \$4 to the price of the buffet.



FOR A COMPLETE EXPERIENCE, ADD A STARTER COURSE | 12

- Traditional jumbo shrimp cocktail
- Louisiana crab cake on wilted spinach, roasted sweet pepper and corn relish with a creole remoulade
- French Quarter charcuterie including Creole Country andouille sausage, Creole Country jalapeno-cheddar sausage, Italian fennel salami, prosciutto, Big John Cajun cheddar, pickled vegetables, and creole mustard
- Ahi tuna tartare timbale with mango, avocado, and wasabi aioli

SALAD OPTIONS

- Caesar salad with garlic croutons and shaved parmesan cheese with Caesar dressing
- Field greens with apple chips, blue cheese, candied pecans, and balsamic vinaigrette
- Red leaf lettuce with roasted tomatoes, artichokes, green beans, feta cheese, and lemon-thyme vinaigrette
- Simple field greens with roasted farmer's market vegetables, radishes, and lemon-olive oil vinaigrette
- Spinach salad with strawberries, candied pecans, Hickory smoked bacon, blue cheese, and balsamic vinaigrette
- Baby iceberg wedge with blue cheese, hickory smoked bacon, heirloom tomatoes, garlic croutons, and ranch dressing

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

SOUP OPTIONS

- Award winning seafood gumbo with Louisiana rice
- Chicken and Smoked Sausage Gumbo with Louisiana rice
- Louisiana blue crab and corn chowder
- Rustic white bean soup with sage and Italian sausage
- Creole tomato basil soup with cheesy focaccia
- Roasted white corn chowder with toasted pumpkin seeds and cane syrup (vegan and gluten free)
- Red lentil soup with buttermilk squash, ginger, and coconut milk (vegan and gluten free)

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

PLATED DINNER

ENTREE AND DESSERT OPTIONS

CHICKEN AND MEATS

- Herb roasted Tanglewood Farms chicken breast stuffed with spinach, prosciutto, oven dried tomato, and mozzarella on pappardelle pasta with lemon thyme cream and broccolini | 90
- Seared chicken breast on smoked gouda grits with crawfish etouffee and braised collard greens | 90
- Grilled chicken breast on roasted cauliflower, greens, and peppers with a lemon-thyme butter | 90
- Grilled center cut beef filet with roasted butternut squash, green beans, and potatoes au gratin with a wild mushroom demi glaze | 115
- Braised short ribs on mushroom and sausage ragu with polenta and Swiss chard | 98
- Grilled filet mignon and butter poached Maine lobster tail with grilled asparagus, roasted baby carrots, and potatoes au gratin | 135
- Grilled New York strip steak with roasted marbled potatoes, cremini mushrooms, roasted cauliflower, and broccoli with a red wine demi | \$108.00

VEGETARIAN | 82

- Roasted Mediterranean vegetable tart with grilled asparagus, marinara sauce, and fresh parmesan cheese
- Orecchiette pasta with roasted peppers, arugula, and teardrop tomatoes with olive oil and lemon
- Indian vegetable chili with lemon-basmati rice (vegan)
- Pad Thai noodles with sautéed Asian vegetables and shitake mushrooms (vegan and gluten free)
- Quinoa jambalaya with blackened tofu, broccolini, and roasted sweet pepper coulis (vegan and gluten free)

SEAFOOD AND FISH

- Blackened Gulf catch, squash creole with Gulf shrimp, tomato, okra, and Cajun rice pilaf | 94
- Louisiana jumbo shrimp and grits with tomatoes, onions, Hickory smoked bacon, and Abita braised greens | 94

DESSERTS

- Bananas Foster with rum sauce, bananas, and vanilla ice cream
- Warm white chocolate bread pudding with bourbon sauce and vanilla bean gelato
- Doberge cake with lemon and chocolate custard topped with chocolate ganache and a chocolate Fleur de Lis
- Rocky Road cheesecake topped with caramel sauce, candied pecans, and a marshmallow meringue
- Vanilla crème brûlée with a fresh berries salad
- Chocolate mousse cake with crème anglaise and raspberries
- French Quarter lemon ice box pie with a chocolate Fleur de Lis

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

DINNER BUFFETS

All dinner buffets include ice tea and water. Starbucks regular and decaffeinated coffee, and assorted hot teas are available table side upon guest request.

To convert coffee service to a station add \$4 to the price of the buffet.

Add a glass of wine with dinner for \$8 per person. Entrées are priced per person.



THE STEAKHOUSE 155 per person

STARTERS, SOUP, AND SALADS

- Jumbo shrimp cocktail & New Orleans cocktail sauce
- Ahi tuna tartare timbale with mango, avocado, and wasabi aioli
- Bacon wrapped jumbo scallops on wilted spinach
- Award winning seafood gumbo with Jazzmen rice
- Caesar salad with garlic croutons and shaved parmesan cheese with Caesar dressing
- Beef steak tomato salad with pickled Vidalia onions, roasted corn and blue cheese dressing

CARVED ITEM, CHOICE OF ONE

- Black Angus tenderloin
- Black Angus striploin
- Slow roasted Black Angus prime rib
- Slow roasted Wagyu top sirloin

SIDES, CHOICE OF THREE

- Sautéed broccoli with garlic
- Grilled green asparagus
- Roasted carrots and green beans
- Sautéed wild mushrooms
- Lobster mac and cheese
- Horseradish whipped potatoes
- Roasted potatoes with sea salt, garlic, and rosemary

ADDITIONAL MEAT, CHOICE OF ONE

- Honey brined Tanglewood chicken breast with lemonsage
- Rosemary and garlic grilled Colorado lamb chops
- Grilled thick cut pork chops with bourbon-brown sugar glaze

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

GRILLED SEAFOOD, CHOICE OF ONE

- Grilled local red fish
- Wild king salmon
- Maine lobster tail (one per person)

DESSERTS

- Vanilla and chocolate crème brûlée
- Chocolate caramel crunch tart
- Banana crème pie bites
- Apple beignets tossed in cinnamon sugar with vanilla ice cream

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

DINNER BUFFETS CONTINUED

All dinner buffets include ice tea and water. Starbucks regular and decaffeinated coffee, and assorted hot teas are available table side upon guest request. To convert coffee service to a station add \$4 to the price of the buffet. Add a glass of wine with dinner for \$8 per person. Entrées are priced per person.

NEW ORLEANS FISH FRY 104 PER PERSON

SOUP CATTLE AND SALAD BAR

Creole Tomato Bisque with Grilled Cheese Brioche

BLT Salad Bar

Farmer's Greens, Dill Cucumbers, Heirloom Tomatoes, Bacon, Grilled Buffalo Chicken, Roasted Corn, Avocado, Boiled Cage-Free Egg, Blackened Gulf Shrimp, Cheddar Cheese, Blue Cheese, Cornbread Croutons, Olive Oils, Vinegars, Buttermilk Ranch, Balsamic Vinaigrette

NEW ORLEANS FISH FRY STATION

- Crispy Fried Catfish
- Lemon & Garlic Grilled Redfish
- Fried or Blackened Gulf Shrimp (PICK ONE)
- Southern Fried Chicken Tenders
- Grilled & Marinated Portobello Mushroom Steaks
- Cajun Fries, Creamy Coleslaw, Deviled Egg Potato Salad, Baked Mac and Cheese, Southern-Style Green Beans
- Tartar Sauce, Cocktail Sauce, Creole Honey Mustard, Lemon Wedges, Louisiana Hot Sauces

NEW ORLEANS SNOBALL STATION WITH ALL THE FIXINS

Handcrafted, fluffy snoballs made with fine shaved ice and flavorful syrups including New Orleans classics such as Satsuma, Mardi Gras King Cake, Nectar Cream, and more.

MORE BAYOU SWEET BITES

- Satsuma Buttermilk Pie
- Honey Cornmeal Cake with Blueberries
- Chocolate Chess Pie

BEVERAGE

Homemade Strawberry Lemonade

NOTES

Buffet prices are priced "per person"

Labor fee of \$250 for buffet functions serving less than 50 people

Attendants: For each carver or attendant utilized, a taxable charge of \$250 will apply

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.ote

DINNER BUFFETS CONTINUED

All dinner buffets include ice tea and water. Starbucks regular and decaffeinated coffee, and assorted hot teas are available table side upon guest request. To convert coffee service to a station add \$4 to the price of the buffet. Add a glass of wine with dinner for \$8 per person. Entrées are priced per person.

SOUTHERN COMFORT 125 per person

ENTREES, CHOICE OF THREE

- Boudin stuffed pork loin with Abita braised greens and creole mustard jus (carved to order)
- New Orleans jumbo shrimp boil with Cajun sausage, new potatoes, and corn
- Cajun Turducken featuring turkey, duck, and chicken roast, cornbread-sausage dressing, cranberry relish, natural gravy, and crusty sage rolls (carved to order)
- Roasted prime rib with roasted potato salad with arugula and goat cheese, au jus, and Dijon mustard (carved to order)

SIDES

- Roasted green beans with peppers and onions
- Bacon and cheddar smashed potatoes
- Creole squash with shrimp, okra, and tomato

NOTES

Buffet prices are priced “per person”

Labor fee of \$250 for buffet functions serving less than 50 people

Attendants: For each carver or attendant utilized, a taxable charge of \$250 will apply

SOUP AND SALADS

- Louisiana blue crab and corn chowder
- Louisiana cobb salad with crab, shrimp, Hickory smoked bacon, egg, blue cheese crumbles, and avocado
- Watermelon, tomato, and goat cheese salad
- Spinach salad with strawberries, candied pecans, Hickory smoked bacon, blue cheese, and balsamic vinaigrette (tossed to order)
- Southern antipasti spread with Creole Country alligator sausage links, fried green tomatoes, deviled eggs, fried dill pickles, shrimp and grits bites, crawfish poppers, creole mustard and pickled okra
- Artisan bread display with infused oils, vinegars, and butter

DESSERTS

- Baked s'mores bites with marshmallows, Hershey's chocolate, and graham crackers
- Cookies and cream cheesecake bites
- Bananas Foster station with rum sauce, bananas, and vanilla ice cream, made to order (attendant required)
- White chocolate and raspberry mousse shooters

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

DINNER BUFFETS CONTINUED

All dinner buffets include ice tea and water. Starbucks regular and decaffeinated coffee, and assorted hot teas are available table side on request. To convert coffee service to a station add \$4 to the price of the buffet. Add a glass of wine with dinner for \$8 per person. Entrées are priced per person.

MEDITERRANEAN FEAST 115 per person

SOUP, SALADS, AND OTHER STARTERS

- Rustic white bean soup with fennel sausage and sage
- Heirloom tomato Caprese salad with basil, olive oil, and sea salt
- Arugula salad with artichokes, fresh parmesan cheese, and focaccia croutons with tomato vinaigrette
- Antipasti Misti: served with warm tomato focaccia, garlic bread, olive oil, and aged balsamic vinegar, pita bread, hummus, and tzatziki station
 - Prosciutto and melon
 - Grilled artichokes, eggplant, and zucchini, grilled squash, olives, marinated mushrooms, roasted heirloom tomatoes and mozzarella, and marinated peppers
- Italian cheeses and rustic Italian cold cuts

SIDES

- Roasted broccolini with garlic and olive oil
- Ravioli Station:
 - o Spinach garlic ravioli with roasted butternut squash, lemon oil, and parmesan
 - o Roasted Portobello ravioli with sage cream and fennel

ENTREES, CHOICE OF THREE

- Herb seared Gulf catch with roasted fennel, spinach, and charred tomatoes
- Tanglewood Farms roasted chicken with peppers, onions, garlic, and tomatoes
- Short rib ossobucco on roasted carrots and onions
- Grilled Colorado lamb chops on cous cous salad

DESSERTS

- Mini cannolis
- Angelo Brocato's New Orleans' gelato station (choice of two): tiramisu, pistachio-almond, and vanilla bean
- Strawberry and almond trifle shooters
- Vanilla panna cotta with a citrus gelée

NOTES

Buffet prices are priced "per person"

Labor fee of \$250 for buffet functions serving less than 50 people

Attendants: For each carver or attendant utilized, a taxable charge of \$250 will apply

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

RECEPTIONS

THE WAREHOUSE DISTRICT 95 per person

BUTLER PASSED

- Louisiana crab cakes with remoulade sauce
- Goat cheese and strawberry bruschetta
- Andouille sausage en croute
- Pecan crusted chicken tenders with creole honey mustard

DISPLAYED

- Crescent City greens with cucumbers, tomatoes, croutons, Hickory smoked bacon, blue cheese, and candied nuts served with buttermilk ranch and lemon thyme vinaigrette dressings
- Crudites – carrots, celery, broccoli, cauliflower, radish, roasted tomatoes, green goddess dip, buttermilk ranch, lavash, and hummus
- Butcher block cheese display with hand crafted cheese selections, artisan house baked breads, marinated olives, grapes, and roasted nuts

ENTREES

- Jambalaya pasta with grilled chicken, andouille sausage, crawfish tails, penne pasta, peppers, onions, and tomatoes
- Cajun roasted turkey breast with cornbread dressing, cranberry relish, and natural gravy



A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

DESSERTS

- Mini French Quarter lemon ice box pie
- Warm white chocolate bread pudding bites with bourbon sauce
- Mini pecan pie with chocolate chips and caramel sauce

RECEPTION NOTES

- These menus are created specifically to provide the best value for your group events - please no substitutions.
- All packages based on 1.5 pieces per person of each item
- Attendants & Carvers: For each attendant or carver utilized, a taxable charge of \$250 will apply
- 250 labor fee applicable for meal functions serving less than 50 people

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

RECEPTIONS CONTINUED



CENTRAL GROCERY NEW ORLEANS 105 PER PERSON

BUTLER PASSED

- Mini muffulettas
- Black Mission fig, sweet onion, and goat cheese tart
- Creole Country andouille sausage en croute
- Mini meatball parmesan slider

STATIONS

- Jambalaya Pasta Station
- Shrimp and Grits Station: Sautéed jumbo shrimp, smoked gouda grits, andouille sausage, tear drop tomatoes, peppers, Hickory smoked bacon, lemon, and garlic
- Roasted Prime New York strip loin: Roasted potato salad with arugula, goat cheese, au jus, and Dijon mustard

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

DISPLAYED

- Grilled Italian marinated vegetables served with tomato focaccia, garlic bread, and bread sticks
 - o Grilled eggplant with goat cheese and red wine vinaigrette
 - o Roasted sweet peppers with pine nuts and raisins
 - o Grilled asparagus with lemon and shaved parmesan
 - o Oven roasted tomato caprese with olive oil and balsamic vinegar with pesto
- Butcher block cheese display with hand crafted cheese selections, artisan house baked breads, marinated olives, grapes, and roasted nuts
- NOLA charcuterie featuring:
 - o Creole Country sausages: chicken-andouille, alligator, and jalapeno-cheddar
 - o Butcher meats: Italian fennel salami, prosciutto, and bresaola
 - o Pickled vegetables, cornichons, creole mustard, Dijon mustard, and rustic house made breads

DESSERTS

- Mini French Quarter lemon ice box pie
- Tiramisu shooters
- Vanilla crème brûlée
- Limoncello cream puff
- Angelo Brocato's New Orleans' gelato station (choice of two): tiramisu, pistachio-almond, and vanilla bean

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

RECEPTIONS CONTINUED

FLEUR DE LIS 122 PER PERSON

BUTLER PASSED

- Louisiana crab cakes with remoulade sauce
- Antipasti skewers with roasted tomato and baby mozzarella
- Smoked salmon with dill crème fraîche on focaccia crostini
- Grilled lamb chops with rosemary and honey glaze

DISPLAYED

- Butcher block cheese display with hand crafted cheese selections, artisan house baked breads, marinated olives, grapes, and roasted nuts
- NOLA charcuterie featuring:
 - o Creole Country sausages: chicken-andouille, alligator, and jalapeno-cheddar
 - o Butcher meats: Italian fennel salami, prosciutto, and bresaola
 - o Pickled vegetables, cornichons, creole mustard, Dijon mustard, and rustic house made breads

DESSERTS

- Bananas Foster station with rum sauce, bananas, and vanilla ice cream, made to order (attendant required)
- Mini doberge cake bites
- Cherry jubilee tart
- King cake
- French Quarter lemon ice box pie

SOUP AND SALADS

- Award winning seafood gumbo with Jazzmen rice
- Heirloom tomato, watermelon, and feta cheese salad with a red wine vinaigrette
- Caesar salad station with garlic croutons and shaved parmesan cheese with a Caesar dressing
- Served with freshly baked artisan breads, olive oil, and aged balsamic vinegar

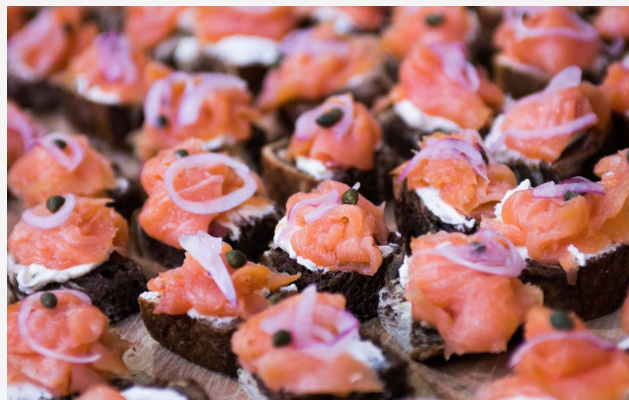
STATIONS

- Shellfish Bar with jumbo Gulf shrimp and Louisiana oysters on the half shell served with tabasco sauce, crackers, lemons, cocktail sauce, and horseradish sauce
- Creamy Mac and Cheese Bar:
 - o Lobster, truffle oil, spinach, and four cheese blend
 - o Braised short ribs, caramelized onion, arugula, and asiago cheese
 - o Roasted peppers, mushrooms, onions, spinach, blistered tomatoes, and parmesan cheese
- Carving Station
 - o Cajun Turducken featuring turkey, duck, and chicken roast, cornbread-sausage stuffing, cranberry relish, natural gravy, and crusty sage rolls
 - o Herb roasted prime rib with mini pretzel rolls, whole grain mustard, creamy horseradish, and au jus

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

RECEPTION ENHANCEMENTS

HORS D'OEUVRES



A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

HOT HORS D'OEUVRES | 10

MEAT:

- Beef wellington bites
- Andouille sausage en croute
- Pecan chicken tenders with creole honey mustard
- Chicken and cheese quesadilla with tomato salsa
- Braised short rib “debris” sliders with provolone cheese & pickle
- Mini Italian meatball slider with Provolone cheese
- Cajun Boudin balls with Creole mustard
- New Orleans meat pies with Tabasco mayo
- Mediterranean spiced lamb chops
- Mini muffulettas
- Asian short rib pot pie
- Bacon wrapped dates with chorizo (gluten free)
- Chicken tandoori skewer (gluten free)
- Mini chicken pot pie

SEAFOOD:

- Louisiana crab cakes with remoulade sauce
- Coconut battered Gulf shrimp with sweet chili sauce
- Hickory smoked bacon wrapped jumbo scallops
- New Orleans Crawfish pie with remoulade sauce
- Cajun shrimp and andouille sausage kabob

VEGETERIAN:

- Spinach and goat cheese spanakopitas
- Thai vegetable spring roll with sweet chili sauce
- Indian spiced veggie samosa
- Asian veggie dumpling with ponzu dipping sauce
- Stuffed artichoke with goat cheese
- Gruyere and leek tart
- Brandied pear and brie puff
- Black mission fig, sweet onion and goat cheese tart
- Roasted root vegetable kabobs (vegan/gluten free)
- Pear, almond and brie tart

CHILLED HORS D'OEUVRES | 10

MEAT:

- Prosciutto and melon skewer
- Tenderloin carpaccio crostini
- Rotisserie chicken salad with grapes in savory tart shell
- Southern deviled eggs (gluten free)
- Mini cocktail reuben with corned beef, swiss cheese and sour cream

SEAFOOD:

- Jumbo shrimp shooters with cocktail sauce
- Mini Maine lobster rolls
- Smoked salmon with dill crème fraiche crostini
- Louisiana Gulf coast crab tartlettes
- Assorted sushi with ginger, wasabi, and soy sauce
- Hawaiian ahi poke shooter
- Louisiana crawfish with spicy rouille on crostini
- Shrimp remoulade salad on a brioche bun

VEGETARIAN:

- Tomato mozzarella crostini with basil aioli
- Antipasti skewers with roasted artichoke, tomato, & baby mozzarella with basil oil (gluten free)
- Aged cheddar cheese and grape shooters (gluten free)
- Goat cheese and strawberry bruchetta
- Gorgonzola and poached pear crostini

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

RECEPTION ENHANCEMENTS CONTINUED

CARVING STATIONS

CARVING STATIONS

- Cedar Plank BBQ Spiced Salmon Filet with black bean salsa, cilantro rice, lime, and avocado vinaigrette
Serves 20 | 490 each
- Roasted Red Snapper Taco Station with mango salsa, guacamole, and lime aioli in a flour tortilla
Serves 25 | 490 each
- Herb Roasted Prime Rib with pretzel rolls, whole grain mustard, creamy horseradish, and au jus
Serves 30 | 650 each
- Cajun Roasted Turkey Breast with cranberry relish, creole mustard, natural gravy, and crusty sage & onion rolls
Serves 20 | 490 each
- Beef Tenderloin “Steak Frites” with carved tenderloin on truffled fries with arugula, parmesan cheese, & garlic aioli
Serves 25 | 680 each
- Cajun Turducken featuring turkey, duck, and chicken roast, cornbread-sausage stuffing, cranberry relish, natural gravy, and crusty sage rolls
Serves 30 | 580 each
- Boudin Stuffed Pork Loin with apple cider brined pork loin, Cajun boudin, Abita braised collard greens, creole mustard jus, and artisan rolls
Serves 25 | 490 each
- Slow Roasted Crispy Pork Belly with brown sugar and bourbon glaze and cheesy grits
Serves 25 | 490 each
- Roasted Prime NY Striploin with roasted potato salad with arugula and goat cheese, au jus, and Dijon mustard
Serves 30 | 650.00 each

NOTES

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.



For each carver utilized, a taxable charge of \$250 will apply

A customary 25% taxable service charge and 11% taxes and fees will be added to menu prices

RECEPTION ENHANCEMENTS CONTINUED

SPECIALTY RECEPTION STATIONS, PRICED PER PERSON NOTE: Specialty stations serve hors d'oeuvre size serving per person and are not adequate as a substitute for a meal. Your Event Manager and our Culinary team would be happy to assist with designing a custom menu.

FARMER'S MARKET CRUDITES | 24

Carrots, celery, broccoli, cauliflower, radishes, roasted tomatoes, olive tapenade, green goddess dip, buttermilk ranch, lavash, and hummus

SALAD DUO STATION, choice of two | 24

Served with freshly baked artisan breads, olive oil, and aged balsamic fig vinegar

- Caesar salad with garlic croutons and shaved parmesan cheese with Caesar dressing
- Heirloom tomato, watermelon, and feta cheese salad with red wine vinaigrette
- Field greens tossed with strawberries, candied pecans, blue cheese, and balsamic fig vinaigrette

SHRIMP AND GRITS STATION | 28

Smoked gouda grits, sautéed jumbo shrimp, andouille sausage, tomatoes, and Hickory smoked bacon

CAJUN QUESADILLA STATION, choice of 2 | 30

Served with roasted tomato salsa, guacamole, and sour cream

- Blackened chicken and crawfish with peppers, onions, cilantro, and cheese
- Tequila-lime shrimp and andouille sausage with roasted corn, peppers, onions, and cheese
- Cajun spiced grilled skirt steak with roasted peppers, onions, cilantro, and cheese

ARTISAN CHEESE DISPLAY | 28

Hand crafted artisan cheese selection with rustic house baked breads, marinated olives, grapes, roasted nuts, and fruit paste

NOLA CHARCUTERIE | 30

- Creole Country sausages: chicken-andouille, alligator, and jalapeno-cheddar
- Butcher meats: Italian fennel salami, prosciutto, bresaola
- Pickled vegetables, cornichons, creole mustard, Dijon mustard, and rustic house made breads

BLT SALAD BAR | 24

Farmer's greens, cucumbers, tomatoes, grilled shrimp, grilled chicken, Hickory smoked bacon, roasted corn, boiled eggs, cheddar cheese, blue cheese, and garlic croutons served with buttermilk ranch and balsamic vinaigrette dressings

GRILLED ITALIAN MARINATED VEGETABLES | 28

Served with freshly baked artisan breads, olive oil, and aged balsamic vinegar

- Grilled eggplant with goat cheese and red wine vinaigrette
- Roasted sweet peppers with pine nuts and raisins
- Grilled asparagus with lemon and shaved parmesan cheese
- Oven roasted tomato caprese with olive oil and balsamic vinegar with pesto

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

NOTE: Specialty stations serve hors d'oeuvre size serving per person and are not adequate as a substitute for a meal. Your Event Manager and our Culinary team would be happy to assist with designing a custom menu.

SHELLFISH BAR | 10 per piece

- Jumbo Gulf shrimp and Louisiana oysters on the half shell
 - Served with Tabasco sauce, crackers, lemons, cocktail sauce, and horseradish sauce
- Note: 100 pieces of each minimum

SUSHI STATION | 10 per piece

- Nigari and Sashimi: tuna, shrimp, salmon, smoked eel
 - California rolls and spicy tuna rolls
 - Edamame topped with sea salt
 - Served with wasabi, soy sauce, and pickled ginger
- Note: 50 pieces minimum for each sushi selection

NOTES

For each attendant utilized, a taxable charge of \$250 will apply

** Specialty stations serve one hors d'oeuvre size serving per person guaranteed and are not adequate as a substitute for a meal. Your Event Manager and our Culinary team would be happy to assist with designing a custom menu.

A customary 25% taxable service charge and 11% taxes and fees will be added to menu prices

RECEPTION ENHANCEMENTS CONTINUED

SPECIALTY RECEPTION STATIONS, PRICED PER PERSON NOTE: Specialty stations serve hors d'oeuvre size serving per person and are not adequate as a substitute for a meal. Your Event Manager and our Culinary team would be happy to assist with designing a custom menu.

CHEF CRAFTED PASTA STATIONS, choice of three | 32

Served with freshly baked warm garlic bread and tomato focaccia, olive oil, and aged balsamic vinegar

- New Orleans Jambalaya pasta - Penne pasta with crawfish, smoked andouille sausage, grilled chicken, shrimp, garlic, tomatoes, peppers, onions, and cheese
- Vegetarian Jambalaya pasta - Grilled peppers, blistered tomatoes, spinach, onions, mushrooms, artichokes, Cajun tomato sauce, and cheese
- Creamy Mac and Cheese - Lobster, truffle oil, spinach & four cheese blend
- Creamy Mac and Cheese - Braised short ribs, caramelized onions, arugula, and asiago cheese
- Creamy Mac and Cheese - Roasted peppers, mushrooms, onions, spinach, blistered tomatoes, and parmesan cheese
- Artisan Ravioli Station - Swiss chard ravioli with roasted butternut squash, lemon oil, and parmesan
- Artisan Ravioli Station - Roasted Portobello ravioli with sage cream & fennel

CHEF'S FAVORITE SWEETS ON DISPLAY | 20

- Rocky Road brownie bites
- Coconut panna cotta with pineapple jelly
- Mini crème brûlée bites with strawberry salad
- Lemon meringue tres leche bites
- Chocolate hazelnut pot de crème

Note: Based on three pieces per person

SLIDERS AND MINI PO-BOYS, choice of three | 32

- Fried oyster po-boys with Tabasco, mayo, and a pickle
- Braised short rib "debris" sliders with provolone cheese and a dill pickle
- Louisiana crab cake slider with pickled slaw and creole remoulade
- Traditional muffuletta sliders with Italian deli meats, olive salad, and provolone cheese
- Cubano slider with roasted pork, ham, Swiss cheese, and a pickle
- Caprese slider with heirloom tomato, basil aioli, and fresh mozzarella

DESSERTS IN MOTION, choice of one | 20

- Bananas Foster station with rum, bananas, and vanilla ice cream
- Apple beignets tossed in cinnamon sugar with vanilla ice cream
- Abita Root Beer float station: Vanilla ice cream topped with the local Abita Root Beer
- Angelo Brocato's New Orleans' gelato station (choice of two): tiramisu, pistachio-almond, and vanilla bean

Note: Attendant required for these enhancements

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

New Orleans Snowball Station | 14 per person

Finely shaved ice served with signature flavors like Tiger's Blood, Blue Raspberry, Satsuma, Sour Apple, and Wedding Cake. Kick it up a notch with the iconic toppings like sweetened condensed milk or evaporated milk for the true New Orleans experience

NOTES

- Attendants: For each attendant utilized, a taxable charge of \$250 will apply text

A customary 25% taxable service charge and 11% taxes and fees will be added to menu prices



Beverages

BAR OPTIONS

UNLIMITED CONSUMPTION BARS

Includes fully stocked bar(s) featuring your favorite brands. All prices reflect per person, per hour cost on unlimited consumption bases. Guaranteed attendance required.

Call Spirits Package

One Hour Package	34
Two Hour Package	44
Three Hour Package	54
Four Hour Package	70

Top Shelf Spirits Package

One Hour Package	40
Two Hour Package	52
Three Hour Package	64
Four Hour Package	80

Cash Bar Package

- Mixed Drinks 15
- Imported/Craft Beers 9
- Domestic Beer Bud 8
- Wine by the Glass 15
- Mineral Waters & Soft Drinks 6

CASH BAR

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

Includes fully stocked bar(s) featuring premium well liquors. Your guests can purchase drink tickets from our cashiers to exchange for beverages with our bartenders. Host organization is responsible for bartender and cashier charges. Applicable taxes included in price.

A customary 25% taxable service charge and 11% taxes and fees will be added to menu prices

Beverages

BAR OPTIONS



HOSTED BARS

Call Spirits Package

- o Mixed Drinks 16
- o Imported/Craft Beers: Modelo Especial, Abita Amber 10
- o Domestic Beer: Blue Moon Belgian White Ale, Miller Lite, Michelob Ultra, Heineken 0.0 (non-alcoholic) 9
- o Seltzer: Truly Wild Berry 10
- o Quintara, Chardonnay - California 65
- o Fable Roots, Red Blend – Italy 65
- o Harmony and Soul, Cabernet Sauvignon – California 65
- o Non-Alc: Fever-Tree Ginger Beer 9
- o Mineral Waters 7
- o Soft Drinks and Red Bull 7

Top Shelf Spirits Package

- o Mixed Drinks 18
- o Imported/Craft Beers: Modelo Especial, Abita Amber 10
- o Domestic Beer: Bleu Moon Belgian White Ale, Miller Lite, Michelob Ultra, Heineken 0.0 (non-alcoholic) 9
- o Seltzer: Truly Wild Berry 10
- o Sonoma Cutrer “Russia River Ranches” Chardonnay – Sonoma Coast, California 75
- o Chalk Hill Pinot Noir - Sonoma Coast, California 75

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

- o Ferrari-Carano Cabernet Sauvignon - Alexander Valley, California 85
- o Non-Alc: Fever-Tree Ginger Beer
- o Mineral Waters 7
- o Soft Drinks and Red Bull 7

A customary 25% taxable service charge and 11% taxes and fees will be added to menu prices

Beverages

LIQUOR OPTIONS

SPIRITS

- Call Spirits: Tito's, Bacardi Superior, Captain Morgan Original Spiced, Tanqueray, Dewar's White Label, Maker's Mark, Jack Daniels, Patron Silver, Courvoisier VS, Hiram Walker Triple Sec, Martini & Rossi Extra Dry, Martini & Rossi Rosso
- Top Shelf Premium Spirits: Grey Goose, Bacardi Superior, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek, Jack Daniels, Crown Royal, Captain Morgan Original Spiced, Casamigos Blanco, Hennessy Privilege VSOP, Hiram Walker Triple Sec, Martini & Rossi Extra Dry, Martini & Rossi Rosso

LIQUEURS | \$18 PER DRINK

- Amaretto Di Saronno
- B&B
- Bailey's
- Courvoisier
- Drambuie
- Frangelico
- Grand Marnier
- Kahlua
- Sambuca Romana

Served with coffee, whipped cream, chocolate shavings, cinnamon, and raw sugar

Note: 100 person minimum

Bartenders & Cashiers: For each bartender or cashier utilized, a taxable charge of \$250 will apply (for up to three hours of service, each additional hour \$85)

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

Beverages

WINES

SPARKLING WINES AND CHAMPAGNE

- La Marca, Extra Dry, Prosecco - Veneto, Italy 65
- Mumm Napa, Brut, "Prestige" - Napa Valley, California 75
- Moet & Chandon, Brut, "Imperial" - Champagne, France 175
- Cuvee Dom Perignon - Champagne, France 295

SWEET WHITE

- Chateau Ste. Michelle, Riesling - Columbia Valley, Washington 65

LIGHTER INTENSITY WINE

- Sirena Del Mare, Rose - Italy 65
- Campo di Fiori, Pinot Grigio - Italy 65
- Brancott Sauvignon Blanc - Marlborough, New Zealand 65
- Vin 21, Sauvignon Blanc - California 65

FULLER INTENSITY WINE

- Sonoma-Cutrer "Russian River Ranches" Chardonnay - Sonoma Coast, California 75
- Meiomi Chardonnay, Monterey, Sonoma, Santa Barbara - California 68
- Quintara, Chardonnay - California 65
- J. Lohr Estates "Riverstone", Chardonnay, Arroyo Seco – Monterey, California 68

LIGHTER INTENSITY RED WINES

- Mark West, Pinot Noir, California 65
- Acacia "Carneros" Pinot Noir, Carneros, Napa Valley, California 78
- Line 39, Pinot Noir – California 65
- Fable Roots, Red Blend – Italy 65
- Chalk Hill Pinot Noir - Sonoma Coast, California 75

FULLER INTENSITY RED WINES

- Stone Cellars by Beringer Cabernet Sauvignon, California 65
- Estancia Cabernet Sauvignon, Paso Robles, California 68
- Ferrari-Carano Cabernet Sauvignon, Alexander Valley, California 78
- Harmony and Soul, Cabernet Sauvignon – California 65
- Avalon, Cabernet Sauvignon – California 65

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

ENERGIZE

Keep your Attendees Energized with these Performance Foods

PERFORMANCE FOODS LUNCH - PLATED

- Lemon and herb grilled Gulf catch with stewed tomatoes, fennel, saffron, and spinach ravioli | 64
- Grilled salmon nicoise salad, romaine, green beans, tomato, hardboiled cage-free egg, potatoes, and tomato vinaigrette | 62
- Grilled beef filet with haricot verts, roasted tomato, and praline sweet potato | 94

POWER BREAK 30

- Fresh strawberry-banana smoothie with bran muffin
- Celery and peanut butter shooter
- Build your own trail mix including assorted nuts, granola, M&Ms, dried fruit, yogurt covered raisins, and yogurt covered pretzels
- Fresh fruit salad with lime, mint, and agave nectar
- Gatorade and Vitamin Water

PERFECT PERFORMANCE BREAKFAST 42

- Fresh fruit salad
- Family style fresh home-baked breakfast pastries basket
- Cinnamon berry French toast, crème anglaise, and choice of Hickory smoked bacon or Creole Country sausage
- Freshly squeezed orange juice
- Freshly brewed Starbucks coffee, Starbucks decaffeinated coffee, and assorted teas

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

VEGAN OPTIONS

Your Event Manager can confirm pricing

BREAKFAST BUFFET

Offered with freshly brewed Starbucks coffee, decaffeinated coffee, assorted teas, soy milk, coconut milk, almond milk, and “bee-free” sweeteners

Almond milk, strawberry, and banana smoothies

Fresh veggie juice bar:

- o Sunrise – cantaloupe, carrot, and ginger

- o Crisp – granny smith apple, celery, wheat grass, lemon

- o Glow – cucumber, pineapple, basil

Assorted dairy and gluten free pastries, warm banana walnut bread, assorted spreads, vegan “butter”, and fresh fruit preserves

Toaster station with gluten free sliced bread and bagels, assorted vegan cream “cheeses”, nut butters, and fresh fruit preserves

Overnight oats with flax seeds, dried fruits, apples, nuts, and almond milk

“Field roast” apple maple breakfast sausage

Turmeric tofu scramble with spinach and fire roasted vegetable salsa

Roasted Cajun fingerling potatoes with kale

Stoneground grits with Steen’s Cane Syrup

BREAKFAST BUFFET ENHANCEMENTS

Southwest Breakfast Burrito with quinoa chorizo, black beans, roasted corn, red bell peppers, fire roasted salsa, and guacamole

Three Breakfast Bites at the Day Spa:

- o Raspberry lemon chai pudding

- o Coconut granola parfait shooters with fresh berries

- o Acai bircher muesli

SUPERFOOD COFFEE BREAK

Freshly baked protein and energy bars

Superfood trail mix including almonds, goji berries, golden berries, raw cacao nibs, and black mulberries

Carrot and celery shooters with fresh nut butter and avocado hummus

Black bean burger sliders

Falafel sliders

Assorted smoothie-sicles

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

VEGAN OPTIONS CONTINUED

Your Event Manager can confirm pricing

LUNCH BUFFET

Soup and Starters

- o Mushroom Barley Soup
- o Italian farro salad with coconut “parmesan”
- o Curry-roasted vegetables, lentil, and kale salad
- o Tri colored quinoa, roasted beets, and arugula

Entrees

- o Grilled vegetables with herb chimichurri and Moroccan spiced ancient grains
- o Portabella mushroom steak with caramelized butternut squash, mustard green, cranberries, & pumpkin seeds
- o Lemon herb grilled tofu steak with roasted sweet potatoes and broccolini

Dessert

- o Summer berry almond cake
- o Salted cashew chocolate tart
- o Raw lime cheesecake shooters

DINNER BUFFET

Soup and Starters

- o Roasted corn chowder
- o Asian “fried red rice” salad with carrots, peas, broccoli, sprouts, sesame oil, and soy sauce
- o Fattoush salad with lemon vinaigrette and grilled pita chips
- o Roasted heirloom carrots salad with toasted almonds, tofu “croutons”, and a cumin-coriander dressing

Entrees

- o Roasted brussel sprouts, tempeh, and caramelized butternut squash with a red miso glaze
- o Chickpea biriyani with cauliflower, potatoes, and green beans
- o Gluten free penne pasta with lentil “bolognese” sauce
- o Hazelnut cranberry roast “en croute” with porcini mushroom gravy

Dessert

- o Vegan bananas foster, made to order (attendant required)
- o Chilled dark chocolate pie with toasted almond crust and strawberry vanilla compote
- o Lemon trifle
- o Banana, coconut, and cashew cream tart

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

General Information

Enclosed event menus incorporate creative expertise of our Executive Chef and the culinary leadership of the New Orleans Marriott. All prices listed are subject to change, due to product availability, market, and pricing. Confirmation of menu prices will be made by our Event Management staff

GUARANTEES – Minimum attendance must be specified three business days in advance of your function(s) or the expected number will be used as your guarantee. For appropriate comfort of our guests, we will set (not cook) for 5% over the guarantee. For buffets, the hotel will prepare for the guarantee number only; charges will apply for additional guests. Increases over the minimum attendance will be honored up to 24 hours prior to the function start time.

PAYMENT – Terms for payment will be established in your confirmation agreement. Advance deposits and total prepayment may be required. Credit may be established with the hotel if the total estimated charges will exceed \$5,000, and sufficient time is given for processing your credit application.

LABOR CHARGES – Carvers, station attendants, bartenders, cashiers, and additional food and cocktail servers are available for a fee of \$250 each (up to 3 hours.) A \$250 labor charge will be applicable for any meal function serving less than 50 guests.

ENGINEERING/AUDIO VISUAL – Electrical needs exceeding standard 120 volt/20 amp wall plug service will be assessed a service fee based on your specific electrical needs. Electrical charges of decorators, entertainers, production, audio visual companies, etc. will be applied to the host's account unless otherwise specified in the contract. Specific guidelines exist for all audio visual supplied by vendors other than ENCORE Technology. For detailed information, contact your Event Manager.

SECURITY – The hotel may require security officers for certain events. Our Event Management team will provide a list of hotel approved security companies.

DECORATIONS – Arrangements for floral centerpieces and special theme props may be made through the event management office. All decorations, staging, exhibits, etc. must meet with the approval of the New Orleans Fire Marshal's office and safety codes of the New Orleans Marriott Hotel. The hotel does not permit the affixing of anything to the walls or ceilings of function rooms.

SHIPPING AND RECEIVING – FedEx Office manages all shipping and handling on hotel premises. FedEx Office will not accept packages more than 5 days prior to your function date and C.O.D. packages will not be accepted. Package labeling must include meeting name, event date, and receiving representative. The hotel will not assume any responsibility for damage or loss of merchandise sent to the Hotel for storage. Charges apply for packages shipped to and held by FedEx.

SERVICE CHARGE AND SALES TAX – 26% service charge and 11% sales taxes and fees will be added to all food and beverage charges, including all off-site food and beverage charges. Louisiana law states that the service charge is subject to sales tax. The service charge and sales tax are subject to change without notice.

AUTHORITY TO SIGN – In the event that the Client is a corporation, partnership, association, or club-society, the personal signing a Banquet Event Order for such an entity represents to the Hotel that he/she has full authority to sign such a contract, and that in the event he/she is not so authorized, he/she will be personally liable for the faithful performance of this contract and a payment in full for all accounts due to the Hotel hereunder, by the Client.

A customary 26% taxable service charge and 11% taxes and fees will be added to menu prices. Subject to change.

NEW ORLEANS MARRIOTT

555 Canal Street, New Orleans, Louisiana, USA

15045811000



Jul 24, 2026. Marriott International. All Rights Reserved.