

Sheraton New Orleans Banquet Menus



General Information

GUARANTEE Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three (3) business days in advance or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four (24) hours prior to the function, subject to product availability.

DECORATIONS Arrangements for floral centerpieces, special décor, and entertainment may be made through the Event Management department. All decorations must meet with the approval of the New Orleans Fire Department, i.e., smoke machine, candles, etc. The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Event department.

LABOR CHARGES Carvers, station attendants, additional food, and cocktail servers are available at a minimum fee of \$250 per attendant for each three hour time period

SECURITY The hotel may require Security Officers for certain events. Only Hotel approved Security firms may be used. Lists of these firms are available upon request.

SERVICE CHARGE, SALES TAX AND AUDIO VISUAL A 26% Taxable Service Charge and applicable Sales Tax will be added to all food and beverage charges as well as any Audio Visual equipment charges and function room set-up/rental fees. Louisiana law states that the service charge is subject to sales tax. The service charge and sales tax are subject to change without notice

THE FEDEX STORE The Hotel will not accept packages more than five (5) days prior to your function date and notification of deliveries must be in writing. Shipments must include: Company/ Group Name, your Representative's name, Return Address, and Date of Function. The Hotel will not assume any responsibility for the damage or loss of merchandise sent to the Hotel for storage. Handling charges will be assessed based on volume.

ADDITIONAL FEES

Freight Elevator Operator: \$250 for a minimum of 4hrs. Each additional hour is \$45

Meeting Room Rekey Fee: \$100 per room 2 keys included. Each additional key is \$25

Custom Key Card Distribution: \$2 per room, 2 keys per room on peak night required.



Breakfast Buffets

All breakfasts include freshly squeezed orange, ruby red grapefruit, and apple juice.

Prices are per person. Minimum of 25 guests.

Additional \$3 per person for Starbucks coffee, decaf, and a selection of Tazo Teas

LET'S CONNECT CONTINENTAL | 46

Seasonal Fruits & Berries
Individual Plain & Fruit Greek Yogurts
Danish, Croissants, Muffins, Breakfast Breads
Preserves & Sweet Butter
Selection of Individual Cold Cereal & Granola
Whole, 2%, Skim, & Non Dairy Milk

SUSTAINABLE AMERICAN BREAKFAST | 56

Seasonal Fruits & Berries
Assorted Whole Fruits
Assorted Cold Cereals
Whole, 2%, Skim, & Non Dairy Milk
Plain & Fruit Greek Yogurts
Smoked Salmon with an Assortment of Bagels,
Shaved Red Onion, Diced Tomato, Chopped Egg,
Capers, & Cream Cheese
Scrambled Eggs with Cheddar Cheese
South Beach Potatoes

A charge of \$250 will be applied for groups under 25 ppl

ALL AMERICAN BREAKFAST | 58

Seasonal Fruits & Berries
Individual Plain & Fruit Greek Yogurts
Croissants, Muffins, Breakfast Breads Preserves & Sweet Butter
Assorted Cold Cereals & Granola
Whole, 2%, Skim, and Non Dairy Milk
Scrambled Eggs with Cheddar Cheese & Chives
Hot Griddled Breakfast Potatoes
Southern Style Grits
Turkey Sausage & Bacon

NOLA BREAKFAST SPREAD | 67

Seasonal Fruits & Berries
Individual Plain & Fruit Greek Yogurts
Danish, Croissants, Muffins, Breakfast Breads Preserves & Sweet Butter
Leidenheimer Brandy & Vanilla Battered French Toast
Brown Sugar, Carmalized Bananas, Whipped Cream
Scrambled Eggs with Cheddar Cheese & Chives
Hot Griddled Breakfast Potatoes
Southern Style Grits
Turkey Sausage & Bacon

ENHANCEMENTS

BUILD YOUR OWN GRANOLA BAR | 14

Granola, Greek Yogurt, Steen's Cane Syrup, Toasted Sliced Almonds, Seasonal Berries

OMELETS MADE TO ORDER | 20

Choice of Whole Eggs or Egg Whites
Toppings to Include: Ham, Onions, Tomatoes, Peppers, Cheddar Cheese, & Jalapenos
Culinarian Required 1 per 50ppl | \$250.00

DOZEN HARD BOILED EGGS | 46

Cage-Free by the dozen

OATMEAL | 10

Raisins, Brown Sugar, Chopped Pecans

ENGLISH MUFFIN | 12

Egg Whites, Cremini Mushrooms

CROISSANT EGG SANDWICH | 18

Smoked Ham, Scrambled Eggs, Cheddar Cheese

SOUTHERN STYLE BISCUITS | 6

Honey Butter

CIABATTA FRIED EGG | 18

Smoked Bacon

CHICKEN ANDOUILLE SAUSAGE BURRITO | 18

Scrambled Eggs, Cheese, Housemade Salsa

ANDOUILLE SAUSAGE BISCUIT | 18

Cheddar Cheese

A charge of \$250 will be applied for groups under 25ppl

SMOKED SALMON | 16

Assortment of Bagels, Shaved Red Onion, Diced Tomato, Chopped Egg, Capers, & Cream Cheese

WARM NEW ORLEANS BEIGNETS | 18

Dusted with Confectioner's Sugar (2 per order)
Served with Cafe Au Lait

MADE TO ORDER SMOOTHIES | 16

Greek Yogurt with Choice Of:
Mango-Pineapple
Strawberry-Banana
Mixed Berry
Whole, Skim, or Non Dairy Milk
Orange Juice & Honey
Culinarian Required | 250

NEW ORLEANS SLIDER | 14

Sausage, Scrambled Eggs, Pepper Jack Cheese on a Buttermilk Biscuit

LEIDENHEIMER FRENCH TOAST | 16

Brandy & Vanilla Battered with Berry Compote

Plated Breakfast

All Plated Breakfast includes fresh orange, ruby red grapefruit, and apple juices, pre-set breakfast breads, and fresh fruit. Additional \$3 per person for Starbucks coffee, decaf, and a selection of Tazo Teas

PAIN PERDU | 49

Leidenheimer Brandy & Vanilla Battered French
Toast
Brown Sugar, Caramelized Bananas, Whipped
Cream
Served with Warm Maple Syrup, Fruit Compote,
Sweet Butter
Smoked Bacon

TRADITIONAL | 52

Cage Free Scrambled Eggs with Chives
Hot Griddled Breakfast Potatoes
Herb Brushed Tomato & Bacon

JACKSON SQUARE | 54

Seasoned Gulf Shrimp with Southern Style Grits
Poached Egg
Leidenheimer Brandy & Vanilla Battered French
Toast
Brown Sugar, Caramelized Bananas, Whipped
Cream

AMERICAN | 55

Cage Free Scrambled Eggs with Cheddar Cheese
atop Cajun Spiced Beef and Potato Hash
Herb Brushed Roma Tomato
Turkey Sausage & Bacon

Brunch

Brunch Includes fresh orange, ruby red grapefruit and apple juice. Prices are per person. Minimum of 25 guests. Additional \$3 per person for Starbucks coffee, decaf, and a selection of Tazo Teas

GENUINE BRUNCH EXPERIENCE | 75

Breakfasts Pastries, Muffins, & Bagels
Seasonal Sliced Fruits & Berries
Honey & Greek Yogurt Dipping Sauce
Artisan Cheeses presented with Crostini,
Honeycomb, and Dried Fruits
Oysters on the Half Shell
Jumbo Shrimp Cocktail
Local Greens, Roma Tomatoes, Cucumbers, Red
Onion, Croutons, & Lemon Herb Vinaigrette
Eggs Benedict, Creole Mustard Hollandaise
CHOICE OF WAFFLES OR PANCAKES
Warm Maple Syrup, Whipped Cream
Smoked Bacon & Breakfast Sausage
Shrimp & Grits
Fried Chicken Tenders
Carved Pork Loin with Mushroom Ragout



BRUNCH ESSENTIALS | 78

Made to Order Egg & Omelets
Belgian Waffle Station
Smoked Bacon
Potato Crusted Gulf Fish & Lemon Beurre Blanc
Grilled Lamb Chop Lollipop
Baby Bok Choy & Jasmin Rice Pilaf
Doberge Cake, Strawberry Shortcake, Chocolate
Bread Pudding, and Wedding Cupcakes
Culinarian Required 1 per 100ppl | \$250.00

A charge of \$250 will be applied for groups under 25ppl

Brunch Continued

CARVING STATION SELECTIONS

OVEN ROASTED CAJUN RUBBED TURKEY BREAST

Satsuma Cranberry Chutney, Rolls

Serves 40 | 500

BLACKENED LOIN OF PORK

Red Cabbage, Sweet Potato Hash

Serves 45 | 510

Culinarian Required 1 per 100ppl | \$250.00

BRUNCH INSPIRED LIBATIONS

CAJUN BLOODY MARY | 16

Chilled Vodka, Seasoned with Cajun Magic &
Horseradish

Garnished with Pickled Green Beans & Celery

BRANDY MILK PUNCH | 16

A New Orleans Classic

MIMOSA | 16

Champagne and Orange Juice

BANANAS FOSTER FLAMBE | 20

Culinarian Required \$250.00



Coffee Break

All coffee breaks include freshly brewed Starbucks regular and decaffeinated coffee, selection of Tazo teas. All breaks are designed for 45 minutes of service.

THIS-N-THAT | 30

Assortment of Dried Fruits, Mixed Nuts, Yogurt
Covered Raisins, Plain & Peanut M&Ms, Assorted
Whole Fruit, Assorted Granola Bars

SOUTHERN SWEET BREAK | 30

Assorted Homemade Pralines, Seasonal Sliced Fresh
Fruit & Berries, Naked Juice, Assorted Pepsi Soft
Drinks, Assorted Bubly Waters

FRENCH MARKET | 32

Warm Beignets Dusted With: Confectioner's Sugar,
Cinnamon Sugar, Sweet Cocoa Powder
Vanilla Anglaise & Strawberry Compote Dipping
Sauces
Cafe Au Lait

COFFEE SHOP | 30

Assorted Muffins, Biscotti, & Breakfast Breads
Assorted Fruit Smoothie Shooters
Cafe Au Lait with Flavored Coffee Syrups

JUST COFFEE | 24

Freshly Brewed Starbucks Regular & Decaffeinated
Coffee, Selection of Tazo Teas

JUST DRINKS | 16

Assorted Pepsi Soft Drinks, Assorted Bubly Water,
Bottled Still & Sparking Water, Starbucks Canned
Coffee

Coffee Break

All breaks are designed for 45 minutes of service.

ENERGIZE | 34

Apples & Bananas
Peanut Butter & Fruit Preserves
Coffee Cake & Chocolate Hazelnut Biscotti
High Protein Yogurt Smoothies
Fruit Smoothie Shooter

HOT & COLD | 26

Assorted Pepsi Soft Drinks, Assorted Bubly Water,
Still & Sparkling Water
Freshly Brewed Starbucks Regular and
Decaffeinated Coffee, Selection of Tazo Teas

MARDI GRAS BREAK | 32

Traditional King Cake
Seasonal Sliced Fruits & Berries

FRENCH QUARTER FLAIR | 34

Warm Mini Muffalettas, Individual Bags of Zapp's
Potato Chips, Traditional Pralines, Abita Root Beer,
Iced Tea

AUTHENTICALLY DELICIOUS | 28

Pretzels with Creole Horseradish & Jalapeno
Mustards
Warm Corn Chips
Pico de Gallo & Guacamole

CHILDHOOD MEMORIES | 32

Crustless Peanut Butter & Jelly Sandwiches,
Assorted Cookies, Whole Fruit,
Plain, 2%, Skim, Chocolate, and Non Dairy Milk

CHOCOLATE CONNECTION | 33

Double Fudge Chocolate Brownies & Blondies
Chocolate Chip Cookies
White & Dark Chocolate Bark
Chocolate Biscotti
Whole, 2%, Skim, Chocolate, & Non Dairy Milk

Add Ons

COFFEE, DECAF, OR TEA per gallon | 170
LEMONADE OR ICED TEA per gallon | 120
FRUIT INFUSED WATER per gallon | 110
LOCALLY BREWED ABITA ROOT BEER | 7
NAKED JUICE SMOOTHIES | 9
STARBUCKS 6.5oz CANNED COFFEE | 9
ACQUA PANNA & PELLEGRINO | 8
PEPSI, DIET PEPSI, MT DEW, DIET MT DEW, STARRY
OR SIERRA MIST | 8
BUBBLY FLAVORED SPARKLING WATER | 8
BOTTLED TAZO TEAS | 8
RED BULL OR SUGAR FREE RED BULL | 8

SEASONAL SLICED FRUIT & BERRIES | 22
ASSORTED FRUIT served with Peanut Butter | 10
WHOLE FRUIT per dozen | 66
ASSORTED GRANOLA BARS | 8
INDIVIDUAL COLD CEREALS | 7
INDIVIDUAL PLAIN & FRUIT GREEK YOGURT | 8
ASSORTED BREAKFAST PASTRIES per dozen | 82
ASSORTED BAGELS per dozen | 82
SOUTHERN STYLE GRITS | 10
GRILLED SUGAR CURED HAM | 8
PORK SAUSAGE | 8

CRISP MARKET VEGETABLES creole ranch, hummus,
grilled pita | 10
HOMEMADE PRALINES traditional, bacon, pecan
per dozen | 72
SALTED JUMBO PRETZELS served with creole
mustard per dozen | 66
MINI POT DE CREME | 8
FRESHLY BAKED COOKIES per dozen | 82
MIXED NUTS per pound | 48
INDIVIDUAL BAGS OF CHIPS | 8
ASSORTED CANDY BARS | 6
FRESHLY POPPED POPCORN | 8
WARM CORN CHIPS tomato salsa, guacamole | 10
SPICY ABITA BEER CHEESE DIP served with chips |
10
TRADITIONAL KING CAKE serves 25 | 66

Lunch Buffets

Prices are per person. Minimum of 25 guests. Additional \$3 per person for Starbucks coffee, decaf, and a selection of Tazo Teas Additional \$3 per person for iced tea

SOUTHERN SPREAD | 84

Homemade Chicken Soup with Greens & Dumplings
Tossed Mixed Green Salad, Chopped Boiled Egg, Kidney Beans, Cucumbers, Carrots, Red Onion, Herb Croutons, Ranch & Vinaigrette Dressings
Macaroni Salad
Vegetable Slaw
Crispy Fried Chicken
Fried or Blackened Catfish (choose one)
Louisiana Style Smoked BBQ Pork Ribs
Brown Sugar Glazed Sweet Potatoes
Smothered Green Beans with Onion
Buttermilk Biscuits & Corn Bread Muffins
Blueberry Cobbler & Pecan Pie

NOLA DELI BUFFET | 72

Louisiana Potato Salad
Creole Tomato & Cucumber Salad
Deli Meats to Include: Smoked Turkey, Roast Beef, Honey Glazed Ham
Roasted Portobellos, Sun Dried Tomatoes
Cheddar, Swiss, American Cheeses
Creole Mustard, Mayo
Assorted Breads
Assorted Individual Bags of Chips
Cookies & Brownies



A charge of \$250 will be applied for groups under 25ppl

Lunch Buffets

Prices are per person. Minimum of 25 guests. Additional \$3 per person for Starbucks coffee, decaf, and a selection of Tazo Teas Additional \$3 per person for Iced Tea

LEIDENHEIMER PO-BOY LUNCH | 75

Fingerling Potato Salad
Local Greens, Romaine, Tomatoes, Cucumbers,
Bacon, Mushrooms, Cheddar Cheese, Croutons,
Creole Ranch, Steens Cane Syrup Mustard
Vinaigrette, Lemon Thyme Vinaigrette
Shrimp, Catfish, Cajun BBQ Chicken, Roast Beef
Debris & French Fry, and Roasted Eggplant Parmesan
PoBoys
Tomato & Buffalo Mozzarella on Focaccia
Chicken Pecan Salad Sliders
Fresh Cut Watermelon
Cheesecake
Bananas Foster Bread Pudding
Culinarian Required 1 per 100ppl | \$250.00

THAT'S ITALIAN | 77

Italian Wedding Soup
Creole Tomatoes with Smoked Buffalo Mozzarella,
Fresh Basil, Balsamic Vinaigrette
Garlic Bread Sticks & Freshly Baked Focaccia, Extra
Virgin Olive Oil
Pan Fried Snapper, Caper Beurre Blanc
Chicken Sorrento, Smoke Mozzarella, Sun Dried
Tomatoes, Fresh Basil, Marinara
Cheese Tortellini Alfredo
Grilled Asparagus & Roasted Tomatoes
Garlic Lemon Green Beans
Ricotta Cheesecake
Tiramisu

FRENCH QUARTER FARMERS MARKET | 76

Our New Orleans Award Winning Gumbo with Four-
Hour Gluten Free Roux, Chicken, Seafood, and
Andouille Sausage
Wilted Spinach & Frisee Salad, Corn Maque Choux
Local Blackened Drum, Abita Beer Cajun Shrimp
Southern Style Grits
Cajun Roasted Pork Loin, Merlito Hash, Creole
Mustard
Sausage Jambalaya
Seasonal Vegetable Medley
Chocolate Bread Pudding, Vanilla Sauce
Seasonal Berry Shortcake

LOUISIANA STYLE SANDWICHES | 75

Mixed Greens, Tomatoes, Peppers, Cucumbers, Herb
Croutons, Assorted Dressings
Gluten Free Quinoa Salad, Roasted Vegetables,
Tomato, Cucumber, Feta Cheese, Red Onion, Herb
Vinaigrette
New Orleans Muffuletta, Layers of Genoa Salami,
Italian Ham, Provolone, Cheese & Olive Salad,
Drizzled with Olive Oil
Make Your Own Po-Boys:
Pulled Pork or Blackened Redfish, Remoulade Sauce,
Grilled Vegetables, Dressed with Sliced Tomatoes,
Lettuce, Onions
Assorted Pralines
Strawberry Shortcake

A charge of \$250 will be applied for groups under 25ppl

Plated Lunch

Three course menu includes: a choice of soup or salad, rolls with sweet butter, entree, and dessert.
Additional \$3 per person for Starbucks coffee, decaf, and a selection of Tazo Teas Additional \$3 per person for iced tea

SOUP OR SALAD: SELECT ONE

GUMBO YAYA

Our New Orleans Award Winning

LOCAL GREEN SALAD

Tomatoes, Red Onion, Feta Cheese, Oregano, Red Wine Vinaigrette

CREOLE TOMATO & SMOKED MOZZARELLA

LOCAL VEGETABLE & CREOLE TOMATO

CLASSIC GAZPACHO

CAESAR SALAD

Romaine Lettuce, Shaved Asiago, Rosemary Foccacia, Classic Caesar Salad Dressing

UPGRADED OPTIONS

ARTICHOKE & OYSTER BISQUE | 8

CAPRESE SALAD | 6

Vine Ripened Tomatoes, Fresh Mozzarella, Fresh Basil, Balsamic Vinaigrette



Plated Lunch

Select up to three entrees.

COLD ENTREES

SKILLET SEARED SALMON

Salad Nicoise, Frisee & Baby Arugula, Fingerling Potatoes, Chopped Cage Free Eggs, Kalamata Olives, Tomatoes, French Green Beans, White Balsamic Vinaigrette | 68

GRILLED LOUISIANA JUMBO SHRIMP

Romaine Lettuce, Focaccia Croutons | 68

GRILLED CITRUS BREAST OF CHICKEN

Romain Hearts, Field Greens, Marinated Cucumbers, Tomatoes, Red Onion, Feta Cheese, Kalamata Olives, Oregano Red Wine Vinaigrette | 64

BLACKENED SKIRT STEAK

Spinach & Frisee, White Beans, Shiitake Mushrooms, Tomato, Gorgonzola Cheese, Garlic & Lemon Balsamic Vinaigrette | \$70.00

DESSERT: SELECT ONE

TRADITIONAL PECAN PIE

Bourbon Cream

BANANAS FOSTER CHEESECAKE

Praline Anglaise Sauce

CHOCOLATE GANACHE TARTE

Butterscotch Sauce

WARM BREAD PUDDING

Whiskey Glaze

HOT ENTREES

ROASTED SEASONAL FISH

Crawfish & Cheddar Cheese Grit Cake, Roasted Root Vegetables | 72

ANDOUILLE CRUSTED BREAST OF CHICKEN

Etouffee Sauce, Vegetable Jambalaya, Broccolini | 70

LOUISIANA STYLE SMOKED PORK RIBS

BBQ Sauce, Brown Sugar Glazed Sweet Potatoes, Smothered Green Beans & Onions, Warm Buttermilk Biscuits, Jalapeno Corn Muffin, Sweet Butter | 77

PETIT BRAISED SHORT RIB

Cauliflower Mash, Roasted Root, Vegetables | 84



Boxed Lunch

Menu includes creole potato salad, freshly baked cookie, whole fruit, individual bag of Zapp's potato chips, bottled water. Select up to three sandwiches.

NEW ORLEANS PO-BOY | 56

New Orleans French Bread, Roast Beef & Brie or Ham & Cheddar Cheese, Lettuce, Tomato, Pickle, Mayo on the Side

GRILLED VEGGIE SANDWICH | 56

Roasted Portobellos, Marinated Peppers, Arugula, Havarti, Sun Dried Tomato, on Focaccia

SMOKED TURKEY CAESAR WRAP | 56

Smoked Turkey, Swiss Cheese, Crisp Romaine, Red Onion, Rolled in a soft Whole Wheat Tortilla, Honey Creole Mayonnaise

THE MUFFALETTA SANDWICH | 56

Invented at Central Grocery in the French Quarter, Genoa Salami, Italian Ham, Mortadella, Provolone, & Olive Salad, Round Italian Loaf

TUNA SALAD SANDWICH | 56

Albacore Tuna Salad tossed with Celery, Sweet Pickle Relish, Ranch Dressing, on Brioche

Reception Appetizers

Cold and Hot Canapes are priced per piece. Minimum order of 50 pieces per item.

COLD CANAPES

Cajun Dusted Beef Tenderloin, Horseradish Cream | 10
Smoked Salmon, Capers, Tobiko Caviar | 10
Tomato & Olive Tapenade Crostini | 10
Asian Pear, Blue Cheese, on Focaccia | 10
Gulf Shrimp Remoulade Salad | 11
Blackened Scallop, Watermelon Relish | 10
Oyster Shooter, Spicy Bloody Mary | 10
Boursin Mousse, Portobella Mushroom, Cucumber | 10
Seared Ahi Tuna Tartar, Wasabi Aioli | 11
Butter Poached Lobster, Mint Slaw | 11
Vine Ripened Tomato, Buffalo Mozzarella, Basil Olive Oil | 10

HOT CANAPES

Sausage En Croute, Creole Mustard | 10
Beef & Pork Meatballs, Red Gravy | 10
Blackened Coconut Thai Red Curry Chicken Skewer | 12
Coconut Shrimp, Lemon Tartar | 12
Creole Meat Pies | 10
Jumbo Stuffed Boudin Mushrooms | 10
Shrimp Skewer | 12
Vegetable Samosa, Cucumber Raita | 10
Asparagus & Asiago in Filo | 10
Crawfish & Lump Crab on Brioche | 12
Lump Crab Cake, Roasted Red Pepper Remoulade | 12
Lump Crab & Crawfish Bouchee | 12
Mini Beef Wellington | 10



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Reception Packages

Prices are per person. Minimum of 25 guests.

RECEPTION 1 | 95

HAND PASSED:

Vietnamese Spring Rolls
Shrimp & Cilantro
Blackened Chicken
Sweet & Sour Vegetable

STATIONED:

Our Award Winning New Orleans Chicken & Sausage
Gumbo & Corn Bread
Charbroiled, Rockefeller, & Bienville Oysters *Paired with Abita Amber Gator Shots & Crawfish Espresso*
Grilled Creole Country Sausages: *Chaurice, Traditional Andouille, Jalapeno Jack, Crawfish & Green Onion*

CARVING STATION:

Cochon de Lait Served with Cajun BBQ
Sauce, Corn Bread
Fried Green Tomato Remoulade
Lump Crab with Maque Choux
Culinarian Required 1 per 100ppl | \$250.00

RECEPTION 2 | 110

HAND PASSED:

Crab Cakes, Remoulade, on Brioche
Chicken Andouille, Caramelized Onions, & Creole
Mustard on Dinner Rolls

STATIONED:

Romaine Hearts, Creole Cream Roasted Garlic
Dressing
Creole Style Paella Jambalaya with Crawfish & Shrimp
Vegetarian Paella Jambalaya
Gulf Snapper Tacos, *Sweet & Sour Cucumber, Garlic Aioli, Cilantro, Guacamole, Pico de Gallo*
Grilled Local Vegetable Tacos, *Creole Tomatoes, Squash, Eggplant, Mushrooms, Onions, Roasted Sweet Corn*

CARVING STATION:

Blackened Pork Loin Stuffed with Boudin Greens & Mustard Jus
Fried Turkey Breast with Cornbread Dressing, Cranberry Satsuma Mayo
Culinarian Required 1 per 100ppl | \$250.00

A charge of \$250 will be applied for groups under 25ppl

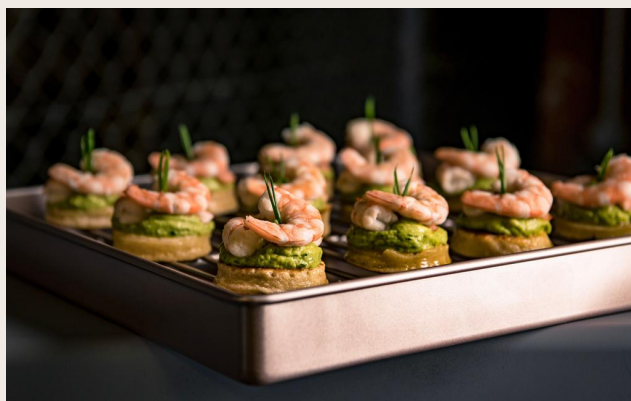
COME TOGETHER | 105

Display of Artisan Cheeses, Honey Comb, Figs,
Pecans, Crostini
Creole Antipasto, Marinated Vegetables
Assorted Local Sausages with Creole Mustard
Garlic Bread Sticks
Warm Mini Muffalettas, Genoa Salami, Ham, &
Provolone, Topped with Olive Salad, on Italian Loaf
Chicken & Sausage Jambalaya
Cornmeal Dusted Fried Catfish, Tartar Sauce
Creole Spiced Crawfish Pie
CARVING STATION:
Whole Roasted Top Sirloin, Horseradish Cream
Cajun Glazed Ham, Creole Mustard, Au Jus
Silver Dollar Rolls
Culinarian Required 1 per 100ppl | \$250

A charge of \$250 will be applied for groups under 25ppl

Reception Stations

Prices are per person.



OYSTERS ON THE HALF SHELL per piece | 10

Classic Cocktail Sauce, Horseradish & TABASCO®
Minimum of 100 pieces

CRUDITE | 24

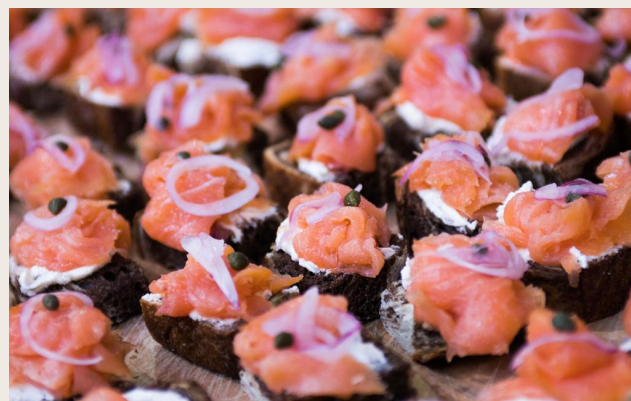
Assorted Dipping Sauces, Grilled Pita

IMPORTED & DOMESTIC CHEESES | 28

Crostini, Honey Comb, Dried Fruits, Crackers,
Grissini, Bread Sticks

NEW ORLEANS SEAFOOD & GRITS | 28

Gouda Grits Prepared with your choice of BBQ
Shrimp or Crawfish Etouffee



CLASSIC SHRIMP COCKTAIL per piece | 10

Cocktail & Remoulade Sauces
Minimum of 100 pieces

GRILLED MARINATED VEGETABLES | 28

Assortment of Seasonal Vegetables

GOAT CHEESE FONDUE | 20

Garlic Crostini & Asian Pear

BAYOU SEAFOOD (min. 100ppl) | 50

Spicy Peel & Eat Shrimp
Louisiana Gulf Oysters, Lemon, Horseradish,
Crackers, Tobasco, Crystal Hot Sauce
Baked Gulf Oysters: Bienville, Rockefeller & Herb
Garli Butter

Reception Stations

Prices are per person.

TAPAS TABLE | 36

Herb Bread Croutons, Tomato, Chevre, Herb
Marinated Olives
Sun Dried Tomato & Manchego Cheese Tapenade
Grilled Shrimp Lollipops (2 per person)
Grilled Lamb Lollipops (2 per person)
Local Creole Sausages with Creole Mustard

CAESAR SALAD | 20

Romaine Lettuce, Garlic Croutons, Shaved Asiago
Cheese, Traditional Caesar Dressing

ADD ONS

Grilled Chicken | 9
Blackened Shrimp | 14
Fried Crawfish Tails | 14

GIANT MUFFALETTA | 425

Genoa Salami, Ham, Provolone Cheese, & Olive
Salad on Italian Loaf (Serves 60 people)

LAND AND SEA TACOS | 32

Gulf Whole Snapper & Cajun Chicken
Peppers, Onions, Pico de Gallo, Guacamole, Sweet
& Sour Cucumber, Cilantro, Garlic Aioli, Sour
Cream, Fresh Limes
Soft Corn Tortillas
Culinarian Required 1 per 100ppl | \$250.00



Reception Stations

All carving stations will include miniature buttermilk biscuits, honey corn muffins, & silver dollar rolls
Culinarian required for all carving stations. (1 per 100ppl) | 250

FRIED BRINED TURKEY BREAST | 530

Satsuma Cranberry Relish, Creole Mayonnaise
Serves 30 people

WHOLE ROASTED TOP SIRLOIN OF BEEF | 875

Creole Mustard, Horseradish Cream, Au Jus
Serves 50 people

ROASTED BEEF STRIP LOIN | 650

Rosemary & Garlic, Red Wine Mushrooms,
Horseradish Sauce. Serves 30 people

BOUDIN STUFFED PORK LOIN | 550

Braised Greens, Creole Mustard Jus
Serves 30 people

HONEY BAKED SPIRAL HAM | 525

Creole Mustard, Mango Chutney
Serves 40 people

WHOLE ROASTED BEEF TENDERLOIN | 620

Creamy Horseradish, Bernaise Sauce
Serves 30 people

DESSERT STATIONS

CAFE AU LAIT & WARM BEIGNETS | 20

Dusted with Confectioners Sugar
Local Chicory Coffee & Steamed Milk

COFFEE & CONFECTIONS | 20

Selection of Cocktail Pastries
Freshly Brewed Starbucks Regular & Decaffeinated
Coffee, Selection of Tazo Teas

BANANAS FOSTER | 24

Bananas Caramelized with Brown Sugar & Brandy
Served with Vanilla Bean Ice Cream
Culinarian Required 1 per 100ppl | \$250.00

GARDEN DISTRICT DESSERT TABLE | 26

Freshly Made Cannoli, Tiramisu, Ricotta
Cheesecake, Biscotti, & Espresso Flourless Cake
Freshly Brewed Starbucks Regular & Decaffeinated
Coffee, Selection of Tazo Teas

[Edit footnote](#)

Custom Printed Sugar Cookies | 70 per dozen

Additional \$3 per dozen to wrap cookies
5 day advanced notice required

Custom Piped Sugar Cookies | 75 per dozen

Additional \$3 per dozen to wrap cookies
7 day advanced notice required
Max 35 dozen

MINI CHEESECAKE BITES | 45

Choose Up to 3 Flavors: Strawberry, Blueberry, Turtle,
Caramel, Pecan, Bananas Foster. Served by the
dozen

Dinner Buffet

Prices are per person. Minimum of 25 guests. Additional \$3 per person for Starbucks coffee, decaf, and a selection of Tazo Teas

TRADITIONAL FRENCH QUARTER | 110

Our New Orleans Award Winning Seafood Gumbo with *Shrimp, Crawfish, Lump Crab & Oysters*, Served with Cornbread

Garden Greens, Cucumbers, Tomatoes, Herb Croutons, and a Selection of Dressings

Vegetable Nicoise Salad, French Green Beans, Tomatoes, Butter, Frisée Arugula Lettuce, Red Onions, Fresh Herbs, Fingerling Potatoes, Champagne Vinaigrette

Sweet Potato & Roasted Corn Salad, Peppers & Creole Mustard Dressing

Iron Skillet Blackened Breast of Chicken, Jambalaya Rice, Herb Butter

Boudin Stuffed Pork Loin, Braised Greens & Creole Mustard Sauce

Sweet Potato Hash

Grilled Asparagus & Heirloom Carrots

Bananas Foster Creme Brulee

Strawberry Shortcake, Whip Cream

Chocolate Cheesecake, Raspberry Sauce



A charge of \$250 will be applied for groups under 25 ppl

Dinner Buffet

Prices are per person. Minimum of 25 guests. Additional \$3 per person for Starbucks coffee, decaf, and a selection of Tazo Teas

SOUTHERN BARBEQUE | 125

Loaded Potato & Broccoli Cheese Soup, Bacon & Chives
Mixed Greens, Eggs, Cucumbers, Tomatoes, Blue Cheese Crumbles, Creole Ranch & Italian Tomato, Cucumbers, Basil & Onion Salad, Olive Oil & Red Wine Vinaigrette
Louisiana Style BBQ Pork Ribs
Seasoned Cajun Magic® Roasted Chicken
Smoked Dry Rubbed Brisket of Beef
Corn Bread & Biscuits
Baked Macaroni & Cheese with Andouille Sausage & Peppers
Green Bean Casserole, Crispy Tobacco Onions & Charred Corn
Warm Apple Cobbler
Chocolate Bourbon Bread Pudding, Crème Anglaise
Sweet Potato Pie

THE GARDEN DISTRICT | 140

Oyster & Artichoke Bisque, Fried Oyster & Chive Crème Fraîche
Roasted Beets, Frisée Lettuce, Goat Cheese, Toasted Pecans & Champagne Vinaigrette
Steakhouse Butter Lettuce Salad, Vine-Ripened Tomatoes, Crisp Bacon, Red Onions, Gorgonzola & Blue Cheese Dressing
French Bread Panzanella Salad, Cucumbers, Tomatoes, Kalamata Olives & Balsamic Vinaigrette
Imported & Domestic Cheeses displayed with Marinated Olives, Tapenades, Roasted Nuts, Dried Fruits & Artisan Breads
Pan Roasted Abita® Basted Chicken, Root Vegetables, Tomatoes & Collard Greens
Braised Red Fish & Louisiana Wild Shrimp, Asparagus, Fennel & Heirloom Beans
Barolo Roasted Shortribs, Gouda Grits & Wild Mushroom
Yukon Fingerling Potatoes with Herbs, Shallots & Brown Butter
Broccolini with Baby Squash & Asiago Cheese
Doberge, Lemon Chiffon Cream Cake & Wedding Cupcake

A charge of \$250 will be applied for groups under 25 ppl

Plated Dinner

Three course menu includes: a choice of soup or salad, rolls with sweet butter, entree, and dessert.
Additional \$3 per person for Starbucks coffee, decaf, and a selection of Tazo Teas



SOUPS & SALADS: SELECT ONE

GUMBO

Our New Orleans Award Winning Seafood Gumbo

LOUISIANA COASTAL SEAFOOD BISQUE

Crawfish or Shrimp

ROASTED BEET SALAD

*Roasted Heirloom Beets, Frisee, Goat Cheese,
Toasted Pecans, Champagne Vinaigrette*

STEAKHOUSE BUTTER LETTUCE

*Vine-Ripened Tomatoes, Crisp Bacon, Red Onion,
Bleu Cheese Dressing*

VINE-RIPENED CREOLE TOMATO

*Smoked Mozzarella, Baby Arugula, Roasted Garlic
Balsamic Vinaigrette*

CLASSIC CAESAR SALAD

*Romaine Lettuce, Asiago, Rosemary Focaccia
Croutons, Caesar Dressing*

Plated Dinner

ENTREES: SELECT THREE

ROASTED & ABITA BEER BASTED CHICKEN BREAST

Spicy Sausage Corn Stuffing & Pan Jus | 90

IRON SKILLET SEARED LOCAL DRUM

Jasmine Risotto, Crawfish & Shrimp Etouffee | 94

OLIVE OIL POACHED GROUPER

Braised Greens, Sweet Potato Hash | 94

DUET OF BEEF TENDERLOIN

Cajun BBQ Wild Gulf Shrimp, Rice Pilaf, Seasonal Vegetables | \$125.00

BRINED NIEMAN RANCH FRENCH PORK RACK CHOP

Cauliflower Mashed Potatoes, Braised Red Cabbage & Natural Jus | 94

BAROLO WINE BRAISED BONELESS BEEF SHORTRIB

Forest Mushrooms and Horseradish Whipped Yukon Gold Potatoes and Cauliflower Mash | 105

PRIME FILET MIGNON

Wild Mushroom Rajou, Rosemary Potatoes, Seasonal Vegetables | 115

DESSERTS: SELECT ONE

DOBERAGE & RASPBERRY SAUCE

BANANAS FOSTER CHEESECAKE

Banana Caramel Sauce

SEASONAL BERRY SHORTCAKE

Shaved White Chocolate, Whipped Cream

DARK CHOCOLATE PANNA COTTA

Sea Salt Caramel Sauce

WARM BREAD PUDDING

Vanilla Anglaise

UPGRADED STARTERS

NEW ORLEANS ARTICHOKE & OYSTER BISQUE | 12

OUR AWARD WINNING GF GUMBO YA YA

Blended with our Four-Hour Roux, Shrimp & Crawfish, Seasonal Fish & Tasso Ham, Fried Soft Shell Crab Croutons | 14

FRISÉE LETTUCE, BABY ARUGULA & WARM DUCK

CONFIT SALAD

Shaved Fennel, Poached Hearts of Palm, Corn

Crusted Poached Egg, Crispy Sage Clue Grit

Croutons & Citrus White Balsamic Vinaigrette | 14

BIBB LETTUCE WEDGE & BLACKENED GULF SHRIMP SALAD

Lump Crab, Tomatoes, Rémoûlade Dressing | 17

FRENCH QUARTER STYLE BARBEQUED SEAFOOD

Gulf Shrimp, Oysters, Andouille Ham Grits, Spicy

Abita® Butter Broth | 22

Kosher Menu

Breakfast | 60

Bagel with Cream Cheese & Lox. Served with Lettuce, Tomato, Onion, and Fresh Fruit

Hot Breakfast Plate

Lunch | 85

Deli Sandwich, Choice of Roasted Turkey or Tuna Salad

Served with Potato Salad and Fresh Fruit

Middle Eastern Platter, Babaganoush, Pita Bread, Diced Salad, Falafel Balls. Served with Fresh Fruit

Dinner | 105

3 Course Dinner: Choice of Chicken, Rib Eye Steak, or Baked Fish

Served with Vegetable and Starch

Kosher meals provided by Kosher Cajun Deli and Grocery.

Beverages

Prices are per drink. All drinks are served with appropriate garnish.

HOSTED BAR

CALL BRANDS | 17

Titos Vodka, Tanqueray Gin, Dewars White Label,
Jack Daniels Whiskey, Bacardi Superior Light Rum
Captain Morgan Spiced Rum, Maker's Mark
Bourbon,
Patron Silver Tequila, Hennessy VS Cognac,
Martini & Rossi Sweet Vermouth, Martini Rossi Dry
Vermouth, Hiram Walker Triple Sec

PREMIUM BRANDS | 18

Grey Goose Vodka, Bacardi Superior Light Rum,
Captain Morgan Original Spiced Rum, Bombay
Sapphire Gin, Johnnie Walker Black Label, Knob
Creek Bourbon, Jack Daniels Whiskey, Crown
Royal, Casamigos Blanco Tequila, Hennessy VSOP
Cognac, Martini & Rossi Sweet Vermouth, Martini &
Rossi Dry Vermouth, Hiram Walker Triple Sec

BEER

DOMESTIC Budweiser, Bud Light, Michelob Ultra | 9

IMPORT Heineken, Heineken 0.0, Corona | 10

CRAFT/SELTZER Abita Amber, Blue Moon, Truly
Wild Berry | 11



One bartender required for every 100 guests. \$250 fee based on 3 hour period.

NON ALCOHOLIC BEVERAGES | 8

Aqua Panna Still Water
Pellegrino Sparkling Water
Pepsi, Diet Pepsi, Mt Dew, Diet Mt Dew, Starry or
Sierra Mist, Assorted Bubly Water
Fever Tree Soda Water, Ginger Beer, Tonic Water
Red Bull or Sugar Free Red Bull

MIXERS / GARNISH

Dole Pineapple Juice
Ocean Spray Cranberry Juice
Schweppes Ginger Ale, Club Soda, Tonic Water
Filthy Bloody Mary Mix
Filthy Black Cherries
Filthy Pitted Olives

Beverages

CALL WINE BRANDS | 16

Sparkling

Chandon, California

White Varietals

Campo di Fiori, Pinot Grigio, Italy

Quintara, Chardonnay, California

Oyster Bay, Sauvignon Blanc, Marlborough

Fleurs De Prairie, Rose, France

Red Varietals

Fable Roots, Red Blend, Italy

Harmony & Soul, Cabernet Sauvignon, California

PREMIUM WINE BRANDS | 18

Sparkling

Mumm Napa, Brut, Napa Valley

White Varietals

Kim Crawford, Sauvignon Blanc, New Zealand

Duckhorn, Chardonnay, Napa Valley

Fleurs De Prairie, Rose, France

Red Varietals

Meiomi, Pinot Noir, California

Franscan, Cabernet, California

SPECIALTY COCKTAILS

HAND CRAFTED MARTINIS | 18

HURRICANE

*Made popular in the 1940's at PatO'Briens Bar. Light
& Dark Rum with Fruit Juices & Grenadine | 18
By The Gallon | 250*

SAZERAC

*It was the signature drink of the Sazerac Coffee
House in New Orleans. A Mixture of Rye, Pernod and
Bitters. | 18*

LIQUEUERS & CORDIALS | 20

Kahlúa, Bailey's Irish Cream, Amaretto Di Saronno,
Drambuie, Frangelico, & Martell VS Cognac

One bartender required for every 100 guests. \$250 fee based on 3 hour period.

Wine List

Wines marked with (**) will need to be ordered a minimum of three weeks in advance and have a 6 bottle minimum.

WHITE VARIETALS

Chateau Ste. Michelle Riesling, Columbia Valley | 48**

Eroica Riesling, Columbia Valley | 78**

Campo di Fiori Pinot Grigio | 46

Ecco Domani Pinot Grigio Delle Venezie | 48**

Terlato Pinot Grigio Colli Orientali Del Friuli | 90**

Oyster Bay Sauvignon Blanc, Marlborough | 56**

Loveblock Sauvignon Blanc, Marlborough | 95**

Quintara Chardonnay | 46

Chateau Ste. Michelle Chardonnay | 50**

Chalk Hill Chardonnay, Sonoma Coast | 72**

Ferrari-Carano Chardonnay, Sonoma Coast | 85**

Josh Cellars Rose, California | 54**

Mionetto Prosecco Treviso Brut Prestige | 57

Chandon Brut, California | 82

Chandon Brut Rose, California | 85**

Mumm Napa Brut | 68

Veuve Cliquot Brut Yellow Label, France | 145**

Moet & Chandon Champagne Brut Imperial | 150**

RED VARIETALS

Fable Roots Red Blend | 46

Erath Pinot Noir, Oregon | 70**

The Four Graces Pinot Noir, Wilamette Valley | 110**

Two Vines Merlot, Washington | 50**

14 Hands Merlot, Columbia Valley | 52**

Wild Horse Merlot, Central Coast | 54**

Chateau Ste. Michelle Merlot, Columbia Valley | 54

Alexander Valley Vineyards Merlot | 65**

Harmony and Soul Cabernet Sauvignon | 46

Vint Cabernet Sauvignon, California | 50**

Josh Cellars Cabernet Sauvignon, California | 57**

Louis M. Martini Cabernet Sauvignon, Sonoma | 75**

Justin Cabernet Sauvignon, Paso Robles | 110**

Cash Bar

Cash Bar Prices are per drink and include service charge and tax. All drinks are served with appropriate garnish.

CALL BRANDS | 15

Titos Vodka, Tanqueray Gin, Dewars White Label,
Jack Daniels Whiskey, Bacardi Superior Light Rum,
Captain Morgan Spiced Rum, Maker's Mark Bourbon,
Patron Silver Tequila, Hennessy VS Cognac, Martini
& Rossi Sweet Vermouth, Martini & Rossi Dry
Vermouth, Hiram Walker Triple Sec

CALL WINE BRANDS | 15

Sparkling
Chandon, California

White Varietals
Campo di Fiori, Pinot Grigio, Italy
Quintara, Chardonnay, California
Oyster Bay, Sauvignon Blanc, Marlborough
Fleurs De Prairie, Rose, France

Red Varietals
Fable Roots, Red Blend, Italy
Harmony & Soul, Cabernet Sauvignon, California

PREMIUM BRANDS | 17

Grey Goose Vodka, Bacardi Superior Light Rum,
Captain Morgan Spiced Rum, Bombay Sapphire Gin,
Johnnie Walker Black Label, Knob Creek Bourbon,
Jack Daniels Whiskey, Crown Royal, Casamigos
Blanco Tequila, Hennessy VSOP Cognac, Martini &
Rossi Sweet Vermouth, Martini & Rossi Dry Vermouth,
Hiram Walker Triple Sec

PREMIUM WINE BRANDS | 17

Sparkling
Mumm Napa, Brut, Napa Valley

White Varietals
Kim Crawford, Sauvignon Blanc, New Zealand
Duckhorn, Chardonnay, Napa Valley
Fleurs De Prairie, Rose, France

Red Varietals
Meiomi, Pinot Noir, California
Fransican, Cabernet, California

One Cashier required for every 100 guests. \$250 fee based on 3 hour period.
One Bartender required for every 100 guests. \$250 fee based on 3 hour period.

Cash Bar

BEER

DOMESTIC Budweiser, Bud Light, Michelob Ultra | 8

IMPORT Heineken, Heineken 0.0, Corona | 9

CRAFT/SELTZER Abita Amber, Blue Moon, Truly Wild
Berry | 9

NON ALCOHOLIC BEVERAGES | 8

Aqua Panna Still Water

San Pellegrino Sparkling Water

Pepsi, Diet Pepsi, Mt Dew, Diet Mt Dew, Starry or
Sierra Mist, Assorted Bubly Water

Fever Tree Soda Water, Ginger Beer, Tonic Water

Red Bull and Sugar Free Red Bull

One Cashier required for every 100 guests. \$250 fee based on 3 hour period.
One Bartender required for every 100 guests. \$250 fee based on 3 hour period.



Bar Packages

Prices are per person.

CALL BRANDS

Titos Vodka, Tanqueray Gin, Dewars White Label, Bacardi Superior Light Rum, Captain Morgan Original Spiced Rum, Jack Daniels Whiskey, Maker's Mark Bourbon, Patron Silver Tequila, Hennessy VS Cognac, Martini & Rossi Sweet Vermouth, Martini & Rossi Dry Vermouth, Hiram Walker Triple Sec, Beer, Wine, Assorted Pepsi Soft Drinks, Assorted Bubly Water

One Hour | 34

Two Hours | 44

Three Hours | 56

Four Hours | \$70.00

BEER & WINE

Imported and Specialty Beer: Heineken, Corona, Blue Moon, Abita Amber, Truly Hard Wild Berry Seltzer, Heineken 0.0 (non-alcoholic)
Domestic Beer: Budweiser, Bud Light, Michelob Ultra
House Select Red and White Wines
Assorted Pepsi Soft Drinks, Assorted Bubly Water

One Hour | 25

Two Hours | 35

Three Hours | 46

Four Hours | \$58.00

One bartender required for every 100 guests. \$250 fee based on 3 hour period.

Bar Packages

Prices are per person.

PREMIUM BRANDS

Grey Goose Vodka, Bacardi Superior Light Rum,
Captain Morgan Spiced Rum, Bombay Sapphire Gin,
Johnnie Walker Black Label, Knob Creek Bourbon,
Jack Daniels Whiskey, Crown Royal, Casamigos
Blanco Tequila, Hennessy VSOP Cognac, Martini &
Rossi Sweet Vermouth, Martini & Rossi Dry Vermouth,
Hiram Walker Triple Sec, Beer, Wine, Assorted Pepsi
Soft Drinks, Assorted Bubly Water

One Hour | 40

Two Hours | 52

Three Hours | 64

Four Hours | \$80.00

One bartender required for every 100 guests. \$250 fee based on 3 hour period.

SHERATON NEW ORLEANS HOTEL

500 Canal Street, New Orleans, Louisiana, USA

15045252500



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