

BREAKFAST

Prices Per Person

WAKE UP CALL

Freshly Brewed Coffee - Regular & Decaffeinated & Assorted Teas	4.
	per gallon 35.
Freshly Brewed Coffee - Regular & Decaffeinated, Assorted Teas & Danish	5.
Freshly Brewed Coffee - Regular & Decaffeinated, Assorted Teas & Assorted Sodas	6.
Assorted Fresh Juices - Fresh Florida Orange Juice, Grapefruit, Apple, Cranberry & Tomato Juices	3.
	per carafe 30.
Assorted Sodas (each)	3.
Bottled Water (each)	3.
Red Bull & Red Bud Light	3.
Mimosa (minimum of 10)	5.
Bloody Mary (minimum of 10)	4.

THE TRADITIONAL CONTINENTAL

Fresh Florida Orange Juice, Apple, Cranberry & Tomato Juices
Fresh Seasonal Whole Fruits
Assorted Breakfast Muffins, Danish Pastries & Buttery Croissants with Fruit Preserves
Freshly Brewed New Orleans Blend Coffee, Regular & Decaffeinated
Assorted Teas
10.

THE DELUXE CONTINENTAL

Fresh Florida Orange Juice, Apple, Cranberry & Tomato Juices
Assorted Fruit Yogurt
Fresh Seasonal Sliced Fruit
Assorted Breakfast Muffins, Danish Pastries & Buttery Croissants with Fruit Preserves
Bagels & Cream Cheese
Freshly Brewed New Orleans Blend Coffee, Regular & Decaffeinated
Assorted Teas
14.

BREAKFAST ENHANCEMENTS

English Muffins	2.
Bagels & Cream Cheese	2.
Buttermilk Biscuits	2.
Buttermilk Biscuits with Egg & Cheese, Ham, Bacon or Sausage	4.
Fresh baked Buttery Croissants	3.
Fresh baked Buttery Croissants with Egg & Cheese, Ham, Bacon or Sausage	5.
Assorted Fruit Yogurt	3.
Assorted Cold Cereals & Whole or Skim Milk	2.

All above prices are subject to 20% gratuity & 9.5% sales tax.

BREAKFAST BUFFETS

Minimum of 20 Guests

FRENCH MARKET BUFFET

Fluffy Scrambled Eggs
Bacon, Ham & Sausage Links
Creole Potatoes
Southern Grits
Fresh Seasonal Fruit Tray
Buttermilk Biscuits
Fresh Florida Orange Juice, Apple, Cranberry & Tomato Juices
19.

STREET CAR BUFFET

Fluffy Scrambled Eggs
Bacon, Ham & Sausage Links
Creole Potatoes
Southern Grits
Oatmeal with Brown Sugar
Assorted Cereals with Whole or Skim Milk
Assortment of Fruit Yogurt
Fresh Seasonal Fruit Tray
Fresh Assorted Breakfast Muffins, Danish Pastries
& Buttery Croissants with Fruit Preserves
Bagels & Cream Cheese
Buttermilk Biscuits
Assorted of Breads
Fresh Florida Orange Juice, Apple, Cranberry & Tomato Juices
25.

*Above breakfast buffets are accompanied by freshly brewed New Orleans Blend Coffee,
Regular and Decaffeinated, assorted Teas, Fruit Preserves and Creamy Butter.*

LUNCH BUFFET

*Price includes your choice of soup or salad, two entrées, two sides and dessert.
Entrées accompanied by buttery rolls, Iced Tea and freshly brewed New Orleans Blend Coffee,
Regular and Decaffeinated and assorted Teas.
Minimum of 20 Guests*

SOUP:

Louisiana Seafood Gumbo
Shrimp and Corn Chowder

Broccoli and Cheese
Chicken Noodle

SALAD:

Caesar - Romaine lettuce tossed with croutons, grated Parmesan cheese & a creamy Caesar dressing
Traditional - Field Greens with Roma tomatoes, cucumber, & shredded carrots served with vinaigrette
Spinach - Fresh Spinach, Feta Cheese, Walnuts & Craisins with a raspberry vinaigrette dressing
Pasta - Primavera Pasta Salad
Fruit - Seasonal Fresh Fruit Salad

ENTREE:

Baked Lemon Chicken with Herbs	24.
Pecan Crusted Chicken Breast	24.
Gulf Fish Almandine	26.
Hickory Roasted Turkey	28.
Honey Glazed Ham	28.
Shrimp or Crawfish Etouffee with steamed rice	29.
Penne Pasta & Grilled Shrimp topped with a creamy Basil Tomato sauce	29.
Marinated Grilled Chicken Caesar Salad with a creamy Caesar dressing	22.

SIDES:

Rice Pilaf
Garlic Mashed Potatoes
Oven Roasted Spiced Sweet Potatoes

Maple Glazed Carrots
French Style Green Beans
Roasted Fresh Vegetables

DESSERT:

Pecan Bread Pudding with Rum Sauce
Carrot Cake with Cream Cheese Frosting
New Orleans Pecan Pie

Creole Cream Cheese Cake
Fresh Seasonal Fruit Tray

DELI BUFFET

NEW ORLEANS PO' BOYS

Chicken and Andouille Sausage Gumbo
New Orleans Po' Boy~ Smoked Ham, Roast Beef, or Smoked Turkey
dressed with sharp cheddar & Swiss cheese & served on French bread
Zapp's Potato Chips
Fresh Seasonal Fruit Salad and Pecan Pie

19.

NEW ORLEANS MUFFULETTAS

Chicken and Andouille Sausage Gumbo
New Orleans Muffuletta -- Ham, Genoa Salami, Swiss & Provolone Cheeses &
"Italian Olive Salad" served on a round loaf of Italian Bread
Potato Salad
Fresh Seasonal Fruit Salad
Pecan Bread pudding with Rum Sauce

23.

All above luncheons include freshly brewed New Orleans Blend Coffee, Regular and Decaffeinated and Iced Tea

BOXED LUNCH

NEW ORLEANS PO' BOYS

New Orleans Po' Boy - Smoked Ham, Roast Beef, or Smoked Turkey
dressed with sharp cheddar & Swiss cheese & served on French bread
Zapp's Potato Chips
Whole Fresh Seasonal Fruit
Homemade Chocolate Chip Cookie
Assorted Sodas or Bottled Water

16.

ROASTED CHICKEN SANDWICH

Roasted Chicken Breast dressed with lettuce
& tomatoes & served on an Onion Roll
Zapp's Potato Chips
Whole Fresh Seasonal Fruit
Homemade Chocolate Chip Cookie
Assorted Sodas or Bottled Water

17.

BOXED LUNCH ENHANCEMENTS:

Bottled Spring Water	3.	Granola Bar	3.
Assorted Soda	3.	Candy Bar (Milky Way, Butterfinger, Snickers or M&M's)	2.

Boxed lunches are served with appropriate condiments and dressings.

All above prices are subject to 20% gratuity & 9.5% sales tax.

S N A C K S

Fresh Baked Assorted Cookies (per dozen)	28.	Assorted Candy Bars	2.
Sliced Fresh Seasonal Fruits	3.	Pretzels (Per Bowl/ 15ppl)	12.
Assorted Whole Fresh Seasonal Fruit	2.	Mixed Nuts (Per lb.)	12.
Assorted Plain and Fruit Yogurt	3.	Potato Chips (Per Bowl/ 15ppl)	12.
Assorted Ice Cream Bars	3.	Dips: Salsa, French, Ranch, Queso (1 quart)	6.
Frozen Fruit Bars	3.		

B R E A K S

Health Break

Sliced Fresh Seasonal Fruit	Assorted Power Bars
Assorted Granola Bars	Reduced Fat Fruit Yogurt
9.	

Hotel Staff Favorite

Homemade Chocolate Chip Cookies	Ice Cream Candy Bars
Homemade Chocolate Brownies	Assorted Soda
8.	

Sundae Break

Blue Bell Creamy French Vanilla Ice Cream with toppings of Oreo Cookie crumbs, M & M's, nuts, cherries, whipped cream & chocolate, pineapple & strawberry sauces

9.

The Movie Snack

Popcorn	Salted Pretzels
Assorted Candy Bars	Assorted Soda
6.	

Keep It Simple

Assorted Deluxe Cookies	
Assorted Soda	
Freshly Brewed New Orleans Blend Coffee, Regular & Decaffeinated	
5.	

Fiesta Break

Blue Corn Chips with Salsa, Guacamole & Chili con Queso	
Assorted Soda	
5.	

All above prices are subject to 20% gratuity & 9.5% sales tax.

DINNER BUFFET

Minimum of 20 Guests

Bourbon Street Buffet

Shrimp and Corn Chowder

Field Greens with cucumbers, Roma tomatoes, croutons & served with House Dressing

Penne Pasta & Crawfish Tails with a creamy Basil Tomato Sauce

Baked Chicken Breast with Herbs

Crawfish or Shrimp Etouffee served with steamed rice

Green Bean Almandine

Honey Glazed Carrots

Roasted Garlic New Potatoes

Creole Cream Cheesecake

33.

Louisiana Seafood Buffet

Seafood Gumbo

Fresh Spinach with Smoked Apple Bacon Dressing

Fresh Louisiana Gulf Fish topped with Crawfish & Shallots in a lemon butter Sauce

Grilled Shrimp on a bed of Bow Tie Pasta in a Sun Dried Tomato cream sauce

Roasted Garlic New Potatoes

Grilled Seasonal Vegetables with Herbs

Pecan Bread Pudding with Rum Sauce

27.

CREATE YOUR OWN BUFFET ...

Choice of one Soup:

Louisiana Seafood Gumbo
Creamy Oyster & Artichoke
Shrimp & Corn Chowder
Cream of Broccoli
Chicken Noodle

Choice of one Salad:

Caesar Salad - Romaine lettuce tossed with croutons, grated Parmesan cheese & a creamy Caesar dressing
Traditional - Field Greens with Roma tomatoes, cucumber, & shredded carrots served with vinaigrette
Spinach - Fresh Spinach, Feta Cheese, Walnuts & Craisins with a raspberry vinaigrette dressing
Pasta - Primavera Pasta Salad
Fruit - Seasonal Fresh Fruit Salad

Choice of one entree:

Fresh Seasonal Gulf Fish topped with shallots & lemon butter sauce 31.
Fresh Louisiana Crab Cakes with Buerre Blanc sauce 29.
Baked Lemon Chicken with Herbs 24.
Chicken Breast stuffed with Andouille Sausage & Gulf Shrimp 29.
with a tomato cream sauce
Prime Rib with Portobello Mushroom Sauce 35.
Double cut Pork Chops stuffed with a Cornbread Dressing 27.
Roasted Pork Loin marinated in Louisiana spices 29.

Select two sides:

Rice Pilaf
Roasted Garlic New Potatoes
Oven Roasted Spiced Sweet Potatoes
Roasted Vegetables
Steamed Asparagus
Maple Glazed Carrots

Choice of one Dessert:

Pecan Bread Pudding with Rum sauce
Carrot Cake with Cream Cheese Frosting
New Orleans Pecan Pie
Creole Cheese Cake
Fresh Seasonal Fruit Tray

RECEPTION

Minimum of 20 Guests

Two Hour Reception

VIEUX CARRÉ BUFFET

Crawfish Monica – Rigatoni pasta tossed in a spicy
Crawfish cream sauce
Fresh Seasonal Fruit Tray

Assorted Cheese Tray & Crackers
Fresh Vegetable Crudités

Choice of three (3) Hors d'oeuvres:

Assorted Petite Quiche
Assorted Deluxe Canapés
Smoked Chicken Quesadillas
Spanakopita
Finger Sandwiches

Miniature Muffalettas
Baked Brie with Raspberries in Phyllo
Spinach & Goat Cheese Pizza
Scallops in Apple Smoked Bacon
Chicken Sate

Per Person

Reception includes assorted sodas & bottled waters

25.

Full open bar to include assorted domestic beer, imported beer, wine & assortment of alcoholic beverages:

Premium Brand: 39. Deluxe Brand: 37. House Brand: 35.

TASTE OF NEW ORLEANS BUFFET

New Orleans Jambalaya with Shrimp, Chicken, &
Andouille Sausage
Seasonal Fresh Fruit Tray

Assorted Cheese Tray & Crackers
Fresh Vegetable Crudités

Your choice of five (5) Hors d'oeuvres:

Andouille Sausage in a Puffed Pastry Shell
Smoked Chicken Quesadilla
Spanakopita
Scallops in Apple Smoked Bacon
Seafood Mushroom Caps
Spinach & Goat Cheese Pizza
Rumaki
Shrimp wrapped in Bacon
Chicken Sate

Mini Beef Wellington
Baked Brie with Raspberries in Phyllo
Beef & Mushroom Brochettes
Mushroom Caps Florentine
Blackened Chicken Sate
Creole Crawfish Pies
Creole Meat Pies
Assorted Desserts

Per Person

Reception includes assorted sodas & bottled waters

33.

Full open bar to include assorted domestic beer, imported beer, wine & assortment of alcoholic beverages:

Premium Brand: 48. Deluxe Brand: 46. House Brand: 44.

All above prices are subject to 20% gratuity & 9.5% sales tax.

HORS D'OEUVRES

HOT

	<u>50 Pieces</u>	<u>100 Pieces</u>
Miniature Beef Wellington	120.	240.
Andouille Sausage En Croute	110.	220.
Italian Style Meatballs	50.	100.
Scallops in Apple Smoked Bacon	125.	250.
Shrimp wrapped in Bacon	220.	440.
Miniature Crawfish Pies	80.	160.
Louisiana Crab Cakes	90.	180.
Seafood Mushroom Caps	90.	180.
Coconut Shrimp	100.	200.
Smoked Chicken Quesadilla	80.	160.
Vegetable Quesadilla	70.	140.
Beef Fajita	75.	150.
Chicken Fajita	70.	140.
Assorted Petite Quiche	70.	140.
Spanakaopita	80.	160.
Spinach & Goat Cheese Pizza	80.	160.
Mini Chicago style Pizza	70.	140.
Broccoli and Cheddar Cheese Puff	40.	80.
Miniature Muffalettas	90.	180.

	<u>50ppl</u>	<u>100ppl</u>
Jambalaya	125.	250.
Seafood or Chicken & Sausage Gumbo	150.	300.
New Orleans Style Red Beans & Cajun Sausage served with Rice	100.	200.

COLD

	<u>50 Pieces</u>	<u>100 Pieces</u>
Assorted Deluxe Canapés	120.	240.
Assorted Finger Sandwiches	75.	150.
Italian Spiral Wraps	80.	160.
Original Spiral Wraps	75.	150.
Assortment of Cheese Tray & Crackers	125.	250.
Fresh Fruit Display	100.	250.
Fresh Vegetable Crudités	100.	200.

CARVING STATION

	<u>50ppl</u>	<u>100ppl</u>
Smoked Duck	100.	200.
Smoked Turkey Breast	150.	300.
Cajun Glazed Ham	150.	300.
Steamship round of Beef	175.	350.

All above prices are subject to 20% gratuity & 9.5% sales tax.

D E S S E R T S

	<u>50 Pieces</u>	<u>100 Pieces</u>
Miniature Pecan Tarts	35.	70.
Creole Cream Cheese Cake	150.	300.
Miniature Éclairs	35.	70.
Lemon Crumble Tart	30.	60.
Southern Pecan Pie	90.	180.
Bourbon Pecan Bar	35.	70.
Pastry Cream Puffs	40.	80.
Assorted Miniature Pastries	120.	240.
Individual Fruit Cups with yogurt	100.	200.
White Chocolate Bread Pudding with a Lemon Sauce	150.	300.
Pecan Bread Pudding with Rum Sauce	125.	250.

S N A C K S

	<u>Per Person</u>
Fresh Baked Assorted Cookies (per dozen)	20.
Fudge Brownies (per dozen)	30.
Sliced Fresh Seasonal Fruits	3.
Assorted Whole Fresh Seasonal Fruit	2.
Assorted Plain and Fruit Yogurt	3.
Assorted Ice Cream Bars	3.
Frozen Fruit Bars	3.
Assorted Candy Bars	2.
Pretzels (Per Bowl/ 15ppl)	12.
Mixed Nuts (Per lb.)	12.
Potato Chips (Per Bowl/ 15ppl)	12.
Dips: Salsa, French, Ranch, Queso (1 quart)	6.

All above prices are subject to 20% gratuity & 9.5% sales tax.

BEVERAGE RECEPTION

HOSTED BAR:

Bartender fee 50.

PREMIUM BRAND HOSTED BAR:

Absolute Vodka, Grey Goose Vodka, Tanguery Gin, Cuervo 1800 Tequilla,
Myer's Dark Rum, Crown Royal Blended Whisky, Jack Daniels Bourbon, Chivas Regal Scotch,
Glenlivet Single Malt Scotch, & Couroviser VSOP Cognac

Selected Varietal Wines:

Merlot, Cabarnet Sauvignon, Chardonnay & White Zinfandel.

A selection of beers to include:

Heineken, Abita Amber, Budweiser, Bud Lite & O'Doul's non-alcoholic.

Assorted sodas, fruit juices and bottled water

One-Hour Service: 18. Additional Hour: 6.

DELUXE BRAND HOSTED BAR:

Stolichnaya Vodka, Beefeaters Gin, Jose' Cuervo Tequila, Bacardi Silver Rum,
Canadian Club Blended Whisky, Makers Mark Bourbon & Dewars Scotch

Selected Varietal Wines:

Merlot, Cabarnet Sauvignon, Chardonnay & White Zinfandel.

A selection of beers to include:

Heineken, Abita Amber, Budweiser, Bud Lite & O'Doul's non-alcoholic.

Assorted sodas, fruit juices and bottled water.

One-Hour Service: 16. Additional Hour: 5.

HOUSE BRAND HOSTED BAR:

Skol Vodka, Skol 80 Gin, Juarez Gold Tequila, Skol Rum, Seagrams 7 Whiskey,
Wild Turkey Bourbon & Crawford Scotch.

Selected Varietal Wines:

Merlot, Cabarnet Sauvignon, Chardonnay & White Zinfandel.

A selection of beers to include:

Heineken, Abita Amber, Budweiser, Bud Lite & O'Doul's non-alcoholic.

Assorted sodas, fruit juices & bottled water.

One-Hour Service: 14. Additional Hour: 4.

All above prices are subject to 20% gratuity & 9.5% sales tax.

CASH BAR OR HOSTED BAR- Charged by consumption

Bartender fee 50.

Premium Mixed Drinks	6.
Deluxe Mixed Drinks	5.
Imported & Specialty Beer: Heineken, Becks & Abita Amber	5.
American Beer: Budweiser, Bud Light, Michelob Ultra Light, Coors Light, Miller Light, Abita Amber	4.
House Wine by Glass	4.
Republic Teas: Premium Organic Teas, Darjerrling, Blackberry Sage & Raspberry Quinc	4.
Assorted sodas, fruit juices and bottled water	3.

B E V E R A G E L I S T

	<u>Per Bottle</u>
Assorted Sodas.... <i>Coke, Diet Coke & Sprite</i>	3.
Assorted Teas.... <i>Premium Organic Teas, Darjerrling, Blackberry Sage & Raspberry Quince</i>	3.
Fruit Juices and/or Bottled Water	3.

WHITE WINES

CHAMPAGNES & SPARKING WINES

Korbel Extra Dry..California	18.
Christalino Brut..Califorina	25.
Moet & Chandon Brut..France	68.

CHARDONNAY

Mondavi Woodbridge..Napa

18.

Mazzocco..Sanoma

26.

Kendall Jackson..California

28.

Diamond Oaks..Carneros

40.

PINOT GRIGIO

Bolla..Verona..Italy

21.

PINOT NOIR

Stonehedge..California

18.

La Crema..Carneros

38.

SAUVIGNON BLANC

All above prices are subject to 20% gratuity & 9.5% sales tax.

Mondavi Woodbridge..California	18.
Blackstone Winery..Monterey	22.

WHITE ZINFANDEL

Mondavi Woodbridge..Califorina	18.
--------------------------------	-----

RED WINES

MERLOT

Mazzocco Dry Creek Valley..Sonoma	18.
Mondavi..Califorina	24.
Sterling Vineyards..Napa	28.
Dunning Vineyards..Pasa Robles/ Westside	48.

CABERNET SAUVIGNON

Mondavi Woodbrige..Napa	18.
Kendall Jackson..California	28.
Mondavi Private Selection..Napa	38.

BEERS

DOMESTIC

Budweiser, Bud Light, Michelob Ultra Light, Coors Light & Miller Light	4.
--	----

IMPORTED & SPECIALTY

Heineken, Becks & Abita Amber	5.
-------------------------------	----