



INSPIRING EVENTS MENU

NEW ORLEANS MARRIOTT

555 Canal Street | New Orleans, LA 70130 T. 504.581.1000

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

meetings  imagined

CONTINENTAL BREAKFAST

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

GARDEN DISTRICT CONTINENTAL | 34

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

FRENCH QUARTER CONTINENTAL | 38

- Freshly squeezed orange, apple, and cranberry juice
- Assorted croissants, muffins, and danishes with butter and preserves
- Seasonal fruits and berries
- Chobani Greek yogurts, plain and fruit varieties
- 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



NOTES:

- Each menu is priced “per person”
- Prices are based on one hour of service

CONTINENTAL BREAKFAST ENHANCEMENTS

DISPLAY

- Open face smoked salmon sandwich on a mini bagel with tomato, boiled cage-free egg, and capers | 9
- Steel cut oatmeal station with raisins, blueberries, pumpkin seeds, candied pecans, chocolate chips, brown sugar, and agave nectar | 8
- Healthy Breakfast Sandwich: Whole wheat croissant filled with scrambled cage-free eggs, cheese, and roasted tomato salsa | 8
- Cheese and Charcuterie: Artisan salami, prosciutto, brie, manchego, fruit paste, and olives served with a warm house made tomato focaccia | 16
- Egg White Wrap: Whole wheat tortilla filled with garden harvest vegetables, feta cheese, and roasted tomato salsa | 8
- Breakfast Burrito: Scrambled cage-free eggs, chorizo, cheese, roasted tomato salsa, and guacamole | 8
- Sunrise Sandwich: Freshly baked brioche bun filled with cage-free eggs, Noble Star Ranch bacon, tomatoes, and cheddar cheese | 8
- Build your own parfait station with house made granola, Greek yogurt, and berries | 8

A LA MINUTE CHEF CRAFTED STATIONS (CHEF ATTENDANT REQUIRED)

- Omelet Station: Gulf shrimp, cage-free eggs, egg whites, tomato, ham, peppers, mushrooms, spinach, olives, salsa, cheddar cheese, jack cheese, and goat cheese | 10
- 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 | 10
- Fried Chicken and Waffles: Fried chicken and Belgian waffles topped with maple syrup and sweet butter | 10
- French Quarter Beignets: New Orleans classic prepared hot to order | 8
- Crab Cake Benedict: Louisiana crab cake, poached egg, sautéed spinach, and creole hollandaise sauce | 10
- Fresh Smoothie Bar or Fresh Veggie Juice Bar | 8

MEATS, EGGS, AND SIDES

- Noble Star Ranch bacon | 8
- Turkey sausage | 8
- Home fried potatoes | 7
- Scrambled cage-free eggs | 7
- Cajun oven roasted potatoes | 7
- Hard boiled cage-free eggs | 42 per dozen
- Creole Country chicken-andouille sausage | 8
- Southern grits with cheddar cheese, Noble Star Ranch bacon, and scallions | 9

NOTES

- Each enhancement is priced “per person”
- Prices are based on one hour of service
- Station Attendants: For each attendant utilized, a taxable charge of \$200 will apply



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, Noble Star Ranch bacon, and cajun roasted potatoes | 34
- Caprese Frittata: Creole tomatoes, fresh mozzarella and basil, cage-free eggs, and grilled Creole Country chicken-andouille sausage | 34
- Cinnamon Berry French Toast with crème anglaise and choice of Noble Star Ranch bacon or Creole Country chicken-andouille sausage (Energize Choice) | 34
- Southern Poached Farmer Eggs and Hash: Sweet potato hash, Creole Country chicken-andouille sausage, crawfish, and creole hollandaise sauce | 34
- Cajun Mike's Grillades and Grits Breakfast Skillet: Braised short ribs, smoked cheddar cheese grits, and roasted root vegetables | 36
- Crescent City Omelet: Omelet with crabmeat, crawfish, shrimp, bell peppers, Creole Country chicken-andouille sausage, onions, goat cheese, and Cajun home fries | 36



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, and skim milk.

BREAKFAST ON CANAL STREET | 44

- Freshly squeezed orange juice
- Seasonal fruits and berries
- Scrambled cage-free eggs
- Noble Star Ranch 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
- Build your own 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), butter, and marmalade

IBERVILLE | 46

- Freshly squeezed orange juice
- Seasonal fruits and berries
- Granola parfait shooters
- Noble Star Ranch bacon
- Cajun oven roasted potatoes
- Biscuits and sausage gravy
- Scrambled cage-free eggs
- Southern grits with cheddar cheese, Noble Star Ranch 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), butter, and marmalade
- Steel cut oatmeal station with raisins, blueberries, pumpkin seeds, candied pecans, chocolate chips, brown sugar, and agave nectar



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, and skim milk.

BAYOU SUNRISE BREAKFAST BUFFET | 48

- Freshly squeezed orange juice
- Seasonal fruits and berries
- Noble Star Ranch 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
- *Note:* Attendant required for this breakfast buffet
- Cajun oven roasted potatoes
- King Cake French toast with maple syrup

SOUTHERN BARNYARD BREAKFAST BUFFET | 58

- 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
 - Buckwheat pancakes, made to order, with blueberries and maple syrup
- 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
- Creole Country alligator sausage
- Noble Star Ranch bacon
- Cajun home fries with spinach and peppers
- *Note:* Attendant required for this breakfast buffet

NOTES

- Breakfast buffets are priced "per person"
- Prices are based on one and a half hours of service
- Labor fee of \$200 for buffet functions serving less than 50 people
- Station Attendants: For each attendant utilized, a taxable charge of \$200 will apply

BREAKFAST BUFFET ENHANCEMENTS

DISPLAY

- Open face smoked salmon sandwich on a mini bagel with tomato, boiled cage-free egg, and capers | 9
- Breakfast Burrito: Scrambled cage-free eggs, chorizo, cheese, roasted tomato salsa, and guacamole | 8

STATIONS (CHEF ATTENDANT REQUIRED)

- 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 | 10
- Buttermilk and blueberry pancakes with sweet butter, fresh berries, whipped cream, and candied pecans | 10
- Fried Chicken and Waffles: Fried chicken and Belgian waffles topped with maple syrup and sweet butter | 10
- French Quarter Beignets: New Orleans classic prepared hot to order | 8
- Crab Cake Benedict: Louisiana crab cake, poached egg, sautéed spinach, and creole hollandaise sauce | 10
- Fresh Smoothie Bar or Fresh Veggie Juice Bar | 8
 - *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)
 - *Fresh Veggie Juice Bar*: Sunrise (cantaloupe, carrot, and ginger), Crisp (granny smith apple, celery, wheat grass, and lemon), and Glow (cucumber, pineapple, and basil)

NOTES

- Breakfast buffet enhancements are priced “per person”
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- Station Attendants: For each attendant utilized, a taxable charge of \$200 will apply



COFFEE BREAKS

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

CAFÉ DU MONDE | 22

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

FRENCH MARKET BREAK | 26

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

DUNKER AND DONUTS | 24

- 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
- Starbucks Frappuccino's
- Assorted bottled iced tea
- *Note:* Attendant required for this break

CHOCOLATE FACTORY BREAK | 22

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

POWER BREAK (ENERGIZE CHOICE) | 22

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



meetings imagined

COFFEE BREAKS CONTINUED

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

HALF TIME BREAK | 24

- 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

MEDITERRANEAN | 24

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



THE CANAL STREET PANTRY | 28

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

NOTES

- All coffee breaks are priced "per person"
 - "Per Person" prices based on a 10 person minimum
- Station Attendants: For each attendant utilized, a taxable charge of \$200 will apply
- Attendants: For each attendant utilized, a taxable charge of \$200 will apply



meetings imagined

COFFEE BREAK ENHANCEMENTS

BEVERAGES

- Freshly brewed Starbucks regular and decaffeinated coffee and assorted hot teas | 130 per gallon
- Chilled bottled water, still and sparkling | 5 each
- Assorted bottled juice (orange, apple, cranberry, and grapefruit) | 6 each
- Chilled bottled milk from Brown's Dairy (2%, skim, and chocolate) | 4 each
- Assorted Pepsi soft drinks | 6 each
- Assorted artisan beverages | 6 each
- Red Bull and Sobe energy drinks, based on availability | 6 each
- Freshly brewed iced tea | 95 per gallon
- Chilled fresh lemonade | 95 per gallon
- Fresh fruit infused waters | 70 per gallon
 - Seasonal berry, orange, and mint
 - Pineapple, cucumber, and basil

FOOD

- Whole ripe market fruit | 3 each
- House made creole pralines | 50 per dozen
- French Quarter beignets | 50 per dozen
- Assorted French macaroons | 58 per dozen
- Assorted mini cupcakes | 58 per dozen
- Assorted premium nuts | 7 per person
- Assorted Chobani Greek yogurts, plain and fruit varieties | 5 each
- Caramel popcorn, cheese popcorn, chocolate popcorn, or king cake popcorn | 6 per person
- Chocolate fudge brownies or fresh baked cookies | 58 per dozen
- Chocolate dipped strawberries | 60 per dozen
- Tortilla chips, roasted tomato salsa, and guacamole | 8 per person
- Bagels with regular and flavored cream cheeses (smoked salmon, berry, and garlic herb) | 58 per dozen
- Assorted breakfast breads, muffins, and pastries | 58 per dozen
- Assorted mini quiches (cheddar cheese, Noble Star Ranch bacon and tomato, spinach and mozzarella) | 50 per dozen
- Chef's assorted mini sandwiches (mini muffulettas, mini turkey and ham po-boys, mini caprese sliders, and mini Cuban sliders) | 60 per dozen
- Angelo Brocato's New Orleans' gelato station (choice of two): amaretto, stracciatella, tiramisu, strawberry cheesecake, pistachio almond, and vanilla bean | 60 per person
- Assorted Haagen-Dazs ice cream bars | 8 each
- Garden vegetable crudité shooters | 7 per person
- Assorted protein bars and granola bars | 5 each
- Farmer's market fresh cut fruit display | 7 per person

PLATED LUNCHES

SOUP AND SALAD OPTIONS

All plated lunch prices include soup or salad, house baked signature bread basket, entrée, and dessert, along with freshly brewed Starbucks regular and decaffeinated coffee, assorted hot teas, and iced tea. Entrées are priced per person.

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)

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



PLATED LUNCHES

ENTRÉE AND DESSERT OPTIONS

SEAFOOD AND FISH

- New Orleans style jumbo shrimp on smoked gouda grits with spinach, tomatoes, onions, and Noble Star Ranch bacon | 48
- Louisiana crab cakes with grilled corn relish and Abita braised greens with lemon butter | 48
- Bronzed Gulf catch on tomato risotto with roasted peppers, asparagus, and citrus beurre blanc | 50
- Blackened Gulf catch with crawfish etouffee over squash creole with shrimp, okra, tomatoes, and Cajun rice pilaf | 52
- Seared Gulf catch with caramelized fennel, spinach ravioli, and saffron-tomato fondue | 50

CHICKEN AND MEATS

- Roasted chicken on smoked gouda grits with green beans, roasted sweet peppers, and thyme jus | 48
- Seared lemon chicken picatta with pappardelle pasta, tomatoes, arugula, parmesan cheese, and lemon crème sauce | 48
- Roasted pork tenderloin with andouille sausage, sage and cornbread dressing, roasted carrots, haricot verts, caramelized onions, and apple cider jus | 52
- Braised short ribs and rigatoni pasta with parmesan reggiano, roasted root vegetables, and parsley | 54
- Grilled petit filet of beef on haricot verts, roasted carrots, wild mushroom demi, and potato au gratin | 60
- Grilled thick cut New York strip steak with roasted cauliflower puree, cremini mushrooms, and charred broccoli with a red wine demi | 60

SALADS | 46

- Louisiana seafood cobb with Gulf shrimp, blue crab, Noble Star Ranch 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

VEGETARIAN | 44

- Roasted Mediterranean vegetable 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)

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 (cannot be pre-set)
- Warm white chocolate bread pudding with bourbon sauce and vanilla bean gelato



meetings imagined

LUNCH BUFFETS

BACKYARD BARBEQUE BUFFET | 59

- Award winning seafood gumbo with Jazzmen rice
- BLT salad bar with farmer's greens, cucumbers, tomatoes, Noble Star Ranch 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*
 - Cilantro lemon brined grilled chicken breast
 - All-beef jumbo hot dogs
 - Oktoberfest beer brats
 - BBQ spiced grilled salmon
 - Black Angus beef burger
- Condiments include Noble Star Ranch 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)

CARRIBEAN BUFFET | 56

- Caribbean seafood chowder
- Tropical Caesar salad with shaved parmesan cheese, coconut bread croutons, and mango Caesar dressing
- Grilled pineapple salad with lime, ginger, coconut, and cilantro
- *Entrees, Choice of Two*
 - Roasted jerk chicken with peppers, lime, and cilantro
 - Gulf catch with escabeche and wilted spinach
 - Mojo roasted pork shoulder with spicy pickled slaw
 - 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



LUNCH BUFFETS CONTINUED

LITTLE ITALY | 56

- 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

CRESCENT CITY BUFFET | 56

- 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, Noble Star Ranch 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 or creole spiced grilled chicken
 - Cajun spiced skirt steak with smothered peppers and onions
- Roasted creole mirliton and shrimp casserole
- 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

DELI MARKET | 50

- 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
- Deli Toppings and Condiments: Swiss cheese, cheddar cheese, provolone cheese, lettuce, tomato, onion, pickles, Creole 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 crème pie
- Espresso mud cake



LUNCH BUFFETS CONTINUED

WRAP IT UP BUFFET | 52

- 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*
 - Turkey tortilla wrap with roasted turkey, brie cheese, lettuce, and tomato with a cranberry mayo
 - Italian deli wrap with Italian cold cuts, provolone cheese, arugula, tomatoes, charred onions, and red wine vinaigrette
 - Shrimp Caesar wrap with grilled Gulf shrimp, romaine lettuce, and garlic croutons with Caesar dressing
 - Blackened chicken wrap with Noble Star Ranch bacon, pepper jack cheese, lettuce, tomato, and an avocado spread
 - 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

EXECUTIVE DELI | 54

- 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 garlic 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
 - Chilled grilled salmon with shaved fennel, roasted tomato and lemon ricotta spread on a grilled olive bun
 - Heirloom tomato and buffalo mozzarella with pesto aioli on focaccia
 - 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

NOTES

- Buffet prices are priced "per person"
- Labor fee of \$200 for buffet functions serving less than 50 people
- Appropriate condiments included for all buffets



meetings imagined

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

SANDWICH, CHOICE OF ONE

- 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
 - *Note:* 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

NOTES

- Maximum of three (3) types of sandwiches per order
- Lunch on the Go is \$48 per person
 - Labor fee of \$200 for functions serving less than 20 guests
- Appropriate condiments and plastic utensils included



PLATED DINNER

APPETIZER, SOUP, AND SALAD OPTIONS

All plated dinner prices include choice of a soup or salad, house baked signature bread basket, entrée, and dessert along with freshly brewed Starbucks regular and decaffeinated coffee, assorted hot teas, and iced tea. To add a glass of wine with dinner is \$5 per person. Entrées are priced per person.

FOR A COMPLETE EXPERIENCE, ADD A STARTER COURSE | 8

- 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

SOUP OPTIONS

- 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)
- Red lentil soup with buttermilk squash, ginger, and coconut milk (vegan and gluten free)

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, Noble Star Ranch bacon, blue cheese, and balsamic vinaigrette
- Baby iceberg wedge with blue cheese, Noble Star Ranch bacon, heirloom tomatoes, garlic croutons, and ranch dressing



PLATED DINNER

ENTRÉE AND DESSERT OPTIONS

SEAFOOD AND FISH

- Blackened Gulf catch, squash creole with Gulf shrimp, tomato, okra, and Cajun rice pilaf | 64
- Louisiana jumbo shrimp and grits with tomatoes, onions, Noble Star Ranch bacon, and Abita braised greens | 64

CHICKEN AND MEATS

- Herb roasted chicken breast stuffed with spinach, prosciutto, oven dried tomato, and mozzarella on pappardelle pasta with lemon thyme cream and broccolini | 66
- Seared chicken breast on smoked gouda grits with crawfish etouffee and braised collard greens | 68
- Grilled chicken breast on roasted cauliflower, greens, and peppers with a lemon-thyme butter | 66
- Grilled center cut filet with roasted butternut squash, green beans, and potatoes au gratin with a wild mushroom demi glaze | 78
- Braised short ribs on mushroom and sausage ragu with polenta and Swiss chard | 74
- Grilled filet mignon and butter poached Maine lobster tail with grilled asparagus, roasted baby carrots, and potatoes au gratin | 92
- Grilled New York strip steak with roasted marbled potatoes, cremini mushrooms, roasted cauliflower, and broccoli with a red wine demi | 78

VEGETARIAN | 59

- 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)

DESSERTS, CHOICE OF ONE

- 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
- Grand Marnier crème brûlée with a fresh berries salad
- Chocolate piedmont hazelnut dome with praline mousse
- French Quarter lemon ice box pie with a chocolate Fleur de Lis



meetings imagined

DINNER BUFFETS

THE STEAKHOUSE | 108 PER PERSON

STARTERS, SOUP, AND SALADS

- Jumbo shrimp cocktail with New Orleans style 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 (tossed to order)
- 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

ADDITIONAL MEAT, CHOICE OF ONE

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

GRILLED SEAFOOD, CHOICE OF ONE

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

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

DESSERTS

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



meetings imagined

DINNER BUFFETS CONTINUED

SOUTHERN COMFORT | 88 PER PERSON

SOUP AND SALADS

- Louisiana blue crab and corn chowder
- Louisiana cobb salad with crab, shrimp, Noble Star Ranch bacon, egg, blue cheese crumbles, and avocado
- Watermelon, tomato, and goat cheese salad
- Spinach salad with strawberries, candied pecans, Noble Star Ranch 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

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

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



DINNER BUFFETS CONTINUED

MEDITERRANEAN FEAST | 86 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 (tossed to order)
- Grilled squash, olives, roasted mushrooms, roasted tomatoes, and marinated peppers
- Italian cheeses and rustic Italian cold cuts
- Homemade tomato focaccia, garlic bread, pita bread, hummus, and tzatziki station
- Antipasti Misti: served with warm tomato focaccia, garlic bread, olive oil, and aged balsamic vinegar
 - Prosciutto and melon
 - Heirloom tomato and mozzarella
 - Marinated crimini mushrooms
 - Grilled artichokes, eggplant, and zucchini
 - Assorted Italian cheeses and salami

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

SIDES

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

DESSERTS

- Mini cannolis
- Angelo Brocato's New Orleans' gelato station (choice of two): amaretto, stracciatella, tiramisu, strawberry cheesecake, 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 \$200 for buffet functions serving less than 50 people
- Attendants: For each carver or attendant utilized, a taxable charge of \$200 will apply



RECEPTIONS

THE WAREHOUSE DISTRICT | 68 PER PERSON

BUTLER PASSED

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

DISPLAYED

- Crescent City greens with cucumbers, tomatoes, croutons, Noble Star Ranch 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

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 \$200 will apply
- \$200 labor fee applicable for meal functions serving less than 50 people



meetings imagined

RECEPTIONS CONTINUED

CENTRAL GROCERY NEW ORLEANS | 82 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 with a spinach, mushroom, and goat cheese flat bread

DISPLAYED

- Grilled Italian marinated vegetables served with tomato focaccia, garlic bread, and bread sticks
 - Grilled eggplant with goat cheese and red wine vinaigrette
 - Roasted sweet peppers with pine nuts and raisins
 - Grilled asparagus with lemon and shaved parmesan
 - 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:
 - Creole Country sausages: chicken-andouille, alligator, and jalapeno-cheddar
 - Butcher meats: Italian fennel salami, prosciutto, and bresaola
 - Pickled vegetables, cornichons, creole mustard, Dijon mustard, and rustic house made breads

STATIONS

- Jambalaya Pasta Station
- Shrimp and Grits Station: Sautéed jumbo shrimp, smoked gouda grits, andouille sausage, tear drop tomatoes, peppers, Noble Star Ranch bacon, lemon, and garlic
- Slow Roasted Wagyu Top Sirloin: Roasted potato salad with arugula, goat cheese, au jus, and Dijon mustard

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): amaretto, stracciatella, tiramisu, strawberry cheesecake, pistachio almond, and vanilla bean



RECEPTIONS CONTINUED

FLEUR DE LIS | 92 PER PERSON

BUTLER PASSED

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

SOUP AND SALADS

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

DISPLAYED

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

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
 - Lobster, truffle oil, spinach, and four cheese blend
 - Braised short ribs, caramelized onion, arugula, and asiago cheese
 - Roasted peppers, mushrooms, onions, spinach, blistered tomatoes, and parmesan cheese
- Carving Station
 - Cajun Turducken featuring turkey, duck, and chicken roast, cornbread-sausage stuffing, cranberry relish, natural gravy, and crusty sage rolls
 - Herb roasted prime rib with mini pretzel rolls, whole grain mustard, creamy horseradish, and au jus

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



RECEPTION ENHANCEMENTS

CHILLED HORS D'OEUVRES | 8

- Jumbo shrimp shooters with cocktail sauce
- Mini Maine lobster rolls
- Smoked salmon with dill crème fraiche on focaccia crostini
- Louisiana Gulf coast crab tartlettes
- Goat cheese and strawberry bruschetta
- Prosciutto and melon skewer
- Assorted sushi with ginger, wasabi, and soy sauce
- Tenderloin carpaccio crostini
- Tomato and mozzarella crostini
- Antipasti skewers with roasted artichoke, tomato, and baby mozzarella
- Cheddar cheese and grape shooters
- Southern deviled eggs
- Hawaiian ahi poke shooter

HOT HORS D'OEUVRES | 8

- Beef wellington bites
- Louisiana crab cakes with remoulade sauce
- Andouille sausage en croute
- Coconut battered Gulf shrimp with sweet chili sauce
- Brandied peaches and brie puff
- Rustic fig, sweet onion, and goat cheese tart
- Pecan chicken tenders with creole honey mustard
- Mini muffulettas
- Chicken quesadilla with tomato salsa
- Grilled lamb lollipops
- Noble Star Ranch bacon wrapped jumbo scallops
- Braised short rib “debris” sliders with provolone cheese and dill relish
- Crawfish pie with remoulade sauce
- Mini meatball parmesan cheese slider
- Spinach and goat cheese spanakopitas
- Thai vegetable spring roll with sweet chili dipping sauce
- Roasted artichoke and roasted pepper mini pizza
- New Orleans meat pies with Tabasco mayo
- Chicken and waffles with maple butter
- Korean BBQ beef skewer



RECEPTION ENHANCEMENTS CONTINUED

CARVING STATIONS AND SPECIALTY RECEPTION STATIONS, PRICED PER PERSON

CARVING STATIONS

- Cedar Plank BBQ Spiced Salmon Filet with black bean salsa, cilantro rice, lime, and avocado vinaigrette
Serves 20 | 360 each
- Roasted Red Snapper Taco Station with mango salsa, guacamole, and lime aioli in a flour tortilla
Serves 25 | 360 each
- Herb Roasted Prime Rib with pretzel rolls, whole grain mustard, creamy horseradish, and au jus
Serves 30 | 450 each
- Cajun Roasted Turkey Breast with cranberry relish, creole mustard, natural gravy, and crusty sage & onion rolls
Serves 20 | 350 each
- Beef Tenderloin “Steak Frites” with carved tenderloin on truffled fries with arugula, parmesan cheese, & garlic aioli
Serves 25 | 500 each
- Cajun Turducken featuring turkey, duck, and chicken roast, cornbread-sausage stuffing, cranberry relish, natural gravy, and crusty sage rolls
Serves 30 | 360 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 | 350 each
- Slow Roasted Crispy Pork Belly with brown sugar and bourbon glaze and cheesy grits
Serves 25 | 350 each
- Slow Roasted Wagyu Top Sirloin with roasted potato salad with arugula and goat cheese, au jus, and Dijon mustard
Serves 30 | 400 each

FARMER’S MARKET CRUDITES | 10

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

ARTISAN CHEESE DISPLAY | 14

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

NOLA CHARACUTERIE | 16

- 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

NOTES

- Carvers: For each carver utilized, a taxable charge of \$200 will apply



RECEPTION ENHANCEMENTS CONTINUED

SPECIALTY RECEPTION STATIONS, PRICED PER PERSON

SALAD DUO STATION, CHOICE OF TWO | 12

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

BLT SALAD BAR | 14

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

GRILLED ITALIAN MARINATED VEGETABLES | 12

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

SHRIMP AND GRITS STATION | 18

- Smoked gouda grits, sautéed jumbo shrimp, andouille sausage, tomatoes, and Noble Star Ranch bacon

CAJUN QUESADILLA STATION, CHOICE OF TWO | 18

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

SHELLFISH BAR | 7 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 | 7 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



RECEPTION ENHANCEMENTS CONTINUED

SPECIALTY RECEPTION STATIONS, PRICED PER PERSON

CHEF CRAFTED PASTA STATIONS, CHOICE OF ONE | 20

- NOLA Pasta Station
 - Served with freshly baked warm garlic bread and tomato focaccia, olive oil, and aged balsamic vinegar*
 - Penne pasta tossed to order with crawfish, andouille sausage, grilled chicken, shrimp, garlic, tomatoes, peppers, Tasso, onions, and cheese
- Creamy Mac and Cheese Station
 - Lobster, truffle oil, spinach, and four cheese blend
 - Braised short ribs, caramelized onions, arugula, and asiago cheese
 - Roasted peppers, mushrooms, onions, spinach, blistered tomatoes, and parmesan cheese
- Ravioli Station:
 - Swiss chard ravioli with roasted butternut squash, lemon oil, and parmesan
 - Roasted Portobello ravioli with sage cream and fennel

SLIDERS AND MINI PO-BOYS, CHOICE OF THREE | 19

- 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 | 16

- 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
- Angelo Brocato’s New Orleans’ gelato station (choice of two): amaretto, stracciatella, tiramisu, strawberry cheesecake, pistachio almond, and vanilla bean
- *Note:* Attendant required for this enhancement

CHEF’S FAVORITE SWEETS ON DISPLAY | 16

- Rocky Road brownie bites
- Coconut panna cotta with pineapple jelly
- Mini crème brûlée bites with strawberry salad
- Note: Based on three pieces per person
- Lemon meringue tres leche bites
- Chocolate hazelnut pot de crème

NOTES

- Attendants: For each attendant utilized, a taxable charge of \$200 will apply



BEVERAGES

BAR OPTIONS

UNLIMITED CONSUMPTION BARS

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

- Call Sprints Package
 - One Hour Package 22
 - Two Hour Package 34
 - Three Hour Package 44
 - Four Hour Package 54
- Top Shelf Spirits Package
 - One Hour Package 25
 - Two Hour Package 38
 - Three Hour Package 48
 - Four Hour Package 58

CASH BAR

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.

- Mixed Drinks 11
- Imported/Craft Beers: Heineken, Sam Adams, Abita Amber 8
- Domestic Beer: Bud Light, Michelob Ultra, O'Doul's (non-alcoholic) 7
- Wine by the Glass 10
- Mineral Waters 4
- Soft Drinks 4

NOTE

- Bartenders & Cashiers: For each bartender or cashier utilized, a taxable charge of \$200 will apply (for up to three hours of service)



meetings imagined

BEVERAGES

BAR OPTIONS

HOSTED BARS

- Call Spirits Package
 - Mixed Drinks 11
 - Imported/Craft Beers: Heineken, Sam Adams, Abita Amber 8
 - Domestic Beer: Bud Light, Michelob Ultra, O'Doul's (non-alcoholic) 7
 - Magnolia Grove, Chateau St. Jean, Chardonnay - California 40
 - Magnolia Grove, Chateau St. Jean, Merlot – California 40
 - Magnolia Grove, Chateau St. Jean, Cabernet Sauvignon – California 40
 - Mineral Waters 5
 - Soft Drinks 6
- Top Shelf Spirits Package
 - Mixed Drinks 14
 - Imported/Craft Beers: Heineken, Sam Adams, Abita Amber 8
 - Domestic Beer: Bud Light, Michelob Ultra, O'Doul's (non-alcoholic) 7
 - Sonoma Cutrer "Russia River Ranches" Chardonnay – Sonoma Coast, California 62
 - Chalk Hill Pinot Noir - Sonoma Coast, California 62
 - Ferrari-Carano Cabernet Sauvignon - Alexander Valley, California 70
 - Mineral Waters 5
 - Soft Drinks 6

NOTE

- Bartenders & Cashiers: For each bartender or cashier utilized, a taxable charge of \$200 will apply (for up to three hours of service)



BEVERAGES

LIQUOR OPTIONS

SPIRITS

- Call Spirits: Absolut, Bacardi Superior, Captain Morgan Original Spiced, Tanqueray, Dewar's White Label, Maker's Mark, Jack Daniels, Canadian Club, 1800 Silver, Courvoisier VS
- Top Shelf Premium Spirits: Grey Goose, Bacardi Superior, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek, Jack Daniels, Crown Royal, Patron Silver, Hennessy Privilege VSOP

LIQUEURS | \$11 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

NOTE

- Bartenders & Cashiers: For each bartender or cashier utilized, a taxable charge of \$200 will apply (for up to three hours of service)



meetings imagined

BEVERAGES

WHITE AND RED WINES

SPARKLING WINES AND CHAMPAGNE

- La Marca, Extra Dry, Prosecco - Veneto, Italy 45
- Mumm Napa, Brut, "Prestige" - Napa Valley, California 50
- Moët & Chandon, Brut, "Imperial" - Champagne, France 145
- Cuvee Dom Perignon - Champagne, France 295

SWEET WHITE

- Chateau Ste. Michelle, Riesling - Columbia Valley, Washington 44

LIGHTER INTENSITY WINE

- Magnolia Grove, Chateau St. Jean, Rose - California 40
- Magnolia Grove, Chateau St. Jean, Pinot Grigio - California 40
- Brancott Sauvignon Blanc - Marlborough, New Zealand 48
- Sea Pearl, Sauvignon Blanc - Marlborough, New Zealand 44

FULLER INTENSITY WINE

- Sonoma-Cutrer "Russian River Ranches" Chardonnay - Sonoma Coast, California 62
- Melomi Chardonnay, Monterey, Sonoma, Santa Barbara - California 55
- Magnolia Grove, Chateau St. Jean, Chardonnay - California 40
- L. Hohn Estates "Riverstone", Chardonnay, Arroyo Seco – Monterey, California 58

LIGHTER INTENSITY RED WINES

- Mark West, Pinot Noir, California 42
- Acacia "Carneros" Pinot Noir, Carneros, Napa Valley, California 70
- Line 39, Pinot Noir – California 46
- Magnolia Grove, Chateau St. Jean, Merlot – California 40
- Chalk Hill Pinot Noir - Sonoma Coast, California 62

FULLER INTENSITY RED WINES

- Aquinas, Cabernet Sauvignon, Napa Valley, California 55
- Stone Cellars by Beringer Cabernet Sauvignon, California 42
- Estancia Cabernet Sauvignon, Paso Robles, California 50
- Ferrari-Carano Cabernet Sauvignon, Alexander Valley, California 70
- Magnolia Grove, Chateau St. Jean, Cabernet Sauvignon – California 40
- Avalon, Cabernet Sauvignon – California 42



ENERGIZE

Keep your Attendees Energized with these Performance Foods

PERFECT PERFORMANCE BREAKFAST | 34 PER PERSON

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

POWER BREAK | 22 PER PERSON

- 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

PERFORMANCE FOODS LUNCH

- Lemon and herb grilled Gulf catch with stewed tomatoes, fennel, saffron, and spinach ravioli | 50
- Grilled salmon nicoise salad, romaine, green beans, tomato, hardboiled cage-free egg, potatoes, and tomato vinaigrette | 46
- Grilled beef filet with haricot verts, roasted tomato, and praline sweet potato | 60



meetings imagined

VEGAN OPTIONS

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
 - Sunrise – cantaloupe, carrot, and ginger
 - Crisp – granny smith apple, celery, wheat grass, lemon
 - 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
 - Raspberry lemon chai pudding
 - Coconut granola parfait shooters with fresh berries
 - 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



meetings imagined

VEGAN OPTIONS CONTINUED

LUNCH BUFFET

- Soup and Starters
 - Mushroom Barley Soup
 - Italian farro salad with coconut “parmesan”
 - Curry-roasted vegetables, lentil, and kale salad
 - Tri colored quinoa, roasted beets, and arugula
- Entrees
 - Grilled vegetables with herb chimichurri and Moroccan spiced ancient grains
 - Portabella mushroom steak with caramelized butternut squash, mustard green, cranberries, & pumpkin seeds
 - Lemon herb grilled tofu steak with roasted sweet potatoes and broccolini
- Dessert
 - Summer berry almond cake
 - Salted cashew chocolate tart
 - Raw lime cheesecake shooters

DINNER BUFFET

- Soup and Starters
 - Roasted corn chowder
 - Asian “fried red rice” salad with carrots, peas, broccoli, sprouts, sesame oil, and soy sauce
 - Fattoush salad with lemon vinaigrette and grilled pita chips
 - Roasted heirloom carrots salad with toasted almonds, tofu “croutons”, and a cumin-coriander dressing
- Entrees
 - Roasted brussel sprouts, tempeh, and caramelized butternut squash with a red miso glaze
 - Chickpea biriyani with cauliflower, potatoes, and green beans
 - Gluten free penne pasta with lentil “bolognese” sauce
 - Hazelnut cranberry roast “en croute” with porcini mushroom gravy
- Dessert
 - Vegan bananas foster, made to order (attendant required)
 - Chilled dark chocolate pie with toasted almond crust and strawberry vanilla compote
 - Lemon trifle
 - Banana, coconut, and cashew cream tart

NOTES

- Attendants: For each attendant utilized, a taxable charge of \$200 will apply



meetings imagined

GENERAL INFORMATION

Printed menus are for general reference. Our catering and culinary team will be happy to propose customized menus to meet your specific event needs. 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. We will set and prepare to service (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 16 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– Additional carvers, station attendants, food and cocktail servers are available for a fee of \$200 each. A \$200 labor charge will be applicable for any meal function serving less than 50 guests. A \$200 cashier fee is needed on all cash functions.

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 your account unless specifically specified in the vendor's contract. Specific guidelines exist for all audio visual supplied by vendors other than PSAV. 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 will apply for packages shipped to and held by FedEx.

SERVICE CHARGE AND SALES TAX – A 25% service charge and 11% sales tax 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.

