

BREAKFAST

CLASSIC CONTINENTAL

local and seasonally fruit

assorted freshly baked muffins

assorted yogurt

assorted juices

Community Coffee

18 per guest

DOWNTOWN CONTINENTAL

local and seasonal fruit

assorted freshly baked muffins

assorted bagels with cream cheese

freshly made parfaits with Greek yogurt, granola, fruit compote and berries

assorted juices

Community Coffee

22 per guest

CONTINENTAL BREAKFAST ENHANCEMENTS

BAGEL STATION

assorted bagels with smoked salmon, lettuce, tomato, and variety of

schmears, capers and butter

9 per guest

FRITTATAS (choose one option)

baked whipped eggs done in a variety of classic New Orleans styles

sardou style – creamy spinach and artichoke with provolone cheese

creole benedict style – smokey andouille and hollandaise

hussarde style – canadian ham and mushroom stuffed eggs with beurre rouge

avocado- roasted corn, black beans, chorizo, cajun bloody mary salsa and cotija cheese

9 per guest

BREAKFAST SANDWICH (choose one option)

fluffy eggs | honey roasted turkey | provolone | signature jam

applewood bacon | fluffy eggs | cheddar

smoked salmon | baby greens | boursin caper schmear

7 per guest

THIRD STREET BREAKFAST BUFFET

seasonal breakfast muffins

parfaits

granola, fruit compote, greek yogurt, berries

fluffy scrambled eggs

all natural smoked bacon

grilled honey ham

assorted juices

Community Coffee

24 per guest

BREAKFAST BUFFET #2

assorted freshly baked muffins

parfaits

granola, fruit compote, greek yogurt, berries

choice of frittata

grilled black forest ham

breakfast sausage

roasted potatoes

assorted juices

Community Coffee

28 per guest

BEVERAGES

freshly brewed regular and decaffeinated Community Coffee

49 per gallon

hot tea station

3.50 each bag

regular, diet and decaffeinated soft drinks, sparkling or still bottled water

4.25 Each

fresh squeezed orange juice

16 pitcher

assorted bottle juices

4.50 Each

BREAKOUT SNACKS

fruit bowl - freshly cut cubes of pineapple, honeydew and cantaloupe with fresh berries **9 per guest***

quick break crudite – carrot, cucumber and celery sticks with ranch dressing **8 per guest***

Zapp's potato chips display – assorted potato chip display **4 per guest***

cheese board - selection of classic cured meats, local sausages, chef's seasonal gourmet cheeses, house-made jam, rosemary garlic honey, assorted crackers. **12 per guest***

the penny- soft pretzels, pimento cheese sauce, creole mustard **6 per guest***

***prices based on 60 minutes of service**

the dollar - kettle cooked potato chips with green onion ranch dip **40 each (serves 8-10)**

the peso - tortilla chips with salsa, guacamole and sour cream **48 each (serves 8-10)**

mixed nuts - mixed nuts **45 per bowl (serves 8-10)**

cookies - house baked cookies **30 per dozen**

PLATED LUNCH

one salad, one entree, one dessert - 30 per guest

salad offerings (choose one): caesar salad | chophouse salad | founder's salad | sensation salad

steak tips served with fire deck peppers, garlic jus, mashed potatoes

grilled pork loin, creole mustard mounted gravy, roasted potatoes and charcoal vegetables

pan seared chicken breast, garlic parsley butter baste, broccoli, penne alfredo and romano cheese

fire grilled salmon served with steen's mustard glaze, fluffy pecan rice and wilted spinach

shrimp and grits with crab boiled corn

dessert offerings (choose one): sweet potato white chocolate bread pudding with vanilla custard & whiskey sauce | chocolate mousse with whipped cream and fresh berries | pecan pie with caramel sauce | milford's cheesecake with a sweet berry compote and fresh berries | crème brulee

BUFFET LUNCH

one entree & two sides - 28 per guest

two entrees & two sides - 32 per guest

additional side: 6 per guest

steak tips - grilled beef tips, fire deck peppers and onions, garlic gravy

spanishtown chicken - pan-fried chicken breast, tomato onion sofrito

garlic roasted chicken - roasted whole pieces of chicken, garlic parsley butter basted

roasted pork loin - cajun marinated and served with creole mustard gravy

grilled salmon - fire grilled salmon fillets with steen's mustard glaze

herbed meatballs - italian herbs, red wine brown gravy

shrimp - corn-meal crusted fried shrimp, jalapeno tartar sauce

buffet sides

garlic mashed potatoes | pole green beans | roasted potatoes | penne alfredo | josper vegetables | hominy grits | fluffy pecan rice | bacon braised greens | caesar salad | founder's salad | chophouse salad | sensation salad | jalapeno hushpuppies

OTHER LUNCH OPTIONS

Louisiana build a seafood poboy - platters or fried shrimp, catfish and gulf oysters | french poboy breads | lettuce | tomatoes | onions | Wampold pickles | mayo | creole mustard | zapp's kettle chips | potato salad. **28 per guest**

Milford's deli sandwich - turkey, ham and pastrami | french poboy breads | lettuce | tomatoes | onions | Wampold pickles | mayo | creole mustard | zapp's kettle chips | potato salad. **24 per guest**

pizza lunch - choose from the gregory flatbreads. ask for seasonal assortment. **15 per flatbread**

PLATED DINNER

planner to choose one salad, one main and one dessert.

SALADS

Founder's Salad

mixed greens, toasted pecans,
goat cheese crumble cane, steen's vinaigrette

Chop House Salad

Romaine, blue cheese crumbles, bacon bits, tomatoes
blue cheese dressing

Sensation Salad

iceberg lettuce, baby heirloom tomatoes, romano cheese,
lemon romano vinaigrette

Caesar Salad

romaine, romano, heirloom baby tomatoes,
garlic crouton, gregory dressing

MAINS

grilled 6oz filet mignon, horseradish mash, charcoal roasted carrots, tarragon demi glaze
56

blackened redfish, potato leek mash, fire-roasted green tomato, meuniere butter sauce
52

chicken piccata, lemon caper mushroom butter sauce, polenta green beans
38

pan seared chicken breast, garlic butter baste, sweet potato mash, bacon brussel sprouts
36

steens mustard glazed salmon, grilled vegetables, fluffy pecan rice
48

Wampold duo, 6 oz. filet charred scallion butter, redfish, meuniere butter
onion and pepper mash, baby carrots
64

Watermark duo, 6 oz. filet, tarragon demi, crawfish cake, tarragon aioli,
mashed potatoes, vegetable medley
70

SWEET ENDINGS

butternut bread pudding | chocolate mousse, fresh berries, vanilla cream |
cast-iron pecan pie | crème brulee

RECEPTIONS

passed hors d'oeuvres
\$85 per 25 pieces, 25 piece minimum

Served hot:

louisiana crawfish cakes, tarragon aioli, chili threads

duck quesadillas, grilled corn salsa, chili cilantro

boudin balls, creole mustard dip, green onion

chicken satay, cilantro lime marinade, peanut chili sauce

third street reuben puffs, russian dressing
vegetable springrolls, steen's sweet & sour, toasted sesame
pear and brie puffs, toasted almonds, honey
skewered red curry sesame shrimp, sweet chili sauce
skewered bacon wrapped shrimp, pepper jelly
house roasted beef, potato cake, horseradish cream

Served Cold:

charcoal roasted chicken salad, pita chip, lemon jalapeno tabasco
lump crabmeat, ravigote dressing, cucumber
crawfish devilled egg, capers, lemon aioli
charcoal roasted eggplant, hummus tahini spread, pita chips, basil oil
caprese kebab, ciliegine mozzarella, baby tomato, pesto oil, balsamic drizzle
dill deviled eggs

DISPLAY STATIONS (*prices based on 60 minutes of service)

louisiana sausage trio - three local roasted sausages, alligator, Andouille and smoked green onion, roasted peppers, smoked caramelized onions, soft rolls. **8 per guest***

mediterranean vegetable display -fire-roasted eggplant, sumac tahini hummus, marinated artichokes, tomato tapenade, crispy pita chips. **6 per guest***

gregory vegetable display - bacon char-grilled brussels sprouts, charcoal roasted eggplant, zucchini, and yellow squash, roasted baby heirloom tomatoes, roasted okra. **8 per guest***

classic caesar - crisp romaine hearts, garlic croutons, creamy caesar, romano. **5 per guest***

chophouse wedge -baby iceberg wedges, chopped bacon, baby heirloom tomatoes, crumbled bleu cheese, buttermilk ranch. **6 per guest***

founder's salad - mixed greens, toasted pecans, goat cheese crumble cane, steen's vinaigrette **6 per guest***

charcuterie and cheeses - selection of classic cured meats, local sausages, chef's seasonal gourmet cheeses, house-made jam, rosemary garlic honey, assorted crackers. **12 per guest***

barataria wharf -spicy boiled shrimp, marinated crab fingers, charcoal-roasted gulf oysters, classic cocktail sauce, remoulade, ravigote, lemons, hot sauces, saltines. **13 per guest***

downtown dip and chips -warm creamy crab artichoke dip, rockefeller spinach, crispy seasoned tortilla chips. **75 each skillet (serves 10-15 guests)**

penne pasta- garlic and cheese penne alfredo **75 each display (serves 10-15 guests)**

tortellini pasta- pesto and cheese tortellini pasta **75 each display (serves 10-15 guests)**

**EVENT STATIONS (*prices based on 60 minutes of service)
\$100 Attendant Fee per Station**

gregory tenderloin - pepper ash-crusteD tenderloin, herb-roasted seasonal potatoes, baby French beans, buttery garlic jus. **14 per guest**

fire-roasted salmon - mesquite charcoal roasted whole salmon side, miso honey glaze, sesame bok choi, crispy wontons. **11 per guest**

smokey yard bird - wood-fired chicken breast, skillet smothered potatoes, bacon braised greens, smoked drippings gravy. **10 per guest**

backyard bayou bbq - low & slow overnight pulled pork, JayD's mustard molasses sauce, steen's slaw, roasted pepper cornbread. **12 per person**

blackened redfish - cast iron redfish, meuniere butter sauce, stewed okra and green tomatoes, fluffy pecan rice. **13 per person**

BANQUET BAR

\$100 Bartender Fee per 75 people

Hosted Bar

Premium Brands 8
Super Premium Brands 10
Domestic Beer 6
Premium Beer 8
House Wine 8
Soft Drinks 4
Bottle Water 4

Cash Bar

Premium Brands 9
Super Premium Brands 11
Domestic Beer 7
Premium Beer 9
House Wine 9
Soft Drinks 5
Bottle Water 5

**Bar Packages
Per Person for 3 Hours**

Beer & Wine - \$25

Domestic and Premium Beer
House Wine

Premium - \$32

Johnny Walker Red – Scotch
Jack Daniels – Whiskey
Jameson – Irish Whiskey
Crown Royal
Beefeater – Gin
Titos – Vodka
Bacardi Silver – Rum
Cuervo Gold – Tequila
Domestic and Premium Beer
House Wine

Super Premium - \$36

Balvenie 12yr – Scotch
Makers Mark – Bourbon
Jameson – Irish Whiskey
Crown Reserve
Bombay Sapphire – Gin
Grey Goose – Vodka
Ron Zacapa – Rum
Don Julio Silver – Tequila
Domestic and Premium Beer
House Wine

Exactly Like Nothing Else - \$62

Balvenie 21 – Scotch
Basil Hayden – Bourbon
Whistlepig 12yr – Rye Whiskey
Tullamore Dew 12yr – Irish Whiskey
Hendicks – Gin
Stoli Elit – Vodka
Don Julio 1942 – Tequila
Veuve Cliquot – Champagne

DETAILS

dietary substitutions can be made available upon prior request.

any food and beverage functions cancelled are subject to a cancellation fee based on the sales contract.

pricing is guaranteed within 6 months of the event.

if alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require the beverages to be dispensed by hotel servers and bartenders only.

the alcoholic beverage license requires the hotel to (1) request proper identification (photo i.d.) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.

the hotel does not permit outside food or beverages on the premises.

the hotel does not allow the removal of food or beverages at the conclusion of the event.

the guaranteed number of guests is required a minimum of three (3) business days prior to the function and is not subject to reduction.

you will be billed for the guaranteed number or actual attendance, whichever is greater.

service charge of 22% and tax of 12% will be added to all food and beverage, meeting room rental and audio visual equipment.

service charge is taxable.

service charge and tax, may change without notice.

any items to be put on meeting room or lobby walls must be approved by the hotel.

any directional signage must be approved by the hotel.

at no time can push pins, duct tape or any other form of adhesion be used.

any damages caused to hotel property will be the responsibility of the contracted client. repair charges will be added to your master account.

any props brought into the hotel must be approved by your event manager.

a non-refundable deposit is required for all functions.

all functions must be paid ten days in advance with your final guarantee of attendees.

all of our buffets have a 20 person minimum attendance. should a party of less than the required minimum wish to have a buffet, a 20 person payment will be required

all food service is provided for 60 minutes of replenishment with the exception of the items ordered per display. after that an additional charge will be required.

the hotel reserves the right to make reasonable substitutions in meeting and banquet rooms and/or menu selections and/or based on room pick up at the reservation's due date.

room rental is subject to a 22% service charge and 12% tax.

the customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the hotel.

the hotel must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at the hotel.

due to limited storage space, exhibit materials must arrive no earlier than one day before the function date.

any deliveries prior to 24 hours will be subject to charge.

all items must be removed from the facility within 24 hours.