



SHERATON NEW ORLEANS HOTEL

SHERATON



BREAKFAST TABLE

Sheraton New Orleans Hotel

11/12/2019

All breakfasts include freshly squeezed orange, ruby red grapefruit and apple juices. Freshly brewed Starbucks regular and decaffeinated coffee and a selection of Tazo® teas. Menus are based on a minimum of 25 people and 60 minutes of continuous service.

LET'S CONNECT CONTINENTAL

\$34.00

Seasonal Fruits & Berries

Individual Plain & Fruit Greek Yogurts

Whole Wheat Croissants, Blueberry Bran Streusel Muffins, Gluten-Free Breakfast Breads, Chef Joe's Danish & Coffee Cakes, Jams, Preserves, & Sweet Butter

Selection of Individual Cold Cereals & Housemade Granola

Whole, 2%, & Skim Milk

ALL AMERICAN BREAKFAST

\$42.00

Seasonal Fruits & Berries

Individual Plain & Fruit Greek Yogurts

Whole Wheat Croissants, Blueberry Bran Streusel Muffins, Gluten-Free Breakfast Breads, Chef Joe's Danish & Coffee Cakes, Jams, Preserves, & Sweet Butter

Assortment of Individual Cold Cereals & Housemade Granola

Whole, 2%, & Skim Milk

Scrambled Eggs accompanied with Cheddar Cheese & Scallions

Hot Griddled Breakfast Potatoes

Noble Star Bacon

Creole Country Chicken Andouille Sausage

Papa Tom's Stone-Ground Grits

NOLA BREAKFAST SPREAD

\$45.00

Seasonal Fruits & Berries

Individual Plain & Fruit Greek Yogurts

Whole Wheat Croissants, Blueberry Bran Streusel Muffins, Gluten-Free Breakfast Breads, Chef Joe's Danish & Coffee Cakes, Jams, Preserves, & Sweet Butter

Papa Tom's Stone-Ground Gouda Grits Topped

Leidenheimer Brandy Battered Vanilla French Toast with Brown

Sugar, Caramelized Bananas, Rum & Whipped Cream

Cage Free Scrambled Eggs with Green Onions and Sharp Cheddar

STUFFED BEIGNET OPTIONS

\$7.00

(Choose two of the following- Min 25 people)

Raspberry Jam

Bacon & Egg

Brie & Fig Jam

Tasso Ham & Cheese

Gruyere & Dijon Mustard

OMELETS MADE-TO-ORDER

\$11.00

Choice of Cage Free Whole Eggs, Egg Whites or Eggbeaters®

Toppings to include: Ham, Onions, Tomatoes, Peppers, Cheddar

Cheese, & Jalapenos

*One culinarian required for every 50 guests

Culinarian Fee \$175

BUILD YOUR OWN GRANOLA BAR

\$9.00

Housemade Granola, Greek Yogurt, Steen's cane Syrup®, Toasted

sliced Almonds, & Seasonal Berries

SMOKED SALMON

\$9.00

mini bagel bites, shaved Red Onion, diced Tomato, Chopped Egg,

Capers, & Cream Cheese

NEW ORLEANS SLIDERS

\$7.00

Andouille Sausage, Cage Free Scrambled Eggs & Pepper Jack

Cheese on a Buttermilk Biscuit

CROISSANT BREAKFAST SANDWICH

\$7.00

Smoked Ham, Cage Free Scrambled Eggs & Cheddar Cheese

70% of the guarantee required for enhancement orders

CIABATTA CAGE FREE FRIED EGG SANDWICH WITH NOBLE STA...

\$7.00

ENGLISH MUFFIN WITH EGG WHITES & CREMINI MUSHROOMS

\$7.00

ANDOUILLE SAUSAGE & SHARP CHEDDAR BISCUIT

\$7.00

SOUTHERN STYLE BISCUITS BRUSHED WITH HONEY BUTTER

\$5.00

BREAKFAST TABLE

Sheraton New Orleans Hotel

11/12/2019

Hot Griddled Breakfast Potatoes

Smoked Bacon

Breakfast Sausage

SUSTAINABLE AMERICAN BREAKFAST

\$40.00

Fresh Fruit & Berries

Assorted Local Whole Fruits

Assorted Cold Cereals, Skim, 2%, & Whole Milk Plain & Fruit

Blended Greek Yogurts

Dill Poached Cultured Salmon

South Beach Potatoes

Scrambled Eggs, Sharp Cheddar Cheese

CHICKEN ANDOUILLE SAUSAGE & CAGE FREE SCRAMBLED EG...

\$8.00

with House Made Salsa

WARM NEW ORLEANS BEIGNETS

\$7.00

Dusted with Confectioner's Sugar (2 per Order)

70% of the guarantee required for enhancement orders

LEIDENHEIMER BRANDY BATTERED VANILLA FRENCH TOAST

\$8.00

with Berry Compote

HOUSEMADE GRANOLA & GREEK YOGURT PARFAIT

\$7.00

70% of the guarantee required for enhancement orders

GREEK YOGURT & FRESH BERRY SMOOTHIES

\$8.00

Choice of

Skim Milk, Coconut Milk, Almond Milk, or Whole Milk

Orange Juice, Honey, and Greek Yogurt

Mango-Pineapple

Strawberry-Banana

Melon and Mixed Berry

MADE TO ORDER SMOOTHIES

\$11.00

with Chef Attendant

STEEL CUT OATMEAL

\$6.00

with Golden Raisins, Brown Sugar, Chopped Pecans

70% of the guarantee required for enhancement orders

NEW YORK STYLE BAGELS

\$7.00

with Plain & Honey Cream Cheese

70% of the guarantee required for enhancement orders

BROWN CAGE FREE HARD BOILED EGGS

\$3.00

70% of the guarantee required for enhancement orders

INDIVIDUAL COLD CEREALS

\$6.00

& Housemade Granola

BREAKFAST TABLE

Sheraton New Orleans Hotel

11/12/2019

Whole, 2%, & Skim Milk

MIMOSA BAR

\$12.00

Champagne, Freshly Squeezed Orange Juice, with or without
Seasonal Berries

*One Bartender required for every 100 guests. \$175 fee based on
3 hour period

CAJUN BLOODY MARY BAR

\$12.00

Chilled Vodka, Seasoned with Cajun Magic & Horseradish,
Garnished with Pickled Beans & Crisp Celery

One Bartender required for every 100 guests. \$175 fee based on 3
hour period

BOTTLED SPRING WATER

\$5.50

On Consumption

ASSORTED SOFT DRINKS

\$5.50

On Consumption

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PLATED BREAKFAST

Sheraton New Orleans Hotel

11/12/2019

All breakfasts include freshly squeezed orange, ruby red grapefruit and apple juices, breakfast bakeries, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas. Menus are based on a minimum of 25 people and 60 minutes of continuous service.

JACKSON SQUARE

\$35.00

Seasoned Gulf Shrimp with Papa Tom's Stone-Ground Grits,
Poached Egg

Leidenheimer Brandy Battered, Vanilla French Toast Topped with
Brown Sugar, Caramelized Bananas, Rum & Whipped Cream

PAIN PERDU

\$30.00

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

TRADITIONAL BREAKFAST

\$41.00

Basket of Muffins, Danish, and Croissants on each table

Fresh Fruit Cup or Fresh Fruit Smoothie (pre-set)

Cage Free Scrambled Eggs with Fresh Chives, Hot Griddled
Breakfast Potatoes, Herb brushed Roma Tomato, & Noble Star
Bacon

AMERICAN

\$44.00

Basket of home baked biscuits on each table

Fresh Fruit Cup or Fresh Fruit Smoothie (pre-set)

Cage Free Scrambled Eggs, Sharp Cheddar Cheese, atop Cajun
Spiced Beef and Potato Hash, scallions and peppers, Herb
brushed Roma Tomato

Breakfast Sausage or Noble Star Bacon

HOUSEMADE GRANOLA & GREEK YOGURT PARFAIT

\$5.00

SEASONAL FRUITS & BERRIES

\$7.00

PAPA TOM'S® STONE-GROUND GRITS

\$4.00

70% of the guarantee required for enhancement orders

STEEL CUT OATMEAL

\$6.00

Golden Raisins, Brown Sugar, Chopped Pecans

CAFÉ AU LAIT & WARM NEW ORLEANS BEIGNETS

\$9.00

Dusted with Confectioner's Sugar

SOUTHERN STYLE BISCUITS

\$5.00

Sausage & Creamy Red Eye Gravy

GRILLED SUGAR CURED HAM

\$4.00

70% of the guarantee required for enhancement orders

TRADITIONAL KING CAKE

\$50.00

Serves 25, Price Per Cake

ASSORTED SOFT DRINKS

\$5.50

On Consumption

BOTTLED SPRING WATER

\$5.50

On Consumption

MIMOSA BAR

\$12.00

Champagne, Freshly Squeezed Orange Juice, with or without
Seasonal Berries

One Bartender required for every 100 guests. \$175 fee based on 3
hour period

Consult us for customized prices if your order is below 25 attendees

CAJUN BLOODY MARY BAR

\$12.00

Chilled Vodka, Seasoned with Cajun Magic® & Horseradish,
Garnished with Pickled Beans & Crisp Celery

PLATED BREAKFAST

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Brunch includes freshly squeezed orange, ruby red grapefruit and apple juices, breakfast bakeries, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas. Menus are based on a minimum of 25 guests and 90 minutes of continuous service.

THE GENUINE BRUNCH EXPERIENCE

\$59.00

Petite House-Made Breakfast Pastries, Muffins & Bagels

Melange of the Season's Best Fruits & Berries,

Honey Greek Yogurt Dipping Sauce

Artisan Cheese presented with Crostini, Honeycomb, and Dried

Fruits

Oysters on the Half-Shell, & Jumbo Shrimp Cocktail

Local Greens, Roma Tomatoes, Cucumbers, Red Onions,

Leidenheimer Croutons & Lemon Herb Vinaigrette

Eggs Benedict, Creole Mustard Hollandaise

Waffles or Pancakes, Warm Maple Syrup, Whipped Cream

Noble Star Bacon and Breakfast Sausage

Papa Tom's Shrimp and Grits

Fried Chicken Tenders

Carved Pork-loin, Mushroom Ragout

(minimum 50 people)

BRUNCH ESSENTIALS

\$67.00

Eggs & Omelets Made to Order*

Belgian Waffle Station*

Noble Star Bacon

Entrees

Potato Crusted Gulf Fish & Lemon Beurre Blanc

Grilled Lollipop Lamb Chop

Baby Bok Choy & Jasmin Rice Pilaf

Sweet Endings

Chef Joes Award Winning Doberge, Pecan Diamonds Strawberry

Shortcake, Chocolate Bread Pudding, & Wedding Cupcake

INSPIRED BRUNCH LIBATIONS

\$75.00

Moet White Star

Elegant with Floral Nuances

MIMOSA COCKTAIL

\$12.00

BRANDY MILK PUNCH

\$12.00

CAJUN MARY COCKTAIL

\$12.00

CARVING STATION SELECTIONS

\$360.00

Oven Roasted Cajun Rubbed Turkey Breast

Satsuma Cranberry Chutney, Brioche Rolls*

Serves 40

BLACKENED LOIN OF PORK

\$460.00

Red Cabbage & Sweet Potato Hash*

Serves 45

BANANAS FOSTER FLAMBÉ*

\$9.00

70% of the guarantee required for enhancement orders

*One culinarian required for every 100 guests at \$175

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BRUNCH

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All morning breaks include freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® teas. Based on 45 minutes of continuous service.

SOUTHERN SWEET BREAK

\$17.00

Assorted homemade Pralines, chocolate, bacon, pecan
Seasonal fresh fruit and berries
Honest Tea – Naked Juice – Traditional Pepsi Sodas

FRENCH MARKET

\$21.00

Warm Beignets dusted with: Confectioner's Sugar, Cinnamon Sugar
& Sweet Cocoa powder, Nutella®, Dark Chocolate ganache, &
Vanilla Anglaise dipping sauces

Finished with Café au lait

COFFEE SHOP

\$20.00

Assorted muffins, Biscotti, Southern Pecan Praline Coffee Cake &
Breakfast Breads
Assortment of Flavored Coffee Syrups

THIS-N-THAT

\$19.00

Assortment of Dried Fruits, Mixed Nuts, Yogurt Covered Raisins,
Plain & Peanut M&M®'s, Assorted Whole Fruits, Nutri-Grain® &
Granola bars

JUST COFFEE

\$14.00

Freshly brewed Starbucks® Regular & Decaffeinated Coffee,
Selection of Tazo® Teas

JUST DRINKS

\$15.00

Assortment of Soft Drinks, Bottled Spring Waters, & Starbucks
Frappuccinos®

HOT & COLD

\$20.00

Assorted Soft Drinks, Still & Sparkling Water, freshly brewed
Starbucks® Regular and Decaffeinated Coffee, selection of Tazo®
teas.

ENERGIZE

\$25.00

Heirloom Apples & Bananas
Homemade Peanut Butter, & Fruit Preserves
Coffee Cake
Homemade Chocolate-Hazelnut Biscotti
High Protein Yogurt Smoothies

MINI POT DE CRÈME & HOUSE MADE CHOCOLATE BARK

\$6.00

HONEY ROASTED CASHEWS

\$48.00

per Pound

PROGRESSION OF BERRIES AND NUTS

\$7.00

Fresh Berries, Dried Berries & Assortment of Nuts

PECAN DIAMONDS

\$52.00

Per dozen

HOUSE MADE BERRIES AND GRANOLA NUT BARS

\$6.00

PETIT HAND FRUITS

\$6.00

Bananas, Apples, Pears served with Homemade Peanut Butter

GRANOLA & NUTRI-GRAIN® BAR

\$4.00

ASSORTED RIPE, WHOLE FRUIT

\$4.00

INDIVIDUAL PLAIN & FRUIT GREEK YOGURT

\$4.00

SEASON'S BEST FRUITS & BERRIES

\$7.00

INDIVIDUAL BAGS OF TRAIL MIX

\$4.00

ASSORTED STARBUCKS FRAPPUCCINOS®

\$5.50

STILL & SPARKLING WATER

\$5.50

On Consumption

ASSORTED SOFT DRINKS

\$5.50

On Consumption

RED BULL® ENERGY DRINKS REGULAR & SUGAR FREE

\$5.50

On Consumption

NAKED® JUICE SMOOTHIES

\$5.50

Tropical Mango, Berry Blast, Green Machine and
Blue Machine
On Consumption

Serena Organic Blend Starbucks Coffee

Assam Organic Teas

FRUIT INFUSED WATER
\$65.00 Per Gallon

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All Afternoon Breaks include assorted Coca Cola® soft drinks, still and sparkling waters. Based on 45 minutes of continuous service

MARDI GRAS BREAK

\$18.00

- Traditional King Cake
- Seasonal fresh fruit and berries
- Honest Tea – Traditional Pepsi Sodas

CHOCOLATE CONNECTION

\$24.00

- Double Fudge Chocolate Brownies & Blondies
- Housemade Chocolate Chip Cookies
- White & Dark Chocolate Bark
- Chocolate Biscotti
- 2%, Low Fat & Chocolate Milk

FRENCH QUARTER FLAIR

\$22.00

- Warm Mini Muffalettas
- Individual Bags of Zapp's® Potato Chips
- Traditional Pralines
- Abita® Root Beer Float & Iced Tea

CHILDHOOD MEMORIES

\$23.00

- Crustless Peanut Butter & Jelly Sandwiches,
- Assorted Freshly Baked Cookies,
- Moon Pies & Whole Fresh Fruit
- 2%, Fat Free, Plain & Chocolate Milk

TRAVELED INFLUENCES

\$23.00

- Steamed Edamame with Soy Sauce & Selection of Salts, Szechuan
- Pepper, Thai Ginger & lime
- Southern Pimento Cheese Spread, French Baguettes & Sesame
- Lavosh
- Individual Seasonal Vegetables with Spicy Black Bean Hummus

JUST COFFEE

\$14.00

- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,
- Selection of Tazo® Teas

JUST DRINKS

\$15.00

- Assorted Soft Drinks, Bottled Spring Waters & Starbucks
- Frappuccinos®
- Selection of Flavored Coffee Syrups

ASSORTED CRISP MARKET VEGETABLES

\$9.00

- Creole Ranch Dressing, Hummus, & Grilled Pita Bread

ASSORTED HOMEMADE CHOCOLATE

\$48.00 Per Dozen

- Traditional, Bacon & Pecan

FRESHLY BAKED JUMBO COOKIES

\$50.00 Per Dozen

MARGARITA SALTED JUMBO PRETZELS

\$48.00 Per Dozen

- Served with Creole Mustard

FRESHLY POPPED POPCORN*

\$4.00

- 70% of the guarantee required for enhancement orders

Consult us for customized prices if your order is below 25 attendees

MIXED NUTS

\$47.00 Per Pound

INDIVIDUAL BAG OF ZAPP'S® POTATO CHIPS

\$4.00

- On Consumption

SPICY ABITA BEER® & CHEDDAR CHEESE DIP

\$5.00

- served with Flatbread

70% of the guarantee required for enhancement orders

SEASON'S BEST FRUITS & BERRIES

\$7.00

- 70% of the guarantee required for enhancement orders

ICED PITCHERS OF FRESH LEMONADE

\$67.00 Per Gallon

LOCALLY BREWED ABITA® ROOT BEER

\$5.50

NAKED® JUICE SMOOTHIE

\$5.50

- Tropical Mango, Berry Blast, Green Machine & Blue Machine

On Consumption

ASSORTED STARBUCKS FRAPPUCCINO®

\$5.50

- On Consumption

AFTERNOON

HOT & COLD

\$20.00

Assorted Soft Drinks, Still & Sparkling Water, freshly brewed

Starbucks® Regular and Decaffeinated Coffee, selection of Tazo® teas.

STILL & SPARKLING WATER

\$5.50

On Consumption

ASSORTED SOFT DRINKS

\$5.50

On Consumption

FRUIT INFUSED WATER

\$65.00 Per Gallon

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SHERATON SIGNATURE BREAKS

Sheraton New Orleans Hotel

11/12/2019

All Afternoon Breaks include assorted Coca Cola® soft drinks, still and sparkling waters. Based on 45 minutes of continuous service

WHAT YOU CRAVE

\$17.00

Fresh Oven Baked Cookies
Oatmeal Cinnamon Raisin, Double Chunky Chocolate, Chocolate
Peanut Butter, Caramel & Pretzel

New Orleans Po-boys, Dreamcycles, Yogurt bars, Fruit bars, Nutty
Buddies

AUTHENTICALLY DELICIOUS

\$15.00

Pretzels with Creole Mustard
Mustards: Cranberry Horseradish, Jalapeno & Yellow

Warm Corn Chips, Pico de Gallo & Avocado Relish

Assorted Soft Drinks

NAKED JUICE® FRUIT AND BERRIES SMOOTHIES

\$5.50

Probiotic: Tropical Mango & Very Berry
Superfood: Green Machine & Red Machine
On Consumption

SOBE GO LEAN® BEVERAGE

\$5.50

Energy, Green Tea, Mango Melon
On Consumption

PETITE HAND FRUIT

\$6.00

INVIGORATING TAZO® HOT TEA COLLECTION

\$5.00

Darjeeling, Chai, Green Ginger, Lemon Mate & Refresh Mint

WARM CORN CHIPS

\$7.00

Fresh Tomato Salsa, Authentic Guacamole

FRUIT INFUSED WATER

\$65.00 Per Gallon

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LUNCH TABLE

Sheraton New Orleans Hotel

11/12/2019

All lunch tables include iced tea, Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas. Based on a minimum of 25 guests and 60 minutes of continuous service.

WELCOME HOME SOUTHERN SPREAD

\$56.00

Home Spun Chicken Soup with Greens & Dumplings

Country Salad Bar of Tossed Mixed Greens, Chopped Cage Free

Eggs, Kidney Beans, Sliced Cucumbers, Julienne Carrots, Red

Onions, Herb Croutons, Ranch & Vinaigrette Dressings

Macaroni Salad with Spice Vegetables & Creamy Herb Dressing,

Vegetable Slaw

Crispy Fried Chicken & Southern Style Catfish (Fried or Blackened)

Louisiana Style Smoked Pork Ribs

BBQ Sauce, Brown Sugar Glazed Sweet Potatoes

Smothered Green Beans with Onion

Warm Buttermilk Biscuits & Jalapeno Corn Muffins, served with

Sweet Butter

Blueberry Cobbler

Pecan Pie, Whipped Cream

THAT'S ITALIAN

\$55.00

Italian Wedding Soup

Creole Red & Yellow Tomatoes with Smoked Buffalo Mozzarella,

Fresh Basil & Balsamic Vinaigrette

New Orleans Muffaletta Salad, Greens, Provolone, Olive Salad

Genoa & Mortadella

Garlic Bread Sticks & Freshly baked Focaccia, Extra Virgin Olive Oil

Pan Fried Snapper with Caper Beurre Blanc

Chicken Sorrento, Stuffed with Smoked Mozzarella, Sundried

Tomatoes, Fresh Basil & Marinara

Cheese Tortellini, Alfredo, Grilled Asparagus & Roasted Tomatoes

Garlic Lemon Green beans

Ricotta Cheesecake

Tiramisu

FRENCH QUARTER FARMERS MARKET

\$55.00

Our New Orleans Award Winning Gumbo with our Four-Hour Roux,

OUR AWARD WINNING GUMBO YAYA

\$6.00

with our Four-Hour Roux, Chicken, Seafood & Andouille Sausage

ARTICHOKE & OYSTER BISQUE

\$8.00

BOTTLED SPRING WATER

\$5.50

On Consumption

ASSORTED SOFT DRINKS

\$5.50

On Consumption

LOCALLY BREWED ABITA® ROOT BEER

\$5.50

On Consumption

LUNCH TABLE

Sheraton New Orleans Hotel

11/12/2019

Chicken, Seafood & Andouille Sausage

Wilted Spinach & Frisée Salad with Corn Maque Choux

Local Blackened Drum & Abita beer Cajun shrimp.

Papa Toms Stone-Ground Grits

Cajun Roasted Pork Loin, Merlito Hash
& Creole Mustard Sauce

Duck & Alligator Sausage Jambalaya

Seasonal Vegetable Medley

Chocolate Bread Pudding with Vanilla Sauce

Seasonal Berry Shortcake

LEIDENHEIMER PO-BOY LUNCH

Fingerling Potato Salad

Muffaletta Salad

Salad Bar

Local Greens, Romaine, Heirloom Tomatoes, European
Cucumbers, Bacon, Cremini Mushroom, Sharp Cheddar Cheese,
Sunflower Seeds, Croutons, Creole Ranch dressing, Steens Cane
Syrup, Mustard Vinaigrette, Lemon Thyme Vinaigrette

CULINARIANS TO PREPARE IN ROOM

Shrimp, Catfish, Cajun BBQ Chicken & Roast

Eggplant Parmesan Po-Boys

Heirloom Tomato & Buffalo Mozzarella on Focaccia

Chicken Pecan Salad Sliders

Bananas Foster Po-Boy French Bread Pudding station

Fresh cut Watermelon 59

BASED ON 50 GUEST MINIMUM

LOUISIANA STYLE SANDWICHES

\$48.00

Mixed Garden Green Salads Tossed With Tomatoes, Peppers,

LUNCH TABLE

Cucumbers, Herb Croutons & Choice of Dressings
Gluten-Free Quinoa Salad with Roasted Vegetables
Tomato, Cucumber, Feta Cheese, Red Onions & Herb Vinaigrette

New Orleans Muffuletta
Sesame Seed Italian Roll with Layers of Genoa Salami, Italian Ham,
Provolone Cheese & Olive Salad, Drizzled with Olive Oil

Make Your Own Po-Boys
Choice of Pulled Pork with Debris Sauce, Blackened Redfish with
Remoulade Sauce & Grilled Vegetables, Dressed with Sliced
Tomatoes, Chopped Lettuce & Onions

Strawberry Shortcake & Assortment of Pralines

NOLA DELI BUFFET

\$42.00

Louisiana Sweet Potato Salad
Creole Tomato + European Cucumber Salad
Deli Meats to include-
Smoked Turkey, Roast Beef, Honey Glazed Ham, Roasted
Portabellos, Sundried Tomatos
Cheddar, Swiss, American, Creole Mustard, Mayo on your choice of
7-Grain, French, or Focaccia Bread

Assorted Zapps Chips.

Assorted Cookies and Brownies

70% of the guarantee required for enhancement orders

Consult us for customized prices if your order is below 25 attendees

All pricing is per person, unless otherwise noted

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Plated lunch menus have been designed for a minimum of three courses which include a choice of soup or salad, rolls and sweet butter, entrée and dessert, freshly brewed Starbucks® regular and decaffeinated coffee, a selection of Tazo® teas and ice tea .

SOUPS & SALADS

Our New Orleans Award Winning Gumbo Yaya

LOCAL GREENS, VINE-RIPENED TOMATOES

Red Onions, Feta Cheese & Oregano, Red Wine Vinaigrette

CREOLE TOMATO & SMOKED MOZZARELLA SALAD

LOCAL VEGETABLE & CREOLE TOMATO GAZPACHO

CLASSIC CAESAR SALAD

with Romaine Lettuce, Parmesan Cheese, Rosemary Focaccia & Classic Caesar Salad Dressing

COLD ENTREES

\$47.00

Skillet Seared Salmon Salad Niçoise, Frisée & Baby Arugula Lettuce, Fingerling Gold Potatoes, Chopped Cage Free Eggs, Kalamata Olives, Small Tomatoes & French Green Beans, White Balsamic Vinaigrette

GRILLED LOUISIANA JUMBO SHRIMP

\$49.00

on a bed of Romaine lettuce, & Focaccia Croutons

GRILLED CITRUS SCENTED BREAST OF CHICKEN

\$46.00

Crisp Romaine Hearts, Field Lettuce, Marinated Cucumbers, Tomatoes, Red Onion, Feta Cheese & Kalamata Olives, Oregano Red Wine Vinaigrette

BLACKENED SKIRT STEAK SALAD

\$49.00

Spinach & Frisée Lettuce, White Beans, Shiitake Mushrooms, Tomatoes & Gorgonzola Cheese, Garlic & Lemon Balsamic Vinaigrette

HOT ENTREES

\$47.00

Roasted Seasonal Fish, Crawfish & Cheddar Cheese Grit Cake, Roasted Root Vegetables & Fennel

ANDOUILLE CRUSTED BREAST OF CHICKEN

\$46.00

Etouffee Sauce, Vegetable Jambalaya & Brocolini

ARTICHOKE & OYSTER BISQUE

\$8.00

CAPRESE SALAD

\$6.00

of Vine-Ripened Tomatoes, Fresh Mozzarella, Fresh Basil & Balsamic Vinaigrette

WARM BRIOCHE BREAD PUDDING

\$4.00

Brandy Cream Sauce

BOTTLED SPRING WATER

\$5.50

On Consumption

ASSORTED SOFT DRINKS

\$5.50

On Consumption

LOUISIANA STYLE SMOKED PORK RIBS

\$52.00

BBQ Sauce, Brown Sugar Glazed Sweet Potatoes
Smothered Green Beans & Onion
Warm Buttermilk Biscuits & Jalapeno Corn Muffins, & Sweet Butter

PETIT - BRAISED SHORT RIB

\$52.00

on Cauliflower Mash & Roasted Root Vegetables

DESSERTS

Traditional Pecan Pie, Bourbon Cream

BANANAS FOSTER CHEESECAKE

Praline Anglaise Sauce

CHOCOLATE GANACHE TARTE

with Butterscotch Sauce

WARM BREAD PUDDING & WHISKY GLAZE

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Grab and Go Boxed lunch menus include creole potato salad, freshly baked jumbo cookie, whole fruit and individual bag of Zapp's® potato chips. Selection of three sandwiches.

NEW ORLEANS PO-BOY SANDWICH

\$32.00

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

THE MUFFALETTA SANDWICH

\$32.00

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

TUNA SALAD SANDWICH

\$32.00

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

GRILLED VEGETABLE SANDWICH

\$32.00

Roasted Portobellos, Marinated Red & Yellow Peppers, Arugula, Dill Havarti and Sun Dried Tomatos on Olive Oil Focaccia

SMOKED TURKEY CESEAR WRAP

\$32.00

Smoked Turkey & Swiss Cheese, Crisp Romaine & thinly sliced Red Onion rolled in soft Whole Wheat Tortilla, Honey, Creole Mayonnaise

ASSORTED CANDY BARS

\$3.50

On Consumption

NEW ORLEANS PRALINE

\$2.50 Each

NUTRI-GRAIN®, CLIFF®, & KIND® BARS

\$4.50

On Consumption

BOTTLED SPRING WATER

\$5.50

On Consumption

LOCALLY BREWED ABITA® ROOT BEER

\$5.50

On Consumption

ASSORTED SOFT DRINKS

\$5.50

On Consumption

70% of the guarantee required for enhancement orders

Consult us for customized prices if your order is below 25 attendees

All pricing is per person, unless otherwise noted

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RECEPTION TABLE

Sheraton New Orleans Hotel

11/12/2019

Based on 60 minutes of continuous service

RECEPTION 1

\$72.00

Hand Passed

Vietnamese Spring Rolls

Salmon & Cilantro

Sweet & Sour Vegetable

Duck & Watermelon

Stationed

Our Award Winning New Orleans Chicken & Andouille Gumbo, & Corn Bread

Charbroiled, Rockefeller & Bienville paired with Abita Andy Gator Shots & Crawfish Espresso

Evo Grilled Creole Country® Sausages

Chaurice, Traditional Andouille, Jalapeño Jack, Crawfish & Green Onion sausages

Carved Cochon de Lait*

Served with Cajun BBQ Sauce with Jalapeño Spoon Corn Bread

Fried Green Tomato Remoulade, Lump Crab with Maque Choux

RECEPTION 2

\$88.00

Hand Passed

Crawfish Cakes with Remoulade on Brioche,

Chicken Andouille, Caramelized Onions & Creole Mustard on

Pistolette

Stationed

Romaine Hearts with Creole Cream Roasted Garlic dressing & Leidenhimer Croutons

Creole Style Paella Jambalaya w/ Crawfish & Wild Shrimp

Vegetarian Paella Jambalaya

Taco station*

Gulf Snapper Tacos, Sweet & Sour Cucumber, Garlic Aioli Cilantro, Avocado Salsa and Pico de Gallo

Grilled Local Vegetables

Creole Tomatoes, assorted Squash, Eggplant, Mushrooms &

SEAFOOD BAR SELECTIONS

\$8.00

Iced Louisiana Shrimp, Classic Cocktail & Remoulade Sauces

BAYOU OYSTERS ON THE HALF SHELL

\$8.00

Classic cocktail sauce, Horseradish & TABASCO®

TAPAS TABLE

\$27.00

Olive Bread Croutons with Tomato, Chevre & Herbs Marinated

Olives

Sun Dried Tomato & Manchego Cheese Tapenade

Marinated Shrimp Lollipops

Grilled Lollipop Lamb Chops

Grilled Local Creole Sausages on EVOs with Creole Mustard

COFFEE & CONFECTIONS

\$14.00

Selection of Cocktail Pastries

Freshly brewed Starbucks® Regular & Decaffeinated Coffee,

Selection of Tazo® Teas & Flavored Coffee Syrups

RECEPTION TABLE

Onions, Roasted Sweet Corn

Carving Station*

Blackened Pork Loin Stuffed w/ Boudin Greens & Mustard au Jus,

Fried Whole Turkey Served with Cornbread Dressing, Cranberry
Satsuma Mayo

COME TOGETHER

\$77.00

Display of Artesian Cheeses, Honeycomb, Figs. Almonds, & Crostini

Creole Antipasto, Marinated Vegetables,
Sliced Alligator, Andouille & Italian Sausages with Creole Mustard,
Garlic Bread Sticks

Warm Mini Muffalettas, Genoa Salami, Ham & Provolone Topped
with Olive Salad Served on Petite Italian Loaves

Chicken & Andouille Sausage Jambalaya

Cornmeal Dusted Fried Catfish, Tartar Sauce

Creole Spiced Crawfish Pie

Carving station*

Whole Roasted Top Sirloin of Beef & Cajun Glazed Ham,
Horseradish Cream, & Creole Mustard, Natural Jus, Silver Dollar
Rolls

70% of the guarantee required for enhancement orders

Consult us for customized prices if your order is below 25 attendees

*One culinarian required for every 100 guests at \$175

All pricing is per person, unless otherwise noted

All reception items are displayed on a station, buffet style. For passed service, please consult your event manager on the number of butlers required at \$75 each for one hour service.

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Cold Canapés and Hot Hors d'oeuvres are priced per piece and based on a minimum order of fifty pieces per item

COLD CANAPÉS

\$7.00

Cajun Dusted Beef Tenderloin, Horseradish Cream

SMOKED SALMON, CAPERS, TOBIKO CAVIAR

\$7.00

TOMATO & OLIVE TAPENADE CROSTINI

\$7.00

ASIAN PEAR, BLUE CHEESE ON GRILLED FOCACCIA

\$7.00

GULF SHRIMP RÉMOULADE SALAD

\$7.00

on Crisp Flat Bread

BLACKENED SCALLOP

\$8.00

Watermelon Relish, Vanilla Butter

OYSTER SHOOTER

\$8.00

Spicy Bloody Mary Broth

BOURSIN MOUSSE

\$8.00

Portobello Mushroom on European Cucumber

SEARED AHI TUNA TARTAR CONE

\$8.00

Wasabi Aioli

BUTTER POACHED LOBSTER MEDALLION

\$8.00

Minted Fuji Apple Slaw

CAPRESE PIPETTE

\$8.00

Vine-Ripened Tomato, Mozzarella, Basil Olive Oil

HOT HORS D'OEUVRES**ANDOUILLE SAUSAGE EN CROUTE**

\$7.00

Creole Mustard

BEEF & PORK MEATBALLS & RED GRAVY

\$7.00

BLACKENED CHICKEN SKEWER

\$7.00

Coconut Thai Red Curry

SEAFOOD BAR SELECTIONS

\$8.00

Iced Louisiana Gulf Shrimp

Classic Cocktail & Remoulade Sauces

BAYOU OYSTERS ON THE HALF SHELL

\$8.00

Classic cocktail sauce, Horseradish, & TABASCO®

TAPAS STATION

\$28.00

Olive Bread Croutons with Tomato, Chevre & Herbs

Marinated Olives

Sun Dried Tomato & Manchego Cheese Tapenade

Grilled Lamb Lollipops

GIANT MUFFALETTA

\$360.00

Genoa Salami, Ham, Provolone Cheese, & Olive Salad on

Oversized Italian Loaf

Serves 60

IMPORTED & DOMESTIC ARTISAN CHEESES

\$19.00

Crostini, Honey Comb, Dates, Dried Fruits, Water Crackers, Grissini

& Bread Sticks

CRUDITE

\$9.00

Selection of Two Dipping Sauces

GRILLED MARINATED VEGETABLES

\$10.00

GOAT CHEESE FONDUE

\$8.00

Garlic Crostini & Asian Pear

CHICKEN ANDOUILLE

\$7.00

& Caramelized Onions on Pistolette

COCONUT SHRIMP

\$7.00

with Lemon Tartar

CREOLE MEAT PIES

\$7.00

JUMBO STUFFED BOUDIN MUSHROOMS

\$7.00

SHRIMP FRITTER, MANGO AIOLI

\$7.00

VEGETABLE SAMOSA

\$7.00

Cucumber Raita

ASIAGO CHEESE RISOTTO CROQUETTE

\$8.00

CRAWFISH & LUMP CRAB ON BRIOCHE

\$8.00

GRILLED LOLLIPOP LAMB CHOPS & MINT JELLY

\$8.00

LUMP CRAB CAKE

\$8.00

Roasted Red Pepper Remoulade

LUMP CRAB

\$8.00

& Crawfish Bouchée

MINI BEEF WELLINGTON

\$8.00

70% of the guarantee required for enhancement orders

Consult us for customized prices if your order is below 25 attendees

All pricing is per person, unless otherwise noted

Displays priced per serving unless otherwise noted All reception items are displayed on a station, buffet style. For passed service, please consult your event manager on the number of butlers required at \$75 each for one hour service.

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Based on 60 minutes of continuous service.

BAYOU SEAFOOD

\$22.00

Spicy Peel & Eat Shrimp

Louisiana Gulf Shucked Oysters / Citrus Wedges

Spicy Tomato Horseradish, Soda Crackers, Local TOBASCOS® &
Crystal Hot Sauces

Baked Gulf Oysters to include Bienville, Rockefeller & Herb Garlic
Butter

CAESAR SALAD*

\$8.00

Crisp Romaine Lettuce, Garlic Croutons, Freshly Grated Parmesan
Cheese & Traditional Caesar Dressing

ENHANCEMENT TO CAESAR SALAD STATION

Grilled Chicken 5

Blackened Shrimp 7

Fried Crawfish Tails 8

NEW ORLEANS SEAFOOD AND GRITS

\$11.00

Papa Toms® Stone-Ground Grits Prepared with your choice of BBQ
Shrimp or Crawfish Etouffée*

FISH TACOS

\$330.00

Soft White Corn Tortillas Filled with Gulf Whole Snapper,
Fresh Pico de Gallo, Avocado Salsa, Sweet & Sour Cucumber,
Cilantro, Garlic Aioli, Sour Cream & Fresh Limes*
Serves 30

CARVING STATIONS

All Carving Stations will include Miniature Buttermilk Biscuits, Honey
Corn Muffins & Silver Dollar Rolls

WHOLE ROASTED TOP SIRLOIN OF BEEF

\$875.00

Creole Mustard, Horseradish Cream & Natural Jus*

Serves 50

WHOLE FRIED BRINED TURKEY

\$360.00

Satsuma Cranberry Relish, Creole Mayonnaise*

Serves 40

CAFÉ AU LAIT & WARM BEIGNETS

\$7.00

Dusted with Confectioners Sugar, Local Chicory Coffee, & Steamed
Milk

BOURBON STREET CREPES

\$7.00

Choice of Crepe Fillings to include Brandied Cherries, Flamed to
Order, Citrus, Brown Sugar & Rum Whipped Cream, served with
Vanilla Bean Ice Cream*

BANANAS FOSTER*

\$9.00

Bananas Caramelized with Brown Sugar & Brandy, served with
Vanilla Bean Ice Cream*

GARDEN DISTRICT DESSERT TABLE

\$18.00

Freshly made Cannoli, Tiramisu, Ricotta Cheesecake, Biscotti,
Cappuccino Panna Cotta & Espresso Flourless Cake

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

SHERATON DESSERT TABLE

\$17.00

Selection of Hotel Made Miniature Viennese Style Pastries, Cakes,
Crème Brûlée & Fresh Berries with Dipping Sauces

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

ACTION STATIONS

Sheraton New Orleans Hotel

11/12/2019

BOUDIN STUFFED LOIN OF PORK

\$360.00

Braised Greens & Creole Mustard Jus*

Serves 30

ROASTED STRIP LOIN OF BEEF

\$420.00

Rosemary & Garlic, Red Wine Mushrooms & Horseradish Sauce*

Serves 30

HONEY BAKED SPIRAL HAM

\$400.00

Creole Mustard & Mango Chutney*

Serves 40

WHOLE ROASTED TENDERLOIN OF BEEF

\$540.00

Creamy Horseradish & Béarnaise Sauce*

Serves 30

70% of the guarantee required for enhancement orders

Consult us for customized prices if your order is below 25 attendees

*One culinarian required for every 100 guests at \$175

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DINNER TABLE

Sheraton New Orleans Hotel

11/12/2019

Dinner table menus include NOLA style rolls and sweet butter, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas. Based on a minimum of 50 guests and 90 minutes of continuous service.

TRADITIONAL FRENCH QUARTER

\$84.00

Our New Orleans Award Winning Seafood Gumbo

Shrimp, Crawfish, Lump Crab & Oysters

Served with Honey Cornbread

Crisp Garden Greens, Cucumbers, Vine-Ripened Tomatoes, Herb Croutons & Selection of Dressings

Vegetable Nicoise Salad, French Green Beans, Pear Tomatoes, Butter, Frisee & 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 Crème Brûlée

Pontchatoula Strawberry Shortcake, topped with Whipped Cream

Chocolate Cheesecake with Raspberry Sauce

THE GARDEN DISTRICT

\$87.00

Oyster & Artichoke Bisque, Fried Oyster & Chive Crème Fraîche

Roasted Heirloom Beets, Frisee 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

BIBB LETTUCE WEDGE & BLACKENED GULF SHRIMP SALAD

\$8.00

Lump Crab, Tomatoes, Red Onions, & Rémoulade Dressing

FRENCH QUARTER STYLE BARBEQUED SEAFOOD

\$12.00

Gulf Shrimp, Oysters, Tasso Ham Grits & Spicy Abita® Butter Broth

WARM BEIGNETS

\$7.00

dusted with Powdered Sugar, Served with Cafe au Lait, Local

Chicory Coffee & Steamed Milk

DINNER TABLE

Pan Roasted Abita® Basted Young Chicken, Root Vegetables,
Tomatoes & Collard Greens

Braised Red Fish & Louisiana Wild Shrimp
Asparagus, Fennel & Heirloom Beans

Barolo Roasted Shortribs, Gouda Grits & Wild Mushroom

Griddled Yukon Fingerling Potatoes with Herbs, Shallots & Brown
Butter
Broccolini with Baby Squash & Pecorino Cheese

Chef Joe's Award Winning Doberge, Lemon Chiffon Cream Cake &
Wedding Cupcake

SOUTHERN BARBEQUE

\$79.00

Loaded Stuffed 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
Honey & Cheese Corn Muffins & 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

70% of the guarantee required for enhancement orders

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PLATED DINNER

Sheraton New Orleans Hotel

11/12/2019

Plated dinner menus have been designed for a minimum of three courses which include a choice of soup or salad, rolls and sweet butter, entrée and dessert, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas.

SOUPS

Our New Orleans Award Winning Seafood Gumbo

LOUISIANA COASTAL SEAFOOD BISQUE

with Crawfish or Shrimp

SALADS

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

STEAKHOUSE BUTTER LETTUCE

Vine-Ripened Tomatoes, Crisp Bacon, Red Onions, Gorgonzola &
Blue Cheese Dressing

VINE-RIPENED CREOLE TOMATO

Smoked Mozzarella, Baby Arugula, Roasted Garlic Balsamic
Vinaigrette

CLASSIC CAESAR SALAD

with Romaine Lettuce, Parmesan Cheese, Rosemary Focaccia
Croutons, Caesar Dressing

ENTREES

All Entree Selections are served with Seasonal Vegetables unless
otherwise specified

BAROLO WINE BRAISED BONELESS SHORT RIB OF BEEF

\$69.00

Forest Mushrooms and Horseradish Whipped
Yukon Gold Potatoes and Cauliflower Mash

PRIME BONE IN DRY AGE FILET

\$76.00

Wild Mushroom Rajou, Rosemary Potatoes, Seasonal Vegetables

ROASTED & ABITA® BEER BASTED BREAST OF CHICKEN

\$59.00

Spicy Tasso Corn Stuffing & Pan Jus

BRINED NIEMAN RACH FRENCH PORK RACK CHOP

\$63.00

Cauliflower Mashed Potatoes, Braised Red Cabbage & Natural Jus

NEW ORLEANS ARTICHOKE & OYSTER BISQUE

\$8.00

Fried Corn Crusted Oyster & Chive Crème Fraîche

OUR AWARD WINNING GUMBO YA YA

\$8.00

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

FRISÉE LETTUCE, BABY ARUGULA & WARM DUCK CONFIT SALAD

\$7.00

Shaved Fennel, Poached Hearts of Palm, Corn Crusted Poached
Egg, Crispy Saga Clue Grit Croutons & Citrus White Balsamic
Vinaigrette

BIBB LETTUCE WEDGE & BLACKENED GULF SHRIMP SALAD

\$8.00

Lump Crab, Tomatoes, Rémoulade Dressing

FRENCH QUARTER STYLE BARBEQUED SEAFOOD

\$12.00

Gulf Shrimp, Oysters, Tasso Ham Grits Spicy Abita® Butter Broth

PLATED DINNER

Sheraton New Orleans Hotel

11/12/2019

IRON SKILLET SEARED LOCAL DRUM

\$66.00

Jasmine Risotto, Crawfish & Shrimp Etouffée

OLIVE OIL POACHED GROUPEL

\$67.00

Braised Greens, Sweet Potato Hash

DUET OF FILET OF BEEF TENDERLOIN

\$81.00

& Cajun BBQ Wild Gulf Shrimp, Rice Pilaf, Seasonal Vegetables

DESSERTS

Chef Joe's Award Winning Doberge & Raspberry Sauce

BANANAS FOSTER

Creole Cream Cheese Cake & Whiskey Glaze

SEASONAL BERRY SHORTCAKE

Shaved White Chocolate & Amaretto Whipped Cream

DARK CHOCOLATE PANNA COTTA

Sea Salt & Caramel Sauce

WARM BRIOCHE BREAD PUDDING

Vanilla Anglaise

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

SHERATON WELCOMING BRANDS \$10

Smirnoff Vodka, Beefeater London Dry Gin, Jim Beam White Label, Cruzan Rum, Sauza Silver Blue Tequila, Hennessy VS Cognac, Canadian Club, Dewars White Label

SHERATON GATHERING BRANDS \$12

Absolut Vodka, Tanqueray Gin, Dewars White Label, Jack Daniels Whiskey, Bacardi Superior, Captain Morgan Rum, Maker's Mark Bourbon, Don Julio Blanco Tequila, Hennessy VS Cognac, Canadian Club

SHERATON ASSURED BRANDS \$15

Grey Goose Vodka, Bacardi Superior Rum Light, Bombay Sapphire Gin, Johnnie Walker Black Label, Knob Creek Bourbon, Jack Daniels Whiskey, Crown Royal, Patron Silver Tequila, Hennessy VSOP Cognac,

IMPORTED AND SPECIALTY BEER \$9

Heineken, Corona, Abita Amber, Abita Seasonal

DOMESTIC BEER \$8

Budweiser, Bud Light, O'douls Non-Alcoholic Beer

ASSURED PREMIUM WINE BRANDS, BY THE GLASS \$15

Sparkling
Piper Heidisick

White Varietals
Domaine A'dair Sancerre, Sauvignon Blanc
Duckhorn, Chardonnay

Red Varietals
Belle Glos "Dairyman", Pinot Noir
Fransican, Cabernet

GATHERING WINE BRANDS, BY THE GLASS \$12

Sparkling
Chandon

White Varietals
Ferrari-Carano, Sauvignon Blanc

MARTINI BAR

\$13.00

Hand Crafted Martinis

Cosmopolitan - Vodka, Triple Sec & Cranberry Juice

Apple - Vodka, Applepucker & Sour Mix

Pomegranate - Vodka, Pama Liquor, Cranberry Juice & Simple Syrup

James Bond 007 - Gin, Vodka & Lillet

HURRICANE

\$13.00

Made popular in the 1940's at Pat O'Briens Bar

Light & Dark Rum combined with Fruit Juices & Grenadine.

SAZERAC

\$13.00

In 1859 it was the signature drink of the Sazerac Coffee House in New Orleans

A Mixture of Rye, Pernod & Bitters.

LIQUEURS & CORDIALS

\$13.00

Kahlúa, Bailey's Irish Cream, Amaretto Di Saronno, Drambuie,

Frangelico, & Martell VS Cognac

Chalk Hill, Chardonnay

Red Varietals

Erath, Pinot Noir

Louis M. Martini, Cabernet

WELCOMING WINE BRANDS, BY THE GLASS \$10

Sparkling

Ruffino,

White Varietals

Kim Crawford, Sauvignon Blanc

Magnolia Grove, Chardonnay

Red Varietals

Line 39, Pinot Noir

Magnolia Grove, Cabernet

SOFT DRINKS & JUICE

\$5.50

Assorted Soft Drinks & Fruit Juices

STILL & SPARKLING MINERAL WATERS

\$5.50

Still & Sparkling Mineral Waters

70% of the guarantee required for enhancement orders

One Bartender required for every 100 guests. \$175 fee based on 3 hour period

All Charges are subject to 10.25% sales tax and 25% service charge. Final guarantees must be submitted by 9am CST (3) business days prior to an event. For events occurring on Monday, Tuesday or Wednesday, guarantees are due the previous Friday by 9am CST. If a guarantee number is not provided, the projected number above will be considered the minimum guarantee. Should the guarantee increase within 72 hours, additional food and labor fees may apply. If the number of guests served is less than the guarantee, you are responsible for the number guaranteed. If the number is greater, you are responsible for the total number served. The hotel will overset 3% above the guarantee to a maximum of 1,0000 seats. Please note room set changes made within 24hrs of group arrival will incur a \$250 labor charge.

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

SHERATON ASSURED BRANDS \$15

Grey Goose Vodka, Bacardi Superior Rum Light, Bombay Sapphire
Gin, Johnnie Walker Black Label, Knob Creek Bourbon, Jack
Daniels Whiskey, Crown Royal, Patron Silver Tequila, Hennessy
VSOP Cognac,

SHERATON WELCOMING BRANDS \$10

Smirnoff Vodka, Beefeater London Dry Gin, Jim Beam White Label,
Cruzan Rum, Sauza Silver Blue Tequila, Hennessy VS Cognac,
Canadian Club, Dewars White Label

SHERATON GATHERING BRANDS \$12

Absolut Vodka, Tanqueray Gin, Dewars White Label, Jack Daniels
Whiskey, Bacardi Superior, Captain Morgan Rum, Maker's Mark
Bourbon, Don Julio Blanco Tequila, Hennessy VS Cognac,
Canadian Club

IMPORTED AND SPECIALTY BEER \$9

Heineken, Corona, Abita Amber, Abita Seasonal

DOMESTIC BEER \$8

Budweiser, Bud Light, O'douls non-alcoholic beer

ASSURED PREMIUM WINE BRANDS, BY THE GLASS \$15

Sparkling
Piper Heidsieck

White Varietals
Domaine A'dair Sancerre, Sauvignon Blanc
Duckhorn, Chardonnay

Red Varietals
Belle Glos "Dairyman", Pinot Noir
Fransican, Cabernet

GATHERING WINE BRANDS, BY THE GLASS \$12

Sparkling
Chandon

White Varietals
Ferrari-Carano, Sauvignon Blanc

Chalk Hill, Chardonnay

Red Varietals

Erath, Pinot Noir

Louis M. Martini, Cabernet

WELCOMING WINE BRANDS, BY THE GLASS \$10

Sparkling

Ruffino,

White Varietals

Kim Crawford, Sauvignon Blanc

Magnolia Grove, Chardonnay

Red Varietals

Line 39, Pinot Noir

Magnolia Grove, Cabernet

SOFT DRINKS AND FRUIT JUICES

\$6.00

Assorted Soft Drinks & Fruit Juices

STILL & SPARKLING MINERAL WATERS

\$6.00

Still & Sparkling Mineral Waters

One Cashier required for every 100 guests. \$175 fee based on 3 hour period

One Bartender required for every 100 guests. \$175 fee based on 3 hour period

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Prices are per person.

APPRECIATED PREMIUM BRANDS

Grey Goose Vodka, Bacardi Superior Rum Light, Bombay Sapphire Gin, Johnnie Walker Black Label, Knob Creek Bourbon, Jack Daniels Whiskey, Crown Royal, Patron Silver Tequila, Hennessy VSOP Cognac,

One hour \$31

Two hours \$42

Three hours \$55

THE COCKTAIL HOUR, FAMILIAR WELL BRANDS

Smirnoff Vodka, Beefeater London Dry Gin, Jim Beam White Label, Cruzan Rum, Sauza Silver Blue Tequila, Hennessy VS Cognac, Canadian Club, Dewars White Label

One hour \$21

Two hours \$27

Three hours \$36

THE COCKTAIL HOUR, FAVORITE EDGE BRANDS

Absolut Vodka, Tanqueray Gin, Dewars White Label, Jack Daniels Whiskey, Bacardi Superior, Captain Morgan Rum, Maker's Mark Bourbon, Don Julio Blanco Tequila, Hennessy VS Cognac, Canadian Club

One hour \$26

Two hours \$34

Three hours \$45

BEER & WINE

Imported and Specialty Beer

Heineken, Corona, Abita Amber, Abita Seasonal

Domestic Beer

Budweiser, Bud Light, O'douls (non-alcoholic)

House Select Red and White Wines

Assorted Soft Drinks, Still & Sparkling Mineral Waters

One hour 18

Two hours 23

BAR PACKAGES

Three hours 30

One Bartender required for every 100 guests. \$175 fee based on 3 hour period

All pricing is per person, unless otherwise noted

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The All Day Package includes three breaks for an all day experience Morning- 1 hour of service Mid-morning- 30 minutes of service Afternoon- 30 minutes of service

THE ALL DAY

\$60.00

You Belong

Freshly Squeezed Orange & Grapefruit Juices

Selection of Breakfast Pastries & Croissants

Assorted Fruit Preserves, Honey & Sweet Butter

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee,

Selection of Tazo® teas.

Keeping Refreshed

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee,

Selection of Tazo® teas, Assorted Soft Drinks, Bottled Spring Water

Afternoon Pick Me Up

Assorted Jumbo Cookies, Fudge Brownies

Tri-Color Chips, Guacamole, Tangy Salsa, & Warm Queso Dip

Assorted Soft Drinks, Bottled Spring Water

STILL & SPARKLING WATER

\$5.50

On Consumption

ASSORTED SOFT DRINKS

\$5.50

On Consumption

NAKED® JUICE SMOOTHIE

\$5.50

Tropical Mango, Berry Blast, Green Machine & Blue Machine

On Consumption

LOCALLY BREWED ABITA SPRINGS® ROOT BEER

\$5.50

On Consumption

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ON SITE SPECIALTY EVENTS

Sheraton New Orleans Hotel
11/12/2019

WEDDINGS

We create our wedding packages special for your guests. Our dedicated Catering team is happy to assist you in creating a memorable, mouth-watering menu for your big day! Please contact the Catering Department directly for more information.

RECEPTION

Sheraton New Orleans Hotel
11/12/2019

We create our wedding packages special for your guests. Our dedicated Catering team is happy to assist you in creating a memorable, mouth-watering menu for your big day! Please contact the Catering Department directly for more information.

PLATED DINNER

Sheraton New Orleans Hotel
11/12/2019

We create our wedding packages special for your guests. Our dedicated Catering team is happy to assist you in creating a memorable, mouth-watering menu for your big day! Please contact the Catering Department directly for more information.

HOLIDAY

We create our holiday packages special for your guests. Our dedicated Catering team is happy to assist you in creating a memorable, mouth-watering menu for your special event. Please contact the Catering Department directly for more information.