



NEW ORLEANS EVENT CATERING MENU

Mercedes-Benz Superdome

 **SMOOTHIE KING**.CENTER

CHAMPIONS  SQUARE



INDEX



WELCOME!

Welcome to the Event Catering Menu for Centerplate!

Congratulations on your decision to hold your special event here with us. They are great venues for fun and memorable entertaining.

As a leader in event hospitality, our entire team of culinary professionals at Centerplate Catering is at your service. We understand how to reduce the stress of planning your event, and we're dedicated to supporting your success. We're truly excited for the opportunity to help you and your guests have a great time!

This season, our catering menu features a number of changes that we think you'll enjoy. From innovative new signature dishes using local ingredients, to regional favorites, all the food and beverage choices we're suggesting are carefully chosen and specially prepared to encourage and complement good times.

And of course we always welcome special requests. Please don't hesitate to ask our Chef to create for something special for your next event.

Here's to great times and a truly memorable experience. Thanks for joining us!

Justin Roux

Justin Roux, Director of Suites and Catering
Centerplate
504.558.6276 Ext. 6276
justin.roux@centerplate.com

INDEX





INDEX

INDEX

PAGE

Breakfasts	7	Inspired Entrées	18
A La Carte	8	Desserts	19
Boxed Lunches	9	Sweet Stations	20
Packages	10	Culinary Attended Action Stations	21-22
Hors d'Oeuvre	11	Carving Stations	23
Appetizers	12	Beverages	24-25
Buffets	13-16	Wine	26-27
Specialty Salads	17	Banquet and Catering Policies	28-29

 Click on any of the INDEX items to jump immediately to that page.



INDEX

SERVICE DIRECTORY

Centerplate Premium Service Manager	504.558.6276
Centerplate Fax Line	504.587.7939
General Information	504.587.3663
Lost and Found	504.587.3900



Gluten Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten or other allergens such as nuts.



CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.



Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh seafood, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



INDEX



INDEX

BREAKFASTS

Prices listed are per guest. Minimum of 25 guests.

CONTINENTAL BREAKFAST

Rise and Shine \$16

Bakery-fresh muffins and pastries, a fresh fruit display, yogurt, orange juice, assorted hot teas and premium brewed coffee

BREAKFAST BUFFETS

Bayou Breakfast Buffet \$25

Thick-cut smoked bacon, and maple link sausage with scrambled eggs, rosemary-garlic breakfast potatoes, assorted muffins and a fresh fruit display. Served with orange juice, assorted hot teas and premium brewed coffee

BREAKFAST ENHANCEMENTS

Omelet Station* \$9

Farm fresh eggs prepared to order by our uniformed culinary professionals. Fillings include mushrooms, peppers, onions, diced ham, bacon, sausage, spinach, tomatoes, cheese and salsa (Egg substitute available upon request)

Belgian Waffle and Griddle Cake Station* \$8

Prepared to order by our uniformed culinary professionals. Served with warm maple syrup, whipped cream, honey, butter and fresh seasonal berries

Oatmeal Station \$7

Served with butter, brown sugar, milk, honey, diced apples, and golden raisins

Grits Station \$8

Served with butter, bacon, cheese, sausage, diced ham, green onions

Biscuits and Gravy \$8

Country biscuits served with a traditional sausage gravy, honey, and butter

Breakfast Vegetarian Burritos \$8

Flour tortilla, scrambled eggs, roasted pepper, black bean, pepper jack, and potatoes

Breakfast Burritos \$8

Flour tortilla, scrambled eggs, roasted pepper, breakfast sausage, pepper jack, and potatoes

Bienville Breakfast Sandwich \$10

French toast, breakfast sausage, scrambled eggs, topped with powdered sugar

*Requires a culinary professional \$150



INDEX

A LA CARTE

Bagels and Cream Cheese (per dozen)	\$38	Granola Bars (each)	\$3	Assorted Potato Chips (each)	\$3
Assorted Breakfast Pastries (per dozen)	\$38	Milk (each)	\$4	Cajun Party Mix (per pound)	\$20
Breakfast Breads (per loaf)	\$34	Fruit Juice (each)	\$4.50	Popcorn (per pound)	\$28
Donuts (per dozen)	\$38	Coffee and Decaffeinated (per gallon)	\$38	Roasted Fancy Mixed Nuts (per pound)	\$28
Sliced Seasonal Fruit and Berries (per guest)	\$8	Hot Tea (12 tea bags)	\$38	Freshly Baked Cookies (per dozen)	\$38
Hummus and Pita (per guest)	\$8	Iced Tea (per gallon)	\$38	Freshly Baked Double Fudge Brownies (per dozen)	\$38
Whole Fresh Fruit (each)	\$2	Honey Roasted Peanuts (per pound)	\$24	Mini Assorted Cupcakes (per dozen)	\$44
Assorted Individual Yogurts (each)	\$4	Kettle Chips and Roasted Onion Dip (per pound)	\$24	Rice Krispies Treats (per dozen)	\$38
Fruit and Yogurt Parfait (each)	\$9	Tortilla Chips and Salsa (per pound)	\$24	Full Sized Assorted Candy Bars (each)	\$4
Assorted Cold Cereals with Milk (each)	\$6.50	Pretzels (each)	\$2		



INDEX

BOXED LUNCHES

Prices listed are per guest. Minimum of 25 boxes per selection.
All Boxed Lunches include a bag of potato chips, fresh fruit, a fresh baked cookie and bottled water.

Classic \$20

Your choice of:

- **Ham and Cheddar**
- **Turkey and Dill Havarti**
- **Marinated Mushrooms** with a generous selection of fresh vegetables
- **Roast Beef and Swiss Cheese**

Chef's Signature \$22

Your choice of:

- **Curried Chicken Salad** on ciabatta bread
- **Smoked Turkey Breast** on a croissant with herbed cream cheese and cranberry chutney
- **Grilled Portobello Mushrooms** on ciabatta bread with sun-dried tomato hummus
- **Roast Beef** on an onion Kaiser roll with horseradish mayonnaise and sliced red onions

Gourmet Wraps \$20

Your choice of:

- **Chicken Caesar Wrap** - Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing, tossed and rolled in a large flour tortilla
- **Turkey BLT Wrap** - Thinly sliced turkey breast, strips of crisp bacon, green leaf lettuce, tomato and Swiss cheese rolled into a large tortilla. Served with country mustard
- **Mediterranean Vegetable Wrap** - Tomatoes, cucumbers, bell peppers, red onions, mixed baby lettuce, Kalamata olives and feta cheese rolled in a large tortilla. Served with Greek dressing
- **Asian Chicken Wrap** - Chicken breast, toasted almonds, green onions, rice noodles and romaine lettuce, tossed and rolled in a large flour tortilla. Served with sesame-ginger dressing





INDEX

PACKAGES

Prices listed are per guest. Minimum of 25 guests.

Grill \$18

Hamburgers and hot dogs, buns, baked beans, cheese and condiments. Served with freshly baked cookies

Nacho Bar \$18

(Choice of two)

Taco meat, seafood, rootbeer chicken with tortilla chips, nacho cheese, jalapeños, shredded cheese, green onions and sour cream

Barbeque \$24

Slowly simmered pulled pork, and barbequed chicken breasts, onion Kaiser rolls, sesame buns, baked beans and condiments. Served with freshly baked cookies

Little Italy \$24

Classic lasagna, grilled vegetable lasagna, peas, garden-fresh green salad with Ken's ranch and balsamic vinaigrette dressings and garlic bread. Served with freshly baked cookies

South of the Border \$24

Shredded chicken enchiladas, cheese enchiladas, Southwest salad and Spanish rice, served with black beans, sour cream, salsa fresca, guacamole and tortilla chips. Includes cinnamon-sugar dusted churros

Pacific Rim \$25

Grilled teriyaki chicken and marinated top sirloin, yakisoba noodles, stir-fried garden fresh vegetables and white rice. Served with vegetarian egg rolls, sweet chili dipping sauce, Chinese hot mustard and freshly baked cookies

Orleans \$25

Blackened chicken, and blackened catfish, Cajun rice, fresh vegetables. Served with classic bread pudding with a caramel sauce

NOLA Lunch \$22

Chicken and sausage gumbo, potato salad, fried fish, tartar sauce, and assorted cookies

Au Bayou \$22

Red beans, white rice, smoked sausage, corn bread, cabbage and assorted cookies



HORS D'OEUVRE

Prices listed are for 100 pieces. Minimum of 100 pieces per selection.

Crispy Eggrolls \$350 Served with sweet chili sauce	Meat Pies \$350 Louisiana fried pies filled with seasoned beef and pork and baked in flaky dough. Served with Cajun ranch dip	Bacon Jam Burger Sliders \$450 Mini hamburger served with Homemade bacon jam
Vegetarian Eggrolls \$350 With sweet chili sauce	GF Antipasto Skewers \$400 Local and imported cheeses, cured meats and grilled vegetables on skewers	Pulled Pork Sliders \$450 Mini pulled pork sandwich With a jalapeño coleslaw
Southwest Eggrolls \$350 With a chipotle sour cream	Chicken Drumettes \$350 Battered and deep fried. Served with Buffalo hot sauce and blue cheese	Louisiana Lump Crab Cakes \$600 Served with house-made remoulade, cocktail sauce and sliced lemon
GF Caprese Salad Skewers \$300 Fresh mozzarella cheese with grape tomatoes and basil, served on skewers with a balsamic syrup	GF Spicy Plum Glazed Chicken Skewers \$450 Grilled and house-marinated	Crabcake Sliders \$600 Served with rémoulade sauce
Crawfish Wontons \$450 Served with Thai chili sauce	Catfish Fingers \$450 Fried golden brown and served with rémoulade sauce	
GF Herb and Parmesan Stuffed Mushrooms \$350 White button mushrooms stuffed with fresh herbs and Parmesan cheese	Fried Shrimp \$450 Fried golden brown and served with rémoulade sauce	
Crispy Chicken Tenders \$350 Southern-fried chicken tenders served with ranch dressing and barbeque sauce		





INDEX

APPETIZERS

Prices listed are per guest. Minimum of 25 guests.

Spinach Artichoke Dip \$8.50

Served with pita and crackers

Southwest Appetizer Sampler \$11

Jalapeño poppers, mini burritos and beef taquitos. Served with salsa, sour cream and fresh guacamole

GF Wing Sampler \$11

Buffalo, barbeque and teriyaki chicken wings served with ranch dressing and celery sticks

GF Local and Imported Cheese Display \$9

Served with crackers

GF Seasonal Fruit and Berries \$8

A selection of the freshest available seasonal fruits and berries with minted yogurt dip

Charcuterie Board \$11

Locally made artisan salumi, sausage and pâté, served with pickled vegetables, stone-ground mustard, marmalade and sliced baguette

GF Basket of Garden Fresh and Local Crudités \$8

Fresh celery, peppers, broccoli, zucchini, yellow squash, red radishes, cauliflower and carrots with ranch dip

Mediterranean Platter \$16

Hummus dip, black olive tapenade, minted cous cous, tahini, a selection of cured olives and cubes of Greek feta. Served with assorted flatbread and toasted pita triangles





INDEX

BUFFETS

Prices listed are per guest. Minimum of 25 guests.
Served with freshly brewed coffee and iced tea.

THE DELICATESSEN \$25

- **Pasta Salad** - Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil
- **Potato Salad** - New red potatoes tossed with green onions, sour cream and fresh dill
- **Deli Sandwiches**
 - Smoked turkey breast and New York cheddar
 - Rare roast beef and provolone
 - Maple glazed ham and baby Swiss
- **Whole Fresh Fruit Basket** - Crisp and ripe seasonal fruit
- **Assorted Cookies and Brownies** - An assortment of large gourmet cookies and buttery chocolate, chewy brownies

HACIENDA PLAZA \$36

- **Corn, black bean, fire roasted peppers, tomato gems, crispy romaine, cotija cheese and crispy tortilla strips** - Served with chipotle avocado ranch and lime chili vinaigrette
- **Roasted root vegetables, red rice, dried local stone fruit** - Served with honey mango habanero vinaigrette
- **Pioneer Chicken** - Enhanced by red pepper, sweet onion and mushroom
- **Barbacoa of Beef** - With chipotle sour cream diablo sauce
- **Southwest Blended Rice**
- **Southwestern Corn** - On the cob with chipotle lime butter
- **Tres Leches Cake**
- **Flan**





INDEX

BUFFETS continued

Served with freshly brewed coffee, hot tea and iced tea

NOLA BARBEQUE **\$38**

- **Classic Caesar Salad** - Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing
- **Roast Chicken** - Whole free range birds, slowly roasted with seasonings and herbs. Cut into parts and served with smoked tomato jam
- **Beef Brisket** - Smoked over chucks of hard maple wood until fork tender. Sliced thin and served with our sweet and zesty barbeque sauce
- **Baked Beans** - A traditional barbeque accompaniment, simmered in Louisiana sugar cane molasses
- **Seasonal Fresh Vegetables** - The chef's selection of the freshest garden vegetables available
- **Hash Browns Casserole** - Layers of potatoes, caramelized onions and a blend of local sharp and mild cheddar cheeses. Baked to a golden crisp
- **Cheddar Cheese Biscuits** - Served warm with honey and butter
- **Apple Crisps** - Apples baked with cinnamon and brown sugar in a flaky pie dough crust. Served with whipped cream
- **Pecan Pie** - Southern pecans, baked with molasses and bourbon over a short dough crust. Served with a maple-vanilla sauce



BUFFETS continued

Served with freshly brewed coffee, hot tea and iced tea

FLEUR DE LIS BUFFET **\$45**

Please select two options from the following Salads:

- **Field Greens Salad**
Mesclun mix, plum tomatoes, carrots and house-made croutons. Herb balsamic vinaigrette
- **Classic Caesar Salad**
Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing
- **Steak House Salad**
Iceberg lettuce, beefsteak tomatoes, red onion and blue cheese crumbles. Balsamic vinaigrette dressing
- **Garden Salad**
Shredded carrots and red cabbage, grape tomatoes, cucumbers and red radishes. Lemon basil vinaigrette or herb buttermilk dressing
- **Four Bean Salad**
Black-eyed peas, pinto, kidney and white beans. Tossed with aged champagne vinegar, lemon pepper and fresh cilantro
- **Toasted Orzo Pasta Salad**
Roasted vegetables and toasted pine nuts. Balsamic vinaigrette dressing

Please select one option from the following Soups:

- **Baked Potato Soup**
Served with shredded cheese and bacon
- **Broccoli and Cheese Soup**
Served with shredded cheese
- **Tomato Soup**
- **Minestrone**



Please select two options from the following Entrées:

- **Grilled Breast of Chicken**
Glazed with a Cajun creole mustard cream sauce
- **Rock Salt Encrusted Pork Loin**
Oven roasted and served with roasted garlic jus lié
- **Three Peppercorn Chateaubriand**
Roasted beef tenderloin served with sautéed forest mushrooms and brandy demi-glace sauce
- **Catfish Pontchatrain**
Grilled and served with a white wine mushroom cream sauce
- **Cheese Tortellini**
Freshly made pasta filled with spinach and ricotta cheese, served with roma tomato coulis and shaved Parmesan

INDEX



BUFFETS continued

FLEUR DE LIS BUFFET continued

Please select two options from the following Accompaniments:

- **Fricassé of Green Bean, Roasted Red Pepper and Roasted Pearl Onions**
- **Roasted Zucchini, Crookneck and Petit Pan Squash with Olive Oil and Garden Herbs**
- **Creamed Sweet Corn**
- **Roasted Brussels Sprouts with Back Bacon**
- **Braised Fennel with Toasted Anise Seeds**
- **Cajun Rice**
- **Gouda Mashed Potatoes**
- **Roasted Fingerling Potatoes**



Please select three options from the following Desserts:

- **New York Cheesecake**
Fresh strawberry compote and whipped cream
- **Apple Strudel**
Apples, raisins and ground poppy seeds wrapped in paper thin dough
- **Chocolate Mousse Cake**
Chocolate cake with a chocolate mousse and dark chocolate ganache
- **Peach Cobbler**
Roasted peaches over cinnamon crumbles with vanilla whipped cream
- **Tiramisu Cake**
Light sponge cakes with a blend of cream and mascarpone cheese, flavored with amaretto
- **Gourmet Assortment of Fresh Baked Cookies and Brownies**
Chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter cookies and German chocolate and double fudge brownies



INDEX

SPECIALTY SALADS

Prices listed are per guest. Minimum of 25 guests.

- GF Wedge Salad \$9.50**
Iceberg wedge topped with rendered local bacon, blue cheese, heirloom tomatoes and chopped eggs. Served with oil and vinegar or green goddess dressing
- Kale and Broccoli Salad \$7.50**
Kale and broccoli with sunflower seeds. Dried cranberries, and feta cheese. Served with honey dijon vinaigrette dressing
- GF Baby Spinach Salad \$7**
Grilled Granny Smith apples, sweet onions and red peppers. Served with honey-mustard vinaigrette dressing
- Classic Caesar Salad \$7**
Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing
- Mixed Baby Greens \$6**
Field greens, cucumbers, grape tomatoes, young carrots and seasoned croutons. Served with Ken's balsamic vinaigrette and ranch dressings

- GF Tomato Caprese \$8**
Sliced heirloom tomatoes with fresh mozzarella and basil, drizzled with olive oil and balsamic vinegar
- Orzo Salad \$6**
Rice shaped pasta tossed with grilled vegetables, fresh herbs and balsamic vinaigrette dressing
- Roasted Red Potato Salad \$6**
With stone-ground mustard dressing
- Shrimp Rémoulade \$9**
Traditional Louisiana boiled shrimp tossed in a spicy rémoulade dressing served on a bed of shredded lettuce





INDEX

INSPIRED ENTRÉES

Prices listed are per guest. Minimum of 25 guests.

- GF Cedar Plank Salmon \$25**
Glazed with teriyaki and topped with chive butter. Served with wild rice pilaf and fresh seasonal vegetables
- GF Herb Encrusted Turkey \$20**
Served with cranberry and citrus compote, Yukon gold mashed potatoes and fresh green beans
- Stuffed Chicken Breast \$24**
Roast with cornbread stuffing, and shrimp. Served with roasted garlic mashed potatoes and fresh seasonal vegetables
- GF Bacon Wrapped Pork Loin \$22**
Center-cut pork tenderloin wrapped in bacon and served with apple butter, oven-roasted red potatoes and fresh seasonal vegetables
- Boneless Beef Short Ribs \$30**
Served with rich pan gravy, caramelized Cipollini onions, celery root and parsnip mash and fresh seasonal vegetables

- GF Petite Filet Mignon \$29**
A medallion of beef tenderloin served with bordelaise sauce, roasted fingerling potatoes and seasonal vegetables

- Portobello Wellington \$20**
Slices of roasted mushrooms and vegetables, baked with goat cheese and herbs in a puff pastry and served over red pepper coulis

- Blackened Catfish \$20**
Local fillets seared in our special blend of Cajun spices and served with Creole cream sauce, garlic mashed potatoes and seasonal vegetables

- Grilled Redfish \$29**
Our signature fish fillets, topped with a crawfish and wild mushroom sauce and accompanied by roasted corn grits and haricot verts





INDEX

DESSERTS

Prices listed are per guest. Minimum of 25 guests.

Original New York Cheesecake \$9

Served with whipped cream and strawberries

German Apple Strudel \$7

Apples, raisins and ground poppy seeds wrapped in paper thin dough

German Chocolate Fudge Cake \$8.50

Layers of buttermilk chocolate cream and candied pecans

Seasonal Cobbler \$6

Fresh fruit served hot, topped with cinnamon crumbles and vanilla whipped cream

Tiramisu Cake \$10.50

Lady fingers layered with a blend of mascarpone and cream cheese, laced with amaretto

Fresh Fruit Tart \$8

The freshest seasonal fruits topped with whipped cream and served with vanilla sauce

Crème Brûlée \$8.50

Vanilla flavored custard, topped with glazed sugar

Bread Pudding \$7

Available in traditional with a bourbon sauce, white chocolate amaretto, chocolate, sweet potato, and s'mores





INDEX

SWEET STATIONS

Prices listed are per guest. Minimum of 25 guests.

Dessert Squares \$8

German chocolate and double fudge brownies, blondies and raspberry Sammies

Gourmet Cookies \$6

Large freshly baked chocolate chunk, white chocolate macadamia nut, oatmeal raisin and chocolate-chocolate chip

Warm Apple Crisp \$7

Warm apple crisp served with whipped cream and caramel sauce

French Pastries \$8

Fancy European butter cookies, coconut macaroon cookies, house-made chocolate truffles, black and white chocolate dipped strawberries, classic fondant wrapped petit fours and miniature tartlettes with seasonal fruits and berries

Beignets \$6

The classic Crescent City dessert. Dusted in confectioner's sugar and served with chocolate dipping sauce

Decadent Chocolate Station \$11

Assorted chocolate truffles and double chocolate fudge brownies. Assorted petite chocolate pastries including: chocolate pralines, crème brûlée tartlettes, hazelnut profiteroles and chocolate mocha barquettes

Bananas Foster' \$8

Sliced bananas cooked in brown sugar and honey. Flambéed in rum and brandy and served atop your choice of vanilla ice cream or cheesecake

*Requires a culinary professional \$150

Dessert Shots and Whoopie Pies \$10

Petite individual desserts
Select four from the list below:

Dessert Shots

- Strawberry cheesecake
- White and dark chocolate mousse
- Caramelized bananas with cream and hot fudge
- Raspberry mousse with white sponge cake and Chambord
- Carrot cake with cream cheese frosting

Whoopie Pies

- Classic chocolate
- Boston cream
- Red velvet
- Mint grasshopper
- S'more's
- Lemon meringue
- Kahlua and cream





INDEX

CULINARY ATTENDED ACTION STATIONS

Prices listed are per guest. Minimum of 100 guests.

Gulf Shrimp and Jumbo Lump Crab Station* \$24

A variety of shrimp and crab cocktails made to order for your guests by our culinary professionals.

- Jumbo shrimp with chiffonade of cabbage and horseradish infused cocktail sauce
- Gulf shrimp gazpacho with spicy banana peppers
- Louisiana lump crab meat with almonds, macerated cranberries and fresh lemon

Pasta Station* \$18

Choose two Pastas cooked for your guests by our culinary professionals. With garlic toast.

- **Pastalaya** - Twist on jambalaya, penne pasta with grilled chicken and andouille sausage, served with a Creole tomato sauce, onions and peppers
- **Chicken & Tasso Pasta** - Penne pasta with grilled chicken and tasso, served with Alfredo sauce, Parmesan and cracked pepper
- **Pasta Orleans** - Bowtie pasta tossed in asiago cream with fresh herbs, green onions and sun-dried tomatoes topped with shredded Parmesan
- **Poydras Pasta** - Bowtie pasta with fresh tomatoes, and garden vegetables with pesto and Italian herbs on a basil marinara sauce

Waffaletta Station* \$15

Miniature savory waffles prepared and fashioned into bite-sized sandwiches by our culinary professionals.

- Pulled pork with a mirliton coleslaw
- Roast beef debris with a horseradish coleslaw
- Roasted eggplant, zucchini, yellow squash, caramelized onions, arugula, extra virgin olive oil





INDEX

CULINARY ATTENDED ACTION STATIONS continued

Farmer's Table \$10

Fresh salad bar made with local, seasonal and organic foods

- Romaine
- Baby lettuce
- Iceberg
- Kale mix
- Garlic croutons
- Parmesan cheese
- Blue cheese
- Shredded cheese
- Black olives
- Grape tomatoes
- Broccoli
- Carrots
- Cucumber
- Scallions
- Red onions
- Eggs
- Diced ham
- Bacon
- Caesar dressing
- Ranch dressing
- Balsamic vinaigrette
- 1000 Island
- Creamy ranch

Mashed Potato Bar \$15

House-made creamy mashed potatoes and sweet potatoes served with assorted toppings:

- Roasted garlic
- Parmesan cheese
- Chopped scallions
- Bacon
- Butter
- Cinnamon honey butter
- Sour cream
- Shredded cheese
- Sautéed onions and mushrooms
- Pecans
- Shrimp
- Rootbeer chicken
- Pulled pork

Raw Bar Price Varies

Local seafood served on shaved ice with cocktail sauce, mignonette, horseradish and lemon

- Louisiana oysters
- Boiled shrimp
- Crab claws

Creole Station \$17

Choice of two:

- **Shrimp Creole** - Simmered in a rich tomato sauce over rice
- **Barbeque Shrimp** - Sautéed in a tangy, spicy butter sauce served with dipping bread
- **Crawfish Étouffée** - Crawfish tails smothered with onions, peppers, celery and garlic and served over white rice

*Requires a culinary professional \$150



INDEX

CARVING STATIONS

Pricing reflects price per carved item.

Golden Herb Roasted Turkey Breast*

\$225

(Serves 35 guests)
Herb aioli, orange cranberry compote and freshly baked silver dollar rolls

Slow Roasted Whole Sirloin*

\$390

(Serves 25 guests)
Chimichurri, garlic herb aioli, whole grain mustard, mayonnaise and silver dollar roll

Mahogany Cider Roasted Pork Loin*

\$250

(Serves 25 guests)
Apple butter, whole grain mustards and freshly baked silver dollar rolls

Herb and Pepper Roasted Baron of Beef*

\$550

(Serves 50 guests)
Horseradish cream, garlic herb aioli, whole grain mustard, mayonnaise and silver dollar rolls

Rosemary and Garlic Studded Leg of Lamb*

\$490

(Serves 25 guests)
Minted mayonnaise, rosemary jus and silver dollar rolls

Grain Mustard and Black Pepper Encrusted Tenderloin*

\$625

(Serves 25 guests)
Whole grain mustard, herb mayonnaise and freshly baked silver dollar rolls

Smoked Salmon Platter*

\$460

(Serves 30 guests)
Atlantic hot cedar planked smoked salmon. Served with marinated cucumbers and red onions, chopped hard boiled eggs, caper berry aioli and Melba toasts

Cilantro Lime Marinated Flank Steak*

\$425

(Serves 25 guests)
Served with cilantro aioli and silver dollar rolls

*Requires a culinary professional \$150





INDEX

BEVERAGES

NON-ALCOHOLIC BEVERAGES

- Coca Cola Soft Drinks** (each) \$4
- Dasani Bottled Water** (each) \$4
- Seagram's Ginger Ale** (each) \$4
- Seagram's Club Soda** (each) \$4
- Seagram's Tonic Water** (each) \$4

Beverage Package \$16
Soda, Water, Coffee and Tea
(per guest for 5 hours)

Hot Beverages (per gallon) \$38
Coffee Regular or Decaffeinated
Hot Chocolate

Bottled Juice (each) \$4.50
Orange Juice
Apple Juice
Cranberry Juice
Pineapple Juice



BEER

American Premium \$9
(per 16 oz can or bottle)
Bud Light
Budweiser
Coors Light
Miller Genuine Draft
Miller Lite
Michelob Ultra
O'Doul's NA

Malt (by the bottle) \$9
Mike's Hard Lemonade
Mike's Hard Cranberry
Mike's Hard Black
Cherry Lemonade
Angry Orchard Hard Cider



Craft-Imported \$9

(per 12 oz can or bottle)
Corona Extra
Corona Light
Modelo Especial
Heineken
Amstel Light
Stella Artois
Samuel Adams Boston Lager
Samuel Adams Seasonals
Shock Top
Blue Moon
Leinenkugel's Summer Shandy
Widmer Hefeweizen
Widmer Rotator IPA
Guinness Draught
Redhook ESB
Alaskan Amber

Bartender Fee \$150

(Waived if \$600 minimum is met per bartender. 1 bartender for every 75 guests is recommended)



INDEX

BEVERAGES continued

Deluxe Spirits (per a cocktail) **\$9**

- New Amsterdam Vodka
- Bombay Original Gin
- Jose Cuervo Especial Tequila
- BACARDI Superior Rum
- Seagram's 7 Crown American Whiskey
- Jack Daniel's Bourbon Whisky
- Dewar's White Label Scotch Whisky
- Hennessey V.S. Cognac
- DeKuyper Peachtree Liqueur
- DeKuyper Triple Sec Liqueur
- Martini and Rossi Vermouth

Premium Spirits (per a cocktail) **\$10**

- Ketel One Vodka
- Tanqueray Gin
- Camarena Silver Tequila
- Captain Morgan Original Spiced Rum
- Bulleit Bourbon Whiskey
- Dewar's 12 Scotch Whisky
- Seagram's VO Canadian Whisky
- Hennessey V.S.O.P Cognac
- Tuaca Liqueur
- Southern Comfort Liqueur
- Bailey's Irish Cream Liqueur

Super Premium Spirits (per a cocktail) **\$12**

- Grey Goose Vodka
- Bombay Sapphire Gin
- Herradura Silver Tequila
- BACARDI 8 Rum
- Woodford Reserve Bourbon Whiskey
- Johnnie Walker Black Label Scotch Whisky
- Crown Royal Canadian Whisky
- D'Ussé VSOP Cognac
- Grand Marnier Liqueur
- Chambord Liqueur
- St. Germain Liqueur

Hosted Deluxe Bar (per Guest) **\$28**

- Three (3) Hour Beverage Service
- To Include Deluxe Brand Spirits, Wines, Domestic and Imported Beers

Hosted Premium Bar (per Guest) **\$32**

- Three (3) Hour Beverage Service
- To Include Premium Brand Spirits, Wines, Domestic and Imported Beers

Hosted Super Premium Bar (per Guest) **\$36**

- Three (3) Hour Beverage Service
- To Include Super Premium Brand Spirits, Wines, Domestic and Imported Beers

Each additional hour is \$6 per guest



INDEX

WINE

Wine (by the glass) **\$9**
Wine (by the 750 ml bottle) **Price Varies**

Sparkling

Chandon, Brut Classic
— *California* **\$65**

Refreshingly soft and dry with apple and pear characteristics.

Cantine Maschio Prosecco — *Italy* **\$65**

White peach bouquet, fruit forward, with peach and almond flavors.

Moscato

Fetzer Valley Oaks — *California* **\$37**

Crisp and fresh with flavors of lychee fruit, white peaches and apricots.

Canyon Road — *California* **\$37**

Sweet aromas of honey and peach, layered with tropical notes of lychee and hints of orange blossom.

Pinot Grigio

Placido, Delle Venezie — *Italy* **\$38**

Fresh and fruity aromas of pears, citrus and grapefruit. Crisp, clean finish.

Ecco Domani — *Italy* **\$46**

Complex with notes of citrus, exotic fruit. Floral and tropical fruit aromas of pineapple, passion fruit and mango. Lively acidity.

Castello Banfi, San Angelo — *Italy* **\$56**

Intense, fruity aroma, followed by a clean refreshing finish.

Sauvignon Blanc

Fetzer Echo Ridge — *California* **\$38**

Crisp and clean with balanced citrus notes.

Sterling Napa — *California* **\$62**

Grapefruit, lemon and pineapple aromas with rich citrus, apples and guava.

Chardonnay

Canyon Road — *California* **\$38**

Aromas of ripe pear and stone fruit with balanced oak notes of vanilla.

William Hill, Central Coast
— *California* **\$57**

Aromas of green apple and peach. On the creamy, silky palate, ripe tree fruit notes blend seamlessly with fresh citrus and bright tropical flavors.

Sonoma Cutrer, Russian River
— *California* **\$66**

Scents of pear and apple with notes of nougat, roasted nuts, oak spice and citrus.

White Zinfandel

Beringer Main & Vine — *California* **\$39**

Full of fruit and a hint of sweetness



INDEX

WINE continued

Pinot Noir

Rainstorm — *Oregon*

\$50

Red berries, soft and elegant with flavors of bright cherry and pomegranate.

Fetzer Valley Oaks — *California*

\$38

Light, bright cherry and strawberry notes with a touch of spice.

Merlot

BV Coastal Estates — *California*

\$75

Lively and bright, brimming with ripe plum and juicy black cherry flavors.

Walnut Crest Select — *Chile*

\$40

Notes of strawberry ripe red fruits and subtle spice.

Sterling Vintner's Collection — *California*

\$54

Rich, complex, fruit forward and smooth with caramel, mocha and toasty oak notes.

Cabernet Sauvignon

Beringer Main & Vine — *California*

\$38

Full of jammy black fruit flavors. Sweet vanilla and rich oak flavors with just a hint of spice.

BV Beaulieu Vineyards, Napa Valley — *California*

\$75

Opulent layers of blackberry, black cherry and juicy plum character unfold with complex nuances of violet and mocha.

Bonterra Organic — *California*

\$50

Harmonious blend of black cherry, berries and all spice. Balanced blend of red fruits.

Malbec

Trivento — *Argentina*

\$75

Vibrant red color, well rounded with smooth tannins and bouquet of red fruit.





INDEX

CATERING POLICIES

Our Centerplate catering staff is delighted to work with you to provide all of your food and beverage needs.

Pre-Planning

Your knowledgeable food and beverage representative is eager to assist you with your event planning and menu selection, and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your food and beverage representative, together with our executive chef, will be happy to create custom menus to suit your special occasion. In order to prepare the most successful event, it is necessary that event information (dates, times, locations, estimated attendance, menu selection) be provided a minimum of 30 days prior to the event date. A signed copy of the Banquet Event Order and Banquet Contract must be returned to Centerplate. The signed contract with its stated terms constitutes the entire agreement between the client and Centerplate.

Deposit and Payment Policy

Centerplate requires that all food and beverage orders be paid prior to the event. An advance deposit of 90% of the total contract value will be required thirty (30) days in advance of the first function. The balance is due five (5) business days prior to the date of the event.

Billing

Acceptable forms of payment must be agreed upon when the event is booked. Acceptable forms of payment include credit card (Visa, MasterCard, American Express and Discover) or company check (must be received prior to event). We require a completed credit card authorization form to be kept on file for any overages. Purchase orders are not accepted by Centerplate.

Food and Beverage Service

Centerplate Catering is responsible for the quality and freshness of the food served to all guests. Food may not be taken off the premises after it has been prepared onsite. No food, beverage or alcohol will be permitted to be brought into or removed from the venue by the client or any of the client's guests or invitees. Sales and service of alcoholic beverages is regulated by the State of Louisiana. Centerplate is responsible for the administration of these regulations. Centerplate requires that all alcoholic beverages be dispensed by only Centerplate employees or agents. The State does not allow guests to bring alcoholic beverages into the facility.

Beverage Consumption - Canned or bottled beverages may be purchased on a consumption basis.

CATERING POLICIES continued

Pricing

Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices, our menu prices are subject to change. Centerplate will gladly lock in and guarantee menu selection pricing within 90 days of your first catered event with a signed contract, event order and a deposit per our stated deposit policy. Function quotations will also be subject to change until the event is guaranteed by receipt of signed contract, event order and a deposit. Please be aware that we require a minimum of five (5) working business days in advance of the deadline to complete all necessary paperwork. A 20% service charge and applicable sales tax will be applied to all food and beverage sales. If a customer is a tax-exempt organization, Centerplate requires a copy of both a Louisiana Tax Exempt Certificate and a City of New Orleans Tax Exempt Certificate with your signed Banquet Contract. If the certificates are not received, prior to invoicing, taxes will be collected on all invoices.

Guarantee

To ensure we have ample time to obtain the best product needed to create your event, please provide a guaranteed attendance figure for all functions at least three (3) business days prior to the event date. For functions over 2500 and above, the guarantee is due at least five (5) business days prior to your function. While we are flexible, if the Catering Manager is not advised by this time, the estimated figure will automatically become the guarantee. Increases made within the three (3) business day deadline are subject to approval by Centerplate and may be subject to an additional fee. Centerplate reserves the right to make reasonable substitutions as necessary. In order for Manager to obtain an accurate attendance figure, turnstiles will be placed at all entry doors for attendees to pass through. NOTE: CLIENT will be billed for food and beverage based on the guest guarantee provided to Centerplate or Manager's turnstile count, whichever is greater. If your guaranteed guest count is exceeded the day of the event or if a beverage bill exceeds the estimated cost, please be prepared to make payment arrangements at the conclusion of the function via company check, cash or credit card.

Cancellation Policy

Payment is non-refundable if a function is cancelled less than five (5) business days prior to the event.

Minimum Sales Requirements

Customary labor for catered functions is provided free of all labor charges if sales for a specific function/service exceed \$300 per four (4) hour period. Otherwise, a fee of \$75 will be applied for the event of which the minimum is not met. Additional labor for functions or services exceeding four (4) hours or as requested over and above what is normally provided will be charged at standard hourly labor rates per staff person employed for the activity.

Menu Selection

The menu presented offers a wide variety of items for all catering needs. In addition, our Executive Chef is available to create a custom menu to suit all types of events and tastes. We understand you may have guests with dietary restrictions who require specialty meals. Please notify your Catering Manager at least five (5) business days in advance to ensure we have ample time to create something for everyone.

Service Charge

A "House" or "Administrative" Charge of 20% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

Thanks To Our Local Suppliers

Leidenheimer Bakery	American Seafood
Haydel's Bakery	New Orleans Fish House
Chez Pierre Bakery	Capital City Produce
Southern Sweet Potato	Country Creole

INDEX



MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

Mercedes-Benz Superdome

