



## CATERING MENU

300 Bourbon Street | New Orleans, LA 70130



# ROYAL SONESTA

NEW ORLEANS

Thank you for selecting Royal Sonesta New Orleans as the site for your upcoming special event. We look forward to providing you with our outstanding hospitality, excellent service and fine food. We would be delighted to discuss a menu to compliment your special event. Our professional staff welcomes the opportunity to serve you with a unique, personal and creative touch.

## CHEF'S PHILOSOPHY

Executive Chef Jason Routzahn brings a fresh approach to Royal Sonesta New Orleans' catering operations, as well as its food and beverage outlets. A culinary artist with extensive training throughout New Zealand, Australia, Switzerland and Germany, Routzahn brings more than 20 years of knowledge and experience to the Sonesta team. He has a passion for great food with intensity and dynamic flavors with clean, bright, simple tastes.

"I'm energized by the challenge that each group presents to create a menu that will offer something for every taste. Whether you're in town visiting and looking for a meal with that special New Orleans flavor or a local out for a memorable dining experience, you will find it here at Royal Sonesta New Orleans," says Chef Routzahn. "My goal is to provide each one of our guests with excellent food and fond memories of their time at Royal Sonesta New Orleans."

Chef Routzahn's philosophy effortlessly matches Sonesta's **"Food Is Art"** catering philosophy which embraces using the freshest of ingredients from local sources. This allows us to create new, seasonal menus offering a unique culinary experience for each event. As Executive Chef, Routzahn personally oversees the menu for every function and will customize any menus to the group's exact specifications.



# BREAKFAST



## CONTINENTAL BREAKFAST

### Sonesta Continental

Selection of Chilled Freshly Squeezed Juices

Fresh Sliced Seasonal Fruit Display

Assorted Breakfast Breads, Danishes, Croissants, Mini Muffins

Whipped Butter, Fruit Preserves

Yogurt Parfaits, House-Made Granola

**32**

### Bienville Street

Selection of Chilled Freshly Squeezed Juices

Fresh Sliced Seasonal Fruit Display

Seasonal Whole Fruit Display

Assorted Breakfast Breads, Danish, Croissants, Mini Muffins

Whipped Butter, Fruit Preserves

Yogurt Parfaits, House-Made Granola

Bagels with Flavored Cream Cheese

Cinnamon Rolls and Sticky Buns

**34**

### Healthy Choice

Selection of Chilled Freshly Squeezed Juices

Fresh Sliced Seasonal Fruit Display

Assorted Whole Grain Breakfast Breads, Apple Pecan Scones

Flax Seed, Bran & Currant, Banana Oat Mini Muffins

Whipped Butter, Fruit Preserves

Yogurt Parfaits, House-Made Granola,

Cold Pressed Juice Station

**36**

### European

Orange Juice

Fresh Fruit

Yogurt Parfaits

Hard Boiled Eggs

Croissants, Sliced Breads, Assorted Danishes

Sliced Salami and Ham

Cheeses

### Choice of Two:

Gouda , Cheddar, Brie, Havarti, Swiss

**38**

# BREAKFAST



## BREAKFAST BUFFETS

### Royal Street Breakfast

Selection of Chilled Fresh Squeezed Juices

Market Inspired Fruit Display

Assorted Breakfast Breads, Danishes, Croissants, Mini Muffins

Nutella, Whipped Butter, Fruit Preserves

#### Choice of One:

Scrambled Eggs, Western Scrambled, Eggs Benedict

Spinach, Tomato & Feta or Sausage and Cheddar Frittata

#### Choice of One:

Applewood Bacon, Breakfast Sausage, Chicken Sausage, Turkey Bacon, Ham Steaks

#### Choice of One:

Desire Breakfast Potatoes, Homemade Biscuits & Gravy, Hash Brown Casserole

42

### Decatur Street

Selection of Chilled Fresh Squeezed Juices

Market Inspired Fruit Display

Assorted Breakfast Breads, Danishes, Croissants, Mini Muffins

Nutella, Whipped Butter, Fruit Preserves

#### Choice of One:

Pain Perdu with Maple Syrup and Whipped Cream, Buttermilk Pancakes with Banana Fosters Syrup, New Orleans Beignets with Powdered Sugar

#### Choice of One:

Scrambled Eggs, Western Scrambled, Eggs Benedict, Spinach, Tomato & Feta or Sausage & Cheddar Frittata

#### Choice of Two:

Applewood Bacon, Breakfast Sausage, Chicken Sausage, Turkey Bacon, Homemade Biscuits & Country Gravy, or Ham Steaks

#### Choice of One:

Desire Breakfast Potatoes, Homemade Biscuits & Gravy, Hash Brown Casserole

48

# BREAKFAST



## ENHANCEMENTS STATIONS

### Pancakes/Waffle Station\*

Made to Order  
Maple Syrup, Whipped Cream, Assorted Toppings and Chocolate Sauce, Maple Syrup

15

### Omelet Station\*

Eggs Made-to-Order. Spinach, Mushrooms, Tomato, Onions, Bell Pepper, Shrimp, Andouille, Alligator, Crawfish Tails, Bacon, Swiss, Cheddar, Feta Cheese

16

### Breakfast Grits Station

*(Grits Served with Choice of One:)*

Pork Grillades, Shrimp and Tasso Sauce, Creole Tomato, Braised Beef, Fried Chicken Thighs

12

### Stuffed Pain Perdu Station

Maple Syrup, Whipped Cream, Assorted Toppings and Chocolate Sauce, Maple Syrup

14

### Chicken & Waffle Station

Cane and Maple Syrup, Flavored Butter

14

## MORNING ADDITIONS

Steel Cut Oatmeal, Sliced Bananas, Brown Sugar, Raisins, Roasted Pecans

6

Anson Stone Mill Ground Grits, Aged Cheddar Cheese, Green Onion Corn Muffins

6

New Orleans Beignets (Served Warm) Dusting with Powdered Sugar

52 per dozen

# B RUNCH



## BRUNCH BUFFETS

### Jackson Square Brunch

Selection of Chilled Fresh Squeezed Juice

Market Inspired Fruit Display

Assorted Breakfast Breads, Danishes,  
Croissants, Mini Muffins

Whipped Butter, Fruit Preserves

Smoked Salmon Display with Chopped Eggs,  
Diced Red Onions, Capers, Sliced Tomato,  
Lemon Wedges

### Choice of One:

*(Requires a Chef Attendant Fee)*

Carving Station: Smoked Ribeye of Beef,  
Cheddar Popovers, Au Jus

Pasta Station: Shrimp, Green Onion, Gravy,  
Cavatelli Pasta or Rustic Tomato Sauce

Desire Shrimp and Grits Station

Waffle Station: Belgium Waffles, Assorted  
Toppings and Chocolate Sauce, Maple Syrup,  
Whipped Cream, Bananas, Chocolate Chips and  
Assorted Berries

Omelet Station: Eggs Made to Order, with  
Assorted Toppings

Chicken and Waffle Station

### Choice of One:

Scrambled Eggs, Western Scrambled, Eggs  
Benedict, Spinach, Tomato and Feta or Sausage  
and Cheddar Frittata

### Choice of One:

Applewood Bacon, Breakfast Sausage, Chicken  
Sausage, Turkey Bacon, or Ham Steaks

### Choice of One:

Desire Breakfast Potatoes, Homemade Biscuits &  
Gravy, Hash Brown Casserole

### Choice of Two:

Braised Short Rib Grillades, Cheddar Cheese Grits,  
Applewood Bacon, Tomatoes

Roasted Chicken, Wild Mushroom Risotto,  
Chicken Jus

Louisiana Redfish, Celery Root Purée, and Parsnip  
Salad

Grilled Hanger Steak, Baby Carrots, Whipped  
Potatoes

Pastry Chef's Dessert Display

63

# B RUNCH



## BRUNCH BUFFETS *(con't)*

### French Quarter Brunch

Selection of Chilled Fresh Squeezed Juice

Market Inspired Fruit Display

Assorted Breakfast Breads, Danishes,  
Croissants, Mini Muffins

Whipped Butter, Fruit Preserves

Smoked Salmon Display with Chopped Eggs,  
Diced Red Onions, Capers, Diced Tomato,  
Lemon Wedges

### Choice of Two:

*(Requires a Chef Attendant Fee)*

Carving Station: Smoked Ribeye of Beef,  
Cheddar Popovers, Au Jus

Pasta Station: Shrimp, Green Onion, Gravy,  
Cavatelli Pasta or Rustic Tomato Sauce

Desire Shrimp and Grits Station

Waffle Station: Belgium Waffles, Assorted  
Toppings and Chocolate Sauce, Maple Syrup,  
Whipped Cream, Bananas, Chocolate Chips  
and Assorted Berries

Omelet Station: Eggs Made-to-Order, with  
Assorted Toppings

### Choice of One:

Pain Perdu, Braised Pecan and Raisin Syrup,  
Whipped Cream, Buttermilk Pancakes Banana  
Fosters Syrup, New Orleans Beignets with  
Powdered Sugar

### Choice of One:

Scrambled Eggs, Western Scrambled, Eggs  
Benedict, Spinach, Tomato and Feta or Sausage  
and Cheddar Frittata

### Choice of One:

Applewood Bacon, Breakfast Sausage, Chicken  
Sausage, Turkey Bacon, or Ham Steaks

### Choice of One:

Desire Breakfast Potatoes, Homemade Biscuits &  
Gravy, Hash Brown Casserole

### Choice of Two:

Braised Short Rib Grillades, Cheddar Cheese Grits,  
Applewood Bacon, Tomatoes

Roasted Chicken, Wild Mushroom Risotto,  
Chicken Jus

Louisiana Redfish, Celery Root Purée, Roasted  
Celery Root and Parsnip Salad

Grilled Hanger Steak, Baby Carrots, Whipped  
Potatoes

Pastry Chef's Dessert Display

### Choice of One:

New Orleans Beignet Stations: Powdered Sugar,  
Sauces and Toppings

Bananas Foster Station: Banana Foster Flambé  
with New Orleans Cajun-Spiced Rum, Vanilla Ice  
Cream, Candied Pecans

Crepe Station: Chocolate Chips, Bananas, Nutella,  
Whipped Cream, Fresh Berries, Caramel Sauce

85

# BREAKS



## BREAKS À LA CARTE

### MORNING

Sliced Fresh Seasonal Fruit

**9 per person**

Whole Fresh Fruit

**4 per piece**

Assorted Pastries and Muffins

**42 per dozen**

Assorted Individual Cereals with Milk

**5 each**

Assorted Individual Flavored Yogurts

**5 each**

Granola and Kind Bars

**4 each**

Assorted Greek Yogurts

**6 each**

*Make Your Own Breakfast Sandwich*

**Choice of One:**

Tofu, Eggs, Potatoes

**Choice of One:**

Ham, Sausage, Bacon, Chorizo

**Choice of One:**

Swiss, Cheddar, Feta, Cotija Cheeses

**56 per dozen**



# BREAKS



## AFTERNOON

Assorted Cookies to include Chocolate Chip, Peanut Butter and Sugar

**46 per dozen**

Brownies and Blondies

**46 per dozen**

Beignets with Powdered Sugar

**52 per dozen**

Assorted Cupcakes  
Vanilla, Chocolate, and Red Velvet

**48 per dozen**

Pralines

**40 per dozen**

King Cakes (serves 25)

**70 each**

Cream Cheese Filled King Cake

**80 each**

Bagged Potato Chips, Pretzels and Popcorn

**4 each**

Mixed Nuts

**28 per pound**

Assorted Candy Bars

**4 each**

Ice Cream Bars

**5 each**

## BEVERAGES

PJ's Freshly Brewed Regular and Decaffeinated Coffee

**90 per gallon**

Assorted Soft Drinks and Bottled Water

**5 each**

Iced Tea, Lemonade or Fruit Punch

**50 per gallon**

Freshly Squeezed Orange Juice

**54 per gallon**

Assorted Hot Teas

**90 per gallon**

Red Bull, Regular and Sugar Free

**7 each**

# BREAKS



## PACKAGE BREAKS

### 7th Inning Stretch

Soft Pretzels with Creole Mustard  
Angie's Boom Chicka Pop Popcorn  
Bourbon Praline Pecans  
Shelled Peanuts  
Abita Root Beer

17

### Fruit

Dried Apple Rings, Kiwi, Pineapple,  
Dried Peaches  
Market Inspired Fruit Bowl  
Fruit Skewers with Yogurt Dip

18

### Chips

Dehydrated Veggie Chips  
Terra Chips, Blue Corn Chips  
Sweet Potato Chips  
Zapps Potato Chips  
with French Onion & Pimento Cheese Dips

17

# BREAKS



## PACKAGE BREAKS

### Cookie Jar

Assorted Gourmet Cookies  
Chocolate Dipped Rice Krispie Treats  
Brownies and Blondies  
Coconut Rocher  
Whole and Chocolate Milk

**16**

### Build Your Own Trail Mix

Yogurt-Dipped Pretzels  
Assorted Nuts  
M&Ms  
Dried Fruits  
Wasabi Peas  
Hot and Spicy Sesame Sticks  
Toasted Corn  
Granola

**16**

### Beignet Stand

Traditional Beignets with Powdered Sugar  
Whole and Chocolate Milk  
Chocolate Stuffed Donut  
Plain Donut Holes  
Palmiers

**18**

### Energy

Assorted Kind Bars  
Cliff Bars  
Dried Fruit Mix  
Candied Fruit Slices  
Red Bull

**16**

# BREAKS



## PACKAGE BREAKS *(con't)*

### Refresh

Watermelon Skewers with Mint and Balsamic reduction

Chocolate Covered Blueberries

Frozen Grapes

Market Whole Fruit

Infused Waters

**16**

### Anti-O

Dark Chocolate Blueberry Bark

Farmers Market Fruit Selection

Raw Almonds and Pecans

Homemade Granola Bars

Cold Pressed Juices

**16**

### Retro Candy Store

Necco Wafers

Mary Janes

Lemonheads

Saltwater Taffey

Assorted Tootsie Rolls & Caramel Creams

Lemonade

**14**

### Dips

Black Bean Hummus

Roasted Pepper Hummus

Spinach Artichoke Dip

Moroccan Eggplant Dip

Served with Bagel Chips, Crackers, Pita Chips,  
Carrot and Celery Sticks

**18**

# LUNCH



## PLATED LUNCH

### FIRST COURSE

*(Choose one from the below options:)*

#### SALADS:

##### Caesar Salad

Heart of Romaine Lettuce, Ciabatta Crouton, and Shaved Parmesan

##### Exotic Mushroom

Spinach & Frisee Salad, Cranberries, Goat Cheese, Cane Syrup Vinaigrette

##### Tri-Colored Baby Beet Salad

Baby Greens, Natchitoches Pecans, Blood Orange Vinaigrette

##### Baby Green Salad

Roasted Pecans, Cucumbers, Tomatoes, Roasted Pears, Goat Cheese, White Aged Cheddar, Riesling Vinaigrette

##### Iceberg Wedge Salad

Blue Cheese, Roasted Florida Corn, Bacon, Diced Tomato, Piquillo Peppers, Celery Leaf, Creole Ranch Dressing or Blue Cheese

#### SOUPS:

Louisiana Chicken & Sausage Gumbo with Blue Delta Rice

Blue Crab and Florida Corn Bisque

Creole Tomato Soup

Black Eyed Pea Soup, Ham Hocks, Winter Greens

Mardi Gras Cauliflower Bisque

# LUNCH



## PLATED LUNCH *(con't)*

### **Pork Chop**

Bacon Roasted Sweet Potatoes, Local Bitter Greens, Red Eye Gravy

42

### **Florida Red Snapper**

Celery Root Purée, Roasted Mirliton Salad, Local Apples, Brown Butter Foam

46

### **Organic Salmon**

Cous-cous, Warm Local Vegetable Salad, Fresh Tomato

46

### **Local Gulf Fish**

Sauce Rouille, Blue Crab Stew, Local Jasmine Rice

42

### **Blackened Fish**

Jasmine Rice, Crawfish Étouffée

44

### **Pan Seared Scallops**

Local Creamed Corn, Black Truffle, Orzo

48

### **Crispy Flounder**

Sweet Corn Orzo, Wilted Spinach, Crayfish Corn Veloute

44

### **Stuffed Seasonal Fish**

Stuffed with Blue Crab, Seasonal Baby Vegetables, Cognac Beurre Blanc

46

# LUNCH



## **PLATED LUNCH** *(con` t)*

### **DESSERTS**

#### **Seasonal Fruit Crisp**

Whipped Cream, Sugar Frosted Almonds

#### **Raspberry Almond Frangipan Tart**

Berry Coulis, Seasonal Berry Salad

#### **Seasonal Fruit Tart**

Berry Coulis, French Macaroon

#### **White Chocolate Bread Pudding**

Cinnamon Whipped Cream, White Chocolate Croquant

#### **Mississippi Mud Pie**

Creole Cream Cheese Frosting, Chocolate Ganache, Marshmallows, Toasted Pecans

#### **Cheesecake**

Fresh Berries, Whipped Cream

#### **Sonesta Carrot Cake**

Crystallized Walnuts, Pineapple

#### **Raspberry & Red Velvet Cake**

#### **Bailey's Chocolate Cake**

Sacher, Bailey's Custard, Dark Chocolate Ganache, Chocolate Chantilly

# LUNCH



## LUNCH BUFFETS

### FRENCH MARKET SALAD STAND

Local Late Harvest Squash Bisque  
Tomato and Asparagus Salad, Feta Cheese  
Marinated Wild Mushrooms, Endive, Bitter Greens, Sherry Onion Vinaigrette  
BBQ Pulled Chicken Salad, Iceberg Wedge, Smoked Bacon, Cheddar Cheese, Hard Cooked Eggs, Tomato, Creole Ranch  
Roasted Organic Salmon Salad, Balsamic Braised Cipollini Onions, Gold Raisins, Arugula Salad  
Quinoa Salad with Roasted Vegetables  
Flank Steak Fajita Salad with Romaine Lettuce, Cilantro Lime Vinaigrette  
Artisanal Rolls with Butter

Vanilla Panna Cotta with Macerated Berries  
Strawberry Mousse Shortcake

44

### ST. CHARLES AVENUE

New Orleans Oyster & Artichoke Soup  
Shrimp Boiled Potato Salad  
Local Inspired Garden Salad with Creole Ranch and Seasonal Vinaigrette  
Mirlton, Fennel, Artichoke salad with Lemon Aioli  
Artisanal Rolls with Butter

Grilled Chicken Thighs, Creole Sauce, Jasmine Rice  
Blackened Louisiana Farm Raised Catfish and Corn Maque Choux  
Hanger Steak Grillades and Creamy Grits  
New Orleans Dirty Rice  
Local Market Vegetables

Vanilla & Coffee Creme Brulee with Berries  
Double Chocolate Tart with Hazlenut Crunch

48



# LUNCH



## LUNCH BUFFETS *(con't)*

### CANAL STREET

Chicken or Duck & Andouille Sausage Gumbo with Rice

Fried Oyster Salad, Romaine Hearts, Blue Cheese, Bacon, Green Goddess Dressing

Cesar Salad, Cajun Croutons, Parmesan Cheese, Spicy Caesar Dressing

Artisanal Rolls with Butter

Crawfish or Shrimp Étouffée, Jasmine Rice

Creole Braised Pork Shoulders, Jalapeño Cheddar Grits

Louisiana Puppy Drum, Stewed Okra

Potato Croquettes, Herbs, Parmesan Cheese

Green Beans with Roasted Pecan Butter

Croissant Bread Pudding with Whiskey Sauce

Bourbon Chocolate Chip Pecan Pie

52

### MISSISSIPPI DELTA

Creole Tomato Soup with Gruyere Crouton

Roasted Colored Beet Salad, Pearl Onions, Goat Cheese

Baby Local Greens, Fall Squash, Walnuts, Pomegranate Molasses Vinaigrette

Artisanal Rolls with Butter

Smoked Rabbit Étouffée, Jasmine Rice

Smoked Chicken Pot Pie

Grilled Flat Iron Steak with Confit Onion Rings

Stewed Black Eyed Peas, Ham Hocks

Local Braised Greens

Jasmine Rice

Lemon Meringue Pie

Mississippi Mud Pie

46

# LUNCH



## LUNCH BUFFETS *(con't)*

### MEMPHIS BBQ

Garden Salad, Cucumbers, Tomatoes, Roasted Corn and Peppers & Spicy Ranch

Cajun Potato Salad

Southern Cole Slaw

Bread & Butter Pickles

Freshly Baked Biscuits & Corn Muffins with Local Honey Butter

#### Choose Two:

Pulled Pork, Smoked Chicken Thighs, Baby Back Ribs, BBQ Rubbed Brisket, Bone-in Chicken, Alligator Sausage

Mac & Cheese

Braised Greens

Baked Beans

Corn on the Cob

Dark Chocolate Brownies

Seasonal Cobbler

46

### UPTOWN

Boston Bibb Salad, Fried Shallots, Avocado, Crabmeat Ravigote

Roasted Baby Carrots, Field Pea Salad, Pickled Feta, Praline Vinaigrette

Petite Ravioli Salad, Fried Brussels, Smoked Mushrooms, Herb Vinaigrette

Artisanal Rolls with Butter

Grilled Hanger Steak, Confit Onion Rings

Pan Seared Grouper, Celery Root Purée, Baby Pepper Salad

Herb Marinated Organic Chicken Breast, Wild Mushrooms, Roasted Tomatoes

Truffled Mashed Potatoes or Roasted Fingerling Potatoes

Market Inspired Vegetables

Bourbon Praline Cheesecake

Single Origin Chocolate Mousse Trifle

52

# LUNCH



## LUNCH BUFFETS *(con't)*

### STAY FIT

Tomato and Black Eye Pea, Baby Kale Soup

Mixed Greens, Almonds, Dried Blueberries, Goat Cheese and Buckwheat Honey Vinaigrette

Heirloom Tomato Salad, Organic Cucumbers, Red Onion Dressing, and Wild Greens

Artisanal Rolls with Butter

Wood Fired Free Range Chicken, Chermoula Sauce, Roasted Cauliflower

Louisiana Line Caught Fish, Sugar Cured Kumquats, Broccoli Salad

Whole Wheat Penne Pasta, Field Legumes, Baby Spinach, Roasted Tomatoes

Grilled Flank Steak, Chimichurri

Roasted Tri-Colored Potatoes

Market Inspired Vegetables

Orange Gelee

Flourless Chocolate Cake

Berry Angel Food Trifle

**53**

### GOURMET SANDWICH SHOP

Chef's Market Soup of the Day

Fregola Pasta Salad

Marinated Mushrooms, Blue Cheese, Bitter Greens

Mixed Green Salad with House-Made Vinaigrettes

Artisanal Rolls with Butter

Served on Platters:

Cajun Fried Turkey, Balsamic Cherry Mayo, Applewood Bacon, Bibb Lettuce, Creole Tomato, Dried Fruit Bread

Seared Yellowfin Tuna, Cucumber, Cilantro, Arugula Po'Boy, Spicy Aioli

Italian Sandwich, Salami, Ham, Mortadella, Provolone, Red Bell Pepper, Lettuce, Ciabatta

Portabello, Roasted Red Pepper, Arugula, Mozzarella, Balsamic Reduction on Ciabatta

S'Mores

Chocolate Peanut Butter Cupcakes

Banana Cream Pies

**38**

# LUNCH



## BOXED LUNCHES

Potato Salad or Market Pasta Salad

### Choice of:

New Orleans Muffaletta

Brown Sugar Cured Ham, Emmentaler Cheese, Lettuce and Creole Tomatoes, Brioche Bun

Grilled Chicken Salad on Croissant with Bibb Lettuce

Roasted Prime Rib, Aged Cheddar, Horseradish Cream, Shaved Onion and Fennel Salad, Ciabatta

Curried Eggplant, Creamy Hummus, Shaved Raw Vegetables, Flour Wrap

Grilled Vegetable Wrap, Zucchini, Yellow Squash, Portabella, Red Peppers with Boursin Cheese Smear

Zapps Chips, Cookies, Praline or Blondie House Pickles

**34**

# R ECEPTION



## HORS D' OEUVRES

### COLD

Shrimp Remoulade Deviled Eggs  
Roasted Tomato and Burrata Cheese Bruschetta  
Basil Micro-Greens Bruschetta, Tomato Caponata  
Endive Spear, Humbolt Fog Blue Cheese, Market Inspired Marmalade  
Lobster Potato Salad Bruschetta

#### **6 per piece**

Duck Leg Rilette with Batard, Dijon Mustard and Pickle  
Country Pâté with Batard, Pickled Mustard Seeds and Seasonal Marmalade  
Eggplant Caviar, Moroccan Hummus with Pita Chips  
Deviled Eggs, Country Ham  
Pickled Shrimp in a Jar  
Smoked Salmon Tartar with Horseradish and Sesame Cones

#### **7 per piece**

Smoked Redfish with Louisiana Caviar and Ravigote Sauce  
Tuna Poke with Avocado and Sesame Cones  
Crab Ravigote Stuffed Cherry Tomato  
Grilled Artichoke with Crawfish Tails and Pickled Shallots Bruschetta, Lemon Aioli

#### **8 per piece**

### HOT

Boudin Balls with Pepperjack Cheese, Honey Mustard  
Mini Debris Po'boys, Pickled Shallots  
Meat Pies  
Crawfish Pies  
Medjool Dates with Applewood Bacon  
Breaded Artichoke with Goat Cheese  
BBQ Chicken Biscuit  
Pecan Chicken Tender with Pepper Jelly  
Onion, Country Ham Fontina Grit "Puppies"  
Vegetable Spring Rolls, Sweet Chili Sauce  
Mini Cuban Sandwich  
Ratatouille Tart

#### **6 per piece**

Crispy Tempura Shrimp  
Beef and Gorgonzola wrapped in Bacon  
Short Rib, Cheddar and Onion Panini  
Reuben in Rye Puff  
Chicken Tandoori Satay  
Brisket with Bacon wrapped Poblano Pepper  
Mini Char Siu Bao  
Berkshire Pork Dumpling with Ginger Soy Sauce  
Duck Meatballs with Asian BBQ Sauce

#### **7 per piece**

Fried P&J Oysters with Bacon, Blue Cheese and Firecracker Sauce  
Fontina, Black Truffle Lobster Macaroni and Cheese  
Moroccan Lamb Cigars

#### **8 per piece**

# R ECEPTION



## PRESENTATION STATIONS

### Imported and Domestic Cheese Board

Seasonal Marmalade, Market Available Fruits, Dried Fruits and Nuts, Crackers, Batards

16

### Local Vegetable Display

Grilled, Pickled and Raw Local and Market Available Inspired Vegetables

Hummus, Ranch and Blue Cheese Dips

14

### Charcuterie Display

Artisanal Inspired and House-Made Meats, Sausages, Dry Cured, Pâtés, Rillettes  
Accompanied by House Pickles, Mustards, Crackers, Batards

21

### Louisiana Whole Roasted Fish Display

(Serves 20)

Ravigote Sauce, Remoulade Sauce, Creole Sauce, Local Corn and Green Onion Hush Puppies,

White Rice

225

### Charbroiled Gulf Oysters

(Choose 2 Styles:)

**Rockefeller** - Spinach, Herbs, Herbsaint, Breadcrumbs

**Bienville** - Bacon, Shrimp, Mushroom, Sherry

**Desire's Charbroiled** - Spicy Butter and Herbs

(3 pieces per person)

17

### Smoked and Cured Salmon Display

(Minimum 30 guests)

with Capers, Tomato, Hard Cooked Eggs, Onion, Parsley, Crackers and Bagel Chips

14

### Caribbean Planked Fish Display

with Mango Jalapeño Salsa, Roasted Vegetable Quinoa Salad and Jasmine Rice

21

# R ECEPTION



## PRESENTATION STATIONS *(con't)*

### **Sushi Display Station**

*(100 pieces)*

Seaweed Salad, Squid Salad, Edamame Salad,  
Tamari Soy Sauce, Wasabi, Pickled Ginger

**900**

### **Handheld Station**

*(2 per guest)*

BBQ Pork, Creole, Coleslaw

Chicken Sliders with Caramelized Onions, Blue  
Cheese Aioli

Portabello, Roasted Red Pepper, Mozzarella

Grass-fed Lamb Burger with Harissa Mayo,  
Arugula Greens

Accompanied by Cornichons, Condiments,  
Tabasco, Onions, Lettuce, Tomato

**16**

### **The Taco Bar**

Beef Barbacoa with Mojo de Ajo, White Onion,  
Guajillo Salsa

Crispy Louisiana Shrimp with Chili Aioli, Pickled  
Carrots, Onions

Beer-Battered Fried Gulf Fish, Cabbage, Salsa  
Verde

Pulled Chicken Thighs with Pickled Onion,  
Cabbage, Pico de Gallo

Queso, Guacamole, Black Bean Salad, Tamales,  
Sour Cream, Limes, Cilantro

**21**

### **Dim Sum Station**

*(Choose 4 per Station:)*

Pork & Shrimp Sui Mei

Vegetable Sui Mei

Chicken Lemongrass Dumpling

Edamame Dumpling

BBQ Pork Buns

Shrimp Maui "Spring Roll"

Duck Spring Roll

Accompanied by Fried Wonton Chips, Condiments,  
Thai Noodle Salad, Edamame Salad, Ginger Soy  
Sauce, Peanut Sauce and Sweet Chili Sauce

*(2 pieces per guest)*

**18**

### **Slider Station**

*(Choose 3 per Station:)*

Wagyu Beef Sliders with Tillamook Cheddar and  
Tomato Marmalade

Smoked BBQ Pork Shoulder with Pickled  
Red Onions

Shrimp and Alligator Burger with Spicy Aioli,  
Cucumbers, Shaved Jalapeño Peppers, Herbs

Portabello, Roasted Red Pepper, Arugula,  
Mozzarella Slider

**16**

# R ECEPTION



## PRESENTATION STATIONS *(con't)*

### Saints Tailgate

Abita Brewery Chili with Red Beans, Cheddar, Green Onions

Smoked Pork Shoulder with House-Made BBQ Sauce, Slider Rolls, Soft Pretzels, Ale Cheese Sauce

Smoked Chicken Wings

Accompanied by Fried Pickles, Condiments, Tabasco Onions

**18**

### Ballpark Break

Soft Pretzels, Creole Mustard

All-Beef Hotdogs with Sauerkraut, Onions, Braised Alligator with Sausage and Onion

Stadium Nachos Bar with Sour Cream, Cheese Sauce, Jalapeños, Pico de Gallo, Guacamole

Assorted Condiments

**17**

### Nola Neighborhood

Red Beans and Sausage with Rice

Chicken Sausage Gumbo with Rice

Meat Pies

Chicken and Sausage Jambalaya

Accompanied by White Rice, Fried Okra, Hot Sauce, Spicy Aioli

**22**

### Farmers Market

Market Baby Greens, Romaine Hearts, Local Wild Greens

Vinaigrette and Ranch and Caesar Dressing

Market Inspired Veggies and Fruits

Hard Cooked Eggs, Cheeses, Bacon

Accompanied by Croutons, Artisanal Rolls, Butter

**14**



# R ECEPTION



## ACTION STATIONS

### Thai Satay Station\*

*(Choose 3:)*

Louisiana White Shrimp Satay

Local Wagyu Beef Kabob

Grass-Fed Lamb Kabob

Alligator Satay

Diver Scallops Kabob

Chicken Kabob

Peking Duck Kabob

Accompanied by:

White Rice, Thai Peanut Sauce, Prik Poa (Chili Paste), Thai Noodle Salad, Sweet Chili Sauce and Ginger Dipping Sauce

*(Based on 3 pieces per person)*

**24**

### Pasta Station\*

*(Choose 3:)*

Goat Cheese, Roasted Tomato Ravioli

Crawfish Ravioli

Roasted Root Vegetable Ravioli

Spinach and Roasted Garlic Ravioli

Sweet Potato Gnocchi

Penne

Fruit de Mer Ravioli

Choice 3 Sauces:

Braised Short Ribs Bolognese

Creole Tomato Sauce

Wild Mushroom, Cream Sauce

Local Herb Pesto

Crawfish Monica

Accompanied by:

Parmesan Cheese, Fresh Basil, Crushed Red Pepper, Garlic Confit, Roasted Tomatoes

**22**

### Crab Cake Station\*

Louisiana Blue Crab Cakes

Florida Corn Maque Choux, Mirliton and Local Micro Green Salad, Lemon Aioli

*(Based on 2 pieces per person)*

**26**

### Short Rib Station\*

Louisiana Wagyu Beef Short Ribs, 24hr Braised, Parsnip Purée and Chips

**28**

### Gulf Caught Fish Station\*

Day Boat Caught Gulf Fish Roasted Pumpkin Purée, Curry Cauliflower, Pesto

**24**

# R ECEPTION



## CARVING STATIONS

### Local Wagyu Beef Steamship\*

*(Minimum 80 guests)*

Au Gratin Potatoes, Market Vegetables, Jus

**14**

### Cajun Fried Turkey\*

*(Minimum 30 guests)*

Sweet Potato Purée, Andouille Dressing, Gravy,  
Cranberry Sauce

**15**

### Smoked Prime Rib\*

*(Minimum 30 guests)*

Mac & Cheese, BBQ Butter,  
Horseradish Cream

**18**

### Louisiana Legacy Beef Tenderloin\*

*(Minimum 30 guests)*

Truffled Mashed Potatoes, Jumbo Asparagus,  
Bordelaise Sauce

**21**

### Southern Porchetta\*

*(Minimum 40 guests)*

Fried Mac & Cheese, Local Greens

**14**

### NOLA Boudin Stuffed Suckling Pig\*

*(Minimum 80 guests)*

**17**

### Moroccan Roasted Eggplant\*

*(Minimum 30 guests)*

Za'atar Aioli, Tabbouleh, Pita Bread

**12**

# R ECEPTION



## DESSERT STATIONS

### Bread Pudding Station

Traditional and Chocolate Bread Pudding, served with Crème Anglaise, Bourbon Carmel Sauce, Whipped Cream, Fruit and Nuts

10

### Beignet Station

Crème Anglaise, Bourbon Carmel Sauce, Chocolate Sauce, Whipped Cream

10

### Bananas Foster Station\*

Made-to-Order, Flambéed Bananas, Rum Sauce, served over Vanilla Bean Ice Cream

15

### Crepe Station\*

Sautéed Crepes, Bourbon Caramel, Chocolate Sauce,

Chocolate Croquant, Seasonal Berries, Whipped Cream,

Nutella, Bananas, Bacon

17

### Cookies and Milk Display

Bourbon Milk Punch with Gourmet Cookies and a Selection of Milks

10

### Churro Station\*

Dulce de Leche, Caramel and Chocolate Dipping Sauce, Vanilla Ice Cream

10

# DINNER



## PLATED DINNER

### ENTRÉES

#### Choose One:

New Orleans BBQ White Shrimp, Crispy Grit Cake

Crispy Duck Confit Leg, Local Legumes Cassoulet

Seafood Gumbo, Louisiana Blue Delta Rice

Blue Crab and Florida Corn Bisque

#### Choose One:

##### Caesar Salad with Heart of Romaine

Red and Green Baby Romaine Lettuce, Garlic Ciabatta Crouton Crisp, Parmesan Caesar Dressing

##### Tri-Colored Baby Beet Salad

Baby Greens, Natchitoches Pecans, Blood Orange Vinaigrette

##### Baby Green Salad with Local Apple

Pears, Cucumbers, Tomatoes, Walnuts, Riesling Vinaigrette

##### Heirloom Tomato Salad

Yellow, Green, Red Tomatoes, Heirloom Grape Tomato, Mozzarella Cheese, Pesto Smear, Balsamic Reduction

##### Cobb Salad

Iceberg, Egg, Avocado, Tomato, Bacon, Cheddar Cheese, Roasted Corn, Choice of Chicken or Shrimp; Ranch or Blue Cheese

##### 8oz Filet Mignon with Au Gratin Potatoes

Jumbo Asparagus, Beer-Battered Onion Ring, Bordelaise Sauce

*3 courses - 92 | 4 courses - 102*

##### Grilled 8oz Ribeye Steak with Potato Croquette

Cauliflower, Smoked Sea Salt Bone Marrow Butter

*3 courses - 86 | 4 courses - 96*

##### Grilled 8oz New York Sirloin

with Roasted Tricolored Potatoes, Rainbow Swiss Chard, Sauce Rouille

*3 course - 89 | 4 courses - 99*

##### Braised Short Rib with Roasted Carrots

Cipollini Onions, Celery, Pomme Purée

*3 courses - 78 | 4 courses - 88*

##### Heritage Farmed Pork Chop

with Bacon Roasted Sweet Potatoes, Local Bitter Greens, Red Eye Gravy

*3 courses - 68 | 4 course - 78*

##### Carolina Grouper with Celery Root Purée

Roasted Salsify Salad, Local Apples, Brown Butter Foam

*3 courses - 75 | 4 courses - 85*

# DINNER



## ENTRÉES *(con` t)*

*(Choose One:)*

### **Crispy Flounder**

Sweet Corn Risotto

*3 courses - 74 | 4 courses - 84*

### **Florida Red Snapper with Eggplant Purée**

Warm Local Legume Salad, Fresh Tomato

*3 courses - 74 | 4 courses - 84*

### **Roasted Chicken with Local Eggplant**

Bell Peppers and Satsuma Chicken Jus

*3 courses - 68 | 4 courses - 78*

### **Louisiana White Shrimp with Court-Bouillon Butter**

Butter Beans, Red Potatoes

*3 courses - 68 | 4 courses - 78*

### **Pan Seared Redfish with Smoked Pecans Streusel**

Brown Butter Sauce, Parsnip Purée

*3 courses - 72 | 4 courses - 82*

### **Pan Seared Scallops with Local Creamed Corn**

Black Truffle, Orzo

*3 courses - 78 | 4 courses - 88*

### **Maine Lobster Stuffed Short Ribs**

with Olive Oil Whipped Potatoes, Cipollini Onions

*3 courses - 105 | 4 courses - 115*

### **New York Strip Steak & Cajun Shrimp Stuffed Squash**

with Au Gratin Potatoes, Bordelaise Sauce

*3 courses - 95 | 4 courses - 105*

### **Roasted Chicken & Crispy Skin Redfish**

Roasted Tricolored Potatoes, Rainbow Swiss Chard, Sauce Rouille

*3 courses - 88 | 4 courses - 98*

### **Fillet & Pan Seared Scallops**

Local Vegetables

*3 courses - 90 | 4 courses - 99*

# D

INNER



## ENTRÉES *(con`t)*

## DESSERTS

*(Choose One:)*

### **Biscuit Topped Seasonal Fruit Cobbler**

Pecan Florentine, Vanilla Bean Gelato

### **Vanilla Bean Cheesecake**

Mascarpone, Chantilly Cream, Honey Lavender, Blueberry Compote, Salted Graham

### **Salted Caramel Macchiato Tiramisu**

Coffee Syrup Soaked Lady Fingers, Salted Caramel Macchiato, Mascarpone Custard, Chantilly Cream

### **Very Berry Pink**

Strawberry Panna Cotta, Almond Streusel, Grapefruit Jelly, Grapefruit Marinated Berries, Candied Dehydrated Strawberries

### **Deconstructed Black Forest Cake**

Devil's Food Cake, Drunken Cherry Compote, Vanilla Bean White Chocolate Chantilly Cream, Chocolate Shavings

### **Key Lime & Fruit Tart**

Fruit Coulis, Torched Meringue

### **Croissant Bread Pudding**

Salted Caramel, Dulcey Croquant, Torched Bourbon Mallow

### **Molten Chocolate Cake & Butter Toffee Shake**

Caramel Popcorn

# DINNER



## DINNER BUFFETS

### Southern Barbeque

Shrimp Remoulade Deviled Eggs  
Iceberg Wedge, Salad, Blue Cheese  
Southern Potato Salad  
Cole Slaw  
Jalapeño Cornbread

*(Choose 3:)*

Fried Chicken  
Smoked Chicken Wings  
Smoked Brisket  
Pulled BBQ Pork  
Slow Cook Chicken Thighs  
Baby Back Ribs

### Carving Station:

Smoked Whole Organic Turkey, Andouille Mirliton Dressing, Rolls and Butter, Giblet Gravy, Cranberry Sauce

*(Choose 2:)*

Macaroni and Cheese  
Braised Greens  
Skillet Baked Beans  
Jambalaya  
Corn on the Cob

PB&J Bars, Red Velvet Cupcakes, Banana Pudding

**90**

# DINNER



## DINNER BUFFETS *(con` t)*

### Downtown

New Orleans Seafood Gumbo with Rice or Smoked Duck and Andouille Gumbo

Shrimp Boiled Potato Salad

Local Inspired Garden Salad with Creole Ranch and Seasonal Vinaigrette

Mirlton, Fennel, Artichoke salad with Lemon Aioli

Artisanal Rolls with Butter

### Action Station:

Shrimp and Grits Station

Assorted Toppings to Include: Caramelized Onions, Andouille Sausage, Green Onions, Cheddar Cheese, Roasted Peppers, Roasted Tomatoes, Cracklins

Smoked Rabbit Étouffée, Jasmine Rice

Black Drum, Crawfish, Wild Mushrooms, Spinach

Smoked Chicken & Andouille Jambalaya

Green Beans, Bacon, Texas Sweet Onions

Louisiana Jasmine Rice

Chocolate Fudge Cake

Mixed Berry Bread Pudding with Whiskey Sauce

92

### Garden District

Chicken & Andouille Sausage Gumbo with Rice

Fried Oyster Salad, Romaine Hearts, Blue Cheese, Bacon, Green Goddess Dressing

Caesar Salad, Cajun Croutons, Parmesan Cheese, Spicy Caesar Dressing

Fregola Wild Mushrooms, Roasted Tomatoes, Fresh Herbs

Artisanal Rolls with Butter

### Carving Station:

Southern Porchetta

Fried Mac & Cheese, Local Greens

Crawfish Étouffée with Rice

Smoked Hanger Steak, Jalapeño Cheddar Grits

Louisiana Puppy Drum, Stewed Okra

Wood Roasted Game Hens, Baby Bell Peppers

Potato Croquettes, Herbs, Parmesan Cheese

Local Fall Squash with Roasted Pecan Butter

Red Velvet Cream Cheese Cupcakes

Bourbon Chocolate Chip Pecan Pies

96



# PERSONAL PREFERENCE



## PERSONAL PREFERENCE

Includes: Appetizer, Salad, Entrée and Dessert

147

Guests can personally select their own Entrées in a banquet setting. More elegant than the casual buffet, the Personal Preference Menu is designed to satisfy individual tastes and preferences.

1. The planner chooses the Appetizer, Salad and Dessert in advance.
2. A custom printed menu featuring four Entrée selections is provided for guests at each setting.
3. Specially trained servers take your guests' orders as they are seated.
4. Please allow a minimum of 2 hours for service.

All Entrées are served with a choice of Mashed Yukon Gold Potatoes, Potato Croquettes, or Au Gratin Potatoes, and Market Vegetables.

### First Course:

*(Choose One:)*

New Orleans BBQ White Shrimp, Crispy Grit Cake

Crispy Duck Confit Leg, Local Legumes Cassoulet

Seafood Gumbo, Louisiana Blue Delta Rice

Blue Crab and Florida Corn Bisque

### Second Course

*(Choose One:)*

#### Caesar Salad with Heart of Romaine

Red and Green Baby Romaine Lettuce, Garlic Ciabatta Crouton Crisp, Parmesan Caesar Dressing

#### Tri-Colored Baby Beet Salad

Baby Greens, Natchitoches Pecans, Blood Orange Vinaigrette

#### Baby Green Salad with Local Apple

Pears, Cucumbers, Tomatoes, Walnuts, Riesling Vinaigrette

#### Heirloom Tomato Salad

Yellow, Green, Red Tomatoes, Heirloom Grape Tomato, Mozzarella Cheese, Pesto Smear, Balsamic Reduction

#### Cobb Salad

Iceberg, Egg, Avocado, Tomato, Bacon, Cheddar Cheese, Roasted Corn, Choice of Chicken or Shrimp; Ranch or Blue Cheese

# P

## PERSONAL PREFERENCE



### PERSONAL PREFERENCE *(con't)*

#### **8oz Filet Mignon with Au Gratin Potatoes**

Jumbo Asparagus, Beer-Battered Onion Ring, Bordelaise Sauce

*3 courses - 92 | 4 courses - 102*

#### **Grilled 8oz Ribeye Steak with Potato**

##### **Croquette**

Cauliflower, Smoked Sea Salt Bone Marrow Butter

*3 courses - 86 | 4 courses - 96*

#### **Grilled 8oz New York Sirloin**

with Roasted Tricolored Potatoes, Rainbow Swiss Chard, Sauce Rouille

*3 course - 89 | 4 courses - 99*

#### **Braised Short Rib with Roasted Carrots**

Cipollini Onions, Celery, Pomme Purée

*3 courses - 78 | 4 courses - 88*

#### **Heritage Farmed Pork Chop**

with Bacon Roasted Sweet Potatoes, Local Bitter Greens, Red Eye Gravy

*3 courses - 68 | 4 course - 78*

#### **Carolina Grouper with Celery Root Purée**

Roasted Salsify Salad, Local Apples, Brown Butter Foam

*3 courses - 75 | 4 courses - 85*

#### **Crispy Flounder**

Sweet Corn Risotto

*3 courses - 74 | 4 courses - 84*

#### **Florida Red Snapper with Eggplant Purée**

Warm Local Legume Salad, Fresh Tomato

*3 courses - 74 | 4 courses - 84*

#### **Roasted Chicken with Local Eggplant**

Bell Peppers and Satsuma Chicken Jus

*3 courses - 68 | 4 courses - 78*

#### **Louisiana White Shrimp with Court-Bouillon Butter**

Butter Beans, Red Potatoes

*3 courses - 68 | 4 courses - 78*

#### **Pan Seared Redfish with Smoked Pecans Streusel**

Brown Butter Sauce, Parsnip Purée

*3 courses - 72 | 4 courses - 82*

# PERSONAL PREFERENCE



## PERSONAL PREFERENCE *(con't)*

### **Pan Seared Scallops with Local Creamed Corn**

Black Truffle, Orzo

*3 courses - 78 | 4 courses - 88*

### **Maine Lobster Stuffed Short Ribs**

with Olive Oil Whipped Potatoes, Cipollini Onions

*3 courses - 105 | 4 courses - 115*

### **New York Strip Steak & Cajun Shrimp Stuffed Squash**

with Au Gratin Potatoes, Bordelaise Sauce

*3 courses - 95 | 4 courses - 105*

### **Roasted Chicken & Crispy Skin Redfish**

Roasted Tricolored Potatoes, Rainbow Swiss Chard, Sauce Rouille

*3 courses - 88 | 4 courses - 98*

### **Fillet & Pan Seared Scallops**

Local Vegetables

*3 courses - 90 | 4 courses - 99*

# DINNER BUFFETS



## PERSONAL PREFERENCE *(con't)*

### Third Course

*(Choose Three:)*

Braised Short Ribs, Carrots, Celery, Pearl Onions

Smoked BBQ Brisket, BBQ Jus, Roasted Tomatoes

Roasted Chicken, Satsuma Chicken, Jus

Striped Bass, Roasted Celery Root, Parsnip Salad

Grilled Chicken Breast, Roasted Garlic Lemon Butter

Louisiana White Shrimp, Court Bouillon Butter

Oyster Dressing Stuffed Flounder, Creole Tomato Cream Sauce

Grilled 8oz Ribeye Steak, Porcini Mushroom Bordelaise

Grilled 8oz NY Sirloin, White Truffle Butter

Pan Seared 7oz Filet Mignon, Smoked Sea Salt Bone Marrow Butter

Pan Seared Redfish, Smoked Pecans Streusel, Brown Butter Sauce

Pan Seared Scallops, Local Creamed Corn, Black Truffle

### Fourth Course

*(Choose One:)*

#### Biscuit Topped Seasonal Fruit Cobbler

Pecan Florentine, Vanilla Bean Gelato

#### Vanilla Bean Cheesecake

Mascarpone, Chantilly Cream, Honey Lavender, Blueberry Compote, Salted Graham

#### Salted Caramel Macchiato Tiramisu

Coffee Syrup Soaked Lady Fingers, Salted Caramel Macchiato, Mascarpone Custard, Chantilly Cream

#### Very Berry Pink

Strawberry Panna Cotta, Almond Streusel, Grapefruit Jelly, Grapefruit Marinated Berries, Candied Dehydrated Strawberries

#### Deconstructed Black Forest Cake

Devil's Food Cake, Drunken Cherry Compote, Vanilla Bean White Chocolate Chantilly Cream, Chocolate Shavings

#### Key Lime & Fruit Tart

Fruit Coulis, Torched Meringue

#### Croissant Bread Pudding

Salted Caramel, Dulcey Croquant, Torched Bourbon Mallow

#### Molten Chocolate Cake & Butter Toffee Shake

Caramel Popcorn

# BARS AND BEVERAGES



## BAR PACKAGES

### Silver

Conciere Gin, Conciere Vodka, Conciere Rum, Conciere Bourbon, Conciere Scotch, Conciere Whiskey, Conciere Tequila, Bud Light, Coors Light, Michelob Ultra, Abita Amber, Stella Artois, Backhouse Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Opera Prima Sparkling, Soft Drinks and Bottled Water

<b>1 hour</b>	<b>20</b>
<b>2 hours</b>	<b>30</b>
<b>3 hours</b>	<b>37</b>
<b>Additional hour</b>	<b>7</b>

### Gold

Tito's Vodka, Bombay Gin, Evan Williams Bourbon, Dewars Scotch, Jameson Whiskey, Barcardi Rum, Sauza Blue Agave, Bud Light, Coors Light, Michelob Ultra, Abita Amber, Stella Artois, Backhouse Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Opera Prima Sparkling, Opera Prima Sparkling Soft Drinks and Bottled Water

<b>1 hour</b>	<b>24</b>
<b>2 hours</b>	<b>34</b>
<b>3 hours</b>	<b>40</b>
<b>Additional hour</b>	<b>8</b>

### Platinum

Ketel One Vodka, Tito's Vodka, Crown Royal Whiskey, Makers Mark Bourbon, Hendricks Gin, Glenfiddich 12 Year Scotch, Smith & Cross Still Rum, Patron Tequila, Bud Light, Coors Light, Michelob Ultra, Abita Amber, Stella Artois, Backhouse Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Opera Prima, Sparkling Opera, Prima Sparkling, Soft Drinks and Bottled Water

<b>1 hour</b>	<b>30</b>
<b>2 hours</b>	<b>38</b>
<b>3 hours</b>	<b>44</b>
<b>Additional hour</b>	<b>9</b>

# BARS AND BEVERAGES



## BAR PACKAGES *(con't)*

### Diamond

Grey Goose Vodka, Ketel One Vodka, Crown Royal Whiskey, Makers Mark Bourbon, Hendricks Gin, Glenfiddich 12 Year Scotch, Smith & Cross Still Rum, Patron Tequila, Bud Light, Coors Light, Michelob Ultra, Abita Amber, Stella Artois, Veuve Cliquot Champagne, La Crema Chardonnay, Napa Sauvignon Blanc, RR Pinot Noir by Pali, The Prisoner Cabernet, Soft Drinks and Bottled Water

<b>1 hour</b>	<b>60</b>
<b>2 hours</b>	<b>75</b>
<b>3 hours</b>	<b>85</b>
<b>Additional hour</b>	<b>15</b>

### Wine and Beer

Bud Light, Coors Light, Michelob Ultra, Abita Amber, Stella Artois, Backhouse Chardonnay, Pinet Grigio, Pinet Noir, Cabernet Sauvignon, Opera Prima Sparkling, Soft Drinks and Bottled Water

<b>1 hour</b>	<b>18</b>
<b>2 hours</b>	<b>27</b>
<b>3 hours</b>	<b>33</b>
<b>Additional hour</b>	<b>7</b>

### Specialty Cocktails

*(Available with any bar package)*

French 75

**5 Per Person**

Sazerac

**5 Per Person**

Hurricane

**5 Per Person**

*Final charges are based on the guaranteed number of attendees, the actual number in attendance, or whichever is greater.*

# BARS AND BEVERAGES



## HOSTED BARS

Bronze Brand Liquors	<b>7.00</b>
Silver Brand Liquors	<b>8.00</b>
Gold Brand Liquors	<b>10.00</b>
Platinum Brand Liquors	<b>11.00</b>
Imported Beers	<b>8.00</b>
Domestic Beer	<b>7.00</b>
*House & Sparkling Wine	<b>8.00</b>
Soft Drinks	<b>5.00</b>
Bottled Water	<b>5.00</b>

## CASH BARS

Bronze Brand Liquors	<b>8.00</b>
Silver Brand Liquors	<b>10.00</b>
Gold Brand Liquors	<b>11.00</b>
Platinum Brand Liquors	<b>12.00</b>
Imported Beers	<b>9.00</b>
Domestic Beer	<b>8.00</b>
*House & Sparkling Wine	<b>10.00</b>
Soft Drinks	<b>5.00</b>
Bottled Water	<b>5.00</b>

*\*House Wine is Backhouse Pinot Grigio, Chardonnay, Pinot Noir, and Cabernet Sauvignon*

*Required Beverage Minimum for Cash Bars is \$850 per bar*

### *Bartender Fees:*

*Bartenders required at \$150 each, based on 1-3 hours of service with one bartender per 100 guests. Each additional hour of labor is charged at \$50 per hour. Each additional bartender above the bartender per 100 guests is charged at \$250 for 1-3 hours.*

*Cashier required for cash bars, per 100 guests at \$150 each.*

# BARS AND BEVERAGES



## WINE SELECTIONS

### Champagne and Sparkling

- Opera Prima **42**
- Simonet Blanc de Blanc **48**
- Veuve du Vernay Rosé **52**
- Ruffino Processo **64**
- Ruffino Processo Rosé **68**
- Veuve Clicquot **120**
- Perrier Jouet Brut **110**
- Moët Chandon **105**

### Chardonnay

- Backhouse **40**
- Grand Cru Chardonnay **42**
- Proverb Chardonnay **46**
- Chateau Souverain Chardonnay **50**
- Meiomi Chardonnay **62**
- La Crema Chardonnay Montera **68**
- Clone 4 Chardonnay by Cambria Estate **56**

### Pinot Grigio

- Concannon **40**
- Grand Cru Pinot Grigio **42**
- Giocato Pinot Grigio **46**
- Ruffino Pinet Grigio **56**
- Maso Canali Pinot Grigio **50**

### Sauvignon Blanc

- Concannon **40**
- Proverb S.B **46**
- Chateau Souverain S.B **50**
- Napa S.B **58**
- Ferrari-Carano Fume Blanc **40**

### Other White Varietals

- Proverb Rosé **46**
- The Palm Rosé **54**
- Cuvée Adair Sancerre **72**
- Washington Hill Riesling **56**
- Donati Family Vineyards 2019, Paso Roble **48**

### Pinot Noir

- Concannon **40**
- Grand Cru **44**
- Proverb **54**
- Chateau Souverain **58**
- Meiomi **64**
- RR Pinot Noir by Pali **72**

### Merlot

- Grand Cru Merlot **42**
- Thorn Merlot **80**
- 14 Hands Merlot **40**
- Alexander Valley **55**

### Cabernet Sauvignon

- Concannon **40**
- Grand Cru Cab **48**
- Proverb Cab **54**
- Chateau Souverain Cab **62**
- Pessimist by Daou **74**
- The Prisoner **110**
- RR Cabernet by Donati **85**

### Other Red Varietals

- Saide Zinfandel **78**
- The Franc Cab Franc **56**



## PREFERRED VENDORS

### FLOWERS/ DECOR

#### **The Plant Gallery**

504.488.8887  
theplantgallery.com

#### **Bee's Floral Design**

504.830.4031  
beesweddingdesigns.com

#### **Bella Blooms Floral**

504.957.3670  
bellabloomsfloral.com

#### **Herbivore Floral Design**

Herb Oldknow  
herb@herbivorefloraldesigns.com  
504.265.0041  
www.herbivorefloraldesigns.com

#### **Kim Starr Wise Floral Events**

504.315.5607  
info@kimstarrwise.com  
www.kimstarrwise.com

#### **Luminous Events (Candles/Décor)**

Lisa LaFrance  
504.342.6441  
hello@luminousevents.com  
www.luminousevents.com

#### **Firefly Ambiance (Candles/Décor)**

Richard Bartholomew  
504.439.9913  
info@fireflyambiance.com

### BANDS

#### **Three Thirty-Seven**

Austin Allen  
940.367.7937  
austin@qmusicagency.com

#### **Phunky Monkey**

Contact: Mike  
504.307.9124  
www.thephunkymonkeys.com

#### **D Play**

Johnny Hosey  
228.731.0071  
www.dplayband.com

#### **Jazz/Cocktail/Ceremony**

#### **Mark Brooks**

(Jazz Trio or 5 Piece Band)  
C: 504.343.0749  
O: 504.283.3967  
markbrooks94@gmail.com  
www.markabrooks.net

### BOOKING AGENCY

#### **QMusic Agency**

Bands, DJs, Second Lines  
Austin Allen  
940.367.7937  
austin@qmusicagency.com  
www.QMusicAgency.com

### SECOND LINE BANDS

#### **Frenchman Street Productions**

Amanda Thompson  
frenchmenstreetproductions.com  
504.909.2040

#### **Kinfolk Brass Band**

Richard Anderson, Band Leader  
504.314.5545  
kinfolkbrassband@gmail.com  
www.neworleanskinfolk.com

### DJ's

#### **Decades Music Entertainment**

Rick Gardache  
504.756.2943

#### **Omega Sound & Entertainment**

David Storm  
985.966.6378  
www.omegasounddjs.com

#### **Party Tyme Productions**

Robbie Cox  
985.373.4243  
www.Party-TymeProductions.com

## PREFERRED VENDORS

### HAIR AND MAKE-UP

#### **Salon D Nola**

Dianna Thomas-Weder Owner  
504.581.3490

#### **Spa Atlantis**

504.566.8087

### PHOTOGRAPHERS

#### **StudioTran**

Corin Tran, Beebe Tran  
504.258.7260

#### **Bob Bradford Photography**

504.943.2622

#### **Lance Nicoll Photography**

504.228.2935  
lance@lancenicol.com  
www.lancenicol.com

#### **Scott Myers Photography**

504.444.8193  
scottmyersphotography.com

### VIDEOGRAPHERS

#### **Studio Vieux Carre**

504.528.8888  
studiovc.com

#### **Bella Productions (video)**

504.400.7915  
korry@mybellafilm.com

### PHOTO BOOTH

Red Eye Photo Booths  
800.845.0036  
redeyephotoboosts.com

### WEDDING PLANNERS

#### **Brooke Casey**

Brooke Casey Weddings  
504.239.4829  
www.brookecaseyweddings.com

#### **Terry Cambise**

Wedding & Event Consulting  
504.259.6815  
tcambise@cox.net  
terrycambise.com

#### **Elyse Jennings**

Elyse Jennings Weddings  
504.261.0484  
www.elysejenningsweddings.com

#### **Kelly Sherlock**

Kelly Sherlock, LLC  
504.400.1233  
www.kellysherlock.com

### OFFICIANTS

#### **Rev. Joe Pitzer**

BeaucoupBlessings.com  
985.345.5751  
joerpitzer@beaucoupblessings.com

#### **Rev. Jerry Schwehm**

H: 504.617.6359  
C: 504.302.8711  
jerryschwehm@yahoo.com

#### **Rev. Robert Patin**

504.606.7983  
504.288.7402

### AV & EVENT LIGHTING

#### **Royal Productions/Royal AV**

Main Office:  
504.831.9779

**Our catering and culinary team will be happy to propose customized menus to meet your specific event needs. All prices listed are subject to change due to product availability, market and pricing. Confirmation of menu prices will be made by our Catering Department.**

### **Meal Guarantees**

A meal guarantee is required 72 business hours prior to your function. We are pleased to set 5% over the guarantee for functions. If a meal guarantee is not given, the hotel will set it based on last available written estimate.

### **Outside Food and Beverage Policy**

The Louisiana Alcoholic Beverage Regulation Administration issues the licenses for the sale and services of alcoholic beverages. Royal Sonesta New Orleans is responsible for the administration of these regulations. It is the Hotel's policy that all alcoholic beverages must be provided by the Hotel. Additionally, the Hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged.

### **Service Charges**

A 25% service charge is added to all food & beverage charges. Current Louisiana State sales tax of 11% is added to the total. If you are a tax-exempt organization, please provide us a copy of a valid Louisiana Tax Exempt Certificate.

### **Labor Charges**

Bartenders: Are available at a charge of \$150.00 for the first three hours & \$25.00 per hour thereafter.

Chefs and culinary attendants are required for some menu items and are charged at \$175.00 each.

Banquet attendants are available for a reception where minimum food has been ordered. The cost of one waiter for each 50 guests will be applied as follows: \$100 for the first three hours and \$25.00 per hour thereafter.

Cake Cutting Fees are required for outside cakes brought into the hotel and are charged at \$4.00 per person.

A \$200.00 labor charge will be applicable for any buffet function serving less than 25 guests.

### **Audio Visual**

Royal Productions can provide you with the latest in technical equipment & excellent service. Please place your audiovisual order with the Catering Department a minimum of 72 hours prior to your scheduled function. The Hotel cannot be responsible for audiovisual equipment brought into the Hotel by guests. Use of any audiovisual/production companies other than Royal Productions is prohibited without consent. Where consent is authorized, an outside AV liason fee will be charged to the group.

### **Special Catering Services**

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the Hotel or outside catering throughout the city of New Orleans.

### **Pick-Up & Drop-Off Point**

For groups arriving on buses, mini coaches, coaches or other large vehicles, please utilize the Conti Street entrance to the Hotel. Large buses may pick up and drop off at the corner of Bourbon and Canal Streets. Larger passenger buses (23 passengers or greater) are required to have a permit issued by the City of New Orleans to enter inside the French Quarter. This request must be submitted, by the group to the Hotel, no later than 45 days prior to the group arrival.

### **Shipments**

Up to five (5) boxes may be sent three (3) business days prior to the event and held at no charge. For more than five (5) boxes the following charges apply: \$5.00 per box and \$50.00 per pallet.

### **Damages**

Group/catering clients are responsible for all damages which occur during the period of time the function's guests, independent contractors or other agents are on site.

### **Security**

The hotel may require security officers for certain events. Security officer fee is \$35.00 per hour, Four (4) hour minimum applies.