



JW MARRIOTT

NEW ORLEANS

2020 CURATED EVENTS MENU



CONTINENTAL BREAKFAST MENU

BIG EASY CONTINENTAL BREAKFAST | \$35 PER GUEST

Fresh Squeezed Orange Juice and Chilled Juices

House Baked Pastries and Muffins

English Muffins with House Made Preserves and Jams, Honey, and Butter

Fresh Whole Fruit, Seasonal Sliced Fruit

Selection of Cold Cereals with House Made Granola, Fresh Bananas and Raisins, Whole, Skim and 2% Milk, Almond Milk

Hard Boiled Eggs

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

1718 CONTINENTAL BREAKFAST | \$37 PER GUEST

Fresh Squeezed Orange Juice and Chilled Juices

House Baked Pastries and Muffins

English Muffins with House Made Preserves and Jams, Honey, and Butter

Fresh Whole Fruit, Seasonal Sliced Fruit

Hot Steel Cut Oatmeal with Brown Sugar and Raisins

Yogurt Bar of Strawberry, Vanilla and Plain Greek Yogurt with Assorted Toppings

Hard Boiled Eggs

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

LUX 180 CONTINENTAL BREAKFAST | \$46 PER GUEST

Individual Fresh Squeezed Orange Juice, Green Juice, and Beet Juice

House Baked Pastries and Muffins

English Muffins with House Made Preserves and Jams, Honey, and Butter

Fresh Whole Fruit, Seasonal Sliced Fruit

Individually Served Assorted Parfaits

Oatmeal with Assorted Toppings

Assortment of Individual Quiches

Toast Station

Smoked Gravalax Toast, Avocado Toast with Alfalfa Sprouts, and Prosciutto and Cheese Toast

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

NOTES-

PRICES ARE BASED ON 1.5 HOURS OF SERVICE

BREAKFAST BUFFET MENU

ALL AMERICAN BREAKFAST | \$46 PER GUEST

Fresh Squeezed Orange Juice and Chilled Juices

Chef's Selection of Freshly Baked Breakfast Bakeries to Include:

Assorted Muffins, Breakfast Breads and Croissants, Sweet Cream Butter,
House Made Preserves and Jams, Honey, and Butter

Fresh Whole Fruit, Seasonal Sliced Fruit

Individual Greek and Fruit Yogurts

Hot Steel Cut Oatmeal with Brown Sugar and Raisins

Cage Free Scrambled Eggs

Applewood Smoked Bacon

Sausage Links

Roasted Potato O'Brien

Choice of:

French Toast with Maple Syrup

Waffles with Maple Syrup OR

Pancakes with Maple Syrup

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

HEART HEALTHY BREAKFAST | \$50 PER GUEST

Individual Fresh Squeezed Orange Juice, Green Juice, and Beet Juice

Fresh Whole Fruit and Diced Fruit Bar to Include:

Pineapple, Melons, Poached Fruits and Citrus Segments

Individual Greek and Fruit Yogurts

Selection of Cold Cereals with House Made Granola, Fresh Bananas and

Raisins, Whole, Skim and 2% Milk, Almond Milk

Hot Steel Cut Oatmeal with Brown Sugar and Raisins

Choice of:

Cage Free Scrambled Eggs OR

Mini Spinach Egg White Frittata

Chicken Apple Sausage

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

NOTES-

PRICES ARE BASED ON 1.5 HOURS OF SERVICE

\$200 LABOR FEE WILL APPLY TO BUFFETS UNDER 25 GUESTS

BREAKFAST BUFFET MENU

NOLA SUNRISE BREAKFAST | \$55 PER GUEST

Fresh Squeezed Orange Juice and Chilled Juices

Chef's Selection of Freshly Baked Breakfast Bakeries to Include:

Assorted Muffins, Breakfast Breads and Croissants, Sweet Cream Butter,

House Made Preserves and Jams, Honey, and Butter

Fresh Whole Fruit, Seasonal Sliced Fruits

Individual Greek and Fruit Yogurts

Fluffy Cage Free Scrambled Eggs with Mushrooms, Poblanos, Imported
Crawfish, Cheddar Cheese, Chunky Salsa, and Crystal Hot Sauce on the Side

Applewood Smoked Bacon

Grilled Andouille Sausage

Choice of:

Roasted Cajun Potato O'Brien OR

Stone Ground Grits with Bacon Bits, Green Onions, and Cheddar Cheese
on the Side

Choice of:

Buttermilk Biscuits OR

French Toast with Maple Syrup

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

NOTES-

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\$200 LABOR FEE WILL APPLY TO BUFFETS UNDER 25 GUESTS

BREAKFAST BUFFET ENHANCEMENTS

BREAKFAST CROISSANT SANDWICH | \$9 EACH

Cage Free Eggs, Applewood Smoked Bacon, Cheddar Cheese

BISCUIT SANDWICH | \$9 EACH

English Muffin, Egg Flan, Canadian Bacon, Pepper Jack Cheese

HEALTHY SOURDOUGH | \$9 EACH

2 Fried Eggs, Sliced Turkey Deli, Swiss Cheese, Arugula

ENGLISH MUFFIN SANDWICH | \$9 EACH

Spinach, Egg White Frittata, Pepper Jack Cheese, Chicken Sausage Patty

BREAKFAST BURITTO | \$9 EACH

Choice of:

Cajun Andouille, Egg, Scallions, and Pepper Jack Cheese or

Cajun Potatoes, Egg, Cheddar Cheese with Fresh Chunky Salsa

HOT BUTTERMILK BISCUITS WITH CAJUN GRAVY | \$7 PER GUEST

MINI EGG WHITE FRITTATA | \$7 PER PERSON

ASSORTMENT OF INDIVIDUAL QUICHES | \$8 PER GUEST

APPLEWOOD BACON | \$8 PER GUEST

SAUSAGE LINKS | \$8 PER GUEST

CHICKEN APPLE SAUSAGE | \$8 PER GUEST

**OMELET ACTION STATION | \$15 PER GUEST

Diced Ham, Bacon, Onion, Poblano, Tomato, Mushrooms, Spinach, Jalapenos, Turkey, Cheddar and Mozzarella Cheese

**WAFFLE STATION | \$15 PER GUEST

Made to order Waffles Served with Whipped Cream, Fresh Berries, Bananas, Pecan Pieces, and Pure Maple Syrup

SMOKED GRAVALAX DISPLAY | \$15 PER GUEST

Smoked Salmon, Diced Tomatoes, Red Onion, Boiled Eggs, Capers, Whipped Herb Cream Cheese, and Bagels

SMOOTHIE STATION | \$10 PER GUEST

Pre-Made Flavors Served in Individual Jars and to Include:

Strawberry-Banana, Mixed Berry, Pineapple-Greens

INDIVIDUAL PRE-MADE YOGURT PARFAITS | \$6 EACH

BLOODY MARY AND MIMOSAS STATION | \$22 PER GUEST

NOTES-

PRICES ARE BASED ON 1.5 HOURS OF SERVICE

****INDICATES THAT \$150 CHEF ATTENDANT FEE PER 100 GUESTS WILL BE ADDED**

PLATED BREAKFASTS

CAGE FREE EGGS | \$37 PER GUEST

Chilled Orange Juice

Cage Free Eggs with Green Onions and Warm Baby Heirloom Tomatoes

Roasted Potato O'Brien

Smoked Applewood Bacon

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

BANANAS FOSTER FRENCH TOAST | \$38 PER GUEST

Chilled Orange Juice

Thick Cut Pan de Mie Topped with Bananas Foster Sauce and Powder Sugar

Choice of:

Bacon OR

Sausage Links

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

EGG WHITE FRITTATA | \$39 PER GUEST

Chilled Orange Juice

Frittata with Chef's Choice of Vegetable and Warm Baby Heirloom Tomatoes

Rosemary Roasted Fingerling Potatoes

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

NOLA BENEDICT | \$42 PER GUEST

Chilled Orange Juice

Cochon de Lait, Poached Eggs over Flaky Buttermilk Biscuits, Sauce Foyot

Roasted Potatoes O'Brien

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

PONCHARTRAIN BENEDICT | \$43 PER GUEST

Chilled Orange Juice

Crab Cakes, Poached Eggs over English Muffins, Crystal Hollandaise

Roasted Potatoes O'Brien

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

CAJUN CRAWFISH QUICHE | \$39 PER GUEST

Chilled Orange Juice

Individual Imported Crawfish Quiche

Vegetable Hash

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

OPTIONAL PLATED BREAKFAST ENHANCEMENTS

YOGURT PARFAITS | \$5 PER GUEST

FRESH SEASONAL FRUIT CUPS | \$5 PER GUEST

HOUSE MADE PASTRIES BASKET | \$5 PER GUEST

THEMED BREAKS

DONUT WALL | \$24 PER GUEST

Assorted Donuts to Include:

Old Fashioned Cake Donut, Glazed Cinnamon, and Chocolate Covered

Iced Cold Milk and Chocolate Milk

Bottled Water

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

VITALITY | \$25 PER GUEST

Pre-Made Smoothies Served in Individual Jars and to Include:

Strawberry-Banana, Mixed Berry, and Pineapple-Greens

Organic Whole Fruit

Assorted Healthy Breakfast Bread Slices

(Carrot, Zucchini, and Banana)

Still and Sparkling Bottled Water

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

SOUTHERN N'AWLINS | \$25 PER GUEST

Mini New Orleans Beignets with Caramel Cream Anglaise and Powder Sugar

Pralines

Mini King Cakes

Abita Root Beer and Bottled Water

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

RE-ENERGIZE | \$26 PER GUEST

Build Your Own Trail Mix to Include:

House Made Granola, Cashews, Walnuts, Chipotle Pecans,

Dark Chocolate Chips, Gummy Bears, Candied Fruit, Dried Cherries,

Yogurt Covered Raisins, and Raisins

Whole Fruit

Assorted Pepsi Soft Drinks and Bottled Water

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

CARIBBEAN DELIGHT | \$26 PER GUEST

Tostones Fried Plantains with House Spice Blend

House Made Chips with Pico de Gallo

Mini Rum Cakes

Jarritos Soda and Bottled Water

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

STIX AND DIP | \$28 PER GUEST

Pretzel Sticks, House Made Potato Chips, Pita Chips, Vegetable Sticks

Pimento Cheese Dip, Ranch Dressing, Cajun Hummus, Salsa, Pepper

Jelly Cream Dip

Assorted Pepsi Soft Drinks and Bottled Water

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

NOTES-

PRICES ARE BASED ON 30 MINUTES OF SERVICE

THEMED BREAKS

SEASONAL REFRESHER | \$26 PER GUEST

Seasonal Selection of Sorbet and Ice Creams:

Spring: Tangerines and Grapefruit

Summer: Ponchatoula Strawberries and Watermelon

Autumn: Nectarine and Peaches

Winter: Grapefruit and Satsumas

Mini Fruit Salads

Infused Water Station

Assorted Pepsi Soft Drinks and Bottled Water

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

CAFFEINE KICK | \$26 PER GUEST

Chocolate Dipped Biscotti

Espresso Mud Cake

Assorted Cookies to Include:

Sugar Butter, Chocolate Chip, Raisins, and Peanut Butter

Cold Brew Coffee Station to Include:

Chantilly Cream, Chocolate Shavings, Caramel, Vanilla, and Mocha

Syrups, Pecan Pieces, Cinnamon Powder

Bottled Starbucks Frappuccino

Assorted Pepsi Soft Drinks and Bottled Water

NOTES-

PRICES ARE BASED ON 30 MINUTES OF SERVICE

A LA CARTE COFFEE BREAKS

INDONESIAN SUMATRA BLEND

REGULAR AND DECAFFEINATED COFFEE | \$130 PER GALLON

INFUSED WATER STATION | \$5.50 PER GUEST

Filtered Water Station Includes Fresh Lemon, Cucumber and Lime

ASSORTED PEPSI BRAND SOFT DRINKS | \$6.00 EACH

BOTTLED WATER | \$5.00 EACH

BOTTLED ICED TEAS, LEMONADE, SPECIALTY WATERS | \$7.50 EACH

BOTTLED STARBUCKS FRAPPUCCINO | \$7.50 EACH

ENERGY DRINKS | \$7.50 EACH

ORGANIC JUICES | \$42.50 PER QUART

Cranberry, Apple, and Orange

** FRESH FRUIT SMOOTHIES | \$10.25 PER GUEST

Seasonal Fruit and Berries, Non-Fat and Regular Yogurt

(Made-to-Order or Pre-Made for Larger Groups)

YOGURT PARFAITS | \$7 EACH

Layered Yogurt, Seasonal Fruit and Homemade Granola

ASSORTED FRUIT YOGURTS | \$5 EACH

CHEF SELECTION OF FRESHLY BAKED BAKERIES | \$60 PER DOZEN

Assorted Muffins, Breakfast Breads , and Croissants with Sweet Cream Butter, House Made Preserves and Jams, Honey, and Butter

BREAKFAST BREADS | \$60 PER DOZEN

Cranberry Crunch, Lemon Poppy, Blueberry-Banana, and Carrot-Walnut

ASSORTMENT OF FRESH BAGELS | \$62 PER DOZEN

Plain and Herb Cream Cheeses

ASSORTED CUPCAKES | \$62 PER DOZEN

HOUSE MADE COOKIES | \$55 PER DOZEN

Chocolate Chunk , Peanut Butter, Oatmeal, and Vanilla Sugar

ASSORTED CHOCOLATE BROWNIES | \$55 PER DOZEN

NOTES-

****INDICATES THAT \$150 CHEF ATTENDANT FEE PER 100 GUESTS WILL BE ADDED**

A LA CARTE COFFEE BREAKS

ASSORTED POPULAR CANDY BARS | \$4.50 EACH

ASSORTED ENERGY BARS | \$5 EACH

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ASSORTED INDIVIDUAL BAGS OF CHIPS AND PRETZELS | \$4.50 EACH

WHOLE MARKET FRUITS | \$32 PER DOZEN

Seasonal Selection, Fully Ripened

HOUSE MADE WARM CHURROS | \$65 PER DOZEN

Brown Sugar, Cinnamon, Chocolate Sauce, Crème Anglaise, Caramel,
Whipped Cream and Bits

NEW ORLEANS "BEIGNETS" | \$67 PER DOZEN

Warm Crème Anglaise, Chocolate Sauce, and Caramel Sauce

HOUSE MADE WARM MINI SOFT PRETZELS | \$65.50 PER DOZEN

Classic, Salted, Brown Sugar and Cinnamon

Assorted Mustards

TEA SANDWICHES | \$46 PER DOZEN

Dill Cucumber, Charred Tomato, Spicy Creamed Artichoke, and Smoked
Salmon

CHIPS AND DIPS | \$12 PER GUEST

House Made Tortilla Chips with Pico de Gallo Guacamole, Spicy Queso, and
Black Bean Dip

HOUSE SMOKED AND SALTED NUTS | \$10 PER GUEST

Trail Mix, Marinated and Imported Olives

(Minimum of 20 guests required)

DAILY LUNCH BUFFET

MONDAY | CARIBBEAN CARNIVAL

DAY OF WEEK DISCOUNT | \$58 PER GUEST

NON DAY OF THE WEEK MENU | \$64 PER GUEST

Coconut Imported Shrimp Chowder

Tropical Mix Salad with Mixed Greens, Romaine, Coconut Croutons,

Grape Tomatoes, Mango, Shaved Parmesan, Caesar and Ranch Dressings

Grilled Calamari Potato Salad

Choice of Two Meats:

Jamaican Jerk Chicken

Cuban Mojo Pork Griot

Haitian Braised Pork, Fried to Perfection

Red Fish with Caribbean Creole Sauce

Smothered Green Beans with Peppers and Onions

Yucca Fries with Creole Mayonnaise

Black Beans and Rice

Carrot Cake

Coconut Panna Cotta

Iced Tea

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

TUESDAY | FRENCH QUARTER

DAY OF WEEK DISCOUNT | \$58 PER GUEST

NON DAY OF THE WEEK MENU | \$64 PER GUEST

House Made Rolls and Butter

Chicken and Andouille Gumbo with Jazzmen Rice and Green Onions

Seasonal Harvest Salad with Seasonal Vinaigrette and Ranch Dressings

Muffaletta Pasta Salad

Roasted Chicken Creole with Black Eyed Peas

Blackened Sustainable Market Fish with Lemon Butter Sauce and

Corn Maque Choux

Imported Crawfish and Andouille Sausage Jambalaya

Smothered Haricot Vert with Peppers and Onions

Chocolate Bread Pudding with Bourbon Caramel Sauce

Mini Crème Brulee

Iced Tea

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

NOTES-

PRICES ARE BASED ON 1.5 HOURS OF SERVICE

\$200 LABOR FEE WILL APPLY TO BUFFETS UNDER 25 GUESTS

DAILY LUNCH BUFFET

WEDNESDAY | BAYOU GARDEN

DAY OF WEEK DISCOUNT | \$58 PER GUEST

NON DAY OF THE WEEK MENU | \$64 PER GUEST

Jalapeno Corn Bread

Black Bean Soup with Sour Cream and Cilantro

Baby Iceberg Salad with Sliced Red Onions, Grape Tomatoes, Cucumber,
Chopped Eggs, and Blue Cheese Crumbles with Ranch Dressing and
Dijon Mustard Vinaigrette

Blackened Imported Shrimp, Corn, and Hearts of Palm Salad with Coconut
Vinaigrette

Choice of:

Treme Classic Fried Chicken OR

Roasted Jerk Chicken

Choice of:

Grilled Sustainable Market Fish with Pecan Meuniere Sauce OR

Creole Mustard Rubbed Pork Loin Stuffed with Andouille Sausage

Jazzy Imported Crawfish Monica

Sweet Potato Mash with Condiments

Pecan Pie

Rum Cake

Iced Tea

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

THURSDAY | LATIN HERITAGE

DAY OF WEEK DISCOUNT | \$58 PER GUEST

NON DAY OF THE WEEK MENU | \$64 PER GUEST

Chicken Tortilla Soup with Fried Tortilla Pieces and Cotija Cheese

Black Bean, Corn and Garbanzo Salad with Pico de Gallo and Lime
Vinaigrette

Quinoa and Lima Beans Salad with Avocado, Queso Fresco, and Mandarin
Segments with Cilantro Vinaigrette

Build Your Own Taco Station

Choice of Two Meats:

Carne Asada

Pork al Pastor OR

Grilled Chicken

Toppings: Grilled Vegetables and Onions, Limes, Salsa Roja, Salsa Verde

Chimichurri, Pico de Gallo, Guacamole, Pickled Jalapenos,

Grilled Corn Kernels, Cheddar Cheese, Tortillas

Frijoles Charros with Bacon and Chorizo

Fried Plantains OR Yucca

Mango Flan

Tres Leches Cake

Iced Tea

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

NOTES-

PRICES ARE BASED ON 1.5 HOURS OF SERVICE

\$200 LABOR FEE WILL APPLY TO BUFFETS UNDER 25 GUESTS

DAILY LUNCH BUFFET

FRIDAY | TREME BBQ

DAY OF WEEK DISCOUNT | \$58 PER GUEST

NON DAY OF THE WEEK MENU | \$64 PER GUEST

Jalapeno Corn Bread

Arugula Salad with Citrus Segments, Watermelon Pieces, Fennel, and Lime

Vinaigrette

Ginger Jalapeno Slaw

Potato Salad

Choice of Two Meats:

Smoked and Pulled Beef Brisket

Smoked Chicken Thigh and Legs

Jerk Pulled Pork

Roasted Garlic Mac and Cheese

Baked Beans

Mini Lemon Squares

Apple Tarts

Carrot Cake

Iced Tea

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

SATURDAY | NOUVELLE-ORLEANS

DAY OF WEEK DISCOUNT | \$58 PER GUEST

NON DAY OF THE WEEK MENU | \$64 PER GUEST

Imported Crawfish Etouffe with Jazzmen Rice

Cajun Coleslaw Salad

Cajun Style Boiled Potato Salad

Classic Muffaletta Sandwich

Fried Imported Shrimp Po-Boy

Roasted Beef Debris Po-Boy

Braised Collard Greens

Local Zapp's Chips

Beignets with Powder Sugar

Diced Watermelon

Iced Tea

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

NOTES-

PRICES ARE BASED ON 1.5 HOURS OF SERVICE

\$200 LABOR FEE WILL APPLY TO BUFFETS UNDER 25 GUESTS

DAILY LUNCH BUFFET

SUNDAY | ASIAN HERITAGE FESTIVAL

DAY OF WEEK DISCOUNT | \$58 PER GUEST

NON DAY OF THE WEEK MENU | \$64 PER GUEST

Yakamein Soup Station with Condiments of Boiled Egg, Soy Sauce, and

Hot Sauce

Asian Salad with String Beans (Snow Peas), Cashews, Carrots, Arugula, and

Purple Cabbage with Asian Ginger Vinaigrette

Thai Broccoli and Carrot Salad with Sesame Seeds and Fried Wonton Strings

Coconut Chicken Thai Curry with Steamed White Jasmine Rice

Mongolian Beef with Broccoli

Chicken or Imported Shrimp Fried Spring Rolls with Sweet Chili Sauce

Vegetable Fried Rice

Combination Asian Soy Vegetables with Ginger and Sesame Seeds

Coconut Cream Tart

Mini Pineapple Upside Down Cakes

Iced Tea

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

NOTES-

PRICES ARE BASED ON 1.5 HOURS OF SERVICE

\$200 LABOR FEE WILL APPLY TO BUFFETS UNDER 25 GUESTS

DELI LUNCH BUFFETS

SANDWICH FESTIVAL | \$58 PER GUEST

(For no additional charge the entrees and sides on any Daily Lunch Menu may be substituted for three sandwiches below of your choice and potato chips; Salads, desserts and beverages remain the same as the Daily Lunch Menu)

GRILLED HAM AND CHEESE

on Rye Bread with Applewood Smoked Cheddar Cheese

COLD SMOKED HAM AND CHEESE

with Sharp Cheddar Cheese, Bibb Lettuce, Tomatoes, and Dijonaise Sauce

MUFFALETTA

Ham, Mortadella, Cappicola, Provolone and Mozzarella Cheeses, and Olive Salad on Seeded Bun

TURKEY CLUB

with Bacon, Cheddar Cheese, Bibb Lettuce, Tomatoes, and Pesto Aioli

GRILLED VEGETABLE "PO-BOY"

Grilled Herb Marinated Vegetables with Spicy Aioli, Arugula, and Fresh Mozzarella on Gluten-Free Bread

ROASTED BEEF WRAP

with Asian Coleslaw on Tortilla

BUILD YOUR OWN SANDWICH BUFFET | \$50 PER GUEST

Choice of Soup:

Tomato Basil Bisque OR

Broccoli Cream Soup

Spinach Salad with Cranberry, Mandarin Segments, Feta Cheese and Walnuts
with Basil Vinaigrette

Rotini Pasta Salad with Seasonal Vegetables and Mustard Vinaigrette

Curry Chicken Salad

Sliced Deli Meats to Include Turkey Breast, Roast Beef, and Ham

Toppings and Condiments to Include:

Sliced Tomatoes, Red Onions, Bibb Lettuce, Sliced Cheddar, Swiss and

Pepper Jack Cheeses, Mayonnaise, Dijon and Creole Mustard, Bread and

Butter Pickles

Artisan Sourdough Breads, Kaiser Rolls, and Sliced Breads

Individual Bags of Chips

Assorted Cookies

Iced Tea

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

NOTES-

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BOX LUNCHES

LUNCHES ON THE GO | \$45 EACH

(Each lunch is served in disposable boxes and include appropriate condiments and flatware)

Composed Salad

Choice of Three Sandwiches from Sandwich Festival Menu

Potato Chips

Whole Fruit

Choice of:

 Cookies OR

 Brownies

Assorted Pepsi Soft Drinks and Bottled Water

PLATED LUNCHES

COLD ENTRÉE SALADS

All cold entrées are served as a two-course meal with choice of entrée salad with protein topping, dessert, rolls, iced tea, and coffee

MARINATED GRILLED 6 OUNCES CHICKEN BREAST | \$41 PER GUEST

ADOBO MARINATED 6 OUNCES SLICED STEAK | \$43 PER GUEST

ASIAN MARINATED 6 OUNCES FILET OF SALMON | \$45 PER GUEST

BLACKENED IMPORTED SHRIMP SKEWERS | \$45 PER GUEST

MIXED GREENS HARVEST SALAD

Fresh Mix of Baby Lettuces, Cucumber, Tomatoes, Shredded Carrot, and Radishes with the Choice of One Vinaigrette or Dressing

CAESAR SALAD

Romaine Lettuce, Tomatoes, Parmesan Cheese, and Garlic Croutons with a Classic Caesar Dressing

SOUTHERN COBB SALAD

Iceberg Lettuce, Cucumber, Tomatoes, Blue Cheese, Green Onions, Boiled Eggs with Choice of One Vinaigrette or Dressing

HOT ENTRÉES

All hot entrées are served as a three-course meal with choice of soup or salad, entrée, dessert, rolls, iced tea, and coffee

BLACKENED CHICKEN BREAST | \$48 PER GUEST

Dirty Rice, Green Beans, Creole Tomato Sauce

NOLA FRIED CHICKEN | \$48 PER GUEST

Garlic Creamy Mashed Potatoes, Red Eye Gravy

ASIAN MARINATED SEARED SALMON | \$57 PER GUEST

Corn Maque Choux and Creamy Grits, Red Pepper Coulis

GRILLED IMPORTED SHIMP SKEWERS PASTA | \$56 PER GUEST

Creole Pappardelle Pasta

PORK TWO WAYS | \$51 PER GUEST

Andouille Stuffed Pork Loin, Chipotle Sweet Potato Mash, Green Beans, Creole Mustard Butter Sauce

GRILLED FLANK STEAK | \$58 PER GUEST

Roasted Rosemary Fingerling Potatoes, Braised Tomatoes, Chimichurri

BRAISED SHORT RIBS | \$58 PER GUEST

Potato Au Gratin, Braised Brussels Sprouts, Au Jus

PLATED LUNCH ACCOMPANIMENTS

SOUPS

TOMATO AND BASIL BISQUE

BROCCOLI CREAM SOUP

CHICKEN ANDOUILLE GUMBO

CREAMY POTATO SOUP

Shredded Cheddar Cheese, Green Onion, Bacon Crumbles

VEGETABLE BROTH

SALADS

CAESAR SALAD

Romaine Lettuce, Tomatoes, Parmesan Cheese, and Garlic Croutons with a Classic Caesar Dressing

MIXED GREENS HARVEST SALAD

Fresh Mix of Baby Lettuces, Cucumber, Tomatoes, Shredded Carrot, and Radishes with the Choice of Vinaigrette or Dressing

SPINACH SALAD

Frisee, Red Onion, Dried Cranberry, Goat Cheese, Roasted Walnuts with Balsamic Vinaigrette

MARKET MESCLUN SALAD

Arugula, Endive, Cucumber, Blue Cheese Crumble with Blackberry Vinaigrette

SOUTHERN COBB SALAD

Iceberg Lettuce, Cucumber, Tomatoes, Blue Cheese Crumble, Green Onions, and Boiled Eggs with Choice of Vinaigrette or Dressing

CAPRESE SALAD

Red, Green and Yellow Tomatoes, Fresh Mozzarella, and Mixed Greens with Basil Oil and Balsamic Glaze

PLATED LUNCH ACCOMPANIMENTS

DESSERTS

CHOCOLATE MOUSSE CAKE

Strawberry Sauce

KEY LIME PIE

PECAN PIE

CHEESECAKE

Plain, Chocolate, Praline, or Lemon-Blueberry

STRAWBERRY AND ALMOND SHORTCAKE

COCONUT CREAM PIE

CHOCOLATE GANACHE CAKE

DINNER BUFFETS

NEW ORLEANS | \$110 PER GUEST

Dinner Rolls and Butter

Choice of:

Chicken and Andouille Gumbo OR

Imported Crawfish Etouffee with Jazzmen Rice

New Orleans Cobb Salad with Chopped Egg, Pecan, Bacon, Tomatoes,
Cucumbers, Blue Cheese Crumbles, Spicy Blue Cheese Dressing and
House Made Ranch Dressing

Green Bean Salad with Charred Tomato Vinaigrette

Spicy Crab Boiled Potato Salad

Creole Chicken Breast

St. Peter Blackened Sustainable Market Fish, Lemon Butter Sauce

Corn Maque Choux

Chicken and Andouille Jambalaya

Braised Collard Greens

Bourbon Chocolate Bread Pudding with Bourbon Caramel Sauce

Assorted Mini Crème Brulee

Iced Tea

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

PIAZZA D'ITALIA | \$95 PER GUEST

Garlic and Tomato Focaccia Bread, Breadsticks

Tomato and Basil Bisque

Shaved Brussels Sprouts and Kale Salad

Tuscan Kale, Radicchio, Dried Cherries, Pecans, Feta Cheese, Lemon
Vinaigrette

Mixed Green Salad with Shaved Red Onion, Mozzarella Cheese, Cherry
Tomatoes, Basil and Balsamic Vinaigrette

Chargrilled Calamari Salad

Cioppino

Veal Parmigiana

Lightly Breaded Veal with Tomato Basil Sauce and Fontina Cheese

Vegetable Ratatouille

Seasonal Raviolis, Creamy Béchamel Sauce and Truffle Oil

Cannoli

Tiramisu

Strawberry Cheesecakes

Iced Tea

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

NOTES-

PRICES ARE BASED ON 1.5 HOURS OF SERVICE

\$200 LABOR FEE WILL APPLY TO BUFFETS UNDER 25 GUESTS

DINNER BUFFETS

TWISTED BBQ | \$95 PER GUEST

Slider Buns and Biscuits

Choice of:

Roasted Garlic Potato Soup OR

Broccoli Cream Soup

Southern Coleslaw and Mirlton Salad with Radicchio, Cucumber, and Carrots

Classic Potato Salad

Choice of:

Roasted Jerk Chicken Quarters OR

Rosemary Chicken Quarters

BBQ Pork Ribs

Smoked Beef Brisket

Country Style Creamed Corn Kernels

Assortment of BBQ Sauces

S'mores

Lemon Squares

Fruit Tarts

Iced Tea

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

MEXICO'S FOOD TRUCK | \$110 PER GUEST

Mini Bolillo Bread

Chicken Posole Soup with Tortilla Chips, Limes, and Hot Sauce

Baja Caesar Salad with Tomatoes, Pickled Red Onions, Roasted Pimentos,

Caesar Dressing

Roasted Corn and Black Bean Salad with Cilantro Lime Vinaigrette

Vegetable Asados with Mojo Marinade

Beef Skirt Steak Fajitas

Beef Tamales

Frijoles Charros with Chorizo

Chimichurri Sauce, Pico de Gallo, Guacamole, House Made Hot Sauces

Corn and Flour Tortillas

Arroz con Leche

Warm Cinnamon Churros

Mini Flan

Tres Leches

Iced Tea

Regular and Decaffeinated Coffee with Taylors of Harrogate Tea

NOTES-

PRICES ARE BASED ON 1.5 HOURS OF SERVICE

\$200 LABOR FEE WILL APPLY TO BUFFETS UNDER 25 GUESTS

PLATED DINNERS

Dinner entrées are served as a three-course option with a fourth appetizer course as an enhancement option.

All entrées include seasonal vegetable, rolls, iced tea, and coffee service.

All entrées can be prepared gluten-free.

8 OUNCE BLACK ANGUS FILET | \$89 PER GUEST

Potato au Gratin, Bordelaise Sauce, Mushroom Ragout

NY SIRLON STEAK | \$89 PER GUEST

Garlic, Truffle Mashed Potatoes, Chasseur Sauce

SURF AND TURF FILET AND LOBSTER | \$115 PER GUEST

Potato au Gratin, 6 Ounce Filet of Beef, 5 Ounce Lobster Tail, Tarragon Butter,
Red Wine Demi

SURF AND TURF FILET AND IMPORTED SHRIMP | \$111 PER GUEST

Rosemary Roasted Fingerling Potatoes, 6 Ounce Steak, 3 Shrimp Skewer,
Bordelaise Sauce, Chimichurri Sauce

SURF AND TURF FILET AND LUMP CRAB MEAT | \$111 PER GUEST

Potato au Gratin, 8 Ounce Filet of Beef, 2 Ounces Garlic Butter Jumbo Lump
Crab meat

HERB SEARED AIRLINE CHICKEN BREAST | \$72 PER GUEST

Mushroom Risotto, Chicken Au Jus

CRAB CRUSTED NEW ORLEANS RED FISH | \$77 PER GUEST

White Bean Ragout, Lemon Butter Sauce

ASIAN GLAZE SEARED SALMON | \$77 PER GUEST

Citrus Risotto, Tomato Ginger Coulis

CHIMICHURRI MARINATED FLANK STEAK | \$89 PER GUEST

Rosemary Roasted Fingerling Potatoes, Chimichurri Sauce

PORK TWO WAYS | \$89 PER GUEST

Boudin Dirty Rice, Andouille Stuffed Pork Loin Medallions, Chipotle Honey
Glaze

BRAISED SHORT RIBS | \$87 PER GUEST

Stone Ground Grits, Adobo Marinated Short Ribs, Au Jus

VEGETARIAN OPTIONS

VEGETABLE RAVIOLI | \$57 PER GUEST

ROASTED CAULIFLOWER STEAK | \$57 PER GUEST

VEGETABLE PASTA PRIMAVERA | \$57 PER GUEST

PLATED DINNER ACCOMPANIMENTS

SOUPS

TOMATO AND BASIL BISQUE

BROCCOLI CREAM SOUP

CHICKEN ANDOUILLE GUMBO

CREAMY POTATO SOUP

Shredded Cheddar Cheese, Green Onion, Bacon Crumbles

VEGETABLE BROTH

SALADS

CAESAR SALAD

Romaine Lettuce, Tomatoes, Parmesan Cheese, and Garlic Croutons with a Classic Caesar Dressing

MIXED GREENS HARVEST SALAD

Fresh Mix of Baby Lettuces, Cucumber, Tomatoes, Shredded Carrot, and Radishes with the Choice of Vinaigrette or Dressing

SPINACH SALAD

Frisee, Red Onion, Dried Cranberry, Goat Cheese, Roasted Walnuts with Balsamic Vinaigrette

MARKET MESCLUN SALAD

Arugula, Endive, Cucumber, Blue Cheese Crumble with Blackberry Vinaigrette

SOUTHERN COBB SALAD

Iceberg Lettuce, Cucumber, Tomatoes, Blue Cheese Crumble, Green Onions, and Boiled Eggs with Choice of Vinaigrette or Dressing

CAPRESE SALAD

Red, Green and Yellow Tomatoes, Fresh Mozzarella, and Mixed Greens with Basil Oil and Balsamic Glaze

PLATED DINNER ACCOMPANIMENTS

DESSERTS

CHOCOLATE MOUSSE CAKE

Strawberry Sauce

KEY LIME PIE

PECAN PIE

CHEESECAKE

Plain, Chocolate, Praline, or Lemon-Blueberry

STRAWBERRY AND ALMOND SHORTCAKE

COCONUT CREAM PIE

CHOCOLATE GANACHE CAKE

CHOCOLATE BREAD PUDDING

RECEPTION - COLD HORS D'OEUVRES

VEGETARIAN | \$9 PER PIECE

FRENCH -NEW ORLEANS

Antipasto Skewers

Ratatouille Tarts

Crudit  Skewer with French Onion Dip

Chilled Minted Pea Puree Shooter with Pea Shots

LATIN AMERICA AND THE CARIBBEAN

Mini Fried Tostones with Guacamole

Deconstructed Watermelon Margarita Skewers

ASIAN HERITAGE

Vegetable Summer Rolls

SEAFOOD | \$9 PER PIECE

FRENCH-NEW ORLEANS

Boiled Imported Cajun Shrimp with Remoulade Sauce

Crab Ravigote Salad with Endive Leaves

Imported Crawfish Salad on Phyllo Cups

Salmon Mousse with Crackers

Raw Oysters on the Half Shell with Cocktail and Horseradish Sauces

LATIN AMERICA AND THE CARIBBEAN

Seafood Ceviche Shooters

Octopus Salad

ASIAN HERITAGE

Spicy Tuna with Avocado on Wonton Chip

CHICKEN | \$9 PER PIECE

FRENCH-NEW ORLEANS

Assorted Deviled Eggs

Chicken Liver Pate with Assorted Crackers

LATIN AMERICA AND THE CARIBBEAN

Caribbean Chicken Salad Tostadas

ASIAN HERITAGE

Asian Chicken Salad with Peanut Sauce

BEEF OR PORK | \$9 PER PIECE

FRENCH-NEW ORLEANS

Mini Muffaletta Sandwich

Mini Roasted Beef Sliders

LATIN AMERICA AND THE CARIBBEAN

Mini Beef Sopos with Guacamole and Radish

Mini Beef Taco Salad

ASIAN HERITAGE

Beef Tartar on Wonton Chip

Mini Boudin Banh Mi

Pork Summer Rolls

NOTES-

A MINIMUM OF 25 PIECES PER SELECTION MUST BE ORDERED

RECEPTION - HOT HORS D'OEUVRES

VEGETARIAN | \$9 PER PIECE

FRENCH -NEW ORLEANS

Asiago Stuffed Risotto Tomato Arancini, Arrabiata Sauce

Mini Fig and Goat Cheese Flatbreads

Mushroom Tarts

Fried Parmesan Stuffed Artichoke Hearts

Brandied Peaches and Brie Puffs

LATIN AMERICA AND THE CARIBBEAN

Mexican Corn Shooters

Quince and Manchego Puff

Black Bean Spring Roll

ASIAN HERITAGE

Vegetable Mini Egg Rolls

Spicy Vegetable Pakora

Edamame Corn Mini Quesadilla

Indian Chick Pea Hummus Star

SEAFOOD | \$9 PER PIECE

FRENCH-NEW ORLEANS

Mini Crab Cakes with Remoulade Sauce

Mini Imported Crawfish Pies

Alligator Balls

Imported Shrimp and Andouille Kebobs

LATIN AMERICA AND THE CARIBBEAN

Malibu Coconut Imported Shrimp

Chipotle Imported Shrimp Empanada

Imported Shrimp and Tostones

ASIAN HERITAGE

Imported Shrimp Toast

Imported Shrimp Spring Rolls

Imported Crawfish Spring Rolls

NOTES-

A MINIMUM OF 25 PIECES PER SELECTION MUST BE ORDERED

RECEPTION - HOT HORS D'OEUVRES

CHICKEN | \$9 PER PIECE

FRENCH -NEW ORLEANS

Blackened Chicken Skewers, Pineapple Relish

Chicken and Waffle Skewers, Maple Syrup

Mini BBQ Chicken Flatbread

LATIN AMERICA AND THE CARIBBEAN

Chicken Chiito Skewers

Chicken Chili-Lime Kebobs

Chicken Empanadas with Aji Sauce

Nassau Sesame Chicken

ASIAN HERITAGE

Cashew Chicken Spring Rolls

Sesame Chicken Tenders

Chicken Satay

BEEF OR PORK | \$9 PER PIECE

FRENCH-NEW ORLEANS

Andouille Sausage en Croute

Boudin Balls with Pepper Jelly Sauce

Mini Cheese Beef Sliders

Classic Mini Quiche Lorraine

Braised Short Ribs and Fontina Panini

LATIN AMERICA AND THE CARIBBEAN

Steak Chilito Skewers

Smoked Bacon and Queso Croquette

Mini Cuban Sandwich

Beef Empanada with Chimichurri Sauce

ASIAN HERITAGE

Pork Spring Roll

BBQ Pork Steam Buns

Pork and Shrimp Sui Mei

NOTES-

A MINIMUM OF 25 PIECES PER SELECTION MUST BE ORDERED

RECEPTION DISPLAY STATIONS

NEW ORLEANS STATION | \$28 PER GUEST

(1.5 pieces per guest)

Mini Fried Imported Shrimp Po-Boys

Imported Crawfish Beignets with Tartar Sauce

Chicken and Andouille Jambalaya

DELUXE NACHO BAR | \$25 PER GUEST

House Made Tortilla Chips with Assorted Toppings to Include:

Nacho Cheese, Black Beans, Chili con Carne, Variety of Salsas, Guacamole,

Sour Cream, Shredded Cheese, Pico de Gallo, Jalapenos, Chicken Tinga,

Olives, Shredded Lettuce, Roasted Corn Kernels

FARMERS MARKET SALAD AISLE | \$22 PER GUEST

Mixed Greens, Spinach, Chopped Romaine Lettuce, Cherry Tomatoes,

Cucumbers, Shredded Carrots, Beets, Baby Corn, Olives, Pecans, Baby

Artichokes, Shredded Cheddar Cheese, Feta Cheese, Blue Cheese,

Grilled Chicken, Beef Fajitas

MEDITERRANEAN ANTIPASTO STATION | \$25 PER GUEST

Grilled Marinated Vegetables with Balsamic Glaze and Infused Olive Oils,

Variety of Olives and Marinated Artichokes Served with Fresh Artisan Breads

ARTISINAL CHEESE SELECTION | \$25 PER GUEST

Selection of Artisan and Local Cheeses, Freshly Baked Breads,

Seasonal Fruits, Local Honey, Citrus Jams, Pepper Jelly

CRUDITES | \$20 PER GUEST

Broccoli, Grape Tomatoes, Celery, Carrots, Cauliflower, Squash,

Olive Tapenade, Hummus, Ranch, Selection of Hard and Soft Breads and

Crackers

DESSERT DISPLAY STATION | \$20 PER GUEST

Mini Assorted Cakes and Pies

Variety of Mousses, Tarts, and Mini Cupcakes

CUPCAKES YOUR WAY | \$20 PER GUEST

Vanilla, Chocolate, Red Velvet, Carrot

Toppings to Include: Sweet Cream Frosting, Chocolate Frosting, Dulce de Leche Frosting, Sprinkles, Crushed Oreos, M&M's, Pecan Pieces

ICE CREAM STATION | \$18 PER GUEST

Brownies, Cookies, and Blondies

Vanilla, Chocolate, and Strawberry Ice Cream

Toppings to Include: Warm Chocolate and Caramel Sauce, Strawberry Compote, Peanuts, Chocolate Chips, Oreos, M&M's, Walnuts

RECEPTION ACTION STATIONS

CRAB CAKES ACTION STATION | \$29 PER GUEST

(1.5 pieces per guest)

Lump Crab Cakes Sautéed to Order

Corn Maque Choux, Creole Coleslaw

Traditional Remoulade, Tartar Sauce, and Tabasco Sauce, Lemon Wedges

NEW ORLEANS GRITS ACTION STATION | \$25 PER GUEST

Stone Ground Grits with Sautéed Imported Shrimp

Andouille Sausage, Smoked Bacon, Green Onions, Roasted Bell Peppers,

Shredded Cheese, Blue Cheese

PASTA ACTION STATION | \$29 PER GUEST

Selection of Breads

Choice of 2 Freshly Prepared Pastas:

Penne Pasta with Chicken and Herb Pesto Sauce

Cavatappi Pasta with Crab and Herb Cream Sauce

Cheese Tortellini Pasta with Tomato-Chipotle Sauce

Vegetable Farfalle Primavera

Imported Crawfish and Andouille Raviolis with Creole Cream Sauce

Wild Mushroom Raviolis with Mushroom Cream Ragout

COLOMBIAN AREPAS ACTION STATION | \$25 PER GUEST

Classic Colombian Mini Arepas

Pollo Desmechado, Marinated Beef, Chicharron

Aji, Ahogado, Quail Eggs, Salsa Rosado, Queso Cotija, Chimichurri

MEXICAN TACOS ACTION STATION | \$29 PER GUEST

Carne Asada, Pollo Asada, Al Pastor Pork

Toppings to Include: Corn Tortillas, Assortment of Fresh House Made Salsas

Chimichurri, Pico de Gallo, Onion and Cilantro, Pickled Red Onions,

Jalapenos, Cotija Cheese, Grilled Corn Kernels, Limes, Guacamole,

Shredded Cabbage, and Grilled Pineapple

CENTRAL AMERICA ACTION STATION | \$28 PER GUEST

Tostones Plantain, Chicken Criollo, Pork Mojo, Creole Shrimp, Cabbage Slaw,

Guacamole, Pico de Gallo, Aji, Arroz con Pollo

PERUVIAN ACTION STATION | \$29 PER GUEST

Ceviche Station

White Fish with Aji Sauce, Rocoto Pepper, Red Onions, Sweet Potato,

Cilantro, Lime Cancha Corn

Lomo Saltado Station

Filet Pieces, Tomato, Red Onion, Cilantro, Soy Sauce, Vinegar, White Rice

or French Fries

BANANAS FOSTER ACTION STATION | \$25 PER GUEST

Classic New Orleans Dessert Served with Vanilla Ice Cream, Sauce Made with

Butter, Brown Sugar, Cinnamon, New Orleans Rum and Banana Liqueur

NOTES-

FOR EACH ACTION STATION, 1 ATTENDANT IS REQUIRED PER 100 GUESTS

ATTENDANT | 175 EACH PLUS TAX

RECEPTION CARVING STATIONS

RUBBED AND ROASTED PRIME TENDERLOIN | \$28 PER GUEST

Mushroom Ragout, Bordelaise Sauce, Assorted Mustards, Fresh Baked Rolls, Rosemary Roasted Cipollini Onions and Potatoes

FRIED WHOLE TURKEY | \$19 PER GUEST

Cornbread Stuffing, Sweet Roasted Yams, Cranberry Chutney, Brown Gravy, Assortment of Mustards, and Fresh Baked Bread

SLOW ROASTED PRIME RIB OF BEEF | \$30 PER GUEST

Citrus Arugula Salad, Horseradish Aioli, Assortment of Mustards, Fresh Baked Rolls

14 HOURS SMOKED BEEF BRISKET | \$24 PER GUEST

House Made Bread and Butter Pickles, Assortment of Mustards, Fresh Mini Bolillo Bread, Cajun Coleslaw

PEPPER AND CHILI RUBBED BEEF TOP ROUND | \$24 PER GUEST

Potato Gratin, Assortment of Mustards, Horseradish Cream, Mushroom Au Jus, and Fresh Baked Rolls

ANDOUILLE STUFFED PORK LOIN | \$24 PER GUEST

Creole Mustard Cream Sauce, Bacon and Onion Jam, Chicken and Andouille Jambalaya, and Fresh Baked Rolls

BAKED CEDAR PLANK ATLANTIC SALMON | \$24 PER GUEST

Roasted Corn Maque Choux, Jicama Slaw, Chimichurri Lemon Vinaigrette

NOTES-

FOR EACH CARVING STATION, 1 ATTENDANT IS REQUIRED PER 100 GUESTS

ATTENDANT | 175 EACH PLUS TAX

MINIMUM OF 25 GUESTS PER STATION

RECEPTION PACKAGES

TREME | \$60 PER GUEST

(Minimum of 50 Guests)

Choice of 3 Cold or Hot Hors D'Oeuvres

Choice of 1 Display Station

Choice of 1 Action Station

BYWATER | \$75 PER GUEST

(Minimum of 50 Guests)

Choice of 4 Cold or Hot Hors D'Oeuvres

Choice of 2 Display Stations

Choice of 1 Action Station

Choice of 1 Dessert Station

CENTRAL CITY | \$90 PER GUEST

(Minimum of 50 Guests)

Choice of 4 Cold or Hot Hors D'Oeuvres

Choice of 2 Display Stations

Choice of 1 Action Station

Choice of 1 Carving Station

Choice of 1 Dessert Station

CBD | \$90 PER GUEST

(Minimum of 75 Guests)

Choice of 5 Cold or Hot Hors D'Oeuvres

Choice of 3 Display Stations

Choice of 1 Action Station

Choice of 1 Dessert Station

FRENCH QUARTER | \$125 PER GUEST

(Minimum of 100 Guests)

Choice of 5 Cold or Hot Hors D'Oeuvres

Choice of 3 Display Stations

Choice of 2 Action Stations

Choice of 1 Carving Station

Choice of 1 Dessert Station

NOTES-

FOR EACH CARVING STATION, 1 ATTENDANT IS REQUIRED PER 100 GUESTS

ATTENDANT | 175 EACH PLUS TAX

FOR EACH ACTION STATION, 1 ATTENDANT IS REQUIRED PER 100 GUESTS

ATTENDANT | 175 EACH PLUS TAX

RECEPTION ENHANCEMENTS

CAJUN SEAFOOD BAR | \$30 PER GUEST OR \$800 PER 100 PIECES

(Per Guest Pricing Based on 3 Pieces Per Guest)

ENHANCEMENT BLOODY MARY SHOOTERS | \$35 PER GUEST

A Seasonal Selection of New Orleans Boiled Shrimp, Crab, and Raw Oysters,

Choice of Seared Tuna or Smoked Salmon Tartar

Served with Cocktail Sauce, Lemon Wedges, Remoulade, Mignonette, and

Tabasco Sauce

CHARBROILED OYSTER ACTION STATION | \$30 PER GUEST

(Outside Terrace Event Space Required)

Chargrilled Fresh New Orleans Oysters Served with Lemon Wedges,

Horseradish, and French Bread

WHOLE LECHONA CARVING STATION | \$28 PER GUEST

Suckling Pig Stuffed with Arroz con Puerco, Peas and Carrots, Chimichurri

Sauce, Aji, Mini Arepas, Pork Crackling

NEW ORLEANS CLASSIC CRAWFISH OR SHRIMP BOIL | MARKET PRICE

New Orleans Crab Boiled Seasoned Crawfish or Shrimp Served with Red Bliss

Potatoes, Corn on the Cob, Crimini Mushrooms, Cocktail Sauce,

Remoulade Sauce, and Lemon Wedges

NOTES-

FOR EACH CARVING STATION, 1 ATTENDANT IS REQUIRED PER 100 GUESTS

ATTENDANT | 175 EACH PLUS TAX

FOR EACH ACTION STATION, 1 ATTENDANT IS REQUIRED PER 100 GUESTS

ATTENDANT | 175 EACH PLUS TAX

BEVERAGE BRANDS

PREMIUM WELL BRANDS

Smirnoff Vodka
Bacardi Superior Rum
Beefeater Gin
Dewar's White Label
Jim Beam White Label
Canadian Club Whiskey
Jose Cuervo Especial Gold
Courvoisier VS

TOP SHELF BRANDS

Absolut Vodka
Bacardi Superior Rum
Tanqueray Gin
Dewar's White Label
Maker's Mark/ Jack Daniels
Seagram's VO
1800 Silver
Courvoisier VS

PLATINUM COLLECTION

Grey Goose
Bacardi Superior Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Knob Creek/ Jack Daniel's
Crown Royal
Patron Silver
Hennessy Privilege VSOP

BEERS

Michelob Ultra
Bud Light or Miller Light
Coors Light
Blue Moon
Abita Amber
Heineken, Amstel Light or Corona

BEVERAGE PACKAGES

COCKTAILS PARTY PACKAGES

Fully stocked bars featuring your favorite brands with charges reflecting per person, per hour pricing on an unlimited consumption basis.

PREMIUM BRANDS

One Hour Package | 28 per Guest

Two Hour Package | 40 per Guest

Three Hour Package | 50 per Guest

FOUR HOUR PACKAGE | 62 per Guest

TOP SHELF BRANDS

One Hour Package | 31 per Guest

Two Hour Package | 46 per Guest

Three Hour Package | 54 per Guest

Four Hour Package | 65 per Guest

PLATINUM COLLECTION

One Hour Package | 33 per Guest

Two Hour Package | 48 per Guest

Three Hour Package | 56 per Guest

Four Hour Package | 68 per Guest

BEER AND WINE

One Hour Package | 24 per Guest

Two Hour Package | 33 per Guest

Three Hour Package | 44 per Guest

Four Hour Package | 56 per Guest

NOTES-

ONE BARTENDER PER 100 GUESTS REQUIRED

BARTENDERS | 225 EACH PLUS TAX

AN ADDITIONAL FEE OF \$50 WILL APPLY TO EACH BAR THAT IS FOR MORE THAN 4 HOURS OF SERVICE

BEVERAGE PACKAGES

HOST CONSUMPTION BAR

Fully stocked bars featuring your favorite brands with charges reflecting the actual number of drinks served on an individual drink basis.

PREMIUM WELL

Mixed Drinks | 12 Each

Imported Beer| 9 Each

Domestic Beer | 8 Each

A to Z Wine Works, Pinot Gris, Oregon | 48 per Bottle

Rodney Strong, Chardonnay, Sonoma County, California | 48 per Bottle

Spellbound, Merlot, California | 48 per Bottle

Carmenet Winery, Cabernet Sauvignon, California | 48 per Bottle

Bottled Water | 5.50 Each

Soft Drinks | 6 Each

TOP SHELF PREMIUM

Mixed Drinks | 13 Each

Imported Beer| 9 Each

Domestic Beer | 8 Each

A to Z Wine Works, Pinot Gris, Oregon | 48 per Bottle

Rodney Strong, Chardonnay, Sonoma County, California | 48 per Bottle

Spellbound, Merlot, California | 48 per Bottle

Carmenet Winery, Cabernet Sauvignon, California | 48 per Bottle

Bottled Water | 5.50 Each

Soft Drinks | 6 Each

PLATINUM COLLECTION

Mixed Drinks | 14 Each

Imported Beer| 9 Each

Domestic Beer | 8 Each

A to Z Wine Works, Pinot Gris, Oregon | 48 per Bottle

Rodney Strong, Chardonnay, Sonoma County, California | 48 per Bottle

Spellbound, Merlot, California | 48 per Bottle

Carmenet Winery, Cabernet Sauvignon, California | 48 per Bottle

Bottled Water | 5.50 Each

Soft Drinks | 6 Each

NOTES-

ONE BARTENDER PER 100 GUESTS REQUIRED

BARTENDERS | 225 EACH PLUS TAX

AN ADDITIONAL FEE OF \$50 WILL APPLY TO EACH BAR THAT IS FOR MORE

THAN 4 HOURS OF SERVICE

BEVERAGE PACKAGES

CASH BARS

PREMIUM WELL BRANDS | 13 EACH

Smirnoff Vodka

Bacardi Superior Rum,

Beefeater Gin

Dewar's White Label Scotch

Jim Beam White Label Bourbon

Canadian Club Whiskey

Jose Cuervo Especial Gold Tequila

Courvoisier VS

WINES BE THE GLASS | 11 EACH

A to Z Wineworks, Pinot Gris, Oregon

Rodney Strong, Chardonnay, Sonoma County, California

Spellbound, Merlot, California

Carmenet Winery, Cabernet Sauvignon, California

DOMESTIC BEER | 8 EACH

IMPORTED BEER | 9 EACH

SOFT DRINKS | 6 EACH

BOTTLED WATER | 5.50 EACH

NOTES-

ONE BARTENDER PER 100 GUESTS REQUIRED

BARTENDERS | 225 EACH PLUS TAX

A \$500 BAR MINIMUM MUST BE MET FOR EACH BAR

WINE LIST

WHITE BY THE BOTTLE

SPARKLING WINES

Mionetto Organic Prosecco, Treviso, Italy | 50 Each

Gruet, Brut, New Mexico | 55 Each

Gruet, Brut Rose, New Mexico | 60 Each

Mumm Cuvee, Napa | 64 Each

Veuve Clicquot “Yellow Label”, Brut, Reims | 125 Each

RIESLING

Snoqualmie “ECO”, Columbia Valley, Washington (Organic) | 45 Each

SAUVIGNON BLANC

Matanzas Creek, Sonoma County, California | 52 Each

PINOT GRIGIO

Kris, Delle Venezie, Italy | 49 Each

Pighin, Friuli- Venezia Giulia, Italy | 69 Each

CHARDONNAY

Columbia Crest, Columbia Valley, Washington | 48 Each

Cuvaison, Carneros, Napa Valley, California | 73 Each

Starmont Winery & Vineyards, Napa Valley, California | 73 Each

Cuvaison “Estate” Chardonnay, Napa Valley, California | 76 Each

Jordan Vineyard, Russian River, California | 90 Each

RED BY THE BOTTLE

BLUSH WINES

Kim Crawford, Marlborough, New Zealand | 45 Each

PINOT NOIR

Toad Hollow, Monterey, California | 57 Each

Belle Glos “Meiomi”, Sonoma, California | 58 Each

Hangtime, California | 67 Each

MERLOT

Whitehall Lane, Napa, California | 52 Each

Ferrari Carano Winery, Sonoma, California | 58 Each

Matanzas Creek Winery, Sonoma, California | 73 Each

CABERNET SAUVIGNON

Noble Tree “Wickersham Ranch Vineyard, Cabernet Sauvignon,

Russian River Valley, Sonoma County, California | 64 Each

Justin, Paso Robles, California | 79 Each

The 75 Wine Company, California | 98 Each

CrossBarn by Paul Hobbs, Napa Valley, California | 125 Each

Local

At JW Marriott, we share a deep appreciation of our collective role in the vibrant health of our environment and our guests. Our chefs partner with local artisans, organic farmers and sustainable fisheries to deliver authentic cuisine for the sophisticated palate. This collaboration between the JW Marriott's chefs and our trusted partners is designed to provide unique food experiences that celebrate wellness and sustainability.

New Orleans' culinary traditions are as diverse as its multicultural heritage. As German, French, Italian, Spanish, Caribbean Island, African and Asian settlers, among others, arrived in our great port, they brought to the culinary table flavors from their own homelands. Over time, the introduction of indigenous grains and produce, along with fishing in the gulf and local waterways that readily brought seafood to South Louisiana's tables, helped create a style of hearty cuisine that distinctively represents New Orleans. You'll find all of these influences in our own menu selections, deliciously prepared to both fire and inspire the palate. Our chefs tap into the region's local organic farms for free range poultry, produce and meat, local dairies for artisan cheese and New Orleans' renowned ethnic neighborhoods when a dish calls for only the most authentic of ingredients. It is our pleasure to provide you with food and beverages that are not only fresh and delicious but true to their local roots.

Additional General Information

SALES TAX AND SERVICE CHARGE

A 25% service charge and 10.20% sales tax will be added to all food, beverage and miscellaneous charges. Louisiana law states that the service charge is subject to sales tax. The service charge and sales tax are subject to change without notice. All group tax exemption forms must be presented, reviewed and approved by your Event Manager before arrival.

GUARANTEES ON ALL FOOD AND BEVERAGE

We rely on your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

CONFIRMATION OF SETUP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to the functions are outlined in the Banquet Event Order. Unless otherwise stated on the catering or sales agreement, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary. Changes to the agreed upon sets by the client on-site will be assessed a change fee, which will be determined by the Hotel based on the new set requested. Requests for room resets will be applicable to additional fees.

CONDITIONS OF AGREEMENT

The organization agrees to begin the function at its scheduled time and to have guests and invitees vacate the designated function space at the departure time. The organization or individual booking this event further agrees to reimburse the Hotel for any overtime wage payments, other expenses or damages incurred by the Hotel because of the organization or its attendees' failure to comply with Hotel regulations.

GUESTS RESPONSIBILITY

The organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organization assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual equipment, books, etc.) being shipped to the Hotel.

Additional General Information

AUTHORITY TO SIGN

In the event that the client is a corporation, partnership, association, club-society, the person signing a banquet event order for such an entity represents to the hotel that he has full authority to sign such a contract, and that in the event he/she is not as authorized, he/she will be personally liable for the faithful performance of this contract, and a payment in full for all accounts due to hotel hereunder, by client.

OVERSET FOR EVENTS

Hotels will oversight your event by 5% for groups up to 300 guests. Events over 300 guests will be oversight by 3%.

CANCELLATION POLICY

If the Hotel is advised that a definite booking is cancelled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage and room rental charges.

PAYMENT ARRANGEMENTS

Cash, Check, and Credit Card Payments. All functions must be paid for seven (7) days in advance of arrival with an overage unless direct billing has been approved by our credit manager.

Technology

Royal Productions offers a full range of audio visual services and technical support to enhance your meeting experience at the JW Marriott. Their staff is located at the hotel, and they will ensure that all of your audio visual needs are met in a quick, friendly and professional manner. Their inventory assures you that the newest audio visual technology and equipment is available to meet your sound, lighting, projection and computer needs. They look forward to working together with you to exceed your meeting experience expectations. Please contact their sales team at 504-525-6500 with any questions or for pricing.