



# Sheraton®

METAIRIE NEW ORLEANS HOTEL

*Your best choice for Receptions, Parties, Business Meetings, or any Social Gathering*

## Full Service Catering

# MENU



Sheraton Metairie-New Orleans Hotel  
4 Galleria Blvd., Metairie, LA 70001  
T 504 837 6707 | F 504 620 6430

\*All menu prices are subject to 24% service charge and applicable taxes (currently at 9.20%)  
Prices may be confirmed three months prior to the event. Service Charge and Tax are subject to change.



*Thank you for considering the Sheraton Metairie-New Orleans Hotel for your upcoming event.*

*Sheraton Metairie offers a beautifully appointed banquet facility, complimentary indoor parking, easily accessible and centrally located.*

#### **Menus**

*Our menus include a wide variety of choices to appeal to you and your guests. Included you will find several menu options: you may choose one of the suggested packages, create your own menu from the individually listed items or have a menu customized tailored to your needs.*

*Many menu items are seasonal – the Hotel reserves the right to substitute items in order to maintain the highest degree of quality. To properly plan and ensure the best quality possible, we will need your final menu selection one month prior to your event.*

*All menu prices are subject to 24% service charge and 9.20% sales tax.  
Service Charge and Tax are subject to change.*

*All food and beverage must be supplied and prepared by the Hotel and consumed on the premises. Outside food and beverage is prohibited.*

#### **Function Guarantees**

*Food guarantees are due 72 hours prior (working days) to the scheduled function. If a final guarantee is provided, the last given expected attendees will be considered as a final count. Our Chef will prepare for up to 5% over the quoted guarantee.*

#### **Deposits**

*A 20% deposit is required with a signed contract to confirm the space. On Social Events, an additional 50% deposit is requested 60 days prior to the function. The remaining balance is due 72 hours prior to the event and overages are due at end of the event*

#### **Special Services**

*We'd be delighted to offer guidance and assist you with information regarding audio visual equipment, florists, photography, video, entertainment, transportation and hotel rooms.*

#### **Linens and Décor**

*The Hotel can provide a variety of linens, tableware and room décor. Should you have a special request, please advise us so that special arrangements may be made to purchase or rent the proper equipment to suit your needs.*

*The cost of rental or purchase will be charged to the function*

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## **Express Meeting Planner Package I**

(A minimum of 35 guests is required)

### **Continental Breakfast**

Assorted Chilled Juices  
Assorted Bakeries to include Fruit Danish, Croissants and Muffins  
Butter and Preserves  
Coffee, Tea & Decaffeinated Coffee

### **Mid-Morning Break**

(20 minutes)

Coffee, Tea & Decaffeinated Coffee

### **Lunch Buffet**

Choice of soup or salad 2 Entrees and 1 Dessert

### **Vegetable Soup**

\* \* \*

Mixed Green Salad with Grape Tomatoes, Cucumbers and Assorted Dressings  
Marinated Cucumber and Onion Salad  
Pasta Salad Primavera

\* \* \*

Creole seasoned Gulf Fish with Almonds and Lemon Butter  
Roasted Pork Loin in Mandarin Orange Sauce  
Creole Chicken with tomatoes, onions, and peppers

\* \* \*

Steamed Rice  
Chef's Seasonal Vegetables

\* \* \*

Fresh Rolls and Butter

\* \* \*

Cheesecake with Raspberry Sauce  
Bourbon Pecan Pie  
Assorted Jumbo Cookies

\* \* \*

Coffee, Tea & Decaffeinated Coffee

### **Afternoon Break**

Double Fudge Walnut Brownies  
Ice Cream Novelties  
Ice Cold Milk with Chocolate Syrup on the side  
Coffee, Tea and Decaffeinated Coffee

**\$55 per person**

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## **Express Meeting Planner Package II**

(A minimum of 35 guests is required)

### **Continental Breakfast**

Assorted Chilled Juices

\* \* \*

Assorted bakeries to include Fruit Danish, Croissants and Muffins

Butter and Preserves

\* \* \*

Coffee, Tea & Decaffeinated Coffee

### **Mid-Morning Break**

(20 minutes)

Coffee, Tea & Decaffeinated Coffee

### **Deli Buffet**

**Vegetable Soup**

\* \* \*

Mixed Greens, Grape Tomatoes, Cucumbers, Garlic Croutons and assorted Dressings

Pasta Salad

\* \* \*

A platter of sliced Ham, smoked Turkey, Roast Beef, American and Swiss Cheese

Assorted Bread and Rolls

Lettuce, Tomatoes, Kosher Pickle Spear, Mayonnaise and Creole Mustard

\* \* \*

Chef's selection of Desserts

\* \* \*

Coffee, Tea & Decaffeinated Coffee

### **Afternoon Break**

(20 minutes)

Freshly Baked Jumbo Cookies

Coffee, Tea & Decaffeinated Coffee

Iced cold Milk

**\$46 per person**

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## **Express Meeting Planner Package III**

(A minimum of 35 guests is required)

### **Breakfast Buffet**

Assorted chilled Juices  
Sliced Seasonal Fruit and Berries

\* \* \*

Fluffy Scrambled Eggs  
Crisp Bacon and Patty Sausage  
Buttery Grits and Brabant Potatoes

\* \* \*

Assorted bakeries to include fruit Danish, Croissants and Muffins  
Coffee, Tea & Decaffeinated Coffee

### **Mid-Morning Break (20 minutes)**

Coffee, Tea & Decaffeinated Coffee

### **Lunch Buffet**

(Choice of soup or salad 2 Entrees and 1 Dessert)

Louisiana Chicken and Sausage Gumbo

\* \* \*

Mixed Greens, Grape Tomatoes, Cucumbers, Garlic Croutons and assorted Dressings

Southern Potato Salad \* Pasta Salad

Grilled Garden Vegetables with Balsamic Vinaigrette

\* \* \*

Traditional Red Beans with smoked Sausage  
Shrimp Creole with Onions, Peppers, Celery and Tomatoes  
Spicy Andouille and Chicken Jambalaya  
Southern fried Catfish with spicy Remoulade

\* \* \*

Steamed White Rice  
Chef's seasonal Vegetables

\* \* \*

Warm Corn Muffins and Butter

\* \* \*

Bread Pudding with Rum Sauce  
Bourbon Pecan Pie  
Coffee, Tea & Decaffeinated Coffee

### **Afternoon Break (20 minutes)**

Assorted Jumbo Cookies  
Coffee, Tea & Decaffeinated Coffee

**\$59 per person**

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## Continental Breakfasts\*

(A minimum of 15 guests is required. A la Carte items available for groups less than 15 guests)

### **A Light Start**

Assorted Chilled Juices

\* \* \*

Assorted Bakeries to include Fruit

Danish and Muffins

\* \* \*

Butter and Preserves

\* \* \*

Starbucks® Coffee, Tea &

Decaffeinated Coffee

**\$17 per person**

### **Southern**

Assorted Chilled Juices

\* \* \*

Sliced Seasonal Fruit and Berries

with Yogurt Dressing

\* \* \*

Buttermilk Biscuits with Sausage or

Miniature Ham & Cheese Croissant

Sandwiches

\* \* \*

Starbucks® Coffee, Tea & Decaffeinated

Coffee

**\$22 per person**

### **A la Carte**

Croissants **\$3 per person**

Bacon or Sausage Patties **\$4 per person**

Sautéed Shrimp **\$6 per person**

Biscuits and Country Gravy **\$4 per person**

Beignets (3) **\$4 per person**

English Muffin w/ Canadian Bacon

**\$5 per person**

Andouille Sausage Links **\$4 per person**

### **Classic**

Assorted Chilled Juices

\* \* \*

Assorted Dry Cereals with Raisins and Milk

\* \* \*

The Season's Freshest Fruit and Berries

Served with Yogurt and Granola with

Raisins

\* \* \*

Assorted Bakeries to include Fruit Danish,

Croissants, and Muffins

\* \* \*

Butter and Preserves

\* \* \*

Starbucks® Coffee, Tea & Decaffeinated

Coffee

**\$20 per person**

**\*All per person Continental Breakfast are served for 1 hour of continuous service.**

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## **Breakfast Buffets\***

(A minimum of 25 guests is required)

### **Old Metairie**

Assorted Chilled Juices

\* \* \*

Sliced Seasonal Fruit and Berries

Yogurt and Granola with Raisins

\* \* \*

Cajun Scrambled Eggs

Crisp Bacon or Patty Sausage

Biscuits & Country Gravy

\* \* \*

Buttery Grits

Brabant Potatoes

\* \* \*

French Toast

\* \* \*

Starbucks® Coffee, Tea, & Starbucks® Decaffeinated Coffee

**\$27 per person**

### **Galleria**

Assorted Chilled Juices

\* \* \*

Sliced Seasonal Fresh Fruit and Berries

Assorted Cold Cereals and Selection of Fruit Yogurt

\* \* \*

Fluffy Scrambled Eggs

Buttery Grits

Brabant Potatoes

Fluffy Buttermilk Pancakes

Served with Warm Maple Syrup and Warm Pecan Syrup

\* \* \*

Breakfast Bakeries to include fruit Danish and Muffins

Butter and Preserves

\* \* \*

Starbucks® Coffee, Tea and Starbucks® Decaffeinated Coffee

**\$24 per person**

**\*Prices based on 1.5 hours of continuous service-\$3.00 additional per person per ½ hour will be assessed for extended service**

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### **Plated Breakfasts**

(A minimum of 20 guests is required)

#### **American Breakfast**

Chilled Juice

\* \* \*

Sliced Seasonal Fresh Fruit and Berries

\* \* \*

Fluffy Scrambled Eggs

Brabant Potatoes

Crisp Bacon or Sausage Link

\* \* \*

Buttermilk Biscuits and Blueberry Muffins

\* \* \*

Butter and Preserves

\* \* \*

Starbucks® Coffee, Tea, and Starbucks® Decaffeinated Coffee

**\$24 per person**

#### **Tokalon Breakfast**

(A minimum of 20 people)

Chilled Juice

\* \* \*

Sliced Seasonal Fruit and Berries

\* \* \*

Pecan Pancakes with Pecan Maple Syrup

\* \* \*

Fluffy Scrambled Eggs

\* \* \*

Butter and Preserves

\* \* \*

Starbucks® Coffee, Tea, and Starbucks® Decaffeinated Coffee

**\$22 per person**

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## A-la-carte Selections

(The following items may be selected at an additional charge)

Assorted Dry Cereals with Raisins, Fruit and  
Milk  
**\$6 per person**

Sliced Seasonal Fruit, Berries and Yogurt  
Dressing  
**\$6 per person**

Toasted Bagels with Cream Cheese, Butter  
and Fruit Preserves  
**\$6 per person**

Individual Fresh Fruit and Yogurt Parfaits with  
Granola and Raisins  
**\$6 per person**

Chef's selection of Assorted Breakfast  
Bakeries with Butter and Preserves  
**\$35 per dozen**

Sausage Patties on Silver Dollar Pancakes  
**\$40 per dozen**

Miniature Ham and Cheese Croissant  
Sandwiches  
**\$45 per dozen**

Buttermilk Sausage Biscuits  
**\$42 per dozen**

Warm Buttermilk Biscuits with Butter and  
Preserves  
**\$30 per dozen**

## Beverages

Freshly Brewed Starbucks Coffee and  
Decaffeinated Coffee  
**\$70 per gallon**  
**\$6 per person (20 minutes)**

Assorted Soft Drinks  
**\$3.50 per can**

Bottled Waters  
**\$3 each**

Assorted Tazo Herbal Teas  
**\$60 per gallon**  
**\$4 per person (20 minutes)**

Bottled Juices  
**\$4 each**

Bottled Mineral Water and Sparkling Water  
**\$4.00 per bottle**

Orange, Apple, Grapefruit or Cranberry Juice  
**\$15 per quart**

Whole, 2% Low-Fat or Skim Milk  
**\$15.00 per quart**

Hot Chocolate  
**\$60 per gallon**

Tropical Fruit Punch, fresh Lemonade or  
Tazo Black Iced Tea  
**\$45.00 per gallon**

Café au Lait  
**\$70 per gallon**

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## Munchies Menu

Freshly Baked Assorted Jumbo Cookies  
(Chocolate Chip, Oatmeal Raisin, Peanut  
Butter, Macadamia Nut)

**\$42 per dozen**

Assorted Finger Sandwiches

**\$40 per dozen**

Assorted Potato Chips and Tortilla Chips with  
French Onion, Guacamole, and Salsa

**\$5 per person**

Whole fresh Fruit: Apples, Bananas and  
Oranges

**\$3 per piece**

Sliced Fresh Fruit Display

**Small (25 people) \$125**

**Medium (50 people) \$250**

**Large (75 people) \$375**

Double Fudge Walnut Brownies

**\$42 per dozen**

Assorted Ice Cream Novelties

**\$5 each**

(min. 2 dozen)

Nutri-Grain and Granola Snack Bars

**\$4 each**

Honey Roasted Peanuts or Cashews

**\$25 per pound**

Dry Snacks

(Spicy Cajun Mix, Goldfish or Party Mix)

**\$25 per pound**

## Break Packages\*

(20 minutes service)

All per person break service requires a minimum of 20 guests. A-la-carte selections are available for groups of less than 20 guests. Minimum service charges may apply, for a-la-carte break service.

### **Coffee Break**

Assorted Muffins and Assorted Breakfast  
Bakeries

Freshly brewed Coffee and Decaffeinated Coffee

A selection of assorted Hot Teas

**\$13 per person**

### **Cookie Monster**

Freshly baked Jumbo Cookies

Freshly brewed Coffee and Decaffeinated  
Coffee

A selection of assorted Hot Teas

**\$15 per person**

### **Health Nut**

Nutri-grain & Granola Snack  
Bars

Fruit Brochettes and Assorted  
Fruit Juices

**\$16 per person**

### **Afternoon Siesta**

Tortilla Chips with Salsa,  
Cheese Dip and Guacamole  
and Assorted Soft Drinks and  
Bottled Water

**\$16 per person**

### **Chocoholic**

Double Fudge Walnut  
Brownies, Ice Cream  
Novelties, Ice Cold Milk with  
Chocolate Syrup on the side

**\$17 per person**

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\*

## **Plated Lunches**

All plated lunches are served with your choice of Soup, or Salad, Entrée, Appropriate starch where applicable, Chef's selection of vegetable, Dessert and Rolls with Butter.

Starbucks Coffee, Decaffeinated Coffee & Tea

**Entrées - Choice of one per group (minimum of 25)**

### **Chicken Marsala**

A Grilled breast of chicken with mushrooms and a Marsala wine sauce

**\$29 per person**

### **Tournedos of Beef Tenderloin**

with Madeira Demi-Glace

**\$38 per person**

### **Pecan Crusted Catfish**

with praline butter

**\$30 per person**

### **Blackened Pork Loin**

A Center cut loin topped with spiced pineapple chutney

**\$27 per person**

### **Grilled or Blackened Chicken Caesar Salad**

Boneless breast of chicken on a bed of crisp Romaine with Parmesan and Romano cheese, garlic croutons and creamy Caesar dressing

**\$30 per person**

### **Blackened Sliced Sirloin Caesar Salad**

Blackened Sliced Sirloin on a bed of crisp Romaine with Parmesan and Romano cheese, garlic croutons and creamy Caesar dressing

**\$32 per person**

Some menu items may not be available for parties of less than 25 guests.

**An additional \$25.00 service charge will be added to parties of less than 25 guests.**

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## Lunch Buffets\*

(A minimum of 35 guests is required)  
Choice of Soup or Salad 2 Entrees and 1 Dessert

### **Galleria Buffet**

Soup du Jour

\* \* \*

Mixed Green Salad with Cherry Tomatoes,  
Cucumbers and assorted Dressings

\* \* \*

Marinated Mushroom and Artichokes

Pasta Salad Primavera

\* \* \*

#### Entrees

Creole seasoned Gulf fish with Almonds and Lemon  
Butter

Roast Pork Loin with Mandarin Orange Sauce

Creole Chicken with tomatoes, onions and peppers

Blackened Catfish

\* \* \*

Rice Pilaf

Chef's seasonal Vegetables

\* \* \*

Assorted fresh Rolls and Butter

\* \* \*

NY style Cheesecake with Raspberry Sauce

Fruit Strudel

Bourbon Pecan Pie

\* \* \*

Coffee, Tea & Decaffeinated Coffee

**\$38 per person**

### **Louisiana Buffet**

Chicken and Sausage Gumbo

\* \* \*

Mixed Green Salad with Cherry Tomatoes,  
Cucumbers and assorted Dressings

\* \* \*

Southern Potato Salad

Pasta Salad

\* \* \*

#### Entrees

Traditional Red Beans with Smoked Sausage

Shrimp Creole with Onions, Peppers, Celery and  
Tomatoes

Spicy Andouille and Chicken Jambalaya

Southern fried Catfish with spicy Remoulade  
Sauce

\* \* \*

Steamed White Rice

Chef's seasonal Vegetables

\* \* \*

Warm Corn Muffins and Butter

\* \* \*

Bread Pudding with Rum Sauce

Bourbon Pecan Pie

Chocolate Mousse

\* \* \*

Coffee, Tea & Decaffeinated Coffee

**\$36 per person**

**\*Buffet pricing based on 1.5 hours of continuous service. An additional \$3.00 per person, per ½ hour will be assessed for extended service.**

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## **Lunch Buffet**

(Minimum of 35 guests)

Choice of Soup or Salad 2 Entrees and 1 Dessert

### **Tuscan Buffet**

White Bean Soup

\* \* \*

Caesar salad with Romaine, Parmesan, Garlic  
Croutons and creamy Caesar Dressing

Vine ripe Tomatoes, fresh Mozzarella, Fresh Basil  
and Olive Oil

Pasto Salad

\* \* \*

### **Entrees**

Chicken Marsala with Mushrooms

Eggplant Parmesan layered with Ricotta, Mozzarella  
and Parmesan

Broiled Gulf Fish with Artichoke Heart, Capers and  
Lemon butter

Pasta Alfredo

\* \* \*

Garlic Bread and Dinner rolls

\* \* \*

Chocolate Mousse

Tiramisu

Assorted Biscotti

\* \* \*

Coffee, Tea & Decaffeinated Coffee

**\$35 per person**

### **Deli Buffet**

Vegetable Soup

\* \* \*

--Salad Bar--

Mixed Garden Greens, Grape Tomatoes,  
Cucumbers, Garlic Croutons and assorted Dressings

\*\*\*

Pasta Salad

Southern Potato Salad

\* \* \*

A platter of sliced Ham, Smoked Turkey, Roast  
Beef, American and Swiss Cheeses

\* \* \*

Fresh Breads and Rolls

\* \* \*

Lettuce,

Sliced Tomatoes, Kosher Pickle Spears  
Mayonnaise and Creole Mustard

\* \* \*

Assorted Jumbo Cookies

\* \* \*

Coffee, Tea & Decaffeinated Coffee

**\$29 per person**

**\*Buffet pricing based on 1.5 hours of continuous service.**

**An additional \$3.00 per person, per ½ hour will be assessed for extended service.**

**Additional entrée items are available, upon request.**

**Your service manager can assist you with additional selections.**

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to change.



## **Boxed Lunches To-Go** **Choice of one per Group**

**One piece of Whole Fresh Fruit**  
**Potato Chips, Cookie, Bottled Water or Canned Pepsi Product**

Grilled Chicken and Swiss Cheese  
Brioche or Kaiser Bun  
**\$25.00 per person**

Smoked Turkey and Swiss Cheese  
Toasted Brioche or Toasted Kaiser Bun  
**\$25.00 per person**

Slices of Roasted Top Round of Beef  
Toasted Brioche or Toasted Kaiser Bun  
**\$25.00 per person**

Sliced Ham with Swiss Cheese  
Toasted Brioche or Toasted Kaiser Bun  
**\$25.00 per person**

Lettuce, tomato, pickle and condiments included

### **New Orleans Muffuletta**

One piece of Whole Fresh Fruit  
Potato Chips, Cookie, Bottled Water or Canned Pepsi Product  
**\$25.00 per person per person**

## **Vegetarian Boxed Lunch**

**One piece of Whole Fresh Fruit**  
**Potato Chips, Cookie, Bottled Water or Canned Pepsi Product**

Grilled Squash and Zucchini  
**\$22.50 per person**

Grilled Chicken Caesar Spinach Wrap  
**\$22.50 per person**

Grilled Portabella Mushrooms with Red Onions and Spinach  
**\$22.50 per person**

## **Roll-In Lunch**

(Served in your meeting room-minimum 20 guests) \*

Creole Potato Salad  
Pasta Salad  
Display of sliced Deli Meats & Cheeses  
Kaiser or Brioche Rolls  
Lettuce, Tomato, Kosher Pickle Spears, Mayonnaise & Creole Mustard  
Potato Chips, Assorted Jumbo Cookies  
Iced Tea

**\$30 per person**

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## **Plated Dinners**

All dinners are served with Soup, Salad, Rolls, Butter, Entrée, Vegetable, Starch,  
Dessert Coffee and Iced Tea

### **Entrées**

**Choice of one for less than 30 guests**

**Choice of two for more than 30 guests**

#### **Tournedos of Beef**

Seared beef tenderloin medallions served  
with a Madeira Demi-glace

**\$42 per person**

#### **Steak and Shrimp Duet**

Petit filet served with Madeira Demi-glace &  
jumbo shrimp

**\$47 per person**

#### **Roasted Prime Rib of Beef**

Served with au jus and creamy horseradish  
sauce

**\$45 per person**

#### **Charbroiled Veal Chop**

Served with a wild mushroom  
Demi-glace

**\$49 per person**

#### **Seafood Stuffed Chicken Breast**

Finished with a roasted garlic butter sauce

**\$47 per person**

#### **Grilled Snapper**

Topped with pineapple salsa

**\$48 per person**

#### **Veal Oscar**

Sautéed Veal Medallions topped with lump  
crabmeat, hollandaise and asparagus

**\$49 per person**

#### **Catfish Almandine**

Seared filet topped with toasted almonds and  
lemon butter sauce

**\$43 per person**

#### **Chicken en Croute**

A boneless breast of chicken baked in puff  
pastry with mushroom duxelles served with  
a tarragon cream sauce

**\$42 per person**

#### **Pepper Crusted Muscovy Duck Breast**

Flash seared and roasted, finished with a  
raspberry demi-glace

**\$46 per person**



## **Plated Lunch and Dinners**

### **CHOICE OF SOUP OR SALAD**

#### **Choice of (1) Soup**

New Orleans Chicken and Sausage Gumbo  
Broccoli and Cheese Soup  
Shrimp and Corn Chowder  
Vegetable Soup  
Minestrone Soup

#### **Choice of (1) Salad**

Mixed Green Salad with Grape Tomatoes and Balsamic Vinaigrette  
Spinach Salad with Mushrooms and Warm Tasso Vinaigrette  
Tomato Mozzarella Salad with Fresh Basil  
Boston Bibb Lettuce with Mandarin Oranges, toasted Almonds and Asian Vinaigrette  
Marinated Artichoke Hearts on a bed of Mixed Greens  
Hearts of Palm & Shrimp Remoulade on a Chiffonade of Lettuce

#### **Choice of (1) Dessert**

Chocolate Decadence Cake  
Bourbon Pecan Pie with Whipped Cream  
Cheesecake with Raspberry Sauce  
Bread Pudding with Rum Sauce

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Prices may be confirmed three months prior to the event.





## **Dinner Buffets**

(A minimum of 30 guests are required)

### **A Taste of New Orleans**

Chicken and Andouille Gumbo

\* \* \*

Mixed Green Salad with Tomatoes, Cucumbers  
and assorted Dressings

Marinated Artichokes, Tomatoes and  
Mushrooms

\* \* \*

Catfish Strips with Spicy Remoulade Sauce

Roast Chicken topped with Tasso Cream

\* \* \*

Sautéed Zucchini, Yellow Squash  
and Bell Peppers

\*\*\*

Steamed White Rice

\* \* \*

Dinner Rolls and butter

\* \* \*

Cheesecake with Raspberry Sauce  
Bread Pudding with Rum Sauce

\* \* \*

Coffee, Tea & Decaffeinated Coffee

**\$49 per person**

### **The South Shore Buffet**

“Golden Meadow” Shrimp Bisque

\* \* \*

Mixed Greens Grape Tomatoes, cucumbers  
and assorted Dressings

Southern Potato Salad

\* \* \*

Broiled Red Snapper  
with Shrimp and Lemon Butter

Sirloin La Louisiane

Cajun seasoned with onions, tomatoes,  
peppers, and mushrooms

\* \* \*

Green Beans Almandine  
Creole Rice Pilaf

\* \* \*

Dinner Rolls and Butter

\* \* \*

Fruit Strudel  
Double Fudge Walnut Brownies

\* \* \*

Coffee, Tea & Decaffeinated Coffee

**\$60 per person**

Buffet pricing is based on 1.5 hours of continuous service. A \$3.50 per person, per ½ hour additional charge will be assessed for extended service.

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Prices may be confirmed three months prior to the event.



## Specialties from Le Garde Manger

Imported and Domestic Cheese Display garnished with  
Fresh Grapes, French- Bread and Crackers

**(35-50 people) \$195**

**(75-100 people) \$315**

Smoked Atlantic Salmon with traditional garnishes of  
Cream Cheese, Capers, Eggs, Red Onions, Lemon, and  
Water Crackers

**\$195 per side (serves 50-75)**

Cold Cut Display with Smoked Ham, Roasted Turkey,  
Roast Beef, Salami and Cappicola accompanied with  
Mayonnaise and Mustards and French Pistolettes

**(35-50 people) \$125 (50-75 people) \$225**

**(75-100 people) \$325**

Iced Jumbo Shrimp with Remoulade and Cocktail Sauce

**\$275 per 100 pieces**

Garden Fresh Vegetable Crudités with Ranch and

Bleu Cheese Dips

**(35-50 People) \$150**

**(75-100 people) \$215**

Sliced Fresh Fruit Display

**(35-50 people) \$95**

**(50-75 people) \$165**

**(75-100 people) \$235**

Display of Salmon Mousse, Blue Crab Mousse and  
Crawfish Mousse with Fresh crudités and assorted  
crackers

**Small (25 people) \$175.**

**Medium (50 people) \$275**

**Large (75 people) \$375**

Pecan Praline crusted baked Brie served with French-  
Bread

**\$175 (serves 40)**

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## Carving Stations

Service quantities are based on Reception style service and portions are not intended as solitary Entrée items or as a full Meal option.

Steamship Round of Beef with creamy Horseradish Sauce, Mayonnaise, Mustards and Silver Dollar Rolls

**\$450**

(Serves approximately 100 guests)

Pepper crusted Top Round of Beef au Jus with traditional accompaniments of Mayonnaise, Mustards and Silver Dollar Rolls

**\$300**

(Serves approximately 50 guests)

Roasted center cut Pork Loin with Pineapple Salsa, Mustards and Silver Dollar Rolls

**\$200**

(Serves approximately 35 guests)

Honey glazed Ham with Mayonnaise, Mustards, and French Pistolettes

**\$225**

(Serves approximately 35 guests)

Herb crusted Leg of Lamb with Rosemary Shallot Sauce and French Pistolettes

**\$300**

(Serves approximately 50 guests)

Roasted New York Strip Loin with Horseradish Sauce, Mayonnaise, Mustards and Silver Dollar Rolls

**\$325**

(Serves approximately 40 guests)

A Variety of Sausages with assorted Mustards, Cornichons and crackers

**\$275**

(Serves approximately 50 guests)

Whole roasted Turkey Breast with Gravy, Cranberry Sauce and French Pistolettes

**\$175**

(serves 35 guests)

Roasted Beef Tenderloin with Béarnaise Sauce

**\$400**

(Serves approximately 50 guests)

**All of the above is served pre-sliced and served in a Chafing Dish.**

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## Pasta Stations

(All Pastas are served by the Chafing Dish and serve 30 Guests)

Grilled Chicken with Alfredo Sauce over Penne Pasta <b>\$175</b>	Prosciutto Ham, julienne Vegetables and White Wine Cream Sauce served with Fettuccini <b>\$175</b>
Sautéed Louisiana Shrimp Scampi with Garlic Butter and Herbs over tri-color Rotini Pasta <b>\$200</b>	Sautéed Shrimp, Scallops, Garlic, Tomatoes and Clam Sauce served with Bowtie Pasta <b>\$200</b>
Pesto Primavera with Ziti Pasta <b>\$175</b>	Cheese filled Tortellini with Marinara Sauce <b>\$150</b>

## Action Pasta Station

**Prepared in the Dining Room, Additional Service Charge \$75 (Minimum of 75 guests)**

Tri-color Rotini, Bowtie & Cheese filled Tortellini Pastas served with Shrimp, Marinara and Primavera Sauces

## Cold Hors d'Oeuvres

(priced per 100 pieces-minimum order 50)

Goat Cheese and Sun-dried Tomato Crustini	\$250
Salmon Mousse stuffed Artichoke Bottom	\$300
Gulf Shrimp with Cocktail and Remoulade Sauce	\$250
Spiced Crabmeat Mousse on Crustini	\$275
Crawfish & Herb Canapé	\$300
Smoked Salmon & Cream Cheese Canapé	\$300
Roast Beef and Blue Cheese Wraps	\$200
Smoked Turkey and Guacamole Wraps	\$200
Ham and Pineapple Cream Cheese Wraps	\$200
Shrimp & Tomato Bruschetta	\$275

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### **Assorted Finger Sandwiches**

Turkey, Ham, Roast Beef & Chicken Salad on Assorted wheat and white breads with light Creole Mayonnaise  
**\$200.00** per 100 pcs.

### **Hot Hors d'Oeuvres**

(Priced per 100 pieces - Minimum order 50 pieces)

Spicy Fried Chicken Wings	\$150
Fried Chicken Tenders with Ranch and Bleu Cheese	\$190
Roasted Chicken Tenders in Orange Sauce	\$190
Chicken Satay with Peanut Sauce	\$225
Chicken & Cheese Quesadilla Cornucopias	\$225
Pecan crusted Chicken with Honey Mustard Sauce	\$250
Spicy Crawfish Pies	\$225
Spicy Beef Pies	\$225
Miniature Muffulettas	\$225
Pork & Vegetable Pot Stickers with Asian Dipping Sauce	\$250
Beef Wellington & Blue Cheese En-Croute with Creole Mustard Sauce	\$300
Salmon Oscar En-Croute with Creole Mustard Sauce	\$375
Assorted Miniature Quiches	\$250
Spanakopita	\$250
Meatballs in Marinara or Barbeque Sauce	\$200
Seafood stuffed Mushrooms	\$225
New Orleans style Barbeque Shrimp	\$275
Oysters Rockefeller or Bienville	\$300
Spicy Catfish Fingers with Remoulade Sauce	\$150
Bacon wrapped Scallops	\$300
Cajun Fried Shrimp with Remoulade and Tartar Sauce	\$225
Louisiana Crab Cakes with Remoulade Sauce	\$300

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## **RECEPTION MENU A**

### **From our Le Garde Manger**

Imported and Domestic Cheese Display garnished with  
Fresh Grapes, French- Bread, and Crackers  
Fresh Crudités with Ranch and Bleu Cheese Dips  
Baked Brie en Croute with Pecans & Praline Sauce

### **Hot Hors d'Oeuvres**

**(Please select three)**

Meatballs in Barbeque Sauce	Assorted Miniature Quiches
Chicken Satay with Peanut Sauce	Spicy Crawfish Pies
Andouille Sausage en Croûte with Honey Mustard Sauce	Artichoke Hearts stuffed with Parmesan Cheese
Spicy Catfish Fingers with Remoulade Sauce	Spanakopita

### **Mini Pasta Station**

Fettuccini & Bowtie Pastas served with Marinara & Alfredo Sauces

Fresh Rolls

Bread Pudding with Rum Sauce

Coffee, Tea & Decaffeinated Coffee

**\$58++ per person**

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## **RECEPTION MENU B**

Display of Assorted Finger Sandwiches

### **From our Le Garde Manger**

Imported and Domestic Cheese Display garnished with  
Fresh Grapes, French-Bread, and Crackers  
Fresh Crudités with Ranch and Bleu Cheese Dips

### **Hot Hors d'Oeuvres**

(please select three)

Cajun Fried Shrimp	Catfish Fingers with Remoulade Sauce
Seafood stuffed Mushrooms	Pork and Vegetable Pot Stickers
Andouille Sausage en Croûte with Creole Mustard Sauce	Roasted Chicken Tenders in Orange Sauce
Assorted Miniature Quiches	Spanakopita

### **Pasta Station**

Cheese filled Tortellini with Marinara Sauce

Penne Pasta with Shrimp or Grilled Chicken Cream Sauce  
Served with freshly grated Parmesan Cheese

### **Carving Station**

Pepper crusted Top Round of Beef au Jus served with traditional accompaniments of  
Mayonnaise, Creole Mustard and Horseradish sauce with Silver Dollar Rolls

Display of Assorted French Pastries  
Coffee, Tea & Decaffeinated Coffee

**\$69++ per person**

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## **RECEPTION MENU C**

### **Cold Hors d'Oeuvres**

(Please select four)

Smoked Salmon & Cream Cheese Canapé      Goat Cheese and Sun-dried Tomato Crustini  
Spiced Crabmeat Mousse Crustini      Roast Beef and Blue Cheese Wraps  
Ham and pineapple Cream cheese Wraps      Shrimp & Tomato Bruschetta  
Smoked Turkey and Guacamole Wraps

Display of Imported & Domestic Cheeses  
Assorted Crackers & sliced French- Bread

### **From our Le Garde Manger**

Fresh Crudités with Ranch and Bleu Cheese Dips  
Cold Cut Display with Smoked Ham, Roasted Turkey, Roast Beef, Salami and Cappicola accompanied with  
Mayonnaise and Mustards and French Pistolettes

### **Hot Hors d'Oeuvres**

(Please select three)

Fried Shrimp with Cocktail Sauce      Catfish Fingers with Remoulade Sauce  
Seafood stuffed Mushrooms      Pork and Vegetable Pot Stickers  
Andouille Sausage en Croûte with Creole Mustard      Roasted Chicken Tenders in Orange Sauce  
Sauce  
Assorted Miniature Quiches      Spanakopita

### **Pasta Station**

Cheese filled Tortellini, Rotini & Bowtie Pastas served with Marinara, Primavera and Crawfish Sauces

### **Carving Station**

**(Please select one)**

Pepper crusted top round of beef au jus      Whole roasted turkey breast  
with mayonnaise, mustards, horseradish sauce and      with mayonnaise, mustards and French Pistolettes  
French Pistolettes  
Honey glazed ham with assorted mustards, and French Pistolettes

Display of Assorted Mini Pastries and Cheesecakes  
Coffee, Tea & Decaffeinated Coffee

**\$78 ++ per person**

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## **RECEPTION MENU D**

(Minimum 100 guests)

### **From our Le Garde Manger**

Pecan Praline crusted baked Brie with French Bread Crustini

Fresh Crudités with Ranch and bleu Cheese

Smoked Atlantic salmon with traditional garnishes of  
Cream Cheese, Capers, Eggs, Red Onions, Lemon, and Water Crackers

Display of spicy Louisiana Gulf Shrimp with Cocktail & Remoulade Sauces

### **Hot Hors d'Oeuvres**

Spicy Fried Chicken Wings

Oysters Rockefeller

Pecan crusted Chicken with Honey Mustard Sauce

Artichoke Hearts with Parmesan Cheese

### **Pasta Station**

Cheese filled Tortellini, Rotelli & Bowtie Pastas served with Marinara, Primavera & Crawfish Sauces

Fettuccini Alfredo prepared in the Dining Room by our Chef

### **Carving Station**

Blackened Tenderloin of Beef with Creamy Horseradish, Mayonnaise, Mustards and French Pistolettes

### **Dessert Station**

Bananas Foster

Fresh Bananas flambéed with butter, brown sugar, cinnamon, banana liqueur, dark rum and served over Vanilla  
Ice Cream

Coffee, Tea & Decaffeinated Coffee

**\$86 ++ per person**

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## Bar Options

### Cocktails (hosted bars)

#### CHOICE OF PREMIUM OR TOP SHELF BAR

premium cocktails	\$8
top shelf cocktails	\$9
imported beer	\$6
domestic beer	\$5
house wine	\$7
house champagne	\$8
cordials	\$7
soft drinks	\$3
bottled juices	\$4
bottled waters	\$3

### Cocktails CASH BAR

#### CHOICE OF PREMIUM OR TOP SHELF BAR

premium cocktails	\$8
top shelf cocktails	\$9
imported beer	\$6
domestic beer	\$5
house wine	\$7
house champagne	\$8
cordials	\$8
soft drinks	\$3
bottled juices	\$4
bottled waters	\$3

### Cocktails (open bar)

#### CHOICE OF PREMIUM OR TOP SHELF BAR

#### PRICED PER PERSON

	premium	top shelf
one hour	\$15	\$18
two hours	\$22	\$24
three hours	\$28	\$31
each additional hour	\$5	\$7

#### ALL OPEN BARS INCLUDE:

mixed drinks  
 imported & domestic beer  
 red & white house wine  
 assorted soft drinks  
 assorted juices  
 bottled waters

### Beer & Wine only bar

three hours	\$15
each additional hour	\$3

\*Cash Bar or Open hosted bar to be made available for 3-hours based on a **beverage minimum consumption of \$300.00**. Should the event beverage consumption fall below the required minimum amount, the remaining balance will be assessed as a set-up fee due and will be posted and charged to the group's master account at the conclusion of the event.

**All bars require one bartender per 75 guests at a charge of \$150.00 each**

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## **BANQUET WINE LIST**

### **Light Intensity, Fruity White & Blush Wines**

Banfi Tuscany Centine Rosé	\$55
Bolla Pinot Grigio	\$44
St. M Riesling	\$55

### **Medium to Full Intensity, Dry White Wines**

Century Cellars Chardonnay	\$25
Kim Crawford Sauvignon Blanc	\$35
Chateau St. Michelle Sauvignon Blanc	\$40
Kendall-Jackson Reserve Chardonnay	\$45
Sonoma Cutrer	\$75

### **Light to Medium Intensity, Mildly Tannic Red Wines**

Louis Martini Sonoma Cabernet	\$36
Mark West Pinot Noir	\$40
Beringer Merlot	\$48

### **Full Intensity, More Tannic Red Wines**

Blackstone Merlot	\$32
Alamos Malbec	\$36
Beaulieu Vineyard Signet Cabernet Sauvignon	\$48
Deloach Pinot Noir	\$52
Penfolds, Thomas Highland Shiraz	\$40
Ravenswood Zinfandel	\$38

### **Sparkling Wines**

Kenwood Yulupa	\$45
Domain Chandon Brut	\$80
Moet & Chandon White Star	\$130

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