



SHERATON

Metairie New Orleans Hotel

4 Galleria Boulevard
Metairie LA 70001

Phone: (504) 837-6707 | Fax: (504) 837-6906

Email: sales@sheratonmetairie.com

www.marriott.com/msyms



Continental Breakfast & Enhancements

Light Start | \$17

Chilled Juices
Assorted Danish and Muffins
Butter and Preserves
Regular Coffee, Decaffeinated Coffee, Specialty Teas

Southern | \$22

Chilled Juices
Sliced Fruit with Yogurt Dip
Buttermilk Biscuits with Sausage or
Miniature Ham & Cheese Croissant Sandwiches
Regular Coffee, Decaffeinated Coffee, Specialty Teas

Classic | \$20

Chilled Juices
Breakfast Cereals with Milk
Sliced Fruit with Yogurt and Granola
Assorted Danish, Croissants and Muffins
Butter and Preserves
Regular Coffee, Decaffeinated Coffee, Specialty Teas

Minimum of 25 Guests required for Continental Breakfast menus

Breakfast Enhancements – Per Person

Croissants | \$3
Bacon or Sausage Patties | \$4
Biscuits and Country Gravy | \$4
(3) Beignets | \$4
English Muffins with Canadian Bacon | \$5
Assorted Cereals and Milk | \$6
Toasted Bagels with Cream Cheese, Butter, Preserves | \$6
Sliced Fruit and Berries with Yogurt Dip | \$6
Individual Fruit and Yogurt Parfaits | \$6

Breakfast Enhancements – By The Dozen

Breakfast Pastries with Butter and Preserves | \$35
Buttermilk Biscuits with Butter and Preserves | \$30
Sausage Patties on Silver Dollar Pancakes | \$40
Buttermilk Sausage Biscuits | \$40



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American Breakfast | \$24

Chilled Juices
Sliced Fruit and Berries
Fluffy Scrambled Eggs
Breakfast Potatoes
Crisp Bacon or Sausage Link
Buttermilk Biscuits and Muffins
Butter and Preserves
Regular Coffee, Decaffeinated Coffee, Specialty Teas

Tokalon Breakfast | \$22

Chilled Juices
Sliced Fruit and Berries
Pecan Pancakes with Maple Syrup
Fluffy Scrambled Eggs
Crisp Bacon or Sausage Link
Butter and Preserves
Regular Coffee, Decaffeinated Coffee, Specialty Teas



Breakfast Enhancements – Per Person

Croissants | \$3
Bacon or Sausage Patties | \$4
Biscuits and Country Gravy | \$4
(3) Beignets | \$4
English Muffins with Canadian Bacon | \$5
Assorted Cereals and Milk | \$6
Toasted Bagels with Cream Cheese, Butter, Preserves | \$6
Sliced Fruit and Berries with Yogurt Dressing | \$6
Individual Fruit and Yogurt Parfaits | \$6

Breakfast Enhancements – By The Dozen

Breakfast Pastries with Butter and Preserves | \$35
Buttermilk Biscuits with Butter and Preserves | \$30
Sausage Patties on Silver Dollar Pancakes | \$40
Buttermilk Sausage Biscuits | \$40



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Buffet Breakfast

Old Metairie | \$24

Chilled Juices
Sliced Fruit and Berries
Yogurt and Granola with Raisins
Fluffy Scrambled Eggs
Crisp Bacon or Patty Sausage
Biscuits and Country Gravy
Buttered Grits
Breakfast Potatoes
French Toast
Regular Coffee, Decaffeinated Coffee
Specialty Teas

Galleria | \$27

Assorted Chilled Juices
Sliced Fruit and Berries
Assorted Cereals and Milk
Selection of Fruit Yogurts
Fluffy Scrambled Eggs
Crisp Bacon or Patty Sausage
Buttered Grits
Breakfast Potatoes
Buttermilk Pancakes with Maple Syrup
Assorted Danish and Muffins
Butter and Preserves
Regular Coffee, Decaffeinated Coffee
Specialty Teas



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Continental Breakfast

Chilled Juices
Assorted Danish, Croissants and Muffins
Butter and Preserves
Regular Coffee, Decaffeinated Coffee, Specialty Teas

Mid-Morning Break

Regular Coffee, Decaffeinated Coffee, Specialty Teas

Lunch Buffet

Choice of 1

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

Choice of 2

Creole Gulf Fish with Almonds and Lemon Butter
Roasted Pork Loin with Mandarin Orange Sauce
Chicken Marsala with Mushrooms and Marsala Wine Sauce

Steamed Rice
Chef's Seasonal Vegetables
Rolls and Butter

Choice of 1

Cheesecake with Raspberry Sauce
Bourbon Pecan Pie
Assorted Jumbo Cookies

Regular Coffee, Decaffeinated Coffee, Specialty Teas

Afternoon Break

Double Fudge Brownies
Ice Cream Novelties
Whole Milk and Chocolate Milk
Regular Coffee, Decaffeinated Coffee, Specialty Teas

\$55



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Continental Breakfast

Chilled Juices
Assorted Danish, Croissants and Muffins
Butter and Preserves
Regular Coffee, Decaffeinated Coffee
Specialty Teas

Mid-Morning Break

Regular Coffee, Decaffeinated Coffee
Specialty Teas

Lunch Buffet

Vegetable Soup

Mixed Green Salad with Grape Tomatoes, Cucumbers
Assorted Dressings
Pasta Salad Primavera

Ham, Turkey, Roast Beef, American Cheese, Swiss Cheese
Assorted Breads and Rolls
Lettuce, Tomato, Pickle Spear, Mayonnaise, Creole Mustard

Chef's Selection of Desserts
Regular Coffee, Decaffeinated Coffee
Specialty Teas

Afternoon Break

Jumbo Cookies
Whole Milk and Chocolate Milk
Regular Coffee, Decaffeinated Coffee
Specialty Teas

\$46



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Breakfast Buffet

Chilled Juices
Sliced Fruit and Berries
Fluffy Scrambled Eggs
Crisp Bacon and Patty Sausage
Buttered Grits
Breakfast Potatoes
Assorted Danish, Croissants and Muffins
Regular Coffee, Decaffeinated Coffee
Specialty Teas

Mid-Morning Break

Regular Coffee, Decaffeinated Coffee
Specialty Teas

Lunch Buffet

Choice of 1

Chicken and Sausage Gumbo with Steamed Rice
Mixed Greens, Grape Tomatoes, Cucumbers, Garlic Croutons
Assorted Dressings
Southern Potato Salad
Pasta Salad
Grilled Garden Vegetables with Balsamic Vinaigrette

Choice of 2

Traditional Red Beans with Smoked Sausage
Shrimp Creole with Steamed Rice
Spicy Andouille and Chicken Jambalaya
Southern Fried Catfish with Spicy Remoulade

Steamed White Rice
Chef's Seasonal Vegetables

Choice of 1

Bread Pudding with Rum Sauce
Bourbon Pecan Pie

Regular Coffee, Decaffeinated Coffee
Specialty Teas

Afternoon Break

Assorted Jumbo Cookies
Regular Coffee, Decaffeinated Coffee
Specialty Teas

\$59 per person



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Coffee Break | \$13

Assorted Pastries and Muffins
Regular Coffee, Decaffeinated Coffee
Specialty Teas

Cookie Monster | \$15

Assorted Jumbo Cookies
Regular Coffee, Decaffeinated Coffee
Specialty Teas

Health Nut | \$16

Nutri-Grain and Granola Snack Bars
Fruit Brochettes and Chilled Juices

Afternoon Siesta | \$16

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

Chocoholic | \$17

Double Fudge Brownies
Ice Cream Novelties
Whole Milk and Chocolate Milk



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A la carte Snacks

A la carte Snacks

Assorted Jumbo Cookies Chocolate Chip, Oatmeal, Peanut Butter, Macadamia Nut	\$42 dozen
Double Fudge Brownies	\$42 dozen
Assorted Potato Chips and Tortilla Chips French Onion Dip, Guacamole, Salsa	\$5 person
Whole Seasonal Fruit	\$3 piece
Sliced Fruit Display	
• Small: Serves 25 Guests	\$125
• Medium: Serves 50 Guests	\$250
• Large: Serves 75 Guests	\$375
Ice Cream Novelties	\$5 each
Nutri-Grain and Granola Snack Bars	\$4 each
Honey Roasted Peanuts or Cashews	\$25 pound
Dry Snacks: Cajun Mix, Goldfish or Party Mix	\$25 pound



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A la carte Beverages

A la carte Beverages

Regular Coffee, Decaffeinated Coffee	\$70 gallon
Assorted Herbal Teas	\$70 gallon
Hot Chocolate	\$60 gallon
Café au Lait	\$70 gallon
Tropical Fruit Punch	\$45 gallon
Lemonade	\$45 gallon
Orange, Apple, Grapefruit or Cranberry Juice	\$15 quart
Assorted Soft Drinks	\$3.50 each
Bottled Mineral Water	\$4 each
Bottled Sparkling Water	\$4 each
Bottled Juice	\$4 each



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Chicken Marsala | \$29

Grilled Breast of Chicken, Mushrooms, Marsala Wine Sauce

Pecan Crusted Catfish | \$30

Praline Butter

Grilled Chicken Caesar Salad | \$30

Boneless Breast of Chicken on Romaine Lettuce
Parmesan and Romano Cheeses, Garlic Croutons
Caesar Dressing

Tournedos of Beef Tenderloin | \$38

Madeira Demi-Glace

Blackened Pork Loin | \$27

Center Cut Loin with Spiced Pineapple Chutney

Blackened Sliced Sirloin Caesar Salad | \$32

Blackened Sliced Sirloin on Romaine Lettuce
Parmesan and Romano Cheeses, Garlic Croutons
Caesar Dressing



Plated Lunches are served with Choice of Salad, Entrée,
Starch (where applicable), Vegetable, Rolls and Butter, Dessert

\$25.00 Service Charge will be added to parties of less than 25 Guests

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Buffet Lunch

Galleria Buffet | \$38

Choice of 1

Mixed Green Salad with Cherry Tomatoes, Cucumbers
Assorted Dressings
Marinated Mushroom and Artichokes
Pasta Salad Primavera

Choice of 2

Creole Gulf Fish with Almonds and Lemon Butter
Roast Pork Loin with Mandarin Orange Sauce
Creole Chicken with Tomatoes, Onions, Peppers
Blackened Catfish

Rice Pilaf
Chef's Seasonal Vegetables
Assorted Rolls and Butter

Choice of 1

Cheesecake with Raspberry Sauce
Fruit Strudel
Bourbon Pecan Pie

Regular Coffee, Decaffeinated Coffee
Specialty Teas

Louisiana Buffet | \$36

Choice of 1

Mixed Green Salad with Cherry Tomatoes, Cucumbers
Assorted Dressings
Southern Potato Salad
Pasta Salad

Choice of 2

Traditional Red Beans with Smoked Sausage and Steamed Rice
Shrimp Creole with Steamed Rice
Spicy Andouille and Chicken Jambalaya
Southern Fried Catfish with Spicy Remoulade Sauce

Steamed White Rice
Chef's Seasonal Vegetables
Corn Muffins and Butter

Choice of 1

Bread Pudding with Rum Sauce
Bourbon Pecan Pie
Chocolate Mousse

Regular Coffee, Decaffeinated Coffee
Specialty Teas



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Tuscan Buffet | \$35

Choice of 1

Caesar Salad with Romaine, Parmesan, Garlic Croutons
Caesar Dressing
Tomatoes, Mozzarella, Basil, Olive Oil
Pasta Salad

Choice of 2

Grilled Breast of Chicken, Mushrooms, Marsala Wine Sauce
Eggplant Parmesan with Ricotta, Mozzarella and Parmesan
Broiled Gulf Fish with Artichoke Heart, Capers, Lemon Butter
Pasta Alfredo

Garlic Bread and Dinner Rolls

Choice of 1

Chocolate Mousse
Tiramisu
Assorted Biscotti

Regular Coffee, Decaffeinated Coffee
Specialty Teas

Deli Buffet | \$29

Choice of 1

Mixed Garden Greens, Grape Tomatoes, Cucumbers,
Garlic Croutons, Assorted Dressings
Pasta Salad
Southern Potato Salad

Sliced Ham, Smoked Turkey, Roast Beef, American and Swiss Cheeses
Fresh Breads and Rolls
Lettuce, Sliced Tomatoes, Pickle Spears, Mayonnaise , Creole Mustard

Assorted Jumbo Cookies

Regular Coffee, Decaffeinated Coffee
Specialty Teas



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Lunch On The Go

Grilled Chicken and Swiss Cheese | \$25
Brioche or Kaiser Bun

Slices of Roast Beef | \$25
Toasted Brioche or Toasted Kaiser Bun

Smoked Turkey and Swiss Cheese | \$25
Toasted Brioche or Toasted Kaiser Bun

Sliced Ham with Swiss Cheese | \$25
Toasted Brioche or Toasted Kaiser Bun
Lettuce, Tomato, Pickle, Condiments

New Orleans Muffuletta | \$25

Vegetarian Boxed Lunch | \$25

Grilled Squash and Zucchini | \$23

Grilled Chicken Caesar Spinach Wrap | \$23

Grilled Portabella Mushrooms, Red Onions, Spinach | \$23

Roll-In Lunch | \$30

Creole Potato Salad
Pasta Salad

Sliced Deli Meats and Cheeses
Kaiser or Brioche Rolls
Lettuce, Tomato, Pickle Spears, Mayonnaise, Creole Mustard

Potato Chips, Assorted Jumbo Cookies

Iced Tea



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Tournedos of Beef | \$42

Seared Beef Tenderloin Medallions
Madeira Demi-Glace

Roasted Prime Rib of Beef | \$45

au Jus and Creamy Horseradish Sauce

Seafood Stuffed Chicken Breast | \$47

Roasted Garlic Butter Sauce

Veal Oscar | \$49

Sautéed Veal Medallions with Lump Crabmeat,
Hollandaise and Asparagus

Chicken en Croute | \$42

Boneless Breast of Chicken baked in Puff Pastry
Mushroom Duxelles, Tarragon Cream Sauce

Steak and Shrimp Duet | \$47

Petit Filet, Madeira Demi-Glace and Jumbo Shrimp

Charbroiled Veal Chop | \$49

Wild Mushroom Demi-Glace

Grilled Snapper | \$48

Pineapple Salsa

Catfish Almandine | \$43

Seared Filet, Toasted Almonds and Lemon Butter

Entrée Selections:

Choice of 1 Entrée for less than 30 guests

Choice of 2 Entrees for more than 30 guests

Plated Dinners are served with Soup, Salad, Entrée,
Starch, Vegetable, Rolls and Butter, Dessert,
Regular Coffee, Decaffeinated Coffee, Iced Tea



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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 Greens, Grape Tomatoes and Balsamic Vinaigrette
- Spinach, Mushrooms and Warm Tasso Vinaigrette
- Tomato Mozzarella Salad with Fresh Basil
- Bibb Lettuce, Mandarin Oranges, Toasted Almonds and Asian Vinaigrette
- Marinated Artichoke Hearts and Mixed Greens
- Hearts of Palm, Shrimp Remoulade, 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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Taste of New Orleans | \$49

Chicken and Andouille Gumbo

Mixed Green Salad, Tomatoes, Cucumbers, Assorted Dressings
Marinated Artichokes, Tomatoes, Mushrooms

Catfish Strips with Spicy Remoulade Sauce
Roast Chicken with Tasso Cream Sauce

Sautéed Zucchini, Yellow Squash, Bell Peppers
Steamed White Rice
Dinner Rolls and Butter

Cheesecake with Raspberry Sauce
Bread Pudding with Rum Sauce

Regular Coffee, Decaffeinated Coffee
Specialty Teas



South Shore Buffet | \$60

Golden Meadow Shrimp Bisque

Mixed Greens, Grape Tomatoes, Cucumbers, Assorted Dressings
Southern Potato Salad

Broiled Red Snapper with Shrimp and Lemon Butter
Sirloin La Louisiane seasoned with Cajun Spices, Onions, Tomatoes
Peppers, Mushrooms

Green Beans Almandine
Creole Rice Pilaf
Dinner Rolls and Butter

Fruit Strudel
Double Fudge Brownies

Regular Coffee, Decaffeinated Coffee
Specialty Teas



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Imported and Domestic Cheese Display

Grapes, French Bread and Crackers

- **Small:** Serves 35 – 50 Guests | \$195
- **Large:** Serves 75 – 100 | \$315

Smoked Atlantic Salmon

Cream Cheese, Capers, Chopped Egg, Red Onion, Lemon and Crackers

- Serves 50 – 75 Guests | \$195

Cold Cut Display

Smoked Ham, Roasted Turkey, Roast Beef, Salami, Capicola, Mayonnaise, Mustards and French Pistolettes

- **Small:** Serves 35 – 50 Guests | \$125
- **Medium:** Serves 50 – 75 Guests | \$225
- **Large:** Serves 75 – 100 Guests | \$325

Garden Fresh Vegetable Crudité

Ranch and Bleu Cheese Dips

- **Small:** Serves 35-50 Guests | \$150
- **Large:** Serves 75 – 100 Guests | \$215

Display of Salmon Mousse, Blue Crab Mousse and Crawfish Mousse

Assorted Crackers

- **Small:** Serves 25 Guests | \$175
- **Medium:** Serves 50 Guests | \$275
- **Large:** Serves 75 Guests | \$375

Iced Jumbo Shrimp

Remoulade and Cocktail Sauce | Market Price

Sliced Fruit Display

- **Small:** Serves 35 – 50 Guests | \$95
- **Medium:** Serves 50 – 75 Guests | \$165
- **Large:** Serves 75 – 100 Guests | \$235

Pecan Praline Crusted Baked Brie

French Bread

- Serves 40 Guests | \$175



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Steamship Round of Beef | \$450

Creamy Horseradish Sauce, Mayonnaise, Mustards, Silver Dollar Rolls

- Serves 100 Guests

Roasted Center Cut Pork Loin | \$200

Pineapple Salsa, Mustards, Silver Dollar Rolls

- Serves 35 Guests

Variety of Sausages | \$275

Mustards, Cornichons, Crackers

- Serves 50 Guests

Pepper Crusted Top Round of Beef au Jus | \$300

Mayonnaise, Mustards, Silver Dollar Rolls

- Serves 50 Guests

Honey Glazed Ham | \$225

Mayonnaise, Mustards, French Pistolettes

- Serves 35 Guests

Roasted New York Strip Loin | \$325

Creamy Horseradish Sauce, Mayonnaise, Mustards, Silver Dollar Rolls

- Serves 40 Guests

Whole Roasted Turkey Breast | \$175

Gravy, Cranberry Sauce, French Pistolettes

- Serves 35 Guests

Roasted Beef Tenderloin | \$400

Béarnaise Sauce

- Serves 50 Guests

All Carving Stations require one Attendant at a charge of \$150.00 each.

Quantities are based on Reception Style Service and portions are not intended as solitary Entrée items or as a full Meal option



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Pasta Stations

Grilled Chicken with Alfredo Sauce over Penne Pasta	\$175
Sautéed Louisiana Shrimp Scampi with Garlic Butter, Herbs Tri-Color Rotini Pasta	\$200
Pesto Primavera with Ziti Pasta	\$175
Prosciutto Ham, Julienne Vegetables and White Wine Cream Sauce Fettuccini	\$175
Sautéed Shrimp, Scallops, Garlic, Tomatoes and Clam Sauce Bowtie Pasta	\$200
Cheese filled Tortellini with Marinara Sauce	\$150
Tri-Color Rotini, Bowtie and Cheese filled Tortellini Pastas, Shrimp Marinara and Primavera Sauces	\$200

Menu Items are priced for 30 Guests
Pastas are served in Chafing Dish



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Cold Hors d'oeuvres

Goat Cheese and Sun-Dried Tomato Crostini	\$250
Salmon Mousse stuffed Artichoke Bottom	\$300
Gulf Shrimp with Remoulade Sauce	\$250
Spiced Crabmeat Mousse on Crostini	\$275
Crawfish & Herb Canapé	\$300
Smoked Salmon & Cream Cheese Canapé	\$300
Roast Beef and Bleu Cheese Wraps	\$200
Smoked Turkey and Guacamole Wraps	\$200
Ham and Pineapple Cream Cheese Wraps	\$200
Shrimp & Tomato Bruschetta	\$275
Assorted Turkey, Ham, Roast Beef Finger Sandwiches	\$200



Cold Hors d'oeuvres items are priced per 100 pieces.
Minimum Order of 50 pieces per item is required.

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Hot Hors d'oeuvres

Spicy Fried Chicken Wings	\$150	New Orleans Style Barbecue Shrimp	\$275
Fried Chicken Tenders with Ranch and Bleu Cheese	\$190	Spicy Catfish Fingers with Remoulade Sauce	\$150
Roasted Chicken Tenders in Orange Sauce	\$190	Bacon Wrapped Scallops	\$300
Chicken Satay with Peanut Sauce	\$225	Cajun Fried Shrimp with Tartar Sauce	\$225
Chicken and Cheese Quesadilla Cornucopias	\$225	Louisiana Crab Cakes with Remoulade Sauce	\$300
Pecan Crusted Chicken with Honey Mustard Sauce	\$250		
Spicy Crawfish Pies	\$225		
Spicy Beef Pies	\$225		
Miniature Muffalettas	\$225		
Pork & Vegetable Pot Stickers, Asian Dipping Sauce	\$250		
Beef Wellington and Bleu Cheese en Croute	\$300		
Salmon Oscar en Croute with Creole Mustard Sauce	\$375		
Assorted Mini Quiche	\$250		
Spanakopita	\$250		
Meatballs in Marinara Sauce or Barbecue Sauce	\$200		
Seafood Stuffed Mushrooms	\$225		



Hot Hors d'oeuvres items are priced per 100 pieces.
Minimum Order of 50 pieces per item is required.

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Displays

Imported and Domestic Cheese, Grapes, French Bread and Crackers
Vegetable Crudit  with Ranch and Bleu Cheese Dips
Baked Brie en Croute with Pecans & Praline Sauce

Hot Hors d’oeuvres – Choice of 3

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

Pasta Station

Fettuccini & Bowtie Pastas served with Marinara & Alfredo Sauces
Fresh Rolls

Dessert

Bread Pudding with Rum Sauce

Regular Coffee, Decaffeinated Coffee
Specialty Teas

\$55



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Reception Package 2

Displays

Imported and Domestic Cheese garnished with Grapes,
French Bread, and Crackers
Vegetable Crudité with Ranch and Bleu Cheese Dips

Hot Hors d'oeuvres – Choice of 3

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

Pasta Station

Cheese filled Tortellini with Marinara Sauce
Penne Pasta with Shrimp or Grilled Chicken Cream Sauce
served with Parmesan Cheese

Carving Station

Pepper Crusted Top Round of Beef au Jus
with Mayonnaise, Creole Mustard, Horseradish and Silver Dollar Rolls

Dessert

Assorted French Pastries

Regular Coffee, Decaffeinated Coffee
Specialty Teas

\$69



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Reception Package 3

Displays

Vegetable Crudit  with Ranch and Bleu Cheese Dips
Cold Cut Display with Smoked Ham, Roasted Turkey, Roast Beef,
Salami and Capicola with Mayonnaise, Mustards and French Pistolettes

Cold Hors d'oeuvres – Choice of 4

Smoked Salmon and Cream Cheese Canape
Spiced Crabmeat Mousse Crostini
Ham and Pineapple Cream Cheese Wraps
Smoked Turkey and Guacamole Wraps
Goat Cheese and Sun-Dried Tomato Crostini
Roast Beef and Bleu Cheese Wraps
Shrimp and Tomato Bruschetta
Imported and Domestic Cheese Display with French Bread

Hot Hors d'oeuvres – Choice of 3

Fried Shrimp
Seafood Stuffed Mushrooms
Andouille Sausage En Cro te with Honey Mustard Sauce
Spicy Catfish Fingers with Remoulade Sauce
Assorted Miniature Quiches
Pork and Vegetable Pot Stickers
Roasted Chicken Tenders in Orange Sauce
Spanakopita

Pasta Station

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

Carving Station – Choice of 1

Pepper Crusted Top Round of Beef au Jus
with Mayonnaise, Creole Mustard, Horseradish and French Pistolettes
Whole Roasted Turkey Breast
with Mayonnaise, Mustards and French Pistolettes
Honey Glazed Ham
with Mustards and French Pistolettes

Dessert

Display of Mini Pastries and Cheesecakes

Regular Coffee, Decaffeinated Coffee
Specialty Teas

\$78



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Displays

Pecan Praline crusted Baked Brie with French Bred Crostini
Vegetable Crudit  with Ranch and Bleu Cheese
Smoked Salmon with Cream Cheese, Capers, Chopped Egg,
Red Onion, Lemon and Crackers
Display of Spicy Louisiana Gulf Shrimp with Cocktail Sauce,
Remoulade Sauce

Hot Hors d'oeuvres

Spicy Fried Chicken Wings
Pecan Crusted Chicken with Honey Mustard Sauce
Artichoke Hearts with Parmesan Cheese
Louisiana Crab Cakes with Remoulade Sauce

Pasta Station

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

Carving Station – Choice of 1

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

Dessert

Fresh Bananas flamb ed with Butter, Brown Sugar, Cinnamon,
Banana Liqueur and Dark Rum
Served over Vanilla Ice Cream

Regular Coffee, Decaffeinated Coffee
Specialty Teas

\$86



All menu prices are per person unless noted otherwise. Prices are subject to 24% taxable service charge and applicable sales tax. Service charge and sales tax are subject to change. Menu prices may be confirmed three months prior to the event date.

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

BEER & WINE ONLY BAR

Three Hours	\$20
Each Additional Hour	\$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, juices, bottled water

Cash 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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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	\$40
Ravenswood Zinfandel	\$38

Sparkling Wines

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



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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 from 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 therefore 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 (1) month prior to your event. All menu prices are subject to 24% taxable Service Charge and 9.20% Sales Tax. Service Charge and Sales 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 (working days) prior to the scheduled function. If a final guarantee is not 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 required 60 days prior to the function. The remaining balance is due 14 days prior to the event and overages are due at end of the event.

Special Services: We would be delighted to offer assistance with hotel rooms, audiovisual equipment and vendor referrals.

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.

Be Our Guest