



Continental Breakfast

Priced Per Guest, Based on a 90 Minute Service, and Requires No Minimum, Unless Otherwise Noted.
All Menus Include Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

CHARLES STREET CONTINENTAL

\$36.00 Per Guest

Orange and Cranberry Juices

Sliced Seasonal Fruits (VE, GF, DF) | Berry Garnish

Freshly Baked Morning Pastries and Croissants | Fruit Preserves and Butter

THE CHARTRES' CONTINENTAL

\$40.00 Per Guest

Orange and Cranberry Juices

Sliced Seasonal Fruits (VE, GF, DF) | Berry Garnish

Freshly Baked Morning Pastries and Croissants | Fruit Preserves and Butter

CHOICE OF TWO:

- **Assorted Breakfast Cereals** | Bananas, Whole, 2% and Skim Milk (*Soy, Oat and Almond Milk on Request*)
- **Individual Fruit and Plain Greek Yogurts**
- **New York Style Bagels** | Regular and Flavored Cream Cheese
- **Fruit Yogurt Parfait** | Granola, Seasonal Berries

CONTINENTAL BREAKFAST ENHANCEMENTS

Breakfast Sandwiches

Choose Any Two with a Continental Breakfast | 6 Per Guest

If Ordered Per Sandwich | 9 each

Minimum Twelve Per Selection

- **Buttermilk Biscuit** | Scrambled Egg and Turkey Sausage
- **Stuffed Croissant** | Grilled Smokehouse Ham and Swiss
- **English Muffin** | Hardwood Smoked Bacon, Fried Egg, American Cheese
- **Breakfast Burrito** | Sausage, Scrambled Egg, Salsa
- **Gluten Free Bagel** | Grilled Portobello, Smoked Gouda (GF, VE)
- **Vegetable Wrap** | Egg Whites, Spinach, Roasted Tomato, Spinach Wrap (VE)

Fruit Yogurt Parfait (V) | 7

Granola, Seasonal Berries

Steel-Cut Oatmeal (VE, GF, DF) | 8

Brown Sugar, Dried Fruits, Raisins

Smoothie Shooters (V) | 6

Mango-Pineapple, Strawberry-Banana, Green Vegetable and Fruit

Southern Style Grits | 6

Bacon, Cheddar, Green Onion

Chilled Hard Boiled Eggs (V, GF) | 36/Dozen

Fluffy Scrambled Eggs | 6

Choice of Smoked Bacon, Turkey Sausage Patty, Country Pork Sausage Link | 7

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

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Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

Breakfast Buffet

Priced Per Guest, Based on a 60 Minute Service, and Requires a 20 Guest Minimum, Unless Otherwise Noted.
All Menus Include Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

COMPLETE BREAKFAST TABLE

\$49.00 Per Guest

- **Orange and Cranberry Juices**
- **Sliced Seasonal Fruits** (VE, GF, DF) | Berry Garnish
- **Freshly Baked Morning Pastries and Croissants** | Fruit Preserves and Butter
- **Sliced Breakfast Breads** | Fruit Preserves, Butter, Toaster
- **Assorted Breakfast Cereals** | Bananas, Whole, 2% and Skim Milk (*Soy, Oat and Almond Milk on Request*)
- **Individual Fruit and Plain Greek Yogurts**
- **Fluffy Scrambled Eggs**

Substitute Scrambled Eggs:

- **Bourbon Street Eggs** (GF) | Caramelized Shallots, Diced Ham, Cheddar, Chives | Add 4
- **Scrambled Egg Whites** (GF) | Roasted Red Pepper, Spinach, Crumbled Feta | Add 3

CHOICE OF TWO

- Hardwood Smoked Bacon
- Country Pork Sausage Links
- Turkey Sausage
- Grilled Smokehouse Ham
- Chicken Apple Sausage | Add 3

CHOICE OF ONE:

- Oven Roasted Breakfast Potatoes | Fresh Herbs
- Cajun Shredded Hash Brown Casserole
- Southern Grits

CHOICE OF ONE:

Served with Maple Syrup, Fruit Compote, Sweet Whipped Butter

- Buttermilk Pancakes
- French Toast
- Belgian Waffles
- House Made Beignets | Powdered Sugar | Add 3

BREAKFAST BUFFET ENHANCEMENTS

With the Purchase of a Continental or The Full Breakfast

Made to Order Eggs and Omelets** | 15

Cheddar and Swiss Cheeses, Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Diced Tomato, Turkey Sausage, Jalapeno, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa (*Egg Beaters Available*)

***Requires a Chef Attendant | 175, One Station Per 50 Guests*

Steel-Cut Oatmeal (VE, GF, DF) | 8

Brown Sugar, Dried Fruits, Raisins

BRUNCH IT UP!

\$15.00 Per Guest

Select Two Salads, One Entrée and Two Desserts to be Added to your Breakfast Buffet

CHOICE OF TWO SALADS:

- **Astor House Salad** | Baby Field Greens, Cherry Tomato, English Cucumber, Shredded Carrots, Shaved Red Onion, Champagne Vinaigrette and Cajun Ranch Dressing (VE, GF, DF)
- **Traditional Caesar Salad** | Romaine Hearts, Shredded Parmesan, Garlic Croutons, Caesar Dressing (V)
- **Baby Spinach Salad** | Roasted Candied Pecans, Local Strawberries, Bleu Cheese Crumbles, Balsamic Vinaigrette (V, GF)
- **Caprese Salad** (V, GF) | Arugula, Bocconcini, Cherry Tomato, Basil Chiffonade, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** (V, GF) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette
- **Whole Grain Mustard Potato Salad**
- **Chicken and Andouille Sausage Gumbo** (DF)
- **Crawfish Bisque** | Scallions

CHOICE OF ONE ENTRÉE:

- **Chicken Parmesan** | Breaded Chicken Cutlets, Parmesan, Mozzarella, Marinara
- **Pan Seared Chicken Breast** | Oven Dried Tomatoes, Roasted Potatoes, Roasted Garlic Butter Broth
- **Grillades and Grits** | Veal Cutlet, Stone Ground Southern Grits, Savory Brown Gravy
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- **Grilled Salmon** | Lemon, Capers, Herbed Garlic Butter and Red Pepper Risotto
- **Blackened Catfish** | Shrimp Relish, Garlic Roasted Potatoes
- **New Orleans Andouille Jambalaya**
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Italian Sausage, Mozzarella, Shaved Parmesan
- **Cheese Ravioli** | Grilled Red Onion, Spinach, Roasted Garlic Cream Sauce (V)
- **New Orleans Style BBQ Shrimp and Grits** | Smoked Gouda, Pepper Jack Cheese | Add 5

CHOICE OF TWO DESSERTS

- King Cake
- - Carrot Cake | Cream Cheese Frosting
- Bananas Foster Cheesecake | Banana Caramel Rum Sauce
- Chef's Signature Bread Pudding
- Chocolate Decadence Cake | Raspberry Coulis
- Red Velvet Pie | Strawberry Sauce
- - Pecan Pie

Cajun Benedict | 14

Grilled Buttered Biscuit, Boudin Patty, Poached Eggs, Crawfish
Étouffée

Grillades and Grits | 16

Veal Cutlet , Stone Ground Southern Grits, Savory Brown Gravy

Avocado Toast Bar (V) | 13

Fresh Crushed Avocado and Assorted Toasts

Toppings | Crumbled Goat Cheese, Cucumber, Grape Tomatoes,
Boursin, Roasted Red Pepper, Pickled Red Onion, Olive Oil, Fresh
Herbs

+ Smoked Salmon | Add 3

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Morning Breaks

Priced Per Guest and Requires No Minimum

HOT BEVERAGES | Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

COLD BEVERAGES | Pepsi's Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

BEVERAGE SERVICE

90-Minute Beverage Service

Hot Beverages | 13

Cold Beverages | 5

Enhanced Beverages | 7

Hot and Cold Beverages | 18

Hot and Enhanced Beverages | 20

Half-Day Beverage Service

Refreshed up to Four Hours

Hot Beverages | 20

Cold Beverages | 8

Enhanced Beverages | 11

Hot and Cold Beverages | 28

Hot and Enhanced Beverages | 31

All-Day Beverage Service

Refreshed up to Eight Hours

Hot Beverages | 33

Cold Beverages | 13

Enhanced Beverages | 18

Hot and Cold Beverages | 46

Hot and Enhanced Beverages | 51

Enhanced Beverage Selection

Please Select Four

- Pepsi Collection of Soft Drinks, Bubly, and Bottled Water
- Gatorade and G2
- Pure Leaf Iced Teas
- Red Bull Energy Drinks
- Abita Root Beer
- Starbucks® Frappuccino and Double Shots
- Coconut Water
- Tropicana Fruit Juices
- San Benedetto Still and Sparkling
- Perrier Sparkling Water

AM BREATHER ENHANCEMENTS

Based on up to 90 Minutes of Service

Price for up to 3 | 23

Price for up to 5 | 27

- **Designer Trail Mix Station** | Raisins, Sunflower Seeds, Mixed Dried Fruits, Almonds, Yogurt Covered Pretzels, Banana Chips
- **Assorted Granola, Fruit, and Nut Bars**
- **Fruit Yogurt Parfait** | Granola and Berries
- **Seasonal Sliced Melons, Fruits and Berries** (VE, GF, DF)
- **Fruit Skewers** (V, GF) | Mint Yogurt Dip
- **Smoothie Shooter Trio** (V) | Mango-Pineapple, Strawberry-Banana, Green Vegetable and Fruit
- **Buttery Crumbly Coffee Cake**
- **Assorted Breakfast Breads**
- **Freshly Baked Morning Pastries and Croissants**
- **Warm Cinnamon Rolls** | Gooney Cream Cheese Glaze
- **Assorted Scones** | Fruit Preserve
- **Traditional or Cream Cheese King Cakes**
- **Beignets** | Powdered Sugar
- **Assorted Bagels** | Regular and Flavored Cream Cheese
- **Hard Boiled Eggs** (V, GF, DF)
- **Avocado Toast** | Smashed Avocado, House Pickled Red Onion, Micro Greens | Add 3
- **Smoked Salmon Tartine** | Cream Cheese, Capers, Red Onion, Micro Greens | Add 5

ICED TEA AND LEMONADE STAND

\$8.00 Per Guest

Fresh Brewed Unsweetened Iced Tea and Lemonade

Fresh Lemon Slices, Honey and Sweeteners

Syrups | Raspberry, Tangerine, Peach

DESIGNER INFUSED WATER STATION

\$8.00 Per Guest

Select up to Three Flavors

Chamomile, Hibiscus, Orange, Green Apple, Basil, Lime,

Strawberries, Seasonal Berries, Lemon, Cucumber, Mint

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Afternoon Breaks

Priced Per Guest and Requires No Minimum

HOT BEVERAGES | Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

COLD BEVERAGES | Pepsi's Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

BEVERAGE SERVICE

90-Minute Beverage Service

Hot Beverages | 13

Cold Beverages | 5

Enhanced Beverages | 7

Hot and Cold Beverages | 18

Hot and Enhanced Beverages | 20

Half-Day Beverage Service

Refreshed up to Four Hours

Hot Beverages | 20

Cold Beverages | 8

Enhanced Beverages | 11

Hot and Cold Beverages | 28

Hot and Enhanced Beverages | 31

All-Day Beverage Service

Refreshed up to Eight Hours

Hot Beverages | 33

Cold Beverages | 13

Enhanced Beverages | 18

Hot and Cold Beverages | 46

Hot and Enhanced Beverages | 51

Enhanced Beverage Selection

Please Select Four

- Pepsi Collection of Soft Drinks, Bubly, and Bottled Water
- Gatorade and G2
- Pure Leaf Iced Teas
- Red Bull Energy Drinks
- Abita Root Beer
- Starbucks® Frappuccino and Double Shots
- Coconut Water
- Tropicana Fruit Juices
- San Benedetto Still and Sparkling
- Perrier Sparkling Water

PM PAUSE ENHANCEMENTS

Based on up to 90 Minutes of Service

Price for up to 3 | 24

Price for up to 5 | 28

- **Designer Trail Mix Station** | Raisins, Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&M's
- **Zapp's Assorted Chips and White Cheddar Popcorn**
- **Assorted Granola, Fruit, and Nut Bars**
- **Seasonal Sliced Melons, Fruits and Berries** (VE, GF, DF)
- **Seasonal Market Picked Whole Fruit**
- **Hummus Trio** | Pita Chips, Vegetables
- **Decadent Fudge Brownies and Chocolate Chunk Blondies** (V)
- **Assorted House Made Cookies**
- **Mini French Pastries**
- **Traditional and Cream Cheese King Cake**
- **Pecan Pralines**
- **Lemon Bars**
- **Crudit  Display** (V, GF) | Buttermilk Ranch and Blue Cheese Dips
- **Warmed Pretzel Sticks** | Yellow Mustard, Honey Mustard, Creole Mustard
+ Spicy Warm Cheddar Dip | Add 2
- **House Fried Tortilla Chips** | Guacamole and Salsa
+ Warm Queso | Add 2
- **Mini Muffalettas and Finger Sandwiches**
- **Selection of Three Domestic Cheeses** | Crackers, Sliced Baguettes, Seasonal Berries | Add 5

ICED TEA AND LEMONADE STAND

\$8.00 Per Guest

Fresh Brewed Unsweetened Iced Tea and Lemonade

Fresh Lemon Slices, Honey and Sweeteners

Syrups | Raspberry, Tangerine, Peach

DESIGNER INFUSED WATER STATION

\$8.00 Per Guest

Select up to Three Flavors

Chamomile, Hibiscus, Orange, Green Apple, Basil, Lime,

Strawberries, Seasonal Berries, Lemon, Cucumber, Mint

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Plated Lunch

Priced Per Guest, Requires a Minimum of 10 Guests, and Includes Three Courses, Artisanal Bread, Sweet Butter and Iced Tea. Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas on Request.
Split Menu | Higher Price Prevails

FIRST COURSE

Please Select One

- **Astor House Salad** | Baby Field Greens, Cherry Tomato, English Cucumber, Shredded Carrots, Shaved Red Onion, Champagne Vinaigrette and Cajun Ranch Dressing (VE, GF, DF)
- **Traditional Caesar Salad** | Romaine Hearts | Shredded Parmesan, Garlic Croutons, Caesar Dressing (V)
- **Baby Spinach Salad** | Roasted Candied Pecans, Local Strawberries, Bleu Cheese Crumbles, Balsamic Vinaigrette (V, GF)
- **Iceberg Wedge** | Diced Tomato, Bacon, Bleu Cheese Crumbles, Ranch Vinaigrette (GF)
- **Gumbo** | Chicken and Andouille Sausage (DF)
- **Tomato Basil Soup** (GF, DF, V)
- **Crawfish Bisque** | Scallions

MAIN COURSE

Please Select One Chilled or Hot Entrée

Chilled Entrées

- **New Orleans Muffaletta** | 40
Smoked Ham, Mortadella, Genoa Salami, Provolone, Olive Salad, Zapp's Chips
- **Grilled Marinated Chicken Salad** | 40
Local Greens, Black Bean and Corn Relish, Cheddar, Tomato, House Fried Tortilla Strips, Chipotle Ranch Dressing
- **Grilled Chicken Caesar Salad** | 40
Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Croutons, Caesar Dressing
 - Substitute Grilled Shrimp | Add 8
 - Substitute Grilled Flank Steak | Add 8
 - Substitute Poached Salmon | Add 7

MAIN COURSE (CONT)

Hot Entrées

Includes Chef's Choice of Seasonal Vegetable

- **Herb Seared Airline Chicken Breast** | 53
Yukon Gold Mashed Potato, Port Wine Demi-Glace
- **Cajun Chicken** | 55
Shrimp Jambalaya, Andouille Sausage, Cajun Cream Sauce
- **Grilled Flat Iron Steak** (GF) | 58
Roasted Red Bliss Potato, Mushroom Demi-Glace
- **Blackened Pork Loin** | 53
Rice Pilaf, Pepper Jelly Cane Syrup Glaze
- **Blackened Catfish** | 56
Garlic Roasted Potatoes, Shrimp Relish

VEGETARIAN SELECTION

Please Select One

- **Penne Primavera** | Roasted Vegetable, Baby Spinach, Roasted Garlic Oil
- **Fried Oyster Mushrooms** | Vegetable Quinoa, Wilted Spinach, Pesto Oil
- **Stuffed Red Bell Pepper** | Farro, Tofu, Sliced Cremini, Sautéed Carrots, Asparagus, Basil Oil
- **Ratatouille Rice** | Eggplant, Seasonal Squash, Garlic Tomato Confit

FINAL COURSE

Please Select One

- **Chocolate Mousse** | Fresh Raspberries (GF)
- **Fruit Tart of The Season** | Fruit Coulis
- **Carrot Cake** | Cream Cheese Frosting
- **Bananas Foster Cheesecake** | Banana Caramel Rum Sauce
- **Chef's Signature Bread Pudding**
- **Chocolate Decadence Cake** | Raspberry Coulis
- **Red Velvet Pie** | Strawberry Sauce
- **Key Lime Pie**
- **Pecan Pie** | Sweet Whipped Cream
- **Flourless Chocolate Cake** (GF) | Fruit Coulis
- **Platter of Assorted Mini Pastries** | *Replaces Plated Dessert per Guest* | Add 4

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Chilled Lunch Buffets

Priced Per Guest, Requires a Minimum of 20 Guests, and Includes Iced Tea. Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas on Request

Enjoy Value Pricing for Choosing Your Menu on the Corresponding Day. GF Dessert Available Upon Request

SIMPLY SANDWICHES

\$58.00 Per Guest

Monday & Thursday Value Price | 53

- **Chicken and Andouille Sausage Gumbo**
- **Traditional Caesar Salad (V)** | Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing
- **Vegetable Pasta Salad (V)** | Olives, Carrot, Onion, Pepper, EVOO
- **Oven Roasted Turkey Breast and Swiss on Ciabatta** | Cranberry Apple Chutney, Greens, Tomatoes, Red Onion
- **Rare Roast Beef on French Bread** | Cheddar, Horseradish Cream, Caramelized Onions, Greens
- **New Orleans Muffaletta** | Smoked Ham, Mortadella, Genoa Salami, Provolone, Olive Salad
- **Grilled Vegetables on Focaccia** | Smooth Hummus
- Zapp's Chips, Pickles Spears

Dessert

Assorted House Baked Cookies
Brownies

NEIGHBORHOOD DELI

\$58.00 Per Guest

Wednesday Value Price | 53

- **Chef's Seasonally Inspired Soup**
- **Chopped Salad** | Romaine, Iceberg, Cherry Tomatoes, Chopped Hard Boiled Egg, Bleu Cheese Crumbles, Bacon, Creamy Vinaigrette
- **Whole Grain Mustard Potato Salad**
- **Grilled Chicken on Ciabatta** | Pesto Aioli
- **Sliced Roast Beef on French Bread** | Aged Cheddar, Tomato, Horseradish Mayonnaise
- **Greek Wrap** | Roasted Eggplant, Portobello Mushroom, Cucumber, Kalamata Olives, Red Onion, Feta, Hummus (V)
- **Fresh Tuna Salad on Jalapeño Sourdough Bun** | Chopped Celery, Onion, Mayonnaise
- Zapp's Chips, Pickle Spears

Desserts

Red Velvet Pie | Strawberry Sauce
Key Lime Pie

FROM THE FARMERS PRODUCE STAND

\$58.00 Per Guest

Tuesday & Friday Value Price | 53

- **Chef's Seasonally Inspired Soup**
- **Caprese Salad (V, GF)** | Arugula, Bocconcini, Cherry Tomato, Basil Chiffonade, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad (V, GF)** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette
- **The Greens (VE, GF, DF)** | Romaine, Mixed Greens, Baby Spinach
- **The Toppings (GF)** | Carrots, Tomatoes, Red Onion, English Cucumber, Peppers, Candied Pecans, Mushrooms, Shaved Radish, Parmesan, Bleu Cheese Crumbles, Bacon, Hard Boiled Eggs, Garlic Croutons
- **The Proteins** | *Select Three* | Roasted Chicken Breast, Grilled Flank Steak, Seared Salmon, Balsamic Marinated Portobello Mushrooms, Crispy Tofu, Rock Shrimp
- **The Dressings (GF)** | Buttermilk Ranch, Creamy Caesar and Balsamic and Champagne Vinaigrettes

Desserts

Carrot Cake | Cream Cheese Frosting
Lemon Bars

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Hot Lunch Buffets

Priced Per Guest, Requires a Minimum of 20 Guests, and Includes Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas and Iced Tea on Request
Enjoy Value Pricing for Choosing Your Menu on the Corresponding Day. GF Dessert Available Upon Request

TASTE OF ITALY

\$66.00 Per Guest

Monday & Thursday Value Price | 61

- **Chef's Seasonally Inspired Soup**
- **Traditional Caesar Salad** | Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing
- **Caprese** | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO (V, GF)
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Italian Sausage, Mozzarella, Shaved Parmesan
- **Cheese Ravioli** | Grilled Red Onion, Spinach, Roasted Garlic Cream Sauce (V)
- **Chicken Parmesan** | Breaded Chicken Cutlets, Parmesan, Mozzarella, Marinara
- Seasonal Grilled Vegetables
- Toasted Garlic Focaccia and Parmesan Ciabatta

Desserts

Sweet Ricotta-Filled Cannoli
Tiramisu | Espresso Soaked Lady Fingers, Cocoa, Mascarpone

FLAVORS OF THE MEDITERRANEAN

\$66.00 Per Guest

Tuesday & Friday Value Price | 61

- **Chef's Seasonally Inspired Soup**
- **Caprese Salad** (V, GF) | Arugula, Bocconcini, Cherry Tomato, Basil Chiffonade, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** (V) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette
- **Pan Seared Chicken Breast** | Oven Dried Tomatoes, Roasted Potatoes, Roasted Garlic Butter Broth
- **Grilled Salmon** | Lemon, Capers, Herbed Garlic Butter and Red Pepper Risotto
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus
- Roasted Seasonal Vegetables (VE)
- Artisan Rolls | Sweet Creamery Butter

Desserts

Carrot Cake | Cream Cheese Frosting
Lemon Bars

THE NEW ORLEANIAN

\$66.00 Per Guest

Wednesday Value Price | 61

- **Chicken and Andouille Sausage Gumbo**
- **Chopped Salad** | Romaine, Iceberg, Diced Tomatoes, Chopped Hard Boiled Egg, Bleu Cheese Crumbles, Bacon, Creamy Vinaigrette
- **Southern Potato Salad** | Yellow Mustard, Sweet Pickle Relish
- **Southern Fried Chicken** | Hot Sauce on Side
- **Blackened Catfish** | Shrimp Relish, Garlic Roasted Potatoes
- **New Orleans Andouille Jambalaya**
- **Red Beans and Rice** (V)
- Green Beans and Caramelized Onions
- Southern Style Corn Bread

Desserts

Chef's Signature Bread Pudding
Pecan Pie

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Grab and Go Lunch

BOXED LUNCH ON THE GO

\$44.00 Per Box

Dine In or Deconstructed Fee | 6

All Box Lunches Include:

CHOICE OF ONE:

- Homemade Coleslaw (VE, GF)
- Southern Potato Salad
- Pasta Salad

Individual Bag of Zapp's Chips

Ripe and Delicious Hand Fruit

Freshly Baked Chocolate Chip Cookie

Bottled Water

Pepsi's Collection of Soft Drinks | Add 3

SANDWICH SELECTION

Groups Up To 25 Guests, Select Two Sandwiches

Groups Over 25 Guests, Select Three Sandwiches

Oven Roasted Turkey Breast and Swiss on Ciabatta | Cranberry Apple Chutney, Greens, Tomatoes, Red Onion

Rare Roast Beef on French Bread | Cheddar, Horseradish Cream, Caramelized Onions, Greens

New Orleans Muffaletta | Smoked Ham, Mortadella, Genoa Salami, Provolone, Olive Salad

Grilled Vegetables on Focaccia | Smooth Hummus

Grilled Chicken on Ciabatta | Pesto Aioli

Sliced Roast Beef on French Bread | Aged Cheddar, Tomato, Horseradish Mayonnaise

Greek Wrap | Roasted Eggplant, Portobello Mushroom, Cucumber, Kalamata Olives, Red Onion, Feta, Hummus (V)

Fresh Tuna Salad on Jalapeño Sourdough Bun | Chopped Celery, Onion, Mayonnaise

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Small Group Lunch

Priced Per Guest, Requires a Minimum of 10 Guests, and Includes Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas and Iced Tea on Request

SMALL GROUP COLD BUFFET

\$63.00 Per Guest

Chef's Seasonally Inspired Soup

Choice of One Leaf Salad

- Classic Caesar Salad
- Astor House Salad

Choice of One Composed Salad

- Southern Potato Salad
- Homemade Coleslaw
- Caprese Salad

Choice of Two Sandwiches

- Oven Roasted Turkey Breast and Swiss on Ciabatta
- Rare Roast Beef on French Roll
- Grilled Vegetables on Focaccia (V)
- New Orleans Muffaletta
- Grilled Chicken on Ciabatta
- Greek Wrap (V)
- Caprese Wrap (V)
- Fresh Tuna Salad on Jalapeno Sourdough Roll

Choice of Two Desserts

- Chef's Signature Bread Pudding
- Key Lime Pie
- Carrot Cake | Cream Cheese Frosting
- Fruit Tart of the Season | Fruit Coulis
- Sweet Ricotta-Filled Cannoli
- Assorted Cookies
- Decadent Brownies and Chocolate Chunk Blondies

SMALL GROUP HOT BUFFET

\$71.00 Per Guest

Chef's Seasonally Inspired Soup

Assorted Artisanal Rolls and Sweet Creamery Butter

Choice of One Salad

- Chopped Salad
- Crisp Caesar Salad
- Baby Spinach Salad

Choice of Two Entrées

Chef's Selection of Seasonal Vegetables and Starches

- Pan Seared Chicken Breast
- Grilled Salmon
- Grilled Flank Steak
- Southern Fried Chicken
- Blackened Catfish
- New Orleans Andouille Jambalaya
- Red Beans and Rice (V)
- Baked Rigatoni
- Cheese Ravioli
- Chicken Parmesan

Choice of Two Desserts

- Chocolate Mousse | Fresh Raspberries (GF)
- Fruit Tart of The Season | Fruit Coulis
- Carrot Cake | Cream Cheese Frosting
- Bananas Foster Cheesecake | Banana Caramel Rum Sauce
- Chef's Signature Bread Pudding
- Chocolate Decadence Cake | Raspberry Coulis
- Red Velvet Pie | Strawberry Sauce
- Key Lime Pie
- Pecan Pie | Sweet Whipped Cream
- Assorted Cookies
- Decadent Brownies and Chocolate Chunk Blondies

SMALL GROUP WORKING LUNCH

\$48.00 Per Guest

Available Every Day for Groups of Fewer than 10 Guests

ASTOR HOUSE SALAD | Baby Field Greens, Cherry Tomato, English Cucumber, Shredded Carrots, Shaved Red Onion, Champagne Vinaigrette and Cajun Ranch Dressing (VE, GF, DF)
Served Family Style

Each Guest Selects Individual Entrée and Side

Orders Must be Submitted to Banquet Captain by 10am on the Day of Your Event

- **ASTOR BURGER** | Ground Angus Prime, Bourbon Caramelized Onions, Gruyere, Cajun Aioli
- **TURKEY CLUB** | Oven Roasted Turkey Breast, Bacon, Swiss, Lettuce, Tomato, Herb Aioli
- **RARE ROAST BEEF PO BOY** | Cheddar, Horseradish Cream, Caramelized Onions, Greens, on French Bread
- **NEW ORLEANS MUFFALETTA** | Smoked Ham, Mortadella, Genoa Salami, Provolone, Olive Salad
- **GREEK WRAP** | Roasted Eggplant, Portobello Mushroom, Cucumber, Kalamata Olives, Red Onion, Feta, Hummus (V)

Choice of French Fries or Fruit Cup

Served with Assorted Soft Drinks

Chef's Selection of Desserts

Served Family Style

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Reception Displays

Priced Per Guest and Based on 60/120 Minutes of Service

TRADITIONAL DISPLAYS

Crudités | 18/27

Display of Blanched Vegetables (VE)
Buttermilk Ranch and Bleu Cheese Dips (GF)

Artisanal Cheese Display | 22/33

International and Domestic Cheese Display
Fresh Berries, Grapes and Seasonal Accompaniments
Assorted Crackers, Sliced Baguettes

Seasonal Fruit Table | 19/28

Sliced Melons, Pineapple, Seasonal Fruits and Berries (VE, GF, DF)
Honey Yogurt Dressing

Local Charcuterie | 28/42

Alligator, Crawfish, Duck and Andouille Sausage
Genoa Salami, Mortadella, Prosciutto
Smoked Gouda, Port Salut, Manchego
Pickled Okra, Assorted Olives, Cherry Peppers
Dried Fruit, Grapes, Strawberries
Fig Marmalade and Mango Chutney
Creole and Yellow Mustard
Water Crackers, Crostini

European Antipasti | 24/36

Capicola, Salami, Mortadella, Prosciutto
Fresh Mozzarella, Provolone, Gorgonzola
Marinated and Grilled Vegetables and Mushrooms
Marinated Olives, Artichoke Hearts, Roasted Tomatoes, Creamy Hummus
Crusty Country Bread, Pita Triangles, Flatbread

Signature Sweets | 22/33

French Pastries and European Style Petit Fours
Chocolate Covered Strawberries
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

SIGNATURE DISPLAYS

Sliders | 24

Select Three | One of Each Slider per Guest

Served on Slider Buns and includes Creole Potato Salad

- **Grilled Mini Angus Beef Sliders** | Chili Fried Onions, Chipotle Mayo
- **Mini Jerk Chicken** | Smoked Gouda Cheese, Orange Mayo
- **Smoked Brisket** | Cajun Slaw, Dill Havarti Cheese
- **Pulled BBQ Pork** | Pickled Onions
- **Fried Catfish** | Green Tomato Chow Chow, Creole Mustard
- **Impossible Burger** | Tomato, Pickled Onion, Herb Aioli (VE, V)
- **Caprese** | Buffalo Mozzarella, Basil Aioli, Pesto Spread
- **Portobello Mushroom** | Balsamic Reduction, Arugula, Hummus (VE)
- **Louisiana Crab Cake** | Watercress, White Remoulade | Add 6

Mezza Table | 22/33

Roasted Garlic and Red Pepper Hummus (V, GF)
Spinach and Feta Spanakopita (V)
Tomato and Parsley Tabbouleh
Baba Ghanoush
Cucumber Tzatziki
Olive Tapenade
Herb Marinated Mediterranean Olives
Marinated Feta with Virgin Oil | Toasted Pine Nuts and Mint
Toasted Pita Chips (V) and Garlic Naan

Nacho Bar | 18/27

Fresh House Fried Tortilla Chips
Chicken Tinga and Carne Asada
House Queso, Salsa and Pico De Gallo
Black Beans and Corn
Guacamole, Jalapenos, Sour Cream, Shredded Cheese

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Action Stations

Priced Per Guest, Based on 60/120 Minutes of Service, Requires a Minimum of 25 Guests, and Requires an Attendant | \$175 Culinarian Fee
One Attendant Required Per 50 Guests

Custom Pasta Creations | 25/37

Pastas | Penne, Farfalle, Tortellini

Toppings | Roasted Peppers, Caramelized Onions, Olives, Baby Spinach, Roasted Mushroom, Garlic Confit

Proteins | Andouille Sausage, Grilled Chicken, Shrimp

Cheeses | Gorgonzola and Parmesan

Sauces | Basil Marinara, Herb Cream, Pesto

Extra Virgin Olive Oil

Roasted Garlic Focaccia Cheese Bread

Gourmet Mac & Cheese | 24/36

Penne | New York Sharp Cheddar Sauce

Bowtie Pasta | White Alfredo Sauce

Toppings to Include | Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red Pepper, Tomatoes, Fried Shallots, Roasted Wild Mushrooms, Green Onions, Fresh Peas

Shrimp Scampi Station | 32/48

Jumbo Shrimp Sautéed in Garlic, Lemon & Wine Sauce

Orzo Pasta, Fresh Parmesan, Garlic Toast

Grits Bowl | 36/54

Creamy Stone Ground Grits

Proteins | Smoked Beef Debris, Andouille Sausage, Crawfish

Étouffée, BBQ Shrimp

Toppings | Roasted Mushrooms, Smoked Gouda, Pepperjack, Cheddar, Diced Jalapeno, Diced Tomato, Slow Braised Mustard Greens

Gourmet Jambalaya Bar | 26/39

Fluffy Rice

Proteins | Grilled Chicken, Sautéed Shrimp, Andouille Sausage

Toppings | Roasted Bell Pepper, Sautéed Onion and Celery, Minced Garlic, Green Onion

Bourbon Street Tacos | 28/42

Soft Flour and Corn Tortillas

Cilantro Lime Rice

Proteins | Marinated Skirt Steak, Grilled Chipotle Chicken Breast, Blackened Shrimp

Toppings | Salsa, Pico De Gallo, Guacamole, Sour Cream, Shredded Lettuce, Sweet Onion, Jalapeno, Black Beans and Corn, Shredded Cheese, Queso

Bananas Foster | 24/36

Flamed to Order

Butter, Brown Sugar, Rum, Vanilla Ice Cream

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Carving Stations

Priced Per Piece | 3-4 oz Portions and Includes Artisanal Rolls and Butter
Requires an Attendant | 175

CARVING STATIONS

Herb Roasted Whole Turkey | 375

Cranberry Relish, Herb Mayonnaise

~ Serves 35 Guests

Slow Roasted Prime Rib of Beef | 720

Horseradish Sauce, Au Jus

~ Serves 25 Guests

Roasted Beef Tenderloin | 625

Port Reduction, Horseradish Sauce, Dijon Mustard

~ Serves 15 Guests

Bourbon Glazed Smokehouse Ham | 350

Mango Chutney, Spicy Honey Mustard Sauce

~ Serves 35 Guests

Whole Roasted Redfish | 850

Remoulade, Creole Mustard

~ Serves 45 Guests

SIDE DISHES | 6 PER GUEST

Roasted Garlic and Rosemary Fingerling Potatoes

Smashed Potatoes | Olive Oil, Sea Salt, Chives

Red Beans and Rice

Braised Greens, Bacon

Grilled Mixed Vegetable (VE, GF, DF)

Steamed Seasonal Vegetables (VE, GF, DF)

Basmati Wild Rice

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Passed Specialties

Priced Per Piece and Requires a Minimum 25 Pieces Per Item

CHILLED SPECIALTIES

Priced per Piece | 7

- **Vegetable Kabob** (V) | Mushrooms, Artichoke Hearts, Mozzarella, Grape Tomato
- **Mini Muffaletta**
- **Smoked Salmon Mousse** | Pumpnickel Points, Caviar
- **Thai Beef Tenderloin on Crispy Won Ton** | Mango Chutney
- **Crab Salad in Phyllo Cup**
- **Creole Deviled Eggs** (V, GF)
- **Cucumber Watermelon Canape** | Pickled Onion, Micro Mint, Balsamic Glaze
- **Bruschetta** (V) | Tomato and Basil Vinaigrette

Priced per Piece | 8

- **Jumbo Shrimp** | Cocktail Sauce
- **Oyster Shooters** | Cocktails Sauce
- **Tuna Poke In Wonton** | Micro Seaweed, toasted Sesame
- **Shrimp Tempura** | Pineapple Glaze
- **Beef Carpaccio** | Horseradish Cream, Micro Basil

PASSED HORS D'OEUVRES RECEPTION PACKAGES

Priced Per Guest | Minimum 25 Guests

Based on 60 Minutes of Service

Excludes Market Priced Items

- 4 Pieces Per Guest (Select 2 Hot and 2 Cold) | 30
- 6 Pieces Per Guest (Select 3 Hot and 3 Cold) | 43
- 8 Pieces Per Guest (Select 4 Hot and 4 Cold) | 56

Add a Display Table with Your Hors d'oeuvres Package:

Based on 60 Minutes of Service

- Artisanal Cheese Display | Add 20
- Crudités | Add 16
- Seasonal Fruit | Add 17

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HOT SPECIALTIES

Priced per Piece | 7

- **Boudin Ball** | Creole Mustard
- **Cajun Beef Empanada**
- **Buffalo Chicken Purse** | Bleu Cheese Dressing
- **Chicken Tandoori** | Spicy Yogurt Dip
- **Smoked Andouille en Croute**
- **Beef Satay** | Bangkok Peanut Sauce
- **All-Beef Cocktail Franks en Croute** | Dijon
- **Bacon Wrapped Brussels Sprouts** | Spicy Honey Glaze
- **Vegetarian Spring Rolls** (V) | Sweet Chili and Soy Sauce
- **Spanakopita** (V)
- **Baked Raspberry and Brie in Puff Pastry** (V)
- **Mushroom Phyllo Purse** (V)
- **Mini Crawfish Pies**
- **Parmesan Encrusted Artichoke Hearts** (V)

Priced per Piece | 8

- **Crab Beignets** | Citrus Herb Aioli
- **Crawfish and Corn Beignets** | Cajun Crema
- **Beef Wellington** | Puff Pastry
- **Coconut Shrimp** | Mango Chutney

Market Price

- **Scallops Wrapped in Bacon**
- **Crab Cake** | Remoulade
- **Moroccan Lamb Chop Lollipop** | Mint Yogurt Coulis

Reception Package

THE BIG EASY RECEPTION | 112

Priced Per Guest, Based Upon 90 Minutes of Continual Service, and Inclusive of (2) Chef Attendants. Minimum of 50 Guests Required

CHOOSE TWO DISPLAYS

Artisanal Cheese Display

International and Domestic Cheese Display
Fresh Berries, Grapes and Seasonal Accompaniments
Assorted Crackers, Sliced Baguettes

Crudités

Display of Blanched Vegetables (VE), Buttermilk Ranch and Bleu Cheese Dips (GF)

Mezza Table

Roasted Garlic and Red Pepper Hummus (V, GF)
Spinach and Feta Spanakopita (V)
Tomato and Parsley Tabbouleh
Baba Ghanoush, Cucumber Tzatziki, Olive Tapenade
Herb Marinated Mediterranean Olives
Marinated Feta with Virgin Oil | Toasted Pine Nuts and Mint
Toasted Pita Chips (V) and Garlic Naan

Nacho Bar

Fresh House Fried Tortilla Chips
Chicken Tinga and Carne Asada
House Queso, Salsa and Pico De Gallo
Black Beans and Corn
Guacamole, Jalapenos, Sour Cream, Shredded Cheese

Sliders | Add 4

Select Three | One of Each Slider per Guest

Served on Slider Buns and Includes Creole Potato Salad

- **Grilled Mini Angus Beef Sliders** | Chili Fried Onions, Chipotle Mayo
- **Mini Jerk Chicken** | Smoked Gouda Cheese, Orange Mayo
- **Smoked Brisket** | Cajun Slaw, Dill Havarti Cheese
- **Pulled BBQ Pork** | Pickled Onions
- **Fried Catfish** | Green Tomato Chow Chow, Creole Mustard
- **Impossible Burger** | Tomato, Pickled Onion, Herb Aioli (VE, V)
- **Caprese** | Buffalo Mozzarella, Basil Aioli, Pesto Spread
- **Portobello Mushroom** | Balsamic Reduction, Arugula, Hummus (VE)
- **Louisiana Crab Cake** | Watercress, White Remoulade | Add 6

European Antipasto | Add 4

Capicola, Salami, Mortadella, Prosciutto
Fresh Mozzarella, Provolone, Gorgonzola
Marinated and Grilled Vegetables and Mushrooms
Marinated Olives, Artichoke Hearts, Roasted Tomatoes, Creamy Hummus
Crusty Country Bread, Pita Triangles, Flatbread

CHOOSE FOUR PASSED HORS D'OEUVRES

Chilled Specialties

- **Vegetable Kabob** (V, GF) | Mushrooms, Artichoke Hearts, Mozzarella, Grape Tomato
- **Mini Muffaletta**
- **Thai Beef Tenderloin on Crispy Won Ton** | Mango Chutney
- **Crab Salad in Phyllo Cup**
- **Creole Deviled Eggs** (V, GF)
- **Cucumber Watermelon Canape** | Pickled Onion, Micro Mint, Balsamic Glaze
- **Bruschetta** (V) | Tomato and Basil Vinaigrette
- **Jumbo Shrimp** | Cocktail Sauce | Add 2
- **Oyster Shooters** | Cocktails Sauce | Add 2
- **Tuna Poke In Wonton** | Micro Seaweed, toasted Sesame | Add 2
- **Shrimp Tempura** | Pineapple Glaze | Add 2
- **Beef Carpaccio** | Horseradish Cream, Micro Basil | Add 2

Hot Specialties

- **Boudin Ball** | Creole Mustard
- **Cajun Beef Empanada**
- **Buffalo Chicken Purse** | Bleu Cheese Dressing
- **Chicken Tandoori** | Spicy Yogurt Dip
- **Smoked Andouille en Croute**
- **Beef Satay** | Bangkok Peanut Sauce
- **All-Beef Cocktail Franks en Croute** | Dijon
- **Bacon Wrapped Brussels Sprouts** | Spicy Honey Glaze
- **Vegetarian Spring Rolls** (V) | Sweet Chili and Soy Sauce
- **Spanakopita** (V)
- **Baked Raspberry and Brie in Puff Pastry** (V)
- **Mushroom Phyllo Purse** (V)
- **Mini Crawfish Pies**
- **Parmesan Encrusted Artichoke Hearts** (V)
- **Crab Beignets** | Citrus Herb Aioli | Add 3
- **Crawfish and Corn Beignets** | Cajun Crema | Add 3
- **Beef Wellington | Puff Pastry** | Add 3
- **Coconut Shrimp | Mango Chutney** | Add 4
- **Scallops Wrapped in Bacon** | Add 5
- **Crab Cake** | Remoulade | Add 5
- **Moroccan Lamb Chop Lollipop** | Mint Yogurt Coulis | Add 5

CHOOSE ONE ACTION STATION

Gourmet Jambalaya Bar

Fluffy Rice

Proteins | Grilled Chicken, Sautéed Shrimp, Andouille Sausage

Toppings | Roasted Bell Pepper, Sautéed Onion and Celery,
Minced Garlic, Green Onion

Gourmet Mac & Cheese

Penne | New York Sharp Cheddar Sauce

Bowtie Pasta | White Alfredo Sauce

Toppings to Include | Grilled Chicken, Smoked Bacon, Broccoli,
Roasted Red Pepper, Tomatoes, Fried Shallots, Roasted Wild
Mushrooms, Green Onions, Fresh Peas

Custom Pasta Creations

Pastas | Penne, Farfalle, Tortellini

Toppings | Roasted Peppers, Caramelized Onions, Olives, Baby
Spinach, Roasted Mushroom, Garlic Confit

Proteins | Andouille Sausage, Grilled Chicken, Shrimp

Cheeses | Gorgonzola, Parmesan

Sauces | Basil Marinara, Herb Cream, Pesto

Extra Virgin Olive Oil

Roasted Garlic Focaccia Cheese Bread

Bourbon Street Tacos | Add 3

Soft Flour and Corn Tortillas

Cilantro Lime Rice

Proteins | Marinated Skirt Steak, Grilled Chipotle Chicken Breast,
Blackened Shrimp

Toppings | Salsa, Pico De Gallo, Guacamole, Sour Cream, Shredded
Lettuce, Sweet Onion, Jalapeno, Black Beans, Corn,
Shredded Cheese, Queso

Shrimp Scampi | Add 6

Jumbo Shrimp Sautéed in Garlic, Lemon & Wine Sauce

Orzo Pasta, Fresh Parmesan, Garlic Toast

Grits Bowl | Add 8

Creamy Stone Ground Grits. Roast Beef Debris, Andouille Sausage,
Crawfish Etouffee, Jumbo Gulf Shrimp, Roasted Mushrooms, Smoked
Gouda, Parmesan

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CHOOSE ONE CARVING STATION

- **Herb Roasted Whole Turkey** | Cranberry Relish, Herb Mayo
- **Bourbon Glazed Smokehouse Ham** | Mango Chutney, Spicy Honey Mustard Sauce
- **Whole Roasted Redfish** | Remoulade, Creole Mustard | Add 2
- **Slow Roasted Prime Rib of Beef** | Horseradish Sauce, Au Jus | Add 4
- **Roasted Beef Tenderloin** | Port Reduction, Horseradish Sauce, Dijon | Add 8

CHOOSE ONE ENHANCEMENT:

- Roasted Garlic and Rosemary Fingerling Potatoes
- Smashed Potatoes | Olive Oil, Sea Salt, Chives
- Red Beans and Rice
- Braised Greens, Bacon
- Grilled Mixed Vegetable (VE, GF, DF)
- Steamed Seasonal Vegetables (VE, GF, DF)
- Basmati Wild Rice

Plated Dinner

Priced Per Guest, Requires a Minimum of 10 Guests, and Includes Three Courses, Artisanal Rolls, Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas and Iced Tea on Request. Split Menu | Higher Price Prevails

FIRST COURSE

Please Select One

- **Astor House Salad** | Baby Field Greens, Cherry Tomato, English Cucumber, Shredded Carrots, Shaved Red Onion, Champagne Vinaigrette and Cajun Ranch Dressing (VE, GF, DF)
- **Traditional Caesar Salad** | Romaine Hearts | Shredded Parmesan, Garlic Croutons, Caesar Dressing (V)
- **Baby Spinach Salad** | Roasted Candied Pecans, Local Strawberries, Bleu Cheese Crumbles, Balsamic Vinaigrette (V, GF)
- **Iceberg Wedge** | Diced Tomato, Bacon, Bleu Cheese Crumbles, Ranch Vinaigrette (GF)
- **Caprese** | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO (V, GF)
- **Chicken and Andouille Sausage Gumbo** (DF)
- **Tomato Basil Soup** (GF, DF, V)
- **Crawfish Bisque** | Scallions
- **Seafood Gumbo** | Shrimp, Seafood Andouille Sausage, Crab, Oyster, Crawfish | Add 5

MAIN COURSE

Includes Chef's Choice of Seasonal Vegetables

- **Pan Seared Breast of Chicken** | 77
Roasted Red Bliss Potatoes, Crawfish Monica Sauce
- **Classic Chicken Piccata** | 79
Red Pepper Risotto, Lemon-Caper White Wine Sauce
- **Blackened Pork Loin** | 77
Sweet Potato Mash, Pepper Jelly Sugarcane Glaze
- **Medallions of Beef Tenderloin Diane** | 91
Mushroom Pan Jus, Whipped Mashed Potato
- **Abita Beer Braised Short Rib** | 86
Smoked Gouda Grits, Pan Jus
- **Pan Seared Red Fish** | 79
Lobster Mashed Potatoes, Herb Beurre Blanc
- **Creole Crusted Salmon** | 82
Lemon Herb Butter, Vegetable Rice Pilaf

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VEGETARIAN SELECTION

Please Select One

- **Penne Primavera** | Roasted Vegetable, Baby Spinach, Roasted Garlic Oil
- **Fried Oyster Mushrooms** | Vegetable Quinoa, Wilted Spinach, Pesto Oil
- **Stuffed Red Bell Pepper** | Farro, Tofu, Sliced Cremini, Sautéed Carrots, Asparagus, Basil Oil
- **Ratatouille Rice** | Eggplant, Seasonal Squash, Garlic Tomato Confit

DUET ENTRÉE ENHANCEMENTS

Add to Any Entrée

- **New Orleans BBQ Shrimp** (GF) | 13
- **Blackened Salmon** (GF) | Beurre Blanc | 9
- **Lump Crab Beignet** | MP
- **Jumbo Lump Crab Cake** | Lemon Butter | MP
- **Petite Filet** (GF) | Vidalia Onion Relish | MP

FINAL COURSE

Please Select One

- **Fruit Tart of The Season** | Fruit Coulis
- **Bananas Foster Cheesecake** | Banana Caramel Rum Sauce
- **Chef's Signature Bread Pudding**
- **Chocolate Decadence Cake** | Raspberry Coulis
- **Red Velvet Pie** | Strawberry Sauce
- **Blue Velvet Cake** | Cream Cheese Frosting
- **Deep Dish Bourbon Pecan Pie** | Sweet Whipped Cream
- **Flourless Chocolate Cake** (GF) | Fruit Coulis
- **Platter of Assorted Mini Pastries** | *Replaces Plated Dessert per Guest* | Add 4

Dinner Buffets

Priced Per Guest, Requires a Minimum of 20 Guests, and Includes Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas and Iced Tea.

ON THE BAYOU

\$89.00 Per Guest

Chicken and Andouille Sausage Gumbo

Astor House Salad | Baby Field Greens, Cherry Tomato, English Cucumber, Shredded Carrots, Shaved Red Onion, Champagne Vinaigrette and Cajun Ranch Dressing (VE, GF, DF)

Smoked Cajun Potato Salad | Bacon, Scallions, Creole Mustard, Herb Vinaigrette

Herb De Provincial Crusted Chicken Breast | Garlic Butter Broth

Crawfish Étouffée

Blackened Pork Loin | Pepper Jelly Sugarcane Glaze

Fluffy Rice
Roasted Squash, Tomatoes and Onion (VE)
Corn Bread and Whipped Butter

Desserts

Chef's Signature Bread Pudding
Deep Dish Bourbon Pecan Pie

CHOP HOUSE

\$104.00 Per Guest

French Onion Soup | Gruyere, Parmesan Crostini

Iceberg Wedge (GF) | Diced Tomato, Bacon, Bleu Cheese Crumbles, Ranch Vinaigrette

Marinated Vegetable Salad (VE, GF, DF) | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette

Fire-Grilled Sliced Prime Rib | Fried Crystal Hot Sauce Marinated Red Onions, Roasted Garlic, Herb Demi

Pan-Roasted Atlantic Salmon Fillets | Lemon Aioli

Grilled Marinated Bone-In Pork Chop | Bacon Smoked Cajun Butter Sauce

Baked Potato Bar | Sour Cream, Crumbled Bacon, Chives, Cheddar, Soft Butter

Oven Roasted Steakhouse Asparagus (VE, GF, DF)
Artisan Rolls | Butter

Desserts

Cheesecake | Fresh Fruit Compote
Chocolate Decadence Cake | Raspberry Coulis

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Traditional Bars

Bartender Fee | 175 Each
Staffing | 1 Bartender per 100 Guests
Cashier Fee | 200

TRADITIONAL BRANDS

- **Spirits** | Svedka Vodka, New Amsterdam Stratusphere, Bacardi Superior, Lunazul Blanco Tequila, Jim Beam, Dewar's White Label, Bols Triple Sec, Martini & Rossi Dry & Sweet
- **Wine** | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut
- **Beer** | *Please Select Five* | Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Lagunitas IPA, Athletic Brewing Non-Alcoholic, High Noon Hard Seltzer

TRADITIONAL BARS

Package Bar | Priced Per Guest

- First Hour | 26
- Additional Hours | 11

Hosted Bar | Priced Per Drink

- Mixed Drinks | 11
- Premium Drinks | 14
- Import and Specialty Beer | 9
- Domestic Beer | 8
- Wine by the Glass | 11
- Cordials | 12.50
- Mineral Waters | Soft Drinks | 6

Cash Bar | Priced Per Drink

Inclusive of Tax & Service Charge

- Mixed Drinks | 15
- Premium Drinks | 19
- Import and Specialty Beer | 12
- Domestic Beer | 11
- Wine by the Glass | 15
- Cordials | 17
- Mineral Waters | Soft Drinks | 8

Beer, Wine, Soft Drinks Bar | Priced Per Guest

- First Hour | 20
- Additional Hours | 9

PREMIUM SPIRIT UPGRADE

Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3.00 to the Cocktail Price | Add \$3.00 to Each Package Bar Hour

- **Vodka** | Tito's Handmade, Wheatley, Absolut, Grey Goose, Ketel One, Absolut Mandrin, Absolut Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka
- **Gin** | Tanqueray London Dry, Aviation, Bombay Sapphire, Fords, Gray Whale, Hendrick's
- **Rum** | Captain Morgan Spiced, Don Q Cristal, Malibu, Ten to One Caribbean White
- **Tequila and Mezcal** | Patrón Silver, Patrón Reposado, Patrón Añejo, Casamigos Blanco, Corazon Blanco, Don Julio Silver, Espolon Blanco, Herradura Reposado, Mijenta Blanco, Siete Leguas, Del Maguey Vida Mezcal, Illegal Joven Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Crown Royal 12 Year, Garrison Brothers Small Batch, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Maker's Mark, Jameson Irish, Woodford Reserve, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Bulleit Rye, Rittenhouse Rye
- **Scotch and Cognac** | Johnnie Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS Black

WINE UPGRADE

Add \$2.00 to Package Prices and by the Glass Price:

- Talbott Kali Hart Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- MacMurray Estate Central Coast Pinot Noir

Add \$4.00 to Package Prices and by the Glass Price:

- Saint Clair Sauvignon Blanc
- Louis M. Martini Cabernet Sauvignon
- Franciscan Chardonnay
- Franciscan Cabernet Sauvignon

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Bar Specialties

All Specialty Cocktails Sold by the Batch of 25 Cocktails | 325

BOURBON COCKTAILS

- **Bourbon Twist** | Jack Daniels, Brandy, White Cranberry Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried "Cutie" Slice, Cranberries, Mint Sprig
- **Spiked Fruit** | Maker's Mark Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Drinks Ginger Beer, Peach Slice, Mint Sprig
- **Apple of My Eye** | Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

SPARKLING COCKTAILS

- **Sweet and Berrilicious** | Veuve du Vernay Brut, Hendricks, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig
- **Bubble Jito** | Veuve du Vernay Brut, Tito's Handmade, Mint Simple Syrup, Fresh Lime Juice, Water, Mint
- **Sparkling Pear** | Veuve du Vernay Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

MARGARITA COCKTAILS

- **Berry Berry Margarita** | Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Drinks Ginger Beer, Strawberry, Blood Orange Wedge
- **Raspberry Margarita** | Lunazul Blanco, Chambord, Triple Sec, Raspberry Simple Syrup, Fresh Lime Juice, Water, Lime Wheel, Mint Sprig
- **Peach Margarita** | Herradura Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, 2 Dropped Raspberries, Peach Slices

ULTIMATE BLOODY MARY BAR

Priced per Guest

First Hour | 14

Additional Hours | 11

Minimum Sales | 325

Bartender Required

Poison | *Select Two* | Absolut, Tito's Handmade, Ketel One, New Amsterdam

Garden | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Blue Cheese Stuffed Olives, Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions

Protein | Candied Bacon, Cheese Cubes, Cooked Shrimp, Beef Jerky

Season | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper, Pickle Juice, Olive Brine

Savor | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce

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Wine

SPARKLING

- Caposaldo, **Prosecco**, Veneto DOC | 44
- Veuve Clicquot, **Brut Champagne**, France | 110
- Moët & Chandon, **Rosé**, Champagne, France | 125
- Mumm Napa, **Brut Prestige**, Napa Valley, CA | 62
- Chandon, **Brut Rose**, CA | 68

WHITES + ROSÉ

- Crossbarn, **Chardonnay**, Sonoma Coast, CA | 62
- Cakebread, **Chardonnay**, Napa Valley, CA | 126
- Wente Vineyards, Riva Ranch **Chardonnay**, Monterey, CA | 64
- Simi, **Chardonnay**, Sonoma, CA | 49
- Famille Hugel, **Riesling**, Alsace, France | 78
- AIX, **Rose**, Provence, France | 62
- Le Rime, **Pinot Grigio**, Tuscany, Italy | 36
- Matua, **Sauvignon Blanc**, Marlborough, NZ | 40
- St Francis, **Sauvignon Blanc**, Sonoma, CA | 45
- Duckhorn, **Sauvignon Blanc**, Napa Valley, CA | 90

REDS

- Michael David Winery Inkblot, **Cabernet Franc**, Lodi, CA | 74
- Unshackled by The Prisoner, **Cabernet Sauvignon**, California | 74
- Ferrari-Carano Vineyards, **Cabernet**, Sonoma County, CA | 77
- Greenwing, **Cabernet Sauvignon**, WA | 69
- Alamos Seleccion, **Malbec**, Mendoza, Argentina | 55
- Duckhorn, **Merlot**, Napa Valley, CA | 82
- Robert Hall, **Merlot**, Paso Robles, CA | 49
- Lincourt, **Pinot Noir**, Sta. Rita Hills, CA | 54
- Calera, **Pinot Noir**, CA | 62
- Battle Creek Reserve, **Pinot Noir**, Sonoma, CA | 72
- Craggy Range, **Pinot Noir**, Martinborough, New Zealand | 66
- Domaine Faiveley Bourgogne Rouge, **Pinot Noir**, Burgundy, France | 82
- The Prisoner, **Pinot Noir**, Sonoma, CA | 114
- Orin Swift, 8 Years in The Desert, **Red Blend**, California | 134

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Day Meeting Package

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

ALL DAY FOOD AND BEVERAGE

Continuous Service

Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas
Assorted Pepsi Soft Drinks and Bottled Still and Bubly Sparkling Water
Ripe Seasonal Hand Fruit

Executive Continental

Orange, Apple and Cranberry Juices
Sliced Melons, Seasonal Fruits and Berries
Individual Fruit and Plain Yogurts
New York Style Bagels | Low Fat and Regular Cream Cheese
Freshly Baked Morning Pastries

Mid-Morning Refresh

Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits and Nuts, Pretzels
Granola and Energy Bars

Lunch

Menu Driven or Buffet Based on Group Size (See DMP Lunch Tab)

Afternoon Break

Assortment of House Made Cookies or Brownies
Tortilla Chips | Salsa
Crudit   | Assorted Dips

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

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TECHNOLOGY SUPPORT SERVICES

(1) LCD Projector with Appropriately Sized Screen
(1) Flipchart Package | Easel, Post-It Pad, Assorted Markers
(1) Simple Wireless High Speed Internet Access Connection
Up to (3) Power Strips with Extension Cords

***A Second LCD and Screen is Included for Groups of 100 Attendees or More that are Meeting in the Ballroom*

MEETING SUPPORT SERVICES

Dedicated Executive Meeting Manager on Site

General Session Meeting Room (Breakouts Subject to Rental Charges)

Complimentary Storage of Materials

Up To 150 B/W Complimentary Copies

Complimentary Storage of Materials up to 5 Standard Boxes

Complimentary Access To Business Center for Attendees

NO EVENT FEE

DMP Lunch

MONDAY & THURSDAY LUNCH

- Chicken and Andouille Sausage Gumbo
- Traditional Caesar Salad (V) | Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing
- Vegetable Pasta Salad (V) | Olives, Carrot, Onion, Pepper, EVOO
- Oven Roasted Turkey Breast and Swiss on Ciabatta | Cranberry Apple Chutney, Greens, Tomatoes, Red Onion
- Rare Roast Beef on French Bread | Cheddar, Horseradish Cream, Caramelized Onions, Greens
- New Orleans Muffaletta | Smoked Ham, Mortadella, Genoa Salami, Provolone, Olive Salad
- Grilled Vegetables on Focaccia | Smooth Hummus
- Zapp's Chips, Pickles Spears
- Assorted House Baked Cookies
- Brownies

WEDNESDAY LUNCH

- Chef's Seasonally Inspired Soup
- Chopped Salad | Romaine, Iceberg, Cherry Tomatoes, Chopped Hard Boiled Egg, Bleu Cheese Crumbles, Bacon, Creamy Vinaigrette
- Whole Grain Mustard Potato Salad
- Grilled Chicken on Ciabatta | Pesto Aioli
- Sliced Roast Beef on French Bread | Aged Cheddar, Tomato, Horseradish Mayonnaise
- Greek Wrap | Roasted Eggplant, Portobello Mushroom, Cucumber, Kalamata Olives, Red Onion, Feta, Hummus (V)
- Fresh Tuna Salad on Jalapeño Sourdough Bun | Chopped Celery, Onion, Mayonnaise
- Zapp's Chips, Pickle Spears
- Red Velvet Pie | Strawberry Sauce
- Key Lime Pie

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TUESDAY & FRIDAY LUNCH

- Chef's Seasonally Inspired Soup
- Caprese Salad (V, GF) | Arugula, Bocconcini, Cherry Tomato, Basil Chiffonade, Balsamic Vinaigrette
- Mediterranean Quinoa Salad (V, GF) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette
- The Greens (VE, GF, DF) | Romaine, Mixed Greens, Baby Spinach
- The Toppings (GF) | Carrots, Tomatoes, Red Onion, English Cucumber, Peppers, Candied Pecans, Mushrooms, Shaved Radish, Parmesan, Bleu Cheese Crumbles, Bacon, Hard Boiled Eggs, Garlic Croutons
- The Proteins | Select Three | Roasted Chicken Breast, Grilled Flank Steak, Seared Salmon, Balsamic Marinated Portobello Mushrooms, Crispy Tofu, Rock Shrimp
- The Dressings (GF) | Buttermilk Ranch, Creamy Caesar and Balsamic and Champagne Vinaigrettes
- Carrot Cake | Cream Cheese Frosting
- Lemon Bars

SMALL GROUP DMP LUNCH

Available Every Day for Groups of Fewer than 15 Guests

ASTOR HOUSE SALAD | Baby Field Greens, Cherry Tomato, English Cucumber, Shredded Carrots, Shaved Red Onion, Champagne Vinaigrette and Cajun Ranch Dressing (VE, GF, DF)
Served Family Style

Each Guest Selects Individual Entrée and Side

Orders Must be Submitted to Banquet Captain by 10am on the Day of Your Event

- **ASTOR BURGER** | Ground Angus Prime, Bourbon Caramelized Onions, Gruyere, Cajun Aioli
- **TURKEY CLUB** | Oven Roasted Turkey Breast, Bacon, Swiss, Lettuce, Tomato, Herb Aioli
- **RARE ROAST BEEF PO BOY** | Cheddar, Horseradish Cream, Caramelized Onions, Greens, on French Bread
- **NEW ORLEANS MUFFALETTA** | Smoked Ham, Mortadella, Genoa Salami, Provolone, Olive Salad
- **GREEK WRAP** | Roasted Eggplant, Portobello Mushroom, Cucumber, Kalamata Olives, Red Onion, Feta, Hummus (V)

Choice of French Fries or Fruit Cup

Served with Assorted Soft Drinks

Chef's Selection of Desserts
Served Family Style