



— New Orleans —
HOLIDAY INN[®]
Downtown Superdome

www.hi-neworleans.com

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General Information

Introduction and Booking Information

Holiday Inn Downtown Superdome
330 Loyola Avenue
New Orleans, LA 70112
(504) 581-1600 - hotel
(504) 272-0961 – catering direct

Deposits

A 25% deposit is required with signed contract. The booking will only be considered definite when such funds are received. An additional 25% of the total expected revenues will be required 30 days prior to the function date. Estimated balance must be paid in full (7) business days prior to event and a Credit Card must be on file for any additional charges. Deposits are non-refundable and will be applied to the cancellation scale below.

The Holiday Inn Downtown Superdome is holding the aforementioned space for the exclusive use by your group. Should the entire or partial program cancel, the Hotel will collect as liquidated damages, fees according to the following schedule:

<u>Cancellation Prior</u>	<u>Total Estimated Revenue</u>
0 - 30 days	100%
31 - 60 days	50%
61 or more days	30%

Food and Beverage Pricing

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the bookings start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make appropriate product substitutions based on specific commodity price increases.

Event Guarantees

The booking party agrees to notify catering in writing of the exact number of guests attending a function by 10 am 3 business days prior to the function (excluding weekends and holidays). This number is considered a guarantee, not subject to reduction, for which the booking party will be charged. If catering is not notified, the attendance figures on the original banquet event order will be used as the guarantee. The hotel will prepare and set 5% over the guaranteed attendance. An increase in the number of attendees beyond the 5% over the guarantee results in an additional \$5.00 charge per person for the additional attendees.

Minimum Attendance Guarantee serving for menus and Service Standards

There will be an increased charge for any function less than the required number of guests. Catering will inform on each of these charges. Functions with food service (unless otherwise mentioned on the menu) are set for a 2 hour maximum service time. Increased costs may occur for additional service time.

Tax

All catering and meeting charges are subject to a 9.75% tax.

Service Charge

A 21% service fee will be applied to all catering and meeting charges. (This charge is subject to tax.)

Room Assignments

The Holiday Inn reserves the right to reallocate space in the following cases: an increase or decrease in attendance, mechanical failures, accessibility for service and any other uncontrollable condition.

Decorations

Decoration brought into the hotel by the guest must be approved prior to arrival. Items may not be attached to any wall, or furnishings. Only minimal pre-approved signage in public spaces.

Damages

Booking parties understand and comply with standards of conduct that will not mar, injure or deface the Hotel/Banquet facilities. The parties further understand it is their responsibility to ensure all sub-contractors and attendees with the Booking parties comply with the same sense of conduct. Should defacing or injury incur the Holiday Inn Downtown Superdome reserves the right to levy sufficient charges to offset the cost of repair and/or loss of business due to defacing or injury. The Holiday Inn Downtown Superdome is not responsible for any belongings left on site by any and all of the attendees and booking parties.

Audio Visual Equipment

The Holiday Inn Downtown Superdome has available within the hotel a complete line of audio visual equipment. The catering department can take that order at least 72 hours prior to your event and is subject to the same standards of deposit explained earlier in this document. The hotel cannot be responsible for audio visual equipment brought into the hotel by guests. Use of other audio visual companies other than the Hotel is prohibited without consent. Where consent is authorized, fees in the amount of 10% of what the hotel would have charged to provide the audio visual or production services will be charged to the group.

Delayed or Extended Service for Functions

In the event of a delay in service or the extension thereof, The Holiday Inn Downtown Superdome reserves the right to assess Labor charges of \$15.00 per half hour per waiter/houseman for the function.

Security and Conduct

In an effort to provide a safe and controlled environment for all of our guests the Holiday Inn Downtown Superdome reserves the right require additional security in certain situations. If you should decide to have additional security for your event ask catering for a list of applicable fees.

The booking party understands and assumes the full responsibility for the character, actions and conduct of all persons admitted to the location in association with their booked function. The Holiday Inn Downtown Superdome does not guarantee the safety of the booking party or attendees of their function. The Holiday Inn Downtown Superdome further reserves the right to eject/evict parties associated with the function not complying with normal rules of decorum in public or private spaces. The Holiday Inn Downtown Superdome also reserves the right to cession of any and all activities for the Booking Party and their attendees should they feel it necessary to promote a safe and controlled environment with no agreement to refund or compensate the Booking Party.

BREAKFAST

CONTINENTAL BREAKFAST

STANDARD CONTINENTAL BREAKFAST **\$12.00**

Fresh sliced fruit, fresh baked scones and muffins
Butter, jellies and preserves
Coffee, decaffeinated coffee and hot tea

CONTINENTAL BREAKFAST 2 **\$16.00**

Fresh sliced fruit, fresh baked scones, muffins, breakfast breads and plain bagels
Butter, jellies, preserves and cream cheese
Whole fresh fruit
Choice of (2) orange, cranberry or apple juices
Coffee, decaffeinated coffee and hot tea

CONTINENTAL BREAKFAST 3 **\$18.00**

Make your own Parfait Station including:
Diced pineapple, strawberries, blueberries, plain low-fat yogurt, granola and raisins
Fresh baked scones, muffins, breakfast breads and plain bagels
Butter, jellies, preserves and cream cheese
Whole fresh fruit
Choice of (2) orange, cranberry or apple juices
Coffee, decaffeinated coffee and hot tea

ADD-ONS FOR YOUR CONTINENTAL BREAKFAST

Cold:

White and Wheat Toast	1.50
Muffins	1.50
Individual Cereals	2.00
Mini Croissants	2.00
Parfait Station	2.50
Danish	3.00

Hot:

Warm Biscuits	1.50
Oatmeal/Grits	2.00
Scrambled Eggs	2.25
Bacon and Cheese Breakfast Quesadilla	4.00 each
Breakfast Burritos	5.00 each

Beverage:

Hot Chocolate	1.50
Juices – Orange, Cranberry, Apple	2.00

BREAKFAST

BREAKFAST BUFFETS

EARLY BIRD BREAKFAST **\$16.00**
Fresh sliced fruit
Fresh baked scones and muffins
Butter, jellies and preserves
Scrambled eggs
Bacon or sausage
Hash brown potatoes
Coffee, decaffeinated coffee and hot tea

VACATION SPECIAL BREAKFAST **\$20.00**
Fresh sliced fruit
Fresh baked scones and muffins
Butter, jellies and preserves
Scrambled eggs
Bacon and sausage
Hash brown potatoes
Oatmeal or grits
Choice of (2) orange, cranberry or apple juices
Coffee, decaffeinated coffee and hot tea

EXECUTIVE TRAVELER **\$24.00**
Fresh sliced fruit
Fresh baked scones, muffins and croissants
White and wheat toast
Butter, jellies and preserves
Scrambled eggs
Oven roasted tomatoes
Bacon and sausage
Pain pardue with syrup
Hash brown potatoes
Oatmeal or grits
Choice of (2) orange, cranberry or apple juices
Coffee, decaffeinated coffee and hot tea

ADD-ONS FOR YOUR BREAKFAST BUFFET

Cold:

White and Wheat Toast	1.50
Muffins	1.50
Individual Cereals	2.00
Mini Croissants	2.00
Parfait Station	2.50
Danish	3.00

Hot:

Warm Biscuits	1.50
Oatmeal/Grits	2.00
Scrambled Eggs	2.25
Bacon	3.00
Sausage	3.00

Beverage:

Hot Chocolate	1.50
Juices – Orange, Cranberry, Apple	2.00

BREAKFAST

STATIONS TO ENHANCE YOUR BREAKFAST (MINIMUM 25PPL)

All stations come with a chef fee of \$75.00 for a 2 hour period

Omelet Station	8.00
Poached Egg Station	9.00
Choice of Benedict or Louisiana Style	
Egg Strudel	8.00
<i>Diced cured ham, shredded swiss cheese, baby spinach and scrambled eggs in a golden flaky pastry shell carved on guests requests</i>	

PLATED BREAKFAST

All plated breakfasts come with fresh fruit salad cup, orange juice, coffee, decaffeinated coffee, hot tea and breakfast scones and muffins.

PAIN PURDUE	\$13.00
3 slices of fresh French bread dipped in eggy batter and seared to perfection and topped with confectioners' sugar, served with syrup	
THE STANDARD	\$17.00
Fresh scrambled eggs with bacon or sausage (choice of one) and hash brown potatoes	
THE EXECUTIVE	\$21.00
Fresh roasted asparagus and mushroom frittata with oven roasted tomato and hash brown potatoes	
THE UPTOWN	\$21.00
Fresh shrimp and creole sauce, scrambled eggs, breakfast potatoes and cheddar cheese inside a flaky puff pastry and finished with fresh creole sauce	

BREAKS

AM BREAKS

STANDARD COFFEE BREAK	\$8.00
Fresh baked scones and muffins Butter, jellies and preserves Coffee, decaffeinated coffee and hot tea	
THE KING CAKE BREAK	\$10.00
King cake and fried pies Coffee, decaffeinated coffee and hot tea	
THE PARFAIT BREAK	\$10.00
Make your own Parfait Station including: Diced pineapple, strawberries, blueberries, plain low-fat yogurt, granola and raisins Coffee, decaffeinated coffee and hot tea	
THE MEETING PLANNER	\$12.50
Fresh sliced fruit Plain bagels Butter, jellies, preserves and cream cheese Coffee, decaffeinated coffee and hot tea	

PM BREAKS

THE SPA BEVERAGE BREAK	\$10.00
Cucumber lemon water Peach sweet tea Mango sweet tea	
THE STANDARD	\$11.00
Assorted fresh baked cookies and brownies Assorted soft drinks, bottled tea and bottled water	
THE MOVIE BREAK	\$13.00
Fresh popped buttered popcorn Bavarian style warm salted pretzel sticks with creole and yellow mustard Assorted share size candies Assorted soft drinks, bottled tea and bottled water	
HEALTHY BREAK	\$14.00
House made pesto hummus with sea salt pita chips Fresh vegetable crudité with ranch dressing Cucumber lemon water Assorted soft drinks, bottled tea and bottled water	
THE NEW ORLEANS BREAK	\$14.00
Mini muffaletta sandwiches Bacon and roasted garlic dip with potato chips Assorted soft drinks, bottled tea and bottled water Abita Root Beer	

AFTERNOON ADD-ONS

King Cake Plain (12 pieces)	35.00/ea
King Cake Filled (12 pieces)	40.00/ea
Assorted Gourmet Cookies	32.00/dz
Assorted Brownies and Blondies	32.00/dz
Bavarian Style Warm Salted Pretzel Sticks	30.00/dz
Mixed Nuts	20.00/lb
Whole Fresh Fruit (seasonal)	2.00/lb
Donuts	32.00/dz

BEVERAGES A LA CARTE

Minimum 30 ppl

COFFEE Freshly brewed coffee, decaffeinated coffee	\$47.00 (per gallon)
20 MINUTE BREAK Freshly brewed coffee, decaffeinated coffee, tea	\$5.00 (per person)
20 MINUTE BREAK Freshly brewed coffee, decaffeinated coffee, tea, soft drinks and bottled water	\$5.50 (per person)
SOFT DRINKS OR BOTTLED WATER Assorted soft drinks or bottled spring water	\$2.75 (each)
JUICES Fresh orange, apple, pineapple, cranberry, tomato or grapefruit juice	\$35.00 (per 1.5 liter carafe)
MILK Whole or low fat milk	\$15.00 (per pitcher)
SPARKLING MINERAL WATERS	\$3.50 (each)
BOTTLED FRUIT JUICES	\$3.50 (each)
FRUIT PUNCH	\$30.00 (per gallon)
CHAMPAGNE PUNCH	\$65.00 (per gallon)
ICED GREEN TEA OR LEMONADE	\$46.00 (per gallon)

LUNCH

LUNCH BUFFETS

All lunch buffets come with iced tea, warmed dinner rolls and coffee upon request.

THE ASSOCIATION

\$18.00

Garden green salad with vinaigrette and creamy dressing
Fresh pasta salad

Please choose (1) chicken and (1) other entrée listed:

Chicken entrée: Grilled chicken breast, Louisiana style, cacciatore, picante, piquant, pesto cream or jerk style

Other entrée: Cajun Seared Pork Loin with Creole Mustard Cream Sauce, Sliced Roast Beef with Boursin Cream Sauce or Hunter Style, Fried Catfish or Catfish Courte Bouillon

Chef's choice of vegetable and starch

Chef's choice of dessert

THE STANDARD

\$22.00

Garden green salad with vinaigrette, creamy dressing and Caesar dressing

Please choose (1) chicken entrée, (1) beef or pork entrée and (1) pasta entrée:

Chicken entrée: Grilled chicken breast, Louisiana style, cacciatore, picante, piquant, pesto cream or jerk style

Beef entrée: Sliced Roast Beef with Boursin Cream Sauce or Hunter Style, Braised Eye Round with Wild Mushroom Red Wine Sauce

Pork entrée: Cajun Seared Pork Loin with Creole Mustard Cream Sauce, Braised Cajun Pulled Pork with Peach Hickory Sauce

Pasta entrée: Shrimp Creole Penne Pasta, Florentine Cavatappi Pasta with Alfredo or Aglio/olio, Stuffed Shells with Marinara Sauce

Chef's choice of vegetable and starch

Please select (1) dessert from our dessert menu

THE INTERMEDIATE

\$24.00

Garden green salad with vinaigrette and creamy dressing or Caesar dressing

Cream of mushroom soup

Please choose (1) chicken entrée, (1) beef or pork entrée and (1) pasta entrée:

Chicken entrée: Grilled chicken breast, Louisiana style, cacciatore, picante, piquant, pesto cream or jerk style

Beef entrée: Sliced Roast Beef with Boursin Cream Sauce or Hunter Style, Braised Eye Round with Wild Mushrooms Red Wine Sauce

Pork entrée: Cajun Seared Pork Loin with Creole Mustard Cream Sauce, Braised Cajun Pulled Pork with Peach Hickory Sauce

Pasta entrée: Shrimp Creole Penne Pasta, Florentine Cavatappi Pasta with Alfredo or Aglio/olio, Stuffed Shells with Marinara Sauce

Chef's choice of vegetable and starch

Please select (1) dessert from our dessert menu

LUNCH

THE GRAND

\$26.00

Please choose (2) of the following:

Garden green salad with vinaigrette and creamy dressing

And/or Caesar salad

And/or cream of mushroom soup or 4 bean chili

Please choose (1) chicken entrée, (1) beef or pork entrée and (1) pasta entrée or (1) gumbo:

Chicken entrée: Grilled chicken breast, Louisiana style, cacciatore, picante, piquant, pesto cream or jerk style

Beef entrée: Sliced Roast Beef with Boursin Cream Sauce or Hunter Style, Braised Eye Round with Wild Mushrooms Red Wine Sauce

Pork entrée: Cajun Seared Pork Loin with Creole Mustard Cream Sauce, Braised Cajun Pulled Pork with Peach Hickory Sauce

Pasta entrée: Shrimp Creole Penne Pasta, Florentine Cavatappi Pasta with Alfredo or Aglio/olio, Stuffed Shells with Marinara Sauce

Gumbo: House made chicken and sausage gumbo or seafood gumbo served with white rice

Chef's choice of vegetable and starch

Peach or apple cobbler and chocolate tuxedo cake

LUNCH BUFFET ADD-ONS

Soup du Jour	2.00
Additional Chicken Item	2.50
Additional Pork Item	3.00
House made Chicken and Sausage Gumbo	3.00
Additional Beef Item	3.50
Additional Seafood Item	4.00
House made Seafood Gumbo	4.00

COLD LUNCH BUFFETS

All lunch buffets come with iced tea, warmed dinner rolls and coffee upon request.

THE DELI

\$22.00

Garden green salad with vinaigrette and creamy dressing

Fresh pasta salad

Fresh potato salad

Sliced roasted turkey, roast beef, ham, swiss and cheddar cheese

Mayonnaise, remoulade, mustard and olive spread

White, wheat, rye bread and po'boy buns

Lettuce, tomato, onion, pickles, olives and pickled okra

Potato and tortilla chips

Lemon cream cake

SOUPER SALAD BUFFET

\$20.00

Soup du Jour

Baby spinach and garden green salad with vinaigrette and creamy dressing

Pasta, Potato or 3 bean salad (choice of 2)

Chicken, tuna or seafood salad (choice of 2)

Grilled chicken, ham, hard boiled eggs, bacon bits, tomatoes, cucumbers, red onions, sliced black olives, green olives, pickled okra, garbanzo beans, croutons, sliced almonds, chow mein noodles and shredded parmesan cheese

Fresh fruit salad

LUNCH

LUNCH BUFFET DESSERTS

- Strawberry shortcake
- Chocolate tuxedo cake
- Pecan pie
- Peach Cobbler
- Chocolate mocha cake

BETTER BOX LUNCHES

THE ASSOCIATION

\$16.00

- Turkey, ham or roast beef with lettuce and tomato on a po'boy bun
- Whole fresh fruit
- Bag of potato chips
- Fresh baked cookie
- Choice of soft drink or bottled water

THE STANDARD

\$18.00

Minimum of 20

Choose (1) of the following:

Oven roasted turkey with bacon and fresh sliced swiss cheese, shredded lettuce, sliced tomato and dijonaise on an herbed focaccia bun

Cured ham with oven dried tomatoes, lettuce and honey mustard spread on a ciabatta bun

Rare roast beef on a flaky po'boy bun with arugula, cheddar cheese and horseradish aioli

Cajun grilled chicken breast with shredded lettuce, diced tomato and remoulade aioli wrapped in a spinach wrap

- Whole fresh fruit
- Bag of potato chips
- Fresh baked cookie
- Choice of soft drink or bottled water

THE DOWN HOME PICNIC

\$19.00

- Cold fried chicken (2 pieces dark or white)
- Your choice of potato salad or marinated mushroom salad
- Dinner roll
- Fresh baked cookie
- Choice of soft drink or bottled water

COLD PLATED LUNCHES

Minimum 25 – all cold plated lunches are served with iced tea and coffee upon request as well as a choice of dessert

DELI PLATE

\$23.00

- Sliced turkey, ham and roast beef with lettuce, tomato and pickles
- Fresh potato salad
- Accompanied with ciabatta, focaccia, po'boy buns and sliced white and wheat bread
- Mayonnaise, mustard and creole mustard

CAJUN CHICKEN CAESAR SALAD

\$23.00

- A Cajun roasted airline chicken breast over chopped romaine lettuce with shaved parmesan, crouton, cherry tomatoes and Caesar dressing
- Served with dinner rolls

LUNCH

HOT PLATED LUNCHES

Minimum 25 – all hot plated lunches are served with iced tea, garden salad, choice of (1) rotational dessert and coffee upon request

CATFISH COURTE BOUILLON **\$18.00**

Our version of the new classic, tender braised catfish in golden broth over parmesan risotto with fresh asparagus

CHICKEN AND SAUSAGE PASTA **\$19.00**

Cavatappi pasta tossed with grilled chicken breast, smoked sausage, mushrooms and sundried tomatoes with a creamy alfredo sauce topped with parmesan cheese

CHICKEN SAUCE PIQUANT **\$20.00**

A 6oz airline chicken breast seared to golden brown over blended wild rice and bacon braised haricot vert topped by tangy piquant sauce mildly seasoned

SHRIMP CREOLE **\$22.00**

Five large shrimp sautéed with garlic and finished in a creole sauce over a bed of steamed white rice with cajun pickled baby carrots

LOUISIANA BRAISED EYE ROUND **\$22.00**

An eye round gently braised over five hours in a red wine gris gris liquid, the liquid is reduced and the meat gently pulled then presented over whipped potatoes and butter sautéed cabbage

PLATED LUNCH DESSERTS

- Cheesecake with fresh strawberry glaze
- Carrot cake with caramel sauce and candied pecans
- Pineapple upside-down cake
- Chocolate fudge cake with crème anglaise
- Bread pudding with rum sauce

RECEPTIONS

A LA CARTE ATTRACTIONS

Minimum 50 ppl

COLD

Tomato and mozzarella skewer	1.50
Tomato bruschetta	1.50
Cucumber topped with smoked salmon mousse	2.00
Artichoke and kalamata slaw in a filo cup	2.00
Rare roast beef on rye toast point with horseradish sauce	2.00
Kalamata and tomato cous cous on endive	
Shrimp remoulade in mini bouchee	2.50
BBQ braised gator on a grit cake	3.00
Sesame seared rare tuna on wonton chip	4.00

HOT

Asparagus wrapped in phyllo	2.00
Artichoke balls	2.00
Mini crab cakes (1oz)	2.50
Fried pork pot sticker with ponzu sauce	2.50
Meat pies	3.00
Crawfish pies	3.00
Crab stuffed mushrooms	3.00
Mini beef wellington	3.50
Scallops wrapped in bacon	4.00
Oyster pattie	4.00

RECEPTION DISPLAYS

Minimum 50 ppl

BAKED BRIE EN CROUTE	\$2.00
1 kilo of French brie cheese baked in golden puff pastry with your choice of apricot or candied pecans	
SLICED SEASONAL FRUIT DISPLAY	\$3.25
An array of the season's best fruits and berries	
CRUDITÉ DISPLAY	\$3.50
The season's best display of baby carrots, celery, broccoli, cauliflower, cucumbers, cherry tomatoes, grilled cipolin onions, tender brined artichoke hearts, pickled okra and assorted olives served with spicy creamy ranch dressing	
SHRIMP COCKTAIL	\$4.00
Jumbo peeled shrimp with lemon wedges and cocktail sauce (3/pp)	
IMPORTED AND DOMESTIC CHEESE DISPLAY	\$4.00
A display of finely selected cheeses served with fresh berries, assorted nuts, gourmet crackers and lavosh	
GRILLED VEGETABLE ANTIPASTO STYLE	\$4.00
A mix of grilled eggplant, zucchini, yellow squash, cipolin onions, mushrooms, pickled okra, cherry peppers and Brussel sprouts with fresh pesto	

RECEPTIONS

DIPS

GOLDEN BABAGANOUSH With fried tortilla chips	\$1.50
HOUSE MADE PESTO HUMMUS With sea salt pita chips	\$1.75
BACON AND ROASTED GARLIC DIP With potato chips	\$2.00

STATIONS

All stations come with a chef fee of \$75.00 for a 2 hour period

DEEP FRIED TURKEY Crispy fried breast of turkey with silver dollar rolls, creole mustard, mayonnaise and creole gravy	\$90.00 (serves 30)
JERK PORK LOIN Our own blend of jerk seasonings on a seared pork loin and topped with a tangy Caribbean glaze, served with silver dollar rolls and mango chutney	\$125.00 (serves 25)
PRIME RIB Generously seasoned and roasted rare served with silver dollar rolls, creole mustard, mayonnaise, horseradish sauce and au jus	\$270.00 (serves 30)
PASTA STATION Cavatappi pasta tossed with grilled chicken breast, baby spinach and alfredo sauce Rigatoni pasta tossed with wild mushroom blend and marinara sauce	\$3.50
CHEF SALAD STATION Wedged boston bibb lettuce arrayed with cajun grilled chicken breast, shredded cheddar cheese, bacon bits, croutons, roasted corn and peppers, diced ham, hardboiled egg and fried onions with creamy ranch and balsamic vinaigrette dressings	\$3.75
SHELLS AND CHEESE STATION Homemade cheese sauce and shell pasta tossed together and topped with your choice of ham, bacon bits, asparagus tips, sliced jalapenos, sautéed mushrooms and shredded parmesan cheese	\$4.00

RECEPTION PACKAGES

THE LIGHT RECEPTION Choose: 2 cold hors d'oeuvres (2 pieces per person) 2 hot hors d'oeuvres (2 pieces per person) 1 reception display 1 reception station	\$18.00
THE INTERMEDIATE Choose: 3 cold hors d'oeuvres (2 pieces per person) 3 hot hors d'oeuvres (2 pieces per person) 2 reception displays 1 reception station	\$26.00

RECEPTIONS

THE GRAND

\$34.00

Choose:

3 cold hors d'oeuvres (2 pieces per person)

4 hot hors d'oeuvres (2 pieces per person)

2 reception display

2 reception station

DINNER

DINNER BUFFETS

All dinner buffets are 30 ppl minimum and includes warmed rolls, iced tea and coffee upon request

LOUISIANA HOME COOKING

\$29.00

Caesar salad – chopped romaine lettuce with shaved parmesan, crunchy croutons and peppery garlic dressing
Rigatoni pasta salad with artichokes and grilled mushrooms and light balsamic vinaigrette
Chicken and roasted garlic soup with yaki noodles
Red beans and rice – our own creamy blend of mirepoix, smoked and andouille sausages and navy beans slow cooked to perfection served over steamed rice
Pan fried breaded chicken breast with bacon cream gravy
Crab boiled red potatoes – butter soft with a hint of spice
Green bean casserole topped with fried onions
Apple pie and chocolate cake

CBD BBQ

\$31.00

Garden green salad with tomatoes and cucumbers, creamy ranch and italian dressing
Mirliton coleslaw – a traditional coleslaw with mirliton included to add a New Orleans flare
Roasted corn and shrimp soup with okra
Grilled chicken breast with smoked onion chutney
Louisiana smoked bbq brisket sliced and topped with our own tangy BBQ sauce
Jambalaya traditional favorite, spicy ham and rice casserole
Bacon braised brussel sprouts
Roasted red potatoes
Pecan pie and strawberry cake

FRIED FRIED FRIED BUFFET

\$33.00

Garden salad with tomatoes and cucumbers, creamy ranch and italian dressing
Penne pasta salad with marinated tomatoes, eggplant and zucchini
Deep fried chicken – batter breaded deep fried to perfection, bone-in chicken with dark and white meat selections
Fried catfish – corn meal breaded served with hushpuppies and tarter sauce
Thin fried pork chops smothered in a mushroom gravy
Stewed tomatoes and okra
Mashed potatoes
Peach cobbler

THE SOMETHING SPECIAL

\$34.00

Baby spinach salad with sweet red onions and tomatoes and apple cider bacon dressing
Creole mustard roasted potato and scallion salad
Ham and lentil soup
Grilled chicken breast with sauce piquant
Buddy Bolden catfish – tender catfish filet filled with crawfish cornbread dressing and topped with crawfish cream sauce
Tarragon wild rice pilaf
Broccoli and Cauliflower
Lemon cream cake and chocolate mocha cake

DINNER

DINNER PLATES

All dinner plates come with (1) plated salad and (1) plated dessert, warmed rolls, iced tea and coffee upon request

DINNER SALADS

- Bibb Salad – fresh bibb lettuce wedge with tomatoes and candied pecans served with a lemon feta dressing
- Caesar Salad – wedged romaine garnished with shaved parmesan and crisp toast points with caesar dressing
- Spring Salad – fresh spring greens with tomatoes, cucumbers and sweet red onion served with creamy ranch and balsamic vinaigrette

SEARED AIRLINE CHICKEN BREAST

Seared airline chicken breast with leek and Satsuma glaze over jumbo asparagus and mint and jalapeno scented cous cous

\$21.00

ROASTED HERB CHICKEN BREAST

Roasted herb chicken breast with garlic cream sauce over parmesan risotto studded with fresh asparagus and roasted pearl onions

\$21.00

GRILLED AIRLINE CHICKEN BREAST

Grilled airline chicken breast topped with stewed tomato and artichoke jus with roasted potatoes, sweet carrots and pickled brussel sprouts

\$23.00

BUDDY BOLDEN CATFISH

Tender catfish filet filled with crawfish cornbread dressing and topped with crawfish cream sauce with whipped potatoes and fresh broccolini

\$25.00

CENTER CUT PORK LOIN CHOP

12oz center cut pork loin chop braised grillade style over roasted corn grits with shallot roasted tomatoes

\$26.00

FLAT IRON STEAKS

Seared 8oz flat iron steaks with red wine Portobello sauce, sharp cheddar whipped potatoes and tarragon baby carrots

\$27.00

LEMON SEARED ESCOLAR

Lemon seared escolar with cornbread oyster dressing and baby carrots

\$27.00

PECAN CRUSTED GULF FISH

Pecan crusted gulf fish with lemon cream sauce, wild rice pilaf and sautéed summer squash

\$29.00

BLACKENED GULF SHRIMP RIGATONI

Five large shrimp over rigatoni pasta tossed with roasted peppers, crab meat and alfredo sauce

\$29.00

GRILLED FILET

Grilled 8oz filet with brandy au poivre sauce, herb roasted potatoes and sautéed haricot verts

\$34.00

PLATED DINNER DESSERTS

- Chocolate Mousse in a Champagne Flute
- Linzer Tort
- Strawberry Tart
- Praline Mousse Cake
- Flourless Chocolate Cake

UNLIMITED COCKTAIL RECEPTION

The Unlimited Cocktail Reception is a package designed to ease your budgeting plans. Your guests will enjoy fully serviced beverages and the amount charged is based upon the guaranteed attendance, whichever is greater.

DOMESTIC BEER, WINE AND SOFT DRINKS

First Hour	\$12.00
Each Additional Hour	\$6.00

CALL

Absolut Vodka, Jack Daniels, Wild Turkey 101, Dewars Scotch, Bombay Gin, Malibu Rum, Jose Cuervo Gold Tequila, Triple Sec, Sweet and Dry Vermouth

First Hour	\$16.00
Each Additional Hour	\$8.00

PREMIUM

Kettle One Vodka, Crown Royal, VO, Johnny Walker Black Scotch , Bombay Sapphire Gin, Bacardi 151 Rum, Patron Silver Tequila, Triple Sec, Sweet and Dry Vermouth

First Hour	\$18.00
Each Additional Hour	\$9.00

ULTRA PREMIUM

Grey Goose Vodka, Makers Mark, Old Overholt, Glenfiddich 12 Year Scotch, Hendricks Gin, Mount Gay Rum, Patron Anejo, Hennessy, Triple Sec, Sweet and Dry Vermouth

First Hour	\$20.00
Each Additional Hour	\$10.00

*All Cocktail Packages Include:
Domestic Beer, Imported Beer and Bottled Water
House Wines: Chardonnay, Merlot and Cabernet Sauvignon*

A charge of \$75.00 per bartender will apply for a minimum of two hours, \$50.00 for each additional hour.

HOST SPONSORED BAR

A Host Sponsored Bar is a complete beverage service with charges reflecting the actual number of drinks consumed on a per drink basis.

CALL **\$8.00**
 Absolut Vodka, Jack Daniels, Wild Turkey, Dewars Scotch, Bombay Gin, Captain Morgan’s
 Rum, Jose Cuervo Gold Tequila, Triple Sec, Sweet and Dry Vermouth per drink
 First Hour
 Each Additional Hour

PREMIUM **\$10.00**
 Kettle One Vodka, Crown Royal, VO, Johnny Walker Black Scotch , Bombay Sapphire Gin,
 Bacardi Rum, Patron Silver Tequila, Triple Sec, Sweet and Dry Vermouth per drink
 First Hour
 Each Additional Hour

ULTRA PREMIUM **\$12.00**
 Grey Goose Vodka, Makers Mark, Old Overholt, Glenfiddich 12 Year Scotch, Hendricks Gin,
 Mount Gay Rum, Patron Anejo, Hennessy, Triple Sec, Sweet and Dry Vermouth per drink
 First Hour
 Each Additional Hour

HOUSE WINES

WHITES	BY THE GLASS	BY THE BOTTLE
Chardonnay	\$8.00	\$36.00
Pinot Grigio	\$8.00	\$36.00
Reisling	\$8.00	\$36.00
Sauvignon Blanc	\$8.00	\$32.00
SPARKLING		
Sparkling Wine	\$8.00	\$32.00
REDS		
Cabernet Sauvignon	\$9.00	\$38.00
Merlot	\$9.00	\$38.00
Pinot Nior	\$9.00	\$38.00

BEER SELECTIONS

Domestic	\$6.00
Craft	\$8.00
Imported	\$8.00

A charge of \$75.00 per bartender will apply for a minimum of two hours, \$50.00 for each additional hour.