



— 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>
0-7 days	100%
8-30 days	50%
31-180 days	25%

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 10.20% 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.

GENERAL INFORMATION

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

All served with regular coffee, decaffeinated coffee and hot tea

STANDARD BREAKFAST BUFFET

\$18.00

Whole fresh fruit, fresh baked scones and muffins
Choice of (1) orange, cranberry, or apple juice
Butter and preserves

BREAKFAST BUFFET 2

\$20.00

Fresh sliced fruit, fresh baked scones, muffins, breakfast breads and plain bagels
Butter, preserves and cream cheese
Choice of (2) orange, cranberry or apple juices

BREAKFAST BUFFET 3

\$22.00

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, preserves and cream cheese
Choice of (2) orange, cranberry or apple juices

BREAKFAST BUFFETS

All served with regular coffee, decaffeinated coffee and hot tea

EARLY BIRD BREAKFAST

\$25.00

Fresh sliced fruit
Fresh baked scones and muffins
Butter and preserves
Scrambled eggs
Bacon or sausage
Hash brown potatoes
Choice of (1) orange, cranberry, or apple juice

VACATION SPECIAL BREAKFAST

\$28.00

Fresh sliced fruit
Fresh baked scones and muffins
Butter and preserves
Scrambled eggs
Bacon and sausage
Hash brown potatoes
Oatmeal or grits
Choice of (2) orange, cranberry or apple juices

EXECUTIVE TRAVELER

\$32.00

Fresh sliced fruit
Fresh baked scones, muffins and croissants
White and wheat toast
Butter 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

BREAKFAST

BREAKFAST ADD-ONS

	1 dozen	30 per pan
Warm biscuits	\$15.00	\$37.50
Sausage biscuits	\$24.00	\$60.00
Assorted muffins	\$15.00	\$37.50
Bagels	\$15.00	\$37.50
Assorted breads	\$15.00	\$37.50
Assorted Danishes	\$16.00	\$40.00
Donuts	Each dozen	\$25.00
Grits	Serves 30 guests	\$50.00
Oatmeal	Serves 30 guests	\$50.00
Scrambled eggs	Serves 30 guests	\$60.00
Hashbrown potatoes	Serves 30 guests	\$50.00
Sausage	Serves 30 guests	\$75.00
Bacon	Serves 30 guests	\$75.00
French toast	Serves 30 guests	\$50.00

STATIONS TO ENHANCE YOUR BREAKFAST (MINIMUM 25PPL)

All stations require a Chef Fee for a 2-hour period at \$75.00

Omelet Station 17.00 per person
Hot, fresh made to order omelette with choice of diced cured ham or oven roasted turkey breast, crispy bacon, shredded cheddar cheese, fresh spinach, diced bell pepper, onions and tomatoes, and mushrooms

Pancake or Waffle Station 15.00 per person
Made to order pancake or waffles includes a choice of strawberries, blueberries, chocolate chips, bananas, and whipped cream toppings, served with hot maple syrup

Oatmeal Station 14.00 per person
 (Chef is optional)
Includes hot, creamy oatmeal with choice of blueberries, diced strawberries, apple slices, chocolate chips, pecans, raisins, brown sugar, cinnamon, and honey

PLATED BREAKFAST

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

PAIN PURDUE **\$18.00**
 3 slices of fresh French bread dipped in eggy batter and seared to perfection and topped with confectioners' sugar, served with syrup

THE STANDARD **\$23.00**
 Fresh scrambled eggs with bacon or sausage (choice of one) and hash brown potatoes

BREAKS

AM BREAKS

STANDARD COFFEE BREAK Fresh baked scones and muffins Butter, jellies and preserves Regular coffee, decaffeinated coffee and hot tea	\$15.00
THE KING CAKE BREAK King cake and fried pies Regular coffee, decaffeinated coffee and hot tea	\$17.00
THE PARFAIT BREAK Make your own Parfait Station including: Diced pineapple, strawberries, blueberries, plain low-fat yogurt, granola and raisins Regular coffee, decaffeinated coffee and hot tea	\$18.00
THE MEETING PLANNER Fresh sliced fruit Plain bagels Butter, jellies, preserves and cream cheese Regular coffee, decaffeinated coffee and hot tea	\$18.00

PM BREAKS

BAKERY BREAK Assorted fresh baked cookies and brownies Assorted soft drinks, bottled tea and bottled water	\$18.00
MOVIE BREAK 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	\$18.00
NOLA LOCALS BREAK Mini muffaletta sandwiches Zapps potato chips Assorted soft drinks, bottled tea and bottled water Abita Root Beer	\$20.00
KING CAKE BREAK 25 Person minimum Assorted plain and filled king cakes	\$15.00

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

BEVERAGES A LA CARTE

Minimum 30 ppl

COFFEE Freshly brewed regular coffee, decaffeinated coffee	\$50.00 (per gallon)
Sweet or Unsweetened Ice Tea Freshly brewed	\$47.00 (per gallon)
20 MINUTE BREAK Freshly brewed coffee, decaffeinated coffee, tea	\$8.00 (per person)
20 MINUTE BREAK Freshly brewed coffee, decaffeinated coffee, tea, soft drinks and bottled water	\$9.00 (per person)
SOFT DRINKS OR BOTTLED WATER Assorted soft drinks or bottled spring water	\$5.00 (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	\$5.50 (each)
BOTTLED FRUIT JUICES	\$3.75 (each)
FRUIT PUNCH OR LEMONADE	\$30.00 (per gallon)
CHAMPAGNE PUNCH	\$50.00 (per gallon)
RUM PUNCH	\$52.00 (per gallon)
MIMOSAS	\$52.00 (per gallon)
MARGARITA OR SANGRIA	\$80.00 (per gallon)
MARTINI BY THE GALLON Available choices: Chocolatini, Appletini, Lemon Drop, or Cosmo	\$115.00 (per gallon)
LONG ISLAND ICE TEA	\$125.00 (per gallon)

LUNCH

LUNCH BUFFETS (Minimum of 25 guests)

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

THE ASSOCIATION

\$29.00

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 Red Wine Demi Sauce or Fried Catfish

Chef's choice of vegetable and starch

Chef's choice of dessert

THE STANDARD

\$32.00

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 Bourbon BBQ 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

\$35.00

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 Bourbon BBQ 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

COLD LUNCH BUFFETS

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

THE DELI

\$30.00

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

\$34.00

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 BUFFET ADD-ONS

Soup du Jour	6.00	Additional Chicken Item	6.00
Additional Pork Item	8.00	Vegetable Soup	6.00
House made Chicken & Sausage Gumbo	8.00	House made Seafood Gumbo	9.00

LUNCH BUFFET DESSERTS

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

SALADS

\$9.00 per guest

Coleman Salad	Wedge Salad Tomato, blue cheese, bacon 1/4 wedge per guest
Kale Salad Tuscan kale, parmesan, walnuts, citrus vinaigrette	Roasted Vegetable Salad Chilled roasted baby carrots, beets, brussel sprouts and other seasonal vegetables with smoked tomato dressing

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

\$25.00

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

\$25.00

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

LUNCH

BETTER BOX LUNCHES

THE STANDARD

\$24.00

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

PO'BOY BOXED LUNCH

\$20.00

Turkey, ham or roast beef with lettuce and tomato on traditional po'boy bread

Whole fresh fruit

Zapp's potato chips

Fresh baked cookie

Choice of soft drink or bottled water

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

CHICKEN AND SAUSAGE PASTA

\$26.00

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

\$25.00

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

\$26.00

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

\$30.00

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 veggies

PLATED LUNCH DESSERTS

Cheesecake with fresh strawberry glaze

Strawberry shortcake

Chocolate fudge cake with crème anglaise

Bread pudding with rum sauce

Pecan pie

RECEPTIONS

A LA CARTE ATTRACTIONS

Minimum 50 ppl

COLD

Tomato and mozzarella skewer	1.50
Cucumber topped with smoked salmon mousse	2.00

HOT

Asparagus wrapped in phyllo	5.00
Mini crab cakes (1 oz)	6.00
Meat pies	5.00
Crawfish pies	5.00
Italian stuffed sausage	6.00
Scallops wrapped in bacon	8.00

HAND PASSED APPETIZERS

Minimum 25 ppl / 6.00 per person

Mushroom Crostini	Classic sweet beignet	Bacon Wrapped Stuffed Shrimp
Crab Stuffed Mushrooms	Mini Assorted Quiche	Rare Roast Beef on Rye
Shrimp Remoulade Cocktail	Tomato Basil Bruschetta	Ham & Brie Grilled Cheese

PARTY PLATTERS

Minimum 25 ppl

DRESSED PO'BOYS 3pc per guest Assorted turkey, ham and roast beef			\$7.00
MINI MUFFALETTA 3pc per guest Included olive salad			\$5.00
BUTTERMILK FRIED CHICKEN 2pc per guest			\$5.00
CHICKEN STRIPS AND FRIES 3pc per guest			\$6.00
SHRIMP AND ANDOUILLE PASTA	1/2 pan \$75.00	full pan \$150.00	
RED BEANS AND RICE With andouille sausage or vegetarian	1/2 pan \$62.00	full pan \$125.00	
CHICKEN AND SAUSAGE JAMBALAYA	1/2 pan \$100.00	full pan \$200.00	
SOUTHERN MAC & CHEESE	1/2 pan \$45.00	full pan \$90.00	
MINI MEATBALLS per 50 pc With BBQ or marinara			\$50.00
FRIED DES ALLEMANDS CATFISH STRIPS per 50 pc			\$120.00
FRIED CHICKEN WINGS per 50 pc			\$85.00
FINGER SANDWICH Ham, Turkey, Roast Beef 2 per person			\$6.00

RECEPTIONS

RECEPTION DISPLAYS

Minimum 50 ppl

BAKED BRIE EN CROUTE	\$6.00
1 kilo of French brie cheese baked in golden puff pastry with your choice of apricot or candied pecans	
SLICED SEASONAL FRUIT DISPLAY	\$6.00
An array of the season's best fruits and berries	
CRUDITÉ DISPLAY	\$8.00
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	\$8.00
Jumbo peeled shrimp with lemon wedges and cocktail sauce (3/pp)	
IMPORTED AND DOMESTIC CHEESE DISPLAY	\$7.00
A display of finely selected cheeses served with fresh berries, assorted nuts, gourmet crackers and lavosh	
GRILLED VEGETABLE ANTIPASTO STYLE	\$7.00
A mix of grilled eggplant, zucchini, yellow squash, cipolin onions, mushrooms, pickled okra, cherry peppers and Brussel sprouts with fresh pesto	

RECEPTIONS

STATIONS

All stations require a Chef Fee for a 2-hour period at \$75.00

DEEP FRIED TURKEY

Crispy fried breast of turkey with silver dollar rolls, creole mustard, mayonnaise and creole gravy

\$175.00

(serves 20)

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

\$500.00

(serves 35)

PASTA STATION

Cavatappi pasta tossed with grilled chicken breast, baby spinach and alfredo sauce
Rigatoni pasta tossed with wild mushroom blend and marinara sauce

\$15.00 per person

CHEF SALAD STATION

Wedge 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

\$14.00 per person

BAKED POTATO BAR

Hot spud potato, served with shredded cheddar cheese, diced crispy bacon, fresh homemade salsa, green onions, sour cream, butter, steamed broccoli, and beef chili toppings
Add BBQ pulled pork or grilled chicken for an additional \$2.00 per person
Add cajun grilled shrimp for an additional \$2.50 per person

\$16.00 per person

ICE CREAM BAR

Chocolate, vanilla, and strawberry ice cream, assortment of hot chocolate sauce, caramel strawberry toppings, whip cream, nuts and cherries
Add Oreo crumbles, brownies, waffle cones, vanilla cake or bananas for an additional \$1.00 per person

\$15.00 per person

SWEET TREAT STATION

(Choice of 3) Red velvet cake, chocolate cake, yellow cake with icing, assorted cookies, brownies, chocolate or raspberry mousse in a champagne glass
Served with regular and decaf coffee or hot chocolate

\$15.00 per person

DINNER

DINNER BUFFETS

*All dinner buffets come with unsweetened ice tea, warmed rolls, iced tea and coffee upon request
Minimum of 25 guests*

LOUISIANA HOME COOKING

\$34.00

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

\$36.00

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

\$35.00

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

\$42.00

Baby spinach salad with sweet red onions and tomatoes and apple cider bacon dressing
Creole mustard roasted potato and scallion salad
Gumbo
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 BUFFETS

All dinner buffets come with unsweetened ice tea, warmed rolls, iced tea and coffee upon request
Minimum of 25 guests

THE CRESCENT CITY

\$30.00 per person

Garden salad with assorted dressings
Chicken and sausage gumbo with white rice. Seafood gumbo \$2.00 extra per person
Fried or baked chicken (choice of 1)
Creole chicken, sausage and shrimp jambalaya
Red beans and rice with smoked sausage
Green beans
New orleans classic bread pudding with rum sauce

THE PARISH

\$30.00 per person

Garden salad with assorted dressings
Chicken and sausage gumbo with white rice. Seafood gumbo \$2.00 extra per person
Crispy, tender fried catfish
Macaroni & cheese
Green peas
Potato salad
Pecan pie

THE KREWE

\$28.00 per person

Garden salad with assorted dressings
Barbeque chicken
Baked beans
Coleslaw
Whipped garlic red mashed potatoes
Apple pie

BON TEMPS

\$28.00 per person

Garden salad with assorted dressings
Tomato basil soup
Penne pasta tossed in creamy cajun jambalaya sauce with chicken and sausage
Steamed mixed vegetables
Chocolate cake

BUFFET PACKAGE ADD-ONS

Shrimp creole, rice, vegetable, salad, dessert, rolls
Crawfish etouffee, rice, vegetable, salad, dessert, rolls

\$30.00

\$30.00

BUFFET ENTREES ADD-ONS

Blackened catfish with beurre blanc sauce
Shrimp creole
Crawfish etouffee
Red beans with rice / Fried chix

\$6.00

\$6.00

\$6.00

\$5.00

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

ROASTED HERB CHICKEN BREAST **\$26.00**

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

GRILLED AIRLINE CHICKEN BREAST **\$28.00**

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

BUDDY BOLDEN CATFISH **\$29.00**

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

CAJUN CENTER CUT PORK LOIN CHOP **\$26.00**

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

6 OZ STRIP LOIN **\$30.00**

Seared 6oz strip loin steaks with red wine Portobello sauce, sharp cheddar whipped potatoes and tarragon baby carrots

ROASTED STUFFED CHICKEN **\$30.00**

3oz. airline chicken stuffed with andouille cornbread stuffing

SEAFOOD STUFFED CATFISH **\$30.00**

Shrimp and crawfish stuffing stuffed in catfish topped with cajun cream sauce

PECAN CRUSTED GULF FISH **\$30.00**

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

GRILLED FILET **\$38.00**

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

PLATED DINNER DESSERTS

Chocolate Mousse in a Champagne Flute
Strawberry Tart
Flourless Chocolate Cake

Linzer Tort
Praline Mousse 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	\$15.00
Each Additional Hour	\$8.00

CALL

Absolut Vodka, Jack Daniels, Jim Beam, Dewars Scotch, Beefeater Gin, Malibu
Jose Cuervo Tequila, Triple Sec, Sweet and Dry Vermouth

First Hour	\$17.00
Each Additional Hour	\$9.00

PREMIUM

Titos Vodka, Crown Royal, Bulleit Bourbon, Johnny Walker Red , Bombay Sapphire Gin,
Bacardi Superior, Patron Silver Tequila, Hennessy, Triple Sec, Sweet and Dry Vermouth

First Hour	\$20.00
Each Additional Hour	\$10.00

ULTRA PREMIUM

Kettle One Vodka, Rabbit Hole Bourbon, Knob Creek, Glenfiddich 12 Year Scotch,
Monkey 47 Gin, Mount Gay Rum, Don Julio Blanco Tequila, Martell Blue Swift,
Triple Sec, Sweet and Dry Vermouth

First Hour	\$22.00
Each Additional Hour	\$12.00

All Cocktail Packages Include:

Domestic Beer, Imported Beer and Bottled Water

House Wines: Chardonnay, Merlot and Cabernet Sauvignon

A charge of \$100.00 per bartender will apply for a minimum of two hours, \$75.00 for each additional hour.

CASH 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	\$10.00
Absolut Vodka, Jack Daniels, Jim Beam, Dewars Scotch, Beefeater Gin, Malibu Jose Cuervo Tequila, Triple Sec, Sweet and Dry Vermouth First Hour Each Additional Hour	per drink
PREMIUM	\$12.00
Titos Vodka, Crown Royal, Bulleit Bourbon, Johnny Walker Red , Bombay Sapphire, Bacardi Superior, Patron Silver Tequila, Hennessy, Triple Sec, Sweet and Dry Vermouth First Hour Each Additional Hour	per drink
ULTRA PREMIUM	\$14.00
Kettle One Vodka, Rabbit Hole Bourbon, Knob Creek, Glenfiddich 12 Year Scotch, Monkey 47 Gin, Mount Gay Rum, Don Julio Blanco Tequila, Martell Blue Swift, Triple Sec, Sweet and Dry Vermouth First Hour Each Additional Hour	per drink

HOUSE WINES

	BY THE GLASS	BY THE BOTTLE
WHITES		
Chardonnay	\$9.00	\$40.00
Pinot Grigio	\$9.00	\$40.00
Reisling	\$9.00	\$40.00
Sauvignon Blanc	\$9.00	\$36.00
SPARKLING		
Sparkling Wine	\$9.00	\$36.00
REDS		
Cabernet Sauvignon	\$10.00	\$42.00
Merlot	\$10.00	\$42.00
Pinot Nior	\$10.00	\$42.00
BEER SELECTIONS		
Domestic	\$6.00	
Craft	\$8.00	
Imported	\$8.00	

A charge of \$100.00 per bartender will apply for a minimum of two hours, \$75.00 for each additional hour.

