



# 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

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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**
- **Crudité 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, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Stella Artois, Abita

## 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

- Veuve Clicquot Yellow Label, **Brut**, Champagne, France | 209
- Moët & Chandon, **Rosé** Imperial, Épernay, France | 230
- Villa Sandi NV Il Fresco, **Prosecco**, Prosecco DOC | 46
- Decoy Brut Cuvée, **Sparkling**, CA | 54
- Chandon, **Garden Spritz\***, CA | 68
- Gloria Ferrer Blanc de Noirs, **Sparkling Rosé** | 62

## WHITES + ROSÉ

- Cakebread Cellars, **Chardonnay**, Napa Valley, CA | 134
- Chateau Montelena, **Chardonnay**, Napa Valley, CA | 239
- Talbott Kali Hart, **Chardonnay**, Santa Lucia Highlands | 54
- Far Niente, **Chardonnay**, Napa Valley | 194
- Wente Vineyards Riva Ranch Single Vineyard, **Chardonnay**, Arroyo Seco, Monterey, CA | 61
- Louis Jadot Steel, **Chardonnay**, Santa Luci, CA | 54
- Borghi ad est, **Pinot Grigio**, Friuli, Italy | 38
- August Kessler "R", **Riesling**, Rheingau, Germany | 45
- Chateau d'Esclans Whispering Angel, **Rosé**, Provence, France | 82
- Duckhorn Vineyards, **Sauvignon Blanc**, North Coast, CA | 90
- La Crema Sonoma County, **Sauvignon Blanc**, Sonoma CA | 58
- Kim Crawford, **Sauvignon Blanc**, Marlborough, NZ | 50
- Twomey Cellars, **Sauvignon Blanc**, Napa Valley / Sonoma County, CA | 106

## REDS

- Michael David Winery Inkblot, **Cabernet Franc**, CA | 76
- Ferrari-Carano, **Cabernet Sauvignon**, Sonoma County, CA | 82
- Greenwing, **Cabernet Sauvignon**, Columbia Valley, Washington | 66
- Silver Oak, **Cabernet Sauvignon**, Alexander Valley, CA | 292
- Unshackled by The Prisoner Wine Company, **Cabernet Sauvignon**, CA | 77
- Rodney Strong, **Cabernet Sauvignon**, Sonoma County, CA | 54
- Vina Cobos Felino, **Malbec**, Mendoza, Argentina | 58
- Duckhorn, **Merlot**, Napa Valley, CA | 214
- Seven Hills Walla Walla, **Merlot**, Walla Walla, WA | 58
- Cambria Julia's Vineyard, **Pinot Noir**, Santa Maria, CA | 66
- Argyle, **Pinot Noir**, Willamette Valley, Oregon | 66
- Craggy Range, **Pinot Noir**, Martinborough, New Zealand | 82
- Joseph Faiveley Bourgogne, **Pinot Noir**, Bourgogne, Burgundy, France | 114
- Sanford Estate, **Pinot Noir**, Sta. Rita Hills, CA | 130
- The Prisoner, **Pinot Noir**, Russian River, Carneros, CA | 158
- Trimbach Reserve, **Pinot Noir**, Alsace, France | 98
- Orin Swift 8 Years in the Desert, California **Red Blend**, CA | 125
- Intercept, **Red Blend**, Paso Robles, CA | 58
- Marqués de Cáceres "Excellens", **Rioja**, Rioja, Spain | 53
- Albert Bichot Santenay 1er Cru "Clos Rousseau", **Burgundy**, Cote de Beaune | 173

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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

## 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

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

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# 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*