

#### OMNI ROYAL ORLEANS

# BANQUET & EVENT MENUS

The Omni Royal Orleans offers graceful elegance in a New Orleans French Quarter hotel. Located on the most fashionable corner, St. Louis at Royal, the hotel has received the four-diamond luxury award for the past 27 years and has earned the Pinnacle Award for meeting services.

621 St. Louis Street

New Orleans, Louisiana 70130

(504) 529-5333

omnihotels.com





#### Buffet

Served with Coffee and Tea.

Assorted chilled juices to include orange, cranberry and grapefruit.



#### Royal Continental \$25 per guest

Selection of vine and tree ripened fruit, melon, berries

Individual yogurts

House made breakfast breads, Danish pastries, muffins

Sweet butter and fruit preserves



#### Healthy Start \$28 per guest

Selection of vine and tree ripened fruit, melon, berries

Free range hard boiled eggs, sea salt, pepper, Tabasco®

Assorted organic dry cereal, chilled whole, skim and soy milk

Steal cut oatmeal, brown sugar, pecans, and dried fruit

Whole grain baked goods

Sweet butter, fruit preserves and honey

#### Classic American \$33 per guest

Selection of vine and tree ripened fruit, melon, berries

Free range scrambled eggs

Crispy smoked bacon and local link pork sausage

Confit new potatoes

Stone ground grits, shredded cheese, green onion, bacon crumbles

House made breakfast breads, Danish pastries, muffins

Sweet butter and fruit preserves

Buffet service is designed for groups of 25 guests or more.

This service can be extended for groups of less than 25 attendees for a fee of \$100 per menu.





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#### **Buffet (continued)**

(\*) denotes chef-required station - \$100 per station

New Orleans Buffet \$36 per guest

Individual fruit parfaits

Free range egg frittata

Crispy smoked bacon and grilled ham

Confit new potatoes

Steal cut oatmeal, brown sugar, pecans and dried fruit

Belgian waffles, Vermont maple syrup, Chantilly cream

House made breakfast breads, Danish pastries, muffins

Sweet butter and fruit preserves

### The Royal O Brunch Buffet \$54 per guest

Greek yogurt with house made granola

Selection of vine and tree ripened fruit, melon, berries

Smoked salmon display, traditional accompaniments

"Build your own" eggs Benedict station (\*)

Free range Cajun scrambled eggs

Prime rib debris, petite rolls, horseradish mayonnaise

Crispy smoked bacon and breakfast sausage patties

Confit new potatoes

Stone ground grits bar (\*)

Buttermilk pancakes, Vermont maple syrup, Chantilly cream

House made breakfast breads, Danish pastries, muffins

Sweet butter and fruit preserves



#### **Buffet Enhancements**

Additions to any Breakfast will be based on the same guarantee as the menu chosen (a la carte pricing available on request)





Assorted dry cereals, chilled whole, low-fat and skim milk	\$3.25 each
Pain Perdue	\$4.50 per guest
Steel cut oatmeal, brown sugar, pecans, dried fruit	\$5.25 per guest
Smoked salmon display with traditional accompaniments	\$7.50 per guest
Ham Egg & Cheese Croissant Sandwich	\$6.75 per guest
Sausage Biscuit	\$5.75 per guest



#### **Stations**



#### Stone Ground Grits Bar \$10 per guest

Creole cream cheese. Vermont white cheddar. Smoked bacon crumbles. andouille, grillades Roasted tomatoes, green onion



#### Traditional Omelet Station(\*) \$14.50 per guest

Made to order omelets with free range eggs Prime rib debris, ham, smoked bacon Bell pepper, mushroom, onion, tomatoes, cheese



#### "Build Your Own" Breakfast Sandwich(\*) \$16 per guest

Free range eggs

Choice of meat: country ham, boudin, andouille, thick cut bacon or prime rib debris

Choice of cheese: cheddar. Swiss or brie

Choice of bread: croissant, English muffin, or Leidenheimer's French bread

(\*) Denotes chef-required station \$100.00 per station

#### "Build Your Own" Eggs Benedict(\*) \$16.50 per guest

Choice of sauce to include: Tabasco™, tomato or traditional hollandaise Choice of meat: country ham, boudin, hot sausage patty Choice of bread: cream biscuit or English muffin

#### Served

Served with Coffee and Tea.

Assorted breakfast pastries, butter and fruit preserves



#### Crescent City \$25 per guest

Chilled orange juice
Free range scrambled fluffy eggs
Breakfast sausage patty
Skillet potatoes and tomato Provencal



#### Plantation \$27.50 per guest

Chilled orange juice
Vine and tree ripened fruit, melon, berries, and honey mint yogurt
Free range Creole cream cheese scrambled eggs
Wild mushroom and green onion sauté
Country ham steak

## French Quarter \$32 per guest

Chilled orange juice Eggs Benedict Poached eggs, Canadian bacon on an English muffin with hollandaise Confit new potatoes Roasted asparagus



#### **Selections**



#### Beverages

Freshly brewed Coffee, Decaffeinated Coffee \$80 per gallon

Hot Tea selection \$80 per gallon

Orange, tomato, cranberry, or grapefruit juice \$60 per gallon

Fresh fruit punch \$65 per gallon

Bottled juices \$4 each



#### Soft Drinks & Water

Assorted soft drinks, regular, diet \$4 each

Assorted still and sparkling water \$4 each

## Specialty Beverages

Bottled Abita Root Beer \$4.25 each

Red Bull \$6 each

## From the Pastry Shop

House made breakfast breads, Danish pastries, muffins \$48 per dozen

Assorted bagels, cream cheese \$48 per dozen

House made beignets \$45 per dozen

House made cookies \$48 per dozen

House made chocolate chunk brownies \$45 per dozen

Royal Orleans pralines \$32 per dozen

Assorted house made miniature pastries \$54 per dozen

Chocolate dipped strawberries \$50 per dozen



#### À La Carte Selections





\*\*Machine availability confirmed on a first come first serve basis, \$50 attendant fee

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Whole Fruit \$2.50 each

Vine and tree ripened fruits, melon, and berries \$7.75 per guest

Individual fruit and Greek yogurt \$4.75 each

Granola or candy bars \$3.50 each

Power bars, energy bars, low carb bars \$4 each

Gourmet mixed nuts \$36 per pound

Assorted bags of Zapp's ® potato chips \$4.75 per bag

Individual bags of pretzels \$4.75 per bag

House made potato chips, French onion dip \$6.50 per guest

Tortilla chips, house made salsa, guacamole \$7.50 per guest

Warm jumbo salted pretzels, whole grain mustard \$7.50 per guest

Theater-style buttered popcorn (prepared in room) \*\* \$6 per guest

Assorted finger sandwiches \$38 per dozen

Miniature muffulettas \$42 per dozen

Cracker Jacks™ \$3 per box

Häagen-Dazs® ice cream bars \$5 each



#### **Break Time**

Thirty minute service

Served with Coffee and Tea.



#### Health Nut Break \$17 per guest

Assorted chilled juice Sliced vine and tree ripened fruit, melon, berries Granola bars Fruit and nut trail mix Individual Greek yogurt



#### New Orleans Break \$20 per guest

House made King Cake, beignets, pralines Individual bags of assorted Zapp's® potato chips Café au Lait

#### Zephyr Stadium \$18.50 per guest

Warm jumbo salted pretzels, whole grain mustard Freshly popped popcorn Peanuts and M&M's® candies Assorted house made jumbo cookies Iced cold lemonade

#### Cookies & Milk \$15 per guest

Assorted house made jumbo cookies Chilled whole, skim, chocolate, and soy milk

#### Chips & Dips \$17.50 per guest

House made potato chips, French onion dip Tortilla chips, house made salsa and guacamole Pita chips, house made hummus

#### 3 hour Beverage Service \$30 per guest

Coffee and Tea Assorted soft drinks Still and sparkling water



#### Meals to go



#### Sunrise Continental Breakfast \$20 per guest

### Freshly baked muffin Whole fruit Individual Greek yogurt Bottled juice Freshly brewed Coffee, Decaffeinated Coffee

## California Croissant \$29 per guest

Roasted turkey tucked in a buttery croissant Vermont cheddar cheese, shredded lettuce, vine ripened tomato

Served with:
Mediterranean pasta salad
Individual bag of Zapp's® potato chips
House made jumbo cookie
Soft drink or bottled water



#### New Orleans Po-Boy or Muffuletta \$28 per guest

Po-Boy -Thinly sliced turkey, roast beef, or ham on French bread

#### or

Muffulettas - Muffuletta loaf split horizontally and covered with layers of marinated olive salad, mortadella, salami, mozzarella, ham, and provolone.

Vermont cheddar cheese, shredded lettuce, vine ripened tomato

Served with:
House made potato salad
Individual bag of Zapp's® potato chips
House made chocolate chunk brownie
Soft drink or bottled water

#### Vegetarian Wrap \$27 per guest

Sun dried tomato wrap stuffed with roasted artichoke hearts, house made hummus, cucumber salad, roasted red peppers and an aged balsamic vinaigrette

Served with: Three bean salad Individual bag of Zapp's \* potato chips Royal Orleans praline Soft drink or bottled water



#### Served

Accompanied by your selection of soup or salad, bread basket, butter, dessert, Coffee and Tea.



An additional course may be added for an additional \$11 per guest.

Add fried oysters, BBQ shrimp, or crab meat to any entrée for an additional \$9 per guest.

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#### Soups (Select One)

Chicken & Andouille gumbo with fluffy white rice

Plum tomato bisque

Wild mushroom bisque

Boiled crawfish, corn & potato soup (seasonal)

Corn & crab bisque

Bayou turtle soup

#### Salads (Select One)

Classic Caesar

Hearts of romaine, parmesan cheese, caesar dressing & house-made croutons

Royal Street

Mixed greens, spiced pecans, crumbled blue cheese, balsamic vinaigrette

Classic Wedge

Iceberg lettuce, Blistered tomatoes, crumbled bacon, green goddess dressing

Caprese

Hot house tomatoes, fresh mozzarella, basil oil

#### Desserts (Select One)

Milk chocolate mousse, salted peanut brittle

Traditional bread pudding, rum sauce

Carrot cake

Red velvet cake, cream cheese icing

Fresh fruit cheesecake

Caramel custard cup, seasonal citrus

Apple tart, cinnamon spiced chantilly cream



#### Served

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Main Course (select one)



#### Seared Salmon \$37 per guest

Sautéed spinach, crispy potato cake, horseradish honey mustard



Mashed potatoes, French bean sauté, Tasso cream



#### New Orleans Style BBQ Shrimp \$39 per guest

Creole cream cheese grits, fried green tomato crouton

#### Blackened Beef Tips \$40 per guest

Wild mushrooms, red wine demi glacé, creamed potatoes

## Grilled Beef Tenderloin \$49 per guest

Creamed spinach and mashed potatoes

#### Grilled Chicken Supreme \$35 per guest

Lemon butter sauce, seasonal vegetable sauté, creamed potatoes

#### Vegetarian \$35 per guest

House cut pasta with cherry tomatoes, asparagus, and mushroom sauté



#### Buffet

Served with Coffee and Tea.



#### Deli Buffet \$37 per guest

Choice of soup

Home-style potato salad & Cole slaw

Thinly sliced house made ham, roast beef, turkey, and Genoa salami

Sliced cheese to include: baby Swiss, provolone, pepper jack, cheddar, American

Sliced vine ripened tomato, crisp lettuce, thinly sliced red onion, dill pickle chips

Mayonnaise, yellow mustard, spicy brown mustard

Gourmet breads

Royal Orleans cookies



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#### Soup Salad & Sandwich Buffet \$38 per guest

Choice of soup

Sliced seasonal fruit, honey yogurt dressing

Pasta primavera salad, garden vegetables

Classic Caesar salad, parmesan cheese, croutons, grilled chicken

Muffulettas and assorted Po-boys

Southern pecan pie



#### **Buffet (continued)**

Served with Coffee and Tea.



# Bayou Buffet \$43 per guest

Marinated tomatoes

Tossed green salad, choice of dressing

Grilled chicken supreme, lemon butter sauce

Jambalaya, local seafood sauté

Roasted new potatoes

Marinated roasted vegetables

Leidenheimer's French bread, creamy butter

Crème brûlée cheesecake

#### Land & Sea Buffet \$46 per guest

Baby spinach, sliced red onion, chopped hard boiled egg, mushrooms

crispy crumbled bacon, choice of dressing

Seared drum, lump crab meat, crab butter

Blackened beef tips, wild mushrooms, red wine demi alacé

Creamy mashed potatoes

Seasonal vegetables

Chocolate cream pie



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#### **Buffet (continued)**

Served with Coffee and Tea.



#### Southern Buffet \$40 per guest

House made Cole slaw

Home style potato salad

Crispy fried chicken

Red beans and rice, andouille sausage

Green bean almandine

Cornbread muffins

Traditional bread pudding, rum sauce



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#### Italian Buffet \$41 per guest

Seasonal vegetable soup

Buffalo mozzarella, local Hot House tomato, aged balsamic vinegar, fresh basil

Pesto shrimp and penne pasta salad, roasted cherry tomatoes

Pan-seared chicken breast, sun dried tomato, artichoke hearts, roasted garlic cream

Grilled eggplant parmesan, spicy tomato sauce, fresh mozzarella, parmesan cheese

Tiramisu



#### Served

Accompanied by your selection of soup or salad, bread basket, butter, dessert, Coffee and Tea.



#### Soups (select one)

Seafood gumbo with fluffy white rice

Plum tomato bisque

Wild mushroom bisque

Boiled crawfish, corn & potato soup (seasonal)

Corn & crab bisque

Bayou turtle soup



# An additional course may be added for an additional \$7 per guest.

Add fried oysters, BBQ shrimp, or crab meat to any entrée for an additional \$9 per quest.

All prices are subject to a 22% taxable service charge and 9.75% sales tax. Prices are subject to change.

#### Salads (select one)

Classic Caesar

hearts of romaine, parmesan cheese, caesar dressing, croutons

Royal Street

mixed greens, spiced pecans, crumbled blue cheese, balsamic vinaigrette

Classic Wedge

Iceberg lettuce, blistered tomatoes, crumbled bacon, green goddess dressing

Caprese

hot house tomatoes, fresh mozzarella, basil oil

#### Desserts (select one)

Milk chocolate mousse, salted peanut brittle

Traditional bread pudding, rum sauce

Carrot cake

Red velvet cake, cream cheese icing

Fresh fruit cheesecake

Caramel custard cup, seasonal citrus

Apple tart, cinnamon spiced chantilly cream



#### Served



Main Course (select one)

Blackened Red Fish \$51 per guest

Mashed potatoes, French bean sauté, Tasso cream

Seared Salmon \$47 per guest

Sautéed spinach, crispy potato cake, horseradish honey mustard

Two Jumbo Lump Crab Cakes \$51 per guest

Garlic spinach, Rib Room remoulade

New Orleans Style BBQ Shrimp \$45 per guest

Creole cream cheese grits, fried green tomato crouton

Grilled Beef Tenderloin \$63 per guest

Creamed spinach and mashed potatoes

Beef Short Rib \$55 per guest

Center cut boneless short rib of beef with fingerling potatoes and French green bean sauté

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Grilled Breast of Chicken \$45 per guest

French beans, potato gratin, Creole mustard butter sauce

**Dual Entrees** 

Filet of Beef and Royal Orleans Crab Cake \$70 per guest

Garlic mashed potatoes, haricot vert

Tournedos of Beef with Grilled Shrimp \$68 per guest

Brabant potatoes, asparagus



#### Buffet

Served with Coffee and Tea.



#### Orleans Buffet \$70 per guest

Seafood gumbo

Spinach salad tossed with shrimp remoulade

House made potato salad

Blackened breast of chicken

Fried catfish with almandine sauce

Cajun Dirty rice

Seasonal vegetables

Pecan pie, fresh whipped cream

Traditional bread pudding, rum sauce



Jalapeño corn bread, sweet butter

#### French Quarter Buffet \$81 per guest

Corn and crab bisque

Tossed green salad, assorted dressings

Carved roast sirloin of beef, Creole bordelaise (\*)

Pan seared Gulf fish, finished with shrimp, artichoke and lemon butter

Roasted pork jambalaya

Potato gratin

Seasonal vegetables

Pistolettes and butter

Pound cake, seasonal berries & French apple pie

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\* denotes chef-required station -\$100 per station



#### **Buffet (continued)**

Served with Coffee and Tea.



Jazz Buffet \$77 per guest

Creole gumbo

Tossed green salad, assorted dressings

House made Cole slaw

Carved top round of beef, Creole bordelaise (\*)

Abita BBQ shrimp and grits

Slow roasted pork with andouille red rice

Market vegetables

Praline cheesecake

Bananas Foster bread pudding



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\* denotes chef-required station -\$100 per station



#### Chilled Hors D'oeuvres



Minimun order 25 pieces

\* - vegetarian

\*\* - vegan

\*\*\* - gluten free

\*\*\*\* - moderately spicy

All prices are subject to a 22% taxable service charge and 9.75% sales tax. Prices are subject to change.

Deviled Eggs \$3.25

Hard boiled farm eggs, peeled, cut in  $\frac{1}{2}$ , yolks are then "deviled" and piped back into the whites

Curry Chicken Salad Cup \$3.50

Mini Muffulettas \$4.25

Salami, mortadella, ham and provolone stuffed in a muffuletta roll with traditional olive spread

Baby Vegetable Crudites with Creamy Bleu Cheese\*\*\* \$4.50

Assorted baby vegetables served in a single portion glass jar with house-made bleu cheese dressing

Crawfish Cocktail (seasonal) \$4.50

Local crawfish tossed in house remoulade and served on a bed of greens in a martini glass

Shrimp Cocktail \$4.75

Crab boiled Gulf Shrimp served with Rib Room cocktail sauce

Crab Ravigote Croustade (seasonal) Market Price

Louisiana blue crab tossed in creamy ravigote and stuffed into a pastry shell



#### Hot Hors D'oeuvres





Minimun order 25 pieces

\* - vegetarian

\*\* - vegan

\*\*\* - gluten free

\*\*\*\* - moderately spicy

All prices are subject to a 22% taxable service charge and 9.75% sales tax. Prices are subject to change.

Spicy Pork & Cabbage Dumpling with Asian Style Dipping Sauce\*\*\*\* \$3

Mini Coney Island Dog \$3.25 Bite sized hotdog encroute loaded with sauerkraut and mustard

Reuben in Rye Puff \$3.25 Shredded corned beef, sauerkraut and swiss in flaky pastry dough

Pulled BBQ Chicken Biscuit \$3.50 Bite Sized slow roasted BBQ Chicken stuffed in a cream style biscuit with house made BBQ sauce

Meatball Cocktail \$3.50

Monte Christo \$3.75 Bite sized turkey, ham and swiss on French toast

Louisiana Style Meat Pie \$3.75 Beef, vegetables and spices in flaky pastry dough

Loaded Dauphine Potatoes \$3.75 Fried potato pastry stuffed with cheddar cheese, sour cream, bacon and green onion Wild Mushroom Tartlets\*\* \$3.75 All butter pastry tarts filled with a sauté of wild mushrooms, garlic, onions and herbs

Gruyere & Leek Tart\* \$3.75

Andouille Sausage en Croute \$3.75

Crispy Catfish Fingers with Green Goddess Dressing \$3.95

Crispy Drum Fingers with White Remoulade \$3.95

Pecan Crusted Chicken Satay with Creole Honey Mustard \$4

Artichoke & Boursin Fritter\* \$4.25 Roasted artichoke hearts folded into boursin cheese, breaded and fried

Raspberry & Almond Brie\* \$4.25

Potato Chip Crusted Pimento Cheese "Balls"\* \$4.25 Pimento cheese, breaded in crushed potato chips and fried

Blackened Beef Satay with Charred Sweet Onion Dip \$4.50



#### Hot Hors D'oeuvres (continued)



Minimun order 25 pieces

\* - vegetarian

\*\* - vegan

\*\*\* - gluten free

\*\*\*\* - moderately spicy

All prices are subject to a 22% taxable service charge and 9.75% sales tax. Prices are subject to change.

Bacon Wrapped, Chorizo Stuffed Dates\*\*\* \$4.75 Medjool dates stuffed with spicy chorizo sausage, wrapped in bacon, skewered in bacon, baked

Peking Duck Ravioli \$5.00 Slow roasted Asian style long island peking duck stuffed in a traditional pasta dough, coated in black and white sesame seeds

Beef Wellington \$5.25 Beef tenderloin and mushroom duxelles in flaky pastry dough

Malibu Coconut Shrimp and \$5.50 Louisiana Pepper Jelly Medium sized shrimp breaded in coconut, fried and served with pepper jelly glaze

Char-Broiled Oysters on the Half Shell \$5.50

Lamb Lollipops with Worcestershire Glaze \$5.50

Mini Cheese Burgers \$5.50

One bite individual cheeseburgers with caramelized onions

Jerk Chicken Sweet Potato Biscuit \$5.50 with Pepper Jelly Glaze\*\*\*\*

Rustic Fig, Sweet Onion, Goat Cheese Tart\* \$5.75 Fresh raspberry and triple cream brie wrapped in phyllo and baked

Prime Rib Debris Grilled Cheese \$6.75 Mini sandwiches stuffed with prime rib debris, fontina cheese and horseradish aioli

Low Country Boil Satay\*\*\*\* \$9 Skewered shrimp, spicy sausage, peppers and potatoes

Blue Crab Cakes with Remoulade (seasonal) Market Price



#### Display



Brie en Croute stuffed with praline (minimum 50 guests)

\$4.25 per guest

\$7.50 per guest

Smoked Salmon Display House-smoked salmon, capers, shaved red onion, dijonaise (minimum 50 guests)

Assorted Grilled Vegetable Platter (serves 50 guests)

\$210 each



Caprese Salad

Local Hot House tomato, fresh mozzarella, basil oil (serves 50 guests)

\$275 each

Selection of seasonal fruit, local when available (serves 50 guests)

Fresh Fruit Display \$350 each

Cheese Plate:

\$400 each

Chef's selection of imported & domestic cheese

(serves 50 guests)

\*\*\* - gluten free

\*\*\*\* - moderately spicy

\* - vegetarian

\*\* - vegan

Minimun order 25 pieces

Charcuterie Board

\$450 each

Chef's selection of cured meats, traditional accompaniments

(serves 50 guests)



#### **Specialty Stations**





\* denotes chef-required station -\$100.00 per station Mini sausage skewers, Creolaise\* \$4.75 each boudin, alligator, Andouille

Royal Orleans Mashed Potato Bar\* \$7.75 per guest

Chicken and Andouille Jambalaya \$8.25 per guest

Creole Pasta Station\* \$8.50 per guest Creole cream, orecchiette pasta Choice of shrimp, chicken or house made sausage

Traditional Caesar salad station \$7.50 per guest

Seafood Gumbo served with white fluffy rice \$10.50 per guest

Buffalo or fried chicken finger bar \$8.50 per guest

Cochon de lait slider station \$10.50 per guest

New Orleans BBQ shrimp station\* \$14 per guest

Slow roasted Pecking duck\* \$14.50 per guest green onion pancakes, hoisin

Paella Station \$26 per guest

Louisiana oyster bar \$57 per dozen (3 dozen minimum)

Marinated blue crab claws \$46 per pound

Mini sausage skewers, Creolaise\* \$3.75 each boudin, alligator, andouille

Bananas Foster with vanilla ice cream\* \$8.25 per person



#### **Carving Station**

All items are carved to order and served with rolls and traditional condiments



BBQ Beef Brisket (serves 30 guests)

(serves 60 guests) \$325 each \$350 each

Turkey, oyster stuffing, turkey gravy (serves 30 guests)

Cochon, red eye gravy (serves 30 guests)

\$350 each

\$350 each

Country ham



Leg of lamb, mint pepper jelly (serves 30 guests)

\$365 each

Pork loin. Creolaise (serves 40 guests)

\$375 each

All are chef-required stations -\$100 per station

All items are carved to order

Tenderloin of beef, Creole bordelaise (serves 25 guests)

\$475 each

Prime Rib. horseradish crème fraîche (serves 50 guests)

\$675 each



## **BEVERAGES**

#### From the Bar



#### **Premium Spirits**

Johnny Walker Black
Jack Daniels Black
Tanqueray Gin
Ketel One Vodka
Canadian Club
Sauza Gold Tequila
Bacardi Rum

#### Signature Wine Selection

Hogue Chardonnay, Caberent, Merlot Kenwood Sparkling Wine

#### **Specialty Drinks**

Hurricane \$9 per drink
Mint Julep \$9 per drink
Bloody Mary \$8 per drink
Mimosa \$8 per drink
Champagne Punch \$80 per gallon
Martini Bar \$12 - \$15 per drink

#### **Top Shelf Spirits**

Chivas Regal Makers Mark Bombay Gin Grey Goose Vodka Crown Royal Bacardi Rum

#### **Domestic Beer**

Budweiser, Bud Light, Miller Lite

#### Imported Beer

Heineken, Amstel Light

#### Micro Brew Beer

Abita Amber

#### Soft Beverages

Soft Drinks Mineral Water Sparkling Water Fruit Juice



## **BEVERAGES**

#### From the Bar

Per guest, per hour package pricing

Package bars provide you with an established per person price prior to the function.

soft drinks.

Bartender fees are not included package bar pricing. \$100 each per three hour shift. \$25 each per additional hour.



One Hour \$20 per guest Two Hours \$29 per guest Three Hours \$34 per guest

Each Additional Half Hour \$6 per guest

### Top Shelf Bar

One Hour \$22 per guest Two Hours \$30 per guest Three Hours \$37 per guest

Each Additional Half Hour \$7 per guest

Each package includes unlimited consumption of mixed drinks, signature wines, imported and domestic beer, and

#### Hosted Bar

Per drink, posted to the master bill

\*\*Bartender fees apply to hosted bar

\$100 each per three hour shift, \$25 per additional hour

Premium Spirits	\$8.5
Top Shelf Spirits	\$9
Cordials	\$9
Signature wine by the glass	\$7
Domestic Beer	\$5
Imported Beer	\$6
Micro Brew Beer	\$6
Soft drinks & juices	\$4

#### Cash Bar

Per drink, guest cash basis

\*\*Cashier and Bartender fees apply to cash bar \$100 each per three hour shift, \$25 per additional hour

Premium Spirits	\$11
Top Shelf Spirits	\$12
Cordials	\$11
Signature wine by the glass	\$9
Domestic Beer	\$6
Imported Beer	\$7
Micro Brew Beer	\$7
Sparkling & mineral water	\$5