New Orleans is a city for foodies with fine dining and historic cafes all around the city from the bustling French Quarter to the picture-perfect uptown Garden District. The food blends sophisticated French cuisine with local cooking styles to create distinctive Creole and Cajun dishes that are original to the city. We welcome you to explore and discover the food and beverage of the New Orleans Marriott.
Start your attendees off with an energizing breakfast, ranging from small plate interactive stations to full breakfast buffet or a light healthy plated meal.
Who can resist a fresh New Orleans Beignet? We give our guest a tasty treat to enjoy on a stroll thru the French Quarter, to a meeting or their hotel room with a variety of freshly made Beignets in our Customized Beignet Bag.
CUISINE IN MOTION

French Quarter Beignets
CUISINE IN MOTION
Peach Pancake with Maple - Bourbon Syrup
CUISINE IN MOTION
Build Your Own Oatmeal Bar
HOMEMADE
Mini Breakfast Pastries
LOCAL BREAKFAST
Crab Cake Benedict, Cajun Steak and Eggs, Grillades and Grits
HEALTHY START
BREAKFAST IN MASON JARS
Gluten Free, Dairy Free and Paleo Diet
A coffee break makes your surrounding a lot more comfortable as you get to know your colleagues better and bond with them.

A quick, fun bite and a boost of caffeine will energize your attendees.
COFFEE BREAKS
COFFEE BREAKS
COFFEE BREAKS
The biggest challenge in New Orleans has been to find workers who can climb a ladder after lunch.

- Harr Y Anderson
Cuisine in Motion
Tossed Salads with Protein
CUISINE IN MOTION
Tossed Salads with Protein
NEW ORLEANS FOOD IS AS DELICIOUS AS THE LESS CRIMINAL FORMS OF SIN.

- MARK TWAIN
LOCAL FLAVORS
Chicken and Waffle, Blackened Red Fish, Red Beans and Rice
CENTRAL GROCERY LUNCH BUFFET
CENTRAL GROCERY LUNCH BUFFET
CENTRAL GROCERY LUNCH BUFFET
Grilled Filet Mignon, Seared Gulf Catch, Chicken Saltimbocca
LUNCH ON THE GO
Build Your Own Box Lunch
The fondest memories are made around the dinner table.
ANTIPASTI SHOOTERS
THERE ARE A LOT OF PLACES I LIKE, BUT I LIKE NEW ORLEANS BETTER.

- BOB DYLAN
MAC & CHEESE BAR
FROM THE CARVERY
CUISINE IN MOTION
Roasted Salmon with Brown Sugar Rub, Banana Leaf wrapped Grouper
PLATED DINNER
BBQ Shrimp and Grits, Grilled Tenderloin with Mushroom Bread Pudding and Roasted Bone Marrow, S’mores Ice Cream Cake
YOU KNOW YOU’RE IN LOUISIANA WHEN... YOUR FAVORITE DESSERTS ARE SNOWBALLS, BEIGNETS AND KING CAKE!
SUGAR SHOTS
BANANA FOSTER FLAMBE
WE LOOK FORWARD 
TO HOSTING YOU AT THE 
NEW ORLEANS MARRIOTT