Thank you for considering the Sheraton Metairie-New Orleans Hotel for your upcoming event. The Sheraton Metairie-New Orleans Hotel is Jefferson Parish’s newest Luxury Hotel. Offering a beautifully appointed banquet facility, complimentary indoor parking and an easily accessible and central location, the Metairie Hotel is an ideal setting for your function.

**Menus**

Our menus include a wide variety of choices to appeal to you and your guests. Included you will find several menu options: you may choose one of the suggested packages, create your own menu from the individually listed items or the Chef could create a menu specifically for your reception.

Many menu items are seasonal – the Hotel reserves the right to substitute items in order to maintain the highest degree of quality. To properly plan and ensure the best quality possible, we will need your final menu selection one month prior to your event.

All menu prices are subject to 21% service charge and 9.75% sales tax. All preparation stations will require a culinarian at $50.00 each. An additional service charge will be applied to groups of less than 20 guests.

All food and beverage must be supplied and prepared by the Hotel and consumed on the premises.

**Function Guarantees**

Food guarantees are due by noon 3 (three) working days prior to the scheduled function. If no guarantee is given, the last given expected attendance will be considered final. Our Chef will prepare for up to 5% over the quoted guarantee.

**Deposits**

A 20% deposit is required with a signed contract to confirm the space. On Social Events, an additional 50% deposit is requested 60 days prior to the function. The balance is due 72 hours prior to the event.

**Special Services**

We’d be delighted to offer guidance and assist you with information regarding audio visual equipment, florists, photography, video, entertainment, transportation and hotel rooms. For an additional charge, we can also order personalized items such as logo signs and ice carvings.

**Linens and Décor**

The Hotel can provide a variety of linens, tableware and room décor. Should you have a special request, please advise us so that special arrangements may be made to purchase or rent the proper equipment to suit your needs. The cost of rental or purchase will be charged to the function.
Continental Breakfasts*

(A minimum of 15 guests is required - A la Carte items available for groups less than 15 guests)

A Light Start
Assorted chilled Juices
* * *
Assorted bakeries to include fruit Danish, Croissants and Muffins
* * *
Butter and Preserves
* * *
Starbucks® Coffee, Tea & Decaffeinated Coffee

$13.95 per person

Southern
Assorted chilled Juices
* * *
Sliced seasonal Fruit and Berries with Yogurt Dressing
* * *
Buttermilk Biscuits with Sausage or miniature Ham & Cheese Croissant Sandwiches
* * *
Starbucks® Coffee, Tea & Decaffeinated Coffee

$17.95 per person

Power Breakfast
Assorted chilled Juices
* * *
The Season’s Freshest Fruit and Berries
* * *
Assorted Flavored Yogurts
Granola Bars and Nutri-grain Bars
* * *
Cups of dried mixed fruit
* * *
Croissants and Muffins
* * *
Butter and Preserves
* * *
Starbucks® Coffee, Tea & Decaffeinated Coffee

$18.95 per person

Classic
Assorted chilled Juices
* * *
Assorted dry Cereals with Raisins and Milk
* * *
The Season’s Freshest Fruit and Berries Served with Yogurt and Granola with Raisins
* * *
Assorted bakeries to include fruit Danish, Croissants, and Muffins
* * *
Butter and Preserves
* * *
Starbucks® Coffee, Tea & Decaffeinated Coffee
$16.95 per person

*All per person Continental Breakfast are served for 1 hour of continuous service.
Breakfast Buffets*
(A minimum of 25 guests is required)

Old Metairie
Assorted Chilled Juices
***
Sliced Seasonal Fruit and Berries
Yogurt and Granola with Raisins
***
Cajun Scrambled Eggs
With Shrimp and Pepper Jack Cheese
***
Buttery Grits
Brabant Potatoes
***
Fluffy Buttermilk Pancakes
Served with Warm Maple Syrup and Warm Pecan Syrup
***
Starbucks® Coffee, Tea, & Starbucks® Decaffeinated Coffee

$21.95 per person

Galleria
Assorted Chilled Juices
***
Sliced Seasonal Fresh Fruit and Berries
Assorted Cold Cereals and Selection of Fruit Yogurt
***
Fluffy Scrambled Eggs
Crisp Bacon and Patty Sausage
Buttery Grits
Brabant Potatoes
***
Breakfast Bakeries to include fruit Danish, Croissants, and Muffins
Butter and Preserves
***
Starbucks® Coffee, Tea and Starbucks® Decaffeinated Coffee

$19.95 per person
*Prices based on 1.5 hours of continuous service-$2.50 additional per person per ½ hour will be assessed for extended service
Plated Breakfasts
(A minimum of 20 guests is required)

American Breakfast
Chilled Juice

* * *
Cut Seasonal Fresh Fruit and Berries

* * *
Fluffy Scrambled Eggs
Brabant Potatoes
Crisp Bacon & Sausage Link

* * *
Buttermilk Biscuits and Blueberry Muffins

* * *
Butter and Preserves

* * *
Starbucks® Coffee, Tea, and Starbucks® Decaffeinated Coffee

$18.95 per person

Tokalon Breakfast
(A minimum of 20 people)

Chilled Juice

* * *
Sliced Seasonal Fruit and Berries

* * *
Pecan Pancakes with Pecan Maple Syrup

* * *
Fresh Croissants

* * *
Butter and Preserves

* * *
Starbucks® Coffee, Tea, and Starbucks® Decaffeinated Coffee

$16.95 per person
**A-la-carte Selections**
(The following items may be selected at an additional charge)

- Assorted dry Cereals with Raisins and Milk
  - $5.95 per person
- Sliced seasonal Fruit, Berries and Yogurt Dressing
  - $4.95 per person
- Toasted Bagels with Cream Cheese, Butter and Fruit Preserves
  - $4.95 per person
- Individual fresh Fruit and Yogurt Parfaits with Granola and Raisins
  - $5.95 per person
- Chef’s selection of assorted Breakfast Bakeries with Butter and Preserves
  - $27.95 per dozen
- Smoked Atlantic Salmon and Cream Cheese on Bagels with Capers, Chopped Eggs and Diced Onions
  - $62.95 per dozen
- Miniature Ham and Cheese Croissant Sandwiches
  - $45.95 per dozen
- Buttermilk Sausage Biscuits
  - $36.95 per dozen
- Warm Buttermilk Biscuits with Butter and Preserves
  - $27.95 per dozen
- Sausage Patties on Sliver Dollar Pancakes
  - $37.95 per dozen
**Beverages**

Freshly brewed Starbucks Coffee and Decaffeinated Coffee
- $52.00 per gallon
- $5.95 per person (20 minutes)

Assorted Soft Drinks
- $3.00 per can

Assorted Herbal Teas $3.00 each

Bottled Mineral Water and Sparkling Water
- $3.00 per bottle

Orange, Apple, Grapefruit or Cranberry Juice
- $13.00 per quart

Whole, 2% low-fat or skim Milk
- $10.00 per quart

Hot Chocolate or Café au Lait
- $42.00 per gallon

Brandy Alexander
(Coffee, ice cream, and Brandy)
- $8.95 each

Tropical Fruit Punch or fresh Lemonade
- $35.00 per gallon

The Classic Bloody Mary
(Our blend of Smirnoff Vodka, Tomato and V-8 Juices, fresh Lime Juice, Tabasco and freshly ground Pepper)
- $7.95 each

The Cajun Mary
(A fiery blend of Absolut Pepper Vodka with Tomato and V-8 Juices spiced to perfection and served with a pickled Green Bean)
- $7.95 each

The Mimosa
(A blend of sparkling Wine blended with Orange Juice)
- $7.95 each

Champagne Punch
- $65.00 per gallon

*Minimum service charges may apply.*
**Munchies Menu**

- **Freshly baked assorted jumbo Cookies**  
  (Chocolate Chip, Oatmeal Raisin, Peanut Butter, Macadamia Nut)  
  **$27.00 per dozen**

- **Double Fudge Walnut Brownies**  
  **$27.00 per dozen**

- **Assorted Ice Cream Novelties**  
  **$4.95 each**  
  (min. 2 dozen)

- **Assorted Potato Chips and Tortilla Chips with French Onion, Guacamole, and Salsa**  
  **$4.95 per person**

- **Nutri-Grain and Granola Snack Bars**  
  **$2.95 each**

- **Whole fresh Fruit: Apples, Bananas and Oranges**  
  **$2.95 per piece**

- **Honey Roasted Peanuts or Cashews**  
  **$20.00 per pound**

- **Assorted Finger Sandwiches**  
  **$24.00 per dozen**

- **Dry Snacks**  
  (Spicy Cajun Mix, Goldfish or Party Mix)  
  **$20.00 per pound**

- **Sliced Fresh Fruit Display**  
  Small (25 people) **$75.00**  
  Medium (50 people) **$150.00**  
  Large (75 people) **$225.00**
Break Packages*
(20 minutes service)

<table>
<thead>
<tr>
<th>Break Packages</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee Break</td>
<td>Assorted Muffins and assorted breakfast bakeries, Freshly brewed Coffee and Decaffeinated Coffee, A selection of assorted hot teas</td>
</tr>
<tr>
<td>Cookie Monster</td>
<td>Freshly baked Jumbo Cookies, Freshly brewed Coffee and Decaffeinated Coffee, A selection of assorted hot teas</td>
</tr>
<tr>
<td>Health Nut</td>
<td>Nutri-grain &amp; Granola Snack Bars, Fruit Brochettes and Assorted Fruit Juices</td>
</tr>
<tr>
<td>Afternoon Siesta</td>
<td>Tortilla Chips with Salsa, Cheese Dip and Guacamole and Assorted Soft Drinks and Bottled Water</td>
</tr>
<tr>
<td>Chocoholic</td>
<td>Double Fudge Walnut Brownies, Ice Cream Novelties, Ice Cold Milk with Chocolate Syrup on the side</td>
</tr>
</tbody>
</table>

$9.95 per person      $11.95 per person  $11.95 per person  $11.95 per person

*All per person break service requires a minimum of 20 guests. A-la-carte selections are available for groups of less than 20 guests. Minimum service charges may apply for a-la-carte break service.
Plated Lunches

All luncheons are served with your choice of Soup, or Salad, Entrée, Appropriate starch where applicable, chef’s selection of vegetable, Dessert and Rolls with Butter. Coffee, Tea & Decaffeinated Coffee.

Entrées - Choice of one per Group

**Chicken Marsala**
A grilled breast of chicken with mushrooms and a Marsala wine sauce
$19.95 per person

**Tournedos of Beef Tenderloin**
with Madeira demi-glace
$32.95 per person

**Pecan Crusted Catfish**
with praline butter
$20.95 per person

**Blackened Pork Loin**
A center cut loin topped
with spiced pineapple chutney
$21.95 per person

**Grilled or Blackened Chicken Caesar Salad**
Boneless breast of chicken on a bed of crisp Romaine with Parmesan and Romano cheese, garlic croutons and creamy Caesar dressing
$18.95 per person

**Blackened Sliced Sirloin Caesar Salad**
over a bed of crisp Romaine with Parmesan and Romano cheese, garlic croutons and creamy Caesar dressing
$19.95 per person

Some menu items may not be available for parties of less than 20 guests.
An additional $25.00 service charge will be added to parties of less than 20 guests.
Soup
Choice of one per Group

New Orleans Chicken and Sausage Gumbo
Broccoli and Cheese

Minestrone

Shrimp and Corn Chowder
Vegetable Soup

Salad
Choice of one per Group

Mixed Green Salad with Grape Tomatoes and Balsamic Vinaigrette
Spinach Salad with Mushrooms And Warm Tasso Vinaigrette
Tomato Mozzarella Salad with fresh Basil

Boston Bibb Lettuce with Mandarin Oranges, toasted Almonds and Asian Vinaigrette
Marinated Artichoke Hearts On a bed of mixed Greens
Hearts of Palm & Shrimp Remoulade on a Chiffonade of Lettuce

Desserts
Choice of one per Group

Chocolate Decadence Cake
Bourbon Pecan Pie with whipped cream
Chocolate Mousse

Cheesecake with Raspberry Sauce
Individual Apple Tart with caramel sauce
Bread Pudding with rum sauce
### Lunch Buffets*
*(A minimum of 35 guests is required)*
Choice of soup or salad 2 Entrees and 1 Dessert

**Galleria Buffet**

<table>
<thead>
<tr>
<th>Soup du Jour</th>
<th>* * *</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Green Salad with Cherry Tomatoes, Cucumbers and assorted Dressings</td>
<td>* * *</td>
</tr>
<tr>
<td>Marinated Mushroom and Artichokes</td>
<td>* * *</td>
</tr>
<tr>
<td>Pasta Salad Primavera</td>
<td>* * *</td>
</tr>
</tbody>
</table>

**Entrees**
- Creole seasoned Gulffish with Almonds and Lemon Butter
- Roast Pork Loin with Mandarin Orange Sauce
- Creole Chicken with tomatoes, onions and peppers
- Blackened Catfish
- Rice Pilaf
- Chef’s seasonal Vegetables
- Assorted fresh Rolls and Butter

**Entrees**
- NY style Cheesecake with Raspberry Sauce
- Fruit Strudel
- Bourbon Pecan Pie
- Coffee, Tea & Decaffeinated Coffee

**Desserts**
- * * *

**$29.95 per person**

**Louisiana Buffet**

<table>
<thead>
<tr>
<th>Chicken and Sausage Gumbo</th>
<th>* * *</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Green Salad with Cherry Tomatoes, Cucumbers and assorted Dressings</td>
<td>* * *</td>
</tr>
<tr>
<td>Southern Potato Salad</td>
<td>* * *</td>
</tr>
</tbody>
</table>

**Entrees**
- Traditional Red Beans with Smoked Sausage
- Shrimp Creole with Onions, Peppers, Celery and Tomatoes
- Spicy Andouille and Chicken Jambalaya
- Southern fried Catfish with spicy Remoulade Sauce
- Steamed White Rice
- Chef’s seasonal Vegetables
- Warm Corn Muffins and Butter
- Bread Pudding with Rum Sauce
- Bourbon Pecan Pie
- Chocolate Mousse
- Coffee, Tea & Decaffeinated Coffee

**Desserts**
- * * *

**$31.95 per person**

*Buffet pricing based on 1.5 hours of continuous service. An additional $3.00 per person, per ½ hour will be assessed for extended service.*
Lunch Buffet  
(Minimum of 35 guests)  
Choice of soup or salad 2 Entrees and 1 Dessert

**Tuscan Buffet**

White Bean Buffet  

* * *

Caesar salad with Romaine, Parmesan, Garlic Croutons and creamy Caesar Dressing

Vine ripe Tomatoes, fresh Mozzarella, fresh Basil and Olive Oil

Pasto Salad  

* * *

**Entrees**

Chicken Marsala with Mushrooms

Eggplant Parmesan layered with Ricotta, Mozzarella and Parmesan

Broiled Gulf Fish with Artichoke Heart, Capers and lemon butter

Pasta Alfredo  

* * *

Garlic Bread and dinner rolls  

* * *

Chocolate Mousse

Tiramisu

Assorted Biscotti  

* * *

Coffee, Tea & Decaffeinated Coffee

*31.95 per person

**Deli Buffet**

Vegetable Buffet

* * *

--Salad Bar--

Mixed Garden Greens, Grape Tomatoes, Cucumbers, Garlic Croutons and assorted Dressings  

* * *

Pasta Salad

Southern Potato Salad  

* * *

A platter of sliced Ham, smoked Turkey, Roast Beef, American and Swiss Cheeses  

* * *

Fresh Breads and Rolls  

* * *

Lettuce,

Sliced Tomatoes, Kosher Pickle Spears

Mayonnaise and Creole Mustard  

* * *

Assorted Jumbo Cookies  

* * *

Coffee, Tea & Decaffeinated Coffee

$22.95 per person

*Buffet pricing based on 1.5 hours of continuous service. An additional $3.00 per person, per ½ hour will be assessed for extended service. Additional entrée items are available, upon request. Your service manager can assist you with additional selections.
Boxed Lunches To Go
Choice of one per Group

All box luncheons include:
Whole fresh fruit
Potato chips and freshly baked cookie

Grilled Chicken and Swiss Croissant Sandwich
$14.95 per person

Smoked Turkey and Swiss on Sourdough Bread
$14.95 per person

Sliced Ham with Swiss Cheese on Rye Bread
$14.95 per person

Slices of Roasted Top Round of Beef with on a Kaiser Roll
$17.95 per person

New Orleans Muffuletta
$18.95 per person

Roll-In Lunch
(Served in your meeting room—minimum 20 guests) *

Creole Potato Salad
Pasta Salad
* * *
Display of sliced Deli Meats & Cheeses
Assorted Breads
* * *
Lettuce, Tomato, Kosher Pickle Spears, Mayonnaise & Creole Mustard
* * *
Potato Chips
* * *
Assorted Jumbo Cookies
* * *
Iced Tea

$19.95 per person

*For groups of less than 20 guests, our chef will pre-plate a deli lunch with your choice from our box lunch selections potato salad, and a kosher pickle spear.
Express Meeting Planner Package I
(A minimum of 35 guests is required)
Choice of soup or salad 2 Entrees and 1 Dessert

Continental Breakfast
Assorted chilled Juices
Assorted bakeries to include Fruit Danish, Croissants and Muffins
Butter and Preserves
Coffee, Tea & Decaffeinated Coffee

Mid-Morning Break
(20 minutes)
Coffee, Tea & Decaffeinated Coffee

Lunch Buffet
Vegetable Soup
 ***
Mixed Green Salad with Grape Tomatoes, Cucumbers and assorted Dressings
Marinated Cucumber and Onion Salad
Pasta Salad Primavera
 ***
Creole seasoned Gulf Fish with Almonds and Lemon Butter
Roasted Pork Loin in Mandarin Orange Sauce
Creole Chicken with tomatoes, onions, and peppers
 ***
Steamed Rice
Chef’s seasonal Vegetables
 ***
Fresh Rolls and Butter
 ***
Cheesecake with Raspberry Sauce
Bourbon Pecan Pie
Assorted Jumbo Cookies
 ***
Coffee, Tea & Decaffeinated Coffee

Afternoon Break
Double fudge Walnut Brownies
Ice Cream Novelties
Ice Cold Milk with Chocolate Syrup on the side
Coffee, Tea and Decaffeinated Coffee

$48.95 per person
Express Meeting Planner Package II
(A minimum of 35 guests is required)

Continental Breakfast
Assorted chilled Juices
* * *
Assorted bakeries to include fruit Danish, Croissants and Muffins
Butter and Preserves
* * *
Coffee, Tea & Decaffeinated Coffee

Mid-Morning Break
(20 minutes)
Coffee, Tea & Decaffeinated Coffee

Deli Buffet
Vegetable Soup
* * *
Mixed Greens, Grape Tomatoes, Cucumbers, Garlic Croutons and assorted Dressings

Pasta Salad
* * *
A platter of sliced Ham, smoked Turkey, Roast Beef, American and Swiss Cheese
Assorted Bread and Rolls
Lettuce, Tomatoes, Kosher Pickle Spear, Mayonnaise and Creole Mustard
* * *
Chef’s selection of Desserts
* * *
Coffee, Tea & Decaffeinated Coffee

Afternoon Break
(20 minutes)
Freshly baked Jumbo Cookies
Coffee, Tea & Decaffeinated Coffee
Iced cold Milk

$38.95 per person
Express Meeting Planner Package III
(A minimum of 35 guests is required) - Choice of soup or salad 2 Entrees and 1 Dessert

Breakfast Buffet
Assorted chilled Juices
Sliced seasonal Fruit and Berries
* * *
Fluffy scrambled Eggs
Crisp Bacon and Patty Sausage
Buttery Grits and Brabant Potatoes
* * *
Assorted bakeries to include fruit Danish, Croissants and Muffins
Coffee, Tea & Decaffeinated Coffee

Mid-Morning Break (20 minutes)
Coffee, Tea & Decaffeinated Coffee

Lunch Buffet
Louisiana Chicken and Sausage Gumbo
* * *
Mixed Greens, Grape Tomatoes, Cucumbers, Garlic Croutons and assorted Dressings
Southern Potato Salad * Pasta Salad
Grilled Garden Vegetables with Balsamic Vinaigrette
* * *
Traditional Red Beans with smoked Sausage
Shrimp Creole with Onions, Peppers, Celery and Tomatoes
Spicy Andouille and Chicken Jambalaya
Southern fried Catfish with spicy Remoulade
* * *
Steamed White Rice
Chef’s seasonal Vegetables
* * *
Warm Corn Muffins and Butter
* * *
Bread Pudding with Rum Sauce
Bourbon Pecan Pie
Coffee, Tea & Decaffeinated Coffee

Afternoon Break (20 minutes)
Assorted Jumbo Cookies
Coffee, Tea & Decaffeinated Coffee

$52.95 per person
**Plated Dinners**

All dinners are served with Soup, Salad, Rolls, Butter, Entrée, Vegetable, Starch, Dessert Coffee and Iced Tea

**Entrées**

**Choice of one for less than 30 guest**

**Choice of two for more than 30 guest**

<table>
<thead>
<tr>
<th>Entrées</th>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tournedos of Beef</strong></td>
<td>Seared beef tenderloin medallions served with a Madeira Demi-glace</td>
<td>$37.95</td>
</tr>
<tr>
<td><strong>Steak and Shrimp Duet</strong></td>
<td>Beef tenderloin served with Madeira Demi-glace &amp; jumbo shrimp</td>
<td>$41.95</td>
</tr>
<tr>
<td><strong>Roasted Prime Rib of Beef</strong></td>
<td>Served with au jus and creamy horseradish sauce</td>
<td>$39.95</td>
</tr>
<tr>
<td><strong>Charbroiled Veal Chop</strong></td>
<td>Served with a wild mushroom Demi-glace</td>
<td>$44.95</td>
</tr>
<tr>
<td><strong>Seafood Stuffed Chicken Breast</strong></td>
<td>Finished with a roasted garlic butter sauce</td>
<td>$34.95</td>
</tr>
<tr>
<td><strong>Grilled Snapper</strong></td>
<td>topped with pineapple salsa</td>
<td>$34.95</td>
</tr>
<tr>
<td><strong>Veal Oscar</strong></td>
<td>Sautéed Veal Medallions topped with lump crabmeat, hollandaise and asparagus</td>
<td>$38.95</td>
</tr>
<tr>
<td><strong>Catfish Almandine</strong></td>
<td>Seared filet topped with toasted almonds and lemon butter sauce</td>
<td>$39.95</td>
</tr>
<tr>
<td><strong>Chicken en Croute</strong></td>
<td>A boneless breast of chicken baked in puff pastry with mushroom duxelles served with a tarragon cream sauce</td>
<td>$36.95</td>
</tr>
<tr>
<td><strong>Pepper Crusted Muscovy Duck Breast</strong></td>
<td>Flash seared and roasted, finished with a raspberry demi-glace</td>
<td>$38.95</td>
</tr>
</tbody>
</table>
**Starches**
Creole Rice Pilaf  
Wild Rice Pilaf  
Roasted New Potatoes  
Garlic Mashed Potatoes  
Penne Pasta Alfredo

**Vegetables**
Steamed Broccoli Florets  
Asparagus in Garlic Butter  
Steamed Baby Carrots  
Grilled Vegetables  
Green Beans Almandine

**Soups**
Roasted Tomato & Basil Soup  
Mushroom Bisque  
“Golden Meadow” Shrimp Bisque  
Oyster & Artichoke Soup  
New Orleans Seafood Gumbo

**Salads**
Spinach Salad with mushrooms and tasso vinaigrette  
Mixed Green Salad with grape tomatoes and balsamic vinaigrette  
Bibb Lettuce Wedge with vine-ripe tomatoes and bleu cheese dressing  
Caesar Salad with romaine lettuce, Caesar dressing, croutons, and Parmesan

**Desserts**
Choice of one per Group
Praline Cheesecake  
NY Style Cheesecake with Raspberry Sauce  
Key Lime Pie  
Bourbon Pecan Pie with whipped cream  
Dutch Apple Tart served with Crème Anglaise  
Tiramisu with Kahlua Cream  
Bread Pudding With rum sauce
## Dinner Buffets

*(A minimum of 30 guests are required)*

### A Taste of New Orleans

- **Chicken and Andouille Gumbo**
- **Mixed Green Salad with Tomatoes, Cucumbers and assorted Dressings**
- **Pasta Salad**
- **Marinated Artichokes, Tomatoes and Mushrooms**
- **Shrimp Creole**
- **Catfish Strips with Spicy Remoulade Sauce**
- **Roast Chicken topped with Tasso Cream**
- **Sautéed Zucchini, Yellow Squash and Bell Peppers**
- **Steamed White Rice**
- **Dinner Rolls and butter**
- **Bourbon Pecan Pie**
- **Bread Pudding with Rum Sauce**
- **Coffee, Tea & Decaffeinated Coffee**

**$39.95 per person**

### The South Shore Buffet

- **Clam Chowder**
- **Mixed Greens Grape Tomatoes, cucumbers and assorted Dressings**
- **Southern Potato Salad**
- **Tomato & Mozzarella Salad with fresh Basil**
- **Broiled Red Snapper with Shrimp and Lemon Butter**
- **Blackened boneless Breast of Chicken with Tomato Basil Cream**
- **Sirloin La Louisianne**
- **Cajun seasoned with onions, tomatoes, peppers, and mushrooms**
- **Green Beans Almandine**
- **Garlic roasted Potatoes**
- **Dinner Rolls and Butter**
- **Fruit Strudel**
- **Double Fudge Walnut Brownies**
- **Coffee, Tea & Decaffeinated Coffee**

**$41.50 per person**

 Buffet pricing is based on 1.5 hours of continuous service. A $3.50 per person, per ½ hour additional charge will be assessed for extended service.
**Specialties from the Garde Manager**

**Imported and domestic Cheese Display garnished with fresh Grapes, French-Bread and Crackers**
- (35-50 people) $175.00
- (75-100 people) $300.00

**Garden fresh Vegetable Crudités with Ranch and Bleu Cheese Dips**
- (35-50 People) $125.00
- (75-100 people) $200.00

**Garden fresh Vegetable Crudités with Ranch and Bleu Cheese Dips**
- (35-50 People) $125.00
- (75-100 people) $200.00

**Smoked Atlantic salmon with traditional garnishes of Cream Cheese, Capers, Eggs, Red Onions, Lemon, and Water Crackers**
- $175.00 per side (serves 50-75)

**Smoked Atlantic salmon with traditional garnishes of Cream Cheese, Capers, Eggs, Red Onions, Lemon, and Water Crackers**
- $175.00 per side (serves 50-75)

**Garden fresh Vegetable Crudités with Ranch and Bleu Cheese Dips**
- (35-50 People) $125.00
- (75-100 people) $200.00

**Sliced Fresh Fruit Display**
- (35-50 people) $75.00
- (50-75 people) $150.00
- (75-100 people) $225.00

**Display of Salmon Mousse, Blue Crab Mousse and Crawfish Mousse with Fresh crudités and assorted crackers**
- Small (25 people) $150.00
- Medium (50 people) $250.00
- Large (75 people) $350.00

**Iced Jumbo Shrimp with Remoulade and Cocktail Sauce**
- $275.00 per 100 pieces

**Pecan Praline crusted baked Brie served with French-Bread**
- $175.00 (serves 40)

**Pasta Stations**
(All Pastas are served by the Chafing Dish and serve 30 Guests)

**Grilled Chicken with Alfredo Sauce over Penne Pasta**
- $150.00

**Prosciutto Ham, julienne Vegetables and White Wine Cream Sauce served with Fettuccini**
- $150.00

**Sautéed Louisiana Shrimp Scampi with Garlic Butter and Herbs over tri-color Rotini Pasta**
- $175.00

**Sautéed Shrimp, Scallops, Garlic, Tomatoes and Clam Sauce served with Bowtie Pasta**
- $175.00

**Pesto Primavera with Ziti Pasta**
- $150.00

**Cheese filled Tortellini with Marinara Sauce**
- $125.00

**Action Pasta Station**
*Prepared in the Dining Room Additional Service Charge $50.00 (Minimum of 75 guests)*

**Tri-color Rotini, Bowtie & Cheese filled Tortellini Pastas served with Shrimp, Marinara and Primavera Sauces**
Carving Stations

Service quantities are based on Reception style service and portions are not intended as solitary Entrée items or as a full Meal option.

Steamship Round of Beef with creamy Horseradish Sauce, Mayonnaise, Mustards and Silver Dollar Rolls

$425.00
(Serves approximately 100 guests)

Pepper crusted Top Round of Beef au Jus with traditional accompaniments of Mayonnaise, Mustards and Silver Dollar Rolls

$250.00
(Serves approximately 50 guests)

Roasted center cut Pork Loin with Pineapple Salsa, Mustards and Silver Dollar Rolls

$175.00
(Serves approximately 35 guests)

Honey glazed Ham with Mayonnaise, Mustards, and French Pistolettes

$200.00
(Serves approximately 35 guests)

Herb crusted Leg of Lamb with Rosemary Shallot Sauce and French Pistolettes

$275.00
(Serves approximately 50 guests)

Roasted New York Strip Loin with Horseradish Sauce, Mayonnaise, Mustards and Silver Dollar Rolls

$275.00
(Serves approximately 40 guests)

A Variety of Sausages with assorted Mustards, Cornichons and crackers

$250.00
(Serves approximately 50 guests)

Whole roasted Turkey Breast with Gravy, Cranberry Sauce and French Pistolettes

$150.00
(serves 35 guests)

Roasted Beef Tenderloin with Bèarnaise Sauce

$350.00
(Serves approximately 50 guests)

All of the above are served pre-sliced and served in a Chafing Dish.

For Stations Carved and Served in the Dining Room an additional Service Charge of $50.00 will be added.
### Cold Hors d’Oeuvre

*(priced per 100 pieces—minimum order 50)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Goat Cheese and Sun-dried Tomato Crustini</td>
<td>$200.00</td>
</tr>
<tr>
<td>Salmon Mousse stuffed Artichoke Bottom</td>
<td>$325.00</td>
</tr>
<tr>
<td>Gulf Shrimp with Cocktail and Remoulade Sauce</td>
<td>$275.00</td>
</tr>
<tr>
<td>Spiced Crabmeat Mousse on Crustini</td>
<td>$300.00</td>
</tr>
<tr>
<td>Crawfish &amp; Herb Canapé</td>
<td>$225.00</td>
</tr>
<tr>
<td>Smoked Salmon &amp; Cream Cheese Canapé</td>
<td>$275.00</td>
</tr>
<tr>
<td>Roast Beef and Blue Cheese Wraps</td>
<td>$175.00</td>
</tr>
<tr>
<td>Smoked Turkey and Guacamole Wraps</td>
<td>$200.00</td>
</tr>
<tr>
<td>Ham and Pineapple Cream Cheese Wraps</td>
<td>$175.00</td>
</tr>
<tr>
<td>Shrimp &amp; Tomato Bruschetta</td>
<td>$250.00</td>
</tr>
</tbody>
</table>

### Assorted Finger Sandwiches

Turkey, Ham, Roast Beef & Chicken Salad on assorted breads with light Creole Mayonnaise

$200.00 per 100

### Hot Hors d’Oeuvre

*(Priced per 100 pieces - Minimum order 50 pieces)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy Fried Chicken Wings</td>
<td>$175.00</td>
</tr>
<tr>
<td>Fried Chicken Tenders with Ranch and Bleu Cheese</td>
<td>$175.00</td>
</tr>
<tr>
<td>Roasted Chicken Tenders in Orange Sauce</td>
<td>$175.00</td>
</tr>
<tr>
<td>Chicken Satay with Peanut Sauce</td>
<td>$200.00</td>
</tr>
<tr>
<td>Chicken &amp; Cheese Quesadilla Cornucopias</td>
<td>$200.00</td>
</tr>
<tr>
<td>Pecan crusted Chicken with Honey Mustard Sauce</td>
<td>$225.00</td>
</tr>
<tr>
<td>Spicy Crawfish Pies</td>
<td>$200.00</td>
</tr>
<tr>
<td>Spicy Beef Pies</td>
<td>$200.00</td>
</tr>
<tr>
<td>Miniature Muffulettas</td>
<td>$200.00</td>
</tr>
<tr>
<td>Artichoke Hearts with Parmesan Cheese</td>
<td>$300.00</td>
</tr>
<tr>
<td>Pork &amp; Vegetable Pot Stickers with Asian Dipping Sauce</td>
<td>$200.00</td>
</tr>
<tr>
<td>Andouille Sausage en Croute with Creole Mustard Sauce</td>
<td>$175.00</td>
</tr>
<tr>
<td>Assorted Miniature Quiches</td>
<td>$175.00</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>$175.00</td>
</tr>
<tr>
<td>Meatballs in Marinara or Barbeque Sauce</td>
<td>$175.00</td>
</tr>
<tr>
<td>Seafood stuffed Mushrooms</td>
<td>$225.00</td>
</tr>
<tr>
<td>New Orleans style Barbeque Shrimp</td>
<td>$300.00</td>
</tr>
<tr>
<td>Oysters Rockefeller or Bienville</td>
<td>$250.00</td>
</tr>
<tr>
<td>Spicy Catfish Fingers with Remoulade Sauce</td>
<td>$175.00</td>
</tr>
<tr>
<td>Bacon wrapped Scallops</td>
<td>$275.00</td>
</tr>
<tr>
<td>Cajun Fried Shrimp with Remoulade and Tartar Sauce</td>
<td>$225.00</td>
</tr>
<tr>
<td>Louisiana Crab Cakes with Remoulade Sauce</td>
<td>$300.00</td>
</tr>
</tbody>
</table>
## Reception Beverages

### Option I – Bar by the Drink
(The host will be charged per drink)

<table>
<thead>
<tr>
<th>Name Bar</th>
<th>Premium Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jim Beam Straight Bourbon Whiskey</td>
<td>Jack Daniels Single Barrel Tennessee Whiskey</td>
</tr>
<tr>
<td>Cutty Sark Blended Scotch Whiskey</td>
<td>Chivas Regal Scotch Whiskey</td>
</tr>
<tr>
<td>Absolut Vodka</td>
<td>Grey Goose Vodka</td>
</tr>
<tr>
<td>Beefeater Dry Gin</td>
<td>Bombay Dry Gin</td>
</tr>
<tr>
<td>Bacardi Puerto Rican Rum</td>
<td>Meyer’s Original Dark Rum</td>
</tr>
<tr>
<td>Canadian Club Blended Canadian Whiskey</td>
<td>Seagram’s Crown Royal Blended Whiskey</td>
</tr>
</tbody>
</table>

$7.00 per drink

House Red & White Wine at $6.00 per glass
Assorted domestic beer at $5.00 per bottle
Imported beer at $6.00 per bottle
Non-alcoholic beer at $5.00 per bottle
Assorted soft drinks at $3.00 per drink
Assorted mineral waters at $3.00 per bottle

### Option II – Bar by the Hour
(the host will be charged per person* - 2 hour minimum)

**Name Brands Package:**
- 1st hour - $9.00 per person
- 2nd hour - $6.00 per person
- 3rd hour - $3.00 per person
Each additional hour $3.00 per person

**Premium Brands Package:**
- 1st hour - $10.00 per person
- 2nd hour - $8.00 per person
- 3rd hour - $6.00 per person
Each additional hour $4.00 per person

All per hour bar service includes House Red & White Wine, Imported & Domestic Beer, Soft Drinks and assorted Fruit Juices

*All bars require one bartender per 75 people at a charge of $60.00 each
(*based upon the guaranteed guest count)
**BANQUET WINE LIST**

*Light Intensity, Fruity White & Blush Wines—*

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beringer White Zinfandel</td>
<td>$27.00</td>
</tr>
<tr>
<td>Ecco Domani Pinot Grigio</td>
<td>$24.00</td>
</tr>
<tr>
<td>Kendall Jackson Riesling</td>
<td>$32.00</td>
</tr>
</tbody>
</table>

*Medium to Full Intensity, Dry White Wines—*

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sterling Chardonnay</td>
<td>$25.00</td>
</tr>
<tr>
<td>Cupcake Chardonnay</td>
<td>$32.00</td>
</tr>
<tr>
<td>Nobilo Sauvignon Blanc</td>
<td>$38.00</td>
</tr>
<tr>
<td>Kendall-Jackson Reserve Chardonnay</td>
<td>$39.00</td>
</tr>
<tr>
<td>Caymus Conundrum</td>
<td>$54.00</td>
</tr>
</tbody>
</table>

*Light to Medium Intensity, Mildly Tannic Red Wines—*

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Louis Martini Sonoma Cabernet</td>
<td>$36.00</td>
</tr>
<tr>
<td>Mac Murray Pinot Noir</td>
<td>$40.00</td>
</tr>
<tr>
<td>Rutherford Hill Merlot</td>
<td>$48.00</td>
</tr>
</tbody>
</table>

*Full Intensity, More Tannic Red Wines—*

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blackstone Merlot</td>
<td>$32.00</td>
</tr>
<tr>
<td>Graffigna Centenario Malbec</td>
<td>$36.00</td>
</tr>
<tr>
<td>Beaulieu Vineyard Signet Cabernet Sauvignon</td>
<td>$48.00</td>
</tr>
<tr>
<td>Bottega Vinia Pinot Noir</td>
<td>$44.00</td>
</tr>
<tr>
<td>Penfolds, Thomas Highland Shiraz</td>
<td>$40.00</td>
</tr>
<tr>
<td>Ravenswood Zinfandel</td>
<td>$38.00</td>
</tr>
</tbody>
</table>

*Sparkling Wines—*

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kenwood Yalupa</td>
<td>$30.00</td>
</tr>
<tr>
<td>Domain Chandon Brut</td>
<td>$60.00</td>
</tr>
<tr>
<td>Moet &amp; Chandon White Star</td>
<td>$90.00</td>
</tr>
</tbody>
</table>
RECEPTION MENU A

From our Garde Manager

Imported and Domestic Cheese Display garnished with Fresh Grapes, French-Bread, and Crackers

Fresh Crudités with Ranch and Bleu Cheese Dips

Baked Brie en Croute with Pecans & Praline Sauce

Hot Hors d’Oeuvre
(Please select three)

Meatballs in Barbeque Sauce
Chicken Satay with Peanut Sauce
Andouille Sausage en Croûte with Honey Mustard Sauce
Spicy Catfish Fingers with Remoulade Sauce
Assorted Miniature Quiches
Spicy Crawfish Pies
Artichoke Hearts stuffed with Parmesan Cheese
Spanakopita

Mini Pasta Station
Fettuccini & Bowtie Pastas served with Marinara & Alfredo Sauces
Fresh Rolls

Bread Pudding with Rum Sauce
Coffee, Tea & Decaffeinated Coffee

$34.95++ per person
RECEPTION MENU B

Display of Assorted Finger Sandwiches

From our Garde Manager

Imported and Domestic Cheese Display garnished with Fresh Grapes, French-Bread, and Crackers

Fresh Crudités with Ranch and Bleu Cheese Dip

**Hot Hors d’Oeuvres**
(please select three)

- Cajun Fried Shrimp
- Seafood stuffed Mushrooms
- Andouille Sausage en Croûte with Creole Mustard Sauce
- Assorted Miniature Quiches
- Catfish Fingers with Remoulade Sauce
- Pork and Vegetable Pot Stickers
- Roasted Chicken Tenders in Orange Sauce
- Spanakopita

**Pasta Station**

Cheese filled Tortellini with Marinara Sauce

- Penne Pasta with Shrimp or Grilled Chicken Cream Sauce
  Served with freshly grated Parmesan Cheese

**Carving Station**

Pepper crusted Top Round of Beef au Jus served with traditional accompaniments of Mayonnaise, Creole Mustard and Horseradish sauce with Silver Dollar Rolls

- Display of Assorted French Pastries
- Coffee, Tea & Decaffeinated Coffee

$36.95++ per person
RECEPTION MENU C

Cold Hors d’Oeuvre
(Please select four)
Smoked Salmon & Cream Cheese Canapé
Goat Cheese and Sun-dried Tomato Crustini
Spiced Crabmeat Mousse Crustini
Roast Beef and Blue Cheese Wraps
Ham and pineapple Cream cheese Wraps
Shrimp & Tomato Bruschetta
Smoked Turkey and Guacamole Wraps

Display of Imported & Domestic Cheeses
Assorted Crackers & sliced French Bread

From our Garde Manager
Fresh Crudités with Ranch and Bleu Cheese Dips

Cold Cut Display with Smoked Ham, Roasted Turkey, Roast Beef, Salami and Cappicolla accompanied with Mayonnaise and Mustards and French Pistolettes

Hot Hors d’Oeuvre
(Please select three)
Fried Shrimp with Cocktail Sauce
Catfish Fingers with Remoulade Sauce
Seafood stuffed Mushrooms
Pork and Vegetable Pot Stickers
Andouille Sausage en Croûte with Creole Mustard Sauce
Roasted Chicken Tenders in Orange Sauce
Assorted Miniature Quiches
Spanakopita

Pasta Station
Cheese filled Tortellini, Rotini & Bowtie Pastas served with Marinara, Primavera and Crawfish Sauces

Carving Station
Pepper crusted top round of beef au jus
Whole roasted turkey breast
with mayonnaise, mustards, horseradish sauce and
French Pistolettes
with mayonnaise, mustards and French Pistolettes
Honey glazed ham with assorted mustards, and French Pistolettes

Display of Assorted Mini Pastries and Cheesecakes
Coffee, Tea & Decaffeinated Coffee

$43.95 ++ per person
RECEPTION MENU D  
(Minimum 100 guests)

From the Garde Manager

Pecan Praline crusted baked Brie with French Bread Crustini

Fresh Crudités with Ranch and bleu Cheese

Smoked Atlantic salmon with traditional garnishes of Cream Cheese, Capers, Eggs, Red Onions, Lemon, and Water Crackers

Display of spicy Louisiana Gulf Shrimp with Cocktail & Remoulade Sauces

Hot Hors d’Oeuvre

Spicy Fried Chicken Wings

Oysters Rockefeller

Pecan crusted Chicken with Honey Mustard Sauce

Artichoke Hearts with Parmesan Cheese

Pasta Station

Cheese filled Tortellini, Rotelli & Bowtie Pastas served with Marinara, Primavera & Crawfish Sauces

Fettuccini Alfredo prepared in the Dining Room by our Chef

Carving Station

Blackened Tenderloin of Beef with Creamy Horseradish, Mayonnaise, Mustards and Pistolettes

Dessert Station

Bananas Foster

Fresh Bananas flambéed with butter, brown sugar, cinnamon, banana liqueur, dark rum and served over Vanilla Ice Cream

Coffee, Tea & Decaffeinated Coffee

$54.95 ++ per person