

345 St. Joseph Street, New Orleans, Louisiana 70130 | +1 504-522-1300

## Breakfast

- \$16/person**     **Basic Breakfast** Chef Selection of 3 breakfast pastries, sliced fruit, yogurt, OJ and coffee
- \$7/person**     **Breakfast Upgrade** Scrambled eggs, choice bacon or sausage, bread with toaster, butter and preserves – *available to add to the basic breakfast or bagel bar*
- \$12/person**     **Bagel Bar** Variety of bagels, variety of cream cheese, butter, preserves and coffee



## Savory Meals and Displays

- \$25/person**     **Big Easy Gumbo** (Choice of chicken and sausage or seafood) with rice and French bread with a choice of salad and chef choice dessert and non-alcoholic beverage
- \$27/person**     **Po-boys** Ham or Roast Beef with Zapps chips and Gumbo (Choice of chicken and sausage or seafood) and non-alcoholic beverage
- \$22/person**     **Potato Skins Bar** BBQ brisket, chopped bacon, green onions, sour cream, shredded cheddar cheese, diced tomatoes, jalapenos and cilantro and non-alcoholic beverage
- \$19/person**     **Off the Grill** Choice of two: Beef burgers, BBQ chicken breast, Veggie Burger or Pork Sausage on a bun with ice burg lettuce, sliced tomatoes, sliced American cheese, ketchup, mustard, and mayo with a side of baked beans, chips and fresh cut fruit and non-alcoholic beverage
- \$21/person**     Choice of Two **Flatbreads** and a **Salad** Option/Asian Noodle Salad or Spinach Salad and non-alcoholic beverage
- \$17/person**     **"Nacho Bar"** Stacy's pita chips, diced grilled chicken, Sabra hummus, diced tomatoes, green onions, feta cheese spread, cucumbers, olives and cilantro and non-alcoholic beverage



## Quick Breaks and Engaging Receptions

- \$13/person**      **NOLA Break** Abita root beer, zapps potato chips, pralines
- \$10/person**      **Healthy Choice** Sliced fruit, granola, yogurt
- \$6/person**        **Upgrade Trail mix bar** M&M's, coconut, nuts, dried fruit...
- \$12/person**      **Crescent City Cheese and Sausage Board** Variety of 4 cheeses, andouille sausage, creole mustard, nuts, French bread and crackers
- \$11/person**      **Vegetable Display** Carrots, cucumber, cauliflower, broccoli ..... with ranch or Caesar dipping
- \$11/person**      **Charcuterie Board** Prosciutto, fellino salami, aged mozzarella and manchego cheeses served with baguette and walnuts, Dijon mustard
- \$11/person**      **Queso Fundido** Andouille or chorizo, salsa verde, pico de gallo, guacamole, scallions, cilantro, limes and white corn tortilla chips
- \$5/piece**        **Korean BBQ** chicken bao buns  
Shrimp Pot Sticker  
Mini Muffaletta's  
Veggie Shooters  
Chicken Skewers



## Beer and Wine

- \$6**                  Domestic Beer
- \$7**                  Import Beer
- market price**      Wine by the bottle

**Market Prices**      Beer and Wine Cash Bar

**\$125**                **Beer and Wine VIP Package** - Two bottles of house wine, 12 domestic beers on ice upon arrival, wine glasses

**\$25 per hour/minimum of three hours for Bartender Service**



### Non-Alcoholic Beverage Pricing

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*A customary 25% taxable service charge and 11% tax will be added to all prices. Minimum 15 guests all buffet meals serving less than 15 guests incur a \$100 labor fee.*

\$4ea Mineral Waters, and Soft Drinks  
\$3ea Bottled Water

## Meeting Room - Rates include the 70" TV and Drop-Down LCD Screen

\$350 All Day  
\$200 1/2 Day

\$5/person cleaning fee for outside food



## Audio Visual Pricing

\$100 Poly Com Speaker Phone  
\$350 Projector  
\$100 Wireless Microphone  
\$50 Flipchart w/ markers

