BREAKFAST BUFFET

Continental Breakfast  32
Chef’s selection of fresh-baked muffins, assortment of Danishes, breakfast breads, assorted yogurts, house-made granola and cereals, seasonal fruit and berries, fruit preserves, creamery butter, fresh-brewed coffee, teas and juices

The Streetcar  41
Chef’s selection of fresh-baked muffins, assortment of Danishes, breakfast breads, assorted yogurts, house-made granola and cereals, seasonal fruit and berries, fruit preserves, creamery butter, scrambled eggs, applewood smoked bacon and sausage, crisp breakfast potatoes with sautéed onions and peppers, Southern-style grits, fresh-brewed coffee, teas and juices

BUFFET ENHANCEMENTS

Bagel and Lox  10 per person
Smoked salmon, bagel, cream cheese and assorted condiments

Eggs Benedict  8 per person
English muffin, Canadian bacon and poached eggs, topped with hollandaise sauce

Golden buttermilk biscuit with egg, sausage and cheese  8 per person

Fresh country biscuits with country gravy  8 per person

New York bagels with rich cream cheese  8 per person

Ham, cheese and scrambled egg croissant sandwich  8 per person

Breakfast Burrito  8 per person
Scrambled eggs, spicy andouille sausage, tomato and Cheddar cheese

Beignets  8 per person
Traditional New Orleans-style doughnuts, served with sides of fruit preserves
PLATED BREAKFAST

Eggs Benedict  27
Toasted English muffin, Canadian bacon, poached eggs, topped with a zesty hollandaise sauce, crisp breakfast potatoes with sautéed onions and peppers, fresh-brewed coffee, teas and juices

Southern Style  34
Scrambled eggs, applewood smoked bacon or breakfast sausage, crisp breakfast potatoes with sautéed onions and peppers, buttery croissants or golden buttermilk biscuits, fruit preserves, creamery butter, fresh-brewed coffee, teas and juices

Steak and Eggs  39
Pan-seared beef filet medallions, scrambled eggs, crisp breakfast potatoes with sautéed onions and peppers, buttery croissants or golden buttermilk biscuits, fruit preserves, creamery butter, fresh-brewed coffee, teas and juices

PLATED ENHANCEMENTS

Beignets (Traditional New Orleans-style doughnuts)  8 per person
Fruit-flavored yogurt with house-made granola  8 per person
Seasonal fruit and berries  8 per person
Fresh country biscuits with country gravy  8 per person
Waffles or buttermilk pancakes  6 per person
Southern-style grits with Cheddar cheese  6 per person
Slow-cooked oatmeal with brown sugar and cinnamon  6 per person

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BRUNCH DISPLAY

BIG EASY BRUNCH  54
Minimum (25) guests required

Chef’s selection of fresh-baked muffins, assortment of Danishes, breakfast breads, French toast with maple syrup, assorted yogurts, house-made granola, seasonal fruit and berries, fruit preserves, creamery butter, scrambled eggs, applewood smoked bacon and country breakfast sausage, crisp breakfast potatoes with sautéed onions and peppers, shrimp and grits, grilled chicken breast with a roasted garlic and fine herb jus, spicy creole jambalaya, Chef’s selection of seasonal grilled vegetables, fresh catch of the day with citrus beurre blanc, assorted selection of sweet treats. Fresh-brewed coffee, teas and juices.

PICK-ME-UPS

Sauza Tequila Sunrise  10 per person
Absolut Bloody Mary  10 per person
Korbel Mimosa  10 per person
Korbel Champagne  10 per person

BRUNCH ENHANCEMENTS

Bagel and Lox  10 per person
Smoked salmon, bagel, cream cheese and assorted condiments
Oyster corn bread dressing  10 per person
Seafood gumbo  8 per person
Beignets (Traditional New Orleans-style doughnuts)  8 per person
Eggs benedict  8 per person
English muffin, Canadian bacon and poached eggs, topped with hollandaise sauce
Mixed green salad  8 per person
Crisp field greens, vine-ripe tomatoes, spiced pecans, blue cheese crumbles, balsamic vinaigrette
Fresh country biscuits with country gravy  8 per person
Flavored yogurts with house-made granola  8 per person
Corn and crab bisque or chicken and andouille gumbo  8 per person
SPECIALTY BREAK SELECTIONS

Big Easy Break  27
King cake
Mini-muffalatas
Pralines
Creole cream cheese cheesecake

Health Fanatic Break  22
Flavored or plain yogurt with house-made granola
Seasonal fruits and berries
Fresh roasted nuts
Assortment of energy bars
Bottled water

Snack Attack  22
Spiced Chex Mix
Assorted Zapp's potato chips
Fresh roasted nuts
Hot buttered popcorn
Big bowl of plain or peanut M&M’s

Ice Cream Sundae Bar  19
Chocolate, vanilla and strawberry ice cream
Fresh berries and fruit toppings, warm chocolate, caramel sauce, sprinkles and whipped cream

Sweet Sensations Break  18
French and domestic pastries, chocolate-covered strawberries, scones and ice-cold milk

French Market Break  14
New Orleans beignets and café au lait

BREAK ENHANCEMENTS

Assorted flavored Zapp’s potato chips ................................. .4 per person
Whole fruit ................................................................. .4 per person
Seasonal fruit display ..................................................... .8 per person
Chef’s selection of Danish, croissant and muffins .................... .8 per person
Flavored yogurts with house-made granola ........................... .8 per person
Bagels with cream cheese ............................................. .8 per person
Assorted ice cream bars ................................................ .8 per person
Red Bull or Red Bull Sugarfree ........................................ .6 per person
LUNCH DISPLAY

SUPREME SANDWICHES  44
Served with iced tea, water and assorted sodas

Salads
Crawfish and shrimp pasta salad
Organic spring mix with Danish blue cheese, cherry tomatoes, shallots and balsamic dressing

Sandwiches
Smoked turkey breast, Swiss cheese, beefsteak tomato, bibb lettuce and creole mustard aioli on a ciabatta roll
Roast beef, horseradish aioli, lettuce and vine-ripe tomato on a house-made onion roll
Grilled chicken salad studded with sun-dried cranberries and toasted pecans, vine-ripe tomato and bib lettuce on croissant
Assorted Zapp's potato chips

Desserts
Assortment of chocolate chip, oatmeal raisin and peanut butter cookies and brownies

ENHANCEMENTS
Assorted whole fruit ................................................................. .4 per person
Fresh-cut fruit and berries display ........................................... .8 per person
Minted fruit salad ................................................................. .6 per person
Rotisserie chicken and orzo pasta salad ................................. .6 per person
Caesar, hearts of romaine, shaved Parmesan and garlic croutons 5 per person
New Orleans-style potato salad ................................................. .5 per person
Grilled market fresh vegetables ............................................... .8 per person
Chicken and andouille sausage gumbo .................................... .8 per person
Add grilled chicken to salad ................................................... .5 per person
Add grilled shrimp to salad .................................................... .8 per person

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BUILD-YOUR-OWN-SANDWICH BAR

DELI SANDWICHES 34
Served with iced tea, water and assorted sodas

Salads
New Orleans-style potato salad
Classic Caesar, hearts of romaine, shaved Parmesan and garlic croutons

Build Your Own
Turkey, ham, roast beef and tuna salad
Lettuce, tomato, red onion and pickles
Cheddar, Swiss and provolone cheeses
Selection of condiments
Assorted fresh-baked bread
Assorted Zapp's potato chips

ENHANCEMENTS
Assorted whole fruit .................................................. .4 per person
Fresh-cut fruit and berries display ............................... .8 per person
Minted fruit salad ...................................................... .6 per person
Rotisserie chicken and orzo pasta salad ....................... .6 per person
Grilled market fresh vegetables ................................. .8 per person
Chicken and andouille sausage gumbo ......................... .8 per person
Cookies and brownies ............................................. .6 per person
Pralines ................................................................. .8 per person

UPGRADE YOUR SANDWICH SELECTION
Hot roast beef and gravy ........................................... an additional 6 per person
Fried shrimp ........................................................... an additional 8 per person
Fried oyster ........................................................... an additional 8 per person

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LUNCH IN A BOX

BISTRO DELI TO GEAUX  44
Served with bottled water and assorted sodas

Salad
Organic spring mix with Danish blue cheese, cherry tomatoes and shallots, balsamic dressing

Sandwiches
Smoked turkey breast, Swiss cheese, beefsteak tomato, bibb lettuce and creole mustard aioli on a ciabatta roll
Roast beef, horseradish aioli, lettuce and vine-ripe tomato on a house-made onion roll
Grilled chicken salad studded with sun-dried cranberries and toasted pecans, vine-ripe tomato and bibb lettuce on croissant
Assorted Zapp’s potato chips

Fruit
Seasonal fruit option

Desserts
Bakery fresh cookies

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PO BOY DELI TO GEAUX
Served with bottled water and assorted sodas

Sandwiches
Your choice of:
- Turkey and Swiss
- Roast beef and provolone
- Tuna salad
All served on house-baked French bread enhanced with lettuce and tomato
Assorted condiments
Assorted Zapp’s potato chips

Fruit
Seasonal fruit option

Desserts
Bakery fresh cookie

Upgrade Your Box Lunch
Muffaletta - Additional 5 per person
Fresh-baked seeded bun, ham, salami, Mortadella, Swiss and provolone cheeses and olive salad
### LUNCH BUFFET
Served with fresh-baked bread, iced tea, water and assorted sodas

### LOUISIANA SPECIALTIES
Minimum (25) guests required

#### Soup & Salad
- Chicken and andouille gumbo
- New Orleans-style potato salad

#### Sides
- Chef’s selection of fresh seasonal vegetables

### MAIN COURSES:
#### CHOICE OF (3) ENTREES:
- Creole-style jambalaya with andouille sausage and roasted chicken
- Local red beans and rice with andouille sausage
- Bronzed-roasted pork loin with creole mustard jus
- Blackened gulf fish of the day with lemon butter
- Cajun grilled free-range breast of chicken with roasted garlic and rosemary gravy
- Southern-fried catfish
- Shrimp étouffée over steamed white rice

#### Desserts
- Warm New Orleans-style bread pudding

### ENHANCEMENTS
- Seafood gumbo .................................................. .8 per person
- Mixed greens, blue cheese, pecans and balsamic dressing ...................... .6 per person
- Candied yams .......................................................... .6 per person
- Grilled market fresh vegetables ................................... .8 per person
- Sautéed green beans with caramelized onions .................................... .6 per person
- Corn and crab bisque ............................................ .8 per person
- Oyster and artichoke soup ....................................... .8 per person
- BBQ beef brisket ................................................... 10 per person

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**LUNCH BUFFET**

**TASTE OF ITALY  48**
Served with fresh-baked bread, iced tea, water and assorted sodas
Minimum (25) guests required

**Soup and Salad**
Minestrone soup
Caprese salad
Antipasto salad

**Entrées**
Chicken Parmesan with tomato basil marinara, topped with mozzarella cheese
Oven-roasted Atlantic salmon topped with pesto cream sauce
Penne pasta with Italian sausage, crushed red pepper and roasted tomato pomodoro sauce
Chef’s selection of fresh seasonal vegetables

**Desserts**
Traditional cannoli filled with creamy ricotta cheese
and
Tiramisu garnished with whipped cream, covered in cocoa powder and topped with fresh berries and a fried mint leaf

**ENHANCEMENTS**
Hearts of romaine with Caesar dressing and garlic croutons . . . . . . . . . . . . . . . . . . . . . . . 5 per person

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LUNCH BUFFET

THE EXECUTIVE  59
Served with fresh-baked bread, iced tea, water and assorted sodas
Minimum (25) guests required

Salad
Organic spring mix, shallot balsamic vinaigrette Caesar and hearts of romaine with shaved Parmesan

Entrée
Herb roasted free-range chicken and roasted garlic jus
Roasted salmon and citrus Beurre blanc
NY strip loin and cabernet reduction

Accompaniments
Chef’s selection of seasonal vegetables
Butter-whipped Yukon Gold potatoes
Brown sugar-glazed sweet potatoes

Dessert
Miniature Napoleons, cream puffs, éclairs and assorted petit fours

ENHANCEMENTS

Cucumber and tomato salad ......................................................... .4 per person
Grilled asparagus with zesty hollandaise sauce ............................... .5 per person
Filet of beef and pinot noir reduction ........................................... 10 per person
Blackened redfish with jumbo lump crab meat ............................. 12 per person
Add grilled chicken to salad ....................................................... .5 per person
Add grilled shrimp to salad ....................................................... .8 per person

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PLATED LUNCH

ALL THAT JAZZ
Served with fresh-baked bread, iced tea, water and assorted sodas

First Course
Choice of one salad or soup

Soups
Potato and leek soup
Corn and crab bisque
Shrimp and artichoke soup
New Orleans-style chicken and andouille gumbo

Salads
Hearts of romaine, shaved Parmesan and Caesar dressing
Baby spinach salad and pickled red onions with balsamic vinaigrette
Organic spring mix salad and cherry tomatoes with creole mustard vinaigrette or creamy ranch dressing

Entrée
Choose one
Roasted free-range chicken breast with roasted garlic jus and potatoes au gratin 44
Gulf fish meunière with roasted pecan rice pilaf 44
New Orleans-style BBQ shrimp and aged Cheddar grit cake 48
Center-cut filet, cabernet reduction and country truffle-roasted fingerling potatoes 53

All main courses served with Chef’s selection of seasonal vegetables

Dessert Course
Choose one
New York-style cheesecake with strawberry coulis and whipped cream
Flourless chocolate cake covered in dark chocolate ganache, garnished with whipped cream and raspberry coulis
Tiramisu garnished with whipped cream, covered in cocoa powder and topped with fresh berries

ENHANCEMENTS
Seasonal fresh fruit and berries cup .......................................................... .8 per person
Add grilled chicken to salad ................................................................. .6 per person
Add grilled shrimp to salad ................................................................. .8 per person
Add jumbo shrimp to filet ................................................................. 12 per person

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DINNER BUFFET

ST. CHARLES STREET  58
Served with fresh-baked bread and iced tea

First Course
Mixed greens salad, grape tomatoes, spiced pecans and crumbles of blue cheese with balsamic vinaigrette

Entrées
Pastalaya studded with roasted chicken and andouille sausage
Frilled fish of the day with green onion beurre blanc
Free-range breast of chicken with pepper jelly glaze

Accompaniments
Dirty rice
Sautéed green beans with caramelized onions

Desserts
Assorted petit desserts

MAGAZINE STREET  66

First course
Field greens, teardrop tomatoes, spiced pecans and cane vinegar vinaigrette

Entrées
Blackened salmon with citrus beurre blanc
New York strip with cabernet reduction

Accompaniments
Sautéed asparagus with applewood smoked bacon
Honey-glazed carrots
Herb-roasted fingerling potatoes
Potatoes au gratin

Desserts
Chef’s assortment of individual mini pies, cakes and mousses

CANAL STREET  90

First course
Turtle soup with sherry essence

Salad
Backyard boil salad, Boston bibb lettuce, shrimp, corn, garlic, pickled okra and spicy aïoli

Entrée
Pan-roasted center-cut filet oscar-style with jumbo lump crab meat, asparagus, gratin dauphinoise and sauce Béarnaise

Dessert
Cherries jubilee

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PLATED DINNER

ROYAL STREET DINNER
Served with fresh-baked bread and iced tea

First Course
Choose one
Soup
Crab and corn bisque
Creole tomato basil soup
New Orleans-style gumbo with chicken and andouille sausage
Oyster and artichoke soup

Salad
Choose one
Organic spring mix, Danish blue cheese, cherry tomatoes and creole mustard vinaigrette dressing
Hearts of romaine, shaved Parmesan, roasted garlic croutons and Caesar dressing
Baby spinach, spiced pecans and pickled onions with balsamic dressing
“Chop House” iceberg lettuce, teardrop tomatoes, crisp bacon, blue cheese crumbles and ranch dressing

Entrée
Choose one
Pan-roasted chicken breast with wild mushroom jus and roasted garlic mashed potatoes  51
Blackened Louisiana redfish topped with fresh gulf shrimp and rice pilaf  60
Roasted Atlantic salmon and citrus beurre blanc with butter-whipped Yukon Gold potatoes  57
Prime bone-in center cut pork chop, rosemary fingerling potatoes and rosemary glaze  62
Center-cut filet of beef, cabernet reduction, roasted garlic and roasted fingerling potatoes  74
Pan-roasted veal chop topped with jumbo lump crab meat, potatoes dauphinoise and sauce Béarnaise  90

All served with steamed organic baby vegetables, pistolettes and creamery butter

Dessert
Choose one
New York-style cheesecake
Tiramisu
Chocolate mousse pyramid and raspberry coulis
Crème brûlée
Chocolate decadence
Warm New Orleans-style bread pudding

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DISPLAY PRESENTATIONS

DISPLAY

**Fruit and Cheese Display**  11 per person
Presentation of seasonal fruits accompanied by imported and domestic selection of artisan cheeses

**Crudités Display**  11 per person
Assorted fresh and seasonal garden raw vegetables with assorted dips and sauces

**Brie Presentation**  12 per person
Fresh strawberry-glazed Brie en Croûte served with fresh crostini rounds and Carr’s water crackers

**Market Fresh**  15 per person
Presentation of imported and domestic selection of artisan cheese accompanied with dried fruits, table wafers and herbed crostinis

**Oyster Display**  12 per person
Fresh-shucked gulf oyster on the half shell

**Seafood Lovers Jambalaya**  11 per person
Featuring Louisiana gulf shrimp and bayou crawfish

**North Atlantic smoked Salmon Display**  12 per person
Sliced, fresh smoked salmon and classic garnitures to include mini rye, capers, egg white and yolk, Bermuda onion and cream cheese

**Louisiana Charcuterie Tray**  15 per person
Local and indigenous sausages, country pates and terrines served with assorted mustards and accompaniments

**Sushi**  15 per person
Assorted rolls to include: California, snow crab, tuna and crawfish, served with pickled ginger, wasabi and soy sauce

**Gulf Coast Seafood Display**  24 per person
Jumbo gulf shrimp, oysters on the half shell, marinated crab claws and cocktail remoulade sauce
INTERACTIVE DINING
Minimum choice of 3 items required with a 24-person minimum per item

Cold Teasers
Mini golden tomato bruschetta 6
Deviled eggs garnished with shrimp 6
Bite-sized po’ boys 6
Seafood remoulade taster 8
Smoked salmon, cream cheese and capers on toasted rye 8
Jumbo shrimp cocktail 8
Spicy rotisserie chicken salad atop a fried wanton 8
Coconut jumbo shrimp with a pineapple honey glaze 8

Hot Teasers
Asparagus wrapped in applewood smoked bacon 6
Cajun-marinated chicken saté with garlic chili glaze 8
Fried chicken lollipop with pepper jelly glaze 8
Cajun-fried catfish strips 8
Parmesan artichoke hearts 6
Louisiana miniature meat pies 8
Chef’s mini muffaletta 6
Andouille puff pastry with creole Dijon aïoli 6
Buffalo shrimp on crostini 8
Jumbo lump crab cakes 8
Thai chicken spring rolls with cashew, served with mango salsa 6
Garlic-crusted oyster, blue cheese crumbles and sweet onion relish 8
Seafood beignets (assorted shrimp, crawfish and crab meat) 8
Honey and Creole Mustard-Glazed Ham  10 per person
Whole Roasted Turkey Breast  12 per person
House-made cranberry sauce and Dijon mustard
Cajun-Fried Turkey  16 per person
Spicy battered and deep-fried breast of turkey
Slow-Roasted Baron of Beef  13 per person
Creamy horseradish and Dijon mustard
Cajun Spiced and Roasted Beef Tenderloin  15 per person
Creamy horseradish sauce and select mustards
Slow-Roasted Prime Rib  15 per person
Au jus and fresh horseradish sauce
Potato Delight  12 per person
Yukon Gold whipped potato served with shredded sharp Cheddar, sour cream and chives and bacon bits
Southern-Roasted Sweet Potatoes  11 per person
with pecan
Blackened Pork Loin  12 per person
With caramelized onion jus
Shrimp and Grits Station  18 per person
Pan-seared jumbo gulf shrimp smothered in andouille and tasso gravy, served over stone ground cheesy grits
Popcorn Station  4 per person
Fresh-popped butter-flavored popcorn

Pasta al Dente  15 per person
Choice of pasta: orecchiette, penne or farfalle
Choice of two sauces: Creole marinara, alfredo or pesto cream sauce
Served fresh with Parmesan cheese
New Orleans-Style BBQ Shrimp Station  18 per person
Fresh gulf shrimp served in a buttery sauce flavored with garlic and spices
Grits and Grillades  18 per person
Pan-seared pork medallions served in a zesty creole gravy, served atop stone ground grits
Waffles from the Press  10 per person
Belgian or praline waffles, real maple syrup, blueberries, raspberries and strawberries with fresh whipped cream
Cinnamon French Toast  10 per person
Fresh whipped cream and real maple syrup
French Crêpe Station  15 per person
Your choice of sweet fillings:
Cream cheese, fresh berries, bananas, peanut butter, fresh whipped cream and chocolate chips
Omelet Station  15 per person
Black Forest ham, bacon, turkey, andouille sausage, tomatoes, onions, smoked salmon, scallions, fresh spinach and cheese assortment
Smoothie Station  10 per person
Made to order
Assorted fruit smoothies
INTERACTIVE DINING

PREPARED TO ORDER

**Bananas Foster Station**  17 per person
Dark rum and bananas flambé, served with vanilla ice cream

**Chocolate Fondue Station**  22 per person
Chocolate fondue with bananas, pineapple and strawberries

BEVERAGE ARRANGEMENTS

**Beverage Service**

- **Regular Coffee** ........................................ 85 per gallon
- Fresh-brewed Java Coast, French roast coffee
- **Decaffeinated Coffee** .................................. 85 per gallon
- Fresh-brewed Java Coast, decaf coffee
- **Iced Tea** .................................................. 85 per gallon
- **Hot Tea** ................................................... 85 per gallon
- Selection of tea options
- **JUICES** ..................................................... 4 each
- Assortment of fruit juices
- **Sodas** ..................................................... 4 each
- Assortment of Pepsi products
- **Red Bull** ................................................... 6 each
- Regular and Sugarfree
BEVERAGE ARRANGEMENT

HOSTED BAR PER DRINK
Call, Premium or Super Premium
Choose One
Call ................................................................. 8
Premium ............................................................. 11
Super Premium ..................................................... 12
Domestic Beer ................................................... 7
Import Beer ......................................................... 7
House Wine ......................................................... 7
Soda ................................................................. 4
Bottled Water ....................................................... 4

CASH BAR PER DRINK
Call and Premium
Choose One
Call ................................................................. 10
Premium ............................................................. 11
Domestic Beer ................................................... 8
Imported Beer ..................................................... 8
House Wine ......................................................... 8
Soda ................................................................. 4
Bottled Water ....................................................... 4

SPONSORED/HOSTED BAR

<table>
<thead>
<tr>
<th></th>
<th>Call</th>
<th>Premium</th>
<th>Super Premium</th>
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<tr>
<td>1st Hour</td>
<td>20 per person</td>
<td>25 per person</td>
<td>30 per person</td>
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<td>2nd Hour</td>
<td>30 per person</td>
<td>35 per person</td>
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For a 3-Hour Event
Call ................................................................. 36 per person (additional half hour is 7 per person)
Premium ............................................................. 42 per person (additional half hour is 8 per person)
Super Premium ..................................................... 50 per person (additional half hour is 10 per person)

Beer & Wine Bar (House Red and White Wines)
2-hour event 26 per person (each additional half-hour is 6 per person)
3-hour event 32 per person (each additional half-hour is 6 per person)
BEVERAGE ARRANGEMENT

CALL BRANDS
Dewar’s Scotch
Skyy Vodka
Beefeater Gin
Jim Beam Bourbon
Sauza Tequila

Seagram’s 7 Whiskey
Malibu Rum
Imported Beer Selection
Domestic Beer Selection
House Wine

PREMIUM BRANDS
Chivas Regal Scotch
Absolut Vodka
Ketel One Vodka
Bombay Gin
Jack Daniel’s Tennessee Whiskey
Captain Morgan Rum

Cuervo Gold Tequila
Rémy Martin VSOP Cognac
Imported Beer Selection
Domestic Beer Selection
House Wine

SUPER PREMIUM
Johnnie Walker Red Label Scotch
Grey Goose Vodka
Belvedere Vodka
Bombay Sapphire Gin
Maker’s Mark Bourbon
Myers’s Rum

Patrón Silver Tequila
Crown Royal Whisky
Hennessey Cognac
Imported Beer Selection
Domestic Beer Selection
House Wine

DOMESTIC BEER SELECTION
Miller, Abita and Coors

IMPORTED BEER SELECTION
Heineken and Corona

HOUSE WINE
Cabernet, Merlot and Chardonnay

Server and Bartender Fees are $100 per Bartender/Server and Bar back fees are $50 per bar based on service for 3 hours, $25 per bartender, server and bar back each additional hour. All prices subject to a 9.75% sales tax and 23% service charge.
### BANQUET WINE LIST

#### SPARKLES AND FUN
- Wycliff, California 30
- Korbel, Brut, California 54
- Moët & Chandon, France 108

#### INTERESTING AND PLAYFUL WHITES
- Canyon Road, Chardonnay 35
- Chateau Ste. Michelle, Chardonnay 50
- Lagaria, Pinot Grigio, Friuli 46
- Kendall-Jackson, Chardonnay 47
- Chateau Ste. Michelle, Riesling 61
- Sonoma-Cutrer, Chardonnay 72
- Santa Margherita, Pinot Grigio, Italy 78
- Cakebread, Chardonnay 120
- Cakebread, Sauvignon Blanc 120

#### REPUTABLE REDS
- Canyon Road, Merlot 35
- Canyon Road, Cabernet Sauvignon 35
- Blackstone, Pinot Noir 38
- Mondavi, Cabernet Sauvignon 42
- Kendall-Jackson, Merlot 43
- Markham, Cabernet Sauvignon 138
- Sonoma-Cutrer, Pinot Noir 66
- Markham, Merlot 110
- Cakebread, Cabernet Sauvignon 120

*** Banquets can “Special Request” wines that are not on this list. Any Specially Requested Wine is purchased by the case and must be requested at least (10) business days prior to event.***

***Prices, vintage and availability are subject to change.***
Stadium Tray Passed Hors D’Oeuvres
(Prices based on per piece and do not include applicable taxes and gratuity)

Beef Brochette with Horseradish Cream 5
Kobe Beef Sliders 6
Seasonal Spring Rolls with Sambal Orange Glaze 5
Smoked Duck Crostini with Pepper Jelly, Fig Compote 5
Coconut Shrimp and Mango Chutney 5
Scallops Wrapped in Applewood Smoked Bacon 5
Mini Jumbo Lump Louisiana Crab Cakes and Poblano Cream Sauce 6
Shrimp and Pork Pot Stickers with Asian Mae Ploy 4
Brie and Crab En Croute and Homemade Jalapeño Applesauce 6
Yellowfin Tuna Poke with Wonton Crips 5
LA Oyster Shooter, Crystal Hot Sauce 5
Fresh Creole Tomato Bruschetta 4
Louisiana Crab Cake Slider, Pickled Okra Aioli 6
Flash-Fried Oyster with Roasted Tomato Jam 5
Boiled Shrimp Cocktail with Fennel Salad 5
Mini Chicken Tostada with Red Bean Purée, Tomatillo Salsa 4
All-Natural Lamb Chops with Mint Aioli 6

Black & Gold Sides 8 per person

Blue Cheese Potato Au Gratin
Layered potatoes with crumbled blue cheese
Macaroni and Cheese
Elbow macaroni with Tillamook Cheddar cheese
Saffron Risotto
Risotto infused with wild saffron
Brussels Sprouts and Nueske’s Bacon
Blanched Brussels sprouts with brown butter and bacon
Creole Smashed Potatoes
Creole mustard and sour cream
Sautéed Local Farm Vegetables
Seasoned with extra-virgin olive oil, garlic and fresh herbs
Provencal Couscous
Toasted pearl pasta with kalamata olives, tomatoes, red onion and basil
Traditional New Orleans Pork Jambalaya
Louisiana popcorn rice, pork andouille sausage and peppers
Jalapeño-Cheddar Cheese Grits
Slow-cooked Anson mills grits, Cheddar cheese and diced jalapeños

Pricing is based on a maximum of 2 hours of service with a 25-person minimum.
Culinary fees (*) are $150, based on 2 hours of service.
All prices are subject to a 9.75% and sales tax and 23% service charge.
Rebels Salads Stations  8 per person
Traditional Caesar Salad with a Manning's Twist with Leidenheimer Croutons
Mixed Greens, Candied Pecans, Crumbled Blue Cheese and Balsamic Vinaigrette
Spring Greens Tossed in Citrus Vinaigrette, Spiced Pecans and Crumbled Feta Cheese
Creole Tomato, Fresh Mozzarella Cheese and Basil Vinaigrette
Baby Iceberg Wedge, Blue Cheese, Bacon, Teardrop Tomatoes and Blue Cheese Dressing

Quarterback Stations
All stations require a culinary attendant at 150 per attendant
(Priced per person)
Smoked Prime Rib of Brandt Beef with Horseradish Cream and Red Onion Marmalade  18
Roasted Turkey with Fig and Apricot Marmalade  16
New Orleans BBQ Shrimp  12
Roasted Pork Loin with Homemade Applesauce  17
King Salmon with Wilted Spinach and Haricot Vert Salad and Dijon Aioli  22
Roasted Gulf Fish with Fine Herb Compound Butter  20
Honey Dijon-Crusted Chicken with Tomato Cream  18
Whole Roasted Pig Stuffed with Jambalaya  13

Pricing is based on a maximum of 2 hours of service with a 25-person minimum. Culinary fees (*) are $150, based on 2 hours of service. All prices are subject to a 9.75% and sales tax and 23% service charge.
Pricing is based on a maximum of 2 hours of service with a 25-person minimum. Culinary fees (*) are $150, based on 2 hours of service. All prices are subject to a 9.75% and sales tax and 23% service charge.

Behind-the-Bench Stations

Local Farmers Market Vegetable Crudités
Creamy Parmesan and blue cheeses
5 per person

Marinated & Grilled Vegetables
Asparagus, eggplant, zucchini, mushrooms and red peppers

Manning’s Cheese Display
Tapenade, hummus, assorted cheeses and artisan breads
8 per person

Surfside Delights

Choices can be tray passed, plated or on assorted platters at 150 per station attendant

(*Refers to a station*)

Talk to Pastries
Homemade marble slab ice cream station
All the condiments, sauces and garnishes

Bananas Foster
Myers’s Original Dark rum, butter, brown sugar and vanilla ice cream

Crepe Suzette
Classic orange butter sauce, flambéed with Grand Marnier
Manning’s Banquet Liquor Packages

Rookie Package
8 per drink / 32pp for 3-hour event

- Skyy
- Dewar’s White Label
- Jim Beam
- Seagram’s
- Sauza Silver
- Cruzan
- Domestic Beers: Miller Lite / Coors Light / Abita Amber / Heineken / Corona
- House Wines: Sycamore Lane Chardonnay or Cabernet Sauvignon

MVP Package
9 per drink / 36pp for 3-hour function

- Chivas Regal
- Jack Daniel’s
- Tanqueray
- El Jimador
- Bacardi
- Domestic Beers: Miller Lite / Coors Light / Abita Amber / Heineken / Corona
- House Band Chardonnay and Cabernet Sauvignon
- Eli Manning is part-owner of the House Band Wines

Super Bowl Champions Package
11 per drink / 40pp 3-hour function

- Grey Goose or Ketel One
- Johnnie Walker Red Label
- Maker’s Mark
- Bombay Sapphire
- Jose Cuervo 1800
- 10 Cane
- Domestic Beers: Miller Lite / Coors Light / Abita Amber / Heineken / Corona
- Sonoma Cutrer Chardonnay and Uppercut Cabernet Sauvignon

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Pricing is based on a maximum of 2 hours of service with a 25-person minimum. For groups of 24 or less a $125 labor fee will be assessed. Culinary fees for all Action Stations are $150 per station. All prices are subject to a 9.75% sales tax and 23% service charge.

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### VENUE SET-UP

<table>
<thead>
<tr>
<th>Room Sq. Footage</th>
<th>VCB</th>
<th>VC1</th>
<th>VC2</th>
<th>FS Rooms</th>
<th>FS1</th>
<th>FS2</th>
<th>FS3</th>
<th>Satchmo</th>
<th>Boardroom</th>
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<tbody>
<tr>
<td>Classroom (3 per 6ft)</td>
<td>250</td>
<td>80</td>
<td>120</td>
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<td>35</td>
<td>35</td>
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<td>45</td>
<td>45</td>
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<tr>
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<td>135</td>
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<td>15</td>
<td>19</td>
<td>6</td>
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"***Numbers Do Not Include Additional Features Such As: Rear Projection AV, Dance Floors, Stages etc...***"

<table>
<thead>
<tr>
<th>Room Sq. Footage</th>
<th>Theater Lower Level</th>
<th>Upper Level</th>
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<td>500 250 250</td>
<td>1500 100</td>
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<tr>
<td>Crescent Rounds (of 6)</td>
<td>34 14 20</td>
<td>34 14 20</td>
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<tr>
<td>Full Rounds</td>
<td>34 14 20</td>
<td>34 14 20</td>
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<td>&quot;&quot;&quot;U&quot;&quot; Shape&quot;</td>
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<tr>
<td>Hollow Square</td>
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<td>Trade Show (Booths)</td>
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<td>23 8 15</td>
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<tr>
<td>Rounds with Dance Floor</td>
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"***Numbers Do Not Include Additional Features Such As: Rear Projection AV, Dance Floors, Stages etc...***"

**Fulton St.**

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**Numbers are based on all Entertainment and AV are positioned under Gazebo**

<table>
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<tr>
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<tr>
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