

CATERING MENU

Harrah's[®]
NEW ORLEANS

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



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.

Culinarian fees for all Action Stations are \$150 per station.

All prices are subject to a 9.75% sales tax and 23% service charge.



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 chips4 per person
Whole fruit.4 per person
Seasonal fruit display.8 per person
Chef's selection of Danish, croissant and muffins8 per person
Flavored yogurts with house-made granola8 per person
Bagels with cream cheese8 per person
Assorted ice cream bars.8 per person
Red Bull or Red Bull Sugarfree6 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 fruit4 per person
Fresh-cut fruit and berries display8 per person
Minted fruit salad6 per person
Rotisserie chicken and orzo pasta salad6 per person
Caesar, hearts of romaine, shaved Parmesan and garlic croutons5 per person
New Orleans-style potato salad5 per person
Grilled market fresh vegetables8 per person
Chicken and andouille sausage gumbo8 per person
Add grilled chicken to salad5 per person
Add grilled shrimp to salad8 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 fruit4 per person

Fresh-cut fruit and berries display8 per person

Minted fruit salad6 per person

Rotisserie chicken and orzo pasta salad6 per person

Grilled market fresh vegetables8 per person

Chicken and andouille sausage gumbo8 per person

Cookies and brownies6 per person

Pralines.8 per person

UPGRADE YOUR SANDWICH SELECTION

Hot roast beef and gravyan additional 6 per person

Fried shrimpan additional 8 per person

Fried oysteran additional 8 per person



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LUNCH IN A BOX

BISTRO DELI TO GEAX 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 GEAX 34

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 54

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 gumbo8 per person
Mixed greens, blue cheese, pecans and balsamic dressing6 per person
Candied yams6 per person
Grilled market fresh vegetables8 per person
Sautéed green beans with caramelized onions6 per person
Corn and crab bisque8 per person
Oyster and artichoke soup8 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 croutons5 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 salad4 per person
Grilled asparagus with zesty hollandaise sauce5 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 salad5 per person
Add grilled shrimp to salad8 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 cup8 per person
- Add grilled chicken to salad.6 per person
- Add grilled shrimp to salad8 per person
- Add jumbo shrimp to filet 12 per person



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PLATED LUNCH

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

Fried 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 aioli

Entrée

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

Dessert

Cherries jubilee

DINNER BUFFET

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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

PLATED DINNER

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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 wonton 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 aioli 6
- Buffalo shrimp on crostini 8
- Jumbo lump crab cakes 8
- Thai chicken spring rolls with cashew, served with mango salsa 6
- Garlic-crust oyster, blue cheese crumbles and sweet onion relish 8
- Seafood beignets (assorted shrimp, crawfish and crab meat) 8

INTERACTIVE DINING

Prepared to Order

Pricing based on minimum of (35) guests

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

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For groups of 34 or less, there is an additional \$150 fee assessed.

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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	



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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

	Call	Premium	Super Premium
1st Hour	20 per person	25 per person	30 per person
2nd Hour	30 per person	35 per person	41 per person

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

BEVERAGE ARRANGEMENT



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.



MANNING'S
new orleans

Eat - Drink - Cheer

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

Provençal 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

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

MANNING'S

Pricing is based on a maximum of 2 hours of service with a 25-person minimum.

Culinarian 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

5 per person

Manning's Cheese Display

Tapenade, hummus, assorted cheeses and artisan breads

8 per person

Surfside Delights 11 per person

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

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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

MANNING'S

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Culinarian fees (*) are \$150, based on 2 hours of service.

All prices are subject to a 9.75% and sales tax and 23% service charge.

VENUE SET-UP

	VCB	VC1	VC2	FS Rooms	FS1	FS2	FS3	Satchmo	Boardroom
Room Sq. Footage	4095	1480	2615	2175	725	725	725	620	355
Classroom (3 per 6ft)	250	80	120	100	35	35	35	36	
Theater	300	100	200	135	45	45	45	40	
Reception	364	100	200	135	55	55	55	55	
Crescent Rounds (of 6)	144	54	90	72	24	24	24	24	
Full Rounds (of 11)	308	99	165	100	40	40	40	40	
""U"" Shape"	100	40	55	70	25	25	25	25	
Hollow Square	110	40	70		20	20	20	30	
Trade Show (Booths)	23	8	15	19	6	6	6	6	
Conference Style									8

Numbers Do Not Include Additional Features Such As: Rear Projection AV, Dance Floors, Stages etc...

	Theater	Lower Level	Upper Level	Masquerade including Ultra	Ultra	Lounge
Room Sq. Footage	9000	4500	4500	8216	3113	
Classroom (2 per 6ft)	50	25	25			
Classroom (3 per 6ft)	60	30	30			
Theater	500	250	250			
Reception	500	250	250	1500	100	
Crescent Rounds (of 6)	34	14	20			
Full Rounds	34	14	20			
""U"" Shape"	50	20	30			
Hollow Square	40					
Trade Show (Booths)	30					
Rounds with Dance Floor	30	10	20			

Numbers Do Not Include Additional Features Such As: Rear Projection AV, Dance Floors, Stages etc...

	Fulton St.
Outdoor Area Sq. Footage	21,246
Theater	150
Reception	1000
Trade Show (Booths)	20

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

	Stadium Club	Stadium 1	Stadium 2	Stadium 3
Room Sq. Footage	2500	750	1000	700
Classroom (3 per 6ft)	130			
Theater	250			
Reception	275	50	60	50
Crescent Rounds (of 6)	132	30	48	12
Full Rounds	220	50	80	20
""U"" Shape"	40	36	15	15
Hollow Square	40	40	18	18
Trade Show (Booths)	20	6	6	

Numbers Do Not Include Additional Features Such As: Rear Projection AV, Dance Floors, Stages etc...

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.

Culinarian fees for all Action Stations are \$150 per station.

All prices are subject to a 9.75% sales tax and 23% service charge.