

Hôtel PROVINCIAL

CATERING SNACKS, SALADS, & SANDWICHES

Big Easy \$27 p.p.

French bread finger sandwiches, seasonal fruit, mini pecan pies, assorted soft drinks, bottle water, coffee & tea service

Healthy Fix \$23 p.p.

Seasonal sliced fruit, hummus with pita chips, grilled veggies & dill yogurt dip, bottled water, coffee & tea service

Sweet & Salty \$22 p.p.

Fresh baked assortment of cookies, pralines, pecan brownies, mixed nuts, assorted soft drinks, & bottled water

Boxed Lunches – \$29 p.p.

Six-inch ham or turkey po-boy with lettuce, tomato, & cheese
Zapps potato chips, pickle spear, seasonal whole fruit, fresh baked cookie, & soft drink or bottled water

Sandwiches served with Zapps chips & Creole potato salad. Salads served with gumbo or French bread. Beverage service of coffee/tea/water

Nola Chef Salad \$29 p.p.

Smoked turkey, ham, cheese, bacon crumbles, tomato wedges & croutons on a bed of crisp lettuce with Italian Vinaigrette, accompanied with praline.

Chicken Caesar Salad \$31 p.p.

Blackened or Grilled

Chicken breast, romaine lettuce, with homemade caesar dressing, parmesan cheese, & croutons, accompanied with praline.

Po-Boy Assortment \$31 p.p.

Choice of smoked turkey, country ham, or Cajun roast beef with mayo, lettuce, tomato, & pickle spear.

Provincial Club \$33 p.p.

Piled with smoked turkey, country ham, crisp bacon, cheese, mayo, lettuce, tomato, & pickle spear.

All prices exclusive of 22% service charge, \$100 set up fee and sales tax.
Additional charges may apply for events under 10 guests. Prices subject to change.

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HORS D' OUVRES

Cold Beginnings (50 pieces)

- ❖ Charcuterie Board - \$24 p.p.
- ❖ 3 meats, fruit, nuts, cheeses, & crackers
- ❖ Fresh Fruit and Assorted Cheeses Platter \$18 p.p.
- ❖ Marinated Crab Claws market price
- ❖ Boiled Louisiana Shrimp market price
- ❖ Creole Deviled Eggs \$190
- ❖ Mini Tuna OR Chicken Salad Croissants \$240
- ❖ Assorted French Bread Finger Sandwiches \$225
- ❖ Smoked Salmon & Caper Canapes \$290
- ❖ Tomato Basil Bruschetta \$190
- ❖ Caprese Skewers \$210
- ❖ Artichoke Balls \$190

Hot Beginnings (50 pieces)

- ❖ Petite Andouille Sausage en croute \$190
- ❖ Petite Crawfish Pie \$210
- ❖ Bacon Wrapped Shrimp \$255
- ❖ Crab Stuffed Mushrooms \$240
- ❖ Mini Crab Cakes \$265
- ❖ Assorted Petite Quiche \$170
- ❖ BBQ OR Italian Meatballs \$190
- ❖ Fried OR Blackened Catfish Fingers \$255
- ❖ Grill/Satay/Blackened Chicken Tenders \$225
- ❖ Fig & Goat Cheese Vol-au-Vent \$210

Dinner Package

Choose our classic package or build your own.

Available for lunch or dinner events.

A la carte hors d'oeuvres and appetizers can be added to any package

Taste Of New Orleans Buffet \$95 p.p.

Petite Andouille Sausage En Croute

Creole Deviled Eggs

Crab Stuffed Mushrooms

Caesar Salad

Chicken & Andouille Sausage Gumbo

Crawfish Etouffee

Shrimp & Tasso Pasta

Sliced Cajun Rubbed Roast with French Bread

Green Beans with Bacon and Red Onions

Corn Macque Choux

Bananas Foster Bread Pudding

Southern Pecan Pie

With beverage service of coffee/tea/water

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Beverages & Cocktails

The Orpheus \$37 p.p., each additional hour, \$15 p.p.

Bacardi Light Rum, Beefeater Gin, Stoli Vodka, Jose Cuervo Gold Tequila,
Jack Daniels Whiskey, Dewar's Scotch

The Rex \$42 p.p., each additional hour, \$20 p.p.

Meyers Dark Rum, Bombay Sapphire Gin, Ketel One Vodka, Patron Tequila, Chivas Regal Scotch,
Crown Royal

Both with red, white, & sparkling wines and domestic, import, & local beer

The Bacchus \$31 p.p., each additional hour, \$10 p.p.

Selected red, white, & sparkling wines
Selected domestic, import, & local beer

Each with Assorted Soft Drinks, Juices, Mixers, and Garnishes

Consumption or Cash Bar Pricing

(\$300 Bar Set-up fee)

Call (Orpheus) drinks \$13

Premium (Rex) drinks – \$17

With assorted mixers

Domestic Beer – \$6 Import Beer – \$7 Local/Craft Beer – \$7

House Wines – \$9

Assorted Soft Drinks and Juices – \$4

Craft Cocktails & Cordials can be added to any package at an additional charge.

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Reception Packages Menu

Station Selections

- ❖ Pecan Encrusted Louisiana Catfish
- ❖ Baked or Blackened Fresh Gulf Fish
- ❖ Roasted Pork Loin
- ❖ Shrimp or Chicken Creole
- ❖ Traditional Red Beans, Rice, & Smoke Sausage
- ❖ Chicken and Sausage or Seafood Jambalaya
- ❖ Sliced Cajun Rubbed Roast Beef
- ❖ Crawfish and Andouille Sausage Pasta
- ❖ Shrimp and Tasso Pasta
- ❖ Shrimp NUNU or Pesto
- ❖ Crawfish or Crab Cake with Creole Remoulade
- ❖ Crawfish or Shrimp Etouffee
- ❖ Pecan Encrusted OR Cajun Roasted Chicken
- ❖ Stuffed Chicken Breast

Salads

- ❖ Fresh Mixed Greens & House Dressing
- ❖ Traditional Caesar Salad
- ❖ Spinach, Bacon, Blue Cheese & Red Onions
- ❖ Caprese

Soups

- ❖ Chicken & Andouille Sausage Gumbo
- ❖ Shrimp & Okra Gumbo (gluten free)
- ❖ Seafood Gumbo
- ❖ Roasted Garlic Bisque
- ❖ Onion Soup with Baked Cheese Croutons

Sides

- ❖ Baked Macaroni
- ❖ Creole Rice Pilaf
- ❖ Roasted Garlic Mashed Potatoes
- ❖ Andouille Sausage & Eggplant Dressing
- ❖ Corn Macque Choux
- ❖ Seasonal Vegetable Medley
- ❖ Fresh Green Beans with Bacon & Red Onions
- ❖ Steamed Broccoli with Cheddar Mornay Sauce
- ❖ Blistered Green Beans
- ❖ Roasted Brussel Sprouts

Desserts

Chocolate Praline Cheesecake
Traditional Mardi Gras King Cake
Southern Peanut Butter Pecan Pie
French Bread Pudding with a Bourbon or Rum Sauce
Traditional NOLA Bananas Foster over Vanilla Bean Ice Cream

Selections

Prime \$54 p.p.

Choice of Soup or Salad
Choice of One Entrée
Choice of Two Sides
Choice of One Dessert

First Class \$62 p.p.

Choice of Soup or Salad
Choice of Two Entrées
Choice of Two Sides
Choice of One Dessert

Supreme \$75 p.p.

Choice of Soup and Salad
Choice of Two Entrées
Choice of Two Sides
Choice of Two Desserts

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CATERING BREAKFAST OPTIONS



The Chartres-\$25 p.p.

A light meal to start the day

Fresh baked croissants or pastries
Assorted cereal or yogurt
Seasonal sliced fruit
Juice assortment
NOLA blended coffee-regular & decaf
Hot tea selection

The Pontchartrain – \$45 p.p.

A hearty full breakfast buffet

Scrambled Eggs,
Smoked bacon or breakfast sausage,
Creole breakfast potatoes or Grits,
Buttermilk biscuit & Andouille
Sausage gravy,
Fresh baked croissants & pastries
Assorted cereal or yogurt
Seasonal sliced fruit
Juice assortment
NOLA blended coffee-regular & decaf
Hot tea selection

The St. Philip – \$32 p.p.

Continental breakfast with a New Orleans twist!

Assorted cereal or yogurt
Breakfast sandwiches- Egg, Cheese,
Sausage or Bacon on English Muffin
Seasonal sliced fruit
Juice assortment
NOLA blended coffee-regular & decaf
Hot tea selection

Specialties to ADD ON to above!

Pain Perdu (French Bread French Toast) \$8 p.p.

Pancakes or Waffles \$5 p.p.

Grillades & Southern-style cheese grits \$15 p.p.

Traditional Eggs Benedict \$15 p.p.

Creole Eggs Benedict (top with crabmeat or crawfish tails) market price

Bagels & Cream Cheese \$5 p.p.

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