

## Custom Catering

### Breakfast Packages

#### ***The Ursuline – \$14 p.p.***

*A healthy start*

Yogurt and granola

Seasonal whole fruit

Juice assortment

NOLA blended coffee- regular and decaf

Hot tea selection



#### ***The Chartres-\$17 p.p.***

*A light meal to start the day*

Fresh baked croissants & pastries

Assorted cereal & yogurt

Seasonal whole fruit

Juice assortment

NOLA blended coffee-regular & decaf

Hot tea selection

#### ***The St. Philip – \$19 p.p.***

*Continental breakfast with a  
New Orleans twist!*

Assorted cereal & yogurt

Breakfast sandwiches- Egg, Cheese,  
Sausage or Bacon on English Muffin

Seasonal whole fruit

Juice assortment

NOLA blended coffee-regular & decaf

Hot tea selection

#### ***The Pontchartrain – \$28 p.p.***

*A hearty full breakfast buffet*

Scrambled Eggs

Smoked bacon & breakfast sausage

Creole breakfast potatoes

Grits

Buttermilk biscuits and Andouille

Sausage gravy

Fresh baked croissants & pastries

Assorted cereal & yogurt

Seasonal sliced fruit

Fruit preserves & whipped butter

Juice assortment

NOLA blended coffee-regular & decaf

*A 20% service charge and 9.70% tax will  
be added to food & beverage totals.  
Additional service charges may apply for events  
requiring extra set-up, wait staff, bartenders  
and on premise cooking staff.  
Prices are subject to change.*

## **Breakfast Extras**

*Sides & house specialties to build your own unique package!*

French Bread French Toast \$5 p.p.

Pancakes or Waffles \$5 p.p.

English Muffin Breakfast Sandwich \$8 p.p.

(with scrambled eggs, andouille sausage, Creole seasonings, and cheese)

Grillades & Southern-style cheese grits \$8 p.p.

Traditional Eggs Benedict \$7 p.p.

Creole Eggs Benedict \$9 p.p.

(Served w/ crab or crawfish cake)

Assorted Cereals & Fruit Yogurts \$5 p.p.

Bagels & Cream Cheese \$4 p.p.

*Item pricing is for add-ons to purchased packages only.*

## **Break Time Platters & Snacks** **(30 mins)**

### ***Big Easy \$16 p.p.***

French bread finger sandwiches

Seasonal sliced fruit

Pecan Pie Mini's

Assorted soft drinks & bottle

water

Coffee & tea

### ***Healthy Fix \$16 p.p.***

Seasonal sliced fruit

Grilled veggies with dill yogurt dip

Hummus with pita chips

Bottled water

Coffee & tea

### ***Sweet & Salty \$12 p.p.***

Fresh baked assortment of cookies, Pralines, pecan brownies  
and bagged mixed nuts

Assorted soft drinks & bottled water

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## **Lunch Boxes**

### ***Boxed Lunches – \$18***

Six inch ham or turkey Po-Boy with lettuce, tomato, & cheese  
Zapp's spicy potato chips  
Pickle spear  
Seasonal whole fruit  
Fresh baked cookie  
Soft drink & bottled water

## **Lunch Sandwiches & Salads**

*All sandwiches are served with Zapp's potato chips or Creole potato salad.  
Salads come with French bread roll.*

*Looking for a hot buffet? Consult our dinner page for luncheon options*

### ***Pasta Salad \$14 p.p***

Rotini pasta, cucumbers, onion, cherry tomatoes, and black olives tossed in Italian vinaigrette

### ***Veggie Pita \$14 p.p***

Grilled vegetables and hummus in a pita wrap.  
Served with Mixed greens salad

### ***Nola Chef Salad \$16 p.p.***

Smoked turkey, ham, and cheese, bacon crumbles, tomato wedges & croutons on a bed of crisp lettuce with Italian vinaigrette

### ***Po-Boy Assortment \$17 p.p.***

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

### ***Provincial Club \$18 p.p.***

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

### ***Chicken Caesar Salad \$18 p.p.***

*Grilled or Blackened*  
Chicken breast, romaine lettuce, with homemade Caesar dressing, parmesan cheese, & croutons

## **Lunch Extras**

*Customize your meal and have it your way!*

Side of mixed greens salad \$4 p.p.

Seasonal fruit salad \$5 p.p.

Side of Caesar salad \$5 p.p.

Cookie platter \$28 per dozen

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## Cocktail Reception and Dinner

*For a stand-alone cocktail party or added on to any of our dinner packages, we have something for everyone. Speak with our catering consultant to choose the best size and assortment of platters for your event.*

Prices are for 50 pcs/100 pcs  
Passed / Display / Priced per person

### *Cold Beginnings*

- ❖ Charcuterie Board Full-\$10 p.p  
Add Pate-\$20
- ❖ Fresh Fruit, Cheese and Pate Platter \$7 p.p.
- ❖ Marinated Crab Claws market price
- ❖ Boiled Louisiana Shrimp \$210/\$390
- ❖ Creole Deviled Eggs \$80/\$130 \*
- ❖ Mini Tuna or Chicken Salad Croissants \$120/\$190
- ❖ Assorted Meat French Bread Finger Sandwiches \$110/\$180

*Items with an option to be prepared Vegetarian are identified by an asterisk (\*)*

### *Hot Beginnings*

- ❖ Petite Andouille Sausage EnCrouete \$140/\$250
- ❖ Petite Crawfish Pie \$140/\$250
- ❖ Bacon Wrapped Shrimp \$190/\$340
- ❖ Crab Stuffed Mushrooms \$140/\$250
- ❖ Mini Crab Cakes \$140/\$250
- ❖ Assorted Petite Quiche \$140/\$250 \*
- ❖ BBQ or Italian Meatballs \$90/\$160
- ❖ Grilled or Blackened Catfish Fingers \$140/\$250
- ❖ Grilled or Blackened Chicken Tenders \$140/\$250

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## **Dinner Packages**

*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*

### ***NOLA Classic***

***Taste Of New Orleans Buffet \$75 p.p.***

Petite Andouille Sausage EnCroute

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

**\*\*\*Additional packages on next page\*\*\***

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# Dinner Package Menu

## Entrée Selections

Served as lunch or dinner and can be buffet style or plated. Plated packages are an additional \$5 p.p

- ❖ Sliced Cajun Rubbed Roasted Beef
- ❖ Roasted Pork Loin
- ❖ Baked or Blackened Fresh Gulf Fish
- ❖ Stuffed Chicken Breast
- ❖ Chicken or Shrimp Creole
- ❖ Traditional Red Beans and Rice with Ham and Smoked Sausage
- ❖ Chicken and Sausage or Seafood Jambalaya
- ❖ Crawfish and Andouille Sausage Pasta
- ❖ Shrimp and Tasso Pasta
- ❖ Shrimp NUNU or Pesto
- ❖ Crawfish or Crab Cake with Creole Remoulade
- ❖ Crawfish or Shrimp Etoufee
- ❖ Pecan Crusted Chicken or Louisiana Catfish
- ❖ Cajun Rubbed Roasted Chicken

## Salads

- ❖ Fresh Mixed Greens with Choice of Dressing
- ❖ Traditional Caesar Salad
- ❖ Bacon Blue Spinach Salad with sliced red onions
- ❖ Caprese

## Soups

- ❖ Chicken and Andouille Sausage Gumbo
- ❖ Roux-less Shrimp and 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 and Eggplant Dressing (\$1 additional)
- ❖ Corn Macque Choux
- ❖ Seasonal Vegetable Medley
- ❖ Fresh Green Beans with Bacon and Red Onions
- ❖ Steamed Broccoli with Cheddar Mornay Sauce

## Desserts

- ❖ Petite Pecan Pie
- ❖ 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

## Buffet & Plated Selections

**Number One \$35 p.p.**

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

**Number Two \$45 p.p.**

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

**Number Three \$52 p.p.**

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

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## **Libations**

*All bar packages are a minimum of 3 hours and require a hosted bartender fee of \$75 per bartender. Each additional hour is \$25 per bartender.*

### ***The Bacchus \$23 p.p., each additional hour, \$10 p.p.***

Selected Red & White Wines  
Choice of 2 Domestic beers, and 1 Import beer or  
1 Domestic beer, 1 Import beer, and 1 Local beer

### ***The Orpheus \$29 p.p., each additional hour, \$15 p.p.***

Bacardi Light Rum, Beefeater Gin, Stolli Vodka, Jose Cuervo Gold Tequila,  
Jack Daniels Bourbon, Dewar's Scotch, Crown Royal Blended,  
Selected Red and White Wines  
Your Choice of 2 Domestic Beers, and 1 Import Beer  
Assorted Soft Drinks, Juices, all Mixers and Garnishes

### ***The Rex \$35 p.p., each additional hour, \$15 p.p.***

Meyers Dark Rum, Bombay Sapphire Gin, Ketel One Vodka, Patron Tequila,  
Gentleman Jack Bourbon, Chivas Regal Scotch, Crown Royal Reserve Blended,  
Selected Red and White Wines  
Your Choice of 2 Domestic Beers, and 1 Import Beer  
Assorted Soft Drinks, Juices, all Mixers and Garnishes

Specialty drinks can be added to any package at an additional charge.

### ***Consumption or Cash Bar Prices Per Drink***

*(\$100 Bar Set-up fee required)*

Orpheus Stocked – \$9 Rex Stocked – \$10  
Domestic Beer – \$5 Import Beer – \$6 Local/Craft Beer – \$6  
House Wines – \$8  
Assorted Soft Drinks and Juices – \$2  
Premium Cordials – \$12 to \$16

### **Bar Requirements**

All open bars/cash or consumption bars lasts  
3 hours and require a \$75 per bartender or  
hosted bartender fee.  
Each additional hour is \$25 per bartender.

A 20% service charge, \$100 set up fee and 9.70% tax will be added to food & beverage totals.  
Additional service charges may apply for events requiring extra set-up, wait staff, bartenders and on-premise cooking staff.  
Prices are subject to change.