



## *Hotel New Orleans*

### *Break Items*

#### *Beverages*

##### *Coffee*

Regular or decaffeinated  
\$45.00 per gallon

##### *Iced Tea*

\$35.00 per gallon

##### *Assorted Sodas*

Coke, Diet Coke and Sprite  
\$2.50 each

##### *Fruit Medley Punch*

\$35.00 per gallon

##### *Fruit Juices*

Orange, cranberry, grapefruit & apple  
\$15.00 per quart

##### *Assorted Hot Tea*

\$2.50 each

##### *Bottled Water*

\$3.00 each

##### *Champagne Punch*

\$60.00 per gallon

#### *Snack Items*

##### *Assorted Fruit Danishes*

Apple, cherry and pineapple  
\$32.00 per dozen

##### *Assorted Muffins*

Banana nut, blueberry and bran  
\$36.00 per dozen

##### *Bagels*

Plain and cinnamon raisin served  
with cream cheese  
\$24.00 per dozen

##### *Croissants*

Served with assorted jelly and butter  
\$36.00 per dozen

### *Cinnamon Rolls*

Indulgent cinnamon rolls drizzled with creamy icing.  
\$36.00 per dozen

### *Cheese and Fruit Tray*

A variety of cheese, fruit and crackers.  
\$125.00

### *Potato Chips, Pretzels or Chips and Salsa*

\$12.00 per pound or  
\$2.00 per individual assorted bags

### *Assorted Cookies*

A variety of chocolate chunk and white macadamia nut.  
\$18.00 per dozen

### *Assorted Pastries*

An assorted selection of European pastries, cream puffs and chocolate and vanilla éclairs  
\$24.00 per dozen

### *Scones*

Assorted scones including blueberry, chocolate and brown sugar.  
\$32.00 per dozen

### *Finger Sandwiches*

Assorted turkey, ham, roast beef, pastrami and cheese finger sandwiches.  
\$120.00 per 100

### *Cajun Snack Mix*

\$20.00 per pound

### *Assorted Mints and Hard Candies*

\$14.00 per pound

### *Miniature Napoleons*

Two layers of puff pastry filled with chocolate, vanilla or strawberry topped with fondant icing.  
\$24.00 per dozen

### *Mardi Gras King Cakes*

A traditional Mardi Gras Favorite.  
\$34.00 Small                      \$46.00 Large

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## *Hotel New Orleans*

### *Themed Breaks*

#### *Mardi Gras Masquerade*

Festive King Cakes  
Homemade Pralines  
Fresh Meat Pies  
Zapp's Potato Chips  
Hurricane Punch  
(Non-Alcoholic)  
Regular and Decaffeinated Coffee  
\$13.00 per person

#### *Sweet Tooth*

Chocolate Dipped Strawberries  
Chocolate Chip Cookies  
White Chocolate Macadamia Cookies  
Luscious Raspberry Brownies  
Caramel Pecan Blondies  
Sweet Tea  
Regular and Decaffeinated Coffee  
\$11.00 per person

#### *Jackson Square*

Fresh Sliced Fruit  
Hot Beignets  
with generous powder sugar  
Assorted Hubig Pies  
Assorted Selection of Hot Tea  
Regular and Decaffeinated Coffee  
\$11.00 per person

#### *Power Nap*

Assorted Whole Fruit  
Granola and Power Bars  
Oatmeal Cookies  
Trail Mix  
Energy Drinks  
Bottled Water  
\$14.00 per person

#### *Health Nut*

Fresh Fruit Skewers  
with Yogurt Dipping Sauce  
Granola Bars  
Assorted Yogurt  
Assorted Fruit Breads  
Bottled and Sparkling Water  
Regular and Decaffeinated Coffee  
\$14.00 per person

## *Great American Pastime*

Hot Jumbo Pretzels  
with Deli Mustard and Dipping Cheese  
Individual Bags of Peanuts  
Assorted Candy Bars  
Cracker Jacks  
Pigs in a Blanket  
Assorted Sodas & Bottled Water  
Ice Cold Lemonade  
\$16.00 per person

## *Dixie Land Delight*

Cheese and Grape Display  
Assorted Tea Sandwiches  
Biscotti Wedges  
Fresh Baked Scones  
Assorted European Pastries  
Classic Selection of Tea  
Regular and Decaffeinated  
Coffee  
\$16.00 per person

## *A Little Lagniappe*

Add Domestic Long Necks  
\$10.00 per person

Add Mimosas and Mint Juleps  
\$12.00 per person

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*Hotel New Orleans*

## *Break Packages*

### *All Day Beverage Package*

#### **Morning Service**

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas and Orange Juice

#### **Mid –Morning Service**

Refresh Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks and Bottled Water

#### **Afternoon Service**

Refresh Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks and Bottled Water  
\$16.00 per person

Add Assorted Cookies and Brownies to Afternoon Service  
\$2.00 additional per person

### *All Day Continental Package*

#### **Morning Service**

Fruit and Berry Display, Assorted Pastries, Muffins and Bagels  
Served with Cream Cheese, Butter and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas and Orange Juice

#### **Mid –Morning Service**

Refresh Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks and Bottled Water

#### **Afternoon Service**

Assorted Cookies and Deluxe Brownies  
Refresh Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks and Bottled Water  
\$24.00 per person

# *Magnolia Package*

## **All Day Beverage Service**

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks and Bottled Water

## **Continental Breakfast**

Fruit and Berry Display, Assorted Pastries, Muffins and Bagels  
Served with Cream Cheese, Butter and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas and Orange Juice

## **Mid-Morning Service**

Fresh Sliced Melons, Hot Beignets and Hubig Pies  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks and Bottled Water

## *Lunch Options*

Please Select One of the Following Options

### *Working Deli Lunch*

Creamy Cole Slaw  
Assorted Sliced Lunch Meat, Turkey, Ham and Roast Beef  
A Selection of Sliced Cheese, American, Swiss, Cheddar and Monterey Jack  
Assorted Breads, White, Wheat, Marble Rye and French Bread  
All the Fixings, Lettuce, Tomato, Red Onions and Pickle Spears  
Dressings, Mayonnaise, Mustard and Creole Mustard  
Classic Southern Potato Salad  
Bread Pudding  
Iced Tea

### *Pasta Luncheon*

Garden Salad with Choice of Dressings  
Seafood Pasta with a Garlic Alfredo Sauce  
Chicken Penne with a Rich Spinach and Artichoke Sauce  
Steamed Broccoli Florets  
French Rolls  
Bread Pudding  
Iced Tea

## **Afternoon Service**

Assorted Cookies, Deluxe Brownies and Blondies,  
Zapp's Potato Chips and Individual Bags of Peanuts  
Refresh Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks and Bottled Water  
\$59.00 per person

# *Plantation Package*

## **All Day Beverage Service**

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks and Bottled Water

## **Breakfast Buffet**

Fruit and Berry Display  
Scrambled Eggs  
Bacon or Sausage  
Assorted Pastries, Muffins and Bagels  
Served with Cream Cheese, Butter and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas and Orange Juice

## **Morning Service**

Fresh Fruit Skewers, Hot Beignets, Homemade Pralines, Granola and Power Bars  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks and Bottled Water

## *Lunch Options*

Please Select One of the Following Options

### *Classic Louisiana-Style Buffet*

Garden Salad with Choice of Dressings  
Grilled Catfish and Blackened Chicken  
Red Beans and Rice with Smoked Sausage  
Classic Cajun Jambalaya  
Corn Mache Choux  
French Rolls  
Bread Pudding  
Iced Tea

### *City Park Picnic*

Garden Salad with Choice of Dressings  
Maple Glazed Pork Chops  
Sweet and Tangy Barbeque Chicken Breast  
Southern Potato Salad  
Creamy Baked Beans  
French Rolls  
Bread Pudding  
Iced Tea

## **Afternoon Service**

Assorted Cookies, Deluxe Brownies and Blondies,  
Zapp's Potato Chips, Jumbo Pretzels and Individual Bags of Peanuts  
Refresh Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks and Bottled Water  
\$69.00 per person

# *Dixie Land Package*

## **All Day Beverage Service**

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks and Bottled Water

## **Breakfast Buffet**

Fruit and Berry Display, Scrambled Eggs, Southern Grits  
Bacon or Sausage, Cajun Breakfast Potatoes, Assorted Pastries, Muffins and Bagels  
Served with Cream Cheese, Butter and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas and Orange Juice

## **Morning Service**

Dixie Land Delight  
Cheese and Grape Display, Assorted Tea Sandwiches, Biscotti Wedges  
Fresh Baked Scones and Assorted European Pastries  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks and Bottled Water

## *Lunch Options*

Please Select One of the Following Options

### *Savory Seafood Sampler*

Seafood Gumbo  
Fried seafood selection including:  
Catfish, Soft Shelled Crab, Jumbo Shrimp and Oysters  
Served with Remolaude, Tartar and Cocktail Sauce  
White Rice, Fresh Vegetable Medley  
French Rolls  
Bread Pudding  
Iced tea

### *Warehouse District Lunch Buffet*

Garden Salad with Choice of Dressings  
Tender Beef Sirloin Smothered in a Mushroom Demi Glace  
Redfish Ponchatrain topped with Crawfish Sauce  
Garlic Mash Potatoes  
Vegetable Medley  
French Rolls  
Bread Pudding  
Iced Tea

## **Afternoon Service**

Great American Pastime  
Hot Jumbo Pretzels, with Deli Mustard and Dipping Cheese, Individual Bags of Peanuts  
Assorted Candy Bars, Cracker Jacks, Pigs in a Blanket  
Refresh Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks, Bottled Water and Ice Cold Lemonade  
\$79.00 per person

## *Audio/Visual Presentation Package*

LCD Projector (2200 ANSI Lumens)  
Projector Cart/Stand  
8 Foot Projector Screen  
Flip Chart with Easel Pad  
All Cabling, Extension Cords and  
Power Strips

Additional Items Included for Attendees Use:  
Stapler and Stapler Remover, Scotch Tape, Masking Tape, Paper Clips,  
Three Hole Punch, Scissors, Ruler, Post It Notes,  
Pens and Name Tags  
\$525.00

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## *Hotel New Orleans*

# *Continental Breakfasts*

### *Menu #1*

Breakfast pastries  
(Muffins, Danishes, croissants or bagels  
served with butter and preserves)  
Chilled fruit juices (2)  
Freshly brewed regular  
& decaffeinated coffee  
\$9.00 per person

### *Menu #2*

Fresh seasonal fruit  
Breakfast pastries  
(Muffins, Danishes, croissants or bagels  
served with butter and preserves)  
Assorted fruit yogurt  
Chilled fruit juices (3)  
Freshly brewed regular  
& decaffeinated coffee  
Assorted hot tea  
\$12.00 per person

### *Menu #3*

Fresh seasonal fruit  
Breakfast pastries  
(Muffins, Danishes, croissants, bagels or scones  
served with butter and preserves)  
Cinnamon French toast with powdered sugar, butter and syrup  
Cottage cheese  
Chilled fruit juice (3)  
Freshly brewed regular  
& decaffeinated coffee  
Assorted hot tea  
\$14.00 per person

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## *Breakfast Buffets*

### *Menu #1*

Fresh seasonal fruit cocktail  
Scrambled eggs  
Southern grits  
Bacon and Sausage links  
Breakfast potatoes  
White and wheat toast with  
assorted jelly and butter  
Assorted bagels served with cream cheese  
Chilled fruit juice (2)  
Regular and decaffeinated coffee  
\$16.00

### *Menu #2*

Fresh seasonal fruit cocktail  
Scrambled eggs  
Southern grits or oatmeal  
served with raisins and brown sugar  
Bacon and Sausage patties  
Hash browns  
White and wheat toast or  
Buttermilk biscuits  
with assorted jelly and butter  
Banana nut, blueberry and bran muffins  
A selection of yogurt and cereal  
Chilled fruit juice (3)  
Regular and decaffeinated coffee  
\$20.00

### *Menu #3*

Fresh seasonal fruit cocktail  
Scrambled eggs  
Southern grits or oatmeal  
served with raisins and brown sugar  
Bacon, maple syrup sausage and  
honey glazed ham  
Hash browns or breakfast potatoes  
Pancakes and waffles  
served with syrup and butter  
Croissants or buttermilk biscuits  
served with assorted jelly and butter  
A selection of European pastries  
A selection of yogurt and cereal  
Chilled fruit juice (3)  
Regular, decaffeinated coffee and  
assorted hot tea  
\$28.00

### *Juice Selections*

Apple  
Cranberry  
Grapefruit  
Orange  
Pineapple  
V8  
Milk

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*Hotel New Orleans*

*Breakfasts Enhancements*

*Sliced Fresh Fruit*

\$3.00 per person

*Seasonal Melon*

\$4.50 per person

*Assorted Cereal*

\$3.25 per person

*Assorted Fruit Yogurt*

\$3.50 per person

*Scones*

Assorted scones including blueberry,  
chocolate and brown sugar.

\$32.00 per dozen

*Cinnamon Rolls*

Indulgent cinnamon rolls drizzled with  
creamy icing.

\$36.00 per dozen

*Pancakes*

Served with sliced strawberries, butter  
and syrup

\$3.75 per person

*Belgian Waffles*

Served with sliced strawberries  
powdered sugar, butter and syrup

\$4.25 per person

*Cinnamon French Toast*

Served with sliced strawberries  
powdered sugar, butter and syrup

\$4.75 per person

*Scrambled Eggs*

Fresh country style scrambled eggs

\$4.75 per person

*Hot Oatmeal*

\$4.00 per person

*Southern Cheese Grits*

\$4.00 per person

*Hash Browns*

\$3.50 per person

*Bacon Slices*

\$3.50 per person

*Honey Smoked Ham*

\$4.00 per person

*Sausage Links or Patties*

\$3.75 per person

## *Biscuits and Gravy*

Fluffy buttermilk biscuits served with sausage patties and white country gravy.

\$36.00 per dozen

## *Eggs Benedict*

Poached eggs with grilled Canadian bacon on a warm English muffin with Hollandaise sauce.

\$48.00 per dozen

## *Breakfast Sandwiches*

### *Biscuits*

Bacon, sausage or ham with egg and cheddar cheese

\$65.00 per dozen

### *Muffins*

Bacon, sausage or ham with egg and cheddar cheese

\$65.00 per dozen

### *Croissants*

Bacon, sausage or ham with egg and cheddar cheese

\$65.00 per dozen

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## *Hotel New Orleans*

### *Brunch Menus*

#### *Menu #1*

Fresh Fruit Salad  
Crisp Caesar Salad  
Eggs Benedict  
Bacon and Sausage  
Biscuits and Gravy  
Garlic Chicken with a cream sauce  
Vegetable Medley  
Cajun Style Breakfast Potatoes  
Choice of fruit juice (2)  
Regular, decaffeinated coffee and  
a selection of hot tea.  
\$24.00

#### *Menu #2*

House Salad served with your  
choice of two dressings  
Fresh Cantaloupe  
Eggs made to order  
Sliced Roast Beef with brown gravy  
Belgian Waffles with strawberries,  
powdered sugar and syrup  
Creamy Citrus Salmon  
Crawfish Pasta  
Vegetable Medley  
Choice of fruit juice (3)  
Regular, decaffeinated coffee and  
a selection of hot tea.  
\$32.00

### *Menu #3*

Fresh Strawberry and Pecan Salad  
Fresh seasonal fruit cocktail  
Eggs made to order  
Southern Grits  
Maple Syrup Sausage Patties  
Hash browns or breakfast potatoes  
Assorted Scones  
Parmesan Chicken or Roasted Pork Loin  
Vegetable Medley  
Sweet Potatoes  
Choice of fruit juice (3)  
Regular, decaffeinated coffee and  
a selection of hot tea  
Mimosas and Champagne  
\$36.00

### *Juice Selection*

Apple  
Cranberry  
Grapefruit  
Orange  
Pineapple  
V8  
Milk

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## *Hotel New Orleans*

### *Lunch Buffets*

#### *Working Deli Lunch*

Creamy cole slaw, Caesar or garden salad with choice of dressings  
Assorted sliced lunch meat, turkey, ham and roast beef  
A selection of sliced cheese, American, Swiss, cheddar and Monterey Jack  
Assorted breads, white, wheat, marble rye and French bread  
All the fixings, lettuce, tomato, red onions and pickle spears  
Dressings, mayonnaise, mustard, horseradish and Creole mustard  
Classic southern potato salad  
Bread Pudding  
Iced tea  
\$18.00 per person

#### *New Orleans Po-Boy Lunch*

Creamy cole slaw, Caesar or garden salad with choice of dressings  
Po-Boys, assorted French bread sandwiches with fried shrimp, catfish and oyster  
All the fixings, lettuce, tomato, red onions and pickle spears  
Dressings, mayonnaise, mustard, horseradish, ketchup and hot sauce  
Bread Pudding  
Iced tea  
\$22.00 per person

#### *Pasta Lunch*

Caesar or garden salad with choice of dressings  
Seafood pasta with a garlic Alfredo sauce and  
Chicken penne with a rich spinach and artichoke sauce  
Grilled Asparagus  
French rolls  
Bread Pudding  
Iced tea  
\$24.00

## *Classic Louisiana-Style Buffet*

Creamy cole slaw, Caesar or garden salad with choice of dressings  
Red beans and rice with smoked sausage  
Classic Cajun Jambalaya  
Grilled catfish and blackened chicken  
Corn Mache Choux  
French rolls  
Bread Pudding  
Iced tea  
\$26.00 per person

## *Warehouse District Lunch Buffet*

Caesar or garden salad with choice of dressings  
Beef tips smothered in a mushroom demi glace and  
Redfish Ponchatrain topped with blue crab meat  
Garlic mash potatoes  
Vegetable medley  
French rolls  
Bread Pudding  
Iced tea  
\$34.00

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## *Hotel New Orleans*

### *Plated Lunch Menus*

#### *Menu #1*

Creamy mushroom soup  
Shrimp and spinach salad with bacon vinaigrette or  
Cantaloupe and chicken salad with sweet vinaigrette  
Diner rolls and butter  
Bread Pudding  
Iced tea  
\$18.00

#### *Menu #2*

New Orleans gumbo or  
Classic Caesar salad  
Catfish Almandine or  
Grilled portabella chicken topped with demi glace  
Garlic mash potatoes  
Fresh vegetable medley  
Diner rolls and butter  
Bread Pudding  
Iced Tea  
\$26.00

#### *Menu #3*

Broccoli and cheese soup or  
House salad severed with choice of dressing  
Maple glazed pork chops or  
Cranberry barbeque chicken breast  
Three cheese macaroni  
Grilled asparagus  
Diner rolls and butter  
Bread Pudding  
Iced Tea  
\$24.00

### *Menu #4*

Tomato Basil soup or  
Caesar Salad  
Grilled chicken served on spinach and artichoke fettuccini or  
Chicken Cacciatore served on penne pasta  
Vegetable Medley  
Diner rolls and butter  
Bread Pudding  
Iced Tea  
\$24.00

### *Menu #5*

Shrimp with roasted peppers and garlic soup or  
Cantaloupe salad with sweet garlic vinaigrette  
Redfish topped with blue crab meat and a rich butter sauce or  
Chicken topped with creamy mushroom sauce  
Wild Rice  
Squash and zucchini  
Diner rolls and butter  
Bread Pudding  
Iced Tea  
\$28.00

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## *Hotel New Orleans*

### *Dinner Buffets*

#### *Menu #1*

House salad served with choice of dressing  
Roasted Pork Loin with a thick brown gravy  
Baked sweet potatoes served with brown sugar and bacon  
Grilled asparagus  
Dinner rolls and butter  
Bread Pudding  
Iced tea  
\$24.00

#### *Menu #2*

Caesar Salad  
Italian breaded Veal with a rich Creole sauce  
Cajun roasted Potatoes  
Fresh Vegetable Medley  
Dinner rolls and butter  
Bread Pudding  
Iced tea  
\$26.00

#### *Menu #3*

Spinach salad with hot bacon vinaigrette  
Country Fried Steak served with white gravy  
Three cheese macaroni  
Southern green beans  
Dinner rolls and butter  
Bread Pudding  
Iced tea  
\$28.00

### *Menu #4*

Fresh fruit salad  
Fried seafood selection including: catfish, crab stuffed jumbo shrimp,  
coconut shrimp and oysters served with cocktail and remoulade sauce  
Garlic Mash Potatoes  
Fresh Vegetable Medley  
Dinner rolls and butter  
Bread Pudding  
Iced tea  
\$32.00

### *Menu #5*

Fresh vegetable salad with choice of dressing  
Half rack baby back ribs served with tangy cranberry barbeque sauce  
Baked Potato with all the fixings  
Sweet cream corn  
Dinner rolls and butter  
Bread Pudding  
Iced tea  
\$36.00

### *Menu #6*

Dried fruit summer salad with home-made vinaigrette  
Cornish Hen served with an apricot and almond glaze  
Sweet Potato Mash  
Grilled squash and zucchini  
Dinner rolls and butter  
Bread Pudding  
Iced tea  
\$36.00

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## *Hotel New Orleans*

### *Plated Dinner Menus*

#### *Menu #1*

Seafood and asiago bisque or  
Apple walnut salad with sweet vinaigrette  
Hazelnut Trigger Fish with roasted almonds and walnuts  
Wild rice  
Fresh vegetable medley  
Dinner rolls and butter  
Bread Pudding  
Iced tea  
\$28.00

#### *Menu #2*

French onion soup or  
House salad with choice of dressing  
Roasted half chicken with garlic and rosemary sauce  
Scalloped potatoes au gratin  
Fresh vegetable medley  
Dinner rolls and butter  
Bread Pudding  
Iced tea  
\$30.00

#### *Menu #3*

Cream of cauliflower or  
Tomato blossom salad with choice of dressing  
Grilled chicken breast stuffed with blue crab meat and peppers  
Topped with a rich cream sauce  
Natural long grain wild rice  
Fresh vegetable medley  
Dinner rolls and butter  
Bread Pudding  
Iced tea  
\$32.00

## *Menu #4*

Crawfish Bisque or  
Shrimp Remoulade  
Citrus flounder topped with blue crab meat and Asiago cheese  
Garlic and green onion mash potatoes  
Squash and Zucchini  
Dinner rolls and butter  
Bread Pudding  
Iced tea  
\$36.00

## *Menu #5*

Oysters Rockefeller or  
Walnut spinach salad with orange vinaigrette  
Filet Mignon topped with Italian marinated shrimp and blue cheese crumbles  
Garlic and herb potatoes  
Asparagus grilled with garlic butter  
Dinner rolls and butter  
Bread Putting  
Iced tea  
\$52.00

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## *Bread Pudding*

### *Classic New Orleans*

Raisins, pecans and fresh seasonal fruit  
with a thick rum sauce

### *Dark Chocolate*

Dark chocolate chunks, pecans, almonds  
with a sweet banana sauce

### *Berry Sweet*

White chocolate, blueberries and  
raspberries with a rum sauce

## *Desserts Enhancements*

### *Apple Crisp*

★

### *Chocolate Mousse*

★

### *Southern Pecan Pie*

★

### *German Chocolate Cake*

★

### *Tiramisu*

★

### *Carrot Cake*

★

### *White Chocolate Éclair*

★

*Cappuccino Cheesecake*

★

*Mississippi Mud Pie*

★

*Praline & Cream Cheesecake*

★

*Peanut Butter Pie*

★

*Godiva Chocolate Cheesecake*

★

*Key Lime Pie*

★

*Caramel Cheesecake*

★

*Banana Fosters*

★

*Deluxe Brownies*

★

Any desserts may be added to menus in place of bread pudding for  
\$4.75 per person

Many other options are available upon request.  
Pricing on these items will vary.

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Hotel New Orleans  
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## *Hotel New Orleans*

### *Youth Menus*

#### *Chicken Tenders*

Crispy chicken tenders served with white gravy and honey mustard.  
\$95.00 per 100

#### *Corn Dogs*

Served with classic yellow mustard and French fries.  
\$4.75 per person

#### *Burgers*

Plain, cheese or bacon served with fixing on the side and French fries  
\$9.00 per person

#### *Honey Chicken Sandwich*

Chicken with honey mustard served with fixing on the side and French fries.  
\$9.25 per person

#### *Jambalaya*

Your choice of seafood or chicken and Andouille sausage jambalaya.  
\$125.00  
Serves 25 guest

#### *Chicken Fettuccine Alfredo*

Classic chicken fettuccine in a rich Alfredo sauce.  
\$85.00  
Serves 25 guest

#### *Catfish Strips*

Golden brown fried catfish strips served with tartar and remoulade sauce.  
\$115.00 per 100

#### *Hot Dogs*

Served with cheese and all the appropriate condiments and French fries.  
\$6.75 per person

#### *Buffalo Chicken Sandwich*

Chicken with tangy buffalo sauce served with fixing on the side and French fries.  
\$9.25 per person

#### *BBQ Pork Sandwich*

Boneless ribs with BBQ sauce served with fixing on the side and French fries.  
\$9.75 per person

#### *Three Cheese Macaroni*

Penne pasta in a rich Alfredo sauce with Asiago, Parmesan and Cheddar cheese.  
\$75.00  
Serves 25 guest

#### *Seafood Pasta*

Crawfish and Andouille sausage with penne pasta in a creamy Alfredo sauce.  
\$155.00  
Serves 25 guest

*Potato Chips, Pretzels or  
Chips and Salsa*

\$12.00 per pound or  
\$2.00 per individual assorted bags

*Assorted Cookies*

A variety of chocolate chunk and white  
macadamia nut.  
\$18.00 per dozen

*Fruschetta Pizza*

*Specialty*

Meat Lovers  
Veggie

BBQ Chicken  
Supreme

Garlic Chicken  
Hawaiian

8 inch \$ 9.95      16 inch \$ 16.95

*Make Your Own*

Cheese  
8 inch \$ 7.95      16 inch \$ 14.95

Ex-Cheese, Pepperoni, Italian Sausage, Chicken, Ham, Bacon, Mushrooms, Onions,  
Peppers, Tomatoes, Pineapple, Roasted Garlic  
\$.75 each

*Assorted Sodas*

Coke, Diet Coke, Lemonade and Sprite  
\$2.50 each

*Bottled Water*

\$3.00 each

**All menu selections included iced tea or lemonade.**

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## *Hotel New Orleans*

### *Vegetarian Selections*

#### *Red Beans & Rice*

A traditional New Orleans favorite, slow cooked red beans and steamed white rice served with dinner rolls and iced tea.

\$10.00

#### *Portabella Sandwich*

A sautéed Portabella mushroom, diced tomato, feta cheese and pesto sauce served on a Kaiser onion roll with fresh vegetables served with iced tea.

\$12.00

#### *Spinach & Artichoke Pasta*

Penne pasta tossed in a creamy spinach & artichoke sauce with tomatoes and parmesan cheese served with dinner rolls and iced tea.

\$17.00

#### *Vegetable Lasagna*

Tender egg noodle pasta layered with carrots, broccoli, spinach and onions in a rich blend of four cheeses served with garlic bread and iced tea.

\$12.00

#### *Black Bean Soft Tacos*

Warm flour tortillas with black beans, cheddar cheese and southwestern vegetables and served with Mexican rice, sour cream and guacamole served with iced tea.

\$12.00

#### *Corn Polenta*

Polenta cakes with authentic Poblano peppers and cotija cheese served with black bean corn salsa, sour cream and a guacamole salad served with iced tea.

\$15.00

#### *Oriental Manicotti Salad*

Giant manicotti pasta stuffed with cheese on a bed of cabbage with almonds and rice noodles with a tangy peanut sauce served with iced tea.

\$14.00

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## *Hotel New Orleans*

### *Hors d'oeuvres*

#### *Fruit Tray*

A selection of fresh fruit including strawberries, grapes and assorted melons with yogurt dipping sauce.

\$85.00

#### *Vegetable Display*

A platter of assorted vegetables including celery, carrots, broccoli and other seasonal selections with ranch and blue cheese.

\$85.00

#### *Cheese & Fruit Display*

A display of cheeses and fresh cut fruit with assorted crackers.

\$125.00

#### *Cheese and Meat Tray*

A variety of cheese, turkey, ham and roast beef with assorted crackers and rolls.

\$125.00

#### *Finger Sandwiches*

Assorted overstuffed sandwiches with cheddar, Swiss, turkey, ham and roast beef on white and wheat bread.

\$120.00 per 100

#### *Miniature Muffalettas*

Miniature sandwiches with salami, diced black and green olives and olive oil.

\$205.00 per 100

#### *Spinach & Artichoke Dip*

Creamy spinach & artichoke dip blended with asiago cheese and served with corn tortilla chips.

\$95.00

#### *Spanakopitas*

Phyllo dough triangles stuffed with spinach and feta cheese.

\$125.00 per 100

#### *Classic Meatballs*

A cocktail party classic, 100% beef meatballs served with barbeque or marinara sauce.

\$85.00 per 100

#### *Crab Cakes*

A party pleaser, lightly breaded crab cakes blended with bell peppers and onions served with remoulade and cocktail sauce.

\$135.00 per 100

#### *Stuffed Mushrooms*

Button mushrooms stuffed with shrimp and crab meat and topped with asiago cheese.

\$350.00 per 100

#### *Shrimp Won Tons*

An oriental classic with a twist, won tons stuffed with shrimp and vegetables served with a spicy teriyaki sauce.

\$80.00 per 100

### *Mini Chicago Style Pizza*

Miniature Chicago style deep dish pizzas with zesty sauce, mozzarella and spicy Italian sausage.  
\$205.00 per 100

### *Mini Crawfish Pie*

Miniature flaky crust pies stuffed with Louisiana crawfish and blended with vegetables, rice and seasonings.  
\$150.00 per 100

### *Assorted Pastries*

An assorted selection of cream puffs and éclairs, chocolate and vanilla  
\$175.00 per 100

### *Miniature Napoleons*

Two layers of puff pastry filled with chocolate, vanilla or strawberry topped with fondant icing.  
\$105.00 per 100

### *Petit Fours*

An exciting selection for miniature cakes.  
\$115.00 per 100

### *Other Hors D'oeuvres*

Hotel New Orleans has many other options available upon special request.  
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## *Hotel New Orleans*

### *Reception Selections*

#### *Chicken Tenders*

Crispy chicken tenders served with white gravy and honey mustard.

\$95.00 per 100

#### *Catfish Strips*

Golden brown fried catfish strips served with tartar and remoulade sauce.

\$115.00 per 100

#### *Gumbo*

A traditional New Orleans favorite.

\$75.00

Serves 25 guest

#### *Etouffé*

Classic New Orleans Etouffé.

\$100.00

Serves 25 guest

#### *Turtle Soup*

A unique southern treat.

\$135.00

Serves 25 guest

#### *Jumbo Shrimp Creole*

Shrimp and vegetables in a thick tomato base.

\$145.00

Serves 25 guest

#### *Jambalaya*

Your choice of seafood or chicken and Andouille sausage jambalaya.

\$125.00

Serves 50 guest

#### *Cajun Tasso*

Crawfish and Andouille sausage with penne pasta in a creamy Alfredo sauce.

\$155.00

Serves 50 guest

#### *Chicken Fettuccine Alfredo*

Classic chicken fettuccine in a rich Alfredo sauce.

\$85.00

Serves 50 guest

#### *Spinach & Artichoke Pasta*

Penne pasta tossed in a spinach & artichoke sauce with parmesan cheese.

\$85.00

Serves 50 guest

#### *Assorted Miniature Quiches*

A perennial French favorite. We offer this assortment of Quiche Lorraine, Spinach, Herb & Cheese & zesty Cajun Shrimp to delight every sense.

\$205.00 per 100

#### *Asparagus in Phyllo*

Seasoned crispy asparagus with delicious Asiago and fontina cheeses surrounded by a delicate, flaky Phyllo wrapper.

\$235.00 per 100

### *Smoked Quesadillas*

A delicious combination of Jack and Cheddar cheese, jalapeno and poblano peppers, tomatoes and onions and wrapped with a modern presentation.

Beef, Chicken or Vegetable.

\$260.00 per 100

### *Asian Chicken Sate*

Tender chicken breast marinated in spicy Bulgogi sauce and woven on to skewers and served steamy stir fried vegetables and teriyaki sauce.

\$300.00 per 100

### *Seafood Crepes*

Delicate crepe bundle filled with shrimp, scallops, crab and lobster meat with a cream sauce of brie and fontina cheese.

\$365.00 per 100

### *Beef & Duxelle En Croute*

A petite version of an elegant favorite. Beef medallions with a shitake, oyster and mushroom cream duxelle and in a flacky puff pastry.

\$375.00 per 100

### *Southern Seafood Selection*

A selection of jumbo gulf shrimp, crab fingers, oysters on the half shell and spicy crawfish (seasonal) served with cocktail and Remolaude sauce.

\$775.00

### *Cold Canapé Collection*

Each mouthwatering assortment is handmade with these taste sensations: Apricot with Boursin Cheese, Smoked Turkey, Asparagus in Prosciutto, Shrimp Canapé, Smoked Duck, and many more.

\$265.00 per 100

### *Sushi Display*

A mix of California Style, Dynamite and Shrimp & Ginger.

\$275.00 per 100 pieces

### *Crab Rangoon*

A savory Chinese Delight. Succulent snow crabmeat with a smooth cream cheese and a dash of tantalizing spices wrapped in a crisp wonton.

\$255.00 per 100

### *Pate En Croute*

A classic French collection of Salmon Mousse, Garlic Sausage and Duck with orange pates in a light pastry shell served with French bread and crackers.

\$600.00

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## *Hotel New Orleans*

### *Beverage Selections*

#### *Hosted Bar – Per Person*

	House	Call	Premium
One Hour	\$15.00	\$17.00	\$20.00
Two Hours	\$19.00	\$22.00	\$25.00
Three Hours	\$23.00	\$28.00	\$30.00
Four Hours	\$27.00	\$32.00	\$35.00

Guaranteed Number of Attendance Required  
(Minimum of 25 People)

#### *House Brands*

Includes house brands of the following:

Vodka	Tequila
Gin	Bourbon
Rum	Scotch

#### *Call Brands*

Rain Vodka  
Beefeater Gin  
Bacardi Rum  
Jose Cuervo Gold

Jim Beam  
Dewar's White Label  
Christian Brother's Brandy  
Imported Beer

#### *Premium Brands*

Absolut Vodka  
Bombay Gin  
Mount Gay Rum  
Patron Anejo

Crown Royal  
Jonnie Walker Red Label  
Couvoisier  
Imported Beer

## *Cash Bar*

### *House, Call or Premium*

House Brands	\$5.00
Call Brands	\$7.00
Premium Brands	\$8.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
House Wine	\$5.00
Premium Cordials	\$9.00
Soft Drinks	\$2.00
Bottled Water	\$2.50
Mineral Water	\$4.25

**All hosted bars include the following:**

**House White and Red Wine,  
Domestic Bottled Beer,  
Soft Drinks and Bottled Water.**

**A Bartender Fee of \$50.00 per bartender applies to each bar per hour.**

Many other options are available upon request.  
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*Hotel New Orleans*

## *Beverage Enhancements*

*Bacardi Mojito*\*

\$7.00 per drink

*1800 Margarita*\*

\$7.00 per drink

*Gray Goose Cajun Bloody Mary*\*

\$7.00 per drink

*Mimosa*

\$7.00 per drink

*Hurricane*

\$6.00 per drink

*Long Island Tea*

\$7.00 per drink

*Mai-Tai*

\$7.00 per drink

*Sweet Old Fashion*

\$6.00 per drink

**\* Hotel New Orleans featured specialties.**

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*Hotel New Orleans*  
*Special Amenities*  
*Wine and Champagne*

Chardonnay

Vendage (California)	Bottle \$22.00
Kendall Jackson (California)	Bottle \$28.00
Brancott Reserve (New Zealand)	Bottle \$36.00

White Zinfandel

Vendage (California)	Bottle \$22.00
Montevina (California)	Bottle \$28.00

Pinot Grigio

Masi Masianco (Italy)	Bottle \$32.00
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Sauvignon Blanc

Murphy Goode (California)	Bottle \$28.00
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Riesling

Chateau St. Michelle (Washington State)	Bottle \$26.00
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Cabernet

Vendage (California)	Bottle \$22.00
Silver Palm (Napa Valley)	Bottle \$28.00
Bonterra Organic California)	Bottle \$34.00

Merlot

Vendage (California)	Bottle \$22.00
Jekel (California)	Bottle \$28.00
Franciscan (Napa Valley)	Bottle \$36.00

Pinot Noir

Carmel Road (Monterey) Bottle \$38.00

Shiraz

Kendall Jackson (California) Bottle \$32.00

Champagne

J Roget Bottle \$22.00

Mumm Napa Cuvee Bottle \$60.00

Taittinger Brut (France) Bottle \$100.00

*Wine and Cheese*

*Domestic*

Any bottle of our house wine, cheese tray with a selection of domestic cheese, fresh seasonal fruit and assorted crackers.

\$100.00

*Imported*

A bottle from our extensive list of wine, cheese tray with a wide selection of imported cheeses, fruit display made with fresh seasonal fruit and assorted crackers.

\$155.00

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