



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

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

All prices subject to 20% service charge and 9.5% tax.
Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



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

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

All prices subject to 20% service charge and 9.5% tax.
Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



Hotel New Orleans

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

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

All prices subject to 20% service charge and 9.5% tax.
Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



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

Many other options are available upon request.

Pricing on these items will vary.

All prices subject to 20% service charge and 9.5% tax.

Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



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

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

All prices subject to 20% service charge and 9.5% tax.
Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



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

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

All prices subject to 20% service charge and 9.5% tax.
Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



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

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

All prices subject to 20% service charge and 9.5% tax.
Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



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

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

All prices subject to 20% service charge and 9.5% tax.
Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



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

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

All prices subject to 20% service charge and 9.5% tax.
Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



Hotel New Orleans

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.

All prices subject to 20% service charge and 9.5% tax.
Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



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.

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

All prices subject to 20% service charge and 9.5% tax.
Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



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

All prices subject to 20% service charge and 9.5% tax.

Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



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.
Pricing on these items will vary.

All prices subject to 20% service charge and 9.5% tax.
Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



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

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

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

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

All prices subject to 20% service charge and 9.5% tax.

Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



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.
Pricing on these items will vary.

All prices subject to 20% service charge and 9.5% tax.
Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



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.**

Many other options are available upon request.

Pricing on these items will vary.

All prices subject to 20% service charge and 9.5% tax.

Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005



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
-----------------------	----------------

Sauvignon Blanc

Murphy Goode (California)	Bottle \$28.00
---------------------------	----------------

Riesling

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

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

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

All prices subject to 20% service charge and 9.5% tax.
Prices subject to change.

Hotel New Orleans
881 Convention Center Boulevard
New Orleans, LA 70130
Tel (504) 524-1881
Fax (504) 528-1005