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INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by New Orleans, including dishes that showcase some of the finest seasonal ingredients in Louisiana.

Our World Kitchen recipes leverage our global relationships by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the menu you require from the top navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own individualized menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by New Orleans, including dishes that showcase some of the finest seasonal ingredients in Louisiana.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global relationships.



Light



Vegetarian

GROUP MENUS

All prices are valid up to 90 days prior to event and are subject to 9.75% sales tax and 24% taxable service charge.

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GUARANTEED GUEST NUMBER

Final count should be given to the Catering Department no later than 3 working days prior to the event. Please advise us at your earliest convenience should expected attendance significantly reduce or increase. When no guarantee is provided, the most recent advisement of expected attendance will be considered the guarantee.

DEPOSIT/PAYMENT

Establishing arrangements for direct billing or credit terms should be coordinated with our finance department. A deposit is required to confirm any function room reservation. The balance of the contract is due, payable by cash or certified check, at least 14 days prior to the event. All social functions require 100% prepayment 14 days prior to the function.

CANCELLATION POLICY

- Cancellation is permitted, without fees, with greater than 90 days notice.
- Within 90 days of the event, fees for 50% of charges will be applied.
- Within 30 days of event, fees for 100% of the total charges will be applied.
- Within 14 days, room rental charges apply for cancelled events (without F&B).



BREAKFAST

CONTINENTAL BUFFETS

Continental buffet pricing is based on 1½ hours continuous service. Please add \$3 per person surcharge for buffets of less than 25 guests. Continental buffets require a minimum guarantee of 12 guests.

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CAFE´

Fresh orange, grapefruit and cranberry juice

Freshly baked Danish, muffins and croissants

Coffee and tea service

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BASIC

Fresh orange, grapefruit and cranberry juice

Seasonal fresh fruits and berries

Freshly baked danish, muffins and croissants

Coffee and tea service

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BAGEL CART

Fresh orange, grapefruit and cranberry juice

Seasonal fresh fruits and berries

Assorted bagels, smoked salmon, traditional accompaniments

Plain and pesto cream cheese

Creamy peanut butter

Coffee and tea service

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DELUXE

Fresh orange, grapefruit, cranberry and V8 juice
Seasonal fresh fruits and berries
Honey yogurt parfaits with granola
Assorted cold cereals with skim and whole milk
Oatmeal with brown sugar, raisins and cinnamon
Freshly baked danish, muffins and croissants
Hot New Orleans beignets with café au lait
Coffee and tea service

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BUFFET ENHANCEMENTS

The following items can be added to your continental or full breakfast buffet. All breakfast stations are designed for food cooked to order, prepared by culinary professionals. Please allow \$150 fee per culinarian. Your catering services manager can help guide you to planning the right sized staff for your event.

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THE STATIONS

Traditional OMELETS of farm fresh eggs, egg whites, egg substitute, tri-colored peppers, mushrooms, tomatoes, onions, ham and sausage.

- ✔ Deluxe SEAFOOD OMELETS prepared as above and also available with Gulf shrimp, Louisiana crawfish tails, crabmeat and seafood Creole sauce.

Sweet BELGIAN WAFFLES served with whipped cream, southern pecans, apple compote, strawberries, powdered sugar and warm maple syrup.

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HOT STUFF by the dozen

Farm fresh egg & bacon CROISSANT SANDWICHES

Country sausage & egg BISCUIT SANDWICHES

Fresh egg, chorizo & cheese BREAKFAST BURRITOS

✔ New Orleans BEIGNETS

Cheese BLINTZES with fruit sauce

✔ Creole PAIN PERDU, brioche French toast

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Breakfast buffet pricing is based on 1½ hours continuous service. Please add \$3 per person surcharge for buffets of less than 25 guests. Breakfast buffets require a minimum guarantee of 15 guests.

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ST. CHARLES

Fresh orange, grapefruit and cranberry juice

Sliced seasonal fruits and berries

Scrambled eggs

Crisp bacon and sausage links

Home-fried breakfast potatoes

Assorted cold cereals

Freshly baked danish, muffins and croissants

Coffee and selection of teas

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THE STREET CAR

Fresh orange, grapefruit and cranberry juice

Sliced seasonal fruits and berries

Scrambled eggs

Home-fried breakfast potatoes

Crisp bacon and sausage links

Cheddar cheese grits

Oatmeal with brown sugar, raisins and cinnamon

New Orleans beignets

Freshly baked danish, muffins and croissants

Coffee and selection of teas

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GARDEN DISTRICT

Fresh orange, grapefruit and cranberry juice

Sliced seasonal fruits and berries

Scrambled eggs

Crisp bacon and sausage links

Home-fried breakfast potatoes

Smoked Salmon with traditional accompaniments

Bagels with assorted cream cheeses

Freshly baked danish, muffins and croissants

Coffee and selection of teas

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PLATED BREAKFAST

Plated breakfast prices are based on 1 ½ hour group service for a minimum of 8 guests. All prices are valid up to 90 days prior to event and are subject to 9.75% sales tax and 24% taxable service charge.

Add a starter course to your breakfast for **\$5.00**.

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AMERICAN

Fresh orange juice

Farm fresh scrambled eggs with herbs

Choice of bacon, sausage links or grilled ham

Breakfast potatoes

Freshly baked danish, muffins and croissants

Coffee and selection of teas

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SANDWICH

Fresh orange juice

Petite salad of fresh fruit

Biscuit or croissant sandwiches

Filled with farm fresh scrambled eggs & sausage

Breakfast potatoes

Coffee and selection of teas

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SPA

Fresh orange juice

Egg white frittata with spinach and tomato, topped with feta cheese

Garden vegetable sauté

English muffin with assorted fruit preserves

Coffee and selection of teas

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EGGS BENEDICT

Fresh orange juice

Poached eggs & Canadian bacon, with sauce hollandaise,
atop English muffin

Breakfast potatoes

Coffee and selection of teas

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EGGS INTERCONTINENTAL

Fresh orange juice

Poached eggs on a bed crawfish hash with asparagus,
topped with tasso hollandaise and creole mustard

Freshly baked danish, muffins and croissants

Coffee and selection of teas

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ADDITIONAL BREAKFAST COURSES

Assorted fresh fruit & berries with zabaglione

Fresh half grapefruit brûlée

New Orleans beignets with powdered sugar

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BAKERY

SWEET CAR BAKERY

Since 1987, Sweet Car Bakery has served New Orleanians their daily coffee & pastry on the ground floor of the InterContinental. Enhance your breakfasts, breaks and meetings with some of their favorites.

GO GREEN highlighted items feature products with increased focus on “green” values such as low carbon footprint, biodynamic agriculture, sustainability and “organic” farming.

BREAKFAST BAKERY by the dozen

Assorted breakfast bakery

Assorted selection may include traditional buttery croissants, pain au chocolat (chocolate croissants), almond croissants, assorted breakfast muffins (blueberry, chocolate chip, oat bran, cranberry), coffee cakes, cinnamon rolls and danish.

Chocolate & toasted nut decadence croissants

✔ Cajun sausage croissants

🌐 Assorted scones with lemon curd




✔ New Orleans beignets

Buttermilk biscuits with honey & fruit preserves

New York style bagels with cream cheeses

Assorted bagels (plain, cinnamon, poppy seed, whole wheat)

MORE MORNING

-  GO GREEN Individual fruit yogurts
- Assorted granola and breakfast cereal bars
- Individual cold cereals with milk
-  Whole fresh fruit
-  GO GREEN Granola & yogurt parfaits
- Hard boiled eggs

BREAKS

BEVERAGES

All Themed Breaks are based on $\frac{3}{4}$ hour group service for a minimum guarantee of 15 guests.

All prices are valid up to 90 days prior to event and are subject to 9.75% sales tax and 24% taxable service charge.

GO GREEN highlighted items feature products with increased focus on “green” values such as low carbon footprint, biodynamic agriculture, sustainability and “organic” farming.

Freshly brewed coffee & decaffeinated coffee, *gallon*

✔ Community Coffee's New Orleans chicory coffee, *gallon*

New Orleans traditional café au lait, *gallon*

Assorted herbal teas, *gallon*

✔ Creole Vanilla iced coffee, *gallon*

Iced tea, lemonade or fruit punch, *gallon*

Assorted soft drinks, *each*

InterContinental is proud to serve Coke, Diet Coke, Coke Zero and Sprite. For additional needs and pricing, please inquire with your event manager.

Louisiana bottled spring waters

GO GREEN with Fiji bottled water

Evian and San Pellegrino mineral water

Red Bull & Sugar Free Red Bull energy drinks

Powerade sport drinks

Individual bottled fruit juices

Assorted bottled coffee beverages

Carafe juice (*orange, grapefruit, apple, cranberry, tomato, vegetable*)

Carafe of milk (*Whole, fat-free, soy, chocolate*)

A LA CARTE

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AFTERNOON DELIGHTS

Lemon cookie bars, *dozen*

Chocolate brownies, *dozen*

Dessert blondies, *dozen*

✓ Creole pralines, *dozen*

Assorted fresh baked cookies, *dozen*

Deluxe mixed nuts, *pound*

Spiced trail mix, *pound*

Tropical trail mix, *pound*

Asian wasabi snack mix, *pound*

✓ Mardi Gras King Cake (serves 20)

Warm soft pretzels with mustard, *dozen*

Assorted candy bars, *dozen*

Assorted & individual bagged chips, *dozen*

Cinnamon & sugar dusted churros, *dozen*

✕ Tri-color tortilla chips with salsa & guacamole, *per person*

International & domestic cheese display, *per person*

✕ Fresh vegetable crudité's with dip, *per person*

Fresh fruit kabobs with yogurt-honey dressing, *dozen*

Ice cream bars, *dozen*

THEMED BREAKS

All Themed Breaks are based on $\frac{3}{4}$ hour group service for a minimum guarantee of 15 guests.

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GO GREEN highlighted items feature products with increased focus on “green” values such as low carbon footprint, biodynamic agriculture, sustainability and “organic” farming.

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THEMED BREAKS: MARDI GRAS | WHEN LIFE GIVES YOU LEMONS | THE 7TH INNING STRETCH | THE ICE CREAM DUDE



MARDI GRAS

New Orleans king cake

Pecan diamonds

Creole Café au lait, coffee and tea

Mocktail hurricanes

Add Bacardi hurricanes

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WHEN LIFE GIVES YOU LEMONS

Sweet lemon bars

Lemon ice-box pie

Southern lemonade with sugared lemon wheels

Lemon infused iced tea

Add Jack Daniel's Lynchberg Lemonade

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THE 7TH INNING STRETCH

Hot soft pretzels with deli mustard

Popcorn, candy bars, peanuts & cracker jacks

Coffee and tea service

Add assorted Louisiana's Abita Microbrewery beers

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THEMED BREAKS: MARDI GRAS | WHEN LIFE GIVES YOU LEMONS | THE 7TH INNING STRETCH | THE ICE CREAM DUDE



THE ICE CREAM DUDE

Chef's selection of premium ice cream

Häagen Dazs® nut cluster bars, Häagen Dazs® vanilla & dark chocolate ice cream bars

Assorted Creole cream cheese cups

Coffee and tea service

Add Coke and Root Beer floats with assorted sprinkles and syrups

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BRUNCH

THE NOLA BRUNCH

The NOLA brunch pricing is based on 2½ hours continuous service. Brunch requires a minimum guarantee of 50 guests.

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NEW ORLEANS, LOUISIANA BRUNCH

Fresh orange, grapefruit & cranberry juice

Virgin Mary Bar with lemon wedges, Tabasco, worcestershire, celery sticks, seasoning and pickled garnishes

Fresh-baked breakfast breads and pastries with butter, honey and preserves

Fresh seasonal fruit and berries

Grilled vegetable and fresh mozzarella napoleons with rosemary and drizzled pesto

Mesclun greens with alfalfa sprouts & chef's choice of dressings

Cajun potato salad

Smoked Norwegian salmon accompanied by chopped eggs, onions, capers, cream cheese, parsley, and bagels

Traditional Eggs Benedict

Crisp bacon and sausage links

Grilled flat iron steak with razz-cherry sauce

Sautéed salmon medallions with Creole cream sauce

Roasted fingerling potatoes

Chef's selection of assorted dessert cakes & pies

Coffee and tea service

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THE NOLA BRUNCH: NEW ORLEANS, LOUISIANA BRUNCH | JAZZ BRUNCH ENTERTAINMENT | TRADITIONAL BRUNCH BEVERAGE SELECTIONS

BRUNCH ENHANCEMENT: BRUNCH ENHANCEMENT STATIONS | NEW ORLEANS BUFFET FAVORITES

JAZZ BRUNCH ENTERTAINMENT

Your catering manager can arrange musical entertainment, including brass jazz bands, dixie-land strolling musicians and second line parades. Please inquire for more details.

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TRADITIONAL BRUNCH BEVERAGE SELECTIONS

Bloody Mary Bar with assorted vodkas

Traditional brunch mimosas

New Orleans brandy milk punch

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BRUNCH ENHANCEMENT: BRUNCH ENHANCEMENT STATIONS | NEW ORLEANS BUFFET FAVORITES



BRUNCH ENHANCEMENT

Action stations are designed for food cooked to order by culinary professionals. Please add \$150 fee per culinarian. Your event manager can help guide you to planning the right sized staff for your event.

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BRUNCH ENHANCEMENT STATIONS

Traditional OMELETS of farm fresh eggs, egg whites, egg substitute, tri-colored peppers, mushrooms, tomatoes, onions, ham and sausage.

- ✓ Deluxe SEAFOOD OMELETS prepared as above and also available with Gulf shrimp, Louisiana crawfish tails, crabmeat and seafood Creole sauce.

Sweet BELGIAN WAFFLES served with whipped cream, southern pecans, apple compote, strawberries, powdered sugar and warm maple syrup.



NEW ORLEANS BUFFET FAVORITES

Brioche PAIN PERDU, French toast

New Orleans BEIGNETS

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PACKAGES

VIEUX CARRÉ ALL-DAY

The meeting planner all-day packages are designed to allow easy planning for the full day program. The package includes breakfast, morning break, lunch and afternoon break, all at a single price. Component menu items may not be substituted between packages. All packages require a minimum guarantee of 25 guests.

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ITALIAN ALL-DAY: THE BASIC CONTINENTAL | IF LIFE GIVES YOU LEMONS MORNING BREAK | THE TUSCANY LUNCH | AFTERNOON GELATI-MAN BREAK

CAFÉ CONTINENTAL

Fresh orange, grapefruit and cranberry juice
Freshly baked Danish, muffins and croissants
Coffee and tea service

MORNING BAKERY BREAK

Chocolate brownies
Fresh-baked gourmet cookies
Coffee and tea service

THE NEW ORLEANS DELI

New Orleans Gumbo
Mardi Gras cole slaw
Rotini pasta salad
Assorted bags of potato chips
Assorted baby greens with choice of dressing
Mini-muffulettas, turkey po-boys & grilled vegetable pitas
Make your own seafood po-boy (*shrimp, oyster or crawfish, fresh tomatoes, lettuce, sliced onion, pickles, pepperoncini, lemons & olives, assorted mustards, ketchup, mayonnaise, tartar sauce and cocktail sauce*)
New Orleans king cake & Creole bread pudding
Coffee and tea service

AFTERNOON 7TH INNING STRETCH BREAK

Hot soft pretzels with deli mustard
Popcorn, candy bars, peanuts & cracker jacks
Coffee and tea service
Add assorted Louisiana's Abita Microbrewery beers



LOUISIANA ALL-DAY

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THE STREET CAR BREAKFAST

Fresh orange, grapefruit and cranberry juice
Sliced seasonal fruits and berries
Scrambled eggs
Home-fried breakfast potatoes
Crisp bacon and sausage links
Cheddar cheese grits
Oatmeal with brown sugar, raisins and cinnamon
New Orleans beignets
Freshly baked danish, muffins and croissants
Coffee and selection of teas

MARDI GRAS MAMBO MORNING BREAK

New Orleans king cake
Pecan diamonds
Creole Café au lait, coffee and tea
Mocktail hurricanes
Add Bacardi hurricanes

VIVA NEW ORLEANS LUNCH

New Orleans Gumbo
Mixed greens with alfalfa sprouts & choice of dressing
Creole tomato trio with fresh basil & toasted pine nuts
Shrimp remoulade stuffed avocados
Cajun pasta salad with Louisiana crawfish tails
Chicken & andouille sausage jambalaya
Blackened pork loin with Creole mustard sauce
Sautéed Gulf fish with étouffée sauce
Roasted potatoes & assorted seasonal vegetables
Chef's selection of assorted dessert cakes & pies
Fresh baked bread and butter
Coffee and tea service

AFTERNOON IN THE FRENCH QUARTER BREAK

Creole pralines
Freshly baked cookies
Seasonal sliced fruit
Coffee and tea service

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ITALIAN ALL-DAY

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THE BASIC CONTINENTAL

Fresh orange, grapefruit and cranberry juice
Seasonal fresh fruits and berries
Freshly baked danish, muffins and croissants
Coffee and tea service

IF LIFE GIVES YOU LEMONS MORNING BREAK

Sweet lemon bars
Lemon ice-box pie
Southern lemonade with sugared lemon wheels
Coffee and tea service

THE TUSCANY LUNCH

Tuscan white bean soup
Caesar salad with herbed croutons
Pasta salad with olives, peppers, artichoke & onion
Red & yellow tomato with fresh mozzarella
Roasted vegetable platter with goat cheese
Pesto chicken breast with sun-dried tomato
Veal & eggplant melanzane in marinara
Tri-colored tortellini in carbonara
Assorted seasonal vegetables
Chef's selection of assorted dessert cakes & pies
Coffee and tea service

AFTERNOON GELATI-MAN BREAK

Selection of Italian gelati, sorbetto and Italian ice
Juice bars
Coffee and tea service

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LUNCH

DELI & SANDWICHES

Deli and sandwich buffet pricing are based on 1½ hours continuous service. Please add \$3 per person surcharge for buffets of less than 25 guests. Deli and sandwich buffets require a minimum guarantee of 15 guests.

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THE INTERCONTINENTAL DELI

Soup du jour

Choice of 3 salads

Coleslaw, penne pasta salad, chicken salad, mixed baby greens, Southern potato salad, German style potato salad, macaroni salad, four bean salad, caprese salad

Choice of 3 meats

Black Forest ham, roasted turkey breast, roast beef, Genoa salami, pastrami, corned beef

Choice of 3 cheeses

Wisconsin swiss, colby, cheddar, american, aged provolone, pepper jack, havarti

Assorted artisan breads & rolls

Fresh tomato, lettuce, sliced onion, pickles, pepperoncini & olives

Assorted mustards and mayonnaise

Chef's selection of assorted dessert cakes & pies

Coffee and tea service

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THE NEW ORLEANS DELI

New Orleans Gumbo

Mardi Gras cole slaw

Rotini pasta salad

Assorted bags of potato chips

Assorted baby greens with choice of dressing

Mini-muffulettas, turkey po-boys & grilled vegetable pitas

Make your own seafood po-boy (*shrimp, oyster or crawfish, fresh tomatoes, lettuce, sliced onion, pickles, pepperoncini, lemons & olives, assorted mustards, ketchup, mayonnaise, tartar sauce and cocktail sauce*)

New Orleans King cake & Creole bread pudding

Coffee and tea service

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GOLDEN GIRLZ SANDWICH BUFFET

Soup du jour

Assorted baby greens with choice of dressing

Warm German-style potato salad

Pasta salad & creamy coleslaw

Pre-made open faced sandwiches

Smoked ham with swiss, roasted turkey breast with egg, smoked salmon with onion & capers, roast beef with creamy horseradish, brie with grapes, tomato-mozzarella with pesto

Chef's selection of assorted dessert cakes & pies

Coffee and tea service

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LUNCH BUFFET

Lunch buffet pricing is based on 1½ hours continuous service. Please add \$3 per person surcharge for buffets of less than 25 guests. Lunch buffets require a minimum attendance guarantee of 15 guests.

All prices are valid up to 90 days prior to event and are subject to 9.75% sales tax and 24% taxable service charge.

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VIVA NEW ORLEANS

New Orleans Gumbo

Mixed greens with alfalfa sprouts & choice of dressing

Creole tomato trio with fresh basil & toasted pine nuts

Shrimp rémoulade stuffed avocados

Cajun pasta salad with Louisiana crawfish tails

Chicken & andouille sausage jambalaya

Blackened pork loin with Creole mustard sauce

Sautéed Gulf fish with étouffée sauce

Roasted potatoes & assorted seasonal vegetables

Chef's selection of assorted dessert cakes & pies

Fresh baked bread and butter

Coffee and tea service

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SOUTH OF THE BORDER

Roasted corn & crab soup with poblano chilies

Mesclun greens with poblano lime vinaigrette

Seven-layer guacamole salad

Jalapeño potato salad

Shrimp & cilantro-pesto pasta salad

Chicken enchiladas

Latin spiced & pepper stuffed pork loin with queso

Sautéed flounder Vera Cruz

Rice ala Mexicana & seasonal vegetables

Chef's selection of assorted dessert cakes & pies

Chips & tomato-cilantro salsa

Coffee and tea service

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THE TUSCANY LUNCHEON

Tuscan white bean soup
Caesar salad with herbed croutons
Pasta salad with olives, peppers, artichoke & onion
Red & yellow tomato with fresh mozzarella
Roasted vegetable platter with goat cheese
Pesto chicken breast with sun-dried tomato
Veal & eggplant melanzane in marinara
Tri-colored tortellini in carbonara
Assorted seasonal vegetables
Chef's selection of assorted dessert cakes & pies
Coffee and tea service

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PLATED LUNCH

Plated lunch pricing is based on a minimum guarantee of 8 guests and includes three courses. Lunch is served with warm rolls, butter, coffee and tea service. Prices are based on entrée choice. Events with multiple entrée choices require selection counts to be finalized no less than 3 business days before the event; all charges will be based on the highest priced menu selection.

All prices are valid up to 90 days prior to event and are subject to 9.75% sales tax and 24% taxable service charge.

Choose your starter, entrée and dessert from the following pages.

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STARTERS (Choose one)

- ✂ ✓ Spinach salad with mushrooms & raspberry vinaigrette
- Iceberg wedge, cherry tomato, bacon & blue cheese dressing
- ✂ ✓ Mixed greens salad with Creole tomato, cucumber & balsamic
- ✂ ✓ Frisée with sun-dried tomato & red wine vinaigrette
- Caesar salad with herb croutons
- Tuscan white bean soup
- ✓ Roasted corn & crab soup
- ✓ Louisiana Creole Gumbo soup

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ENTRÉES (Choose one)

Grilled chicken breast Caesar salad with garlic croutons

✓ Chilled Gulf shrimp with Creole remoulade & artichoke hearts on mixed greens

✕ ✓ Luncheon fattoush with crisp greens, fresh herbs, toasted pita, cucumber, tomato, olives & citrus-herb vinaigrette

✓ Truffle ravioli & wild mushroom sauté with Boursin mornay

✓ Penne pasta with diced tomato, green onion, basil pesto, feta & shaved parmesan

Penne pasta with grilled chicken

Penne pasta with grilled Gulf shrimp

Grilled 10oz center cut pork chop with garlic mashed potato & Southern braised greens

Sautéed chicken breast, mushroom risotto, seasonal vegetables & rosemary jus

Grilled salmon with roasted fingerling potato, fresh vegetables & saffron sauce

✓ Grilled chicken breast on andouille crawfish hash with Creole mustard sauce & seasonal vegetables

✓ Blackened beef flat-iron steak with chipotle sweet potatoes with asparagus & Merlot sauce

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DESSERTS (Choose one)

Carrot cake with cream cheese icing

✔ New Orleans bread pudding with Knob Creek Bourbon sauce

✔ Pecan pie with chocolate sauce

Tiramisu with espresso sauce

✔ Louisiana strawberry mousse cake

Cheese cake with fruit coulis

Cappuccino crème brûlée with biscotti

Chocolate decadence cake with raspberry coulis

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BOXED LUNCH

All boxed lunches are prepared with cutlery kits and condiments included in the box. Prices are based on preparation and in-house delivery. Multiple box selections require selection counts to be finalized no less than 3 business days before the event.

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BOXED LUNCHES

Each Box Contains:

Whole fresh fruit, bag of snack chips and dessert

Select One:

Pasta Salad or Creamy Coleslaw

Select Up To A Variety of Three:

The Southwest:

Chicken and bacon wrap with lettuce, tomato and avocado



The Vegetarian:

Grilled portobello on ciabatta with peppers, tomato and goat cheese

The Turkey Po-Boy:

Oven roasted turkey on French bread with lettuce and tomato

The Roast Beef Po-Boy:

Roast beef on French bread with lettuce and tomato

The Ham & Cheese Po-Boy:

Baked ham and cheese on French bread with lettuce and tomato



Grilled Vegetable Pita:

Marinated grilled vegetables in fresh pita pocket

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ACTION STATIONS

All action stations are designed for food cooked to order, prepared by culinary professionals for events with a minimum guarantee of 25 guests. Please add \$150 fee per culinarian. Your catering service manager can help guide you to planning the right sized staff for your event.

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HORS D' OEUUVRES: COLD HORS D' OEUUVRES | HOT HORS D' OEUUVRES



ITALIAN STATION

Penne pasta with pomodoro sauce

Bow-tie pasta with assorted wild mushrooms,
pancetta bacon, parmesan crisp & pesto sauce

Antipasti of roasted vegetables, tomato, buffalo mozzarella,
poached asparagus

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MEDITERRANEAN STATION

- ✓ Hummus, tabbouleh and baba ghannoush
- ✓ Fried cauliflower with tahini
- ✓ Carved leg of lamb with pita
- ✓ Spiced onion, raita & lettuce
- ✓ Fattoush & cous-cous salad

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ORLEANS STATION (Seasonal)

Louisiana sausages: boudin blanc, smoked boudin, andouille & alligator

Assorted mustards and pickled condiments

Cajun pasta station with sauteed Gulf shrimp & Creole tasso cream sauce

New Orleans Crawfish boil with corn and new potatoes

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TAPAS STATION

Choose any 6 Tapas Items
(Additional items, \$8.00 each)

We are happy to prepare customized Tapas menus for your group based on seasonal availability and your culinary preferences.

HOT TAPAS

Jumbo scallops with saffron risotto

Sauteed Gulf shrimp skewer with red curry

Lamb chops with ratatouille

Grilled portobello with chevre

Paella with chicken and chorizo

Goat Cheese baked in tomato sauce

COLD TAPAS

Roasted red piquillo peppers with chevre

Crabmeat napoleon

Roasted eggplant caviar with flatbread

Shaved Serrano ham with melon & manchego

Seared tuna nicoise salad with quail egg

Marinated calamari salad with feta & micro greens



DESSERT FLAMBÉ

Please choose one style

New Orleans Bananas Foster with vanilla ice cream

Cherries Jubilee with vanilla ice cream

Ponchatoula Royale (Strawberries) with vanilla ice cream

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CARVING STATIONS

All carving stations are designed for food carved and served by food service professionals. Please add \$150 fee per carver. Your catering service manager can help guide you to planning the right sized staff for your event.

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Beef Tenderloin

With fresh rolls, choice of Bearnaise or Sauce au Poivre
Serves 25

Roasted Prime Rib

With fresh rolls, assorted mustards and horseradish
Serves 40

Roasted Leg of Lamb

With fresh rolls and herb-infused wine reduction
Serves 25

Racks of Lamb

With fresh rolls, pommery mustard and mint jelly
Serves 40 chops (5 racks)

Roasted New York Strip Loin

With fresh rolls, assorted mustards and horseradish
Serves 40

Rack of Veal

With fresh rolls and mushroom ragout
Serves 25



Blackened Pork Loin

With fresh rolls and Creole mustard sauce
Serves 30

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Whole Roasted Turkey

With fresh rolls, gravy and cranberry

Serves 30

Baked Ham

With buttermilk biscuits and creamery butter

Serves 45



Whole Suckling Pig, Cochon de lait

With French bread, buttermilk biscuits and pork gravy

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RECEPTION STATIONS

All reception displays are designed for events with a minimum guarantee of 25 guests for a maximum of 3 hours service. Your catering services manager can work with our Chef to help guide you in planning events to best fit your needs.

All prices are valid up to 90 days prior to event and are subject to 9.75% sales tax and 24% taxable service charge.

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FRUITS DE MER SEAFOOD BAR

Boiled jumbo Gulf shrimp (3)

Marinated Blue crab claws (3)

Louisiana oysters on the half-shell (3)

Tabasco, lemons, Creole remoulade & cocktail sauce

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LOUISIANA ARTISAN CHEESE DISPLAY

Louisiana's famed Bittersweet Plantation artisan cheeses:
Fleur de Lis, Fleur de Teche, Evangeline, Gabriel, Vache Sante
& Bayou Bleu

Assorted fresh & dried fruits

Southern marmalades and preserved Louisiana fruits

French baguette and water crackers

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ASIAN STATION

Assorted sushi and rolls with wasabi, ginger & soy sauces

Spicy udon noodles

Spring rolls with dipping sauces

Shao Mai dumplings

Beef satay with Thai peanut sauce

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SOUTHWESTERN STATION

Chicken & beef fajitas with flour tortilla

Queso con chilies with tri-colored tortilla chips

Chicken enchiladas

Lettuce, cheese, pico de gallo, jalapeños, sour cream, guacamole, tomato and onion

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MEDITERRANEAN DISPLAY

Humus, Baba Ghannoush and Tabbouleh

Fattoush salad and stuffed grape leaves

Assorted olives and pita

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NAPA VALLEY DISPLAY

French-style country pâté

Baked brie in puff pastry, garnished with assorted ripe grapes, candied walnuts and French baguette

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DESSERT DISPLAY

Choose any 4 desserts

Crème Brûlée

Praline cheesecake

Strawberry vanilla sponge cake

Assorted petit fours

Mango mousse cake

White chocolate bread pudding

Chocolate raspberry bomb

Café caramel

Banana hazelnut tort

Fresh fruit tart

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GARDEN CRUDITÉS

Assorted fresh garden vegetables

Buttermilk, herb and spicy dips

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PÂTÉ AND TERRINES

Display of assorted pâté, terrine and charcuterie

Assorted mustards, Cumberland sauce

Cornichon & onion

French baguette and water crackers

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DOMESTIC & IMPORTED CHEESE DISPLAY

Assorted domestic and imported cheeses,
garnished with assorted ripe grapes,
French baguette and water crackers

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FRESH FRUIT DISPLAY

Assorted sliced seasonal melon

Fresh citrus and tropical fruits

Grapes and ripe berries

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COLD HORS D'OEUVRES

- ✔ Alligator sausage canapé
- Assorted sushi rolls
- Beef roulade with sauce Raifort
- Beef tenderloin with shaved romano, fleur de sel
- Belgian endive with Boursin
- Crabmeat stuffed cherry tomato
- ✔ Crawfish Barquette
- ✔ Gulf oyster shooter with spicy cocktail sauce
- Gulf shrimp on toast rondel
- ✔ Iced jumbo Gulf shrimp with cocktail sauce
- Lobster medallion with aioli
- Melon with prosciutto
- Portobello mushroom bruschetta
- Red & yellow tomato bruschetta with mozzarella
- Salmon mousse profiterole
- Smoked chicken and guacamole tartlet
- Smoked salmon croustade with crème fraîche
- Tuna tartar on crisp wonton

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HOT HORS D'OEUVRES

- ✔ Andouille sausage en croûte
- Artichoke heart with parmesan crust
- Baby lamb chops with mint butter
- Jerk chicken on sweet potato biscuit
- BBQ pulled pork on biscuit
- Boursin and spinach in phyllo
- Brie and raspberry tartlet
- Chicken saltimbocca
- Chicken teriyaki brochettes
- Coconut Fried Shrimp
- Crab cake with remoulade
- Crabmeat stuffed mushrooms with hollandaise
- Egg rolls with sweet & sour sauce
- Grilled cheese with tomato soup shooter
- Gulf shrimp wrapped in bacon
- Kobe beef mini burgers
- ✔ Louisiana crawfish cakes
- ✔ Louisiana crawfish pies
- Miniature beef wellington with sauce Choron
- Mini-muffulettas
- Oysters Bienville or Rockefeller
- Smoked chicken quesadilla with guacamole

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DINNER BUFFET

Dinner buffet pricing is based on 2 hours continuous service. Please add \$5 for events with less than 25 guests. Dinner buffets require a minimum guarantee of 15 guests. Your event manager can work with our Chef to help guide you in planning events to fit your needs.

All prices are valid up to 90 days prior to event and are subject to 9.75% sales tax and 24% taxable service charge.

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LA SALLE DINNER BUFFET

Roasted garlic and artichoke soup

Bouquet of field greens, dried mission figs & roasted hazelnuts with blood orange vinaigrette

Red & yellow tomato caprese salad

Ahi tuna with miso dressed greens and crisp wonton strips

Imported and domestic cheeses

Sautéed free-range chicken with artichokes and roasted tomato

Baked Gulf fish with carrot-orange sauce

Grilled flat-iron steaks with cipollini onion & mushrooms

Assorted baby vegetables & creamy gratin potatoes

Chef's selection of assorted dessert cakes & pies

Coffee and tea service

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A TASTE OF NEW ORLEANS BUFFET

New Orleans style turtle soup
Oysters Rockefeller & Bienville
Jumbo boiled Gulf shrimp with cocktail & remoulade sauce (3)
Chilled crabmeat salad
Tossed green salad with pecans & Tasso dressing
Louisiana crawfish étouffée with rice pilaf
Gulf fish Amandine
Blackened strip loin with spicy fried onions
Sautéed chicken breast with Creole mustard sauce
Baby vegetables & rosemary roasted fingerling potatoes
Chef's selection of assorted dessert cakes & pies
Coffee and tea service

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PLATED DINNER

Plated dinner pricing is based on a minimum guarantee of 8 guests and includes three courses. Dinner is served with warm rolls, butter, coffee and tea service. Prices are based on entrée choice. Events with multiple entrée choices require selection counts to be finalized no less than 3 business days before the event; all charges will be based on the highest priced menu selection.

All prices are valid up to 90 days prior to event and are subject to 9.75% sales tax and 24% taxable service charge.

Choose your starter, entrée and dessert from the following pages.

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STARTERS (Choose one)

Caesar salad with parmesan pesto crouton

- ✂ ✓ Baby spring mix salad bouquet with herb vinaigrette
- ✓ Baby arugula salad, red & yellow tomatoes, goat cheese croutons
- ✓ Mixed greens salad with Burgundy poached pear, walnuts, bleu cheese and port wine vinaigrette
- Salad duo of Caesar & Caprese-style tomato salad
- Lobster bisque
- ✂ ✓ Chilled avocado soup with fresh grapefruit
- ✓ New Orleans Creole Gumbo
- ✓ Tomato basil crème soup

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ENTRÉES (Choose one)

Sautéed Chicken Breast with pesto, fresh herb risotto and seasonal vegetables

Herb Roasted filet of Gulf Drum, wild rice pilaf and creamy spinach

Bacon wrapped Pork Tenderloin, creamy polenta & baby vegetables

Porcini dusted Filet Mignon with port wine reduction, stilton potatoes & baby vegetables

Grilled Chicken Breast, fingerling potatoes, cipollini onion & mushroom ragout and seasonal vegetables

✔ Potato Wrapped Gulf Snapper with oyster butter sauce, baby vegetables and potatoes

Slow roasted Prime Rib of Beef au jus with truffle mashed potatoes and baby vegetables

Duo: Sautéed Filet Mignon & Grilled Salmon with port wine & saffron sauces, creamy gratin potatoes and baby vegetables

✔ Étude de Mer, Study of the Sea: Crab cake, jumbo scallop and BBQ Shrimp on creamy cheese grits with vegetables

Duo: Free-range Chicken & Roasted Pork Tenderloin with wild mushroom compote and Razz Cherry Sauce accompanied by cheese grits and seasonal vegetables

Duo: Beef Filet Tournedo with Crab Cake, red wine and mustard sauce duo, roasted fingerlings, cipollini onion and seasonal vegetables

Duo: Beef Filet Tournedo & Grilled Gulf Fish, Merlot reduction & smoked tomato compote, baby vegetables & chipotle sweet potato

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DESSERTS (Choose one)

Crème brûlée cheesecake

Chocolate mousse tort

Banana cream with roasted hazelnuts

Mango chiboust (vanilla mousse with mango)

Coconut bavarian

Strawberry mousse cake

Cookies & cream cheesecake with chocolate sauce

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DINNER ENHANCEMENT

These items may be added to any plated dinner to enhance the dessert or add an additional course.

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COLD APPETIZERS

Sorbet Intermezzo (Lemon, Mango, sweet berry)

✓ Jumbo Gulf shrimp with melon, avocado & honey yogurt

✓ Roasted vegetables with fresh mozzarella & basil oil

Crabmeat napoleon with balsamic dressing

✓ Pickled watermelon, beets and Fleur de Teche goat cheese

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HOT APPETIZERS

Coconut marinated Gulf shrimp over vegetable slaw

“Soufléed” crab cake with Creole mustard sauce

Sweet corn crusted Diver scallop, sweet & sour cucumber

Lobster ravioli with grapefruit-vanilla sauce

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SIGNATURE DESSERTS

Cherry pistachio cake

Raspberry mousse bombe

Praline cheesecake

Strawberry vanilla sponge cake

White chocolate bread pudding

Chocolate cake with almond

Chocolate caramel

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DESSERT FLAMBÉ



Bananas Foster flambé

Cherries Jubilee flambé

Ponchatoula Royale flambé

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HOSTED BARS

The following Hosted Bar Packages are priced per person and are based on unlimited, responsible consumption. Packages included all necessary mixers, juices, sodas, etc. One Bartender is recommended per 75 Guests. \$150 Bartender fee per bartender; up to 5 hours of service.

All prices are valid up to 90 days prior to event and are subject to 9.75% sales tax and 24% taxable service charge.



THE CALL BAR

Brands Include Svedka Vodka, Beefeater Gin, Bacardi Superior Rum, Canadian Club Whiskey, Jim Beam Bourbon, Dewar's Scotch, Domestic & Imported Beer, Stone Cellars Culinary Selection Chardonnay and Cabernet Sauvignon

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THE PREMIUM BAR

Brands Include Absolut Vodka, Tanqueray Gin, Captain Morgan or Bacardi Superior Rum, Johnnie Walker Red Scotch, Jack Daniel's & Canadian Club Whiskeys, Domestic & Imported Beer, Stone Cellars Culinary Selection Chardonnay and Cabernet Sauvignon

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THE EXECUTIVE BAR

Brand Selections Include Grey Goose
Vodka, Bombay Sapphire Gin, Mt. Gay
Rum, Crown Royal Whiskey, Maker's
Mark Bourbon, Chivas Regal Scotch,
Patron Tequila, Amaretto, Delacour
VSOP Brandy, Domestic & Imported
Beer; Wine Selections include Sauvignon
Blanc, Pinot Noir, Stone Cellars Culinary
Selection Chardonnay and Cabernet Sauvignon

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BAR ENHANCEMENTS

Enhancement bars may be added to any Hosted Bar Package, two hours or longer with a minimum guarantee of 25 guests. All are priced per person, per hour and are based on unlimited, responsible consumption. An additional \$150 Bartender fee will be added for each enhancement bar; up to 5 hours of service.

All prices are valid up to 90 days prior to event and are subject to 9.75% sales tax and 24% taxable service charge.



TASTES OF NEW ORLEANS

The Hurricane, Sazerac Cocktail, Pimm's Cup, Ramos Fizz and Bourbon Milk Punch

LATIN SPICE

Mexican Margaritas, Paloma Cocktails and Sangria, Traditional Cuban Daquiris and Mojitos, Brazilian Caipirinhas, Chilean and Peruvian style Pisco Sours

CHAMPAGNE BAR

Strawberry Belle, Mimosa, Peach Bellini, Champagne Cocktail, Kir Royale, Poinsettia, French 75 and Bubbly Mardi Gras

MARTINI BAR

Classic Vodka & Gin Martinis made Dry, Wet, Dirty, Smoky, Shaken, Stirred or almost any other way, served with Blue Cheese, Roasted Garlic, Almond and Pimento Stuffed Olives, Lemon Twists, Pickled Beans and Cocktail Onions. Also serving Appletini, Cosmopolitan, Gibson, Lemon Drop and Chocolate Martini.

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SPECIALTY WINE BAR

Custom designed for your party. The wine bar features up to eight different wines and is serviced by one of our knowledgeable experts to find the best wine for each of your guests.

COFFEE BAR

Made to order Cappuccino & Espresso Bar with Madagascar Vanilla, Cinnamon, Shaved Chocolate & Nutmeg

DELUXE COFFEE BAR

Made to order Irish, Bailey's, Spanish, Amaretto, Keoke and Mexican Coffee Drinks. Also serving Café Mocha, Cappuccino & Espresso with Madagascar Vanilla, Cinnamon, Shaved Chocolate, Nutmeg and Vanilla Whipped Cream



CONSUMPTION BARS

The following Consumption Bar Items are priced per drink and are based on unlimited, responsible consumption. Final Charges will be based on total consumption at the conclusion of the event. Drink price includes all necessary mixers, juices, sodas, etc. One Bartender is recommended per 75 Guests. \$150 Bartender fee per bartender, for 3 hours of service.

All prices are valid up to 90 days prior to event and are subject to 9.75% sales tax and 24% taxable service charge.



CALL BRAND LIQUORS

Svedka Vodka, Beefeater Gin, Bacardi Rum, Canadian Club Whiskey, Jim Beam Bourbon and Dewar's Scotch

PREMIUM BRAND LIQUORS

Absolut Vodka, Tanqueray Gin, Captain Morgan or Bacardi Superior Rum, Johnnie Walker Red Scotch, Jack Daniel's & Canadian Club Whiskeys

EXECUTIVE BRAND LIQUORS

Grey Goose Vodka, Bombay Sapphire Gin, Mt. Gay Rum, Maker's Mark Bourbon, Crown Royal Whiskey, Chivas Regal Scotch and Patron Tequila

MARTINIS

Classic Vodka & Gin Martinis, Appletini, Cosmopolitan, Lemon Drop and Chocolate Martini

CORDIALS

Amaretto di Saronno, B&B, Bailey's, Cointreau, Drambuie, Frangelico, Grand Marnier, Kahlua and Sambuca

WINE

Stone Cellars Culinary Selection Chardonnay, Cabernet Sauvignon and Merlot
(Please inquire for additional selections with pricing)



CHAMPAGNE

Domaine Saint Michelle Brut, Sparkling
(Please inquire for additional selections with pricing)

DOMESTIC BEER

Please inquire about our current ale and
lager selection.

IMPORTED BEER

Please inquire about our current ale and
lager selection.

SODAS & BOTTLED WATERS

Coca-Cola, Diet Coke, Coke Zero, Sprite,
Club Soda, Ginger Ale, Tonic Water and Louisiana
bottled spring water *(Please inquire for additional
selections with pricing)*

ENERGY DRINKS

Red Bull & Sugar Free Red Bull Energy Drinks



CASH BARS

The following cash bar items are priced per drink, include tax and service charges. One bartender and one cashier are recommended per 75 guests. Please add \$150 bartender fee and \$150 cashier fee for up to 3 hours of service.

All prices are valid up to 90 days prior to event and are subject to 9.75% sales tax and 24% taxable service charge.



CALL BRAND LIQUORS

Svedka Vodka, Beefeater Gin, Bacardi Rum, Canadian Club Whiskey, Jim Beam Bourbon and Dewar's Scotch

PREMIUM BRAND LIQUORS

Absolut Vodka, Tanqueray Gin, Captain Morgan or Bacardi Superior Rum, Johnnie Walker Red Scotch, Jack Daniel's & Canadian Club Whiskeys

MARTINIS

Classic Vodka & Gin Martinis, Appletini, Cosmopolitan, Lemon Drop and Chocolate Martini

CORDIALS

Amaretto di Saronno, B&B, Bailey's, Cointreau, Drambuie, Frangelico, Grand Marnier, Kahlua and Sambuca

WINE

Stone Cellars Culinary Selection Chardonnay, Cabernet Sauvignon and Merlot
(Please inquire for additional selections with pricing)



CHAMPAGNE

Domaine Ste Michelle Brut, Sparkling
(Please inquire for additional selections with pricing)

DOMESTIC BEER

Please inquire about our current ale and
lager selection.

SODAS & BOTTLED WATERS

Coca-Cola, Diet Coke, Coke Zero, Sprite, Club Soda,
Ginger Ale, Tonic Water and Bottled Spring Water



CATERING WINE LIST

Our 2011 list is a collection from InterContinental Hotels Group's award winning World Class Beverage Program and some additional selections hand-picked by our wine experts. Additional assistance is available should your event require alternative selections.

All prices are valid up to 90 days prior to event and are subject to 9.75% sales tax and 24% taxable service charge.

GO GREEN highlighted items feature products with increased focus on "green" values such as low carbon footprint, biodynamic agriculture, sustainability and "organic" farming.

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CHAMPAGNE & SPARKLING WINE

Domaine Saint Michelle Brut, Washington (*House*)

Dom Perignon by Moët et Chandon,
Vintage Champagne

Moët & Chandon Brut Imperial, Champagne

Segura Viudas Brut or Rose Cava, Spain

Veuve Cliquot's "Yellow Label" Champagne

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WHITE WINES

Chardonnay

Stone Cellars Culinary Selection, California

Hess Select, Napa Valley

Joseph Phelps Fogdog Chardonnay

Kendall-Jackson Vintner's Reserve

Kim Crawford, New Zealand

Louis Latour Pouilly Fuisse, France

MacMurray, Sonoma County

Sonoma-Cutrer "Russian River Ranches"

Pinot Grigio/Pinot Gris

Danzante Pinot Grigio, Italy

Maso Canali, Italy

MacMurray Pinot Gris, Sonoma Coast

Sauvignon Blanc

Brancott, Marlborough, New Zealand

Callaway, California

Girard, Napa Valley

Other Whites

Beringer White Zinfandel, California

Chateau Ste. Michelle Riesling, Columbia Valley

Seven Daughters Blend



RED WINES

Cabernet Sauvignon

Stone Cellars Culinary Selection, California *(House)*

Beaulieu Vineyard, Napa Valley

GO GREEN Bonterra Organic, Mendocino County

Castillo De Molina Reserva, by Viña San Pedro, Chile

Hess Select, Napa Valley

Main Street Winery, California

Sterling Vineyard, Central Coast

Merlot

Stone Cellars Culinary Selection, California *(House)*

GO GREEN Bonterra Organic, Mendocino County

Casa Lapostolle, Chile

Rutherford Hill, Sonoma

Clos du Bois, Sonoma County

Raymond Reserve, Napa Valley

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Pinot Noir

DeLoach, California Series

Domaine de Valmoissine, Louis Latour, France

Four Graces, Willamette Valley, Oregon

MacMurray, Sonoma Coas

Wild Horse, Central Coast

Syrah/Shiraz

Penfolds Koonunga Hill Shiraz

Layer Cake, Australia

Other Reds

Chateau Greysac, Medoc Bordeaux

Faustino, Rioja

Layer Cake Primitivo

Lyeth Estate Meritage, Sonoma County

Marchesi de Frescobaldi Castiglioni Chianti

Salentein Reserve Malbec, Argentina

Spellbound Petite Sirah, Lodi

Terrazas de los Andes Malbec, Argentina

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