



Custom Catering

Breakfast Packages

The Ursuline – \$14 p.p.

A healthy start

Yogurt and granola

Seasonal whole fruit

Juice assortment

NOLA blended coffee- regular and decaf

Hot tea selection



The Chartres-\$17 p.p.

A light meal to start the day

Fresh baked croissants & pastries

Assorted cereal & yogurt

Seasonal whole fruit

Juice assortment

NOLA blended coffee-regular & decaf

Hot tea selection

The St. Philip – \$19 p.p.

Continental breakfast with a

New Orleans twist!

Fresh baked croissants and pastries

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

Seasonal whole fruit

Juice assortment

NOLA blended coffee-regular & decaf

Hot tea selection

The Pontchatrain – \$28 p.p.

A hearty full breakfast buffet

Scrambled Eggs

Smoked bacon & breakfast sausage

Creole breakfast potatoes

Grits and grillades

Buttermilk biscuits

Fresh baked croissants & pastries

Assorted cereal & yogurt

Seasonal sliced fruit

Fruit preserves & whipped butter

Juice assortment

NOLA blended coffee-regular & decaf

Hot tea selection

There is a 15 guest minimum for all events.

*A 20% service charge and 10.25% tax will
be added to food & beverage totals.*

*Additional service charges may apply for events
requiring extra set-up, wait staff, bartenders and on
premise cooking staff.*

Prices are subject to change.

Breakfast Extras

Sides & house specialties to build your own unique package!

French Bread French Toast \$5 p.p.

Pancakes or Waffles \$5 p.p.

English Muffin Breakfast Sandwich \$8 p.p.

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

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

Traditional Eggs Benedict \$7 p.p.

Creole Eggs Benedict \$9 p.p.

(Served w/ crab or crawfish cake)

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

Bagels & Cream Cheese \$4 p.p.

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

Break Time Platters & Snacks

(30 mins)

Big Easy \$16 p.p.

French bread finger sandwiches

Seasonal sliced fruit

Pecan Pie Mini's

Assorted soft drinks & bottle

water

Coffee & tea

Healthy Fix \$16 p.p.

Seasonal sliced fruit

Grilled veggies with dill yogurt dip

Hummus with pita chips

Bottled water

Coffee & tea

Sweet & Salty \$12 p.p.

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

Assorted soft drinks & bottled water

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Lunch Boxes

Boxed Lunches – \$18

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

Lunch Sandwiches & Salads

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

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

Pasta Salad \$14 p.p

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

Veggie Pita \$14 p.p

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

Nola Chef Salad \$16 p.p.

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

Po-Boy Assortment \$17 p.p.

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

Provincial Club \$18 p.p.

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

Chicken Caesar Salad \$18 p.p.

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

Lunch Extras

Customize your meal and have it your way!

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

Seasonal fruit salad \$5 p.p.

Side of Caesar salad \$5 p.p.

Cookie platter \$28 per dozen

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Hors d'oeuvres & Appetizers

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

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

Cold Beginnings

- ❖ Fresh Fruit and Cheese Platters \$6 p.p. *
- ❖ Fresh Fruit, Cheese and Pate Platter \$7 p.p.]
- ❖ Marinated Crab Claws market price
- ❖ Boiled Louisiana Shrimp \$210/\$390
- ❖ Creole Deviled Eggs \$80/\$130 *
- ❖ Mini Tuna or Chicken Salad Croissants \$120/\$190
- ❖ Assorted Meat French Bread Finger Sandwiches \$110/\$180

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

Hot Beginnings

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

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Prices are subject to change.*

Dinner Packages

Choose our classic package or build your own.

Available for lunch or dinner events.

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

NOLA Classic

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

Caesar Salad

Creole Deviled Eggs

Crab Stuffed Mushrooms

Frenchalatta Finger Sandwiches

Chicken & Andouille Sausage Gumbo

Crawfish Etouffee

Shrimp & Tasso Pasta

Sliced Cajun Rubbed Roast with French Bread

Bananas Foster Bread Pudding Southern

Pecan pie

Mardi Gras King Cake

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Dinner Package Menu

Entrée Selections

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

- | | |
|---|---|
| <ul style="list-style-type: none"> ❖ Sliced Cajun Rubbed Roasted Beef ❖ Roasted Pork Loin ❖ Baked or Blackened Fresh Gulf Fish ❖ Stuffed Chicken Breast ❖ Chicken or Shrimp Creole ❖ Traditional Red Beans and Rice with Ham and Smoked Sausage ❖ Chicken and Sausage or Seafood Jambalaya | <ul style="list-style-type: none"> ❖ Crawfish and Andouille Sausage Pasta ❖ Shrimp and Tasso Pasta ❖ Shrimp NUNU or Pesto ❖ Crawfish or Crab Cake with Creole Remoulade ❖ Crawfish or Shrimp Etoufee ❖ Pecan Crusted Chicken or Louisiana Catfish ❖ Cajun Rubbed Roasted Chicken |
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Salads

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

Soups

- ❖ Chicken and Andouille Sausage Gumbo
- ❖ Roux-less Shrimp and Okra Gumbo (Gluten free)
- ❖ Seafood Gumbo
- ❖ Roasted Garlic Bisque
- ❖ Onion Soup with Baked Cheese Croutons

Sides

- | | |
|---|---|
| <ul style="list-style-type: none"> ❖ Baked Macaroni ❖ Creole Rice Pilaf ❖ Roasted Garlic Mashed Potatoes ❖ Andouille Sausage and Eggplant Dressing (\$1 additional) | <ul style="list-style-type: none"> ❖ Corn Macque Choux ❖ Seasonal Vegetable Medley ❖ Fresh Green Beans with Bacon and Red Onions ❖ Steamed Broccoli with Cheddar Mornay Sauce |
|---|---|

Desserts

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

Buffet & Plated Selections

| Number One \$35 p.p. | Number Two \$45 p.p. | Number Three \$52 p.p. |
|-------------------------|-------------------------|---------------------------------|
| Choice of Soup or Salad | Choice of Soup or Salad | Choice of Soup <u>and</u> Salad |
| Choice of One Entrée | Choice of Two Entrées | Choice of Two Entrées |
| Choice of Two Sides | Choice of Two Sides | Choice of Two Sides |
| Choice of One Dessert | Choice of One Dessert | Choice of Two Desserts |

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Libations

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

The Bacchus \$21 p.p., each additional hour, \$6 p.p.

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

The Orpheus \$26 p.p., each additional hour, \$9 p.p.

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

The Rex \$30 p.p., each additional hour, \$10 p.p.

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

Consumption or Cash Bar Prices Per Drink

(\$100 Bar Set-up fee required)

Orpheus Stocked – \$7 Rex Stocked – \$8

Domestic Beer – \$4 Import Beer – \$5 Local Beer – \$5

House Wines – \$7

Assorted Soft Drinks and Juices – \$2

Premium Cordials – \$8 to \$16 per ounce

Brut Champagne or Champagne Mimosas \$10 per person per hour

Cajun Bloody Mary's or New Orleans Hurricanes \$10 per person per hour

Bar Requirements

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

Each additional hour is \$25 per bartender.

A \$100 set up fee is required for cash and
consumption bars

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