



BOURBON
ORLEANS
HOTEL

*The Bourbon Orleans
is proud to present our
2009 Menu Selections
for your perusal.*

Revised 1/23/09

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Banquet Information and Services

The Catering and Conference Services staff of the Bourbon Orleans Hotel is dedicated to working with you, as a team, toward the complete success of your event. Your Catering or Conference Services Manager is available to answer any questions you may have.

Menu Selections

Your menu selections should be submitted to the Catering and Conference Services Department a minimum of four weeks in advance of your event. Due to uncertain market conditions, prices are subject to change and substitutions may be necessary.

Meal Guarantees

Final attendance numbers for your event must be given a minimum of three days (72 hours) prior to your event. These numbers will represent a minimum guarantee and may not be lowered. If you do not provide a guaranteed number, we will use the expected number. Should your guaranteed number be exceeded during your event, we are prepared to serve 5% over your guarantee.

Banquet and Meeting Space

Function space is assigned based on the guaranteed number of attendees anticipated. The Bourbon Orleans Hotel reserves the right to change any assigned locations, should there be any increase or decrease in the estimated number of attendees, or should there be a change in your program or itinerary. The details and terms of any such arrangements may be contained in a separate Banquet Event Order(s) ("BEO"), the terms and conditions of which are incorporated herein by reference. If there is a conflict between the specific terms of this Contract and the BEO, the terms of this Contract control. The parties agree, however, that the greatest food and beverage minimum or room rental amount shall govern as the amount Group owes without regard to a prior or subsequent BEO reducing said amounts.

Any unusual needs, such as duplicate set-ups, special themes, draping or use of portable structures, such as tents, will be subject to additional charges. Any materials function decorations you wish to utilize within your space must have prior approval. Use of materials such as glitter or confetti, will result in a cleaning charge of \$250, due to the nature of the cleaning process required.

Entertainment, Flowers, Recreation and Theme Props

Your Catering or Conference Services Manager will be delighted to make arrangements for any enhancements you wish to add to your scheduled events.

Courtyard Functions

All planned outdoor events will have an alternate backup location assigned. The Bourbon Orleans Hotel reserves the right to make the decision to move any outdoor event to the inside back up location based on current and/or impending weather. The decision will be made after consultation with the group planner a minimum of 3 hours in advance of your scheduled event start time.

Service Charges and Labor Fees

All Food and Beverage charges are subject to a 21% service charge and 9.75% Louisiana State Tax. A 9% Sales Tax is applicable to Service Charges and Labor Fees. A \$75 per hour Labor Fee, with a one hour minimum, will be assessed once the room has been set and changes are needed at the request of the group contact.

Electrical/Telephone Service

Any variations to existing electrical or mechanical systems within the facility must be approved and modifications performed by the Bourbon Orleans Engineering Department. Your Catering or Conference Services Manager can arrange for such services.

Telephone line activations are provided should you have phone or data projection requirements. See Electrical Labor Form for pricing and a 48 hour notification is required.

Exhibits and Trade Shows

We offer you assistance in arranging tabletop or booth set-up. Our vendor of choice offers competitive prices, as well as drayage, shipping services.

If an outside contractor is not supplying services, the Bourbon Orleans Hotel will be happy to assist you based on the following schedule:

Tabletop Displays

6' Table with cloth, dressed skirting	\$25.00 each
6' Table with cloth, boxed on front and sided	\$15.00 each
6' Table with cloth	\$10.00 each
Room Rental	Refer to Sales Agreement
Daily Service (Common area cleaning, trash pick-up)	\$200.00 per day
Exhibitor Material Handling	\$25.00 per booth (pre -arranged)
Electrical	See Above
Container Box/Packing Material Disposal	\$400, plus \$250 per extra pull
Garbage Disposal	\$200.00 per extra pull

Signs and Banners

The Hotel must pre-approve any sign or banner you wish to display. They are permitted only at your Registration area and inside your function rooms. The Conference Center staff must install signs and banners. A labor charge may apply. Please consult your Conference Services Manager for additional information.

Shipping and Storage of Boxes

If you will be sending materials for your meeting, we ask that the following guidelines be observed:

- Schedule materials to arrival no earlier than 3 days prior to arrival
- Advise us in advance if your shipment will be large, bulky, and heavy or require special attention.
- Label all boxes or packages with

**YOUR FIRST AND LAST NAME
THE NAME OF YOUR GROUP
YOUR DATE OF ARRIVAL
ATTENTION: Catering and Conference Services
THE BOURBON ORLEANS HOTEL
717 ORLEANS STREET
NEW ORLEANS, LA 70116**

Should you require storage, arrangements must be made in advance. A box charge of \$5.00 per box and \$50.00 per pallet per day will be assessed.

Our Banquet Department will be happy to assist you with the return shipment of your packages. Please discuss how you would like this charged to your organization with your Catering / Event Management Representative.

Plated Breakfasts

*All Plated Breakfasts are served with
Seasonal Fresh Melon and Berries*

Plated Breakfast Specialties

*Scrambled Farm Fresh Eggs with Fresh Herbs Served with Apple-Smoked Bacon,
Sausage or Ham, Creole Potatoes or Southern Grits*
\$21.50

*Double Thick Cinnamon Raisin Pain Perdue, Warm Vermont Maple Syrup, Choice of
Apple Smoked Bacon, Sausage or Ham, Creole Potatoes or Southern Grits*
\$20.50

*Southwestern Wrap; a Tomato Tortilla Filled with Scrambled Eggs, Cheese, Andouille
Sausage Fresh Vegetables and Pico De Gallo. Served with Creole Potatoes
or Southern Grits*
\$21.50

*Norwegian Smoked Salmon, Tomato, Onion, Capers, with Assorted Bagels
and Cream Cheese*
\$28.00

All Breakfasts are served with Coffee, Decaffeinated Coffee or Hot Tea.

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Continental Breakfast

Vieux Carre

Freshly Squeezed Chilled Juices
Freshly Baked Danish, Muffins and Croissants
Sweet Butter and Fruit Preserves
Coffee, Decaffeinated Coffee, Hot Tea
\$15.50

Garden District

Freshly Squeezed Chilled Juices
Hot Cinnamon Apple Oatmeal with Brown Sugar
Assorted Breakfast Breads, Coffee Cakes and Beignets
Fresh Seasonal Fruits and Berries
Coffee, Decaffeinated Coffee and Hot Tea
\$16.50

Audubon

Freshly Squeezed Chilled Juices
Assorted Breakfast Breads, Coffee Cakes & Beignets
Sweet Butter and Fruit Preserves
Fresh Seasonal Fruits and Berries
Assorted Cold Cereals
Fruit Yogurt
Coffee, Decaffeinated Coffee, Hot Tea
\$22.00

Pontchartrain

Freshly Squeezed Chilled Juices
Toasted Bagels with Smoked Salmon, Wild Berry and Chive Cream Cheeses
Sweet Butter and Fruit Preserves
Fresh Seasonal Fruits and Berries
Fruit Filled Croissants and Fresh Beignets
Fruit Yogurt with Granola and Skim Milk
Coffee, Decaffeinated Coffee, Hot Tea
\$25.50

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Breakfast Buffets

French Quarter

(Min. 25 Guests)

*Freshly Squeezed Orange, Grapefruit and Cranberry Juices
Scrambled Eggs with Fresh Herbs
Apple Smoked Bacon & Sausage Links
Creole Potatoes & Southern Stone Ground Grits
Fresh Seasonal Fruit Display
Assorted Cold Cereals
Breakfast Pastry Basket
Assorted Bagels
Fruit Preserves, Sweet Butter and Cream Cheese
Coffee, Decaffeinated Coffee, Hot Tea
\$27.50 per person*

Mardi Gras

(Min. 25 Guests)

*Freshly Squeezed Orange Juice, Grapefruit and Cranberry Juices
Fresh Seasonal Fruit Display
Assorted Cold Cereals
Assorted Fruit Yogurts
Thick Cinnamon Raisin Pain Perdue
Hot Cinnamon Apple Oatmeal with Brown Sugar
Scrambled Eggs with Fresh Herbs
Southern Grits & Creole Potatoes
Smokehouse Bacon and Sausage Links
Breakfast Pastry Basket
Assorted Bagels with Wild Berry Cream Cheese
Fruit Preserves, Sweet Butter and Cream Cheese
Coffee, Decaffeinated Coffee, Hot Tea
\$34.00 per person*

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

The New Orleans Tradition Brunch

*Selection of Fresh Squeezed Chilled Juices
Fresh Seasonal Fruit Display
A Fresh Selection of Garden Greens with
Creole Tomatoes, Cucumbers, Carrots, Sprouts, Bacon Bits,
Cheddar Cheese Garlic Croutons and Assorted Dressings
*Omelet and Eggs Cooked to Order
Assorted Breakfast Breads and Rolls
Fruit Preserves, Sweet Butter and Cream Cheese
Oatmeal or Grits
Soup du Jour
Pain Perdu
Chicken Creole
Blackened Fresh Catch
Chef's Seasonal Fresh Vegetables
Confetti Rice Pilaf
Bourbon Bread Pudding
Beignets
Coffee, Decaffeinated Coffee, Hot Tea
\$40.00*

**Omelet Station at Additional 3.50 Per Person
Cheddar and Mozzarella Cheese, Fresh Vegetables, Ham, Bacon,
Andouille Sausage and Creole Tomato
Omelet Attendant \$75.00
(One attendant per 35 guests recommended)*

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

The Grand Orleans Brunch

*Freshly Squeezed Chilled Juices
Fresh Seasonal Fruit Display
A Fresh Selection of Garden Greens with
Creole Tomatoes, Cucumbers, Carrots, Sprouts, Bacon Bits,
Cheddar Cheese Garlic Croutons and Assorted Dressings
**Boiled Shrimp and Oyster Cups with Assorted Sauces
*Omelet Station with Eggs to Order
Assorted Breakfast Pastries and Breads
Southern Stone Ground Grits
French Toast with Warm Maple Syrup
Belle River Crawfish Bisque
Blackened Round of Beef
Pecan Chicken with a Cajun Mustard Cream
Broiled Salmon with Sauce Creole
Chef's Seasonal Fresh Vegetables
Confetti Rice Pilaf
Bourbon Bread Pudding
Beignets and Pralines
Coffee, Decaffeinated Coffee, Hot Tea
\$73.00*

**Omelet Station to Include:
Cheddar and Mozzarella Cheese, Fresh Vegetables, Ham, Bacon,
Andouille Sausage and Creole Tomato*

**Omelet Attendant \$75.00
(One attendant per 35 guests recommended)*

***Fresh boiled shrimp and oysters are based on 2 pieces per person*

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Brunch Enhancements

Minimum of 25 people

Pasta Station

*Tortellini and Bow Tie Pastas
Cajun Cream and Spicy Pomodoro Sauces
Fresh Vegetable and Seafood Toppings
(Made to order at your request)
\$7.00 per person*

Carving Station

*Cajun Seasoned Turkey (Serves 40)
Served with Cranberry Orange Relish and Mini Croissants
\$165*

Blackened Round of Beef

*Served with a horseradish cream and beef jus and Assorted Rolls (Serves 20)
\$310*

Maple Glazed Pit Ham

*Served with Creole Mustard Sauce and Assorted Rolls (Serves 50)
\$255*

Oysters Cups

*(Based on 100 pcs.)
Freshly Shucked Oysters Topped with Traditional Sauces
Market Price*

An additional \$75 fee is required for a Culinarian

Please add 21% Service Charge and 9.75% Sales Tax to all events.

Plated Luncheons

*All Luncheons Include Choice of First Course, Entrée and Dessert
Iced Tea, Coffee, Decaffeinated Coffee or Hot Tea
Freshly Baked Rolls and Butter*

First Course

Soups

*Soup of the Day
Chicken and Andouille Sausage Gumbo
Vegetable Minestrone
Crawfish and Corn Chowder
Seafood and Okra Gumbo*

OR

Salads

*Traditional Caesar Salad
Mixed Field Greens Salad with Choice of Dressing
Marinated Wild Mushroom Salad over Fresh Greens
Mixed Field Greens, Spiced Pecans, Feta Cheese and Roma Tomato
with Balsamic Vinaigrette*

Dressings:

Caesar, Ranch, Creamy Italian, Bleu Cheese, Balsamic or Raspberry Vinaigrette

Hot Entrée Selections

All Hot Entrées Include Chefs Choice of Starch and Vegetable du Jour

Pecan Chicken

*Boneless Breast of Chicken Seasoned with Toasted Pecans
served with a Creole Mustard Sauce
\$26.50*

Chicken Florentine

*Breast of Chicken Stuffed with Spinach, Goat Cheese and Mushrooms
in a Sherry Wine Reduction
\$27.50*

Romano Chicken Breast

*Boneless Breast of Chicken Encrusted with Italian Seasonings and Parmesan Cheese
\$27.50*

Crawfish Etouffé

*Plump Crawfish Tails in a Rich Cajun Sauce served over Rice
\$27.50*

Broiled Salmon

*Atlantic Salmon Served with Onion Marmalade & Sauce Creole
\$27.50*

Seafood Jambalaya

*Spicy Rice with Crawfish, Shrimp and Crab served with Fresh Vegetables
\$27.50*

Tenderloin Medallions

*Herb Crusted Tenderloin Sliced and served with a Wild Mushroom Ragout
\$35.20*

Blackened Fresh Catch

*Filet of Fresh Catch Encrusted in Spices, Blackened and served with Cajun Herb Butter
Market Price*

Herb Crusted Pork Loin

*Crusted Pork Loin in a Roasted Apple and Brandy Cream with Braised Red Cabbage
\$27.50*

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Luncheon Entrees Chilled

Blackened Chicken Caesar

Romaine Lettuce, Fresh Parmesan, Oven Roasted Tomatoes, Garlic Crostini Blackened Chicken Breast, Cajun Caesar Dressing
\$23.50

The Club Wrap

Tomato Flour Tortilla filled with Smoked Turkey, Ham, Cheddar and Swiss Cheeses, Tomato, Lettuce and Bacon served with Cajun Chips
\$22

Garden Vegetable Torte

Grilled Portobello Mushroom, Red Pepper, Zucchini, Yellow Squash, Tomato, Smoked Gouda served on Tomato Focaccia served with Vegetable Pasta Salad
\$22

The Po' Boy

Roast Beef, Smoked Turkey or Ham "Dressed Up" with Cheddar and Swiss, Lettuce, Tomato, Pickle and a Lemon Garlic Aioli served with Spicy Cajun Potato Chips
\$22

Muffaletta

A Traditional New Orleans Sandwich served on a Seeded Bun with Ham, Salami, Swiss and Provolone Cheeses and an Olive Relish, Served with Spicy Cajun Potato Chips
\$23.50

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Luncheon Desserts

Lemon Sorbet with Medley of Fresh Berries

Chocolate Torte Cake

Praline and Cream Cheese Cake

New York Cheesecake with Strawberry Sauce

Fresh Fruit Tart with Crème Anglaise

Bread Pudding with Bourbon Sauce

Carrot Cake

Southern Pecan Pie

Lunches "On the Go"

Vegetable Wrap

*Fresh Marinated Vegetables Wrapped with a Flavored Flour Tortilla
Spicy Creole Slaw
Zapp's Potato Chips
Whole Fresh Fruit
Jumbo Chocolate Chip Cookie
\$21.00*

6" Po' Boy

*Roast Beef, Turkey or Ham all "Dressed Up"
with Lettuce and Tomato
Yukon Potato Salad
Zapp's Flavored Potato Chips*
Whole Fresh Fruit
Jumbo Chocolate Chip Cookie
\$21.00*

Blackened Chicken Salad Sandwich

*Served on a Hoagie Roll with Shaved Red Onion, Lettuce and Creole Tomatoes
Pasta Salad
Zapp's Flavored Potato Chips*
Whole Fresh Fruit
Jumbo Chocolate Chip Cookie
\$23.50*

*All lunches "On the Go" are served boxed, with the appropriate condiments,
napkins and plastic utensils
Assorted Soft Drinks and Bottled Water Available at an Additional Cost.*

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Lunch Buffets

(Minimum of 25 People)

New Orleans Courtyard

*Soup du Jour
Garden Vegetable Pasta Salad
Fruit Salad with a Honey Poppyseed Dressing
Bronzed Chicken Breast
Romaine and Field Greens Lettuces
Salad Toppings to Include: Tomatoes, Bacon, Feta Cheese, Garlic Croutons, Cucumbers,
Artichoke Hearts, Olive Relish, Carrots and Alfalfa Sprouts
Balsamic Vinaigrette, Ranch and Caesar
Rolls and Butter
Fresh Fruit Tart
Iced Tea, Coffee, Decaffeinated Coffee or Hot Tea
\$31.00*

Cajun Picnic

*Chicken and Andouille Gumbo
Field Greens With Choice of Dressing
Caramelized Shallot and Green Bean Salad
Traditional Southern Style Slaw
Blackened Chicken
Assorted Po' Boys to Include
Shrimp and Oyster Po' Boys
Fried Catfish with a Spicy Remoulade
Red Beans and Rice
Seasonal Fresh Vegetables
Assorted Rolls and Jalapeno Cheddar Cornbread
Pecan Pie, Sweet Potato Pie and Pralines
Iced Tea, Coffee, Decaffeinated Coffee or Hot Tea
\$33.00*

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

A Taste of Italy

Vegetable Minestrone
Antipasto Display of Genoa, Capicola, Mortadella, Mozzarella
Provolone, Roma Tomatoes, Basil, Extra Virgin Oil
and Balsamic Vinegar
Caesar Salad
Sautéed Chicken Breast with Tuscan Beans topped with Artichokes, Tomato,
Mushrooms and Garlic
Tri-Colored Tortellini with Pesto Cream Sauce
Italian Sausage and Peppers
Tomato Focaccia and Garlic Bread
Tiramisu and Cannoli
Iced Tea, Coffee, Decaffeinated Coffee or Hot Tea
\$31.00

Bourbon Street Deli

Corn and Crab Chowder
Garden Salad with choice of two dressings
Yukon Gold Potato Salad
Garden Vegetable Pasta Salad
Display of Sliced Ham, Smoked Turkey
Roast Beef and Genoa Salami
Chicken Salad
Assorted Sliced Cheeses
Assorted Relishes Tray
Variety of Rolls and Breads
Mayonnaise, Gourmet Mustards, Horseradish
Jumbo Cookies
Double Chocolate Brownies
Iced Tea, Coffee, Decaffeinated Coffee or Hot Tea
\$30.00

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Afternoon Breaks a La Carte

*Fruit Yogurt \$4.00each
Whole Fruit \$2.00 each
Sliced Fruit Display w/ Yogurt Dressing \$5.50 per person*

*Danish \$30 per dozen
Assorted Muffins \$33 per dozen
Large Croissants \$33 per dozen
Cinnamon Rolls \$33 per dozen
Ham or Sausage Biscuits or Croissantwiches \$4.50 each*

*Assorted Jumbo Cookies \$38.50 per dozen
Double Fudge Brownies \$38.50 per dozen
Granola Bars \$31.00 per dozen
Candy Bars \$3.50 each
Ice Cream Bars \$4.50 each
Frozen Fruit Bars \$4.50 each*

*Tortilla Chips, Salsa, Guacamole Dip \$27.50 per bowl
Mixed Nuts \$27.50.00 per bowl
Cajun Snack Mix \$22.00 per bowl
Potato Chips, Pretzels \$19.00 per bowl
Hot Jumbo Pretzels with Spicy Mustard \$35.50 per dozen
Popcorn, Caramel Corn, Cheese Popcorn \$15.50 per bowl*

*Finger Sandwiches \$30.80 per dozen
Mini Po' Boys \$33.00 per dozen
Mini Muffelatas \$33.00 per dozen*

*Lemonade \$53.00 per gallon
Ice Tea \$53.00 per gallon
Coffee, Decaffeinated Coffee or Hot Tea \$53.00 per gallon.
Assorted Soft Drinks \$3.50 each
Assorted Juices \$4.50each
Bottled Water \$3.50 each
Mineral Waters \$4.00 each*

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

All Day Breaks

Southern Charm Package

In the Morning

*Freshly Baked Cinnamon Rolls
Assorted Soft Drinks and Bottled Water
Coffee, Decaffeinated Coffee and Hot Tea*

For the Afternoon

*Pecan Diamonds and Pralines
Lemon Bars
Whole Fresh Fruit
Bottled Water
Lemonade
\$24.50*

Strictly New Orleans Package

In The Morning

*Traditional King Cake
Assorted Soft Drinks and Bottled Water
Coffee, Tea and Decaffeinated Coffee*

For the Afternoon

*Hot Jumbo Pretzels with Spicy Mustard
Spicy Snack Mix
Zapp's Cajun Flavored Potato Chips
Barq's Root Beer and Bottled Water
\$24.50*

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Afternoon Breaks

Fourth and Ten

Hot Jumbo Pretzels with Spicy Mustard
Whole Roasted Peanuts, Chips and Dips
Cajun Snack Mix
Buffalo Wings with Celery Sticks and Bleu Cheese
Imported and Local Micro Brewed Beers
Soft Drinks, Bottled Water
\$18.00
\$9 for Non-Alcoholic

Java, Java

Flavored Coffee to Include Hazelnut
French Vanilla and Irish Cream
Plain and Chocolate Dipped Biscotti
Rock Candy Swizzle Sticks
Beignets
Mocha Cheese Cake with Kailua Sauce
Bottled Water
\$16.50

The Dynamo

Whole Seasonal Fresh Fruits
Assorted Flavored Yogurts
Granola Bars and Crumbles
Assorted Mixed Nuts and Trail Snacks
Fresh Fruit Kabobs
Fresh Squeezed Chilled Juices
Flavored Iced Teas
Bottled Water
\$16.50

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Afternoon Breaks

Salty & Sweet Break

Assorted Miniature Candy Bars

Whole Roasted Peanuts

Fudge Brownies

Cajun Snack Mix and Pretzels

Jumbo Chocolate Chip Cookies

Flavored Popcorn

Assorted Sodas and Bottled Water

\$16.50

The Chocolate Fix

Chocolate Fudge Brownies

White Chocolate Macadamia Nut Cookies

Hershey's Kisses and Mini Chocolate Bars

Jumbo Chocolate Chip Cookies

Fresh Fruit Fondue with Chocolate Sauce

Assorted Sodas and Bottled Water

\$18.00

The Pizza Party

Fresh Baked Mini Pizzas with Assorted Toppings

Seasoned Breadsticks with Marinara Sauce

Sliced Tomato Focaccia Bread

Assorted Sodas, Sparkling and Bottled Water

\$16.50

Please add 21% Service Charge and 9.75 % Sales Tax to all events

Appetizers

Add an Appetizer for an Additional Fee

Oysters Sardou with Hollandaise Sauce
\$10

Classic Oysters Rockefeller or Casino
\$11

Louisiana Crab Cake with Cajun Remoulade
\$10

Shrimp Martini with Cocktail Sauce and Remoulade
\$10

Prices are Based Per Person

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Dinner Service

*Dinner Includes Choice of First Course, Choice of Entrée and Dessert,
Iced Tea, Coffee, Decaffeinated Coffee or Hot Tea
Freshly Baked Rolls and Butter*

First Course

Soup

*French Onion & Roasted Garlic with Parmesan Crouton
Chicken and Andouille Gumbo
Wild Mushroom Bisque with Lump Crabmeat
Roasted Garlic & Potato Soup
Crawfish Bisque
Bayou Corn & Crab Chowder*

OR

Salads

*Caesar Salad
Spinach Salad with Sun-Dried Tomato Vinaigrette
Mixed Field Greens, Roma Tomatoes, Cucumber and Carrots with Choice of Dressing
Buffalo Mozzarella, Vine Ripe Creole Tomatoes, Fresh Basil Extra Virgin Oil
and Aged Balsamic*

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Plated Dinner Selections

Garlic and Rosemary Crusted Prime Rib Au Jus
Market Price

Center Cut Filet Mignon
Chianti Reduction
Market Price

New York Strip Steak
Peppercorn Crusted Strip Steak with Forestiere Sauce
\$40.00

Herb Crusted Pork Loin
Red Onion Confit, Bourbon Apple Pecan Cream
\$35.50

Pecan Chicken
Boneless Breast of Chicken Seasoned with Toasted Pecans
Served with a Creole Mustard Sauce
\$35.50

Chicken Florentine
Stuffed Breast of Chicken with Spinach, Goat Cheese and Mushrooms Served with Wild Rice and
a Sherry Wine Reduction
\$36.50

Broiled Salmon
Atlantic Salmon Served with Lemon Cous and Basil Citrus Reduction
\$42.00

Blackened Mahi Mahi
With New Orleans Crawfish Bordelaise
\$40.00

Catfish Creole
Blue Cornmeal Crusted Catfish served with a Spicy Tomato Relish and Vegetable Jambalaya
\$37.50

All Entrees are served with Chefs Choice of Starch and Vegetable du Jour
unless otherwise noted.

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Plated Dinner Selections
Duet Entrees

New York Strip and Broiled Atlantic Salmon
With a Chianti Reduction and a Dill Caper Citrus Reduction
Market Price

Center Cut Filet and Lobster Tail
With a Chianti Reduction and Drawn Lemon Butter
Market Price

Double Veal Medallions paired with Louisiana Crab Cakes and topped with a Traditional
Hollandaise Sauce
\$46.50

Pecan Chicken and Blackened Mahi Mahi
With Creole Mustard Sauce and a Spiced Rum Fruit Relish
\$41.00

Vegetarian Selections

Grilled Vegetable Torte
Marinated Vegetables layered with a Ricotta Cheese Cream
Served with Wild Mushroom Risotto
\$38.50

Pasta Allegro
Penne Pasta and Fresh Spinach in a Wild Mushroom and Roasted Garlic Cream Sauce
\$36.50

All Entrees are served with Chefs Choice of Starch and Vegetable du Jour
unless otherwise noted.

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Dinner Dessert Selection

White Chocolate Mousse with Fresh Berries and Raspberry Sauce

Tiramisu with a Kailua Sauce

Flourless Chocolate Cake with Raspberry Caulis

Praline and Cream Cheese Cake

Classic New York Cheese Cake with Strawberry Sauce

Southern Pecan Pie

Fresh Fruit Tart

Chef's Selection of Sorbets

Dinner Buffet Selections

The Lafayette Executive Buffet

*French Onion and Roasted Garlic Soup
Mixed Field Greens with Artichokes, Sun-dried Tomatoes
Pine Nuts and Lemon Garlic Vinaigrette
Grilled Vegetable Antipasto with Balsamic and Extra Virgin Oil*

Choose Three Entrees

*Blackened Tenderloin and Wild Mushroom Merlot Jus (additional fee may apply)
Pecan Crusted Chicken with a Creole Mustard Sauce
Broiled Atlantic Salmon with Basil Citrus Reduction
Herb Crusted Pork Tenderloin and Roasted Apple Chutney
Cajun Seafood Tortellini, Crab, Shrimp and Crawfish*

*Roasted Garlic Potatoes
Fresh Seasonal Vegetables
Assorted Rolls and Butter
Chef's Selection of Pastries
Iced Tea, Coffee, Decaffeinated Coffee, Hot Tea
\$54.00 per person*

Taste of Italy

*Vegetable Minestrone
Caesar Salad with Garlic Herb Croutons
Antipasto Display of Fresh Italian Meats,
Cheeses and Marinated Vegetables
Tomato Focaccia, Garlic Bread and Breadsticks*

*Grilled Salmon served with Arugula and Baby Spinach
Gnocchi and Chicken with Tomato Artichoke Broth
Lemon Pepper Linguini Primavera
Grilled Vegetables, Whole Roasted Garlic*

*Biscotti, Tiramisu, and Gellato
Iced Tea, Coffee, Decaffeinated Coffee, Hot Tea
\$54.00 per person*

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

The Basin Street Buffet

*A Fresh Selection of Garden Greens with
Creole Tomatoes, Cucumbers, Carrots, Sprouts, Bacon Bits,
Cheddar Cheese Garlic Croutons and Assorted Dressings
Chicken and Andouille Jambalaya
Seafood Gumbo
Crawfish Etouffee
Red Beans and Rice
Served with French Bread and Jalapeño Cheddar Cornbread
Bread Pudding with Whiskey Sauce
Iced Tea, Coffee, Decaffeinated Coffee or Hot Tea
\$42.00 per person*

Bourbon Orleans Classic

*Crawfish Bisque
Spinach Salad with Warm Pancetta Vinaigrette
Haricot Vert and Caramelized Onion Salad
Blackened Mahi Mahi
Pecan Crusted Chicken
Chef Carved Prime Rib of Beef (market prices apply)
with Rosemary Jus and Apple Horseradish Chantilly
Fresh Seasonal Vegetables
Jalapeño Cheddar Cornbread and Assorted Rolls and Butter
Chef's Selection of Pastries
Coffee, Decaffeinated Coffee, Hot Tea
Iced Tea, Coffee, Decaffeinated Coffee or Hot Tea
\$51.00 per person*

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

The Classic Cajun Boil

(Crawfish Available in Season)

**Boiled Shrimp, Crawfish, Sausage, New Potatoes and Corn on the Cob
Red Beans and Rice with Spicy Andouille Sausage
Oyster Cups topped with Cocktail Sauce
Southern Style Cole Slaw
Fresh Watermelon Boat
Peach Cobbler
Iced Tea, Coffee, Decaffeinated Coffee or Hot Tea
\$38.50 per person*

Bucket of Beer

*Includes Six Bottled Domestic Beers on Ice
Flavor of Your Choice
Bottle Opener Included*

\$29.00 per person

Served in Decorative Metal Bucket

*The Classic Cajun Boil is prepared for a Minimum of 50 People
Hosted in one of Our Courtyards
Served as a traditional Low Country Boil, add Culinarian fee of \$75.
In the event of Inclement Weather, the event will be relocated indoors,
And Culinarian Fee will not apply.*

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

***The Grand Dauphine
Taste of the Bayou
Reception***

*Domestic and International Cheese Display
with French Bread and Assorted Crackers*

*Vegetable Crudités Display
with Assorted Dips*

Assorted Mini Po'Boys and Muffalettas

*Chicken and Sausage Gumbo
Belle River Crawfish Etouffee
Served with French Bread and White Rice*

Whole Cajun Seasoned Turkey
Served with Cranberry Orange Relish and Mini Croissants*

Cajun Pasta Station
(Displayed in Chaffing Dishes)
Tri-Colored Tortellini and Bow Tie Pastas
Cajun Alfredo and Spicy Tomato Sauce
with Fresh Vegetable and Seafood
Fresh Grated Parmesan
Garlic Bread Sticks*

*Antipasto Display
Marinated and Grilled Vegetables, Cured Meats and Imported Cheeses*

*Chef's Selection of French Pastries, Tarts and Mousses
Coffee, Decaffeinated Coffee, Hot Tea
\$55.00 per person*

**An additional \$75.00 fee is required for an action station requiring a Culinarian
Please add 21% Service Charge and 9.75 % Sales Tax to all events.*

Hot Hors d'Oeuvres

Spanakopita
Beef Sate with a Thai Peanut Sauce
Coconut Chicken with Mango Chutney
Spring Rolls with Plum Sauce
Stuffed Parmesan Artichokes
Cajun Crawfish Pie
Assorted Petit Quiche
Spicy Catfish Fingers with Remoulade Sauce
Buffalo Wings with Bleu Cheese Dressing
Blackened Chicken Tenders with Honey Creole Mustard
\$275 per 100 pieces

Andoullie Sausage En Croute
Mushroom Stuffed with Seafood
Corn Meal Crusted Oysters or Shrimp with a Lemon Garlic Aioli
Smoked Chicken Quesadillas with Picante Sauce
Petit Beef Wellington
Scallop Wrapped in Bacon
Blackened Shrimp with Mango Chutney
Louisiana Crab Cakes with a Spicy Dijon Mustard Sauce
\$360.00 per 100 pieces

All Prices are Based on 100 Pieces
Other Quantities Available Upon Request

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Cold Hors d'Oeuvres

*Salami Coronets
Tomato Basil Bruschetta
Assorted Deluxe Canapés
Belgium Endive with Boursin Cheese
Artichoke Stuffed with Crawfish Mousse
Assorted Finger Sandwiches
Belle River Crawfish Bruschetta
Mini Po' Boys
\$305.00 per 100 pieces*

*Strawberries Stuffed with Boursin Cheese
Grilled Asparagus Wrapped with Air Dried Beef
Melon with Prosciutto
Salmon with an Herb Infused Cream Cheese served on Toast Points
Louisiana Crab Tartlets
\$360.00 per 100 pieces*

*Boiled Shrimp on Ice
or
Oyster Cups topped with Cocktail Sauce
\$415.00 per 100 pieces*

*Jumbo Crab Claws
Market Price*

*All Prices are Based on 100 Pieces
Other quantities available upon request*

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

From The Carving Board

*Whole Cajun Seasoned Turkey (serves 35)
Served with Cranberry Orange Relish and Mini Croissants
\$220*

*Roasted Steamship Round of Beef (serves 120)
Served with Horseradish Cream and Silver Dollar Rolls
Market Price*

*Blackened Tenderloin of Beef (serves 20)
Served with a Mushroom Ragout and Assorted Rolls
Market Price*

*Maple Glazed Pit Ham (serves 75)
Served with Creole Mustard Sauce and Assorted Rolls
\$275*

*Island Spiced Pork Loin (serves 20)
Served with Mango Chutney and Assorted Rolls
\$275*

*Salmon en Croute (serves 20)
Stuffed with Spinach and Goat Cheese and Served with a Cajun Burre Blanc
\$250*

An additional \$75.00 fee is required for an action station requiring a Culinarian

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Reception Enhancement Specialties

(Minimum of 25 People)

Domestic and International Cheese Display

With French Bread and Assorted Crackers

\$7 per person

Vegetable Crudités Display

With Assorted Dips

\$7 per person

Fresh Fruit Display

With Honey Poppyseed Dressing

\$7 per person

Antipasto Display

Marinated and Grilled Vegetables, Cured Meats and Imported Cheeses

\$0 per person

Terrines and Pate Display

With French Bread and Assorted Crackers

\$9 per person

Baked Brie

Brie Cheese Filled with Preserves and Wrapped in Pastry

\$125 each (serves 25)

Louisiana Seafood Pirogue

Boiled Shrimp

\$4.50 per piece

All Served with the Traditional Condiments

Please add 21% Service Charge and 9.75 % Sales Tax to all events.

Open Bar Package Selections

Premium Beer & Wine Bar

Domestic, & Imported Bottled Beer

Bud, Bud Light, Miller Light and Heineken

Trinity Oaks Cabernet, Trinity Merlot, Trinity Chardonnay, Montevina Zinfandel

Soft Drinks, Assorted Fruit Juices, Bottled Flat and Mineral Water

3-Hour Open Beer and Wine Bar \$22.00 per person

CALL BRANDS OPEN BAR

Smirnoff Vodka

Seagram's 7 Blend

Boodles Gin

Dewars Label Scotch

Bacardi Light Puerto Rican Rum

Jose Cuervo Gold Tequila

Jim Beam

Domestic & Imported Bottled Beer (see list above)

Trinity Oaks Cabernet, Trinity Merlot, Trinity Chardonnay, Montevina Zinfandel

Soft Drinks, Assorted Fruit Juices, Evian and Mineral Waters

3-Hour Open Call Brands Bar \$25.00 per person

PREMIUM BRANDS OPEN BAR

Johnnie Walker Red

Jack Daniel's Black

Tanqueray Dry Gin

Finlandia Vodka

Bacardi Gold Puerto Rican Rum

Sauza Commemorative

Seagram's VO Blend

Domestic & Imported Bottled Beer

Trinity Oaks Cabernet, Trinity Merlot, Trinity Chardonnay, Montevina Zinfandel

Soft Drinks, Assorted Juices, Evian and Mineral Waters

3-Hour Open Premium Brands Bar \$28.00 per person

SUPER PREMIUM BRANDS OPEN BAR

Chivas Regal Scotch

Bombay Sapphire Gin

Maker's Mark Kentucky Bourbon Whiskey

Mount Gay Rum,

Crown Royal Canadian Blend

Patron Tequila

Ketel One Vodka

Domestic & Imported Bottled Beer

Trinity Oaks Cabernet, Trinity Merlot, Trinity Chardonnay, Montevina Zinfandel

Soft Drinks, Assorted Juices, Evian and Mineral Waters

3-Hour Open Premium Brands Bar \$32.00 per person

The Bourbon Orleans recommends one Bartender per 75 Guests.

*****A Bartending Fee of \$85 per Bartender Applies to All Bars for 3 hours. *****

*****\$25 per each Additional Hour*****

**Bar Pricing by the Hour on a Hosted Bar
Per Person**

	<i>Call Brands</i>	<i>Premium Brands</i>	<i>Super Premium Brands</i>
1 Hour	\$14.00	\$16.00	\$18.00
2 Hours	\$20.00	\$23.00	\$26.00
3 Hours	\$25.00	\$28.00	\$32.00
4 Hours	\$28.00	\$31.00	\$36.00

Hosted Bar Pricing Per Drink, Either Cash or Consumption

	<i>Consumption Tax not included</i>	<i>Cash Bar Tax included</i>
Call Brands	\$7.00	\$8.00
Premium Brands	\$8.00	\$9.00
Super Premium Brands	\$9.00	\$10.00
Domestic Beer	\$4.00	\$4.00
Imported Beer	\$5.00	\$5.00
House Wines	\$5.00	\$6.00
Sodas and Bottled Water	\$2.00	\$3.00
Mineral Water	\$3.00	\$3.00

Premium Cordials

Available At \$8.00 To \$11.00 Per Ounce

Brut Champagne, Champagne Mimosas, and Bloody Mary's

\$12.00 per person per hour

or

Based on Consumption up to 3 hours

*A \$85.00 Bartending Fee Applies To All Cash And Consumption Bars for 3 Hours,
\$25 per each additional hour*

*A \$75.00 Cashier Fee Will Be Applied To All Cash Bars for 3 hours,
\$25 per each additional hour*

Wine List

SPARKLING

Domaine Ste. Michelle Brut	\$35
Freixenet Cordon Negro Brut	\$35
Gosset Brut Excellence	\$100
Moet & Chandon White Star	\$125

BLUSH WINES

Montevino White Zinfandel	\$25
Menage a Trois Rose by Folie a' Deux	\$30

PINOT GRIGIO

Estancia	\$30
Bertani	\$36
Santa Margarita	\$45

SAUVIGNON BLANC

Redcliff	\$35
Boschendal	\$34

CHARDONNAY

Trinity Oaks	\$27
Reynolds	\$30
Montes Reserva	\$34

Trinchero Family	\$34
Rodney Strong Vineyards	\$40

WHITE BLEND

Menage a Trois White by Folie a' Deux	\$35
Jewel Collection Viognier	\$37

PINOT NOIR

Trinity Oaks	\$27
La Crema Sonoma	\$40
King Estate	\$50

MERLOT

Trinity Oaks	\$27
Trinchero Family	\$40
Rodney Strong Vineyards	\$45

CABERNET SAUVIGNON

Trinity Oaks	\$27
Montes Reserva	\$27
Rodney Strong	\$45
Trinchero Main St.	\$60

ZINFANDEL

Terra d'Oro Zinfandel	\$45
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SHIRAZ

Reynolds	\$27
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RED BLEND

Menage a Trois Red by Folie a' Deux	\$37
KWV Roodeberg	\$34
Las Moras Malbec Reserva	\$34
Lyeth Red Meritage	\$40

Barolo Marqhesi di Barolo	\$80
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