



BOURBON ORLEANS HOTEL

*The Bourbon Orleans
is proud to present our
2011 Menu Selections*

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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 22% service charge and 9.75% Louisiana State Tax. A 9.75% Sales Tax is applicable to Service Charges and Labor Fees. A \$100 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.

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 acquire 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 Wood Smoked Bacon,
Sausage or Ham, Creole Potatoes or Southern Stone Ground Grits
\$23 per person*

*Creole Pain Perdue, Banana Rum Sauce,
Choice of Apple Wood Smoked Bacon, Sausage or Ham
\$23 per person*

*Norwegian Smoked Salmon, Tomato, Onion, Capers,
with Assorted Bagels and Cream Cheese
\$28 per person*

*Louisiana Crawfish Hash
Brabant Potatoes, Holy Trinity, Fresh Crawfish and Green Onions
topped with two poached eggs and freshly made Creole Hollandaise
\$29 per person*

*Trout Pontchartrain
Shallow Fried Fresh Speckled Trout on a bed of Brabant Potatoes topped with
Fresh Jumbo Lump Crab, Poached eggs and a Tomato Enhanced Béarnaise Sauce.
\$38 per person*

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

Please add 22% 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
\$16 per person*

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
\$18 per person*

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 per person*

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
Croissants and Fresh Beignets
Fruit Yogurt with Granola and Skim Milk
Coffee, Decaffeinated Coffee, Hot Tea
\$26 per person*

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

Breakfast Buffets

French Quarter

(Min. 25 Guests)

*Freshly Squeezed Orange, Grapefruit and Cranberry Juices
Fluffy Scrambled Eggs
Apple Wood Smoked Bacon & Sausage Links
Creole Potatoes & Southern Stone Ground Grits
Fresh Seasonal Fruit Display
Assorted Cold Cereals
Breakfast Pastry Display
Assorted Bagels
Fruit Preserves, Sweet Butter and Cream Cheese
Coffee, Decaffeinated Coffee, Hot Tea
\$28 per person*

Mardi Gras

(Min. 25 Guests)

*Freshly Squeezed Orange Juice, Grapefruit and Cranberry Juices
Fresh Seasonal Fruit Display
Creole Pain Perdue with Banana Rum Sauce
Hot Cinnamon Apple Oatmeal with Brown Sugar
Traditional Scrambled Eggs & Scrambled Eggs with Andouille and Cheddar
Southern Stone Ground Grits & Creole Potatoes
Apple Wood Smoked Bacon and Sausage Links
Breakfast Pastry Display
King Cakes
Assorted Bagels with Wild Berry Cream Cheese
Fruit Preserves, Sweet Butter and Cream Cheese
Coffee, Decaffeinated Coffee, Hot Tea
\$34 per person*

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

*** Full (25) Person Buffet Charge Accessed to Groups under (25) Attendees Requesting Buffet ***

Brunch

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, 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 Southern Stone Ground Grits
Soup du Jour
Creole Pain Perdue with Banana Rum sauce
Eggs Sardou
Chicken Court Bouillon
Blackened Fresh Gulf Fish
Chef's Seasonal Fresh Vegetables
Brabant Potatoes
Bourbon Bread Pudding
Beignets
Coffee, Decaffeinated Coffee, Hot Tea
\$45.00*

**Omelet Station at Additional 3.50 Per Person
Cheddar and Mozzarella Cheese, Fresh Vegetables, Ham,
Apple Wood Smoked Bacon,
Andouille Sausage and Creole Tomato
Omelet Attendant \$100
(One attendant per 35 guests recommended)*

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

*** Full (25) Person Buffet Charge Accessed to Groups under (25) Attendees Requesting Buffet ***

The Grand Orleans Brunch

*Freshly Squeezed Chilled Juices
Fresh Seasonal Fruit Display
A Fresh Selection of Garden Greens with
Creole Tomatoes, Cucumbers, Carrots, Bacon Bits,
Cheddar Cheese Garlic Croutons and Assorted Dressings
**Boiled Shrimp and Oyster Shooters with Assorted Sauces
*Omelet Station with Eggs to Order
Assorted Breakfast Pastries and Breads
Southern Stone Ground Grits
Creole Pain Perdue with Banana Rum Sauce
Breaux Bridge Crawfish Bisque
Roasted Prime Rib au jus
Eggs Benedict
Redfish Court Bouillon
Chef's Seasonal Fresh Vegetables
Brabant Potatoes
Bourbon Bread Pudding
Beignets and Pralines
Coffee, Decaffeinated Coffee, Hot Tea
\$73 per person*

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

**Omelet Attendant \$100
(One attendant per 35 guests recommended)*

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

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

*** Full (25) Person Buffet Charge Accessed to Groups under (25) Attendees Requesting Buffet ***

Brunch Enhancements

Minimum of 25 people

Pasta Station

*Penne and Bow Tie Pastas
Cajun Alfredo and Spicy Pomodoro Sauces
Fresh Vegetable and Seafood Toppings
(Made to order at your request)
\$7 per person*

Carving Station

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

Roast Prime Rib

*Served with a Horseradish Cream and Beef Jus and Assorted Rolls (Serves 20)
\$310 each*

Glazed Pit Ham

*Served with Steen's Cane Apple Sauce and Assorted Rolls (Serves 50)
\$255 each*

Oyster Shooters

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

An additional \$100 fee is required for a Culinarian per station. The above enhancements are offered in conjunction with a menu selection and not sold independently as the menu.

Please add 22% 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
Pontchartrain Crab and Corn Chowder
Opelousas Seafood Gumbo*

Or

Salads

*Traditional Caesar Salad
Mixed Field Greens Salad with Choice of Dressing
Marinated Wild Mushroom Salad over Fresh Greens
Salad Midi-Champagne Marinated Yellow and Red Tomatoes
served with Avocado and Goats cheese, Fresh Basil Oil*

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
\$27 per person*



Chicken Tchoupitoulas

*Roasted Airline Breast of Chicken topped with a delicate Chardonnay,
Green Peppercorn, and Roasted Red Pepper Demi Glace
\$28 per person*

Grilled Vegetable Tower

*Marinated Vegetables topped with a Jumbo Portabella Cap
and drizzled with aged Balsamic
\$28 per person*



Pasta Jambalaya

*Penne Pasta with Andouille Sausage, Louisiana Shrimp and Chicken
\$29 per person*

Crawfish Etouffé

*Plump Crawfish Tails in a Rich Cajun Sauce served over Rice
\$30 per person*

Grilled Mahi Mahi

*Topped with Lump Crab and served with a Lemon Beurre Blanc
\$34 per person*

Seafood Jambalaya

*Spicy Rice with Crawfish, Shrimp and Crab
\$30 per person*

Petit Filet and Shrimp

*Grilled and served with Sauce Béarnaise
\$40 per person*

Redfish Maque Choux

*Fresh Grilled Fillet of Redfish served with a Corn Maque Choux
\$34 per person*

Pork Tenderloin Normandy

*Roast Tenderloin of Pork with a Calvados Honey Cream and Roasted Apples
\$30 per person*

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

Luncheon Entrees Chilled

Blackened Chicken Caesar

*Romaine Lettuce, Fresh Parmesan, Garlic Crostini, Blackened Chicken Breast,
Cajun Caesar Dressing
\$24*

The Club Wrap

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



Shrimp & Crab Salad

*with Field Greens, Asparagus and a Lemon Vinaigrette
\$24*

The Po' Boy

*Roast Beef, Smoked Turkey or Ham "Dressed Up" with Cheddar and Swiss, Lettuce,
Tomato, Pickle served with Spicy Cajun Potato Chips
\$23*

Chilled Salmon Salad

*Fillet of Salmon with Avocado, Butter Lettuce and Tarragon Aioli
\$24*

Muffaletta

*A Traditional New Orleans Sandwich served on a Seeded Bun with Ham, Salami, Mortadella,
Swiss and Provolone Cheeses and an Olive Relish, Served with Spicy Cajun Potato Chips
\$24*

All Prices are Per Person

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

Luncheon Desserts

Seasonal Sorbet with Medley of Fresh Berries



Chocolate Torte Cake
Additional \$2 per person

Praline and Cream Cheese Cake



Housemade Crème Brulee with Fresh Blueberry Compote
Additional \$3 per person

New York Cheesecake with Strawberry Sauce

Fresh Fruit Tart with Crème Anglaise



White Chocolate Bread Pudding with Maker's Mark Caramel
Additional \$2 per person

Seasonal Fruit & Berries Macerated in Grand Marnier and Garnished with Fresh Mint

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

\$24

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

\$24

Blackened Chicken Salad Sandwich

Served on a Roll with Shaved Red Onion, Lettuce and Creole Tomatoes

Pasta Salad

*Zapp's Flavored Potato Chips**

Whole Fresh Fruit

Jumbo Chocolate Chip Cookie

\$25

All Lunches "On the Go" are served boxed, with the appropriate condiments, napkins and plastic utensils. Our Lunches "On the Go" also include a soft drink or a bottled water.

Please add 22% 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
Romaine and Field Greens Lettuces
Salad Toppings to Include: Tomatoes, Bacon, Feta Cheese, Garlic Croutons,
Cucumbers, Artichoke Hearts, Olive Relish, and Carrots
Balsamic Vinaigrette, Ranch and Caesar
Rolls and Butter
Praline and Cream Cheese Cake
Housemade Bread Pudding
Iced Tea, Coffee, Decaffeinated Coffee or Hot Tea
\$27

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
\$35

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

*** Full (25) Person Buffet Charge Accessed to Groups under (25) Attendees Requesting Buffet ***

The New Orleans Boardroom

Crab and Corn Chowder
Mixed Greens with Raspberry Balsamic Vinaigrette
Old Fashioned Creole Potato Salad
Shrimp and Avocado Salad on Brioche
Grilled Chicken Cranberry on Warm Focaccia
Ham and Swiss Fully Dressed Poor Boy
Assorted Mini Pastry and Petit Fours
\$33 per person

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 per person

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

*** Full (25) Person Buffet Charge Accessed to Groups under (25) Attendees Requesting Buffet ***

Afternoon Breaks a La Carte

*Fruit Yogurt \$4 each
Whole Fruit \$2 each
Sliced Fruit Display w/ Yogurt Dressing \$6 per person*

*Danish \$34 per dozen
Assorted Muffins \$34 per dozen
Large Croissants \$34 per dozen
Cinnamon Rolls \$34 per dozen
Ham or Sausage Biscuits or Croissant Sandwiches \$4.50 each*

*Assorted Jumbo Cookies \$40 per dozen
Double Fudge Brownies \$40 per dozen
Granola Bars \$32 per dozen
Candy Bars \$4 each
Ice Cream Bars \$5 each
Frozen Fruit Bars \$5 each*

*Tortilla Chips, Salsa, Guacamole Dip \$28 per bowl
Mixed Nuts \$28 per bowl
Cajun Snack Mix \$22 per bowl
Assorted Mini Bags of Chips \$36 per dozen
Potato Chips, Pretzels \$19 per bowl
Hot Jumbo Pretzels with Spicy Mustard \$36 per dozen
Popcorn, Caramel Corn, Cheese Popcorn \$16 per bowl*

*Finger Sandwiches \$34 per dozen
Mini Po' Boys \$34 per dozen
Mini Muffelatas \$34 per dozen*

*Lemonade \$53 per gallon
Ice Tea \$53 per gallon
Coffee, Decaffeinated Coffee or Hot Tea \$58 per gallon.
Assorted Soft Drinks \$3.50 each
Assorted Juices \$4.50each
Bottled Water \$4 each
Sparkling Water \$5 each
Red Bull & Sugar Free Red Bull \$6 each
Gatorade \$6*

Please add 22% 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
\$26 per person*

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
\$26 per person*

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

Afternoon Breaks

The Black and Gold

*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*

\$19 per person

*Make it a true Tailgate! Add your favorite Imported or Domestic Brew
\$5 each*

The French Quarter Press

*Flavored Coffee to Include Hazelnut
French Vanilla and Irish Cream
Frappacino*

*Plain and Chocolate Dipped Biscotti
Rock Candy Swizzle Sticks
Beignets*

*Cappuccino Cheese Cake with Kailua Sauce
Bottled Water
\$19 per person*

The Garden District

*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*

\$17

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

Afternoon Breaks

The Big Easy

*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
\$18 per person*

The Choco-toulas

*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
\$19 per person*

The Satchmo

*Lemon Bars
Pecan and Sweet Potato Pie
Lemon Ice Box Cake
Fresh Squeezed Lemonade, Iced Tea and Bottled Water
\$19*

Please add 22% Service Charge and 9.75 % Sales Tax to all events

Appetizers

Add an Appetizer for an Additional Fee



Shrimp Absinthe

\$10 per person

Classic Oysters Rockefeller, Bienville or Barbequed

\$14



Louisiana Crab Cake with a Tarragon Cream

\$12

Louisiana Crawfish Beignets, Lea and Perrins Aioli

\$12

Shrimp Martini with Cocktail Sauce and Remoulade

\$10



Louisiana Crawfish and Goat Cheese Crepes

Shrimp will be substituted outside of Crawfish season

\$14

All Prices are Per Person

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

Dinner Service

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

First Course

Soup

*French Onion with Parmesan Crouton
Chicken and Andouille Gumbo
Fresh Tomato and Basil
Roasted Garlic Soup
Beaux Bridge Crawfish Bisque
Pontchartrain Crab and Corn Chowder*

Or

Salads

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

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

Plated Dinner Selections

*Garlic Crusted Prime Rib Au Jus
Market Price*



*Center Cut Angus Filet Mignon
On a bed of Crawfish Mashed Potatoes, Sauce Marchand de Vin
and a Bouquetiere of Garden Vegetables
Market Price*

*New York Strip Steak au Poivre
Peppercorn Crusted Strip Steak with Cognac Cream
\$40*



*Double Cut Prime Pork Chop
Steen's Cane Syrup Apple Glaze
\$38*

*Roast Duckling
Semi Boneless Fresh Long Island Duckling Served with a Honey Dried Cherry sauce
\$38*

*Bourbon Orleans Chicken Breast
Pan roasted and served with a Roasted garlic cream and Candied Lemon Zest
\$38*

*Speckled Trout
Topped with Jumbo Lump Crab and Creole Meuniere
\$47*

*Grilled Mahi Mahi
With a Pinot Noir Butter Sauce
\$40*

*Local Center Cut Top Loin Swordfish
Grilled and served with a Sake Chinese Black Bean Sauce
\$46*

*Veal Rack Chop
Grilled and served with a Porcini Mushroom Madeira Cream
\$56*

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

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

Plated Dinner Selections
Duet Entrees

Top Sirloin and Grilled Redfish
Served with a Roasted Garlic Beurre Blanc
Market Price



Center Cut Filet and Lobster Tail
With a Marchand de Vin and Drawn Butter
Market Price

Veal Medallions paired with a Louisiana Crab Cake
served with a Couilis of Roasted Red Bell Pepper
\$49

Pecan Chicken and Blackened Mahi Mahi
With a Creole Mustard Sauce
\$45

Vegetarian Selections

Grilled Vegetable Tower
Marinated Vegetables topped with a Jumbo Portabella Cab
and drizzled with aged Balsamic
\$39

Pasta Allegro
Penne Pasta and Fresh Spinach in a Wild Mushroom and Roasted Garlic Oil
\$37

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

Please add 22% 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 Kahlua Sauce

Flourless Chocolate Cake with Raspberry Coulis



Chef's Personal Selection of Artisan Cheeses add \$5 per person

Praline and Cream Cheese Cake



Crème Brulee with a Fresh Blueberry Compote add \$3 per person

Classic New York Cheese Cake with Strawberry Sauce

Southern Pecan Pie

Family Style Platter of Miniature Desserts – French Pastries – Chocolate Dipped Strawberries add \$3 per person

Fresh Fruit Tart

Chef's Selection of Sorbet

Dinner Buffet Selections

The Lafayette Executive Buffet

*Creole 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

*Roasted Tenderloin with Wild Mushroom Jus (additional fee may apply)
Pecan Crusted Chicken with a Creole Mustard Sauce
Grilled Gulf Redfish with Lemon Beurre Blanc
Roast Pork Tenderloin with Steen's Cane Syrup Apple sauce
Cajun Seafood Pasta Jambalaya, Crab, Shrimp and Crawfish*

*Roasted Garlic Mashed Potatoes
Fresh Seasonal Vegetables
Assorted Rolls and Butter
Chef's Selection of Pastries
Iced Tea, Coffee, Decaffeinated Coffee, Hot Tea
\$58 per person*

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

*** Full (25) Person Buffet Charge Accessed to Groups under (25) Attendees Requesting Buffet ***

The Basin Street Buffet

*A Fresh Selection of Garden Greens with
Creole Tomatoes, Cucumbers, Carrots, Bacon Bits,
Cheddar Cheese Garlic Croutons and Assorted Dressings
Chicken and Andouille Jambalaya
Seafood Gumbo
Beaux Bridge Crawfish Etouff e
Red Beans and Rice
Served with French bread and Jalape o Cheddar Cornbread
Bread Pudding with Whiskey Sauce
Iced Tea, Coffee, Decaffeinated Coffee or Hot Tea
\$44 per person*

Bourbon Orleans Classic

*Crawfish Bisque
Spinach Salad with Warm Pancetta Vinaigrette
Haricot Vert and Caramelized Shallot Salad
Blackened Redfish
Pecan Crusted Chicken
Chef Carved Prime Rib of Beef (market prices apply)
with Rosemary Jus and Horseradish Chantilly
Fresh Seasonal Vegetables
Jalape o 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
\$55 per person*

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

*** Full (25) Person Buffet Charge Accessed to Groups under (25) Attendees Requesting Buffet ***

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 Shooters topped with Cocktail Sauce
Southern Style Potato Salad
Fresh Watermelon Boat
White Chocolate Bread Pudding
Iced Tea, Coffee, Decaffeinated Coffee or Hot Tea
\$40 per person*

*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 \$100
In the event of Inclement Weather, the event will be relocated indoors,
And Culinarian Fee will not apply.*

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

*** Full (25) Person Buffet Charge Accessed to Groups under (25) Attendees Requesting Buffet ***

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
Beaux Bridge Crawfish Etouffé
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
\$56 per person*

**An additional \$100 fee is required for an action station requiring a Culinarian
Please add 22% Service Charge and 9.75 % Sales Tax to all events.*

*** Full (25) Person Buffet Charge Accessed to Groups under (25) Attendees Requesting Buffet ***

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
Lamb Lollypops with Rosemary sauce
Pecan Crusted Duck with Red Pepper Jelly
Scallop Wrapped in Bacon
Blackened Shrimp with Mango Chutney
Louisiana Crab Cakes with a Spicy Dijon Mustard Sauce
\$360 per 100 pieces

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

Please add 22% 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
Beaux Bridge Crawfish Bruschetta
Mini Po' Boys
\$305 per 100 pieces

Strawberries Stuffed with Boursin Cheese
Grilled Asparagus Wrapped with Air Dried Beef
Melon with Prosciutto
Salmon with Herb Infused Cream Cheese served on Toast Points
Louisiana Crab Tartlets
\$425 per 100 pieces

Boiled Shrimp on Ice
Or
Oyster Shooters topped with Cocktail Sauce
\$425 per 100 pieces

Jumbo Crab Claws
Market Price

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

Please add 22% 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*

*Roasted Tenderloin of Beef (serves 20)
Served with a Sauce Béarnaise and Assorted Rolls
Market Price*

*Roast Prime Rib
Served with a Horseradish Cream and Beef Jus and Assorted Rolls (Serves 20)
\$310*

*Glazed Pit Ham
Served with Steen's Cane Apple Sauce and Assorted Rolls (Serves 50)
\$255*

An additional \$100 fee is required for an action station requiring a Culinarian

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

Reception Enhancement Specialties

(Minimum of 25 People)

Artisan Cheeses

Elegantly displayed with

Fresh French baguettes, unique crackers, chutney or savory jam

\$9 per person

Vegetable Crudités Display

With Chef's choice of dip

\$7 per person

Fresh Fruit Display

With Honey Poppyseed Dressing

\$7 per person

Grilled Balsamic Vegetables

A Fresh array of Seasonal Vegetables Marinated and Grilled

\$9 per person

Antipasto Display

Marinated and Grilled Vegetables, Cured Meats and Imported Cheeses

\$10 per person

Terrines and Pate Display

With French bread and Assorted Crackers

\$12 per person

Baked Brie

Brie Cheese Filled with Preserves and Wrapped in Pastry

\$125 each (serves 25)

Louisiana Seafood Pirogue

Boiled Shrimp and Crawfish

\$4.50 per piece

All Served with the Traditional Condiments

The above enhancements are offered in conjunction with a menu selection and not sold independently as the menu.

Please add 22% Service Charge and 9.75 % Sales Tax to all events.

Big Easy Stations

Bananas Foster-Vanilla bean Ice Cream with Meyers Rum Flambéed Bananas
\$12

Cherries Jubilee-Red Cherries, Napoleon Brandy, Vanilla bean Ice cream
\$12

Crepes Suzette-Cointreau, fresh Squeezed Orange and Lemon
\$13

An additional \$100 fee is required for an action station requiring a Culinarian

*The above enhancements are offered in conjunction with a menu selection and not sold
independently as the menu.*

Please add 22% 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 \$24 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)

Mondavi Woodbridge Chardonnay – Cabernet Sauvignon – White Zinfandel - Merlot

Soft Drinks, Assorted Fruit Juices, Evian and Mineral Waters

3-Hour Open Call Brands Bar \$28 per person

PREMIUM BRANDS OPEN BAR

Johnnie Walker Red

Jack Daniel's Black

Tanqueray Dry Gin

Finlandia Vodka

Bacardi Gold Puerto Rican Rum

Sauza Conmemorativo

Seagram's VO Blend

Domestic & Imported Bottled Beer

Mondavi Woodbridge Chardonnay – Cabernet Sauvignon – White Zinfandel - Merlot

Soft Drinks, Assorted Juices, Evian and Mineral Waters

3-Hour Open Premium Brands Bar \$31 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

Mondavi Woodbridge Chardonnay – Cabernet Sauvignon – White Zinfandel - Merlot

Soft Drinks, Assorted Juices, Evian and Mineral Waters

3-Hour Open Premium Brands Bar \$34 per person

The Bourbon Orleans recommends one Bartender per 75 Guests.

******A Bartending Fee of \$100 per Bartender Applies to All Bars for 3 hours. ******

******\$35 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>
<i>1 Hour</i>	\$17	\$20	\$23
<i>2 Hours</i>	\$23	\$26	\$29
<i>3 Hours</i>	\$28	\$31	\$34

Hosted Bar Pricing Per Drink, Either Cash or Consumption

	<i>Consumption Tax not included</i>	<i>Cash Bar Tax included</i>
<i>Call Brands</i>	\$7.00	\$8.00
<i>Premium Brands</i>	\$8.00	\$9.00
<i>Super Premium Brands</i>	\$9.00	\$10.00
<i>Domestic Beer</i>	\$4.50	\$5.75
<i>Imported Beer</i>	\$5.75	\$7.00
<i>House Wines</i>	\$5.00	\$6.00
<i>Sodas and Bottled Water</i>	\$2.00	\$3.00
<i>Mineral Water</i>	\$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 \$100 Bartending Fee (per bar) Applies To All Cash And Consumption Bars for 3 Hours,
\$35 per each additional hour*

*A \$100 Cashier Fee Will Be Applied To All Cash Bars for 3 hours,
\$35 per each additional hour*

