



**BOURBON  
ORLEANS HOTEL**  
NEW ORLEANS HOTEL COLLECTION

*2012 Mardi Gras  
Suite Menus*

We strongly suggest placing your order for Carnival 2012 in advance to prevent delays in your service time.

To place your order, contact  
**Megan Emboulas at:**

Phone: 504-571-4630

Email:

[Megan.Emboulas@BourbonOrleans.com](mailto:Megan.Emboulas@BourbonOrleans.com)

Bourbon Orleans Hotel  
717 Orleans Street  
New Orleans, LA. 70116

**PARADE BOX LUNCHES  
(BOXED AND READY TO GO)  
\$13.00 EACH**

It is recommended that you order at least a day ahead to ensure early pickup or delivery.

**BUILD YOUR OWN BOX LUNCH TO GO!  
EACH LUNCH COMES WITH A SANDWICH,  
SALAD, POTATO CHIPS, WHOLE FRUIT,  
JUMBO COOKIE AND CONDIMENTS**

**SANDWICHES  
(SELECT ONE)**

**SMOKED TURKEY PO-BOY  
ROAST BEEF PO-BOY  
HAM PO-BOY**

**CHICKEN CEASAR WRAP  
(ALL DRESSED WITH LETTUCE & TOMATO)**

**SALADS  
(SELECT ONE)**

**COLE SLAW  
POTATO SALAD • PASTA SALAD**

**CHEF'S CHOICE OF WHOLE FRUIT**

The following Hors D'Oeuvres may be ordered in advance for your room

### COLD SELECTIONS

#### **MINI MUFFELATAS**

Small Tray (25 pieces) \$60.00

Large Tray (50 pieces) \$80.00

#### **NEW ORLEANS MINI PO-BOYS**

(Assorted Roast Beef, Turkey & Ham)

Small Tray (25 pieces) \$60.00

Large Tray (50 pieces) \$80.00

**ARTISAN CHEESE TRAY with DRIED FRUITS & SAVORY JAMS, ASSORTED CRACKERS**

OR

**FRUIT PLATTER w/ CHANTILLY CREAM**

OR

**ROASTED VEGETABLE DISPLAY**

Small Tray \$70.00

Large Tray \$95.00

**CHILLED BOILED LOUISIANA JUMBO SHRIMP**  
**HOUSEMADE REMOLAUDE & COCKTAIL SAUCES**

\$45.00 per dozen

**TORTILLA CHIPS w/**

**SALSA, GUACAMOLE OR CHEESE**

\$30.00 PER BOWL

**PRETZELS OR POTATO CHIPS with ONION DIP**

\$20.00 per bowl

**SPINACH ARTICHOKE DIP with TORTILLA CHIPS**

\$25.00 per bowl

**MIXED NUTS**

\$28.00 PER BOWL

**CAJUN SNACK MIX**

\$25.00 PER BOWL

**SWEET TOOTH**

**BREAD PUDDING WITH RUM RAISIN SAUCE**

Half Pan \$25 Full Pan \$40

**KING CAKE**

**TRADITIONAL & FILLED**

\$45

### HOT SELECTIONS

#### **FRIED CHICKEN TENDERS**

with Ranch or Honey Mustard Sauce

#### **CATFISH FINGERS**

with Remoulade Sauce

#### **VEGETABLE SPRING ROLLS**

with a Teriyaki Glaze

#### **ANDOUILLE EN CROUTE**

**HOT WINGS** with Celery & Blue Cheese Dip

#### **MINI BEEF WELLINGTONS**

#### **PARMESAN ARTICHOKE HEARTS**

#### **NEW ORLEANS BBQ MEATBALLS**

Each \$38.00 per dozen

### SPECIALTY ITEMS

**PASTA JAMBALAYA WITH ANDOUILLE, LOUISIANA SHRIMP, AND VEGETABLES**

#### **CRAWFISH ETOUFFEE**

with Steamed Rice

#### **PENNE PASTA**

with Crawfish Sauce

#### **RED BEANS & RICE**

with Andouille & French Bread

#### **NEW ORLEANS STYLE MAC & CHEESE**

ADD CRAWFISH \$10 HALF PAN • \$20 FULL PAN

All of the Specialty Items listed above are:

\$50.00 per half pan (serves 20 people)

\$75.00 per full pan (serves 40 people)

#### **HOT DOG STATION**

Hot dogs with all Condiments

\$75.00 per 25 Hot Dogs

### LIBATIONS & SUCH

Volume per Bottle: 1 Liter

**ABSOLUTE VODKA** \$65

**CROWN ROYAL** \$70

**JIM BEAM** \$50

**BACARDI RUM** \$50

**JACK DANIEL'S WHISKEY** \$65

**JOSE CUERVO** \$55

**JOHNNY WALKER RED** \$65

**DEWAR'S** \$65.

**BOMBAY SAPPHIRE GIN** \$65

**PATRON ANEJO** \$70

**RED BULL CLASSIC & SUGAR FREE** \$6

**BOTTLED WATER & SOFT DRINKS** \$3

### ICE DELIVERIES

**ICE BY THE BAG (40 LBS) \$25.00 PER BAG**

Scheduled ice deliveries for your bar or cooler comes straight from our freezer to your suite.

All orders need to be placed in advance.

(Please note, guest ice machines will not be sufficient to accommodate ice needs)

### BASIC BAR SET-UP

**BASIC BAR NECESSITIES** \$80.00 per set-up (serves 20)

Includes 1 bag of ice, 1 sleeve of 12 ounce plastic cups, bar fruit garnishes, beverage napkins and cocktail stirrers

**\*\*PLEASE ADD 22% SERVICE CHARGE AND 9.75% SALES TAX TO ALL FOOD AND BEVERAGE ORDERS.**

