

Enjoy the Holidays with...

 **BOURBON**
ORLEANS HOTEL
NEW ORLEANS HOTEL COLLECTION



Holiday Menus

Un *Petit Noël*

(Minimum of 50 people)

Displays

Display of Domestic and Imported Cheeses
Fresh Berries, Sliced French Bread and Assorted Crackers

Hors D'Oeuvres

(Please select four)

Mini Beef Wellington
Tomato Basil Bruschetta
Brie en Croute
Assorted Petit Quiche
Cajun Crawfish Pies
Mini Po-Boys
Blackened Chicken Tenders with Honey Creole Mustard
Spicy Catfish Fingers with Remoulade Sauce
Louisiana Crab Cakes

Carving Station

(Please select one)

Cajun Seasoned Turkey served with Mini Croissants & Cranberry Orange Marmalade
Maple Glazed Pit Ham served with Creole Mustard Sauce & Assorted Rolls
*Culinarian Fee Applies

Cajun Pasta Station

Pasta Jambalaya
Penne Pasta with Creole Country Andouille, Shrimp and Chicken braised with Onions, Pepper and Tomatoes
*Culinarian Fee Applies

Dessert Display

Chef's Selection of Assorted Desserts & Christmas Cookies
Freshly Brewed Coffee, Decaffeinated Coffee

\$45.00 ++per person

All Pricing is Subject to 22% Service Charge & 9.75% Tax. All Carving and Action Stations require a Culinarian.
The Bourbon Orleans recommends one Bartender per 75 guests.
Additional Fees: \$100.00 Bartender Fees & \$100.00 Culinarian Fees

La Fête de Noël

(Minimum of 50 people)

Displays

Display of Domestic and Imported Cheeses
Fresh Berries, Sliced French Bread and Assorted Crackers

Hors D'Oeuvres

(Please select six)

Mini Beef Wellington
Tomato Basil Bruschetta
Brie en Croute
Assorted Petit Quiche
Cajun Crawfish Pies
Mini Po-Boys
Blackened Chicken Tenders with Honey Creole Mustard
Spicy Catfish Fingers with Remoulade Sauce
Louisiana Crab Cakes

Gumbo Station

Duck and Sausage Gumbo
Served with Rice and French Bread

Carving Station

Round of Beef Au Jus served with Traditional Accompaniments
of Mayonnaise, Creole Mustard and Silver Dollar Rolls
*Culinarian Fee Applies

Cajun Pasta Station

Pasta Jambalaya
Penne Pasta with Creole Country Andouille, Shrimp and Chicken braised with Onions, Pepper and Tomatoes
*Culinarian Fee Applies

Dessert Display

*Flambé Banana Foster Action Station
Assorted Mini Desserts
Freshly Brewed Coffee, Decaffeinated Coffee

\$65.00 ++per person

All Pricing is Subject to 22% Service Charge & 9.75% Tax. All Carving and Action Stations require a Culinarian.
The Bourbon Orleans recommends one Bartender per 75 guests.
Additional Fees: \$100.00 Bartender Fees & \$100.00 Culinarian Fees

Open Bar Package Selections

PREMIUM BEER & WINE BAR

Eggnog, Mulled Wine
Domestic, & Imported Bottled Beer
Bud, Bud Light, Miller Light, Heineken
Robert Mondavi Wines
Soft Drinks, Assorted Fruit Juices, Bottled Waters
3-Hour Open Beer and Wine Bar \$26.00 per person

CALL BRANDS OPEN BAR

Eggnog, Mulled Wine
Smirnoff Vodka
Boddles Gin
Bacardi Light Puerto Rican Rum
Jim Bean
Seagram's 7 Blend
Dewars Label Scotch
Jose Cuervo Gold Tequila
Domestic Bottled Beer (see list above)
Robert Mondavi Wines
Soft Drinks, Assorted Fruit Juices, Bottled Waters
3-Hour Open Call Brands Bar \$30.00 per person

PREMIUM BRANDS OPEN BAR

Eggnog, Mulled Wine
Finlandia Vodka
Tanqueray Dry Gin
Bacardi Gold Rican Rum
Seagram's VO Blend
Jack Daniels Black
Sauza Conmemorativo Tequila
Domestic & Imported Bottled Beer
Robert Mondavi Wines
Soft Drinks, Assorted Juices, Bottled Waters
3-Hour Open Premium Brands Bar \$33.00 per person

SUPER PREMIUM BRANDS OPEN BAR

Eggnog, Mulled Wine
Chivas Regal Scotch
Maker's Mark
Crown Royal Blend
Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Rum
Patron Silver
Domestic & Imported Bottled Beer
Robert Mondavi Wines
Soft Drinks, Assorted Juices, Bottled Waters
3-Hour Open Premium Brands Bar \$36.00 per person

All Pricing is Subject to 22% Service Charge & 9.75% Tax. All Carving and Action Stations require a Culinarian.
The Bourbon Orleans recommends one Bartender per 75 guests.
Additional Fees: \$100.00 Bartender Fees & \$100.00 Culinarian Fees