



2026 Banquet Menu

 **BOURBON**
ORLEANS



2026 Banquet Menu

Bourbon Orleans Hotel showcases the flavors of New Orleans with a refined, French Quarter sensibility, featuring thoughtfully crafted dishes made with locally inspired ingredients and classic Southern touches. Designed for everything from intimate gatherings to grand celebrations in the historic ballrooms and courtyards, each menu balances Creole favorites with contemporary presentations to create a memorable, sense-of-place dining experience for every event.

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CONTINENTAL BREAKFAST

All Served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Water and Assorted Juices

RISE AND DINE

53 per guest

Steel-Cut Irish Oats with Golden Raisins, Brown Sugar, and Fresh Ground Cinnamon
Seasonal Sliced Fruit, Local Honey and Natural Yogurt
House Made Granola
Fresh Blueberries, Blackberries, Strawberries and Raspberries
Seasonal Selection of Whole Fruit
Individual Egg White Frittata with Spinach, Tomato and Fresh Herbs
Turkey Bacon
Roasted Potatoes with Caramelized Onions
Grilled Asparagus with Lemon and Sea Salt

ORLEANS BREAKFAST

47 per guest

Individual Yogurt and Mixed Berry Parfait with House Granola
Farm Fresh Scrambled Eggs with Chives
Crisp Applewood Smoked Bacon
Roasted Potatoes with Caramelized Onions
Freshly Baked Morning Pastries and Croissants
Morning Toast Station with Assorted Breads, Bagels, Cream Cheese, and Whipped Butter

MARIGNY MORNING

60 per guest

Seasonal Sliced Fresh Fruit and Local Honey
Acai Yogurt Parfaits with Berries, Sliced Banana, and House-Made Granola
Farm Fresh Scrambled Eggs with Chives
Country Pork Sausage Links and Crispy Applewood Smoked Bacon
Creamy Stone Ground Grits
Pan Perdue with Maple Syrup, Sliced Bananas, Toasted Coconut, Mixed Berries, Powdered Sugar
Freshly Baked Pastries and Croissants
Morning Toast Station with Assorted Breads and Whipped Butter



CONTINENTAL BREAKFAST (cont.)

All Served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Water and Assorted Juices

SUNRISE SPREAD

42 per guest

Seasonal Sliced Fruit, Local Honey, and Natural Yogurt

Freshly Baked Morning Pastries and Croissants

Toast Station with Assorted Breads, Bagels, Cream Cheese, and Whipped Butter

Steel-Cut Irish Oats with Golden Raisins, Brown Sugar, and Fresh Ground Cinnamon

TO GEAUX BREAKFAST (BOXED BREAKFAST)

39 per guest

(Select One)

Bacon, Egg, Cheese Croissant

Sausage, Egg, American Cheese English Muffin

Shaved Ham, Egg, Cheddar Biscuit Sandwich

(Select One)

Bottled Orange Juice, Apple Juice, or Cranberry Juice

(All Boxes Include)

Seasonal Fruit Cup, Yogurt Parfait with Mixed Berries and House-Made Granola



À LA CARTE

FRUIT

Selection of Whole Fresh Fruit | *6 per guest*
Seasonal Sliced Fruits and Melon | *10 per guest*

YOGURT

Individual Yogurt and Mixed Berry Parfait | *10 per guest*
Create Your Own Yogurt Parfait Station with Natural and Vanilla Greek Yogurt, Organic Honey, Assorted Berries, Housemade Granola, Almonds, Dried Fruits | *18 per guest*

GRAINS

Warm Cinnamon Rolls | *60 per dozen*
Pain Perdu with Maple Syrup | *14 per guest*
Steel-Cut Irish Oats, Golden Raisins, Brown Sugar and Fresh Cinnamon | *9 per guest*
Creamy Stone Ground Grits | *7 per guest*
Breakfast Pastry and Breads | *50 per dozen*
Assorted Mini Boxed Breakfast Cereals with Skim and 2% Milk | *8 each*
Bagels (to include Regular and Everything Bagels) with Cream Cheese | *55 per dozen*

BREAKFAST PROTEINS

Applewood Smoked Bacon, Grilled Country Ham, Chicken Sausage, Sausage Links, Turkey Bacon | *10 per protein per guest*

BREAKFAST SANDWICHES

Bacon, Egg, Cheese Croissant | *14 per piece*
Shaved Ham, Egg, Cheddar Biscuit Sandwich | *14 per piece*
Sausage, Egg, American Cheese English Muffin | *14 per piece*

SPECIALTY DISPLAYS

EGGS BENEDICT DISPLAY

26 per guest
Classic Benedict with Ham, Field Greens and Hollandaise on English Muffin
Smoked Salmon Benedict with Arugula tossed with Lemon Vinaigrette, Shaved Red Onion, Hollandaise on English Muffin

SMOKED SALMON DISPLAY

28 per guest
Arugula, Sliced Tomato, Capers, Grated Hard Boiled Egg, Shaved Red Onion, Lemon, Cornichons, Whipped Cream Cheese, Chives, Plain Bagels



BREAKFAST ACTION STATIONS

OMELET STATION

26 per guest

Farm Fresh Eggs, Egg Whites with Selection of Ham, Bacon, Andouille, Spinach, Peppers, Mushrooms, Onions, Tomatoes, Swiss and Cheddar Cheeses

WAFFLE STATION

25 per guest

House-Made Buttermilk Waffles, with Maple Syrup, Whipped Cream, Chocolate Chips, Fresh Mixed Berries, Pralined Pecans, Bananas Foster, Powdered Sugar, Seasonal Fruit Compote

SOUTHERN GRITS STATION

30 per guest

Stone-Ground Grits with Selection of Applewood Smoked Bacon, Scallions, Blackened Shrimp, Tomatoes, Ham, Caramelized Onions, Cheddar and Pepper Jack Cheeses



BREAKS

HARVEST CHIP & DIP BREAK

20 per guest

Crudit  with Buttermilk Ranch

Traditional and Red Pepper Hummus with Grilled Pita Bread

Roasted Tomato Salsa, Verde Tomatillo Salsa, Guacamole, and Chili Con Queso with Warm Tortilla Chips

French Onion Dip with Kettle Chips

COOKIE JAR BREAK

22 per guest

Assortment of Cookies

Brownies and Blondies Mini Cupcakes

BALLPARK BREAK

32 per guest

Honey Roasted Peanuts

Mini Corn Dogs with Mustard and Ketchup

Mini Hot Dog Sliders with Mustard, Ketchup, Sweet Dill Relish, Diced Onion

Warm Pretzel Bites with Beer Cheese

Caramel Corn

HIGH TEA BREAK

36 per guest

Avocado Toast with Mashed Avocado, Sprouts, Cucumber on Wheat Toast

Smoked Salmon with Caper-Dill Cream Cheese, Lemon Zest, Pickled Onion on Marble Rye Toast

Egg Salad with Shaved Ham on Toasted Sourdough

Scones with Cream and Jam

ENERGY BREAK

32 per guest

Build Your Own Trail Mix: Dried Banana Chips, Dried Cranberries, Raisins, Dried Fruit, Slivered Almonds, Roasted Peanuts, Plain and Peanut M&Ms, House Made Granola, Sunflower Seeds, Cashews, Pistachios, Chocolate Chunks

Artisan Cheeses, Charcuterie, and Crackers

Assorted Power Bars and Protein Bars

SWEET OR SALTY

Individual Bags of Chips, Pretzels, Popcorn | *6 each*

Granola Bars | *6 each*

Seasonal Whole Fruit | *6 each*

Popcorn with Assorted Toppings | *6 per guest*

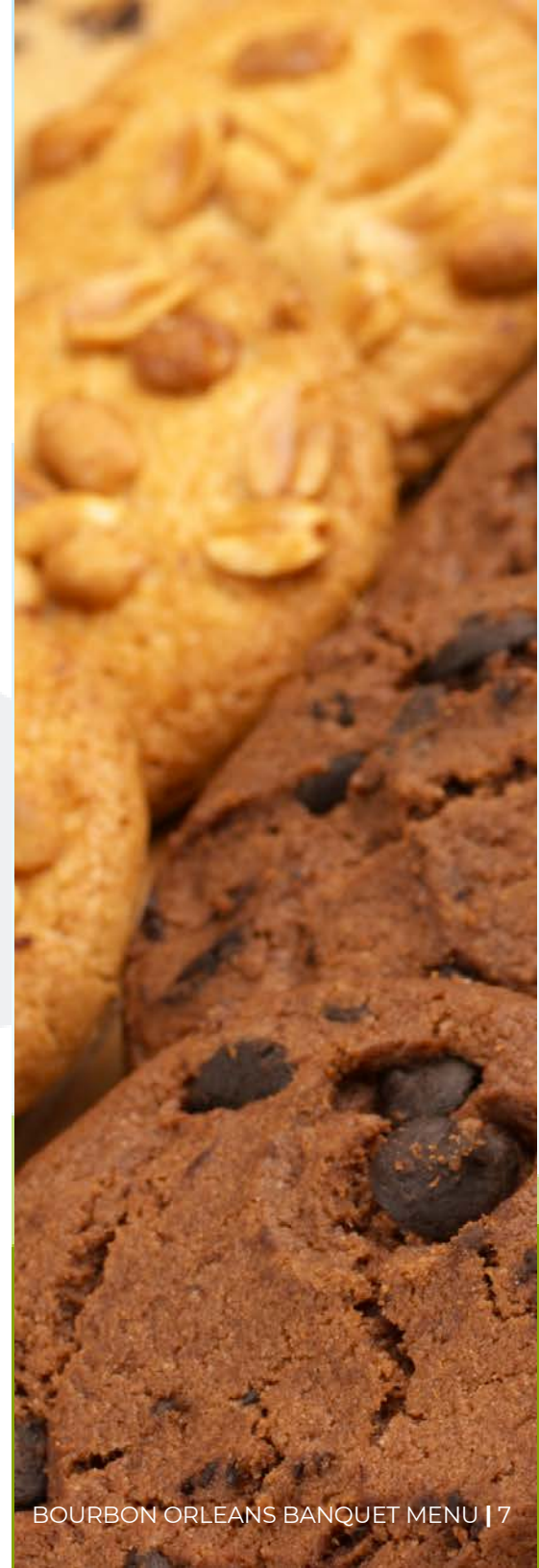
Assorted Candy Bars | *6 per item*

Variety of Cookies | *35 per dozen*

Brownies and Blondies | *35 per dozen*

Zesty Lemon Bars | *35 per dozen*

Mini Cupcakes | *35 per dozen*



BUFFET LUNCHES

All come with Baked Rolls and Butter along with Fresh Brewed Coffee and Assorted Teas.

THE LUNCH BOX

40 per guest

Sandwiches

(Select Three)

Tuna Salad, Lettuce, Tomato, Potato Roll

Italian with Tomato, Lettuce, Salami, Capicola, Ham, Provolone Cheese, Pesto Mayonnaise, Ciabatta

Vegetable Wrap with Grilled Vegetables, Portobello Mushrooms, Spinach, Caramelized Onions, Hummus, Balsamic Reduction

Chilled Roast Beef with Aged Cheddar, Bibb Lettuce, Tomato, Sweet Onion, Mayonnaise, Horseradish, Pretzel Roll

Turkey Club Wrap with Roasted Turkey Breast, Bacon, Avocado, Lettuce, Tomato, Mayonnaise

Classic Muffaletta Mini

*Gluten Free Options Available Upon Request

Sides

(Select One)

Creamy Southern Style Coleslaw

Creole Potato Salad

Dessert

Assortment of House-Made Cookies

AMERICAN COOKOUT

68 per guest

Soup

Hearty Beef Chili

Salad

Potato Salad with Scallions, Eggs, Bacon, Grain Mustard Dressing

Macaroni Salad with Red Onion, Celery, Green Bell Peppers, Tangy Mayo Dressing

Entrée

Hot Dogs with Steamed Buns

Beef Burgers with Toasted Buns

Fried Chicken on Potato Buns

To include: Lettuce, Sliced Tomato, Sliced Red Onion, Dill Pickle Chips, Sweet Dill Relish, Sliced Cheddar Cheese, Mayo, Mustard, Ketchup, Diced Onions

Assorted Potato Chips

Dessert

Assortment of House-Made Cookies and Brownies



BUFFET LUNCHES

All come with Baked Rolls and Butter along with Fresh Brewed Coffee and Assorted Teas.

HARVEST CAFE

50 per guest

Soup

Tomato and Basil Soup

Salads

Field Greens Salad with Carrots, Cucumbers, Cherry Tomatoes, Shredded Cheddar, Buttermilk Ranch and Balsamic Vinaigrette

Fingerling Potato Salad, Eggs, Bacon, Creamy Mustard Dressing

Pasta Salad with Roasted Vegetables and Charred Tomato Vinaigrette

Sandwiches

Truffle Chicken BLT with Lettuce, Tomato, Bacon, Swiss Cheese on a Brioche Bun

Italian with Tomatoes, Lettuce, Salami, Capicola, Ham, Provolone Cheese, Pesto Mayonnaise on Ciabatta

Vegetable Wrap with Grilled Vegetables, Portobello Mushrooms, Spinach, Caramelized Onions, Hummus, Balsamic Reduction

Chilled Roast Beef with Aged Cheddar, Bibb Lettuce, Tomatoes, Sweet Onion Mayonnaise on a Pretzel Roll

Desserts

Panna Cotta with Seasonal Fruit

Chocolate Berry Tart

SOUP, SALAD, AND SPUDS

60 per guest

Soup

Roasted Corn Bisque

Greens

Romaine, Spring Mix, Kale

Garden Toppings

Cherry Tomatoes, Carrots, Cucumbers, Red Onions, Radishes

Cheeses

Cheddar, Parmesan, Feta

Grains and Seeds

Quinoa, Lentil, Couscous, Sunflower Seeds, Pecans, Almonds, Croutons

Dressings

Buttermilk Ranch, Creamy Blue Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette

Chilled Proteins

Barbeque Spiced Salmon

Herbed Chicken Breast

Rosemary-Garlic Flank Steak

Desserts

Assorted Seasonal Fruited Cakes



BUFFET LUNCHES

All come with Baked Rolls and Butter along with Fresh Brewed Coffee and Assorted Teas.

TACO TRUCK

60 per guest

Soup

Spicy Chicken Tortilla, Avocado Cream

Salads

Southwest Black Beans with Roasted Corn, Grilled Red Onion, Cilantro Lime Vinaigrette
Fiesta Salad with Chopped Romaine, Diced Tomato, Pickled Red Onion, Sweet Peppers, Shredded Cheddar Cheese, Avocado Ranch Dressing, Fried Tortilla Strips

Protein

Grilled Chipotle Marinated Chicken
Seared Tequila Lime Marinated Shrimp
Chimichurri Marinated Skirt Steak

To Include

Spanish Rice
Sautéed Peppers and Onions, Black Beans
Flour and Corn Tortillas
Pico De Gallo, Fire Roasted Salsa, Salsa Verde, Guacamole, Cilantro, Sour Cream, Shredded Lettuce, Cotija and Cheddar Cheeses

Desserts

Spiced Chocolate Pot De Crème
Mini Tres Leches Shooter
Mini Churros with Cinnamon and Sugar

FRENCH MARKET MEZZE

65 per guest

Soup

Seasonal Bisque

Salad

Mixed Greens with Red Onion, Pepperoncini, Feta, Cherry Tomatoes, Greek Dressing
Tabbouleh Salad with Kale, Quinoa, Red Onion, Tomatoes, Lemon-Herb Dressing

Protein

Herb Grilled Chicken Breast with Pesto, Charred Lemon
Grilled Salmon with Lemon-Caper Beurre Blanc, Fennel Confit Lentil and Black Bean
Moussaka

Sides

Citrus Scented Jasmine Rice
Garlic and Herb Roasted Fingerling Potatoes Roasted
Mediterranean Vegetables
To include: Baked Rolls and Butter

Desserts

Baklava
Mixed Berries with Basil
Assorted Macarons



PLATED LUNCHES

All come with Baked Rolls and Butter along with Fresh Brewed Coffee and Assorted Teas

Starters

(Select One)

Chicken and Sausage Gumbo

Tomato Basil Soup

Potato Leek with Saffron

Wild Mushroom Bisque

Iceberg Wedge with Stilton Blue, Bacon, Grape Tomato, Egg, Red Onion, Creamy Blue Cheese Dressing

Caesar Salad- Romaine Spears, Parmesan Crostini, Tomato, Classic Caesar Dressing

Baby Lettuce Salad - Whipped Goat Cheese, Baby Beets, Pickled Red Onion, Candied Walnuts, Sherry Shallot Vinaigrette

Kale Salad - Shredded Kale, Roasted Garlic Dressing, Red Cabbage, Fresh Strawberries, Herbed Feta, Balsamic Reduction

Heirloom Tomato Caprese with Buffalo Mozzarella, Wild Arugula, Basil Emulsion, Pesto Crostini

Main Course

(Select One)

Petite Filet Mignon, Sweet Pepper Puree, Crushed Fingerling Potato, Baby Vegetables | 78

Braised Short Rib, Parmesan Risotto, Baby Vegetables, Crunchy Onions | 75

Organic Chicken Breast, Mascarpone Polenta, Baby Vegetables, Roasted Tomato, Chicken Demi-Glace | 70

Wild Mushroom Ravioli, Sautéed Vegetables, Tomato Ragout | 65

Cauliflower Steak, Harissa Aioli, Pumpkin Seed Gremolata | 65

Pan Seared Atlantic Salmon, Olive Oil Whipped Potato, Grilled Asparagus, Lemon Beurre Blanc | 72

Red Fish, Fried Green and Creole Tomatoes, Jalapeño Cheddar Grits, Maque Choux | 75

Desserts

(Select One)

Flourless Chocolate Cake

Mississippi Mud Pie

Strawberry Short-Bignets

Cheesecake with Seasonal Berries

Espresso Crème Brûlée

Bread Pudding



BUFFET DINNERS

Includes Fresh Brewed Coffee, Selection of Tea

BAYOU BOIL

100 per person | Includes Baked Rolls and Butter along with Fresh Brewed Coffee and Assorted Teas.

Starters

Market Salad with Baby Lettuces, Shaved Vegetables, Blistered Tomatoes, Buttermilk Dressing

Fingerling Potato Salad with Grain Mustard, Sweet Peppers

Pasta Salad with Sun Dried Tomatoes, Pesto Vinaigrette

Entrees

Traditional Coastal Shrimp Boil to Include Gulf Shrimp, Andouille Sausage, Corn on the Cob, Red Potatoes, Lemon Butter

Garlic Herb Chicken with Cajun Cream Sauce, Blistered Tomatoes

Sides

Southern Baked Mac and Cheese

Roasted Seasonal Vegetables

Desserts

Triple Chocolate Cake with Mixed Berry Coulis

Seasonal House-Made Bread Pudding

Cheesecake with Seasonal Berries

BOURBON ORLEANS DINNER

115 per person | Includes Baked Rolls and Butter along with Fresh Brewed Coffee and Assorted Teas.

Starters

Artisan Mixed Green Salad with Organic Cucumber, Cherry Tomatoes, Crumbled Goat Cheese served with Buttermilk Ranch, Balsamic Vinaigrette, Italian Dressings

Heirloom Tomato Soup with Cornbread Croutons

Entrees

Red Wine Braised Beef Short Ribs

Oven Roasted Salmon with Thai Basil and Beurre Blanc

Frenched Chicken Breast with Wild Mushroom Cream

Sides

Garlic Mashed Yukon Potatoes

Grilled Asparagus with Blistered Cherry Tomatoes

Desserts

Triple Chocolate Cake with Mixed Berry Coulis

Seasonal House-Made Bread Pudding

Cheesecake with Seasonal Berries



BUFFET DINNERS

Includes Fresh Brewed Coffee, Selection of Tea

GULF COAST BARBECUE

110 per person

Starters

Macaroni Salad with Celery, Onion, Herbs

Potato Salad with Egg, Grain Mustard, Scallions, Creamy Coleslaw

Entrees

Sliced Smoked Brisket with Sweet Barbecue Sauce

Smoked Chicken with Alabama White Barbecue Sauce

Pulled Pork with Tangy Barbecue Sauce

Sides

Buttery Corn on the Cob

Southern Braised Collard Greens

Creamy Grits

Baked Barbecue Beans

Fresh Baked Rolls with Butter

Desserts

Apple Crumble

Key Lime Pie

Chocolate Pecan Pie

THE STEAKHOUSE

135 per person

Starters

Poached Gulf Shrimp with Lemon and Fennel, Bloody Mary Cocktail Sauce, Lemon Iceberg Wedge with Stilton Blue, Bacon, Grape Tomato, Egg, Red Onion, Creamy Blue Cheese Dressing

Baby Spinach Salad with Frisée, Danish White Cheese, Toasted Almonds, Blackberry, Watermelon Radish, Balsamic Vinaigrette

Entrees

Bacon Wrapped Beef Tenderloin with Garlic-Herb Butter

Pork Tenderloin with Bourbon Apple & Bacon Chutney

Lemon Herb-Crusted Grouper with White Wine Butter Sauce

Sides

Smashed Potatoes with Blue Cheese and Herbs

Grilled Asparagus, Blistered Tomato, Lemon Zest

Creamed Spinach

Fresh Baked Rolls with Butter

Desserts

Bread Pudding

Blood Orange Crème Brûlée



BUFFET DINNERS

Includes Fresh Brewed Coffee, Selection of Tea

FROM THE GULF MARKET

165 per person

Starters

Raw Bar, Seasonably Available Items Include: Boiled Shrimp, Gulf Oysters, Petite Crab Claws Served with Remoulade, Horseradish, Cocktail Sauce and Crackers

Field Green Salad, Shaved Vegetables, Lemon Vinaigrette, Buttermilk Ranch, Aged Balsamic Vinaigrette

Coastal Fish Chowder

Entrees

Seared Red Snapper with Orange Beurre Blanc

Grilled Chicken Breast with Charred Lemons and Thyme Rosemary Jus

Marinated Flank Steak with Smoked Garlic Steak Sauce

Sides

Roasted Potatoes with Sweet Garlic Roasted Red, Yellow and Green Peppers

Grilled Broccolini with Olive Oil, Sea Salt

Butter and Thyme Glazed Baby Carrots

Fresh Baked Rolls

Desserts

Chocolate Cake

Freshly Sliced Fruit and Berries

Espresso Crème Brûlée



PLATED DINNERS

(Kindly Select One Salad and One Dessert; Substitute Salad Option for Soup Option for an Additional 3 dollars per guest)

Soups

(Select One)

Chicken and Sausage Gumbo

Sweet Corn Bisque with Crab Fritter

Light Cream of Potato Leek with Pancetta Crisp

Forest Mushroom Bisque with Aged Parmesan

Roasted Cauliflower Cream with Asparagus, Lemon Creme Fraiche with Maitake Mushrooms

Yellow Tomato Gazpacho with Roma Tomato and Chilled Shrimp

Seasonal Market Soup

Salads

(Select One)

Iceberg Wedge with Stilton Blue, Bacon, Grape Tomatoes, Egg, Red Onion, Creamy Blue Cheese Dressing

Baby Lettuce Salad with Whipped Goat Cheese, Baby Beets, Pickled Red Onions, Candied Walnuts, Sherry Shallot Vinaigrette

Caesar Salad with Romaine Spears, Parmesan Crostini, Tomatoes, Classic Caesar Dressing

Kale Salad with Shredded Kale, Roasted Garlic Dressing, Red Cabbage, Fresh Strawberries, Herbed Feta, Balsamic Reduction

Baby Spinach Salad with Frisée, Danish Feta, Toasted Almonds, Blackberries, Watermelon Radish, Balsamic Vinaigrette

Heirloom Tomato Caprese with Buffalo Mozzarella, Wild Arugula, Basil Emulsion, Pesto Crostini

Boston Bibb Salad with Lolla Rossa, Buttermilk Dressing, English Cucumbers, Carrot Curls, Vine Ripe Tomatoes, Focaccia Croutons

Specialty Appetizers

Crab Cake, Maque Choux, Remoulade | 36 per guest

Seasonal Crudo, Vinaigrette, Wakame Salad | 36 per guest

Pepper Jelly Pork Belly with Apple Cabbage Slaw | 36 per guest

Meat and Poultry

Sweet Tea Brined Pork Chop, Mustard Greens and Black-Eyed Peas, Apple and Mostardo | 97 per guest

Frenched Chicken Breast, Roasted Fingerlings, Oyster Mushrooms, Garlic Tarragon Butter | 95 per guest

Seared Duck Breast, Farro, Braised Rainbow Chard, Baby Mushrooms, Jus | 110 per guest

Braised Short Rib, Pomme Puree, Perigueux Sauce, Crispy Shallots | 100 per guest

Seared Filet Mignon, Parmesan Potato Gratin, Honey Glazed Baby Carrots, Wild Mushroom, Red Wine Sauce | 125 per guest



PLATED DINNERS (cont.)

Seafood

Grilled Atlantic Salmon, Herb Risotto, Grilled Asparagus, Charred Tomatoes, Saffron Beurre Blanc | 110 per guest

Seared Red Snapper with Herb Quinoa, Sautéed Garlic Spinach, Fennel and Tomato Ragout | 110 per guest

Pecan Crusted Mahi Mahi, Coconut Jasmine Rice, Glazed Squash and Zucchini, Lemon Beurre Blanc, Mango Salsa | 115 per guest

Louisiana Red Fish, Fried Green and Creole Tomatoes, Jalapeño Cheddar Grits, Maque Choux | 110 per guest

Vegetarian Entrée

Grilled Portobello, Local Vegetables, Fresh Ricotta, Pea Tendrils, Blistered Tomatoes | 85 per guest

Fried Potato Gnocchi Aglio e Olio, Caramelized Shallots, Sautéed Spinach, Baby Squash, Zucchini | 90 per guest

Vegan Entrée

Smoked Grilled Tofu, Coconut Rice, Brûléed Orange, Baby Bok Choy, Shaved Almonds, Chili Oil | 80 per guest

Creamy Pearl Farro Risotto, Wild Mushrooms, Grilled Artichokes, Roasted Red Peppers, Spicy Cauliflower | 80 per guest

Duet Entrée

Filet Mignon, Grilled Jumbo Shrimp, Seasonal Vegetables, Parmesan Potato Terrine, Sauce Diane | 140 per guest

Filet Mignon, Scallops, Grilled Asparagus, Whipped Yukon Potato, Forest Mushrooms, Béarnaise Sauce | 150 per guest

Plated Dessert

(Kindly select one)

Espresso Crème Brûlée

Seasonal Fruit Tart

Mississippi Mud Pie

Bourbon Pecan Pie

Flourless Chocolate Cake

Seasonal Cheesecake

Bread Pudding



RECEPTION HORS D'OEUVRES

(Minimum is 12 pieces per hors d'oeuvre)

COLD SELECTIONS

Ahi Tuna Taco Bites with Wonton Shell, Soy, Wakame | *13 per piece*

Crab Salad and Olive Oil Compressed Cucumber with Poblanos Aioli and Micro Herbs | *13 per piece*

Prosciutto Wrapped Grilled Asparagus with Fontina Fondue with Lemon Zest | *10 per piece*

Pesto Marinated Mozzarella and Heirloom Tomato Skewer, Balsamic Drizzle and Fresh Basil | *9 per piece*

Southern Deviled Eggs with Bacon, Candied Jalapeño | *9 per piece*

Shrimp Cocktail Shooter | *9 per piece*

Watermelon and Feta Skewer with Mint | *9 per piece*

WARM SELECTIONS

Crab Cakes | *11 per piece*

Casino Shrimp | *10 per piece*

Crawfish Pie | *10 per piece*

Goat Cheese Stuffed Bacon Wrapped Dates | *10 per piece*

Pork Belly Bite with Pepper Jelly | *10 per piece*

Andouille and Cheese Puff | *9 per piece*

Antipasto Kabob | *9 per piece*

Artichoke and Boursin Bite | *9 per piece*

Beef Bourguignon Puff | *9 per piece*

Meat Pie | *9 per piece*

Pepper Jelly Chicken Skewer | *9 per piece*

Raspberry and Brie Phyllo Roll | *9 per piece*

Ratatouille Tart | *9 per piece*

Sweet Potato Puff (v) | *8 per piece*

Wild Mushroom Tart | *8 per piece*

Mac and Cheese Bite | *7 per piece*

Vegetable Spring Roll (v) | *7 per piece*



RECEPTION ACTION STATIONS

(Culinary attendant required, 1 per 50 guests, 175 per attendant, 20 guest minimum)

Served with Baked Rolls and Butter

PRIME RIBEYE ROAST

30 per guest

To include: Au Jus, Horseradish Cream

HERB BEEF TENDERLOIN

40 per guest

To Include: Bordelaise, Horseradish Cream

WHOLE ROASTED CAJUN TURKEY BREAST

25 per guest

To Include: Orange-Cranberry Compote

WHOLE CAJUN PORK LOIN

30 per guest

To Include: Chutney, Barbecue Sauce, Maple Bacon Glaze, Cane Syrup

RECEPTION DISPLAYS

ARTISANAL CHEESE

42 per guest

Hand-Selected Artisanal Farm House Cheeses, Honeycomb, Fig Chutney, Dried Fruits, Crackers, Nuts, Rustic Bread

THE CHARCUTERIE BOARD

34 per guest

Local Cured Meats, Marinated Olives, Cornichons, Capers, Berries, Whole Grain Mustard Dijon, Sliced Crostini

ANTIPASTA DISPLAY

34 per guest

Marinated Cherry Tomatoes, Fresh Baby Mozzarella with Basil, Marinated Artichokes, Assorted Olives, Jams, Roasted Red Peppers, Infused Olive Oil, Assorted Pickled Vegetables with Focaccia, Crostinis

BOUNTY OF THE GULF

50 per guest

Poached shrimp with Lemon and Fennel, Ceviche, Tuna Tartare, Served with Fresh Horseradish, Cocktail Sauce, Lemon, and Mignonette Sauce

GRAND CHEESE & CHARCUTERIE DISPLAY

90 per guest

Artisan Cheese, Charcuterie, and Antipasti Display, Poached Shrimp with Lemon and Fennel



RECEPTION STATIONS

FROM THE GARDEN

34 per guest

Base

Romaine, Kale, Mixed Greens

Proteins

Diced Turkey, Diced Ham, Chopped Bacon

Toppings

Cucumbers, Carrots, Grape Tomatoes, English Peas, Kalamata Olives, Pickled Red Onions, Mandarin Oranges, Pecans, Croutons, Hard Boiled Eggs

Cheeses

Feta, Gorgonzola, Parmesan, Cheddar

Sauces

Balsamic Vinaigrette, Buttermilk Ranch, Citrus Dressing

MASHED, SMASHED, SMOTHERED AND COVERED

40 Per Guest

Base

Yukon Gold Whipped Potatoes, Red Skin Smashed Potatoes, Mashed Sweet Potatoes

Toppings

Cheddar, Blue Cheese, Sour Cream, Butter, Broccoli, Scallions, Diced Onions, Diced Jalapeños, Chopped Bacon, Diced Ham

LOUISIANA SHRIMP AND GRITS

39 per guest

Proteins

Applewood Smoked Bacon, Blackened Shrimp, Andouille

Stir-Ins

Tomatoes, Caramelized Onions, Corn, Peppers, Scallions

Sauces

Spicy Cajun Tomato Cream Sauce, Abita BBQ Sauce

Toppings

Cheddar Cheese, Pepper Jack Cheese

LITTLE ITALY PASTA

44 per guest | Made-to-Order

Gnocchi with Mediterranean Vegetables and Creamy Goat Cheese Sauce

Penne with Grilled Artichokes, Spinach, and Tomato Sauce

Shrimp and Pancetta Fettucine, Garlic Cream Sauce, Shaved Parmesan, Chili Flakes

All Pasta Served with Grilled Focaccia



DESSERT ACTION STATIONS

BANANAS FOSTER STATION

24 per guest

CRAFTED BEIGNETS

19 per guest

Fresh Beignets with Topping Options: Vanilla Glaze, Chocolate Glaze, Maple Glaze, Honey Glaze, Cookie Pieces, Candy Pieces, Marshmallow, Caramel, Chocolate, Nuts, Shredded Coconut, Bacon Crumbles, Sprinkles

DESSERT DISPLAYS

FRUIT TART

24 per guest

Seasonal Fruit Tarts

Key Lime Tartlets

Apple Crumble

MINI DECADENCE

20 per guest

Mississippi Mud Shooters

Strawberry Shortcake Shooters

Espresso Pot De Crème Shooters

COCOA CONFECTIONS

24 per guest

Strawberry Chocolate Tarts

Chocolate Hazelnut Tarts

Chocolate Opera Cake



PACKAGE BARS

SPIRITS

Vodka
Rum
Gin
Bourbon
Whiskey
Rye
Scotch
Tequila

PREMIUM

Tito's
Bacardi Superior
Bombay
Evan Williams Black Label
Jack Daniel's Tennessee
Old Overholt
Johnnie Walker Red
Espolòn

DELUXE

Grey Goose
Appleton Estate Signature
Hendrick's
Maker's Mark
Crown Royal
Sazerac
Johnnie Walker Black
Patron Silver

LOCAL LIBATIONS

Seven Three Distilling Co.

St. Roch
Black Pearl
Gentilly
Bywater
Irish Channel
Sazerac

PER PERSON PACKAGE BAR

Charges are calculated based on guaranteed attendance for a pre-determined period of time.

Premium Bar

1 Hour | 25

Additional Hour | 7

Deluxe Bar

1 Hour | 30

Additional Hour | 8

Local Libations Bar

1 Hour | 39

Additional Hour | 9

Wine & Beer Bar

1 Hour | 18

Additional Hour | 6



Seven Three Distilling celebrates New Orleans through spirits inspired by its 73 neighborhoods. Crafted with locally farmed ingredients, these distinctive spirits bring the spirit of the city to wherever good times roll.

SPECIALTY COCKTAILS

French 75 - Gin, Lemon Juice, Simple Syrup, Topped with Sparkling Wine | 15 per drink

Hurricane - Mix of Light and Dark Rums, Lime Juice, Orange Juice, Passionfruit Syrup | 15 per drink

Sazerac - Sazerac Rye, Peychaud's Bitters, Simple Syrup, Herbsaint Rinse | 15 per drink

Bar service includes complimentary mixers, sodas, and sparkling/still water.

BANQUET AND CATERING INFORMATION

All reservations and agreements are made upon and subject to the guidelines of the Bourbon Orleans Hotel and the following conditions:

DAMAGE

The client agrees to be responsible and reimburse the Bourbon Orleans Hotel for any damage done by the client, client's guests or contractors.

FOOD AND BEVERAGE

Current prices are indicated on the enclosed menus. The quotation herein is subject to a proportionate increase to meet the cost of food and beverages and other costs of operation existing on the date of the scheduled function. The Hotel reserves the right to supply all food and beverages. All food and beverage prices are subject to change without notice. The Hotel does not permit any food or beverage to be brought onto the property from outside sources or the removal of any food after the functions.

The Louisiana State Liquor Commission regulates the sales and service of alcoholic beverages and the Bourbon Orleans Hotel is the only licensee authorized to sell and serve alcoholic beverages on the premises.

GUARANTEES

The Bourbon Orleans Hotel requires notification to the Catering and Conference Services Department of the exact number of guests three business (72 hours) days prior to the function. If less than the guaranteed number of guests attend the event, the original guarantee number will be charged. If no guarantee is given, the original expected number of guests will be considered your guarantee.

OUTDOOR FUNCTIONS

If the weather forecast is 40% chance of rain or higher, extreme temperatures, wind or lightning, the event will automatically be scheduled to take place inside to ensure the safety of our guests and staff.

OUTSIDE CONTRACTORS

The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with use of the facilities by other guests. All outside contractors will be required to submit proof of \$2,000,000 insurance, engineering /electrical needs and Fire Department approved permits to the Hotel thirty (30) days prior to their set-up. The client is responsible for any charges and damage an outside contractor incurs while in the employ of the client. The Hotel will give clients an exclusive vendor list upon request.

FUNCTION ROOMS

The Hotel reserves the right to change event locations to a room more suitable at the Hotel's discretion, with notification, if attendance drops or increases.

PRICES

The prices herein are subject to increase in the event of any increases in food, beverage or other costs of operation at the time of the function.

The client grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the client.

PAYMENT

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable fourteen (14) days in advance of the date of the function. We require guests to have a credit card on file with all confirmed contracts for any charges incurred the day of the event.

SMOKING

The Bourbon Orleans Hotel is a smoke free facility. Guest smoking areas are outside property on Bourbon Street or Orleans Street.

STORAGE/DRAYAGE

Due to fire regulations, clients or contractors cannot use public areas and service hallways within the Hotel for storage of supplies or equipment. For pre-meeting or convention storage and handling of large amounts of materials, exhibits or boxes, the Hotel recommends that clients use a drayage — exhibit company or plan to have the empty boxes of materials stored back on delivery trucks.

SERVICE CHARGES, TAXES, & FEES

A 25% taxable service charge is added to all food and beverage. Currently the food and beverage tax is 11% and the food and beverage admin tax is 10.25%. The service charge and taxes are subject to change without notice.

Bartender fee is \$175 for up to four hours, \$75 for every additional hour.



 BOURBON
ORLEANS

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