THE AMERICAN SECTOR ★ CATERING MENU
BUFFET BREAKFAST

Minimum of 10 guests.

All Breakfast Buffets Include Assorted Bottled Fruit Juices, Community Coffee, Herbal Teas

Continental Breakfast
Seasonal Fresh Fruit, Berries, Assorted Muffins, Croissants, Danish, House Made Preserves

Breakfast Buffet #1
Seasonal Fresh Fruit, Berries, Scrambled Eggs, Stone Ground Grits, Buttermilk Biscuits, Apple-wood Smoked Bacon, House Made Preserves

Breakfast Buffet #2
Scrambled Eggs, Stone Ground Grits, Buttermilk Biscuits, Apple-wood Smoked Bacon, Oatmeal, Fruit & Brown Sugar, House Made Preserves

Breakfast Buffet #3
Assorted Breakfast Pastries, Sliced Fresh Fruit, Scrambled Eggs, Breakfast Potato Hash, Apple-wood Smoked Bacon, Buttermilk Biscuits, House Made Preserves

Breakfast Buffet #4
Bananas Foster Pain Perdu, Scrambled Eggs, Breakfast Potatoes, Apple-wood Smoked Bacon, Breakfast Sausage, Buttermilk Biscuits, Fruit & Yogurt Parfait, House Made Granola, House Made Preserves
A LA CARTE BREAKFAST

**Bananas Foster Pain Perdu** (per person)
Bruléed Bananas, Toasted Pecans, Whipped Cream

**Biscuit Sandwiches** (each)
Choice of Bacon, Egg and Cheese or Sausage, Egg and Cheese
(May Substitute an English Muffin for the Biscuit)

**Biscuits with Country Gravy** (each)

**Breakfast Potato Hash** (per person)
Caramelized Onions, Peppers, Clipped Chives

**Stone Ground Grits** (per person)
Smoked Gouda Grits - upcharge
Jalapeno Grits - upcharge

**Applewood-Smoked Bacon** (per person)

**Fresh Fruit Parfait** (each)
Yogurt, Local Berries, House Made Granola

PLATED BREAKFAST

*Minimum order of 15 guests.*

All Plated Breakfasts are served with Orange Juice, Fresh Fruit, Breakfast Breads, Community Coffee, Herbal Teas

**Traditional Breakfast**
Scrambled Eggs, New Orleans Style Smoked Sausage, Home Fried Potatoes

**Shrimp and Grits**
Louisiana Gulf Shrimp, Smoked Gouda Grits, Roasted Tomato, Tasso Broth

**Bananas Foster Pain Perdu**
Bruleed Bananas, Toasted Pecans, Whipped Cream, Applewood Smoked Bacon
NON-ALCOHOLIC BEVERAGES

Community Coffee (per gallon)
Freshly Brewed Coffee, Decaffeinated Coffee or Hot Teas

Assorted Bottled Fruit Juices (each)

Fresh Lemonade (per gallon)

Freshly Brewed Iced Tea (per gallon)

House Made Infused Water (per gallon)

Bottled Water (each)

Sparkling Mineral Water (each)

Assorted Canned Sodas (each)
Coke, Diet Coke, Sprite

Milk (half pint)
BAKERY

**Freshly Baked Muffins** (per dozen)

**Fresh Local Bagels** (per dozen)
Assorted Flavors, Whipped Cream Cheese, House Made Preserves

**Breakfast Breads** (by the loaf — 8 portions)
Banana Nut, Carrot, Cinnamon Apple

**Freshly Baked Croissants** (per dozen)

**Brownies** Assorted Flavors (per dozen)

**Cookies** Assorted Flavors (per dozen)

**House-made Pecan Pralines** (per dozen)

**Beignets** Dusted with Powdered Sugar (per dozen)

**Traditional New Orleans King Cake** (Serves 20)

PANTRY

**Assorted Cold Cereals** (each)

**Granola Bars** (each)

**Sliced Seasonal Fruit and Berries** (per person)

**Whole Fresh Fruit** (each)

**Assorted Yoplait® Yogurts** (each)

**Assorted Potato Chips** (each)

**Potato Chips and Dips** (per person)
Roasted Garlic & French Onion Dips
BOXED LUNCHES

Minimum of 10 per selection.

All Boxed Lunches Include Potato Chips, Whole Fresh Fruit, Chocolate Chip Cookie, Choice of a Soft Drink or Bottled Water and Condiments.

Higgins Boxed Lunches

Please select from the following:

- Turkey, Provolone, on Kaiser, Lettuce, Tomato
- Ham, Swiss on Kaiser, Lettuce, Tomato
- Roast Beef, Cheddar on Kaiser, Lettuce, Tomato
- Vegetarian Wrap, Feta, Hummus, Tomatoes, Cucumber, Sprouts
- Chicken Caesar Salad, Romaine, Herbed Croutons, Parmesan, Classic Caesar dressing
- Victory Garden Vegetable Salad, Champagne Vinaigrette

DELI BUFFET OPTIONS

Minimum order of 25 guests.

The following buffets Include Bakery Fresh Breads, Community Coffee, Iced and Hot Teas.

The Liberty Deli Buffet

Sliced Honey Ham, Smoked Turkey Breast, Traditional Egg Salad, Swiss and Cheddar Cheese, Mayonnaise, Mustard, Lettuce, Tomato, Dill Pickle Spears, House Made Cookies and Brownies

US Freedom Buffet

Roast Top Sirloin, Sliced Turkey, Mortadella, Salami, Shrimp Salad, Sharp Cheddar, Provolone Cheese, Mayonnaise, Mustard, Lettuce, Tomato, Pickles, House Made Assorted Sweets

Choose Two Sides from the following:

- Seasonal Fruit Salad
- Tasso Ham and Macaroni Salad
- Victory Garden Salad
- Stone Ground Mustard Potato Salad
LUNCH BUFFET

Minimum order of 25 guests.

Luncheon Buffet Includes Bakery Fresh Bread and Butter, Community Coffee, Iced and Hot Teas.

Independence Buffet

Please select one Salad from the following:

Victory Garden Vegetable Salad, Champagne Vinaigrette
Traditional Caesar Salad, Herbed Croutons, Parmesan, Classic Caesar Dressing
Macaroni and Tasso Salad
Fresh Louisiana Fruit Salad

Please select two of the following Entrées:

Sautéed Beef Tips Simmered in Pan Gravy with Roasted Mushrooms
Penne Pasta, Garden Tomato Cream Sauce, Grilled Chicken, Baby Spinach
Barbecue Pork, Bacon Braised Southern Greens, Fresh Sweet Corn
Blackened Redfish, Louisiana Popcorn Rice, Seasonal Vegetables, Lemon Cream Sauce
Honey Bourbon Glazed Chicken, Andouille Pan Gravy, Potato Puree, Roasted Seasonal Vegetables

Please select one Dessert:

Bread Pudding – Traditional, Sweet Potato or Bananas Foster, Rum Caramel Sauce
Assorted Cheesecakes, Local Berries
Southern Pecan Pie, Bourbon Whipped Cream
Red Velvet Cupcakes, Creole Cream Cheese Icing
House Made Cookies and Pralines
THREE COURSE PLATED LUNCHES

Minimum of 15 guests.

Plated Lunch Include Salad or Soup, Rolls, Butter, Community Coffee, Iced and Hot Teas

Please choose one Salad or Soup from the selection below:

Salad
Victory Garden Vegetable Salad, Champagne Vinaigrette
Baby Iceberg Wedge Salad, Applewood Smoked Bacon, Cherry Tomatoes, Blue Cheese Crumbles, Balsamic Reduction
Traditional Caesar Salad, Herbed Croutons, Parmesan, Classic Caesar Dressing

~OR~

Soup
Chicken and Sausage Gumbo, Louisiana Popcorn Rice
Roasted Garden Tomato
Red Beans, Louisiana Popcorn Rice

Entrée Selections
Please choose oneEntrée from the selection below:

Free Range Airline Chicken
Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Rosemary Chicken Jus

Creole Mustard Glazed Pork Loin
Sweet Potato Boulanger, Braised Southern Greens, Andouille Pan Gravy

Black Iron Seared Salmon
Parsnip Puree, Roasted Seasonal Vegetables, Herbed Cream Sauce

Redfish Courtbouillon
Stewed Tomatoes, Peppers, Creole Spices, Louisiana Popcorn Rice

Grilled Beef Tenderloin
Potatoes Au Gratin, Roasted Seasonal Vegetables, Glace de Viande
THREE COURSE PLATED LUNCHES – CONTINUED

Plated Desserts
Please choose one Dessert from the selection below:

**Pecan Pie**
Praline Vanilla Anglaise

**American Sector S’mores Pie**
Campfire Marshmallow

**House Made Apple Pie**
Farm Fresh Apples, Buttery Pie Crust

**Key Lime Tart**

**Bananas Foster Cheesecake**
DINNER BUFFETS

Eisenhower’s Buffet

Please select one Salad from the following:
Victory Garden Vegetable Salad, Champagne Vinaigrette
Traditional Caesar Salad, Herbed Croutons, Parmesan, Classic Caesar Dressing

Please select two of the following Entrées:
Bourbon-Pecan Chicken
Sautéed Beef Tips Simmered in Pan Gravy with Roasted Mushrooms
Creole Mustard Glazed Pork Loin, Rosemary Demi-Glace
Buttermilk Fried Chicken
Red Beans and Louisiana Popcorn Rice

Please select two of the following Sides:
Parsnip Puree
Potatoes Au Gratin
Sweet Potato Boulanger
Yukon Gold Potato Puree
Roasted Seasonal Vegetables
Fresh Sweet Corn
Bacon Braised Southern Greens

Please select One Dessert:
Bread Pudding – Traditional, Sweet Potato or Bananas Foster, Rum Caramel Sauce
Assorted Cheesecakes, Local Berries
Southern Pecan Pie, Bourbon Whipped Cream
Red Velvet Cupcakes, Creole Cream Cheese Icing
House Made Cookies and Pralines
Truman’s Buffet

Antipasto Display of Genoa Salami, Capicola Ham, Pepperoncini, Assorted Cheese, Artisan Breads
Mixed Field Greens, Pecorino, Crispy Prosciutto, Grape Tomatoes, Croutons, House Made Dressings
Shrimp Cocktail
Grilled Beef Tenderloin, Horseradish Cream Mousse, Mushroom Pan Gravy
Free Range Chicken Breast, Roasted Asparagus, Lemon Cream Sauce
Yukon Gold Potato Puree
Grilled Seasonal Vegetables
Strawberry Shortcake, Buttermilk Biscuit

Minimum of 25 guests.

Dinner Buffets Includes Rolls, Butter, Community Coffee, Iced and Hot Teas
CHEF’S TABLE

Add to Your Buffet at Market Price

Louisiana Seafood Display-(seasonal)
Peel and Eat Shrimp, Boiled Crawfish, Lake Pontchartrain Blue Crab Claws,
Champagne Mignette, Bloody Mary Oyster Shooters

Entrées:
Duck Confit, Sweet Potato Boulanger
Veal Grillades and Grits, Charred Chilis and Onions
Rabbit Fricassee, Louisiana Popcorn Rice
THREE COURSE PLATED DINNERS

Minimum of 15 guests.

All Dinners Include Salad or Soup, Rolls, Butter, Dessert, Community Coffee, Iced and Hot Teas.

Starters
Please choose one from the selection below:

Victory Garden Vegetable Salad, Champagne Vinaigrette

Baby Iceberg Wedge Salad, Applewood Smoked Bacon, Cherry Tomatoes, Blue Cheese Crumbles, Balsamic Reduction

Traditional Caesar Salad, Herbed Croutons, Parmesan, Classic Caesar Dressing

Roasted Pear Salad, Baby Lettuce, Candied Pecans, Pecorino Cheese, Balsamic Vinaigrette

Crab and Citrus Salad, Jumbo Lump Crab, Local Citrus, Baby Frisee, Red Navel-Champagne Vinaigrette (additional charge)

Pate De Campagna, Country Pate, Mizuna, Charred Onions, Bourbon Blueberry Syrup (additional charge)

Creole Tomato Soup

Crab Bisque (additional charge)

Shrimp Bisque (additional charge)

Entrée
Please choose one Entrée from the selection below:

All-Natural Airline Chicken
Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Rosemary Chicken Jus

Creole Mustard Glazed Pork Loin
Sweet Potato Puree, Braised Southern Greens, Andouille Pan Gravy

Broiled Atlantic Salmon
Parsnip Puree, Roasted Seasonal Vegetables, Herbed Cream Sauce

Redfish Courtbouillon
Redfish, Stewed Tomatoes, Peppers, Creole Spices, Louisiana Popcorn Rice
THREE COURSE PLATED DINNERS – CONTINUED

Beef Short Ribs
Abita Amber Braised, Parmesan Polenta, Grilled Asparagus, Natural Pan Jus

Seared Gulf Fish
Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Citrus Beurre Blanc

Grilled Beef Tenderloin
6oz Prime Filet, Yukon Gold Puree, Seasonal Vegetables, Glace de Viande

Seared Pompano
Crushed Yucca and Plantain, Crystal Rum Conch Ceviche

Rabbit Dirty Rice Stuffed Quail
Bacon Braised Greens, Blanton’s Sugar Cane Glaze

Black Iron Seared Beef Tenderloin
Prime Beef Filet, Boulanger Potatoes, Roquefort Cream, Crispy Tabasco Onions

Petite Filet and Free Range Chicken
Yukon Gold Potato Puree, Roasted Market Vegetables, Glace de Viande

Petite Filet and Local Gulf Fish
Parsnips Puree, Roasted Market Vegetables, Béarnaise Sauce

Petite Filet and Grilled Shrimp
Potatoes Au Gratin, Roasted Market Vegetables, Demi-Glace

(Add Butter Poached Crabmeat to the above Entrées at Market Price)
Desserts

Please choose one Dessert from the selection below:

**Flourless Chocolate Cake**
Raspberry Coulis, Whipped Cream, Seasonal Berries

**Strawberry Shortcake**
Buttermilk Biscuits, Vanilla Whipped Cream

**Peanut Butter Semifreddo**
Strawberry Meringue, Toasted Coconut

**Bourbon Pecan Tart**
Pecan Pralines, Whipped Cream, Praline Anglaise Sauce

**French Opera Cake**
Espresso Buttercream, Dark Chocolate Ganache, Chocolate Covered Espresso Bean

**House Made Apple Pie**
Farm Fresh Apples, Buttery Pie Crust

**Lemon Cheesecake**
Candied Lemon Zest, Seasonal Berries, Raspberry Coulis
RECEPTION

Appetizers
Minimum of 50 pieces per selection.

Louisiana Shrimp Remoulade, Gulf Shrimp, Creole Spices, Clipped Chives

Deviled Eggs, Creole Mustard, Cajun Caviar, Micro Herbs

Sugarcane Glazed Beef Tenderloin, Horseradish Mousse

Roasted Tomato Bruschetta, Mozzarella, Garden Pesto

Maine Lobster Canape, Shaved Fennel Salad, Fresh Dill

Beef Carpaccio, Micro Arugula, Smoked Lemon Olive Oil

Southwestern Chicken Spring Roll, Sweet and Sour

Vegetable Spring Roll, Sweet and Sour

Sector Meat Pies, Ground Beef, Vegetables, Spices, Ranch Dipping Sauce

Crispy P&J Oysters, Spicy Buttermilk Ranch, Micro Herbs

Crawfish Wontons (seasonal), Soy Wasabi Dipping Sauce

Stuffed Crimini Mushroom, Manchego Cheese, Spinach, Artichoke

Ahi Tuna Tartare, Crisp Wonton Chip, Wasabi Aioli
RECEPTION PACKAGE

Minimum of 25 guests.

The Patriot Package

Victory Garden Display
Seasonal Fruit and Vegetable Display
Assorted Artisan Cheeses, Fresh Baked Breads,
Assorted Crackers

Station
Please choose one station from the selections below:

- **Pasta Jambalaya**, Free Range Chicken, Andouille, Fire Roasted Vegetables, Tomato Cream
- **Boudin Dirty Rice**, Louisiana Popcorn Rice, Smoked Pork Shoulder, Cajun Spices
- **White Bean Cassoulet**, Navy Beans, Charred Trinity, Smoked Tasso, Demi-Glace
- **Roasted Garlic Pasta**, Penne Pasta, Steamed Broccoli, Fresh Spinach, Garlic Cream

Passed Appetizers
Please choose two Appetizers from the selections below:

- **Deviled Eggs**, Creole Mustard, Cajun Caviar, Micro Herbs
- **Roasted Tomato Bruschetta**, Mozzarella, Garden Pesto
- **Southwestern Chicken Spring Roll**, Sweet and Sour
- **Vegetable Spring Roll**, Sweet and Sour
- **Sector Meat Pies**, Ground Beef, Vegetables, Spices, Ranch Dipping Sauce

**Assorted House Made Pastries**
Cookies, Brownies, Lemon Bars, Pralines
RECEPTION PACKAGE - CONTINUED

The Victory Package

Farm and Garden Display
Seasonal Fruit and Vegetable Display
Assorted Artisan Cheeses, Fresh Baked Breads, Assorted Crackers
House Made Charcuterie

Station
Please choose one station from the selections below:

**Shrimp Creole**
Local Gulf Shrimp, Stewed Tomatoes, Fire Roasted Trinity, Louisiana Popcorn Rice

**Grilled Pork Tenderloin**
Local Pork, Braised Southern Greens, Sugar Cane Glaze

**Beer Braised Chicken**
Free Range Chicken, Roasted New Potatoes, “High Life” Honey Glaze

**Corn Maque Choux**
Sweet Corn, Local Tomatoes, Pickled Okra

Passed Appetizers
Please choose two Appetizers from the selections below:

**Louisiana Shrimp Remoulade**, Gulf Shrimp, Creole Spices, Clipped Chives

**Deviled Eggs**, Creole Mustard, Cajun Caviar, Micro Herbs

**Sugarcane Glazed Beef Tenderloin**, Horseradish Mousse

**Roasted Tomato Bruschetta**, Mozzarella, Garden Pesto

**Beef Carpaccio**, Micro Arugula, Smoked Lemon Olive Oil

**Southwestern Chicken Spring Roll**, Sweet and Sour
The Victory Package

Vegetable Spring Roll, Sweet and Sour
Sector Meat Pies, Ground Beef, Vegetables, Spices, Ranch Dipping Sauce
Crispy P&J Oysters, Spicy Buttermilk Ranch, Micro Herbs
Crawfish Wontons (seasonal), Soy Wasabi Dipping Sauce
Ahi Tuna Tartare, Crisp Wonton Chip, Wasabi Aioli

Carving Station
*Please choose one item from the selections below:*

**House Smoked Turkey**
Boneless Turkey Breast, Rosemary Jus

**Creole Mustard Pork Loin**
Center Cut Pork Loin, Andouille Pan Gravy

**Honey Glazed Ham**
Chisesi Bros Ham, Brown Sugar, Local Honey

Dessert Bites
*Please choose three desserts from the selections below:*

**Mini Assorted Cheesecake**
**Coconut Macaroons (GF)**
**Miniature Bread Pudding**
**Mini Lemon Meringue**
**Mini Cream Puffs and Éclairs**
**Fruit Tartelettes**
**Pecan Pralines (GF)**
RECEPTION STATIONS

A minimum of 25 guests.

**Antipasto Display**
Roasted Peppers, Genoa Salami, Pepperoni, Prosciutto, Artisan Cheeses, Seasonal Grilled Vegetables, Baked Breads, Assorted Crackers

**Garden Vegetable Display**
French Onion, Roasted Garlic Dip

**Seasonal Fruit and Berries**

**Grilled Marinated Vegetables and Charcuterie Board**
Grilled Seasonal Vegetables, House Made Charcuterie, Pickles and Preserves, Baked Breads, Assorted Crackers

**Bruschetta and Hummus**
Spicy Hummus, Grilled Eggplant, Olive Tapenade, Fresh Tomato, Basil, Garlic

**Artisan Cheese Display**
Assorted Cheeses, Seasonal Fruit, House Made Preserves, Assorted Breads

**Gumbo**
Chicken-Sausage Gumbo, Louisiana Popcorn Rice

**Shrimp Creole**
Local Gulf Shrimp, Stewed Tomatoes, Fire Roasted Trinity, Louisiana Popcorn Rice

**Grilled Pork Tenderloin**
Local Pork, Braised Southern Greens, Sugar Cane Glaze

**Beer Braised Chicken**
Free Range Chicken, Roasted New Potatoes, "High Life" Honey Glaze

**Corn Maque Choux**
Sweet Corn, Local Tomatoes, Pickled Okra

**Louisiana Seafood Display- (seasonal) – Market Price**
Peel and Eat Shrimp, Boiled Crawfish, Lake Pontchartrain Blue Crab Claws, Champagne Mignette, Bloody Mary Oyster Shooters

**Pasta Jambalaya**
Free Range Chicken, Andouille, Fire Roasted Vegetables, Tomato Cream
RECEPTION STATIONS - CONTINUED

A minimum of 25 guests.

**Boudin Dirty Rice**
Louisiana Popcorn Rice, Smoked Pork Shoulder, Cajun Spices

**White Bean Cassoulet**
Navy Beans, Charred Trinity, Smoked Tasso, Demi-Glace

**Roasted Garlic Pasta**
Penne Pasta, Steamed Broccoli, Fresh Spinach, Garlic Cream

CARVING BOARD

*Uniformed chef required
All listed are per piece.

**Roasted Pork Loin**
Creole Mustard, Andouille Pan Gravy
(Serves approximately 30 people)

**House Smoked Brisket**
Chipotle Barbecue Sauce
(Serves approximately 30 people)

**Grilled New York Strip**
Mushroom Agrodolce
(Serves approximately 30 people)

**House Smoked Turkey Breast**
Rosemary Jus
(Serves approximately 25 people)

**Whole Suckling Pig**
Pulled Pork, Smoked Pork Reduction
(Serves approximately 50 people)
SMALL PLATE ACTION STATIONS

*Uniformed chef required

Braised Short Ribs - House Made Macaroni and Cheese
Shrimp and Grits
Grilled Pork Loin - Smoked Boudin Dirty Rice
Pork Carnitas - Chipotle Crema, Lime, Cilantro, Corn Tortilla

DESSERT BITES

Minimum of 50 pieces per selection.

Mini Assorted Cheesecake
Mini Pecan Pies
Coconut Macaroons
Key Lime Tart
Miniature Bread Pudding
Mini Lemon Meringue Pies
Mini Cream Puffs and Éclairs
Fruit Tartelettes
Pecan Pralines
Miniature Tres Leches Cakes
Chocolate Dipped Strawberry
SWEET STATIONS

Minimum of 25 guests.

New Orleans Beignets
Dusted with Powdered Sugar

Bananas Foster
Brown Sugar, Cinnamon, Rum, Vanilla Bean Ice Cream

Bread Pudding
Traditional Bread Pudding, Rum Caramel Sauce
HOSTED BEVERAGE PACKAGES
*Per person, per hour*

**Gold Package**
American Beer, Gold Wine, Gold Spirits and Non-Alcoholic Selections

**Premium Package**
American Beer, Imported and Craft Beer and Premium Wine, Premium Spirits and Non-Alcoholic Selections

**Super Premium Package**

**BEER BY THE BOTTLE**

**American Beer**
- Budweiser
- Bud Light
- Coors
- Coors Light
- Miller
- Miller Lite
- O’Doul’s Amber (non-alcoholic)

**Imported and Craft Beer**
- Amstel Light
- Heineken
- Sam Adams Boston Lager
- Abita Amber Ale
- Dos Equis
- Coors Banquet
- Miller Genuine Draft

**Domestic Draft Beer – Keg**
Imported/craft beers available upon request
BEVERAGES BY THE GLASS

Gold Spirits
Epic Vodka
Platinum Gin
Margaritaville Rum
Margaritaville Tequila
Glenquentin Rare Scotch
Buffalo Trace Bourbon
Rich & Rare Reserve Whisky

Premium Spirits
Ketel One Vodka
Tanqueray Gin
Captain Morgan Rum
Camarena Silver Tequila
Dewar's 12 Scotch
Bulleit Bourbon
Seagram's VO Whisky
Hennessey V.S.O.P. Cognac

Super Premium Spirits
Grey Goose
Bombay Sapphire
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Woodford Reserve Bourbon
Crown Royal Whisky
D'Ussé Cognac
WINE BY THE GLASS

Gold Wine by the Glass
Canyon Road Chardonnay
Canyon Road Cabernet

Premium Wine by the Glass
A by Acacia Chardonnay
Sterling Sauvignon Blanc
Stellina di Notte Pinot Grigio
Sterling Merlot
Chalone Monterey County Cabernet
Casillero Pinot Noir

Super Premium Wine by the Glass
William Hill Chardonnay
Edna Valley Sauvignon Blanc
MacMurray Pinot Gris
William Hill Cabernet
Edna Valley Merlot
MacMurray Pinot Noir

Sparkling Wine by the Bottle
Chandon Brut
La Marca Prosecco
Exclusivity
American Sector Catering maintains the exclusive right to provide all food and beverage in The National WWII Museum. All food and beverages, including water, must be purchased from American Sector Catering.

Food and Beverage Pricing
A good faith estimate of food and beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

Service Charges and Tax
A 20% “house” or “administrative” charge will apply to all food, beverage and labor charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

The “house” or “administrative” charge of 20% is added to your bill for the catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add, or give a gratuity directly to your servers.

If the customer is an entity claiming exemption from taxation in the state where the facility is located, the customer must deliver to American Sector Catering satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

Payment Policy
A twenty-five percent (25%) deposit is required upon signing the contract. An additional deposit of fifty percent (50%) of the total estimated food and beverage is required forty-five (45) days in advance of the event. The remaining balance of payment is required seventy-two (72) business hours prior to the event by either cashier’s check or credit card.

American Sector Catering will begin to accrue 1.5% interest from the date of the invoice if not paid within fifteen (15) days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer.

A credit card authorization shall be retained on file through the conclusion of the event. Any additional charges incurred during the function will be charged to the credit card on file upon completion of the event.

Linen, Décor, Table and Chair Service
American Sector Catering provides in-house poly cotton linen for most meal functions with our compliments. Additional linen fees will apply for specialty linen or linen required for meeting functions without food and beverage. Your catering sales manager will be happy to offer suggestions for your consideration and quote corresponding linens fees and additional décor services if requested. Additional fee for tables and chairs for events held in the Louisiana Memorial Pavilion, Campaigns of Courage Pavilion and US Freedom Pavilion: The Boeing Center. Tables and chairs are included for events held in the BB's Stage Door Canteen and American Sector Restaurant.
**Holiday Service**
There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holidays: New Year’s Eve and Day, Mardi Gras Day, Martin Luther King Jr. Day, President’s Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Eve and Day.

At the time of booking the event(s), American Sector Catering will notify the customer of estimated labor fees based on the information supplied by the customer.

**Delayed or Extended Service**
On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply. Should your event require extended pre or post service or stand by time, often necessitated by high-security functions, an additional labor charge will apply.

**Cancellation Policy**
Should Customer cancel the Event after a Contract has been signed, written notice must be received by American Sector Catering and the following cancellation fees will apply:

<table>
<thead>
<tr>
<th>Written Confirmation Received by American Sector Catering</th>
<th>Liquidated Damages</th>
</tr>
</thead>
<tbody>
<tr>
<td>From 180 days to issue of Contract</td>
<td>25% of overall estimated revenue</td>
</tr>
<tr>
<td>From 121 days to 179 days prior to Event</td>
<td>50% of overall estimated revenue</td>
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<tr>
<td>From 60 days to 120 days prior to Event</td>
<td>75% of overall estimated revenue</td>
</tr>
<tr>
<td>From 59 days to the date of Event</td>
<td>100% of overall estimated revenue</td>
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**Security**
At the discretion of The National WWII Museum, in order to maintain adequate security measures, the customer may be required to provide security for certain functions. Security personnel will be at the customer’s sole expense.

**Guarantees**
The customer shall notify American Sector Catering not less than five (5) business days (excluding holidays and weekends) prior to the event, the minimum number of persons the customer guarantees will attend the event (the “guaranteed attendance”).

There may be applicable charges for events with minimal attendance if customer fails to notify American Sector Catering of the guaranteed attendance within the time required.

(a) American Sector Catering shall prepare for and provide services to persons attending the event on the basis of the estimated attendance specified in the BEO’s, and

(b) Such estimated attendance shall be deemed to be the guaranteed attendance. American Sector Catering will be prepared to serve three percent (3%) above the guaranteed attendance, up to a maximum of thirty (30) meals (the overage). If this overage is used, the customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax. Should additional persons attend the event in excess of the total of the guaranteed attendance plus the overage, American Sector Catering will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes. Should the guaranteed attendance increase or decrease by thirty-three percent (33%) or more from the original contracted number of guests,

(c) An additional charge of twenty percent (20%) per guaranteed guest may apply.
Meal functions of 1,000 and above are considered "specialty events" and may require customized menus. Your catering sales professional and our executive chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events.

The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

An additional fee may be applied for service to events with less than the stated minimum, for each menu category.

SERVICE DIRECTORY

The National WWII Museum
General Information 504.528.1944 Fax 504.527.6088 Email info@nationalww2museum.org

American Sector Catering
Susette Rodriguez
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The Centerplate Way
Centerplate is a leading global event hospitality company, serving fans and guests at more than 250 North American sports, entertainment and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients, to simple and clean preparations that let the food speak clearly, to crisp, sincere and attentive service, our guiding philosophy is more "restaurant" than "caterer." So welcome to our place! We’ll do everything we can to help you have a fantastic time.