



The AMERICAN Sector
CATERING



★★★★★ PROUD TO SERVE ★★★★★



BUFFET BREAKFAST

All prices listed are per guest. 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

Bruléed Bananas, Toasted Pecans, Whipped Cream

Biscuit Sandwiches

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

Biscuits with Country Gravy

Breakfast Potato Hash

Caramelized Onions, Peppers, Clipped Chives

Stone Ground Grits

Add On- Smoked Gouda Grits

Add On- Jalapeno Grits

Applewood-Smoked Bacon

Fresh Fruit Parfait

Yogurt, Local Berries, House Made Granola

PLATED BREAKFAST

All prices listed are per guest. 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

Fresh Lemonade per gallon

Freshly Brewed Iced Tea per gallon

House Made Infused Water per gallon

Assorted Bottled Fruit Juices

Bottled Water

Sparkling Mineral Water

Assorted Canned Sodas

Coke, Diet Coke, Sprite

Milk (half pint)



BAKERY

Freshly Baked Muffins

Assorted Flavors

Fresh Local Bagels

Assorted Flavors, Whipped Cream Cheese, House Made Preserves

Breakfast Breads

Banana Nut, Carrot, Cinnamon Apple

Freshly Baked Croissants

Brownies Assorted Flavors

Cookies Assorted Flavors

House-made Pecan Pralines

Beignets Dusting with Powdered Sugar

Traditional New Orleans King Cake

PANTRY

Assorted Cold Cereals & Milk

Granola Bars

Sliced Seasonal Fruit and Berries

Whole Fresh Fruit

Assorted Yogurt

Assorted Potato Chips

Mixed Nuts – Individual Bags

Potato Chips and Dips

Roasted Garlic & French Onion Dips

BOXED LUNCHES

Minimum of 10 per selection.

All Boxed Lunches Include Potato Chips, Whole Fresh Fruit, Chocolate Chip Cookie,
Bottled Water and Condiments.

Higgins Boxed Lunches

Please select from the following:

Turkey, Provolone, on French Roll, Lettuce, Tomato

Ham, Swiss on French Roll, Lettuce, Tomato

Roast Beef, Cheddar on French Roll, Lettuce, Tomato

Herb Grilled Vegetarian Wrap

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, Chicken 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, Chicken 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, Champagne Vinaigrette

Stone Ground Mustard Potato Salad

LUNCH BUFFET

Minimum order of 25 guests.

Luncheon Buffet Includes Rolls, Butter, and 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

Blackened Redfish, Jazzmen® Rice, Courtbouillon

Honey Bourbon Glazed Chicken, Andouille Pan Gravy

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

Chocolate Tarts

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, Jazzmen® Rice

Roasted Garden Tomato

Red Beans, Jazzmen® Rice

Entrée Selections

Please choose one Entrée 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, Jazzmen® 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 Whipped Cream

Chocolate Tart

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

Pan Roasted Chicken Paillard

Red Beans and Jazzmen® 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

Chocolate Tarts

Southern Pecan Pie, Bourbon Whipped Cream

Red Velvet Cupcakes, Creole Cream Cheese Icing

House Made Cookies and Pralines

DINNER BUFFETS-CONTINUED

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

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

Seasonal Fruit Cobbler

Minimum of 25 guests.

Dinner Buffets Includes Rolls, Butter, Community Coffee, Iced and Hot Teas



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 (upcharge per person, **market price**)

Pate De Campagna, Country Pate, Mizuna, Charred Onions,
Bourbon Blueberry Syrup (upcharge per person, **market price**)

Creole Tomato Soup

Crab Bisque (upcharge per person, **market price**)

Shrimp Bisque (upcharge per person, **market price**)

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, Jazzmen® Rice

THREE COURSE PLATED DINNERS –CONTINUED

Beef Short Ribs

Slow 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, Roasted Seasonal Vegetables, Glace de Viande

Seared Pompano

Crushed Yucca and Plantain, Crystal Rum Conch Ceviche

Cajun 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 Seasonal Vegetables, Glace de Viande

Petite Filet and Local Gulf Fish

Parsnips Puree, Roasted Seasonal Vegetables, Béarnaise Sauce

Petite Filet and Grilled Shrimp

Potatoes Au Gratin, Roasted Seasonal Vegetables, Demi-Glace

(Add Butter Poached Crabmeat to the above Entrée, Market Price)

THREE COURSE PLATED DINNERS –CONTINUED

Desserts

Please choose one Dessert from the selection below:

Individual Carrot Cake

Cream Cheese Icing

Bourbon Pecan Tart

Pecan Pralines, Whipped Cream

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, Lime Sour Cream

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, Jazzmen® 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, Lime Sour Cream

Vegetable Spring Roll, Sweet and Sour

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

Assorted House Made Pastries

Cookies, Brownies, Lemon Squares, 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, Jazzmen® Rice

Grilled Pork Tenderloin

Local Pork, Braised Southern Greens, Sugar Cane Glaze

Pan Roasted Chicken

Free Range Chicken, Roasted New Potatoes, Natural Pan Jus

Corn Maque Choux

Sweet Corn, Local Tomatoes

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, Lime Sour Cream

RECEPTION PACKAGE- CONTINUED

The Victory Package

Passed Appetizers (continued)

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

All Carving Stations are served with Silver Dollar Rolls and Condiments.

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 (GF)

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 Display

Spicy Hummus, Grilled Eggplant, Olive Tapenade, Fresh Tomato Basil & Garlic Bruschetta, Pita Chips, Assorted Crostini

Artisan Cheese Display

Assorted Cheeses, Seasonal Fruit, House Made Preserves, Assorted Breads

Gumbo

Chicken-Sausage Gumbo, Jazzmen® Rice

Shrimp Creole

Local Gulf Shrimp, Stewed Tomatoes, Fire Roasted Trinity, Jazzmen® Rice

Grilled Pork Tenderloin

Local Pork, Braised Southern Greens, Sugar Cane Glaze

Pan Roasted Chicken

Free Range Chicken, Roasted New Potatoes, Natural Pan Jus

Corn Maque Choux

Sweet Corn, Local Tomatoes

Louisiana Seafood Display- (seasonal) – Market Price

Peel and Eat Shrimp, Boiled Crawfish, Lake Pontchartrain Blue Crab Claws, Champagne Mignonette, 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

Jazzmen® 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

All Carving Boards are served with Silver Dollar Rolls and Condiments.

**Uniformed chef required*

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)

Steamship Round of Beef

Creamy Horseradish, Au Jus
(Serves approximately 200 people)

SMALL PLATE ACTION STATIONS

**Uniformed chef required*

Braised Short Ribs-House Made Macaroni and Cheese

Shrimp and Grits

Grilled Pork Loin- Cajun Dirty Rice

Pork Carnitas-Chipotle Crema, Lime, Cilantro, Corn Tortilla \$16.00

DESSERT BITES

Minimum of 50 pieces per selection.

Mini Assorted Cheesecake (GF)

Mini Pecan Pies

Coconut Macaroons

Key Lime Tart

Miniature Bread Pudding

Mini Lemon Meringue pies

Mini Cream Puffs and Éclairs

Fruit Tartelettes

Pecan Pralines (GF)

Lemon Doberge Bites

Chocolate Dipped Strawberry (GF)
(Seasonal)

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



BEVERAGE MENU

HOSTED BEVERAGE PACKAGES

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

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

BEER BY THE BOTTLE

American Beer

Budweiser
Bud Light
Coors Banquet
Coors Light
Miller Genuine Draft
Miller Lite
Bucklers (non-alcoholic)

Imported and Craft Beer

Amstel Light
Heineken
Corona
Sam Adams Boston Lager
Abita Amber Ale
Dos Equis
NOLA Assorted Beer

Draft Beer – Keg

Imported/craft beers available upon request

**Domestic
Imported**

BEVERAGES BY THE GLASS

Gold Spirits

Wheatley Vodka
Miles Gin
Cane Run Rum
Corazon Tequila
Glen Quentin Scotch
Benchmark Bourbon
Canadian Hunter Whisky

Premium Spirits

Ketel One Vodka
Wheatley Vodka
Tanqueray Gin
Captain Morgan Rum
Corazon Tequila
Dewar's White Label Scotch
Buffalo Trace Bourbon
Bulleit Bourbon
Sazerac Whiskey
Seagram's VO Whisky
Hennessey V.S.O.P. Cognac

Super Premium Spirits

Grey Goose
Wheatley Vodka
Bombay Sapphire
Bacardi 8 Rum
Corazon Tequila
Herradura Silver Tequila
Johnnie Walker Black Scotch
Eagle Rare Bourbon
Woodford Reserve Bourbon
Sazerac Whiskey
Crown Royal Whisky
D'Ussé Cognac

WINE BY THE GLASS

Gold Wine by the Glass

Canyon Road Sauvignon Blanc
Canyon Road Pinot Noir
Sycamore Lane Chardonnay
Sycamore Lane Cabernet Sauvignon

Premium Wine by the Glass

Bonterra Sauvignon Blanc
A by Acacia Chardonnay
Pacific Rim Riesling
BV Coastal Estate Merlot
Dark Horse Cabernet

Super Premium Wine by the Glass

Sterling Vineyards Sauvignon Blanc
Columbia Winery Chardonnay
MacMurray Estate Pinot Noir
Sterling Vineyards Merlot
Columbia Winery Cabernet



WHITE WINE BY THE BOTTLE

Sparkling Wine

William Wycliff Sparkling Brut
Stellina di Notte Prosecco
La Marca Prosecco

Sauvignon Blanc

Canyon Road Sauvignon Blanc
Bonterra Sauvignon Blanc
Sterling Vineyards Sauvignon Blanc

Pinot Grigio

Canyon Road Pinot Grigio
Banfi San Angelo Pinot Grigio

Chardonnay

Canyon Road Chardonnay
A by Acacia Chardonnay
Bonterra Chardonnay
Stags Leap Chardonnay

Riesling

Pacific Rim Riesling

RED WINE BY THE BOTTLE

Merlot

BV Coastal Estate Merlot
Sterling Vineyards Merlot

Pinot Noir

Canyon Road Pinot Noir
BV Coastal Pinot Noir
MacMurray Estate Pinot Noir

Cabernet Sauvignon

Canyon Road Cabernet Sauvignon
William Hill Estate Cabernet Sauvignon
Columbia Winery Cabernet Sauvignon
Beringer Knight's Valley Cabernet Sauvignon

GENERAL INFORMATION

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 21% "house" or "administrative" charge will apply to all food, beverage and labor charges. Current state and local sales taxes of 10.20% will 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 21% 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.

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

Written Confirmation Received by American Sector Catering

From 180 days to issue of Contract
From 121 days to 179 days prior to Event
From 60 days to 120 days prior to Event
From 59 days to the date of Event

Liquidated Damages

25% of overall estimated revenue
50% of overall estimated revenue
75% of overall estimated revenue
100% of overall estimated revenue

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.

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. For events held in the Louisiana Memorial Pavilion, Kushner Restoration Pavilion, Campaigns of Courage Pavilion and US Freedom Pavilion: The Boeing Center, tables and chairs are charged at \$3 per person for reception style and \$5 per person for seated dinners plus state sales tax. Tables and chairs are included for events held in the BB's Stage Door Canteen and American Sector Restaurant.



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General Information 504.528.1944 Fax 504.527.6088

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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.