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 Dusted 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
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
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)*
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 Expresso Bean

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

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

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
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

<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>
</tr>
<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>
</tr>
</tbody>
</table>
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.
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.