GENERAL INFORMATION

EXCLUSIVITY
American Sector Catering maintains the exclusive rights to provide all food and beverage at The National WWII Museum.

FOOD AND BEVERAGE PRICING
A good faith estimate of food and beverage prices will be provided 3 months in advance of the event’s start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, we reserve the right to make product substitutions based on specific commodity price increases and availability.

Due to the fluctuating market, our menu prices and availability are subject to change.

American Sector Catering is able to accommodate food allergies/dietary restrictions. A list should be provided five (5) business days prior the event date. Additional charges may apply.

MENUS FOR LARGE EVENTS
Meal functions of 500 and above 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.

SERVICE CHARGES AND TAX
A 22% service 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.

If an entity is tax exempt in the state where the facility is located, the customer must deliver satisfactory evidence of such 30 days prior to the event.

PAYMENT POLICY
A deposit is required upon signing the catering contract. The remaining balance of payment is due five (5) business days prior to the event by either cashier’s check, credit card or wire transfer. 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.

LINEN, DÉCOR, TABLE AND CHAIR SERVICE
For events held in the Louisiana Memorial Pavilion, John E. Kushner Restoration Pavilion, Campaigns of Courage Pavilion and US Freedom Pavilion/The Boeing Center, a seating package is required at $3 per person for reception style and $5 per person for seated/buffet dinners plus state sales tax. This will include our in-house black or white poly cotton linen, tables and chairs.

For events held in the BB’s Stage Door Canteen, American Sector Restaurant and American Sector Private Dining Room, tables and chairs are included. If linen is requested, a linen package is required at $1.50 per person for reception style and $2.00 per person for seated/buffet style.
GENERAL INFORMATION

GUARANTEES
The customer must notify American Sector Catering five (5) business days prior to the event with the guaranteed number of guests for the event. If the number of guests served is greater than the guarantee, the customer is responsible for the total number of guests served. American Sector Catering will be prepared to serve three percent (3%) over the guarantee, up to 30 meals. The 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.

If the customer’s guaranteed attendance increases by more than three percent (3%) within three (3) business days of the event, American Sector Catering reserves the right to charge a 20% surcharge on menu prices due to increased costs incurred. Additionally, the contracted menu items may not be available for the additional added guests.

STAFFING
• **Butler, Attendant, Coat Check Attendant or Additional Servers Fee**  
  $160.00 plus tax and service charge for up to three (3) hours. $40.00 plus tax and service charge for each additional hour.

• **Culinary Professional Fee**  
  $160.00 plus tax and service charge for up to three (3) hours. $40.00 plus tax and service charge for each additional hour.

• **Bartender Fee**  
  $160.00 plus tax and service charge for up to three (3) hours. $40.00 plus tax and service charge for each additional hour. 1 bartender per 75 guests is required for Hosted Bars. 1 bartender per 50 guests is required for Cash Bars.

• **Additional Fees**  
  Additional fees, Small Group fees may apply to orders with guest guarantee lower than stated minimums. All labor fees listed are based on a minimum requirement of three (3) hours. Food and beverage events with fewer than 25 guests may incur a $160.00 service fee.

CANCELLATION POLICY
Cancellation by Customer shall be in writing. Payment is non-refundable if a function is cancelled less than fourteen (14) business days prior to services.

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.

DELAYED OR EXTENDED SERVICE
On the day of your event, if the agreed upon beginning or ending service time of your event 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.
BREAKFAST & BRUNCH MENUS

BUFFET BREAKFAST & BRUNCH OPTIONS
All prices listed are per guest. Minimum of 25 guests.
All breakfast & brunch buffets include orange juice,
Community Coffee and herbal tea.

CONTINENTAL BREAKFAST
Seasonal Fresh Fruit, Assorted Pastries,
Preserves, Yogurt & Granola

CANTEEN BUFFET
Seasonal Fresh Fruit, Scrambled Eggs, Stone Ground Grits, Buttermilk Biscuits,
Apple-Wood Smoked Bacon, Preserves

SOUTHERN MORNING BUFFET
Scrambled Eggs, Stone Ground Grits, Buttermilk Biscuits & Sausage Gravy,
Apple-Wood Smoked Bacon, Preserves

BRUNCH BUFFET
Assorted Quiche, Seasonal Fresh Fruit, Breakfast Potato Hash,
Breakfast Sausage, Beignets with Powdered Sugar

PLATED BREAKFAST
All prices listed are per guest. Minimum of 25 guests.
All plated breakfasts include biscuits and preserves, orange juice,
Community Coffee and herbal tea.

TRADITIONAL BREAKFAST
Scrambled Eggs, New Orleans Style Smoked Sausage, Breakfast Potatoes

SHRIMP AND GRITS
Louisiana Gulf Shrimp, Smoked Gouda Grits, Roasted Tomato & Tasso Broth

QUICHE
Bacon, Onion & Cheese Quiche, Seasonal Fresh Fruit,
Spring Mix with Champagne Vinaigrette

GRILLADES AND GRITS
Slow Cooked Veal, Stewed Tomatoes & Herbs, Smoked Gouda Grits

All prices based on 1 1/2 hours of service. Additional fees will apply if extended service is requested.
All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.
Events with less than 25 guests may incur a service fee of $160.00.
BREAKFAST & BRUNCH MENUS

RECEPTION BRUNCH OPTIONS

All prices listed are per guest and are based on 3 hours of service. Minimum of 25 guests. All breakfast & brunch buffets include orange juice, Community Coffee and herbal tea.

SELECT THREE (3) FROM THE SELECTIONS BELOW
SELECT FOUR (4) FROM THE SELECTIONS BELOW
SELECT FIVE (5) FROM THE SELECTIONS BELOW
SELECT SIX (6) FROM THE SELECTIONS BELOW

TRADITIONAL
Scambled Eggs, Buttermilk Biscuits, Apple-Wood Smoked Bacon, Preserves

MINI CROISSANT SANDWICHES
Chicken Salad with Arugula

BISCUITS & GRAVY
Buttermilk Biscuits, Andouille Gravy

QUICHE
Bacon, Onion & Cheese | Spinach & Artichoke

NEW ORLEANS BEIGNETS
Powdered Sugar

SMOKED SALMON PLATTER
Lemon, Dill, Capers, Onions, Cream Cheese, Crostini

ANTIPASTO DISPLAY
Roasted Peppers, Genoa Salami, Pepperoni, Prosciutto, Artisan Cheeses, Seasonal Grilled Vegetables, Assorted Crackers & Crostini

VICTORY GARDEN SALAD
Champagne Vinaigrette

TRADITIONAL CAESAR SALAD
Herbed Croutons, Parmesan, Classic Caesar Dressing

GRILLADES AND Grits
Slow Cooked Veal, Stewed Tomatoes & Herbs, Smoked Gouda Grits

MINI DESSERTS
Pralines, Macaroons, Bread Pudding, Cream Puffs, Eclairs

All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024. Events with less than 25 guests may incur a service fee of $160.00.
BREAKFAST & BRUNCH MENUS

BREAKFAST & BRUNCH ENHANCEMENTS
Minimum of $300.00 in sales if enhancements purchased a la carte.

BEVERAGES

Price Per Gallon
Fresh Lemonade
Freshly Brewed Iced Tea
Freshly Brewed Peach & Mango Iced Tea
Infused Water (Strawberry Lime or Cucumber Melon)

Price Per Item
Assorted Bottled Fruit Juices
Dasani Water 16oz
Smart Water
Perrier
Pellegrino
La Croix Assorted
Assorted Canned Sodas (Coke, Diet Coke, Sprite)
Fairlife Milk (White, Chocolate, Strawberry)
Naked® Fruit Juices
Red Bull Energy Drink
V8 Vegetable Juice
Tazo Organic Iced Green Tea

Price Per Person
Minimum of 25 guests

COFFEE BAR
Includes Community Coffee, Whipped Cream, Steamed Milk,
Raw Sugar Cubes, Cinnamon, Nutmeg, Shaved Chocolate,
Assorted Monin Syrups, Non-Dairy Milk, Pirouette Wafer Cookies

HOT CHOCOLATE BAR
Includes Hot Chocolate, Marshmallows, Crushed Peppermint,
Toffee Crumbles, Shaved Chocolate, Whipped Cream,
Assorted Monin Syrups, Pirouette Wafer Cookies

All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024. Events with less than $300.00 minimum may incur a service fee of $160.00.
BREAKFAST & BRUNCH MENUS

BREAKFAST & BRUNCH ENHANCEMENTS
Minimum of $300.00 in sales if enhancements purchased a la carte.

**Price Per Dozen**
- Assorted Breakfast Pastries
  - Danish, Muffins, Scones, Croissants
- Assorted Bagels
  - Whipped Cream Cheese, Preserves
- New Orleans Beignets
  - Powdered Sugar
- Hard Boiled Eggs
- Cinnamon Rolls
- Filled Croissants
  - Choice of:
    - Sausage, Egg and Cheese, Spinach and Feta, Chocolate or Almond

**Price Per Person**
- Sliced Seasonal Fruit and Berries Platter
- Stone Ground Grits
- Parmesan and Goat Cheese Grits
- Smoked Salmon Platter
  - Lemon, Dill, Capers, Onions, Cream Cheese, Crostini

**Price Per Item**
- Whole Fresh Fruit
- Individual Assorted Yogurt
- Fresh Fruit Parfait
  - Vanilla Yogurt, Berries, House Made Granola
- Traditional New Orleans King Cake (serves 15)
- Breakfast Burritos
- Biscuits with Andouille Sausage Gravy
- Biscuit Sandwiches
  - Choice of:
    - Egg and Cheese, Bacon, Egg and Cheese or Sausage, Egg and Cheese

All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024. Events with less than $300.00 minimum may incur a service fee of $160.00.
AM/PM BREAKS
AM/PM BREAKS

BREAK OPTIONS

All prices listed are per guest. Minimum of 15 guests.
Minimum of $300.00 in sales if break purchased a la carte.

All Breaks include bottled water.

MINDFUL SNACKS
Granola Bars, Yogurt, Wrapped Cheese Sticks, Whole Fruit, Popcorn, Choice of Juice or Flavored Sparkling Water

GREEN BERET
Naked® Fruit Juice Smoothies, V8 Juice, Whole Fruit, Crudité with Hummus, Pita Chips, Popcorn

SWEET TREATS
Brownies, Assorted Fresh Baked Cookies, Assorted Cupcakes, Community Coffee

STREETCAR STOP
Zapp’s Potato Chips, Mini Assorted Po’Boys, Mini Muffulettas, Pecan Pralines, Assorted Soda

PARADE ROUTE
Finger Sandwiches, Zapp’s Potato Chips, Barq’s Root Beer

SNACK BAR
Candy Bars, Assorted Chips, Popcorn, Cookies

PERSONAL CHARCUTERIE
Gourmet Cured Meats, Artisan Cheese, Fresh Fruit, Crackers, Preserves Assorted Sparkling Water

All prices based on 1 hour of service. Additional fees will apply if extended service is requested. All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024. Events with less than 15 guests may incur a service fee of $150.00.
AM/PM BREAKS

BREAK ENHANCEMENTS
Minimum of $300.00 in sales if enhancements purchased a la carte.

BEVERAGES

Price Per Gallon
Community Coffee
Freshly Brewed Coffee, Decaffeinated Coffee or Hot Teas
Fresh Lemonade
Freshly Brewed Iced Tea
Freshly Brewed Peach & Mango Iced Tea
Infused Water (Strawberry Lime or Cucumber Melon)
Orange Juice

Price Per Item
Assorted Bottled Fruit Juices
Dasani Water 16oz
Smart Water
Perrier
Pellegrino
La Croix Assorted
Assorted Canned Sodas (Coke, Diet Coke, Sprite)
Fairlife Milk (White, Chocolate & Strawberry)
Naked® Fruit Juices
Red Bull Energy Drink
V8 Vegetable Juice
Tazo Organic Iced Green Tea

Price Per Person
Minimum of 25 guests

COFFEE BAR
Includes Community Coffee, Whipped Cream, Steamed Milk,
Raw Sugar Cubes, Cinnamon, Nutmeg, Shaved Chocolate,
Assorted Monin Syrups, Non-Dairy Milk, Pirouette Wafer Cookies

HOT CHOCOLATE BAR
Includes Hot Chocolate, Marshmallows, Crushed Peppermint,
Toffee Crumbles, Shaved Chocolate, Whipped Cream,
Assorted Monin Syrups, Pirouette Wafer Cookies

All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.
Events with less than $300.00 minimum may incur a service fee of $160.00.
AM/PM BREAKS

BREAK ENHANCEMENTS
Minimum of $300.00 in sales if enhancements purchased a la carte.

Price Per Dozen
Assorted Brownies
Assorted Cookies
Pecan Pralines
New Orleans Beignets
Powdered Sugar

Price Per Item
Whole Fresh Fruit
Granola Bars
Individual Assorted Yogurt
Fresh Fruit Parfait
Vanilla Yogurt, Berries, House Made Granola
Mixed Nuts
Assorted Potato Chips
Candy Bars
Traditional New Orleans King Cake (serves 15)
Sabra Hummus and Pita Chips
Seasonal Fresh Fruit Cup
Garden Vegetable Cup, Ranch
Traditional New Orleans King Cake (serves 15)
Finger Sandwich Tray (50 pieces)
New Orleans PoBoy Tray (25 pieces)
Mini Muffuletta Tray (25 pieces)

Price Per Person
Sliced Seasonal Fruit and Berries Platter
Assorted Cheese and Crackers Platter
Smoked Salmon Platter
Lemon, Dill, Capers, Onions, Cream Cheese, Crostini

All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024. Events with less than $300.00 minimum may incur a service fee of $160.00.
BOXED LUNCHES
All prices listed are per person. A minimum of ten (10) boxed lunches must be ordered per event. Selections due five (5) business days prior to the event.

HIGGINS BOXED LUNCHES
With up to three (3) selections of the following:

TURKEY & PROVOLONE
French Bread, Lettuce, Tomato

HAM & SWISS
French Bread, Lettuce, Tomato

ROAST BEEF & CHEDDAR
French Bread, Lettuce, Tomato

CHICKEN CAESAR SALAD
Herbed Croutons, Parmesan, Classic Caesar Dressing

VICTORY GARDEN SALAD
House Dressing

EXECUTIVE BOXED LUNCH
With up to four (4) selections of the following:

WRAPS

CHICKEN CAESAR WRAP
Grilled Chicken, Romain Lettuce, Parmesan Cheese, Creamy Caesar Dressing

BALSAMIC ROASTED VEGETABLE (V)
Balsamic Roasted Vegetables, Caramelized Red Onion, Kalamata Olives, Roasted Red Pepper Hummus

ROAST BEEF AND CARAMELIZED ONION
Shaved Roast Beef, Caramelized Onions, Cheddar Cheese, Horseradish Aioli

SALADS

CLASSIC CHICKEN CAESAR
Chopped Romain Lettuce, Grilled Chicken, Parmesan Cheese, Croutons, Creamy Caesar

CHOPPED SALAD
Ham, Mixed Greens, Shredded Cheddar, Sweet Peppers, Grape Tomatoes, Cucumbers, Buttermilk Ranch
EXECUTIVE BOXED LUNCH CONT...

SANDWICHES

CHICKEN SALAD
Classic Chicken Salad, Lettuce, Tomato served on Croissant

MAGAZINE ST. HAM AND SWISS
Smoked Ham, Swiss Cheese, Lettuce, Tomato, Cajun Aioli served on Leidenheimer French Bread

CLASSIC ITALIAN SUB
Genoa Salami, Mortadella, Pepperoni, Provolone, Olives, Lettuce, Tomato and Deli Dressing served on a Baguette

GRILLED PORTOBELLO MUSHROOM (V)
Marinated Grilled Portobello, Roasted Red Bell Peppers, Spinach, Tomato, Balsamic Mayo served on a Pretzel Bun

CAJUN ROAST TURKEY
Sliced Cajun Turkey, Swiss, Pepperoncini, Lettuce, Tomato, Creole Honey Mustard on Brioche

GRILLED CHICKEN SUB
Grilled Chicken, Smoked Gouda, Lettuce, Tomato, Balsamic Aioli served on French Bread

All boxed lunches include:

- POTATO CHIPS, CHOCOLATE CHIP COOKIE, BOTTLED WATER, CONDIMENTS
  (mayonnaise & mustard)

- ADD WHOLE FRUIT
- ADD FRUIT CUP
- ADD POTATO SALAD
- ADD CANNED SODA
  (Coke, Diet Coke or Sprite)
- ADD ARTISAN OR SPARKLING WATER

All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.
BUFFET LUNCH OPTIONS

All prices listed are per person. Minimum of 25 guests.
Each buffet includes iced tea.

THE LIBERTY DELI BUFFET

Honey Ham, Smoked Turkey, Chicken Salad, Swiss and Cheddar Cheese, Baked Breads, Lettuce, Tomato, Dill Pickle Spears, Mayo, Mustard, two (2) of the below listed sides, House Made Cookies and Brownies

Please select two sides from the options below:
- Seasonal Fruit Salad
- Victory Garden Salad, Champagne Vinaigrette
- Caesar Salad
- Stone Ground Mustard Potato Salad

THE FREEDOM BUFFET

Soup, Salad and Pre-Made Sandwich Platter
House Made Cookies and Brownies

Please select one salad and one soup from the options below:
- Victory Garden Salad
- Champagne Vinaigrette
- Traditional Caesar Salad
- Herbed Croutons, Parmesan, Classic Caesar Dressing
- Mixed Greens Salad
- Bacon, Sweet Peppers, Grape Tomatoes,
- Goat Cheese, Creamy Balsamic
- Crawfish, Corn & Potato Soup
- Cream of Artichoke Soup
- Smoked Gouda & Roasted Red Pepper Bisque
- Chicken and Sausage Gumbo
- Louisiana Steamed Rice

PRE-MADE SANDWICH PLATTER TO INCLUDE:

- Magazine St. Ham & Swiss
  Smoked Ham, Swiss Cheese, on Leidenheimer French Bread
- Cajun Roast Turkey
  Sliced Cajun Turkey, Swiss, Pepperoncini, Lettuce, Tomato,
  Creole Honey Mustard on Brioche
- Roasted Vegetable Wrap
  Balsamic Roasted Vegetables, Caramelized Red Onion,
  Kalamata Olives, Roasted Red Pepper Hummus

*served with appropriate condiments

All prices based on 2 hours of service. Additional fees will apply if extended service is requested.
All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.
Events with less than minimum may incur a service fee of $160.00.
INDEPENDENCE BUFFET
All prices listed are per person. Minimum of 25 guests.
Premium buffet includes rolls, butter, and iced tea.

Please select one salad from the selections below:
Stone Ground Mustard Potato Salad
Victory Garden Salad
Champagne Vinaigrette
Caesar Salad
Herbed Croutons, Parmesan,
Classic Caesar Dressing

Please select two entrees from the selections below:
Seared Beef Tips
Mushrooms, Red Wine Demi-Glace
Grilled Chicken & Penne Pasta
Garden Tomato Cream Sauce, Baby Spinach
Braised Beef Brisket
Blackened Gulf Fish
Paneéd Chicken
Brown Butter Almond Sauce

Please select two sides from the selections below:
Twice Baked Potato Casserole
Yukon Gold Mashed Potatoes
Bacon Braised Southern Greens
Roasted Seasonal Vegetables
Blanched Haricot Verts
Almonds and Brown Butter
Corn Maque Choux

Please select one dessert from the selections below:
Traditional Bread Pudding
with Rum Caramel Sauce
Red Velvet Cupcakes
Creole Cream Cheese Icing
House Made Cookies and Brownies

All prices based on 2 hours of service. Additional fees will apply if extended service is requested.
All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.
Events with less than minimum may incur a service fee of $160.00.
LUNCH MENUS

3-COURSE PLATED LUNCH
All prices listed are per person. Minimum of 25 guests required. Includes rolls, butter, iced tea, and Community Coffee.

1ST COURSE

Please choose one salad or soup from the selections below:

Victory Garden Salad
Champagne Vinaigrette

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

Caesar Salad
Herbed Croutons, Parmesan, Classic Caesar Dressing

Chicken and Sausage Gumbo
Louisiana Steamed Rice

Crawfish, Corn & Potato Soup
Cream of Artichoke Soup
Smoked Gouda & Roasted Red Pepper Bisque

Additional Soup/Salad Course +
Please choose one from the selections above.

ENTRÉE COURSE

Please choose one entrée from the selections below:

Paneed Chicken
Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Rosemary Jus

French Bread and Sausage Stuffed Pork
Andouille Jambalaya, Braised Southern Greens, Natural Jus

Pan Seared Gulf Fish
Mashed Potatoes, Roasted Brussels Sprouts, Scallion Soubise

Shrimp and Grits
Gulf Shrimp, Smoked Gouda Grits, Roasted Tomato & Tasso Broth

Grilled Beef Tips
Potatoes Au Gratin, Roasted Cauliflower and Broccoli, Red Wine Demi-Glace

DESSERT COURSE

Please choose one dessert from the selections below:

Pecan Pie
Praline Whipped Cream

Carrot Cake
Cream Cheese Frosting

Key Lime Tart

Strawberry Cheesecake

Milk Chocolate Mousse Cake
Cookie Crust and Chocolate Mirror Glaze

All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024. Events with less than 25 guests may incur a service fee of $160.00.
DINNER BUFFETS
All prices listed are per person. Minimum of 25 guests. Dinner buffets include rolls, butter, and iced tea.

EISENHOWER’S BUFFET

Please select one salad from the selections below:

- Victory Garden Salad
- Champagne Vinaigrette
- Caesar Salad
  Crisp Romaine, Shaved Parmesan, Garlic & Herb Croutons

Please select two entrées from the selections below:

- Grilled Chicken Penne
  Tomatoes, Spinach, Shaved Parmesan, Fresh Basil, Garlic Cream Sauce
- Grilled Beef Tips
  Mushrooms, Red Wine Demi-Glace
- Slow Braised Pork Chops
  Smothered with Tomato, Onions, Garlic

- New Orleans Red Beans & Andouille Sausage*
  Louisiana Steamed Rice
  *Can Be Made Vegetarian Upon Request
- Paneéd Chicken
  Brown Butter Almond Sauce
- Blackened Shrimp Pasta
  Sweet Peppers, Diced Tomatoes, Spinach, Penne

Please select two sides from the selections below:

- Candied Sweet Potatoes
- Roasted Seasonal Vegetables
- Yukon Gold Mashed Potatoes
- Bacon Braised Southern Greens
  Potatoes Au Gratin
  Fresh Sweet Corn
  Roasted Fingerling Potatoes

Please select one dessert from the selections below:

- Bananas Foster Bread Pudding
  Rum Caramel Sauce
- Seasonal Fruit Cobbler
TRUMAN’S BUFFET

Please select one salad from the selections below:
- Victory Garden Salad
  Champagne Vinaigrette
- Strawberry & Spinach Salad
  Pickled Red Onions, Feta, Balsamic Vinaigrette
- Mixed Field Greens Salad
  Bacon Lardons, Grape Tomatoes, Red Onions, Croutons,
  Blue Cheese Dressing

Please select two entrées from the selections below:
- Grilled Beef Tenderloin
  Horseradish Cream Mousse, Red Wine Bordelaise
- Dirty Rice Stuffed Pork Tenderloin
  Blanton’s Sugar Cane Glaze
- Free Range Chicken Breast
  Rosemary Cream Sauce, Baby Heirloom Tomatoes
  Blackened Redfish
  Pasta Jambalaya
  Free Range Chicken, Andouille, Fire Roasted Trinity, Tomato Cream

Please select two sides from the selections below:
- Acadiana Dirty Rice
- White Bean Cassoulet
- Roasted Seasonal Vegetables
- Candied Sweet Potatoes
- Yukon Gold Mashed Potatoes
- Bacon Braised Southern Greens
  Roasted Asparagus
  Potatoes Au Gratin

Please select one dessert from the selections below:
- Bananas Foster Bread Pudding
  Rum Caramel Sauce
- Seasonal Fruit Cobbler
- Trifle
  Choice of Chocolate Brownie or Strawberry Shortcake

All prices based on 3 hours of service. Additional fees will apply if extended service is requested. All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024. Events with less than 25 guests may incur a service fee of $160.00.
3-COURSE PLATED DINNER
All prices listed are per person. Minimum of 25 guests required. Includes rolls, butter, iced tea, and Community Coffee.

1ST COURSE
*Please choose one salad or soup from the selections below:*

- Victory Garden Salad
  - Champagne Vinaigrette
- Baby Iceberg Wedge
  - Applewood Smoked Bacon, Cherry Tomatoes, Blue Cheese Crumbles, Balsamic Vinaigrette
- Strawberry and Spinach Salad
  - Feta Cheese, Red Onion, Creamy Balsamic Dressing
- Roasted Pear Salad
  - Baby Lettuce, Pecorino Cheese, Candied Pecans, Balsamic Vinaigrette
- Cream of Artichoke Soup
- Chicken and Andouille Sausage Gumbo
- Louisian Steamed Rice
- Crawfish, Corn & Potato Soup
- Smoked Gouda & Roasted Red Pepper Bisque
- Corn & Crab Bisque

*Additional Soup/Salad Course +*
*Please choose one from the selections above.*

ENTRÉE COURSE
*Please choose one entrée from the selections below:*

- Airline Chicken Breast
  - Scallion Mashed Potatoes, Haricot Verts, Rosemary Cream
- Date Port Glazed Pork Chops
  - Roasted Baby Potatoes, Braised Collard Greens
- Blackened Redfish
  - Acadiana Dirty Rice, Roasted Asparagus, Beurre Blanc
- Beef Short Ribs
  - Yukon Gold Potato Puree, Grilled Asparagus, Au Jus
- Pan Seared Gulf Fish
  - Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Citrus Beurre Blanc
- Seared Snapper
  - Coconut Rice, Cilantro-Lime Crab Salad
- Cajun Dirty Rice Stuffed Pork Tenderloin
  - Bacon Braised Greens, Blanton’s Sugar Cane Glaze
- Cast Iron Seared Filet
  - Prime Beef Filet, Truffle Mashed Potatoes, Roasted Asparagus, Demi-Glace
DINNER MENUS

DUAL ENTRÉE OPTIONS

Petite Filet and Louisiana Lump Crab Cake
Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Demi-Glace

Petite Filet and Local Gulf Fish
Parsnip Puree, Roasted Seasonal Vegetables, Béarnaise Sauce

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

*Add Butter Poached Crabmeat to Entrée | Market Price

DESSERT COURSE

Please choose one from the selections below:

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

White Chocolate Blueberry Cheesecake
Macerated Blueberries, Shaved White Chocolate, Whipped Cream

All prices based on 3 hours of service. Additional fees will apply if extended service is requested. All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024. Events with less than 25 guests may incur a service fee of $150.00.
RECEPTION MENUS

RECEPTION PACKAGES
All prices listed are per person. Minimum of 25 guests required for each package. Passed Hors D’oeuvres, Carving Stations and Action Stations require specialty labor at $160.00 per, for up to 3 hours.

ALL AMERICAN HAPPY HOUR PACKAGE
Based on a 2-Hour Event

Three Hand Passed Hors D’oeuvres
Please select 3 hors d’oeuvres from “Hand Passed Hors D’oeuvres” page. Hors d’oeuvres will be passed for the first 60 minutes of the event.

DISPLAY STATION
Please choose one station from the selections below:

Victory Garden Display
Fresh Cut Seasonal Fruit and Vegetables,
Artisan Cheeses, Assorted Breads and Crackers

Charcuterie Display
Charcuterie, Artisan Cheeses,
Pickles, Preserves, Assorted Breads and Crackers

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

New Orleans PoBoy Display
Displayed Full Loaf PoBoys - Cut into Individual Servings
Assorted Meats, Lettuce, Tomato, Leidenheimer French Bread
Zapp’s Potato Chips

**Shrimp & Oyster PoBoys - add $3.00 per person

All prices based on 2 hours of service. Additional fees will apply if extended service is requested. All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024. Events with less than 25 guests may incur a service fee of $160.00.
RECEPTION MENUS

THE VICTORY PACKAGE
Based on a 3-Hour Event

Three Hand Passed Hors D’oeuvres
Please select 3 hors d’oeuvres from “Hand Passed Hors D’oeuvres” page.
Hors d’oeuvres will be passed for the first 60 minutes of the event.

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

ENTRÉE STATIONS
Please choose one station from the selections below:

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

Grilled Pork Tenderloin
Local Pork, Braised Southern Greens, Steens’s Cane Syrup Demi-Glace

Pan Roasted Chicken
Free Range Chicken, Roasted New Potatoes, Rosemary Cream

Sundried Tomato Pasta
Penne Pasta, Steamed Broccoli, Basil, Garlic Cream

Chicken & Andouille Sausage Gumbo
Louisiana Steamed Rice

Pasta Jambalaya
Free Range Chicken, Andouille, Fire Roasted Trinity, Tomato Cream

CARVING STATION
Please choose one item from the selections below:
All carving stations are served with silver dollar rolls and condiments.
One uniformed chef attendant required at $160.00 for up to 3 hours.

House Smoked Turkey
Boneless Turkey Breast, Rosemary Jus

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

Honey Glazed Ham
Pit Ham, Brown Sugar, Local Honey

House Smoked Brisket
Chipotle Barbeque Sauce

DESSERT BITES
Please choose three desserts from the selections below:

Mini Assorted Cheesecake
Macaroons
Miniature Bread Pudding
Mini Lemon Meringue

Mini Cream Puffs and Éclairs
Fruit Tartelettes
Pecan Pralines
Brownie Bites

All prices based on 3 hours of service. Additional fees will apply if extended service is requested.
All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.
Events with less than 25 guests may incur a service fee of $160.00.
THE GOLD STAR PACKAGE
Based on a 3-Hour Event

Three Hand Passed Hors D’oeuvres
Please select 3 hors d’oeuvres from “Hand Passed Hors D’oeuvres” page. Hors d’oeuvres will be passed for the first 60 minutes of the event.

Antipasto + Charcuterie Display
Roasted Peppers, Genoa Salami, Pepperoni, Prosciutto, Artisan Cheeses, Seasonal Grilled Vegetables, Charcuterie, Pickles, Preserves, Baked Breads, Assorted Crackers

ENTRÉE STATIONS
Please choose one station from the selections below:

- Shrimp Creole
  Local Gulf Shrimp, Stewed Tomatoes, Fire Roasted Trinity, Louisiana Steamed Rice

- Grilled Pork Tenderloin
  Local Pork, Braised Southern Greens, Steens’s Cane Syrup Demi-Glace

- Pan Roasted Chicken
  Free Range Chicken, Roasted New Potatoes, Rosemary Cream

- Sundried Tomato Pasta
  Penne Pasta, Steamed Broccoli, Basil, Garlic Cream

- Chicken-Sausage Gumbo
  Louisiana Steamed Rice
  Pasta Jambalaya
  Free Range Chicken, Andouille, Fire Roasted Trinity, Tomato Cream

SMALL PLATE ACTION STATION
Please choose one station from the selections below:
One uniformed chef attendant required at $160.00 for up to 3 hours.

- Braised Short Ribs
  Creamy Gouda Macaroni and Cheese

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

- Pork Carnitas-Chipotle Crema
  Lime, Cilantro, Corn Tortilla
CARVING STATION

Please choose one item from the selections below:
All carving stations are served with silver dollar rolls and condiments.
One uniformed chef attendant required at $160.00 for up to 3 hours.

Roasted Pork Loin
Creole Mustard, Andouille Pan Gravy

House Smoked Brisket
Chipotle Barbeque Sauce

Grilled New York Strip
Mushroom Demi-Glace, Horseradish Cream

House Smoked Turkey Breast
Rosemary Jus

Honey Glazed Ham
Pit Ham, Brown Sugar, Local Honey

Steamship Round of Beef*
Creamy Horseradish, Au Jus
*minimum of 150 guests

DESSERT BITES

Please choose three desserts from the selections below:

Mini Assorted Cheesecake
Coconut Macaroons
Miniature Bread Pudding
Mini Lemon Meringue
Mini Cream Puffs and Éclairs
Fruit Tartelettes
Pecan Pralines
Brownie Bites

Ice Sculptures | Market Price

Upgrade your reception package with a custom ice sculpture. Can be used to enhance your cold food display or as a stand alone decor item. Obtain pricing and availability upon request.

All prices based on 3 hours of service. Additional fees will apply if extended service is requested. All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024. Events with less than 25 guests may incur a service fee of $160.00.
RECEPTION MENUS

HAND PASSED HORS D’OEUVRES
All prices listed are per piece. Minimum of 50 pieces per selection.

Hot

Southwestern Chicken Spring Roll
Lime Sour Cream

Vegetable Spring Roll
Sweet and Sour

Sector Meat Pies
Ranch Dipping Sauce

Crispy P&J Oysters
Spicy Ranch

Mini Crawfish Pies

Andouille Fritter
Remoulade Sauce

Mini Muffulettas
Olive Salad

Crawfish Wontons
Soy Wasabi Dipping Sauce

Pineapple Pork Slider
Mango Salsa

Cold

Louisiana Shrimp Remoulade
Gulf Shrimp, Creole Spices, Chives

Smoked Catfish Deviled Eggs
Cajun Caviar, Chervil

Tomato Jam Crostini
Peppered Goat Cheese, Arugula

Caprese Skewers
Mozzarella, Tomato, Balsamic Glaze, Basil

Ahi Tuna Tartare
Crisp Wonton Chip, Wasabi Aioli

Blueberry Whipped Goat Cheese
Cucumber Wafer, Mint

Sugarcane Glazed Beef Tenderloin
Horseradish Mousse

Roasted Tomato Bruschetta
Mozzarella, Garden Pesto

Per Person Option:
SELECT 4 FOR 1/2 HOUR
SELECT 6 FOR 1 HOUR

All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.
RECEPTION MENUS

RECEPTION ENHANCEMENTS
The purchase of a reception package is required to add on any reception enhancements. All prices listed are per guest unless stated otherwise. A minimum of 25 guests.

DISPLAYED ITEMS

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

Victory Garden Display
Seasonal Fruit and Vegetables, Artisan Cheeses, Assorted Breads and Crackers

New Orleans PoBoy Display
Displayed Full Loaf PoBoys - Cut into Individual Servings, Assorted Meats, Lettuce, Tomato, Leidenheimer French Bread
*Shrimp & Oyster PoBoys - Add $3.00 per person

Charcuterie Board
Charcuterie, Artisan Cheeses, Pickles, Preserves, Baked Breads, Assorted Crackers

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

Louisiana Seafood Display | Market Price
Boiled Shrimp, Lake Pontchartrain Blue Crab Claws, Gulf Oysters on the Half Shell, Champagne Mignonette

CARVING STATIONS
All carving boards are served with rolls and condiments. All prices listed are per piece. One uniform chef attendant required at $160.00 for up to 3 hours.

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

House Smoked Brisket
Chipotle Barbeque Sauce
(serves approximately 30 people)

Grilled New York Strip
Mushroom Demi-Glace
(serves approximately 30 people)

House Smoked Turkey Breast
Rosemary Jus
(serves approximately 25 people)

Honey Glazed Ham
Pit Ham, Brown Sugar, Local Honey
(serves approximately 30 people)

Steamship Round of Beef
Creamy Horseradish, Au Jus
(serves approximately 200 people)

SMALL PLATE ACTION STATIONS
All prices listed are per person. A minimum of 25 guests. One uniformed chef attendant required at $160.00 for up to 3 hours.

Braised Short Ribs
Gouda Macaroni and Cheese

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

Grilled Pork Loin
Cajun Dirty Rice

Pork Carnitas-Chipotle Crema
Lime, Cilantro, Corn Tortilla

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

Traditional New Orleans Bread Pudding
Rum Caramel Sauce

S’mores Brownies
Fudge Brownie, Toasted Whipped Marshmallow, Graham Cracker Crumbles, Shaved Chocolate

The Soda Shop
Scooped Ice Cream, Sundaes, Banana Splits

New Orleans Beignets
Powdered Sugar, Whipped Cream, Strawberries, Fudge, Caramel, Cinnamon, Shaved Chocolate

SWEET STATIONS
All prices listed are per person. A minimum of 25 guests. Station open 1 hour after event start. One uniform chef attendant required at $160.00 for up to 3 hours.
**HOSTED BAR PACKAGES**

Prices listed are per person. Bartender fee required - $160.00 for up to three hours. $40.00 for each additional hour. One (1) bartender per 75 guests is required.

**“Bar package items/brands are subject to change based on availability”**

<table>
<thead>
<tr>
<th></th>
<th><strong>GOLD PACKAGE</strong></th>
<th><strong>PREMIUM PACKAGE</strong></th>
<th><strong>SUPER PREMIUM PACKAGE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>VODKA</td>
<td>Wheatley</td>
<td>Tito’s Wheatley</td>
<td>Ketel One Wheatley</td>
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<tr>
<td>GIN</td>
<td>Miles</td>
<td>Tanqueray</td>
<td>Bombay Sapphire</td>
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<tr>
<td>RUM</td>
<td>Cane Run</td>
<td>Bacardi White</td>
<td>Bacardi 8</td>
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<tr>
<td>TEQUILA</td>
<td>Corazon Silver</td>
<td>Corazon Reposado</td>
<td>Corazon Reposado</td>
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<tr>
<td>SCOTCH</td>
<td>Glen Quentin</td>
<td>Dewar’s White Label</td>
<td>Johnnie Walker Black</td>
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<tr>
<td>BOURBON</td>
<td>Benchmark</td>
<td>Buffalo Trace</td>
<td>Woodford Reserve Eagle Rare</td>
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<tr>
<td>WHISKEY</td>
<td>Sazerac</td>
<td>Makers Mark Sazerac</td>
<td>Crown Royal Sazerac</td>
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<tr>
<td>COGNAC</td>
<td>D’usse</td>
<td>D’usse</td>
<td>D’usse</td>
</tr>
<tr>
<td>WINES</td>
<td>1 Red and 1 White Gold Level Wine</td>
<td>1 Red and 1 White Premium Level Wine</td>
<td>1 Red and 1 White Super Premium Level Wine</td>
</tr>
<tr>
<td>AMERICAN BEER</td>
<td>Bud Light Michelob Ultra Miller Lite</td>
<td>Bud Light Michelob Ultra Miller Lite</td>
<td>Bud Light Michelob Ultra Miller Lite</td>
</tr>
<tr>
<td>LOCAL CRAFT BEER</td>
<td>Assorted Local New Orleans &amp; Louisiana Micro Brews</td>
<td>Assorted Local New Orleans &amp; Louisiana Micro Brews</td>
<td>Assorted Local New Orleans &amp; Louisiana Micro Brews</td>
</tr>
</tbody>
</table>

*Package bars come with non-alcoholic selections and standard mixers.*

<table>
<thead>
<tr>
<th></th>
<th><strong>2 Hours</strong></th>
<th><strong>3 Hours</strong></th>
<th><strong>Additional Hour - Add</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$ per person</td>
<td>(based on 2 hours)</td>
<td>(based on 3 hours)</td>
<td>+$ per person</td>
</tr>
</tbody>
</table>

A bartender fee required at $160.00 per bartender for up to a three-hour event. A fee of $40.00 per bartender will be charged for each additional hour. All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.
HOSTED CONSUMPTION BAR
All prices are per beverage. Bartender fee required - $160.00 for up to three hours. $40.00 for each additional hour. One (1) bartender per 75 guests is required. Hosted Bar Beverage Minimum - $500.00 per bar.

Select Bar Level for the Hosted Wine and Spirits

<table>
<thead>
<tr>
<th>Gold Level</th>
<th>Premium Level</th>
<th>Super Premium Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wine</td>
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</tr>
<tr>
<td>Spirits</td>
<td>Spirits</td>
<td>Spirits</td>
</tr>
</tbody>
</table>

All levels include the following:
American Beer |
Local Craft Beer |
Soft Drinks |
Bottled Water |
Sparkling Mineral Water |

**Bar items/brands are subject to change based on availability**
All prices are subject to 22% service charge and 10.20% tax.

CASH BAR
All prices are per beverage (applicable taxes included). Host is responsible for bartender fee(s) - $160.00 for up to three hours. $40.00 for each additional hour. One (1) bartender per 50 guests is required for Cash Bars.

*Cash Bar Beverage Minimum - $500.00 per bar*

Select Bar Level for the Cash Wine and Spirits

<table>
<thead>
<tr>
<th>Gold Level</th>
<th>Premium Level</th>
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<tr>
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<tr>
<td>Spirits</td>
<td>Spirits</td>
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</tr>
</tbody>
</table>

All levels include the following:
American Beer |
Local Craft Beer |
Soft Drinks |
Bottled Water |
Sparkling Mineral Water |

**Bar items/brands are subject to change based on availability**

Menu valid through August 31, 2024.
SPECIALTY BAR OPTIONS

Prices listed are per person and based on a 3-hour event. Additional Bartender fee required - $160.00 for up to three hours. $40.00 for each additional hour. One (1) bartender per 75 guests is required.

Mimosa Bar | per person
Add-On | per person
House Sparkling Wine, Orange, Cranberry, Pineapple & White Peach Juices, Fresh Oranges & Mint

Combined Bloody Mary & Mimosa Bar | per person
Add-On | per person

Cordial & Coffee Bar | per person
Add-On | per person
Kahlua, Bailey’s, Grand Marnier, Chambord, Amaretto Disaronno, Jameson Irish Whiskey, Tawny Port, Hennessy V.S.O.P., Glenmorangie 10yr Scotch, Eagle Rare Single Barrel Bourbon

Fresh Brewed Community Coffee, Whipped Cream, Steamed Milk, Raw Sugar Cubes, Cinnamon, Nutmeg, Shaved Chocolate, Assorted Monin Syrups, Non-Dairy Milk, Pirouette Wafer Cookies

Bloody Mary Bar | per person
Add-On | per person
Assorted Vodkas, House Made Bloody Mary Mix, Pickled Green Beans, Okra, Peppers & Olives, Fresh Celery Local Hot Sauce & Horseradish

Add Cajun Boiled Shrimp & Praline Bacon Garnishes | +3 pp

Specialty Cocktail
Add-On Options | per person
Select (2) of the following Cocktails:
Honey Bourbon Lemonade
Hurricane
Mai Tai
Moscow Mule
Spiked Peach Tea
Irish Coffee

Customized Hand-Crafted Cocktails Available
We will be happy to work with you to create a specialty cocktail just right for your event size and theme.

Wines by the Bottle and Special Order Wine List
Available Upon Request

All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.