



THE NATIONAL  
WWII MUSEUM  
NEW ORLEANS



## Event Catering Menu



# GENERAL INFORMATION

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## EXCLUSIVITY

American Sector Catering maintains the exclusive right to provide all food and beverage at The National World War II 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 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 \$2 per person for reception style and \$3 per person for seated/ buffet style.

# GENERAL INFORMATION

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## **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**

Attendant, Coat Check or Additional Servers Fee

- \$165.00 plus tax and service charge for up to three (3) hours. \$45.00 plus tax and service charge for each additional hour.

Culinary Professional Fee

- \$165.00 plus tax and service charge for up to three (3) hours. \$45.00 plus tax and service charge for each additional hour.

Bartender/Cashier Fee

- \$165.00 plus tax and service charge for up to three (3) hours. \$45.00 plus tax and service charge for each additional hour.
- One (1) bartender per 75 guests is required for Hosted/Cash Bars.
- One (1) cashier is required per bar 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 \$165.00 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



# BREAKFAST & BRUNCH MENUS

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## BREAKFAST BUFFET

Prices listed are per guest. Minimum of 25 guests.  
Breakfast buffets include assorted juice, Community Coffee and herbal tea.

### CONTINENTAL BREAKFAST

Sliced Fresh Fruit, Assorted Breakfast Pastries, Yogurt & Granola

### DELUXE CONTINENTAL BREAKFAST

Sliced Fresh Fruit, Assorted Filled Croissants, Stone Ground Grits  
Served with Shredded Cheese, Green Onions, Bacon Crumbles

### CANTEEN BUFFET

Sliced Fresh Fruit, Scrambled Eggs, Stone Ground Grits,  
Breakfast Sausage, Apple-Wood Smoked Bacon,  
Buttermilk Biscuits, Preserves

### BRUNCH BUFFET

Sliced Fresh Fruit, Assorted Quiche, Stone Ground Grits,  
Breakfast Potato Hash, Breakfast Sausage, Apple-Wood Smoked Bacon  
Beignets with Powdered Sugar

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## PLATED BREAKFAST

Prices listed are per guest. Minimum of 25 guests. Plated breakfasts include biscuits and preserves, assorted juice, Community Coffee and herbal tea.

### TRADITIONAL BREAKFAST

Scrambled Eggs, Breakfast Potatoes,  
New Orleans Style Smoked Sausage

### SHRIMP & GRITS

New Orleans Style Barbeque Shrimp,  
Smoked Gouda Grit Cake, Sweet Peppers, Scallions

### QUICHE

Quiche Florentine or Quiche Lorraine,  
Sliced Fresh Fruit, Breakfast Potatoes

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Prices based on 1 1/2 hours of service. Additional fees will apply if extended service is requested.  
Events with less than 25 guests may incur a service fee of \$165.00

# BREAKFAST & BRUNCH MENUS

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## BRUNCH RECEPTION

Prices listed are per guest.

Receptions include assorted juice, Community Coffee and herbal tea.

## RECEPTION STATIONS

### TRADITIONAL

Scrambled Eggs, Apple-Wood Smoked Bacon, Buttermilk Biscuits, Preserves

### BISCUITS & GRAVY

Buttermilk Biscuits, Andouille Gravy

### ASSORTED MINI QUICHE

### NEW ORLEANS BEIGNETS

Powdered Sugar

### MINI DESSERTS

Pralines, Coconut Macaroons, Bread Pudding, Cream Puffs, Eclairs

### BAGELS & LOX

Bagels, Smoked Salmon, Whipped Cream Cheese, Whipped Scallion Cream Cheese,  
Minced Egg, Capers, Onions, Cucumbers, Lemon and Dill

### ANTIPASTO DISPLAY

Genoa Salami, Pepperoni, Prosciutto,  
Artisan Cheeses, Grilled Vegetables, Assorted Crackers & Crostini

### VICTORY GARDEN SALAD

Champagne Vinaigrette

### TRADITIONAL CAESAR SALAD

Herb Croutons, Parmesan, Classic Caesar Dressing

### GRITS & GRILLADES

Tender Slow-Braised Pork, Creole Tomato Gravy with Peppers, Onions, and Garlic,  
Smoked Gouda Grits

### THREE (3) STATIONS

### FOUR (4) STATIONS

### FIVE (5) STATIONS

### SIX (6) STATIONS



# BREAKFAST & BRUNCH MENUS

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## BREAKFAST & BRUNCH ENHANCEMENTS

Minimum of \$500.00 in sales if purchased a la carte.

### Assorted Breakfast Pastries

Danish, Muffins, Scones or Croissants

Assorted Bagels, Cream Cheese, Preserves

New Orleans Beignets

### Filled Croissants

Ham and Swiss, Spinach and Feta, Chocolate or Almond

Southern Deviled Eggs

Sliced Fresh Fruit and Berry Platter

Stone Ground Grits

Biscuits & Andouille Sausage Gravy

Bagels & Lox, Traditional Accompaniments

Whole Fresh Fruit

Individual Assorted Yogurt

Fruit Parfait, Vanilla Yogurt, Berries, Granola

Traditional New Orleans King Cake

### Breakfast Burritos

Egg and Cheese, Bacon, Egg and Cheese or Sausage, Egg and Cheese

### Biscuit Sandwiches

Egg and Cheese, Bacon, Egg and Cheese or Sausage, Egg and Cheese

Community Coffee, Decaffeinated Coffee, or Hot Teas

Lemonade or Freshly Brewed Iced Tea

### Infused Water

Strawberry Lime or Cucumber Melon

Assorted Bottled Fruit Juices

Bottled Water

Perrier

### Assorted Canned Sodas

Coke, Diet Coke, Sprite



## BREAK MENUS



## BREAK PACKAGES

Prices listed are per guest. Minimum of 15 guests.

### 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, Trail Mix,  
Hummus Platter with Crudité, Pita Chips, Popcorn

### SWEET TREATS

Assorted Fresh Baked Cookies, Brownies and Cupcakes,  
Community Coffee

### STREETCAR STOP

Kettle Potato Chips, Pecan Pralines, Assorted Soda  
Mini Assorted Po'boys or Mini Muffulettas

### SNACK BAR

Candy Bars, Assorted Chips, Popcorn, Cookies, Bottled Water

### PERSONAL CHARCUTERIE

Cured Meats, Artisan Cheese, Fresh Fruit, Crackers, Preserves  
(Individually Packaged)  
Assorted Sparkling Water

### COFFEE BAR

Community Coffee, Whipped Cream, Steamed Milk, Cinnamon, Nutmeg,  
Shaved Chocolate, Assorted Syrups, Non-Dairy Milk, Pirouette Cookies

### HOT CHOCOLATE BAR

Hot Chocolate, Marshmallows, Crushed Peppermint, Shaved Chocolate,  
Whipped Cream, Assorted Syrups, Pirouette Cookies

### BEVERAGE PACKAGE

Community Coffee, Decaffeinated Coffee, Hot Tea,  
Assorted Canned Soda, Bottled Water

Half Day (up to 4hrs)  
Whole Day (up to 8hrs)

## BREAK A LA CARTE

Minimum of \$500.00 in sales if purchased a la carte.

Assorted Cookies and Brownies  
Pecan Pralines  
New Orleans Beignets  
Sliced Fresh Fruit & Berry Platter  
Assorted Cheese & Crackers Platter  
Bagels & Lox, Traditional Accompaniments  
Whole Fresh Fruit  
Granola Bars  
Individual Assorted Yogurt  
Fruit Parfait, Vanilla Yogurt, Berries, Granola  
Mixed Nuts  
Assorted Potato Chips  
Candy Bars  
Sabra Hummus & Pretzel Chips  
Fresh Fruit Cup  
Garden Vegetable Cup, Ranch  
Traditional New Orleans King Cake  
Finger Sandwich Tray (50 pieces)  
New Orleans Po'boy Tray (25 pieces)  
Mini Muffuletta Tray (25 pieces)  
Assorted Bottled Fruit Juices  
Bottled Water  
Perrier  
Assorted Canned Sodas  
Coke, Diet Coke, Sprite  
Community Coffee, Decaffeinated Coffee, or Hot Teas  
Lemonade or Freshly Brewed Iced Tea  
Infused Water  
Strawberry Lime or Cucumber Melon





## LUNCH MENUS



# LUNCH MENUS

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## BOX LUNCHES

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.

### EXECUTIVE BOXED LUNCH

Selection up to four (4) of the following

#### SALADS

##### Classic Chicken Caesar

Romaine, Grilled Chicken, Parmesan Cheese, Croutons, Creamy Caesar  
\*available as a wrap if requested when ordering.

##### Chopped Salad

Ham, Mixed Greens, Shredded Cheddar, Sweet Peppers,  
Grape Tomatoes, Cucumbers, Buttermilk Ranch

##### Quinoa Salad

Spring Mix, Quinoa, Hearts of Palm, Shaved Carrot, Sweet Peppers,  
Cucumber, Radish, Sesame Ginger Vinaigrette

#### SANDWICHES

\*Sandwiches available as wraps if requested when ordering.

##### Roast Beef & Caramelized Onion

Provolone Cheese, Horseradish Aioli on French Bread

##### Ham & Swiss

Smoked Ham, Swiss Cheese, Lettuce, Tomato, Cajun Aioli on French Bread

##### Classic Italian Sub

Genoa Salami, Mortadella, Pepperoni, Provolone, Olives,  
Lettuce, Tomato, Deli Dressing on French Bread

##### Roasted Turkey

Swiss, Lettuce, Tomato, Pepperoncini, Creole Honey Mustard on a Brioche Bun

##### Grilled Chicken Sub

Smoked Gouda, Lettuce, Tomato, Balsamic Aioli on French Bread

##### Grilled Portobello Mushroom

Roasted Red Bell Peppers, Spinach, Tomato, Balsamic Mayo on a Brioche Bun

##### Roasted Vegetable Wrap

Balsamic, Caramelized Red Onion, Kalamata Olives, Roasted Red Pepper Hummus, Tortilla

#### All Lunches Include

Potato Chips, Chocolate Chip Cookie,  
Bottled Water, Condiments

#### ADD ONS

Whole Fruit  
Fresh Fruit Cup

Canned Soda  
(Coke, Diet Coke or Sprite)  
Perrier Sparkling Water

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All prices based on 1 hour of service. Additional fees will apply if extended service is requested.



# LUNCH MENUS

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## LUNCH BUFFETS

Prices listed are per person. Minimum of 25 guests.

### THE FREEDOM BUFFET

Buffet includes House-Made Cookies and Brownies, and Iced Tea.

Choose one salad and one soup

#### SALAD

Victory Garden Salad

Champagne Vinaigrette

Caesar Salad

Herb Croutons, Parmesan, Caesar Dressing

Mixed Greens Salad

Bacon, Sweet Peppers, Grape Tomatoes,  
Goat Cheese, Creamy Balsamic

#### SOUP

Roasted Red Pepper & Gouda Bisque

Stuffed Artichoke Soup

Shrimp, Crab, & Corn Soup

Chicken & Andouille Gumbo

Louisiana Steamed Rice

### PRE-MADE SANDWICH PLATTER TO INCLUDE

Ham & Swiss, Lettuce, Tomato, Cajun Aioli on French Bread

Roasted Turkey, Swiss, Lettuce, Tomato, Pepperoncini,  
Creole Honey Mustard on a Brioche Bun

Roasted Vegetable Wrap, Balsamic, Caramelized Red Onion,  
Kalamata Olives, Roasted Red Pepper Hummus

All sandwiches served with appropriate condiments

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### LA LOUISIANE BUFFET

Buffet includes rolls, butter, and iced tea.

Victory Garden Salad

Champagne Vinaigrette

Green Bean Almondine

Traditional Bread Pudding

Rum Caramel Sauce

Please choose one entrée from the selections below:

New Orleans Red Beans\*

Andouille Sausage, Louisiana Rice

\*Can Be Made Vegetarian Upon Request

Pasta Jambalaya

Chicken, Andouille, Trinity, Tomato Cream

Chicken Sauce Piquante

Chicken, Creole Gravy, Trinity, Louisiana Rice

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All prices based on 2 hours of service. Additional fees will apply if extended service is requested.  
Events with less than minimum may incur a service fee of \$165.00.

## INDEPENDENCE BUFFET

All prices listed are per person. Minimum of 25 guests.

Buffet includes rolls, butter, and iced tea.

### Choose one salad

#### Mixed Greens Salad

Bacon, Sweet Peppers, Grape Tomatoes, Goat Cheese, Creamy Balsamic

#### Victory Garden Salad

Champagne Vinaigrette

#### Caesar Salad

Herb Croutons, Parmesan, Classic Caesar Dressing

### Choose two entrees

#### Braised Beef Tips

Mushrooms, Red Wine Demi-Glace

#### Garden Marinara Pasta

Onions, Bell Peppers,  
Zucchini, Yellow Squash, Mushrooms

#### Braised Beef Brisket

#### Seared Gulf Fish

Citrus Beurre Blanc

#### Pan Roasted Chicken

Browned Butter Almond Sauce

### Choose two sides

#### Twice Baked Potato Casserole

#### Yukon Gold Mashed Potatoes

#### Bacon Braised Southern Greens

#### Roasted Seasonal Vegetables

#### Green Bean Almondine

#### Corn Maque Choux

### Choose one dessert

#### Traditional Bread Pudding

with Rum Caramel Sauce

#### Assorted Cupcakes

#### House-Made Cookies and Brownies

# LUNCH MENUS

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## 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

Choose one salad or soup

Victory Garden Salad  
Champagne Vinaigrette

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

Caesar Salad  
Herb Croutons, Parmesan, Caesar Dressing

Roasted Red Pepper & Gouda Bisque

Stuffed Artichoke Soup

Shrimp, Corn & Crab Soup

Chicken & Andouille Gumbo  
Louisiana Steamed Rice

200 guests maximum for soup course

Option to Add an Additional Salad or Soup Course

### ENTRÉE COURSE

Choose one entrée

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

Dirty Rice Stuffed Pork Loin  
Dirty Rice, Braised Southern Greens, Natural Jus

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

Shrimp and Grits  
New Orleans Style Barbeque Shrimp, Smoked Gouda Grit Cake,  
Sweet Peppers, Scallions

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

### DESSERT COURSE

Choose one dessert

Pecan Pie  
Praline Whipped Cream

Carrot Cake  
Cream Cheese Frosting

Key Lime Tart

Strawberry Cheesecake

Milk Chocolate Mousse Cake

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All prices based on 3 hours of service. Additional fees will apply if extended service is requested.  
Events with less than 25 guests may incur a service fee of \$165.00.





## DINNER MENUS



# DINNER MENUS

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## DINNER BUFFETS

All prices listed are per person. Minimum of 25 guests.  
Dinner buffets include rolls, butter, and iced tea.

### EISENHOWER'S BUFFET

Choose 1 Salad, 2 Entrees, 2 Sides, and 1 Dessert

### TRUMAN'S BUFFET

Choose 1 Salad, 3 Entrees, 2 Sides, and 1 Dessert

## SALADS

**Victory Garden Salad**, Champagne Vinaigrette

**Caesar Salad**, Herb Croutons, Parmesan, Classic Caesar Dressing

**Strawberry & Spinach Salad**, Pickled Red Onions, Feta, Creamy Balsamic Vinaigrette

**Mixed Field Greens Salad**, Bacon Lardons, Grape Tomatoes, Red Onions,  
Croutons, Blue Cheese Dressing

## ENTREES

**Braised Beef Tips**, Mushrooms, Red Wine Demi-Glace

**Slow Braised Pork Chops**, Smothered with Tomatoes, Onions, Garlic

**Paneéd Chicken**, Browned Butter Almond Sauce

**Chicken Breast**, Rosemary Cream Sauce, Baby Heirloom Tomatoes

**Red Beans & Andouille Sausage**, Louisiana Steamed Rice

*\*Can Be Made Vegetarian Upon Request*

**Pasta Jambalaya**, Chicken, Andouille, Fire Roasted Trinity, Tomato Cream

**Blackened Shrimp Pasta**, Sweet Peppers, Diced Tomatoes, Spinach, Penne

**Garden Marinara Pasta**, Onions, Bell Peppers,  
Zucchini, Yellow Squash, Mushrooms

**Dirty Rice Stuffed Pork Tenderloin**, Steen's Sugar Cane Glaze

**Blackened Redfish**, Beurre Blanc

**Grilled Beef Tenderloin**, Red Wine Bordelaise

## SIDES

Roasted Seasonal Vegetables  
Bacon Braised Southern Greens  
Roasted Asparagus  
Potatoes Au Gratin  
Yukon Gold Mashed Potatoes  
Roasted Fingerling Potatoes  
Acadiana Dirty Rice  
White Bean Cassoulet

## DESSERTS

Traditional Bread Pudding  
Bananas Foster Bread Pudding  
Rum Caramel Sauce  
Seasonal Fruit Cobbler  
Chocolate Brownie Trifle  
Strawberry Shortcake Trifle

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All prices based on 3 hours of service. Additional fees will apply if extended service is requested.  
Events with less than 25 guests may incur a service fee of \$165.00.

# DINNER MENUS

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## 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

Choose one salad or soup

**Victory Garden Salad**

Champagne Vinaigrette

**Baby Iceberg Wedge**

Applewood Smoked Bacon, Cherry Tomatoes,  
Blue Cheese Crumbles, Balsamic Vinaigrette

**Strawberry & Spinach Salad**

Pickled Red Onions, Feta, Creamy Balsamic Dressing

**Poached Pear Salad**

Baby Lettuce, Pecorino Cheese, Candied Pecans, Balsamic Vinaigrette

**Roasted Red Pepper & Gouda Bisque\***

**Crab & Brie Soup\***

**Chicken & Andouille Gumbo\***

Louisiana Steamed Rice

\*200 guest maximum for soup course.

Option to Add an Additional Soup/Salad Course

### ENTRÉE COURSE

Choose one entrée

**Airline Chicken Breast**

Yukon Gold Potato Puree, Haricot Verts, Rosemary Cream

**Port Glazed Pork Chops**

Cajun Dirty Rice, Braised Collard Greens

**Blackened Redfish\***

Cajun Dirty Rice, Roasted Seasonal Vegetables, Beurre Blanc

**Home Front Meatloaf**

Wagyu Meatloaf, Spiced Tomato Velouté, Garlic Mashed Potatoes, Corn Maque Choux

**Beef Short Ribs**

Scallion Mashed Potatoes, Grilled Asparagus, Au Jus

**Pan Seared Gulf Fish\***

Yukon Gold Potato Puree, Roasted Tricolored Carrots, Citrus Beurre Blanc

**Cast Iron Seared Filet\***

Prime Beef Filet, Truffle Mashed Potatoes, Roasted Asparagus, Demi-Glace

\*Add Butter Poached Crabmeat to Entrée

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All prices based on 3 hours of service. Additional fees will apply if extended service is requested.  
Events with less than 25 guests may incur a service fee of \$165.00.

## 3-COURSE PLATED DINNER CONT...

### DUAL ENTRÉE COURSE

Choose one entrée

Petite Filet & Louisiana Lump Crab Cake  
Yukon Gold Potato Puree, Roasted Seasonal Vegetables,  
Sauce Bearnaise

Petite Filet & Local Gulf Fish  
Parsnip Puree, Roasted Seasonal Vegetables,  
New Orleans Demi Meunière

Petite Filet & Grilled Shrimp  
Potatoes Au Gratin, Roasted Seasonal Vegetables,  
New Orleans Demi Meunière

### DESSERT COURSE

Choose one dessert

Carrot Cake  
Cream Cheese Icing

Bourbon Pecan Tart  
Pecan Pralines, Whipped Cream

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

Flourless Chocolate Cake  
Raspberry Sauce

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

### SPECIAL MEALS

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

Certified kosher or halal meals are also available to be ordered from a local certified kosher kitchen.





## RECEPTION MENUS

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## HORS D'OEUVRES

All prices listed are per piece. Minimum of 50 pieces per selection.

Hors D'Oeuvres can be displayed or hand passed.

Attendant fee(s) required when hand passed.

### Hot

#### Southwestern Chicken Egg 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

#### Crawfish Wontons

Soy Wasabi Dipping Sauce

#### Pineapple Pork Slider

Mango Salsa

#### Savory Fig Bread Pudding

Rosemary Cream

#### Duck Confit

Spiced Blueberry Canape

#### Mini Crab Cake

Lemon Butter

#### Alligator Meat Balls

Cajun Hot Wing Sauce

### Cold

#### Shrimp Remoulade

Gulf Shrimp, Creole Spices, Chives

#### Southern Deviled Eggs

#### 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, Crostini

#### Roasted Tomato Bruschetta

Mozzarella, Garden Pesto

#### Spicy Tuna Poke Cups

Steamed Rice, Cucumber, Carrot, Tobiko,  
Sesame Ginger Sauce and Wasabi

#### Eggplant Caponata

Cucumber Chip

#### Seared Tuna Teriyaki

Chili Aioli

### Per Person Option

Service for 30 Minutes

Choose 4

Service for 60 Minutes

Choose 4

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# RECEPTION MENUS

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## RECEPTION PACKAGES

All prices listed are per person. Minimum of 25 guests required for each package.  
Passed Hors D'oeuvres, Carving Stations, and Specialty Stations  
require specialty labor at \$165.00 per station, for up to 3 hours.

## PATRIOT PACKAGE

Based on a 3-Hour Event

### Hand Passed Hors D'oeuvres

Passed for the first 60 minutes of the event

Choose 3 from below list

Vegetable Spring Roll  
Sweet and Sour

Sector Meat Pies  
Ranch Dipping Sauce

Southwestern Chicken Egg Roll  
Lime Sour Cream

Shrimp Remoulade  
Gulf Shrimp, Creole Spices, Chives

Caprese Skewers  
Mozzarella, Tomato, Balsamic Glaze, Basil

Roasted Tomato Bruschetta  
Mozzarella, Garden Pesto

## DISPLAY STATION

### Victory Garden Display

Fresh Seasonal Fruit and Vegetables,  
Artisan Cheeses, Assorted Breads and Crackers

## SMALL PLATE STATION

Choose one station

Garden Marinara Pasta  
Onions, Bell Peppers,  
Zucchini, Yellow Squash, Mushrooms

Pasta Jambalaya  
Chicken, Andouille Sausage, Fire Roasted Trinity, Tomato Cream

Blackened Shrimp Pasta  
Sweet Peppers, Diced Tomatoes, Spinach, Penne

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Price based on 3 hours of service. Additional fees will apply if extended service is requested.

Events with less than 25 guests may incur a service fee of \$165.00

Attendant fee of \$165.00 per attendant required for hand passed hors d'oeuvres.

# RECEPTION MENUS

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## THE VICTORY PACKAGE

Based on a 3-Hour Event

### Hand Passed Hors D'oeuvres

Choose 3 hors d'oeuvres from "Hors D'oeuvres" page.  
Passed for the first 60 minutes of the event.

### Farm and Garden Display

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

## SMALL PLATE STATION

Choose one station

### Shrimp Creole

Stewed Tomatoes, Fire Roasted Trinity, Louisiana Rice

### Grilled Pork Tenderloin

Cajun Dirty Rice, Steens Cane Syrup Demi-Glace

### Pan Roasted Chicken

Roasted New Potatoes, Rosemary Cream

### Garden Marinara Pasta

Onions, Bell Peppers,  
Zucchini, Yellow Squash, Mushrooms

### Chicken & Andouille Sausage Gumbo

Louisiana Steamed Rice

### Pasta Jambalaya

Chicken, Andouille Sausage, Fire Roasted Trinity, Tomato Cream

## CARVING STATION

One uniformed chef attendant required at \$165.00 per station for up to 3 hours.  
Choose one station

### Smoked Turkey Breast

Rosemary Jus

### Honey Glazed Ham

Brown Sugar, Local Honey

### Creole Mustard Pork Loin

Andouille Pan Gravy

### Smoked Brisket

Chipotle Barbeque Sauce

All carving stations served with silver dollar rolls and condiments.

## DESSERT BITES

Choose three desserts

Assorted Cheesecake

Coconut Macaroons

Bread Pudding

Cream Puffs

Éclairs

Fruit Tartelettes

Lemon Meringue

Pecan Pralines

Brownie Bites

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All prices based on 3 hours of service. Additional fees will apply if extended service is requested.

Events with less than 25 guests may incur a service fee of \$165.00.

Attendant fee of \$165.00 per attendant required for hand passed hors d'oeuvres.



## THE GOLD PACKAGE

Based on a 3-Hour Event

### Hand Passed Hors D'oeuvres

Choose 3 hors d'oeuvres from "Hors D'oeuvres" page.  
Passed for the first 60 minutes of the event.

### Antipasto + Charcuterie Display

Peppers, Genoa Salami, Pepperoni, Prosciutto,  
Artisan Cheeses, Grilled Vegetables, Charcuterie, Pickles,  
Preserves, Baked Breads, Assorted Crackers

## SMALL PLATE STATION

Choose one station

### Chicken & Sausage Gumbo

Louisiana Steamed Rice

### Grilled Pork Tenderloin

Cajun Dirty Rice, Steens Cane Syrup Demi-Glace

### Pan Roasted Chicken

Roasted New Potatoes, Rosemary Cream

### Garden Marinara Pasta

Onions, Bell Peppers,  
Zucchini, Yellow Squash, Mushrooms

### Grilled Vegetable Napoleon

Zucchini, Squash, Eggplant, Tomatoes, Basil, Roasted Red Pepper Coulis

### Pasta Jambalaya

Chicken, Andouille Sausage, Fire Roasted Trinity, Tomato Cream

## SPECIALTY STATION

One uniformed chef attendant required at \$165.00 per station for up to 3 hours  
Choose one station

### Braised Beef Tips

Red Wine Demi-Glace  
Smoked Gouda Macaroni and Cheese

### Shrimp & Grits

New Orleans Style Barbeque Shrimp,  
Smoked Gouda Grits, Sweet Peppers, Scallions

### Street Tacos

Braised Pork Carnitas, Warm Tortillas  
with Cotija, Pico de Gallo, Jalapenos,  
Shredded Lettuce, Sour Cream, and Hot Sauce

## THE GOLD PACKAGE SPECIALTY STATION CONT...

### Pasta Station

(Choose 2 sauces)

Sauces: Alfredo, Creole, Herb Garlic Butter

Pastas: Farfalle, Penne

Grilled Chicken and Sautéed Shrimp

Accompanied by

Baby Sweet Peppers, Spinach, Olives, Capers, Artichokes,  
Parmesan, Red Pepper Flakes

### New Orleans Flare

(Choose 2)

New Orleans Red Beans  
Andouille Sausage, Louisiana Rice

Shrimp Etouffée  
Gulf Shrimp, Stewed Tomato,  
Trinity, Roux, Louisiana Rice

Seafood Gumbo  
Louisiana Rice

Chicken Sauce Piquante  
Chicken, Creole Gravy, Trinity,  
Louisiana Rice

## CARVING STATION

One uniformed chef attendant required at \$165.00 per station for up to 3 hours.  
Choose one station

Roasted Pork Loin  
Creole Mustard, Andouille Pan Gravy

Smoked Brisket  
Chipotle Barbeque Sauce

Grilled New York Strip  
Mushroom Demi-Glace, Horseradish Cream

Smoked Turkey Breast  
Rosemary Jus

Honey Glazed Ham  
Brown Sugar, Local Honey

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

All carving stations served with silver dollar rolls and condiments.

## DESSERT BITES

Choose three desserts

Assorted Cheesecake  
Coconut Macaroons  
Bread Pudding

Cream Puffs  
Éclairs  
Mini Pot de Creme  
Fruit Tartelettes

Lemon Meringue  
Pecan Pralines  
Brownie Bites

## Ice Sculptures | Market Price

Upgrade your reception package with a custom ice sculpture.  
This can be used to enhance your cold food display or as a stand  
alone décor item. Pricing and availability upon request.

# RECEPTION MENUS

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## ALL AMERICAN HAPPY HOUR PACKAGE

Based on a 2-Hour Event

Additional fees will apply if extended service is requested.

### Hand Passed Hors D'oeuvres

Choose 3 hors d'oeuvres from "Hors D'oeuvres" page.  
Passed for the first 60 minutes of the event.

## DISPLAY STATION

Choose one station

### Charcuterie Display

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

### Bruschetta and Hummus Display

Hummus, Grilled Eggplant, Olive Tapenade,  
Fresh Tomato Basil-Garlic Bruschetta,  
Pita Chips, Crostini

### Victory Garden Display

Fresh Seasonal Fruit and Vegetables,  
Artisan Cheeses, Assorted Breads and Crackers

### New Orleans Po'Boy Display

Displayed Full Loaf Po'Boys  
Assorted Meats, Lettuce, Tomato,  
Leidenheimer French Bread,  
Kettle Potato Chips  
\*Substitute Shrimp and Oyster Po'Boys

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## RECEPTION ENHANCEMENTS

Minimum of \$1,200.00 in sales if reception enhancements purchased a la carte.  
All prices listed are per guest unless stated otherwise. A minimum of 25 guests.

## CARVING STATIONS

One uniformed chef attendant required at \$165.00 for up to 3 hours.  
Served with silver dollar rolls and condiments. Price per piece.

### Creole Mustard Pork Loin

Andouille Pan Gravy  
(serves approximately 30 people)

### Smoked Brisket

Chipotle Barbeque Sauce  
(serves approximately 30 people)

### Grilled New York Strip

Mushroom Demi-Glace  
(serves approximately 30 people)

### Smoked Turkey Breast

Rosemary Jus  
(serves approximately 25 people)

### Honey Glazed Ham

Brown Sugar, Local Honey  
(serves approximately 30 people)

### Steamship Round of Beef

Horseradish Cream, Au Jus  
(serves approximately 200 people)

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All prices based on 2 hours of service. Additional fees will apply if extended service is requested.  
Events with less than 25 guests may incur a service fee of \$165.00.



# RECEPTION MENUS

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## RECEPTION ENHANCEMENTS CONT...

### DISPLAY STATIONS

Prices listed are per person. Minimum of 25 guests.

#### Charcuterie Display

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

#### Victory Garden Display

Fresh Seasonal Fruit and Vegetables,  
Artisan Cheeses, Assorted Breads and Crackers

#### Bruschetta and Hummus Display

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

#### Louisiana Seafood Display

Louisiana Boiled Shrimp with Cocktail Sauce,  
Bloody Mary Oyster Shooters,  
Smoked Salmon with Traditional Accompaniments,  
Marinated Blue Crab Claws, Mini Tuna Poke Bowls

#### Antipasto Display

Genoa Salami, Pepperoni, Prosciutto,  
Artisan Cheeses, Grilled Vegetables,  
Assorted Breads and Crackers

#### Garden Dip Display

Caramelized Onion Dip,  
Spinach and Artichoke Dip,  
Roasted Red Pepper Hummus,  
Assorted Crackers, Pita Chips

#### New Orleans Po'Boy Display

Displayed Full Loaf Poboyos  
Assorted Meats\*, Lettuce, Tomato,  
Leidenheimer French Bread  
Kettle Potato Chips

\*Substitute Shrimp and Oyster Po'Boys

### SPECIALTY STATIONS

One uniformed chef attendant required at \$165.00 for up to 3 hours.

Prices listed are per person. Minimum of 25 guests.

#### Braised Short Ribs

Smoked Gouda Macaroni and Cheese

#### Shrimp and Grits

New Orleans Style Barbeque Shrimp,  
Smoked Gouda Grits, Sweet Peppers, Scallions

#### Street Tacos

Braised Pork Carnitas, Warm Tortillas with Cotija, Pico de Gallo,  
Jalapenos, Shredded Lettuce, Sour Cream, and Hot Sauce

#### Pasta Station

(Choose 2 sauces)

Sauces: Alfredo, Creole, Herb Garlic Butter

Grilled Chicken, Sauteed Shrimp, Farfalle Pasta and Penne Pasta

Accompanied by

Baby Sweet Peppers, Spinach, Olives,  
Capers, Artichokes, Parmesan, Red Pepper Flakes

#### New Orleans Flare

(Choose 2)

Seafood Gumbo

Chicken Sauce Piquante

Shrimp Etoufee

New Orleans Red Beans, Andouille Sausage

\*Each served with Louisiana Steamed Rice

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All prices based on 3 hours of service. Additional fees will apply if extended service is requested.  
Events with less than 25 guests may incur a service fee of \$165.00.

## RECEPTION SWEETS

### DESSERT BITES

Minimum of 50 pieces per selection.

#### Per Piece

Assorted Cheesecake  
Coconut Macaroons  
Bread Pudding  
Lemon Meringue  
Cream Puffs  
Éclairs  
Fruit Tartelettes  
Pecan Pralines  
Brownie Bites  
Chocolate Pot de Crème

#### Per Person

Dessert Bites, Coffee and Hot Tea Station  
(Choose 3 dessert bites)

### SWEET STATIONS

Prices listed are per person. Minimum of 25 guests.

#### Bananas Foster\*

Rum, Brown Sugar Cinnamon,  
Vanilla Ice Cream

#### New Orleans Traditional Bread Pudding

Rum Caramel Sauce

#### S'mores Brownies

Warm Fudge Brownies, Toasted Whipped Marshmallow,  
Graham Cracker Crumbles, Shaved Chocolate

#### The Soda Shop\*

Scooped Ice Cream, Sundaes, Banana Splits

#### Beignet Fries\*

Powdered Sugar

\*One uniformed chef attendant required.



## BEVERAGE MENUS



# BEVERAGE MENUS

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## BAR LEVELS

Bar package items/brands are subject to change based on availability.

	GOLD	PREMIUM	SUPER PREMIUM
VODKA	Wheatley	Tito's Wheatley	Grey Goose Wheatley
GIN	Miles	Tanqueray	Hendricks
RUM	Cane Run	Barcardi White	Barcardi 8
TEQUILA	Corazon Silver	Corazon Reposado	Corazon Anejo
SCOTCH	Sir Malcolm	Dewar's White Label	Johnnie Walker Black
BOURBON	Benchmark	Buffalo Trace	Woodford Reserve
WHISKEY	Sazerac	Jack Daniel's	Crown Royal
COGNAC	-	-	Hennessy
WINES	1 Red & 1 White Proverb	1 Red & 1 White Chateau Ste Michelle	1 Talbott Kali Hart & 1 Chateau Ste Michelle Indian Wells
AMERICAN BEER	Michelob Ultra Miller Lite	Michelob Ultra Miller Lite	Michelob Ultra Miller Lite
LOCAL & CRAFT BEER	Assorted Local New Orleans & Louisiana Craft Brews	Assorted Local New Orleans & Louisiana Craft Brews	Assorted Local New Orleans & Louisiana Craft Brews

## BARTENDERS

\$165.00 per bartender for up to three hours.  
\$45.00 per bartender for each additional hour required.  
Regardless of bar type selected, host is required to have one (1) bartender per 75 guests.

## CASHIERS

Non-hosted bars require 1 cashier per bar.  
\$165.00 per cashier for up to three hours.  
\$45.00 per cashier for each additional hour required.

# BEVERAGE MENUS

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## HOSTED BAR PACKAGES

Prices listed are per person. Host is responsible for bartender fee(s).  
Bar packages include liquor, wine, and beer as listed in each level,  
along with soda, bottled water, and standard juices.

	GOLD PACKAGE	PREMIUM PACKAGE	SUPER PREMIUM PACKAGE
2 HOURS	\$ per person	\$ per person	\$ per person
3 HOURS	\$ per person	\$ per person	\$ per person
Each Additional Hour - Add	+\$ per person	+\$ per person	+\$ per person

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## HOSTED CONSUMPTION BAR

Select a bar level from the bar levels list.  
Host is responsible for bartender fee(s).  
The host will be charged based on the beverages ordered by guests at the bar.  
An estimated total will be provided in advance of event.  
Hosted Bar Beverage Minimum - \$500.00 per bar.

## NON-HOSTED BAR

Select a bar level from the bar levels list.  
Host is responsible for bartender fee(s) and cashier fee(s).  
Bar Minimum - \$500.00 per bar.  
Bars are cashless. Guests can pay with credit/debit cards or mobile wallet.

## HOSTED CONSUMPTION & NON-HOSTED BAR PRICES

### GOLD LEVEL

Wine  
Spirits

### PREMIUM LEVEL

Wine  
Spirits

### SUPER PREMIUM LEVEL

Wine  
Spirits

All levels include the following:

American Beer  
Local Craft Beer  
Soft Drinks  
Bottled Water

Sparkling Mineral Water

All prices listed are charged per beverage.

# BEVERAGE MENUS

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## SPECIALTY BAR OPTIONS

Prices listed are per person and based on a 3-hour event. Additional bartenders may be required for some add-on bar packages.

### Mimosa Bar Add-On to Bar

House Sparkling Wine, Assorted Fresh Juices, Fruit and Garnishes

### Bloody Mary Bar Add-On

Vodka, House Made Bloody Mary Mix, Assorted Pickled Garnish Bar

### Classic NOLA Cocktail Bar Add-On

3 Classic New Orleans Cocktail Samples  
Sazerac, Hurricane, and Daiquiri

### Champagne Station Add-On

Sparkling Wine served with Liqueurs and Fruits on a decorative station.

### Specialty Cocktail Add-On Options

Select (2) of Our House Cocktails, Options Listed Below

### Cordial & Coffee Bar Add-On

After Dinner Selection of Cocktails and Liquors

### Craft Cocktail Package Add-On

Upgraded Mixers, Garnishes, and Liquors for Craft Cocktails.  
1 Bartender per 50 Guests Required.

### Special Wines

Wines by the bottle and special order wines available upon request.

## SPECIALTY COCKTAIL OPTIONS

### Rosemary the Riveter

White Peach and Rosemary Grey Goose Vodka, St. Germain Elderflower Liqueur, Lime Juice, Mint

### Purple Heart

Empress Gin, St. Germain, Blueberry Syrup, Lemon, Champagne

### Espresso Martini

Tito's Vodka, Coffee Liqueur, Espresso and Cream

### Bee's Knees

Gin, Lemon Juice, Honey Syrup

### The South Pacific

1940s Mai Tai with Meyer's Dark Jamaican Rum, Duquesne Rhum Agricole Blanc, Lime Juice, Orgeat Almond Syrup

### Hurricane

Dark and Light Rum, Passion Fruit Puree, Orange Juice, Grenadine, Lime