

OUR STORIES – **NEW ORLEANS**

# FLAVOR

2022

TASTE  
EXPLORE  
ENGAGE  
TOAST

**"NO LIMITS"**

—CHEF SAM MURILLO

**CITY FLAVORS:**

CURATED MENUS &  
EXPERIENCES  
FESTIVAL BREAKS  
SWOON-WORTHY  
ACTION STATIONS



**Hilton**  
NEW ORLEANS RIVERSIDE



# Welcome to New Orleans

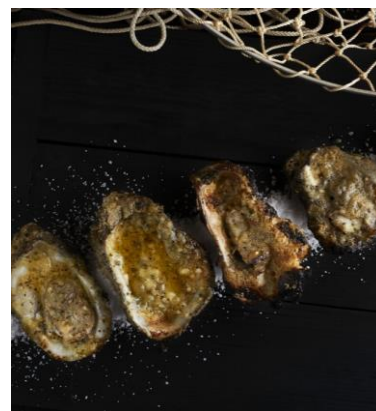
At Hilton, we like to think the best meetings and events go beyond four walls or the 9-to-5 business day. When thoughtfully planned—when designed to WOW—they inspire ideas and action, turn peers into friends, create shared memories, and leave an indelible impression on everyone involved.

Like all of the special places and destinations you'll discover when staying at a Hilton hotel, New Orleans offers an abundance of things to do, sights to see, and unique settings. The sky's the limit, and we want you to enjoy the best Hilton and this city have to offer.

That's why we're delighted to bring you this issue of FLAVOR, where you'll find our New Orleans stories, our 2022-23 menus and our chefs' choices for things to taste, explore, engage, and toast.

Think of FLAVOR as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients or attendees.

Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or even one curated for you in a space only Hilton can provide.



## Hilton New Orleans Riverside

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New Orleans, Louisiana 70130  
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**PUBLISHED PRICING VALID THROUGH DECEMBER 2023.** Pricing does not include service charge, gratuity and taxes that are applicable at the time of your event (see current rates in the *Important Things To Know* portion of this magazine). Unless indicated otherwise, the following time periods are reflected in the pricing: maximum of 90 minutes of service included in pricing, additional charges apply for events beyond 90 minutes in duration.

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 Vegetarian

 No added gluten

 Vegan

 Dairy free









# Kitchen to Cocktail

Food components have always had a place in cocktail favorites, but a new trend finds the culinary and cocktail worlds merging more than ever before. Meal-themed cocktails are emerging in restaurants and bars with distinctive characteristics and make for a memorable experience.

Another element of this trend is vegetable juice based cocktails versus traditional fruit juice. Many vegetables have distinct flavors of sweet, earthy or spicy, and pairing that with the right spirit can make a delicious and healthier creation. Or in the cooler months, a bone broth base makes for a savory “stocktail” that is comforting and warm.

Not only are the drinks themselves crave-worthy and interesting, but an added component that pushes innovation and expectation. It adds a fun dynamic among attendees, asking them to consider the texture and presentation.

The art of a culinary inspired cocktail can often be a gastronomical feat. Flavor pairing is carefully considered to balance sweet with spicy or bitter with umami. Cutting-edge tools and techniques are used to get the blend of flavors, textures, and intrigue just right; from a centrifuge that is used to clarify oils and separate fats, a dehydrator for epic garnish, or liquid nitrogen for ice cream or sorbet cocktails. The creation of the cocktail can become as much a part of the experience as drinking it.

From the kitchen to the bar, these cocktails are as much about the unforgettable experience as they are the taste.



# Zero Proof: A Conscious Choice for a Meaningful Gathering

THERE'S A GROWING DEMAND FOR non-alcoholic drinks that deliver on taste in the same way a cocktail would. Whether in Sober October or Dry January, millennials are seeking a Happy Hour experience that leaves out the booze but keeps the Happy. After all, shouldn't a zero proof cocktail be just as delicious as its spirited counterpart? We think so!

Having a few creative spirit-free choices can make your event more impactful by catering to a larger base of attendees. There are many reasons individuals are choosing to go alcohol-free from designated drivers, pregnancy, religious reasons, or addiction concerns. In fact, a growing movement is wellness-inspired and simply based on seeking healthier alternatives.

It makes sense to offer equally enjoyable options, particularly for business lunches or daytime social events. Flavor is still at the forefront with custom curated house-made syrups, fermented ingredients, and even distilled non-alcoholic spirits. It's entirely possible to serve specialty tinctures that liven the mood, with complex and intriguing elements but without the possible hangover.

The options are endless for a creative selection of non-alcoholic offerings, making for a memorable and joyful event that is celebrated by all.





# Breakfast Buffets

Minimum 25 people. Maximum of 60 minutes of service.

## True Essentials

select three juices: orange, grapefruit, tomato, cranberry | coffee, decaffeinated coffee, tea service | local market whole fruit | assorted breakfast breads (including no added gluten) | sweet butter and jams | individual plain and flavored yogurts | assorted individual cereals (including no added gluten)

\$41.50 per person

## Elevated Essentials

select three juices: orange, grapefruit, tomato, cranberry | coffee, decaffeinated coffee, tea service | assorted breakfast breads (including no added gluten) | sweet butter and jams | local market sliced fruit | overnight oats | berry parfaits

\$45 per person

## Breakfast Boosts

Per person pricing: Based on ordering for full event guarantee

Per piece pricing: Based on not ordering for full event guarantee

### Breakfast Wrap

cage-free scrambled eggs, bacon, sharp cheddar cheese

### Croissant Sandwich

cage-free scrambled eggs, smoked ham, Swiss cheese

### Biscuit Sandwich

cage-free scrambled eggs, andouille sausage, pepper jack cheese

\$14.50 per person

\$16.50 per piece



# Breakfast Buffets

Minimum 25 people. Maximum of 60 minutes of service.

## Included in all buffets:

select three juices: orange, grapefruit, tomato, cranberry | coffee, decaffeinated coffee, tea service | assorted breakfast breads (including no added gluten) | sweet butter and jams | local market sliced fruit | overnight oats | berry parfaits

## Hot Entrées

### Scrambled Eggs Substitute

egg beaters, egg whites

### Scrambled Eggs

cheddar cheese blend, fresh herbs

### Hard-Boiled Farm-Fresh Eggs

### Vegetable Frittata

Toy Box tomatoes, baby kale, marinated feta cheese

### Bacon Frittata

applewood bacon, shredded potatoes, bell peppers, mozzarella cheese blend

### Buttermilk Pancakes

sweet butter, warm maple syrup

### Biscuits and Gravy

country sausage gravy

### Breakfast Wrap

cage-free scrambled eggs, bacon, sharp cheddar cheese

### Croissant Sandwich

cage-free scrambled eggs, smoked ham, Swiss cheese

### Biscuit Sandwich

cage-free scrambled eggs, andouille sausage, pepper jack cheese

### Irish Steel-Cut Oatmeal

dried fruit and brown sugar

### French Toast Bread Pudding

Spiced bread pudding with praline sauce

## Sides

### O'Brien Potatoes

sliced potatoes, onions, bell peppers

### Russet Potatoes

caramelized onions, parsley, scallions, sea salt

### Red Potatoes

scallions, rosemary, thyme

### Cheddar Grits

Papa Tom's stone-ground grits, cheddar cheese, green onions

### Breakfast Meats

selections: applewood bacon | Canadian bacon | pork sausage links | pork sausage patties | chicken apple sausage | turkey sausage | turkey bacon | country ham

## Select two hot entrées and two sides

\$60 per person

## Select three hot entrées and two sides

\$63 per person

## AM SIPS AND PM BREWS

Spice up the morning with the perfect AM beverage!

Nothing says NOLA like our custom coffee and chicory blend

Morning in New Orleans, time for a Brandy, try a Brandy Milk Punch, a classic NOLA brunch cocktail made famous by Brennan's

Tea Bar of custom loose tea blends and steeped tea press with healthy stir-ins such as honey, lavender and ginger

Pressed Juice is all the craze right now and we have a variety of flavors to bring energy to your event

Plant-based milk such as oat, almond, and flax are available for coffee or cereal stations





## Action Stations

Stations are designed to complement your breakfast and must be ordered in addition to breakfast buffet.

### Leidenheimer Pain Perdu Station 🍴

vanilla and cinnamon soaked po' boy loaf  
select five: maple syrup | seasonal berry compote | candied pecans | sticky toffee praline sauce | whipped cream | chocolate shavings | local sweet butter | powdered sugar

\$18 per person

### Liquid Nitro Yogurt Parfait Station 🍴

Greek yogurt, frozen with liquid nitrogen |  
local honey | ancient grain granola | fruit compote |  
local berries

\$17 per person

### Biscuit Bar 🍴

homemade buttermilk biscuits (to include no added gluten  
biscuits –on request only) | local jams | whipped butter

\$14 per person

### Omelet Station 🍴

select six: bacon | ham | chicken andouille sausage | Gulf  
shrimp | crawfish | onion | mushroom | tomato | peppers |  
spinach | Swiss cheese | cheddar cheese

\$20 per person

### Potato Hash Bowl Station 🍴

scrambled eggs | red eye gravy | roasted potatoes |  
slow cooked beef short rib | shrimp | wild mushrooms |  
sweet onions | bell peppers | sweet potatoes | chopped  
spinach

\$21 per person

### Shrimp and Grits Station 🍴

Gulf shrimp | New Orleans rosemary Abita  
beer-infused barbecue sauce | Papa Tom's grits | crispy  
tasso ham | scallions | cheddar cheese

\$20 per person

### Poached Egg Station

perfect poached eggs | corned beef hash | deviled  
Louisiana blue crab cake | Canadian bacon | English muffin |  
Creole mustard hollandaise

\$21 per person

### Beignet Station 🍴

warm New Orleans beignets | powdered sugar | chocolate |  
caramel

\$17 per person



# Plated Breakfasts

Minimum 25 people. Maximum of 90 minutes of service.

## Plated breakfasts include:

orange juice | coffee | decaffeinated coffee | tea service

### Traditional Scrambled Eggs 🍳

breakfast potatoes | sausage | bacon

\$47 per person

### Vegetarian Frittata 🌱

seasonal vegetables | breakfast potatoes | oven roasted tomato salad

\$48 per person

### Steak and Eggs 🍳

grass-fed Coulotte steak | scrambled cage-free eggs | roasted tomatoes | breakfast potatoes

\$53 per person

### Sweet Potato Hash 🍳

poached eggs | creole mustard hollandaise

\$53 per person

## Enhancements

### Yogurt and Berry Parfait 🍓

Greek yogurt | house granola | seasonal berries | local honey | raspberry compote | mint

\$13 per person

### Individual Fruit Salad 🍓🍓

\$13 per person

### Family Style Breakfast Breads 🍞

\$7 per person





**AM/PM  
BREAK MENUS**





# Festival Breaks

Minimum of 25 people. Maximum of 30 minutes of service.

## Jazz Fest

spiced pecans | assorted Zapp's potato chips | Café au Lait bread pudding | chocolate-covered strawberries | Grand Marnier spike

\$30 per person

## Crawfish Fest

crawfish cheddar biscuits | corn maque choux | crawfish pie | crawfish bread

\$33 per person

## Beignet Fest

powdered sugar | nutella | spinach and artichoke

\$29 per person

## Gentilly Fest

biscuits | sweet butter | jams | honey | fried chicken bites | roasted peanuts

\$29 per person

## Nacho Fest

select two: chili con carne | vegetarian three-bean chili | braised barbecue pork | pulled chicken

tortilla chips | cheddar cheese sauce | pickled jalapenos | scallions | sour cream | guacamole | pico de gallo

\$31 per person

## Oktober Fest

Bavarian pretzel bites | seasonal beer cheese | grain mustard | bratwurst bites | sauerkraut | Emmenthaler cheese | cornichon pickle | black forest cake

\$33 per person

## Ponchatoula Strawberry Fest

strawberry shortcake | liqueur-infused chocolate covered strawberries | house made ruby chocolate cookies | white chocolate strawberry blondies

\$28 per person

## Mardi Gras

king cake | masquerade cupcakes | boudin balls | crawfish mac n' cheese

\$34 per person

## Health Fest

crudités | chipotle ranch | assortment cheeses | flat breads | seasonal whole fruit

\$26 per person

## Fall Fest

roasted walnuts | roasted almonds | popcorn | dried fruit | white and dark chocolate chips | granola

\$26 per person

## Candy Fest

traditional candy bars | loose candy | gummy bears | Skittles | Reese's Pieces | red licorice | chocolate-covered almonds | pralines | mixed nuts

\$29 per person

## Brew Fest

coffee | decaf coffee | iced coffee | cold brew cans | hot tea

vanilla | sugar free vanilla | caramel | chocolate | white chocolate

chocolate shavings | nutmeg | cinnamon | whipped cream | sugar cubes | marshmallows | honey | lemons

classic New Orleans beignets

\$25 per person

# Mindful Eating Breaks

Minimum of 25 people. Maximum of 30 minutes of service.

## Smarty Plants

beet and lemon panna cotta | herbed hummus with celery and carrots | nut and seed power grain truffles | vegetable crisps

\$35 per person

## Seeds of Change

amaranth seed muffin | banana tahini loaf | chia berry pudding | spiced pumpkin and sunflower seeds | lightly salted popcorn

\$32 per person

## Meditative Moment

assorted juices: green, berry, energy, detox | sashimi tuna poke | apple wedges | peanut butter | vegetable crisps | seasonal fruit and berry salad | cucumber-infused water

\$41 per person

## Midday Stretch

seasonal hummus selection | cracked lavosh | seasonal vegetables | baby kale and quinoa salad | shrimp ceviche | seasonal fruit salad | fruit and herb infused water

\$39 per person

## Add-on: Bottled Nitro Cold Brew

\$9 per person

# A la Carte

## Break Selections

### Snacks

Fresh house-made breakfast breads 🍞

\$81 per dozen

Assorted bagels with cream cheese 🍞

\$82 per dozen

Whole fresh fruit 🍏 🍌 🍌

\$7 each

Fresh Cut Fruit with honey yogurt dip

\$12 per person

Low-fat Greek yogurt 🍌 🍌

\$7 each

House made granola Greek yogurt parfait 🍌

\$12 each

Assorted granola bars and power bars 🍌

\$6.50 each

Trail Mix bags 🍌

\$6.50 each

Zapp's Cajun potato chips 🍌 🍌

\$6.50 each

Bags of popcorn 🍌

\$7 each

Popcorn cart with attendant

\$350 each

Tortilla chips with salsa rojo and guacamole 🍌 🍌 🍌

\$9 per person

Giant soft pretzels with mustard 🍌 🍌

\$83 per dozen

Crisp garden vegetables with hummus 🍌 🍌 🍌

\$13 per person

Mardi Gras King Cake (feeds 10-12) 🍌

\$178 each

Pralines 🍌 🍌

\$68 per dozen

Macarons 🍌 🍌

\$86 per dozen

Chocolate brownies or white chocolate blondies 🍌

\$82 per dozen

House made cookies 🍌

\$82 per dozen

Assorted cupcakes 🍌

\$90 per dozen

King size candy bars 🍌

\$8 each

Novelty ice cream bars 🍌

\$9 each

### Beverages

#### BREW

100% Columbian regular coffee

\$145 per gallon

100% Columbian decaffeinated coffee

\$145 per gallon

Coffee and chicory blend (*Nola classic*)

\$160 per gallon

Assorted herbal and caffeinated teas with hot water

\$145 per gallon

Starbucks brewed coffee or decaffeinated coffee

\$165 per gallon

Bottled Cold Brew Coffee

\$9.50 each

#### BREW Experiences

Service time for up to 30 minutes.

#### Plant-based and non-dairy milk alternatives

available for brew stir-ins, please review with your hotel team in advance for options

#### Tea Bar

custom loose tea blends steeped in tea press

\$9.50 per person



# A la Carte

## Break Selections

### CHILL

Fruit and herb infused water \$115 per gallon

Iced tea \$145 per gallon

Lemonade, seasonal flavors \$132 per gallon

Fruit punch \$132 per gallon

Bottled still water \$6.50 each

Smart water \$9 each

Assorted vitamin waters \$9 each

Assorted bottled juices \$8 each

Bottled iced tea \$8 each

Orange, cranberry, grapefruit, apple juice

\$66 per carafe

Individual Odwalla juices and smoothies

\$10 each

Assorted soft drinks \$6.50 each

Bottled sparkling water \$8 each

Red Bull and Diet Red Bull \$10 each

### CHILL Experiences

Service time for up to 30 minutes

#### Juice and Smoothie Bar

custom juice blends | antioxidant and energy boosts

\$10 per person

#### Drink Your Greens Bar

vegetable based beverages

\$12 per person

### CHILL Bubbles

Dasani sparkling water, various flavors

\$7.50 each

San Pellegrino sparkling natural mineral water, various flavors

\$8.50 each

Assorted soft drinks

\$6.50 each

Bottled sparkling water

\$8 each

Red Bull and Diet Red Bull

\$10 each

Kombucha, assorted flavors

\$11 each



# LUNCH MENUS



## Engage & Explore Ideas:

Add these delectable ideas to the day for a more personalized experience

Learn about Mardi Gras and it's world famous krewes

Interact with krewe leaders

Experience live Mardi Gras krewe performances



# MONDAY

## St. Charles

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

### Salads

#### Romaine Salad 🌱 🥗

chopped romaine, seasoned chickpeas, sun-dried tomatoes with goat cheese and red wine vinaigrette, served on side

#### Green Bean Salad 🥗 🌱

green beans, grated Parmesan cheese, shaved root vegetables, pecans, Champagne vinaigrette

#### Gulf Shrimp Salad 🦐 🥗

tomatoes, sweet garlic, shallots, capers, fusilli pasta, Italian dressing

### Sandwiches & Wraps

#### Tuna Salad Wrap 🥗 🌱

celery, red onion, roasted red peppers, bibb lettuce, black pepper aioli, tomato wrap

#### Muffuletta

mortadella, Italian salami, provolone, olive spread, muffuletta bread

#### Marinated Chicken Sandwich

chicken, garden greens, aged cheddar cheese, tomatoes, herbed aioli, soft roll

#### Vegetarian Wrap 🌱 🥗

roasted peppers, roasted tomatoes, roasted artichokes, caramelized onions, hummus spread, wheat wrap

### Soup

#### Minestrone 🥗 🌱 🥗

#### Garden Vegetable 🌱 🥗

### Hot Mains

#### Blanc Du Bois Brined Chicken Breast 🥗

roasted peppers, onions, tomatoes

#### Muscadine Wine-Basted Salmon 🥗

roasted marble potatoes, Muscadine wine, mustard glaze

#### Landry's Malbec-Marinated Flank Steak 🥗 🥗

grilled onions, Malbec Reduction

#### Foraged Mushroom Fricassee 🥗 🌱

Boursin grits

### Sides

#### Warm Potato Salad 🥗 🌱 🥗

green onion, Creole mustard vinaigrette

#### Asparagus and Almond Sauté 🥗 🌱 🥗

citrus oil

#### Chilled Marinated Heirloom Cauliflower Salad 🥗 🌱 🥗

red wine vinaigrette

### Sweets

#### Bananas Foster Praline Doberge 🍌

#### Creole Cream Cheese King Cake 🍌

#### Crème Brulee 🍌

### Day of the Week Cold Buffet

2 salads | 3 sandwiches | kettle chips | dessert assortment

\$70 per person

### Day of the Week Hot Buffet

2 salads | 3 hot mains | 2 sides | dessert assortment

\$78 per person

Include soup selection:

additional \$3 per person

# TUESDAY

## Plaquemines

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

### Salads

#### Mixed Lettuce Salad 🌱🌱🌱

romaine, red leaf, radish, cherry tomatoes, cucumber, onion, orange ginger dressing

#### Brussels Sprout Salad 🌱🌱

shaved brussels sprouts, carrots, bell peppers, scallions, cilantro, sweet soy dressing

#### Cucumber Salad 🌱🌱

cucumber, garlic, apple cider vinegar, chili oil, sesame seeds

### Sandwiches & Wraps

#### Pork Loin Banh Mi 🌱🌱

pickles, cucumbers, carrots, mint, cilantro

#### Teriyaki Turkey Wrap

lettuce, tomato, teriyaki mayo, spinach wrap

#### Roast Beef Pho Sandwich

sriracha, red onion, cilantro, bean sprouts, hoisin aioli

#### Vegetable Bahn Mi 🌱🌱

cucumber, carrots, daikon radish, cremini mushrooms, sweet chili peppers, cilantro, garlic teriyaki glazed tofu, sriracha aioli

### Soup

#### Tom Kha Gai 🌱🌱

coconut lime, lemongrass, chicken, mushroom

### Hot Mains

#### Lemongrass Shrimp 🌱🌱

Gulf shrimp, lemongrass, ginger, bell peppers, green onions

#### Beef and Broccoli

sliced beef, garlic, broccoli, sweet soy sauce

#### Roasted Portobello Mushroom 🌱🌱

grilled green onions, teriyaki sauce

#### Sweet Garlic Fried Chicken 🌱🌱

fried chicken, tamari, Korean chili paste, toasted sesame seeds

### Sides

#### Vegetable Fried Rice 🌱🌱🌱

sweet peas, edamame, carrots, celery, onions, bean sprouts, egg, sesame tamari

#### Green Beans 🌱🌱🌱

garlic, sesame oil

#### Bok Choy 🌱🌱🌱

crispy garlic, crushed peppers, olive oil

### Sweets

#### Fudge Brownie 🌱

#### Mango Coconut Custard 🌱🌱

#### Matcha Cream Puffs 🌱

### Day of the Week Cold Buffet

2 salads | 3 sandwiches | kettle chips | dessert assortment

\$71 per person

### Day of the Week Hot Buffet

2 salads | 3 hot mains | 2 sides | dessert assortment

\$79 per person

Include soup selection:

additional \$3 per person



# WEDNESDAY

## St. Bernard

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

### Salads

#### Panzanella 🌿

croutons, cucumber, zucchini, bell pepper, baby mozzarella, cherry tomatoes, kalamata olives, grilled red onion, spicy Italian dressing

#### Deconstructed Field Greens Salad 🌿🌱

shredded carrots, hard-boiled egg, olives, pickled beets, feta, balsamic vinaigrette

#### Chicken Pasta Salad

roasted tomato, black olives, red onion, parmesan, chipotle caesar dressing

### Sandwiches & Wraps

#### Vegan Protein Wrap 🌱🌱

chickpeas, lentils, apricot, cranberries, scallions, whole wheat wrap

#### Chicken Salad Wrap

grapes, celery, green onion, garlic sauce, mayonnaise, chipotle sauce, tortilla wrap

#### Tuna Salad Wrap 🌱

pickles, red onion, celery, lettuce, mayonnaise, black pepper aioli, wheat wrap

#### Turkey Havarti Wrap

tomato, bibb lettuce, black pepper aioli, spinach wrap

### Soup

#### Seafood Gumbo 🌱

### Hot Mains

#### Chicken Picatta

roasted potatoes, caper butter sauce

#### Redfish 🌱

red pepper sofrito, crawfish beurre blanc

#### Sliced Flank Steak 🌱🌱

cipollini onions, peppercorn demi

#### Papa Tom's Polenta 🌱🌱

wild mushroom fricassee

### Sides

#### Penne Pasta Cacciatore 🌱

onion, tomato, bell pepper

#### Green Beans 🌱🌱🌱

shallot, garlic, creole mustard vinaigrette, piment d'espelette

#### Garlic Bread 🌱

parmesan cheese, herb butter

### Sweets

#### Tiramisu 🌱

#### Pistachio White Chocolate Biscotti 🌱

#### Amaretto Panna Cotta 🌱🌱

### Day of the Week Cold Buffet

2 salads | 3 sandwiches | kettle chips | dessert assortment

\$71 per person

### Day of the Week Hot Buffet

2 salads | 3 hot mains | 2 sides | dessert assortment

\$80 per person

#### Include soup selection:

additional \$3 per person

# THURSDAY

## Orleans

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

### Salads

#### Chopped Gem Salad

grilled corn, onions, peppers, smoked tomato vinaigrette

#### Cucumber & Tomato Salad

purple onion, apple cider vinaigrette

#### Crawfish Farfalle Pasta Salad

roasted peppers, green Spanish olives, pepperoncini, creole dressing

### Sandwiches & Wraps

#### Mushroom Wrap

grilled forest mushrooms, romaine lettuce, beefsteak tomatoes, green goddess dressing, whole wheat tortilla

#### Chicken Sandwich

tomatoes, cabbage slaw, tabasco remoulade, onion bun

#### Shrimp Salad Wrap

onion, celery, bell pepper, pickled okra, pimento aioli, sun-dried tomato wrap

#### Roast Beef Sandwich

grilled onions, iceberg lettuce, sharp cheddar cheese, horseradish aioli, soft country hoagie roll

### Soup

#### Chicken and Andouille Gumbo

popcorn rice

### Hot Mains

#### Grass-fed Flank Steak

grilled red onions, Abita turbo dog barbecue sauce

#### Bronzed Snapper

oven roasted tomato, grilled satsuma beurre blanc

#### Fried Chicken

Cajun-spice marinated, green onion

#### Roasted Mirliton

corn maque choux, romesco

### Sides

#### Mac & Cheese

#### Braised Collard Greens

#### Red Beans & Rice

### Sweets

#### Boozy Strawberries

#### Chocolate Espresso Tarts

#### Crunchy White Chocolate Bread Pudding with Bourbon Caramel Sauce

#### Day of the Week Cold Buffet

2 salads | 3 sandwiches | kettle chips | dessert assortment

\$72 per person

#### Day of the Week Hot Buffet

2 salads | 3 hot mains | 2 sides | dessert assortment

\$80 per person

Include soup selection:

additional \$3 per person



# FRIDAY

## Jefferson

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

### Salads

#### Pasta Salad 🌿

roasted red peppers, black beans, fusilli pasta, honey-jalapeno buttermilk dressing

#### Cherry Tomato Salad 🌿🌱🌱

roasted corn, red onions, cucumbers, cilantro-shallot vinaigrette

#### Romaine Hearts 🌿

cotija cheese, shaved radish, cucumbers, cilantro roasted red peppers, smoked caesar dressing

### Sandwiches & Wraps

#### Sweet Potato Wrap 🌿🌱

black bean spread, roasted sweet potatoes, pesto, cilantro, parsley, onion garlic, arugula, tomato tortilla

#### Turkey Club

turkey, bacon, guacamole, pepper jack cheese, lettuce, tomato, roasted red pepper mayo, texas toast

#### Mexicali Chicken Sandwich 🌱

marinated chicken breast, charred tomato spread, red onions, garden greens, artisan roll

#### Roast Pork Sandwich 🌱

red onions, marinated cabbage slaw, salsa verde spread, artisan roll

### Soup

#### Chicken Tortilla Soup 🌱

### Hot Mains

#### Fajitas

carne asada and citrus annatto chicken  
roasted jalapenos, green onions, pickled jalapenos, cilantro, limes, guacamole, shredded Mexican cheese, iceberg lettuce chiffonade, pico de gallo, sour cream, salsa roja, flour tortilla

#### Drum Vera Crus 🌱🌱

olive and caper tomato sauce

#### Cumin-Scented Sweet Potato Hash 🌱🌱

### Sides

#### Fajita Seasoned Peppers and Onion 🌱🌱🌱

#### Refried Beans 🌱🌱

#### Mexican Rice 🌱🌱🌱

### Sweets

#### Horchata Tres Leches 🌿

#### Dulce de leche Cheesecake 🌿

#### Churros with honey 🌿

#### Day of the Week Cold Buffet

2 salads | 3 sandwiches | kettle chips | dessert assortment

\$71 per person

#### Day of the Week Hot Buffet

2 salads | 3 hot mains | 2 sides | dessert assortment

\$79 per person

#### Include soup selection:

additional \$3 per person

# Saturday

## St. Tammany

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

### Salads

#### Green Salad

blue cheese, candied pecans, dried fruits, cherry tomatoes, red wine vinaigrette

#### Quinoa Salad

baby kale, orange segments, citrus vinaigrette

#### Potato Salad

celery, onions, dijonnaise

### Sandwiches & Wraps

#### Turkey Club Wrap

bibb lettuce, sharp cheddar cheese, tomatoes, roasted garlic-bacon aioli, flour tortilla

#### Roast Beef Sandwich

bibb lettuce, tomatoes, smoked gouda cheese, horseradish-Creole mustard mayo, wheat bread

#### Ham & Cheese Wrap

smoked low country ham, baby Swiss cheese, bibb lettuce, tomatoes, black pepper aioli, spinach wrap

#### Vegetarian Wrap

roasted zucchini, roasted summer squash, carrots, baby spinach, olive salad, pesto light mayo, tomato basil wrap

### Soup

#### Creamy Tomato Bisque

### Hot Mains

#### Roasted Chicken Breast

garlic, olives, thyme

#### Pacific Grouper

artichokes and roasted tomatoes, grilled lemon butter sauce

#### Beef Short Rib

roasted mushrooms, natural jus

### Sides

#### Seasonal Vegetables

#### Seasonal Roasted Squash

#### Roasted Marble Potatoes

### Sweets

#### Yogurt & Berries Tart

#### Pistachio Layer Cake

#### Pina Colada Mousse

### Day of the Week Cold Buffet

2 salads | 3 sandwiches | kettle chips | dessert assortment

\$69 per person

### Day of the Week Hot Buffet

2 salads | 3 hot mains | 2 sides | dessert assortment

\$77 per person

### Include soup selection:

additional \$3 per person



# Sunday

## Natchitoches

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

### Salads

#### Garden Greens

cherry tomatoes, cucumbers, shaved radishes, Creole mustard-shallot vinaigrette

#### Old Bay Red Potato Salad

egg, scallions, dijonnaise

#### Blackened Shrimp Pasta Salad

bell peppers, onion, celery, farfalle pasta, Cajun vinaigrette

### Sandwiches & Wraps

#### Roast Beef Poboy

lettuce, tomatoes, onions, horseradish mayonnaise, Leidenheimer bread

#### Vegetarian Wrap

chive cream cheese, Bibb tomatoes, Persian cucumbers, olive salad, flour tortilla

#### Blackened Chicken Wrap

red onions, diced tomatoes, bibb lettuce, spicy remoulade

#### Ham and Swiss Sandwich

pickles, tomatoes, bibb lettuce, Creole mustard, artisan roll

### Soup

#### Vegetarian Gumbo

### Hot Mains

#### Jambalaya

#### Vegan Jambalaya

#### Boudin

creole mustard dipping sauce

#### Fried Catfish

classic tartar sauce

#### Bronzed Chicken Breast

stewed tomatoes

### Sides

#### Green Beans with Almonds

#### Corn Maque Choux

#### Fried Okra

### Sweets

#### Apple Dulce de Leche Tart

#### Raspberry Cheesecake Bars

#### Rocky Road Boulders

#### Day of the Week Cold Buffet

2 salads | 3 sandwiches | kettle chips | dessert assortment

\$68 per person

#### Day of the Week Hot Buffet

2 salads | 3 hot mains | 2 sides | dessert assortment

\$77 per person

#### Include soup selection:

additional \$3 per person

# Plated Lunches

Minimum 25 people. Maximum of 90 minutes of service.

Select one salad | one entrée | one dessert.

Coffee and hot tea service included.

ADD: Bread Service **\$2 per person**

## Salad Starters

### Caesar Salad 🌿

romaine lettuce, traditional Caesar dressing, parmesan cheese, toasted cornbread crumbs

### Roasted Beet Salad 🌿🔥

goat cheese, garden greens, balsamic dressing

### Local Hydroponic Mixed Greens 🌿🌱

pickled red onions, cherry tomatoes, radishes, roasted lemon vinaigrette, turmeric whipped ricotta

## Desserts

### Chantilly Layer Cake 🌿

vanilla sponge, Chantilly cream, lemon curd, fresh berries

### Sour Cherry Bread Pudding 🌿

locally sourced bread with sour cherries

### Bourbon Praline Cheesecake 🌿

traditional cheesecake, bourbon caramel, toasted praline pecans

### S'mousse (S'more+Mousse) 🌿

milk chocolate mousse, roasted graham crumbs, marshmallow fluff

## Entrees

### Slow-Cooked Chicken Thighs 🔥

seasonal squash puree, potato au gratin, white Bordeaux reduction

**\$66 per person**

### Roasted Chicken Breast 🔥

parsley and Parmesan cheese mashed potatoes, blistered cherry tomatoes, orange and ginger braised carrots, romesco sauce

**\$70 per person**

### Braised Beef Short Ribs 🔥

pearl onions, roasted wild mushrooms, Papa Tom's boursin grits

**\$79 per person**

### Coulotte Steak 🌱🔥

sweet pea puree, grilled red onion, Campari tomatoes, roasted garlic fingerling potatoes, house Worcestershire sauce

**\$78 per person**

### Local Redfish 🔥

Papa Tom's creamy chive grits, stewed crawfish piperade

**\$74 per person**

### Seared Gulf Fish 🌱🔥

carrot harissa puree, roasted tomatoes, herbed Moroccan couscous

**\$74 per person**

### Ravioli 🌿

spinach and ricotta-filled pasta, slow-roasted tomato caper sauce, sautéed Swiss chard, toasted pine nuts

**\$66 per person**

### Wild Mushroom Fricassee 🌱🔥

saffron cauliflower mash, sweet peas, melted leeks

**\$66 per person**



# RECEPTION MENUS



# Gatherings

Minimum 25 people. Maximum of 90 minutes of service. Chef and server fees additional.

## Charcuterie Display 🍷

\$25 per person

dried, cured meats | sausage | pates | olives | nuts | toasted crostini

## Artisan Cheese Display 🧀

\$24 per person

assorted crackers | smoked almonds | spiced pecans | dried fruit | grapes | quince paste | pickled peppers

## Vegetable Display 🥕🥦🌿

\$23 per person

carrots | celery | broccoli | cauliflower | tomato | radish | cucumbers | peppers | marinated & pickled vegetables | ranch dip

## NOLA Chargrilled Oyster Bar Display

\$33 per person

New Orleans famous chargrilled oysters | bread

## Chilled Seafood Display 🦞🐚

\$36 per person

Gulf oysters on the half shell | mignonette | local shrimp | horseradish cocktail sauce | red fish satsuma and bell pepper ceviche

## Dim Sum Station 🥟

\$37 per person

dumplings: chicken | pork | shrimp | edamame | bbq pork bao bun | spicy soy sauce | ginger teriyaki | Thai chili sauce

## House-Made Mozzarella Station 🧀🌿

\$33 per person

carved heirloom tomatoes | living basil | balsamic vinegar | extra virgin olive oil | sea salt

## Shrimp and Grits Station 🍤

\$32 per person

Papa Tom's grits | Cajun bbq shrimp | crispy tasso | green onion

## Barbecue Station

\$32 per person

select 2: pulled pork | bbq brisket | smoked chicken wings

cole slaw | potato salad | corn bread muffins | sweet bbq sauce | tangy South Carolina vinegar bbq | Nashville spicy bbq

## Pasta Station

\$33 per person

cheese tortellini, herbed chicken | Cajun cream penne pasta | shrimp scampi | sundried tomato | mushroom | bell peppers | onions | marinara sauce | sea salt and rosemary focaccia

## Salad Station

\$30 per person

garden greens with your choice of 6 of the following:

cherry tomatoes | cucumbers | red onions | roasted beets | radishes | marinated mushrooms | shredded carrots | hard-boiled egg | marinated chickpeas | artichokes | sunflower seeds | pepitas | garlic herbed croutons | crumbled blue cheese | feta | shredded cheddar | herbed buttermilk | white balsamic vinaigrette | Steen's shallot vinaigrette | tomato vinaigrette

**ADD:** Chicken \$6 per person

**ADD:** Shrimp \$7 per person

**ADD:** living garden hydroponic greens display \$6 per person

## Risotto Station 🍷

\$29 per person

select 2: braised short rib | creole shrimp | wild mushrooms | toasted pine nuts | sundried tomatoes | asparagus | English peas | parmesan cheese



# Gatherings continued

## Street Taco Station

\$31 per person

pork carnitas | carne al pastor | beef carne asada | roasted Portobello mushrooms | pico de gallo | queso fresco | diced onions | cilantro | lime | mini corn tortillas

ADD: Shrimp \$5 per person

## Barbecued Alligator Po'Boy Station 🌮

\$37 per person

coleslaw | house-made ginger barbecue sauce | cilantro | pickled carrots | jalapenos | traditional Leidenheimer bread

## Carving Stations

### Grass Fed Strip Loin

\$27 per person

horseradish cream | dijon aioli | cabernet jus | dinner rolls

### Boneless Lamb Loin

\$30 per person

cucumber labneh | syrah reduction | dinner rolls

### Salmon en Croute

\$25 per person

melted leek and crawfish | vermouth reduction

## Sous Vide and Sear

### Turkey Breast

\$24 per person

sage aioli | cranberry chutney | creole mustard | Leidenheimer mountain roll

### Short Rib

\$26 per person

horseradish cream | dijon aioli | cabernet reduction | dinner roll

### Beef Brisket

\$26 per person

balsamic-braised Cipollini onions | house made Worcestershire | creole mustard | dinner roll

### Pork Roast

\$24 per person

braised red cabbage | creole mustard | spiked natural jus | dinner roll

## "WHO DAT" WITHOUT A BEVERAGE PAIRING?

TRADITIONALLY KNOWN FOR COCKTAILS, NEW ORLEANS ALSO HAS A GROWING CRAFT BEER SCENE. PAIR A GUMBO DISPLAY OR BARBECUED ALLIGATOR PO' BOY STATION WITH A LOCAL CRAFT BEER STATION FOR THE ULTIMATE "WHO DAT" TAILGATE EXPERIENCE.



# Sweet Finales

Minimum 25 people. Maximum of 90 minutes of service. Chef and server fees additional. Attendant required for each station.

## Sweet New Orleans Station 🍌

New Orleans famous beignets | powdered sugar | café au lait ice cream

\$24.50 per person

## Nitro Chocolate Bark Station 🍫

select 1: white chocolate | milk chocolate | dark chocolate ganache

select 5: cranberries | marshmallows | candied pecans | kettle chips | mixed nuts | Heath toffee bits | Reese's peanut butter cups | pretzel bites | M&M's

\$27.50 per person

## Carnival Time 🎪

cotton candy | fried Oreos | hand-dipped caramel apples | warm candied nuts

\$25 per person

## Bananas Foster Station 🍌🔥

ripe bananas | spiced rum | caramel | vanilla ice cream

\$26.50 per person





## DINNER MENUS



# Hors d'oeuvres

## Cold Hors d'oeuvres

minimum 50 pieces of each item

### Roasted Tomato Crostini

basil cream cheese

\$9 each

### Smoked Salmon Crostini

\$10 each

### Ponchatoula Strawberries & Mascarpone Cream Cheese



\$9 each

### Margarita Shrimp Drizzled with a Bloody Mary Cocktail Sauce

\$10 each

### Gulf Crab Salad on English Cucumber

fresh oysters over yellow tomato gazpacho, crème fraîche

\$11 each

### Watermelon & Goat Cheese with Balsamic Drizzle

\$9 each

### Cajun-Spiced Deviled Egg with Crawfish Tail

\$10 each

### Mini Muffaletta

filled with olive salad & Italian charcuterie

\$10 each

### Charred Rare Beef

green onion spice biscuit, horseradish chive cream

\$11 each

### Rice Paper Spicy Shrimp Rolls

Mango, herbs, peanut chili sauce

\$11 each

## Hot Hors d'oeuvres

minimum 50 pieces of each item

### Bacon-Wrapped Shrimp

maple chili glaze

\$10 each

### Mini Beef Wellington

\$10 each

### Chicken Satay

Choice of Peanut Sauce, BBQ Sauce, Siracha Sauce, or Spicy Lemon Sauce

\$9 each

### Artichoke Beignets

lemon aioli

\$10 each

### Spinach and Feta in Phyllo Dough

\$10 each

### Brisket & Smoked Cheddar Grilled Cheese

\$11 each

### Tempura Battered Asparagus

\$10 each

### Fried Plantains

mango chutney

\$10 each

### Server Fee to Pass Hors D'oeuvres

\$200 per server



# Dinner Buffets

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

## Frenchman Street

### Gulf Seafood Bisque

#### Locally Grown Salad

bibb lettuce, gorgonzola crumbles, blistered cherry tomatoes, creole ranch dressing

#### Penne Salad

gulf shrimp, bell peppers, Avery Island vinaigrette

#### Bronzed Drum

cajun bbq sauce, lump crab salad

#### Roasted Pork Collar

creole mustard sauce, traditional boudin

#### Braised Chicken Breast

andouille, crawfish etouffee

#### Roasted Sweet Potatoes

bourbon butter

#### Vegan Jambalaya

#### Cajun Corn Maque Choux

#### Collard Greens

#### Pastry Chef Dessert Assortment

**\$112 per person**

## Chartres Street

### Garden Vegetable and Kidney Bean Soup

#### Ponchatoula Salad

local greens, Ponchatoula strawberries, candied pecans, goat cheese, Steen's cane syrup vinaigrette

#### Caprese

cherry tomatoes, bocconcini mozzarella cheese, olives, red onions, basil, red wine vinaigrette

#### Grilled Petite Lamb Chops

rosemary garlic jus

#### Seared Snapper

citrus beurre blanc

#### Fusilli Pasta

grilled eggplant, cherry tomatoes, herbs

#### Butternut Squash Soufflé

#### Roasted Carrots

#### Broccolini

roasted garlic oil, herbs

#### Herbed Marble Potatoes

#### Pastry Chef Dessert Assortment

**\$114 per person**

## Royal Street Buffet

### Tomato Basil Soup

#### Garden Greens

dried cranberries, crispy bacon, focaccia croutons, Creole mustard vinaigrette

#### Pasta Salad

farfalle pasta, artichokes, olives, cubed provolone cheese, salami, julienned bell peppers

#### Pecan-Crusted Chicken

creamed spinach

#### Beef Tenderloin

roasted mushrooms, cabernet reduction

#### Grilled Mahi-Mahi

chimichurri, tomato onion relish

#### Seasonal Root Vegetable Hash

#### Horseradish Mashed Potatoes

#### Roasted Brussels Sprouts

candied walnuts

#### Pastry Chef Dessert Assortment

**\$113 per person**

# Plated Dinners

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included. Bread Service Included

Select one salad | one entrée | one dessert.

## Salad Starters

### Wedge 🌱

local hydroponic bibb, crumbled bacon, shaved radishes, green goddess goat cheese, herbed buttermilk dressing

### Arugula Salad 🌱 🌱

Ponchatoula strawberries, candied pecans, balsamic vinaigrette

### Classic Caesar 🌱 🌱

romaine lettuce, black pepper Parmesan cheese crunch, Caesar dressing

### Cucumber and Romaine 🌱 🌱

cherry tomatoes, sumac, Greek yogurt, red onions, red wine vinaigrette

## Desserts

### Green Apple Entremet 🌱

green apple, honey yogurt, ruby chocolate

additional \$3 per person

### Mixed Berry Shortcake

vanilla sponge cake, chantilly cream, mixed berry compote, fresh berries

### Bananas Foster Doberge 🌱

doberge layer cake, praline buttercream, banana pastry cream, caramel glaze

### Apple Dulce de Leche Tart 🌱

Granny Smith green apples, vanilla crumble, dulce de leche sauce

### S'mores Cake

rich chocolate mousse, graham cracker crust, toasted marshmallow

### Caramel Crunch Cheesecake 🌱

cookie crust, white chocolate and caramel crunch, caramel glaze

### Chocolate Decadence 🌱

fudge brownie, rich chocolate mousse, milk chocolate whipped ganache, garnished with chocolate marshmallows

## Duo Dessert Plates

additional \$4 per person

### Tarte au Citron | Matcha Cream Puff 🌱

### Mango Cheesecake | Satsuma Mousse, Sponge Cake 🌱

### Hazelnut Opera | Chocolate Cremaux Tart 🌱

## Trio Dessert Plates

additional \$6 per person

### Ganache tart | Pot de Crème | Chocolate Layer Cake 🌱

### Mardi Gras Doberge | Praline Cheesecake | Strawberry Shortcake 🌱

### Lemon Mascarpone Cheesecake | Pistachio Layer Cake | Blueberry Cobbler 🌱

# Plated Dinners

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included. Bread Service Included.

Select one salad | one entrée | one dessert.

## Entrées

### Braised Short Ribs

duck fat potato rose, roasted carrot, wilted spinach, cabernet reduction

\$106 per person

### Filet Mignon

roasted garlic mashed potato, roasted asparagus, marinated Campari tomatoes, pinot noir reduction

\$108 per person

### Seared Redfish

blackened cauliflower puree, sweet potatoes, roasted Brussels sprouts, ginger pineapple beurre blanc

\$91 per person

### Seared Salmon

sweet corn succotash, new potatoes smashed with mustard greens and Myer lemon romesco

\$95 per person

### Seared Chicken Breast

mashed potatoes, butter braised carrot and pearl onions, wild mushrooms, natural jus

\$93 per person

### Braised Chicken Thighs

herbed Papa Tom's grits, fennel confit, sweet peas, pepperonata

\$90 per person

### Gnocchi

ricotta, eggs, Yukon gold potatoes, capers, Kalamata olives, tomato basil sauce

\$89 per person

### Roasted Vegetable Polenta Cake

roasted cauliflower, butternut squash, red onion, edamame, red bell pepper, zucchini on a herb polenta cake

\$89 per person

### Short Rib and Gulf Drum

boursin polenta, creamed escarole, wild mushrooms, onion confit, natural jus

\$114 per person

### Filet Mignon and Creole Butter Shrimp Scampi

parmesan cheese and parsley mashed potatoes, braised carrots, marinated Campari tomatoes, cabernet reduction

\$119 per person



# BAR MENUS

WANT ADDITIONAL IDEAS?

Just ask!  
We love to talk about creative  
twists on cocktails!



# Bar Packages

## Diamond Bar Package

Tito's Vodka  
Hendricks Gin  
Ron Zacapo Rum  
Casamigo's Blanco Tequila  
Knob Creek Bourbon  
Jameson Whiskey  
Glenmorangie 10 year  
Wente wines  
Chandon Sparkling  
Domestic and imported beers  
Assorted sodas and mixers

**1 hour package: \$38 per person**

**2 hour package: \$49 per person**

**3 hour package: \$61 per person**

### Consumption Pricing:

Diamond Liquors and Wine  
\$17 each  
Domestic beer  
\$8.50 each  
Imported beer/Local Craft beer  
\$10.50 each

## Platinum Bar Package

Absolut Vodka  
Tanqueray Gin  
Bacardi Superior Rum  
1800 Silver Tequila  
Jack Daniels Whiskey  
Bulleit Bourbon  
Dewar's 12 year Scotch  
Columbia Crest Grand Estates  
Riondo Prosecco  
Domestic and imported beers  
Assorted sodas and mixers

**1 hour package: \$32 per person**

**2 hour package: \$43 per person**

**3 hour package: \$54 per person**

### Consumption Pricing:

Platinum Liquors and Wine  
\$16 each  
Domestic beer  
\$8.50 each  
Imported beer/Local Craft beer  
\$10.50 each

## Premium Package

Smirnoff Vodka  
New Amsterdam Gin  
Myers Platinum Rum  
Jim Beam Bourbon  
Canadian Club Whiskey  
Jose Cuervo Traditional Plata  
J&B Scotch  
Proverb wines/Wycliff Brut  
Domestic and imported beers  
Assorted sodas and mixers

**1 hour package: \$28 per person**

**2 hour package: \$38 per person**

**3 hour package: \$49 per person**

### Consumption Pricing:

Premium liquors and wine  
\$14 each  
Domestic beer  
\$8.50 each  
Imported beer/Local Craft beer  
\$10.50 each



# Lagniappe Bar Packages

Priced per person based on 1.5 hours

**Each additional 30 minutes** add \$7 per person

## New Orleans Local Package

Select 2: Hurricane | Sazerac | Vieux Carre | French 75 | Ramos Gin Fizz | Absinthe Frappe

Local Craft Beers : Abita Amber | Abita Purple Haze | Holy Roller IPA | Lazy Magnolia Southern Pecan | Paradise Park | NOLA Blonde

Local Wines: King of Carnival Red | Ward White Blend

\$36 per person

## Geaux Bar

served in to-go cups

Local Craft Beer \$10.50 each  
(on consumption)

House Red and White Wines \$14 each  
(on consumption)

Specialty Cocktail \$16 each  
(minimum 70% guarantee of expected guest count)

## Gallon Specialty Cocktails

Choice of: \$195 per gallon  
Margarita | Hurricane | Bloody Mary | Sangria (White, Red, or Sparkling) | Pimm's Strawberry Tea | Citrus Cooler

## Bayou Bloody Mary Experience

Tito's Handmade Vodka, Ketel One Vodka, Wheatley Vodka, local craft beer, house-made Bloody Mary Mix, various accoutrements and garnishes to build your own Bloody Mary.

*Additionally, select two of the following custom creations to add to the experience:*

## Cajun Mary's Secret

Citron Vodka | Gris Gris Cayenne Liqueur | Worcestershire Sauce | Bloody Mary Mix | asparagus and gouda cheese garnish

## Pure Gold

Wheatley Vodka | Bloody Mary Mix (yellow beets and yellow tomato base) | yellow cherry tomatoes | grilled shrimp garnish

## Swamp Thing

Cucumber vodka | Green Tabasco Sauce | house-made Bloody Mary Mix (tomatillo and green tomato base) | lime | celery | spicy beans and cucumber garnish

## What's Up Doc

Wheatley Vodka | house-made Bloody Mary Mix (carrot juice based) | cinnamon | carrots | celery | dill pickles and mint garnish

## Bloody Russell

Russell Reserve Bourbon | Gris Gris Cayenne Liqueur | house-made Bloody Mary Mix | fried oysters and slider garnish

**One-Hour Package:** \$24 per person

**Two-Hour Package:** \$30 per person

**Three-Hour Package:** \$33 per person

# Curated Bar Experiences

Upgrade your bar package with a curated experience.

\$14 per person, in addition to bar package pricing.

Pricing is available to provide experiences separate from bar packages.

## Barrel Aged Cocktails

Master-blended cocktails, aged in new oak medium toast barrels for 21 days: Vieux Carre, Negroni, Mai Thai, Sangria, Gin Martini

## Smoked Old Fashioned Bar

Old fashioned crafted and smoked to order with applewood, cherry and hickory woods. Bourbons included: Buffalo Trace, Knobb Creek, Jack Daniels, Sazerac Rye, Russell Reserve and Bulleit

## Margarita Bar

Made to order margaritas with choice of tequila: Casamigos Silver, Casamigos Reposado or Maestro Dobel Diamante, topped with seasonal fruits and garnish

## Bayou-To-Table Mojito Bar

Old New Orleans Rum, Bayou Silver or Bayou Satsuma Rum, Marsh House Rum, elderflower liqueur, Tabasco, fresh mint, seasonal fruits

## Champagne Bar

Why stand in line when we can bring the champagne to you? Enjoy a selection of sparkling wines and champagnes from our roving champagne cart.

*Cart includes:*

Chandon Brut, Chandon étoile Rosé, Moët Minis, Piper-Heidsieck, Marquis de la Tour and Domaine Ste. Michelle

## Louisiana Sparkling Pops

Beat the New Orleans heat by adding on frozen popsicle versions of our specialty mimosas to any event.

*Select one sparkling:*

Rosecco or Prosecco

*select two popsicle flavors:*

Strawberry Grapefruit, Sangri-osa, Meyer Lemon-Thyme, Piña Colada, Moscow Mule, Paloma, Satsuma-Pomegranate

## Coffee Bar

*Select two:*

### Bourbon Milk Punch

Barrel-aged Bourbon, half & half, vanilla extract, garnished with sugar and nutmeg

### Grasshopper

Green crème de menthe, white crème de cacao, vanilla ice cream, garnished with whipped cream

### St. George

House barrel-aged Bourbon, St George Coffee Liqueur, cold brew, Campari Liqueur

### Rise and Shine

Grand Marnier Liqueur, simple syrup, cold brew, champagne

## Mimosa Bar

Selection of champagne and prosecco served with orange, cranberry, grapefruit and pineapple juices

*In addition to the above, select two of the below custom creations to add to the experience:*

### Strawberry Grapefruit

Fresh Louisiana strawberry grapefruit juice blend, Nola Cajun Grapefruit/Mint Simple Syrup, topped with Prosecco and garnished with strawberries

### Sangri-osa

St. George Raspberry Liqueur, orange juice, pineapple juice, Pontchartrain Vineyards Le Trolley Sparkling White Wine, topped with raspberries, strawberries and pineapple

### Paloma

Tequila, grapefruit juice, lime juice, Nola Cajun Grapefruit Simple Syrup, topped with champagne or prosecco, salt rim, garnish with lime or grapefruit

### Satsuma-Pomegranate

Bayou Satsuma Rum, pomegranate juice, orange juice, champagne or prosecco, garnished with pomegranate and orange peel

### Man-Mosa

*Choice of local beer:* NOLA 7th Street Lemon Basil Wheat Ale, Second Line Batture Blonde Ale, NOLA Tangerine Wheat Ale  
*Selection of juices:* orange juice, grapefruit  
Solerno Orange Liqueur, garnished with an orange wheel



# Curated Cocktails

Select up to two per event to enhance the bar.

\$14 each (with minimum guarantee of 25% total guest count)

## Vodka Inspired

### Berry-Licious

blueberry vodka, crème de cassis, strawberry infused syrup, pineapple juice, cranberry juice, strawberry and blackberry garnish

### Watermelon Mint Smash

Tito's Handmade Vodka, citrus, watermelon, mint

### Citrus Cooler

Tito's Handmade Vodka, triple sec, blood orange, ruby red grapefruit, lime

## Gin Inspired

### Hang Glider

Tanqueray No. Ten Gin, crème de violette, maraschino liqueur, lemon juice, egg white, lavender bitters

### LimonCello Collins

Lemon-flavored liqueur, Gin, Nola Cajun Mint and Lemon Verbena Syrup, lemon juice, lemon slices, club soda

*Ask us how we can create a Cello Collins Bar with seasonal fruits.*

### Strawberry Basil Gimlet

Gentilly Gin, strawberry shrub, Nola Cajun Basil Simple Syrup, fresh lime juice, basil leaves

## Rye & Bourbon Inspired

### Voodoo Smash

Sazerac Rye Whiskey, simple syrup, muddled blackberries, mint bitters, dry ice, blackberry and mint garnish

### Southern Italian

Sazerac Rye Whiskey, Amaretto Liqueur, lemon juice, orange bitters, egg white, dried orange garnish

### Bourbon Lyft

Knob Creek Bourbon, heavy cream, simple syrup, chocolate bitters, club soda

## Rum Inspired

### Gris Gris

Old New Orleans Spiced Rum, basil syrup, strawberry shrub, club soda, strawberry-basil and lemon peel

### Satsuma-Pomegranate

Bayou Satsuma Rum, pomegranate juice, orange juice, topped with champagne

## Tequila Inspired

### Smoked Jalapeño Margarita

Tequila, mezcal, Grand Marnier Liqueur, simple syrup, muddled lime and jalapeño

### Paloma

Tequila, grapefruit juice, lime juice, Nola Cajun Grapefruit Simple Syrup, topped with champagne

## Sparkling Inspired

### Strawberry Grapefruit

Fresh Louisiana strawberry grapefruit juice blend, Nola Cajun Grapefruit/Mint Simple Syrup, topped with Prosecco and garnished with strawberries

### Sangri-osa

St. George Raspberry Liqueur, orange juice, pineapple juice, Pontchartrain Vineyards Le Trolley Sparkling White Wine, topped with raspberries, strawberries and pineapple

## No Alcohol, Full Flavor Inspired

\$12 each

(minimum 25% guarantee of expected guest count)

### Shirley is a Ginger

Ginger beer, grenadine, fresh lime juice, club soda, cherry garnish

### Blueberry Nojito

Muddled blueberries, mint, lime juice, simple syrup, club soda, mint and blueberry garnish

### Raspberry Bees Knees

Raspberry shrub, honey, fresh lemon juice, club soda, raspberry garnish

### Strawberry-Passion Fruit

Watermelon-cucumber cooler, coconut-lavender lemonade, ginger hibiscus (strawberry, honey, passion fruit, lime)

## Punch Creations

\$195 Per Gallon

### Pimm's Strawberry Tea

Pimm's Liqueur, strawberry shrub, agave nectar syrup, fresh lemon juice, local herbal tea, strawberry, lemon and mint garnish

### Southern Hospitality (Sweet Tea Sangria)

Firefly Sweet Tea Vodka, Louisiana Blanc Gris, sliced frozen peaches, raspberries, seasonal fruit, fresh mint





# Wine Journeys

Pricing listed below is per bottle.

## Light, Bright Whites

### Sparkling Brut, Chandon, CA

Bartlett pear | lemon zest | apple

**\$77**

### Prosecco, Riondo Spumante, Italy

Golden delicious apple | acacia blossom | pear

**\$57**

### Pinot Grigio, Terlato Family, Italy

white peaches | Asian pear | spring flowers

**\$82**

### Sauvignon Blanc, Wairau River, Marlborough, New Zealand

Ruby grapefruit | Meyer Lemon | Lemongrass

**\$77**

### Riesling, Chateau Ste. Michelle, Columbia Valley, WA

ripe limes | Mandarin oranges | soft peaches

**\$82**

### Chardonnay, Wente Estate Grown, CA

cantaloupe | green apples | vanilla bean

**\$67**

## Bold, Rich Whites

### Chardonnay, Proverb, CA

baked apple | pineapple chunks | caramel

**\$48**

### Chardonnay, Columbia Crest Grand Estates, Columbia Valley, Washington

Intense melon | crème brulee | butterscotch

**\$57**

### Chardonnay, Sonoma-Cutrer, CA

Honeycrisp apples | roasted nuts | butter

**\$82**

### Chardonnay, Decoy by Duckhorn, Sonoma County, California

fuji apples | ripe pear | lemon zest

**\$92**

### Chardonnay, Sanford Estate, Sta. Rita Hills, California

pears | white blossoms | hazelnut & stone

**\$117**

## Light, Refreshing Rosés and Reds

### Champagne, Veuve Clicquot NV Rosé, Carneros, Reims, France

juicy | ripe strawberries | cherries

**\$169**

### Rosé, Whispering Angel, Côte de Provence, France

strawberries | Bing cherry | jasmine flowers

**\$93**

### Rosé, Fleur de Mer, Cotes de Provence, France

watermelon | cherry | subtle citrus

**\$82**

### Pinot Noir, Cambria "Julia's Vineyard" Santa Maria Valley, California

Savory spices | dark fruits | licorice

**\$77**

### Pinot Noir, Meiomi, Central Coast, California

Bright strawberry | jammy fruit | mocha

**\$87**

## Medium, Friendly Reds

### Cabernet Sauvignon, Proverb, CA

blackberries | mocha | vanilla bean

**\$48**

### Cabernet Sauvignon, Columbia Crest Grand Estates, Columbia Valley, Washington

Black fruit | currants | earth & mineral

**\$57**

### Red Blend, Murrieta's Well "The Spur", Livermore Valley, CA

Dark fruit | leather | damp earth

**\$133**

### Red Blend, The Prisoner, Napa Valley, CA

Ripe raspberry | pomegranate | juicy fruit

**\$130**

### Merlot, Wente, Sandstone, Livermore Valley, CA

juicy cherry | plums | sandalwood

**\$87**

## Dark, Opulent Reds

### Cabernet Sauvignon, Wente Southern Hills, CA

blackberry | fig | cassis

**\$67**

### Malbec, Bodega Norton Barrel Select, Mendoza, Argentina

violet | black pepper | ripe red fruits

**\$82**

### Cabernet Sauvignon, DAOU, Paso Robles, CA

figs | raisins | espresso

**\$97**

### Cabernet Sauvignon, Conn Creek, Napa, CA

juicy raspberry | black plums | warm vanilla

**\$112**

*\*Wine Selections may vary based on product availability.*







# Important Things to Know

## 1. Taxes and Service Charge

All organized food and beverage orders are subject to prevailing gratuity, service charge and sales tax. Current rates (subject to change without notice) are as follows: 16.55% gratuity and 8.95% service charge (service charge is taxable at 9.45%), and 10.20% tax on food and beverage. Gratuity is paid directly to food servers, bartenders and bus persons (if applicable) serving the banquet. Service charge is not distributed to employees, but is retained by hotel to cover discretionary and administrative costs of the event. No other fee or charge, including administrative fees, labor fees, or bartender or food station fees, is a tip, gratuity or service charge that is distributed to any employee. All room rental charges are subject to prevailing service charge, currently 25.5% (which is currently taxable at 9.45%).

## 2. Expected Attendance and Final Guarantees:

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by 8:00 AM, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by 8:00 AM, local time, three (3) business days prior to the first scheduled event and cannot be reduced after this time. For events occurring on Monday, Tuesday or Wednesday, guarantees are due the previous Friday by 12:00pm. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes.

Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental charge equal to the menu price per person





multiplied by the difference between the expected attendance less 10% and the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplement charge to cover rush orders and overtime equal to 15% of the menu price multiplied by the difference the final guarantee and the expected attendance plus 10%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees and will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final guarantees.

### 3. Labor Charges

Chefs for food stations: \$300 per chef for up to 90 minutes, \$85 each additional hour

Bartender labor: \$300 per attendant for up to 120 minutes, \$85 each additional hour.

Cashier Fee: \$200 per attendant for up to 120 minutes. \$85 each additional hour.

Staffing for bars: 1 bartender per 100 guests

Food and beverage events with fewer than 25 guests will incur a \$250 additional labor fee.

Within 72 hours of an event, labor charges will be applied for additional services requested or for extraordinary cleaning required by use of glitter, confetti, balloons, or similar items.

### 4. Pricing

All menu prices and items are subject to change until such a time as Banquet Event Orders (BEOs) have been signed and returned.

No-Host Bars are available with a net \$500 per bar in Sales.

### 5. Food and Beverage Policies:

Due to licensing requirements and quality-control issues, all food and beverage to be served on hotel property must be supplied and prepared by hotel and may not be removed from hotel property. Alternate menu selections (e.g., dietary requirement, religion specific) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not

be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Note that consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

### 6. Audiovisual and Lighting:

Hilton New Orleans Riverside has an on-site partnership with Encore audio-visual company. We offer the latest equipment available on a rental basis.

### 7. Displays, Decorations and Entertainment:

All displays, exhibits, decorations, equipment and musicians/entertainers must enter the hotel via the loading dock. Delivery time must be coordinated with the hotel in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound; consult with your event manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designated person and hotel representative after the dismantling. You are responsible for obtaining all applicable fire marshal approvals or permits required for your event. You are also responsible for obtaining all required ASCAP or BMI licenses for entertainment or music performances at your event.

### 8. Security:

Hotel does not provide security in the meeting and event space and all personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the standards established by hotel, including insurance and indemnification requirements, and at all times remains subject to hotel's advance approval.



