



## **REFRESHMENTS & BEVERAGES**

**FRESHLY BREWED COFFEE  
OR DECAFFEINATED COFFEE**  
\$62.00 (PER GALLON)

**FRESHLY SQUEEZED ORANGE  
OR GRAPEFRUIT JUICE**  
\$65.00 (PER GALLON)

**CAFÉ AU LAIT**  
\$65.00 (PER GALLON)

**ASSORTED JUICES**  
(CRANBERRY, APPLE, V-8, TOMATO)  
\$65.00 (PER GALLON)

**FRESHLY BREWED ICED OR  
HOT SELECT MIGHTY LEAF TEAS**  
\$62.00 (PER GALLON)

**ASSORTED BOTTLED JUICES**  
\$4.75 (EACH)

**SELECT AND HERBAL CHILLED TEAS**  
\$4.25 (PER BOTTLE)

**FRUIT PUNCH**  
\$55.00 (PER GALLON)

**BOTTLED OR MINERAL WATERS**  
\$4.25 (EACH)

**FRESHLY SQUEEZED LEMONADE**  
\$55.00 (PER GALLON)

**ASSORTED SOFT DRINKS**  
\$3.50 (EACH)

PRICES SUBJECT TO CHANGE.  
PLEASE ADD 9.75% TAX AND 21% GRATUITY TO ALL PRICES LISTED.  
11/4/2008

Hotel Monteleone | 214 Rue Royale | New Orleans, Louisiana 70130-2201





## ***SWEETS & SAVORY SNACKS***

### **FRESHLY BAKED BREAKFAST PASTRIES**

(DANISH, COFFEE CAKES,  
MUFFINS AND CROISSANTS)  
\$45.00 (BAKER'S DOZEN)

### **HOT NEW ORLEANS BEIGNETS**

\$46.00 (BAKER'S DOZEN)

### **FRESHLY SLICED SEASONAL FRUIT**

\$4.75 (PER PERSON)

### **WHOLE FRESH FRUIT**

\$3.00 (PER PIECE)

### **FROZEN FRUIT BARS**

\$4.00 (EACH)

### **ASSORTED GOURMET ICE CREAM BARS**

\$7.50 (EACH)

### **JUMBO CREAMY PRALINES**

\$36.00 (PER DOZEN)

### **PONTCHATOULA BEIGNETS**

\$50.00 (PER DOZEN)

### **DESSERT BARS**

(PECAN CHOCOLATE CHUNK, MOCHA LATTE,  
CARMEL APPLE, CHERRY TORTA AND LEMON  
DREAM BAR

\$36.00 (PER DOZEN)

### **ENGLISH SCONES**

(FRESH CREAM AND ASSORTED JAMES)  
\$47.00 (BAKER'S DOZEN)

### **MONTELEONE BROWNIES**

\$42.00 (PER DOZEN)

### **BAGELS AND CREAM CHEESE**

\$46.00 (PER DOZEN)

### **GRANOLA BARS**

\$3.00 (EACH)

### **ASSORTED CANDY BARS**

\$3.00 (PER PIECE)

### **ASSORTED YOGURTS**

(PLAIN, FLAVORED AND LOW FAT)  
\$3.75 (EACH)

### **MARDI GRAS KING CAKES**

SMALL- PLAIN \$40.00 (EACH SERVES 15)

LARGE- PLAIN \$55.00 (EACH SERVES 30)

SMALL- FILLED \$50.00 (EACH SERVES  
15)

LARGE- FILLED \$65.00 (EACH SERVES  
30)

### **ASSORTED JUMBO COOKIES**

(DOUBLE-CHOCOLATE, WHITE  
CHOCOLATE,  
MACADAMIA, OATMEAL, AND PECAN)  
\$42.00 (PER DOZEN)

### **PETITE FRENCH AND VIENNESE PASTRIES,**

**MINI TARTS, FRUIT PASTRIES**  
\$48.00 (BAKER'S DOZEN)

### **WHITE AND DARK CHOCOLATE- DIPPED**

**LOUISIANA STRAWBERRIES**  
\$39.00 (PER DOZEN)

### **HUBIG PIES**

(APPLE, LEMON AND CHERRY)  
\$4.00 (EACH)

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## **SWEETS & SAVORY SNACKS**

### **TRIPLE TIERED FINGER SANDWICHES**

\$36.00 (PER DOZEN)

### **FANCY MIXED NUTS**

\$33.00 (PER POUND)

SERVES 15 PEOPLE

### **PETIT MUFFULETTAS**

\$42.00 (PER DOZEN)

### **INDIVIDUAL BAGGED CHIPS**

(POTATO CHIPS, TORTILLA CHIPS, PRETZELS,  
AND CORN CHIPS)

\$2.75 (PER BAG)

### **TEA SANDWICHES**

(CUCUMBER, GRILLED TOMATO, AVOCADO, SMOKED SALMON AND GRILLED VEGETABLES)

\$38.00 (PER DOZEN)

### **BAVARIAN SOFT PRETZELS WITH GERMAN GRAIN MUSTARD**

\$4.00 (EACH)

### **POTATO CHIPS**

WITH ONION AND DILL DIPS

\$4.75 (PER PERSON)

### **TORTILLA CHIPS**

WITH GUACAMOLE AND SALSA

\$4.75 (PER PERSON)

### **FRUIT AND VEGETABLE BREADS**

(CARROT, ZUCCHINI, BANANA NUT, AND CRANBERRY)

\$3.75 (PER SLICE)

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## **BREAK TIME**

ALL BREAK TIME SELECTIONS INCLUDE  
FRESHLY BREWED COFFEE, SELECT MIGHTY LEAF TEAS, DECAFFEINATED COFFEE AND  
CHOICE OF ICED TEA, FRESHLY SQUEEZED LEMONADE OR FRUIT PUNCH

### **MARDI GRAS MADNESS**

NEW ORLEANS KING CAKES  
(ASSORTED FRUIT FILLED)  
CREAMY PRALINES  
INDIVIDUAL BAGS OF  
ZAPP'S POTATO CHIPS

\$13.00 PER PERSON

### **THE HOME RUN**

SOFT JUMBO PRETZELS  
WITH MUSTARD  
INDIVIDUAL BAGS OF PEANUTS  
CRACKER JACKS  
PIGS IN A BLANKET

\$13.50 PER PERSON

### **FRENCH MARKET**

SLICED FRESH FRUIT AND MELON TRAY  
WITH HONEY YOGURT DIP  
NEW ORLEANS BEIGNETS  
DUSTED WITH POWDERED SUGAR  
ASSORTED HUBIG PIES  
(CHERRY, LEMON AND APPLE)

\$13.00 PER PERSON

### **CHOCOHOLICS**

WHITE AND DARK CHOCOLATE  
DIPPED STRAWBERRIES  
CHOCOLATE TRUFFLES  
DOUBLE-CHOCOLATE CHIP COOKIES  
MONTELEONE BROWNIES  
CHOCOLATE SODA

\$15.00 PER PERSON

**25 PERSON MINIMUM FOR ALL BREAK TIME SELECTIONS**

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## **BREAK TIME**

ALL BREAK TIME SELECTIONS INCLUDE  
FRESHLY BREWED COFFEE, SELECT MIGHTY LEAF TEAS, DECAFFEINATED COFFEE AND  
CHOICE OF ICED TEA, FRESHLY SQUEEZED LEMONADE, OR FRUIT PUNCH

### **MONTELEONE AFTERNOON TEA**

ASSORTED TEA SANDWICHES  
WARM SCONES

SERVED WITH LEMON CURD, DEVONSHIRE  
CREAM AND FRUIT PRESERVES  
MINIATURE FRENCH PASTRIES  
CLASSIC ASSORTMENT OF SELECT MIGHTY  
LEAF TEAS

\$16.00 PER PERSON

### **HEART HEALTHY**

ASSORTED FRUIT SMOOTHIES  
FRESH FRUIT SKEWERS AND FRESH MINT  
SAUCE  
GRANOLA AND POWER BARS  
ASSORTED INDIVIDUAL FRUIT YOGURTS  
LOW FAT OATMEAL COOKIES  
SELECTION OF DRY FRUITS AND NUTS  
CARROT AND ZUCCHINI BREADS  
SPARKLING AND STILL MINERAL WATER

\$21.00 PER PERSON

### **JAZZ FESTIVAL WITH AIR CONDITIONING**

NACHITOCHEs MEAT AND CRAWFISH PIES  
ANDOUILLE SAUSAGE EN CROUTE  
SEAFOOD BEIGNETS  
STRAWBERRY LEMONADE  
LOUISIANA SPRING WATER

\$24.00 PER PERSON

PIROGUES OF DOMESTIC LOCAL BEER  
\$4.00 EACH

### **PEAK PERFORMANCES**

GRANOLA AND POWER BARS  
OATMEAL COOKIES  
TRAIL MIX  
WHOLE FRUIT  
RED BULL  
ASSORTED BOTTLED JUICES

\$19.00 PER PERSON

### **ASSORTED FRUITS, FRUITS & FRUITS!!**

ASSORTED SLICED FRESH FRUIT  
MELON AND SEASONAL BERRIES WITH  
HONEY YOGURT DRESSING  
ASSORTED INDIVIDUAL FRUIT YOGURTS  
ASSORTED FRUIT BREADS  
ASSORTED BOTTLED JUICES

\$16.00 PER PERSON

SOUTH OF THE BORDER BREAK  
PAQUITO QUESADILLAS, PICANTE SAUCE  
MINI EMPANADAS WITH CHIPOTLE SAUCE  
YELLOW AND BLUE CORN TORTILLA CHIPS  
WITH SALSA AND GUACAMOLE

\$20.00 PER PERSON

PITCHERS OF MARGARITAS AND SANGRIA  
\$39.00 EACH  
ASSORTED MEXICAN BEERS  
\$3.75 EACH

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## CONTINENTAL BREAKFAST

### CONTINENTAL BREAKFAST I

CHILLED ORANGE AND GRAPEFRUIT JUICE  
FRESHLY BAKED BREAKFAST PASTRIES  
(CROISSANTS, MUFFINS AND DANISHES)  
BUTTER AND PRESERVES  
FRESHLY BREWED COFFEE, SELECT MIGHTY LEAF TEAS  
AND DECAFFEINATED COFFEE

\$19.00 PER PERSON

### CONTINENTAL BREAKFAST II

CHILLED ORANGE AND GRAPEFRUIT JUICE  
SLICED FRESH FRUIT AND DRIED FRUIT WITH BERRIES  
PLAIN AND NATURAL-FLAVORED YOGURTS  
FRESHLY BAKED BREAKFAST PASTRIES  
(CROISSANTS, MUFFINS, DANISHES AND BAGELS)  
CREAM CHEESE, BUTTER AND PRESERVES  
FRESHLY BREWED COFFEE, SELECT MIGHTY LEAF TEAS,  
AND DECAFFEINATED COFFEE

\$22.00 PER PERSON

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## CONTINENTAL BREAKFAST

### HEART HEALTHY CONTINENTAL BREAKFAST

ASSORTED BOTTLED FRUIT JUICES  
SLICES FRESH FRUIT AND DRIED FRUIT WITH BERRIES  
HOT OATMEAL WITH BROWN SUGAR, CINNAMON AND RAISINS  
LOW FAT MUFFINS, WHOLE WHEAT AND CINNAMON BAGELS  
FAT FREE FLAVORED CREAM CHEESE AND HONEY  
ASSORTED BREAKFAST CEREALS WITH SKIM AND LOW FAT MILK  
FRESHLY BREWED COFFEE, SELECT MIGHTY LEAF TEAS,  
AND DECAFFEINATED COFFEE

\$23.00 PER PERSON

### OLD N'AWLINS CONTINENTAL BREAKFAST

CHILLED ORANGE AND GRAPEFRUIT JUICE  
SLICED FRESH FRUIT AND DRIED FRUIT WITH BERRIES  
ALMOND AND CHOCOLATE FILLED CROISSANTS  
PONTCHATOULA BEIGNETS (STRAWBERRY AND BANANA)  
DUSTED WITH POWDERED SUGAR  
BUTTER AND PRESERVES  
CADE AU LAIT  
FRESHLY BREWED COFFEE, SELECT MIGHTY LEAF TEAS  
AND DECAFFEINATED COFFEE

\$24.00 PER PERSON

### MONTELEONE CONTINENTAL BREAKFAST

CHILLED ORANGE AND GRAPEFRUIT JUICE  
SEASONAL FRESH FRUIT AND BERRIES  
PLAIN AND NATURAL FLAVORED YOGURT  
ASSORTED BREAKFAST CEREALS WITH SKIM AND LOW FAT MILK  
FLUFFY BUTTERMILK BISCUITS WITH COUNTRY SAGE SAUSAGE  
PETITE HAM, EGG AND CHEESE CROISSANTS  
FRESHLY BREWED COFFEE, SELECT MIGHTY LEAF TEAS  
AND DECAFFEINATED COFFEE

\$26.00 PER PERSON

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## **BREAKFAST ENHANCEMENTS**

**PETITE GOLDEN BELGIAN WAFFLES  
WITH POWDERED SUGAR, FRESH  
BERRIES,  
WARM MAPLE SYRUP AND WHIPPED  
BUTTER**  
\$66.00 (PER DOZEN)

**SLICED FRESH FRUIT AND BERRIES**  
\$4.75 (PER PERSON)

**BREAKFAST QUICHE**  
\$48.00 (PER DOZEN)

**SAUSAGE AND BISCUITS**  
\$55.00 (PER DOZEN)

**SOUTHERN CHEDDAR CHEESE GRITS**  
\$4.50 (PER PERSON)

**BREAKFAST BURRITOS**  
\$60.00 (PER DOZEN)

**ASSORTED BREAKFAST CEREALS WITH WHOLE AND LOW FAT MILK**  
\$3.75 (EACH)

**HOT OATMEAL**  
WITH BROWN SUGAR, CINNAMON AND RAISINS  
\$5.00 (PER PERSON)

**HAM, EGG AND CHEESE CROISSANTS**  
\$65.00 (PER DOZEN)

**SMOKED NORWEGIAN SALMON WITH BAGELS AND CREAM CHEESE**  
\$11.00 (PER PERSON)

A \$50.00 LABOR CHARGE WILL BE ADDED FOR PARTIES UNDER 25 PEOPLE.

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## ***BREAKFAST SELECTIONS***

ALL PLATED BREAKFAST SELECTIONS INCLUDE FRESHLY BAKED BREAKFAST PASTRIES, BUTTER AND PRESERVES, FRESHLY BREWED COFFEE, SELECT MIGHTY LEAF TEAS AND DECAFFEINATED COFFEE

### **SELECT ONE OF THE FOLLOWING:**

**FRESHLY SQUEEZED ORANGE JUICE  
OR  
SEASONAL FRESH FRUIT AND BERRIES  
OR  
FRESH SEASONAL MELON**

### **AMERICAN BREAKFAST**

FARM FRESH SCRAMBLED EGGS (LOW CHOLESTEROL AVAILABLE)  
CHOICE OF SMOKE HAM OR CRISP BACON OR COUNTRY SAUSAGE  
HOME FRIED BREAKFAST POTATOES  
\$22.00 (PER PERSON)

### **EGGS BENEDICT**

POACHED EGGS WITH GRILLED CANADIAN BACON ON TOASTED ENGLISH MUFFINS  
TOPPED WITH HOLLANDAISE SAUCE  
GARNISHED WITH SAUTÉED ASPARAGUS SPEARS  
\$26.00 (PER PERSON)

### **EGGS SARDOU**

POACHED EGGS WITH CREAMED SPINACH AND ARTICHOKE HEARTS  
SERVED IN A PASTRY SHELL  
TOPPED WITH HOLLANDAISE SAUCE  
\$26.00 (PER PERSON)

### **LOUISIANA CRABCAKES AND POACHED EGGS**

SERVED WITH CHORON SAUCE, BREAKFAST POTATOES AND GRILLED TOMATO  
\$28.00 (PER PERSON)

### **CINNAMON FRENCH TOAST**

WITH WARM MAPLE SYRUP  
GRILLED SAUSAGE LINKS OR CRISP BACON  
\$18.50 (PER PERSON)

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11/4/08

## **BREAKFAST BUFFETS**

ALL BREAKFAST BUFFETS ARE SERVED WITH FRESHLY BAKED BREAKFAST PASTRIES,  
BUTTER AND PRESERVES, FRESHLY BREWED COFFEE, SELECT MIGHTY LEAF TEAS  
AND DECAFFEINATED COFFEE

### **BREAKFAST BUFFET I**

CHILLED ORANGE AND GRAPEFRUIT JUICE  
SLICED FRESH FRUIT WITH SEASONAL BERRIES  
COUNTRY STYLE SCRAMBLED EGGS  
SAUTÉED POTATOES WITH ROASTED PEPPERS  
CRISP BACON AND LINK SAUSAGE OR GRILLED VIRGINIA HAM WITH RED-EYE GRAVY  
\$27.00 (PER PERSON)

### **BREAKFAST BUFFET II**

CHILLED ORANGE, TOMATO AND GRAPEFRUIT JUICE  
FRESH SLICED FRUIT WITH SEASONAL BERRIES  
ASSORTED BREAKFAST CEREALS  
MUESLI  
EGGS BENEDICT  
COUNTRY STYLE SCRAMBLED EGGS  
PETIT BELGIAN WAFFLES WITH STRAWBERRIES AND CREAM  
COUNTRY POTATOES  
CRISP BACON AND LINK SAUSAGE  
BUTTERED OR CHEDDAR CHEESE GRITS  
\$31.00 (PER PERSON)

### **BREAKFAST BUFFET III**

CHILLED ORANGE, TOMATO AND GRAPEFRUIT JUICE  
FRESH SLICED FRUIT AND SEASONAL BERRIES  
LOUISIANA STRAWBERRIES AND CREAM  
CINNAMON FRENCH TOAST WITH WARM MAPLE SYRUP  
COUNTRY STYLE SCRAMBLED EGGS  
NEW ORLEANS GRILLADES AND COUNTRY GRITS  
SAUTÉED ASPARAGUS SPEARS  
HOME FRIED BREAKFAST POTATOES  
\$32.00 (PER PERSON)

25 PERSON MINIMUM FOR ALL BREAKFAST BUFFETS

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11/4/2008

## **BREAKFAST BUFFET ENHANCEMENTS**

THESE ITEMS MAY BE SELECTED  
AT AN ADDITIONAL PER PERSON CHARGE

### **OMELET STATION**

PREPARED TO ORDER WITH YOUR CHOICE OF CRISP BACON, COUNTRY SAUSAGE,  
DICED TOMATOES, SLICES MUSHROOMS, CHEDDAR CHEESE, PEPPERS,  
DICED SMOKED HAM AND CREOLE SAUSAGE

\$11.00 (PER PERSON)  
(\$125.00 ATTENDANT FEE REQUIRED)

### **EGGS BENEDICT WITH POACHED EGGS**

HOLLANDAISE SAUCE  
\$11.00 (PER PERSON)

### **SMOKE NORWEGIAN SALMON**

WITH TOASTED BAGELS, CREAM CHEESE,  
SLICES TOMATOES, RED ONIONS AND CAPERS

\$14.00 (PER PERSON)

### **PETIT GOLDEN BELGIAN WAFFLES**

WITH POWDERED SUGAR, FRESH BERRIES, WARM MAPLE SYRUP, WHIPPED BUTTER  
\$5.50 (PER PERSON)

### **GRILLADES AND GRITS**

CREOLE FAVORITE OF VEAL MEDALLIONS BRAISED IN A RICH CREOLE SAUCE  
SERVED WITH SOUTHERN STYLE GRITS

\$13.00 (PER PERSON)

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## LUNCH

ALL LUNCHEON ENTREES ARE SERVED WITH YOUR CHOICE OF SOUP OR SALAD AND DESSERT,  
FRESHLY BAKED BREADS, CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES AND STARCH,  
FRESHLY BREWED COFFEE, SELECT MIGHTY LEAF TEAS AND DECAFFEINATED COFFEE

CHOOSE FROM THE FOLLOWING

### SOUPS

- ❖ MONTELEONE TURTLE SOUP
- ❖ CHILLED WATERCRESS
- ❖ BLUE CORN TORTILLA
- ❖ TUSCAN STYLE MINISTRONE
- ❖ POTATO AND LEEK
- ❖ WILD MUSHROOM BISQUE
- ❖ CHICKEN VERMICELLI
- ❖ ROAST CHICKEN AND ANDOUILLE GUMBO
- ❖ ROASTED TOMATO BASIL WITH BASIL AND PROSCIUTTO

### SALADS

#### **MONTELEONE SALAD**

RED AND GREEN WILD LEAVES, MARINATED MUSHROOMS, ARTICHOKE HEARTS,  
ROMA TOMATOES, RADISHES, SCALLION SPEAR  
HERB VINAIGRETTE

#### **CAESAR SALAD**

ROMAINE LETTUCE, HERB CROUTONS, PECORINO ROMANO CHEESE,  
CLASSIC CAESAR DRESSING

#### **MIXED WILD GREENS**

MIXTURE OF VARIOUS WILD GREENS WITH TOMATO WEDGES, SLICED CUCUMBERS,  
RADISHES AND WHOLE OLIVES  
HOUSE VINAIGRETTE

#### **SPINACH SALAD**

SERVED WITH SLICED ROMA TOMATOES. CRISP BACON BITS  
WILD MUSHROOM VINAIGRETTE

#### **SLICED FRESH FRUIT**

WITH SEASONAL BERRIES, PECAN YOGURT SAUCE

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## LUNCH ENTREES

### CHILLED SELECTIONS

#### **CHILLED SHRIMP AND SALMON**

WITH BABY GREENS, ASPARAGUS SPEARS, MARINATED VEGETABLE AND SPROUTS  
CUCUMBER DILL YOGURT SAUCE  
\$31.00 (PER PERSON)

#### **MONTELEONE DELI PLATE**

RARE ROAST BEEF, CORNED BEEF, ROASTED TURKEY BREAST AND SMOKED HAM,  
SWISS AND CHEDDAR CHEESE, TARRAGON POTATO SALAD, PICKLED SPEAR, CALAMATA OLIVES  
ASSORTED BREADS AND APPROPRIATE CONDIMENTS  
\$29.00 (PER PERSON)

#### **MARINATED SHRIMP AND CHICKEN**

GRILLED BREAST OF CHICKEN, SPICY LOUISIANA SHRIMP ON  
WILD GREENS WITH AVOCADO FAN, GRILLED ROMA TOMATO,  
SCALLION SPEAR, SPROUTS  
HERB VINAIGRETTE  
\$29.00 (PER PERSON)

#### **GRILLED SHRIMP OR CHICKEN CAESAR**

ROMAINE HEARTS, HERB CROUTONS, CLASSIC CAESAR DRESSING  
\$26.00 CHICKEN      \$28.00 SHRIMP

#### **SEAFOOD PASTA SALAD**

OUR OWN SPECIAL PASTA BLEND WITH SHRIMP, CRAWFISH, LOCAL GRILLED FISH,  
ROASTED PEPPERS, PINE NUTS, SUN-DRIED TOMATOES, FRESH HERBS  
TOSSED WITH VIRGIN OLIVE OIL AND BALSAMIC VINEGAR  
\$30.00 (PER PERSON)

#### **BLACKENED BEEF SALAD**

BLACKENED BEEF FILET ON A BED OF WILD GREENS WITH PROSCIUTTO HAM, TOMATOES  
BLUE CHEESE DRESSING  
\$32.00 (PER PERSON)



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## LUNCH ENTREES

### HOT SELECTIONS

**GRILLED BREAST OF CHICKEN AND LOUISIANA CRAWFISH CAKE**  
WITH ROASTED TOMATO, SHALLOT SAUCE  
\$32.00 (PER PERSON)

**SLICED ROAST SIRLOIN**  
WITH WILD MUSHROOMS, CABERNET SAUCE  
\$38.00 (PER PERSON)

**CHICKEN MARSALA**  
MEDALLIONS OF CHICKEN BRAISED IN MARSALA WINE  
WITH MUSHROOMS AND HERBS  
\$29.00 (PER PERSON)

**ALMOND CRUSTED SNAPPER**  
HERB LEMON BUTTER  
\$33.00 (PER PERSON)

**PASTA PRIMAVERA**  
SWEET POTATO AND CHIVE TRUMPETELLI PASTAS WITH A SELECTIONS  
OF GRILLED VEGETABLES, OLIVE OIL DRESSING OR ALFREDO SAUCE  
\$27.00 (PER PERSON)

**LOUISIANA STUFFED SHRIMP**  
THREE OVERSTUFFED SHRIMP WITH CRABMEAT AND  
ROASTED PEPPERS, SERVED WITH CRAWFISH SAUCE  
\$33.00 (PER PERSON)

**VEAL PICCATA WITH CHEF'S SELECTION OF PASTA**  
ESCALOPE OF VEAL SAUTÉED, SERVED WITH LEMON BUTTER SAUCE  
\$34.00 (PER PERSON)

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## LUNCH

### DESSERTS

STRAWBERRY NAPOLEON WITH VANILLA SAUCE  
❖  
CHOCOLATE TURTLE CHEESECAKE  
❖  
TIRAMISU WITH AMARETTO SAUCE  
❖  
RUSTIC APPLE GALETTE  
❖  
PECAN APPLE STRUDEL WITH VANILLA SAUCE  
❖  
MUDSLIDE PIE  
❖  
STRAWBERRY UPSIDE-DOWN CAKE ON ALMOND BISCUITS  
❖  
PRALINE BREAD PUDDING WITH PRALINE SAUCE  
❖  
BANANAS FOSTER BAVAROIS WITH RUM SAUCE  
❖  
CRÈME CARAMEL  
❖  
SOUTHERN PECAN PIE  
❖  
FRESH FRUIT TART WITH RASPBERRY SAUCE  
❖  
WHITE CHOCOLATE CHEESECAKE WITH MARINATED STRAWBERRIES  
❖  
APPLE CRUNCH CAKE  
❖  
SACHERTORTE

A \$50.00 LABOR CHARGE WILL BE ADDED FOR ALL PARTIES UNDER 25 PEOPLE.



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11/4/2008

## LUNCH BUFFETS

ALL LUNCH BUFFET SELECTIONS INCLUDE FRESH BAKED BREADS  
FRESHLY BREWED COFFEE, SELECT MIGHTY LEAF TEAS, DECAFFEINATED COFFEE AND ICED TEA

### DELI BUFFET I

**ROASTED CHICKEN AND  
ANDOUILLE GUMBO**

**MIXED SEASONAL GREENS  
WITH ACCOMPANIMENTS  
CHOICE OF DRESSINGS**

**PASTA SALAD**

**NEW POTATO SALAD**

**SLICED FRESH FRUIT WITH  
SEASONAL BERRIES**

**CHILLED SLICED TURKEY, RARE  
ROAST BEEF, SMOKED HAM,  
CORNER BEEF, SALAMI,  
HAVARTI, MONTEREY JACK,  
SWISS AND CHEDDAR  
CHEESE  
APPROPRIATE CONDIMENTS**

**ASSORTMENT OF FRESH BREADS  
RYE, PUMPERNICKEL, SOURDOUGH,  
FRENCH AND WHEAT**

**SOUTHERN PECAN PIE**

**NEW ORLEANS BREAD PUDDING**

**APPLE STRUDEL**

**\$33.00 (PER PERSON)  
25 PERSON MINIMUM**

### DELI BUFFET II

**CRAB AND CORN CHOWDER**

**MONTELEONE SALAD  
RED AND GREEN WILD LEAVES, MARINATED  
MUSHROOMS, ARTICHOKE HEARTS, ROMA  
TOMATOES, RADISHES, SCALLION SPEAR  
HERB VINAIGRETTE**

**SEAFOOD PASTA**

**GRILLED CHICKEN SALAD**

**RATATOUILLE SALAD**

**TOMATO, FRESH MOZZARELLA, FRESH  
BASIL  
AND OLIVE OIL**

**SLICED FRESH FRUIT WITH SEASONAL  
BERRIES**

**CHILLED SLICED TURKEY, LOUISIANA  
SMOKED  
HAM, SLICED HERB CRUSTED SIRLOIN OF  
BEEF, CHILLED SLICED GRILLED  
CHICKEN,  
LOUISIANA SHRIMP SALAD, HAVARTI,  
MONTEREY JACK, SWISS AND CHEDDAR  
CHEESE  
APPROPRIATE CONDIMENTS**

**ASSORTMENT OF FRESH BREADS  
RYE, PUMPERNICKEL, SOURDOUGH, WHEAT  
AND FRENCH**

**STRAWBERRY NAPOLEON**

**WHITE CHOCOLATE MOUSSE**

**LEMON ICE BOX PIE**

**\$35.00 (PER PERSON)**



**30 PERSON MINIMUM**

PRICES SUBJECT TO CHANGE.  
PLEASE ADD 9.75% TAX AND 21% GRATUITY TO ALL PRICES LISTED.  
11/4/2008

**LUNCH BUFFETS**

**BUFFET III**

**OYSTER AND ARTICHOKE SOUP**



**MONTELEONE SALAD**

RED AND GREEN WILD LEAVES, MARINATED MUSHROOMS,  
ARTICHOKE HEARTS, ROMA TOMATOES, RADISHES, SCALLION SPEAR  
HERB VINAIGRETTE

**MARINATED CUCUMBERS AND GORGONZOLA CHEESE**



**SEAFOOD ORZO PASTA SALAD**



**ALMOND CHICKEN SALAD**



**MARINATED MIRLITONS**



**SLICED FRESH FRUIT WITH SEASONAL BERRIES**



**GRILLED BREAST OF CHICKEN WITH CRAWFISH SAUCE**



**NEW ORLEANS RED BEANS AND RICE**



**SAUTÉED FRESH TROUT WITH LEMON BUTTER AND CAPERS**



**FRESH SEASONAL VEGETABLES**



**BANANAS FOSTER BAVAROIS**



**PECAN APPLE STRUDEL**



**PRALINE BREAD PUDDING**



**FRUIT TARTE**



**FRENCH ROLLS AND BUTTER**

**\$38.00 (PER PERSON)**  
**50 PERSON MINIMUM**



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## **LUNCH BUFFETS**

### BUFFET IV

LOUISIANA SEAFOOD AND OKRA GUMBO



SPINACH SALAD WITH FETA CHEESE  
WILD MUSHROOM VINAIGRETTE



RAINBOW PASTA SALAD



SLICED BEEF AND MARINATED MUSHROOM SALAD



FRESH SLICED FRUIT WITH SEASONAL BERRIES  
CHILLED SLICED TURKEY, RARE ROAST BEEF, CORNED BEEF, SMOKE HAM, SALAMI,  
HAVARTI, MONTEREY JACK, SWISS AND CHEDDAR CHEESE  
APPROPRIATE CONDIMENTS



ASSORTMENT OF FRESH BREADS



CRAWFISH ETOUFEE

CARBONADE OF BEEF (BRAISED IN ALE)

ROASTED NEW POTATOES

STEAMED WHITE RICE



TIRAMISU

CREAMY MACADAMIA NUT TORTE

WHITE CHOCOLATE BREAD PUDDING

FRUIT FLANS

\$39.00 (PER PERSON)  
**50 PERSON MINIMUM**



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## **LUNCH BUFFETS**

### **LOUISIANA HAY RIDE BUFFET**

**CAJUN GUMBO**

**ENDIVE, OAK LEAF AND BIBB SALAD  
WITH**

**ROASTED PEPPERS AND TOMATOES**

**CREOLE DILL DRESSING**

**NEW POTATO SALAD**

**CREAMY COLE SLAW**

**BARBECUE RIBS**

**HICKORY SMOKED CHICKEN**

**BARBECUE PORK**

**GRILLED VEGETABLE KABOBS**

**CORN ON THE COB**

**COUNTRY BAKED BEANS**

**CORN BREAD AND BUTTER**

**APPLE PIE**

**CHERRY PIE**

**BARQ'S ROOT BEER**

**\$38.00 (PER PERSON)  
50 PERSON MINIMUM**

### **MONTELEONE ITALIAN BUFFET**

**ANTIPASTO DISPLAY**

**ASSORTMENT OF ITALIAN MEATS AND CHEESES,  
PEPPERONI, OLIVES, SUN-DRIED TOMATOES  
AND RELISHES**

**FRESH BAKED BREADS**

**MINISTRONE ALLA GENOVESE**

**MARINATED MUSHROOM SALAD**

**FENNEL AND SALAMI SALAD**

**SPINACH PASTA AND GOAT CHEESE  
SALAD**

**TUSCAN-STYLE CHICKEN  
(WITH MUSHROOMS AND SPINACH)**

**SIRLOIN OF BEEF BAROLO  
(BRAISED IN BAROLO WINE, PORTABELLAS AND  
ROASTED SHALLOTS)**

**SPINACH STUFFED CANNELLONI**

**GNOCCHI WITH HERBS**

**FRIED ZUCCHINI AND EGGPLANT**

**BISCOTTI**

**MINIATURE CANNOLI**

**TIRAMISU**

**\$38.00 (PER PERSON)  
50 PERSON MINIMUM**

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## **DINNER**

ALL DINNER ENTREES ARE SERVED WITH YOUR CHOICE OF SOUP OR SALAD AND DESSERT,  
FRESHLY BAKED BREADS, CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES AND STARCH,  
FRESHLY BREWED COFFEE, SELECT MIGHTY LEAF TEAS AND DECAFFEINATED COFFEE

CHOOSE FROM THE FOLLOWING

### SOUPS

- ❖ WILD MUSHROOM  
BISQUE
- ❖ CREAM OF  
ARTICHOKE
- ❖ CAJUN CHICKEN  
GUMBO
- ❖ SHRIMP AND CORN CHOWDER
- ❖ FRENCH ONION SOUP
- ❖ NEW ORLEANS  
TURTLE SOUP
- ❖ CRAWFISH BISQUE

### SALADS

#### **MONTELEONE SALAD**

RED AND GREEN WILD LEAVES, MARINATED MUSHROOMS, ARTICHOKE HEARTS,  
ROMA TOMATOES, RADISHES, SCALLION SPEAR  
HERB VINAIGRETTE

#### **SPINACH SALAD**

WARM PORTABELLA VINAIGRETTE

#### **WATERCRESS AND BRIE CHEESE**

CHAMPAGNE VINAIGRETTE

#### **ESPLANADE SALAD**

BOSTON LETTUCE, RADICCHIO, BELGIAN ENDIVE,  
ROMA TOMATOES, GOAT CHEESE  
CREAMY DILL VINAIGRETTE

#### **CAESAR SALAD**

ROMAINE LETTUCE, HERB CROUTONS, PECORINO ROMANO CHEESE  
CLASSIC CAESAR DRESSING

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A \$50.00 LABOR CHARGE WILL BE ADDED FOR PARTIES UNDER 25 PEOPLE.

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### ***DINNER ENTREES***

#### **FILET OF BEEF BIENVILLE**

PETIT FILET OF ANGUS BEEF (6 OZ)  
WITH A CRABMEAT WILD MUSHROOM FARCE, CRAB AND COGNAC SAUCE  
\$64.00 (PER PERSON)

#### **GRILLED BABY VEAL CHOP**

GRILLED BABY VEAL CHOP (8 OZ)  
THYME AND MOREL SAUCE  
\$69.00 (PER PERSON)

#### **THREE-BONED RACK OF LAMB**

THREE-BONED RACK OF LAMB (8 OZ)  
BRAISED FLAGEOLET BEANS, MINTED DEMI-GLACE  
\$70.00 (PER PERSON)

#### **PRIME SIRLOIN OF BEEF**

FRICASSEE OF WILD MUSHROOMS, CABERNET SAUCE  
\$60.00 (PER PERSON)

#### **TOURNEDOS OF BEEF**

ATOP SHRIMP AND EGGPLANT CROUTON, ROASTED SHALLOT SAUCE  
\$56.00 (PER PERSON)

#### **DOUBLE CUT PORK CHOP**

SAUTÉ OF APPLES AND ROSEMARY REDUCTION  
\$48.00 (PER PERSON)

#### **BREAST OF CHICKEN ROCKEFELLER**

ROLLED IN A SPINACH SAUCE AND HERBSAINT MIXTURE, CRAWFISH SAUCE  
\$44.00 (PER PERSON)

#### **ROAST SIRLOIN OF BEEF**

WITH GREEN PEPPERCORN OR MARCHAND, DE VIN SAUCE  
\$54.00 (PER PERSON)

#### **ROCK CORNISH GAME HEN**

STUFFED WITH INDIAN GRAIN RICE, APRICOT DEMI-GLACE  
\$47.00 (PER PERSON)

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### **DINNER ENTREES**

**BREAST OF MUSCOVY DUCK**  
WITH BLACK CURRANTS, ROSEMARY SAUCE  
\$56.00 (PER PERSON)

**GRILLED BREAST OF CHICKEN**  
MACADAMIA ENCRUSTED BREAST OF CHICKEN,  
MALTASE SAUCE  
\$44.00 (PER PERSON)

**SAUTÉED GULF SNAPPER**  
WITH CONCASSE OF TOMATO AND EGGPLANT, PROVENCAL STYLE SAUCE  
\$47.00 (PER PERSON)

**PANEED TROUT WITH PECANS**  
SAUTÉED TROUT IN A PECAN BREADING, TARRAGON SAUCE  
\$48.00 (PER PERSON)

**SALMON COULIBIAC**  
PETIT SALMON FILET WITH WILD MUSHROOMS AND  
CREAMED SPINACH, WRAPPED IN BRIOCHE  
\$50.00 (PER PERSON)

**BREAST OF CHICKEN AND LOUISIANA CRABCAKE**  
WITH CRAWFISH AND ROASTED PEPPER SAUCE  
\$57.00 (PER PERSON)

**ROASTED PORK TENDERLOIN**  
SERVED ON SAUERKRAUT, RYE CARAWAY SAUCE  
\$44.00 (PER PERSON)

**HUNT ROOM STUFFED SHRIMP**  
FOUR JUMBO GULF SHRIMP OVERSTUFFED  
WITH A CRABMEAT FARCE, CREOLE MUSTARD GLACAGE  
\$58.00 (PER PERSON)

A \$50.00 LABOR CHARGE WILL BE ADDED FOR PARTIES UNDER 25 PEOPLE,

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## ***DINNER***

### DESSERTS

CHERRY CLAFOUTI



CREAMY PECAN TARTE WITH VANILLA SAUCE



ALMOND SAVARIN WITH FRESH BERRIES



TIRAMISU IN CHOCOLATE TULIP WITH AMARETTO SAUCE



CHOCOLATE EUPHORIA



WHITE CHOCOLATE SOUFFLÉ



GRANNY SMITH APPLE PAPILLOTE



ALMOND BASKET WITH WHITE AND DARK  
CHOCOLATE MOUSSE WITH RASPBERRY SAUCE



CHOCOLATE PRALINE TRUFFLE BOMBE  
WITH RUM SAUCE AND ANGLAISE

A \$50.00 LABOR CHARGE WILL BE ADDED FOR PARTIES UNDER 25 PEOPLE.



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## ***DINNER ENHANCEMENTS***

THESE ITEMS MAY BE SELECTED AT AN ADDITIONAL CHARGE PER PERSON.

### APPETIZERS

#### **SALMON PAILLARD**

THREE CAVIAR SAUCE  
\$8.00 (PER PERSON)

#### **CHILLED SEAFOOD TERRINE**

GRILLED SEAFOOD, ROASTED VEGETABLES  
LOBSTER SAUCE  
\$8.25 (PER PERSON)

#### **CHILLED GULF SHRIMP COCKTAIL**

COCKTAIL OR REMOULADE SAUCE  
\$12.50 (PER PERSON)

#### **PAUPIETTE OF RED SNAPPER**

CRAWFISH SAUCE  
\$8.00 (PER PERSON)

#### **BEGGAR'S PURSE OF SHELLFISH**

LOUISIANA SHELLFISH IN PHYLLO PASTRY  
LOBSTER SAUCE  
\$9.00 (PER PERSON)

#### **WARM ASPARAGUS AND SMOKED SALMON**

DILL CHAMPAGNE SAUCE  
\$10.00 (PER PERSON)

### SOUPS

#### **SEAFOOD-OKRA GUMBO**

\$7.50 (PER PERSON)

#### **DUCK AND ANDOUILLE GUMBO**

\$7.50 (PER PERSON)

#### **CAJUN BOUILLABAISSSE**

\$7.50 (PER PERSON)

#### **OYSTER-ARTICHOKE**

\$7.50 (PER PERSON)

#### **LOBSTER BISQUE**

\$8.25 (PER PERSON)

#### **SPINACH AND SHRIMP BISQUE**

\$7.50 (PER PERSON)

### SALADS

#### **BOUQUET OF GARDEN GREENS**

WILD GREENS, ST. ANDRE CHEESE,  
GRILLED ROMA TOMATO, RYE CROUTONS  
HERB VINAIGRETTE  
\$7.50 (PER PERSON)

#### **SOUTHEASTERN CAESAR SALAD**

HEARTS OF ROMAINE, GRILLED TUNA,  
ROASTED PEPPERS, BASIL CROUTONS  
GARLIC DRESSING  
\$7.50 (PER PERSON)

#### **MARINATED WILD MUSHROOMS**

BABY SPINACH, BRIE CHEESE,  
PEPPERED PECANS,  
SMOKED BACON VINAIGRETTE  
\$7.50 (PER PERSON)

#### **FRISEE AND MACHE SALAD**

STILTON CHEESE  
CUCUMBER VINAIGRETTE  
\$7.50 (PER PERSON)

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## **DINNER ENHANCEMENTS**

THESE ITEMS MAY BE SELECTED AT AN ADDITIONAL PER PERSON CHARGE

### DESSERTS

#### **FOREST BERRY TART**

MEDLEY OF EUROPEAN WILD BERRIES FLOATING ON A CREAM FILLING  
\$7.00 (PER PERSON)

#### **APRICOT ALMOND BAVAROIS**

\$5.50 (PER PERSON)

#### **CHOCOLATE CABERNET TARTE**

\$5.50 (PER PERSON)

#### **TRIPLE CHOCOLATE TERRINE**

WHITE, DARK AND MILK CHOCOLATE, SERVED WITH  
RASPBERRY COULIS, ANGLAISE AND CHOCOLATE SAUCE  
\$7.00 (PER PERSON)

#### **AMARETTO CRÈME BRULEE**

SERVED WARM WITH CARAMELIZED SUGAR CRUST  
\$5.00 (PER PERSON)

#### **VANILLA BOURBON**

CHECKERBOARD CAKE WITH RICH VANILLA MOUSSE  
\$7.50 (PER PERSON)

#### **CAPPUCCINO**

COFFEE MOUSSE, CHOCOLATE GANACHE  
COFFEE GLAZE AND MOCHA BEAN  
\$8.00 (PER PERSON)

A \$50.00 LABOR CHARGE WILL BE ADDED FOR PARTIES UNDER 25 PEOPLE.

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## ***DINNER BUFFETS***

### BUFFET I

**CRAWFISH BISQUE**



**MONTELEONE SALAD**

RED AND GREEN WILD LEAVES, MARINATED MUSHROOMS,  
ARTICHOKE HEARTS, ROMA TOMATOES, RADISHES, SCALLION SPEAR,  
HERB VINAIGRETTE

**SEAFOOD ORZO PASTA SALAD**

**GRILLED VEGETABLES**

**SLICED FRESH FRUITS WITH SEASONAL BERRIES**



**SHRIMP CREOLE**

**GRILLED CHICKEN WITH ALMONDS**

**SAUTEED GULF FISH WITH LEMON BUTTER SAUCE**

**ROAST TOP ROUND OF BEEF**

(CARVED TO ORDER)



**ROASTED POTATOES**

**STEAMED WHITE RICE**

**FRESH SEASONAL VEGETABLES**



**SOUTHERN PECAN PIE**

**BREAD BUDDING WITH PRALINE SAUCE**

**STRAWBERRY SHORTCAKE**



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\$60.00 (PER PERSON)  
\$125.00 CARVER FEE  
**30 PERSON MINIMUM**

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## ***DINNER BUFFETS***

### BUFFET II

#### SEAFOOD OKRA



#### MONTELEONE SALAD

RED AND GREEN WILD LEAVES, MARINATED MUSHROOMS,  
ARTICHOKE HEARTS, ROMA TOMATOES, RADISHES, SCALLION SPEAR  
HERB VINAIGRETTE

#### CUCUMBER AND GORGONZOLA SALAD

#### OYSTER AND ARTICHOKE SALAD

#### MARINATED SHRIMP AND MIRLITONS



#### SLICED FRESH FRUIT WITH SEASONAL BERRIES



#### SEAFOOD CARDINAL

(VARIOUS GULF SEAFOOD IN A LOBSTER COGNAC SAUCE)

#### BLANQUETTE OF VEAL WITH CHANTERELLE MUSHROOMS

#### BRONZED SNAPPER WITH LEMON BUTTER SAUCE

#### PRIME RIB OF BEEF

(CARVED TO ORDER, WITH YORKSHIRE PUDDING, AU JUS)



#### CHATEAU POTATOES

#### FRESH SEASONAL VEGETABLES

#### FETTUCCINE



#### DISPLAY OF FRENCH PASTRIES

#### GATEAU SAINT-HONORE

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**TIRAMISU**

**PEACH AND WALNUT COBBLER**



\$70.00 (PER PERSON)  
\$125.00 CARVER FEE  
**50 PERSON MINIMUM**

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***COLD HORS D'OEUVRES***

**FOCACCIA TRIANGLES  
WITH SPINACH AND ROASTED PEPPERS**  
\$250.00 (PER HUNDRED)

**MINTED FRUIT KABOBS**  
\$250.00 (PER HUNDRED)

**BELGIAN ENDIVE WITH SMOKED CHICKEN  
AND HERB MOUSSE**  
\$275.00 (PER HUNDRED)

**CHERRY TOMATO STUFFED WITH  
AVOCADO**  
\$275.00 (PER HUNDRED)

**ENGLISH CUCUMBER WITH  
SMOKED SALMON MOUSSE**  
\$275.00 (PER HUNDRED)

**MUSHROOMS WITH CURRY CHICKEN**  
\$275.00 (PER HUNDRED)

**PEPPERONCINI WITH CREAM CHEESE**  
\$275.00 (PER HUNDRED)

**STUFFED EGGS WITH  
CURRIED CHICKEN OR SHRIMP**  
\$275.00 (PER HUNDRED)

**TRIPLE TIERED FINGER SANDWICHES**  
\$300.00 (PER HUNDRED)

**STEAK TARTARE CANAPES**  
\$375.00 (PER HUNDRED)

**GRAVLAX ON PUMPERNICKEL  
WITH DILL SAUCE**  
\$295.00 (PER HUNDRED)

**GRAVLAX IN NEW POTATO**  
\$295.00 (PER HUNDRED)

**CAVIAR ATOP TOAST POINTS**  
\$325.00 (PER HUNDRED)

**DILL SHRIMP IN ARTICHOKE BOTTOMS**  
\$325.00 (PER HUNDRED)

**OYSTERS ON THE HALF SHELL**  
\$325.00 (PER HUNDRED)

**SPICY CRAWFISH PROFITEROLES**  
\$325.00 (PER HUNDRED)

**SPICY SHRIMP CANAPES  
WITH AVOCADO BUTTER**  
\$325.00 (PER HUNDRED)

**CRABMEAT TARTLETS**  
\$350.00 (PER HUNDRED)

**MINIATURE MUFFELETTAS**  
\$350.00 (PER HUNDRED)

**ASPARAGUS WRAPPED IN  
PROSCIUTTO OR SALMON**  
\$295.00 (PER HUNDRED)



**ICED JUMBO GULF SHRIMP**  
\$475.00 (PER HUNDRED)

**CELERY WITH SAINT ANDRE CHEESE**  
\$295.00 (PER HUNDRED)

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### **HOT HORS D'OEUVRES**

**CREOLE OR SWEDISH MEATBALLS**  
\$250.00 (PER HUNDRED)

**SCALLOPS WRAPPED IN BACON**  
\$325.00 (PER HUNDRED)

**SMOKED SAUSAGE EN CROUTE**  
\$250.00 (PER HUNDRED)

**SESAME CHICKEN**  
\$325.00 (PER HUNDRED)

**BEEF OR CHICKEN SHISH KABOBS**  
\$250.00 (PER HUNDRED)

**SHRIMP SPRING ROLLS**  
\$325.00 (PER HUNDRED)

**SMOKED GRILLED CHICKEN  
IN PHYLLO DOUGH**  
\$275.00 (PER HUNDRED)

**BAKED OYSTERS  
(ROCKEFELLER OR BIENVILLE)**  
\$350.00 (PER HUNDRED)

**SPANOKOPITA**  
\$275.00 (PER HUNDRED)

**GRILLED TUNA DIAMONDS**  
\$350.00 (PER HUNDRED)

**VEGETABLE SPRING ROLLS**  
\$275.00 (PER HUNDRED)

**MINIATURE BEEF WELLINGTON**  
\$350.00 (PER HUNDRED)

**BAKED BRIE EN CROUTE WITH WALNUTS**  
\$295.00 (PER HUNDRED)

**STUFFED EGGPLANT WITH SHRIMP AND  
TASSO**

**SEAFOOD BEIGNETS**  
\$295.00 (PER HUNDRED)

\$350.00 (PER HUNDRED)  
**LOUISIANA CRABCAKES**  
\$395.00 (PER HUNDRED)

**SOUTHERN STYLE CHICKEN DRUMMETTES**  
\$295.00 (PER HUNDRED)

**LIME MARINATED SALMON SKEWERS**  
\$395.00 (PER HUNDRED)

**SZECHUAN BEEF SPRING ROLLS**  
\$295.00 (PER HUNDRED)

**MUSHROOMS STUFFED WITH CRABMEAT**  
\$395.00 (PER HUNDRED)

**BLACKENED CATFISH  
WITH LEMON BUTTER SAUCE**  
\$325.00 (PER HUNDRED)

**BUTTERFLY FRIED SHRIMP**  
\$475.00 (PER HUNDRED)

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**COCONUT BATTERED CHICKEN**  
\$325.00 (PER HUNDRED)

**OYSTER BOUCHEE  
(ROCKEFELLER OR BIENVILLE)**  
\$325.00 (PER HUNDRED)

**NEW ORLEANS BARBECUED SHRIMP**  
\$475.00 (PER HUNDRED)

**PETIT LAMB CHOPS**  
\$495.00 (PER HUNDRED)

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## RECEPTION SPECIALTIES

### DISPLAYS

<p><b>VEGETABLE DISPLAY</b> FRESH SEASONAL VEGETABLES SERVED WITH GUACAMOLE, RYE HORSERADISH AND DILL CHIPS \$6.50 (PER PERSON)</p>	<p><b>CHEESE DISPLAY</b> IMPORTED AND DOMESTIC CHEESES GARNISHED WITH FRESH FRUIT SERVED WITH FRENCH BREAD AND CRACKERS \$7.50 (PER PERSON)</p>
<p><b>BAKED BRIE EN CROUTE</b> WITH DUXELLE OF WILD MUSHROOMS WRAPPED IN PUFF PASTRY SERVED WITH FRENCH BREAD AND CRACKERS \$275.00 (SERVES 50)</p>	<p><b>FRESH FRUIT DISPLAY</b> ASSORTED SLICED FRESH FRUIT, MELON AND SEASONAL BERRIES SERVED WITH HONEY YOGURT DIP \$4.75 (PER PERSON)</p>
<p><b>SEAFOOD DISPLAY</b> A LOUISIANA STYLE PRESENTATION TO INCLUDE JUMBO GULF SHRIMP, OYSTERS ON THE HALF SHELL, MARINATED CRAB FINGERS AND SPICY BOILED CRAWFISH (SEASONAL) SERVED WITH COCKTAIL, REMOULADE SAUCES, AND CRACKERS \$25.00 (PER PERSON)</p>	<p><b>PATES AND GALANTINES</b> AN ASSORTMENT OF BOTH FRENCH AND GERMAN STYLE TERRINES, SERVED WITH CUMBERLAND SAUCE AND FRENCH BREADS (50 PERSON MINIMUM) \$7.00 (PER PERSON)</p>
<p><b>SUSHI DISPLAY</b> A SELECTION OF SASHIMI AND CALIFORNIA STYLE SUSHI \$575.00 (PER 100 PIECES)</p>	<p><b>WHOLE POACHED SALMON</b> THE MOST ELABORATE DISPLAY OF SALMON MOUSSE AND GULF FISH MEDALLIONS \$400.00 (SERVES 125)</p>
<p><b>ASSORTED DIM SUM</b> A TANTALIZING ARRAY OF DELICACIES FROM VARIOUS REGIONS OF CHINA SERVED STEAMED AND CRISPY FRIED \$9.00 (PER PERSON)</p>	<p><b>SMOKED SALMON</b> SLOWLY COOKED NORWEGIAN SALMON WITH EGGS, ONIONS AND CAPERS RYE AND PUMPERNICKEL TOAST POINTS DILL MUSTARD SAUCE \$375.00 (SERVES 30)</p>

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**DESSERT DISPLAY**  
AN INTERNATIONAL ARRAY OF FRESH PASTRIES  
FROM OUR AWARD WINNING PASTRY CHEF  
\$14.50 (PER PERSON)

**CAVIAR IN A STURGEON ICE CARVING**  
THE FINEST OF RUSSIAN CAVIAR  
FROM THE BELUGA STURGEON  
SERVED WITH CLASSICAL ACCOMPANIMENTS  
(MARKET PRICE)

PRICES SUBJECT TO CHANGE.  
PLEASE 9.75% TAX AND 21% GRATUITY TO ALL PRICES LISTED.  
11/4/2008

## **RECEPTION SPECIALTIES**

### STATIONS

**LOUISIANA CRAWFISH AND PINE NUTS**  
CRAWFISH SAUTÉED TO ORDER  
WITH CREOLE SPICES AND PINE NUTS  
IN A LOCATELLI ROMANO SAUCE  
SERVED OVER PENNE PASTA  
\$13.00 (PER PERSON)

#### **PASTA PASTA**

SPINACH ROTINI AND CHEESE TORTELLINI  
SAUTÉED WITH FRESHLY MADE  
MARINARA AND PESTO SAUCES  
SERVED WITH GRATED PARMESAN CHEESE,  
FOCACCIA AND GARLIC STICKS  
\$12.00 (PER PERSON)

#### **STEAK DIANE**

TENDER CUT BEEF TENDERLOIN  
SERVED WITH BORDELAISE SAUCE  
\$16.00 (PER PERSON)

**CHICKEN AND FRESH VEGETABLES**  
CHICKEN TENDERS AND FRESH SEASONAL  
VEGETABLE SAUTÉED TO ORDER IN EXTRA  
VIRGIN OLIVE OIL AND ROASTED GARLIC  
SERVED OVER LINGUINI PASTA  
\$13.00 (PER PERSON)

#### **GULF SHRIMP AND CAJUN TASSO**

LOUISIANA GULF SHRIMP SAUTÉED TO ORDER  
WITH SPICY CAJUN TASSO, GREEN ONIONS  
AND CREOLE SPICES IN A RICH CREAM SAUCE  
SERVED OVER MONTELEONE BLEND PASTA  
\$14.00 (PER PERSON)

#### **SALMON COULIBIAC**

A RUSSIAN CLASSIC  
FRESH SALMON STUFFED WITH  
WILD MUSHROOMS, CREAMED SPINACH,  
EGGS AND WRAPPED IN BRIOCHE  
CARVED TO ORDER  
\$375.00 (SERVES 50)



A \$125.00 ATTENDANT FEE APPLIES TO ALL STATIONS.

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## RECEPTION SPECIALTIES

### STATIONS

#### CAESAR SALAD STATION I

CRISP ROMAINE LETTUCE TOSSED TO ORDER  
SERVED WITH FRESHLY GRATED PARMESAN  
CHEESE, TOASTED CROUTON AND A  
CLASSIC CAESAR DRESSING  
SERVED WITH FOCACCIA AND GARLIC STICKS  
\$6.00 (PER PERSON)

#### CAESAR SALAD STATION II

CRISP ROMAINE LETTUCE TOSSED TO ORDER  
SERVED WITH A SELECTION OF FRESHLY  
GRATED PARMESAN CHEESE, ROASTED  
VEGETABLES, GRILLED LEMON-PEPPER  
WITH YOUR CHOICE OF CHICKEN,  
CAJUN GRILLED SHRIMP OR BEEF TIPS  
GARLIC CROUTONS AND CAESAR DRESSING  
\$8.00 (PER PERSON)

#### SOUTH OF THE BORDER FAJITA STATION N'AWLINS STYLE

BLACKENED CHICKEN, PORK, SHRIMP AND  
CRAWFISH FAJITAS SAUTÉED TO ORDER  
WITH ONIONS, PEPPERS AND TORTILLAS,  
SPICY GROUND BEEF TACOS  
WITH POBLANO CHILES  
ACCOMPANIED WITH SOUR CREAM,  
DICED TOMATOES, SHREDDED LETTUCE,  
CHEDDAR CHEESE, SALSA, TORTILLA CHIPS  
WITH BLACK BEANS AND GUACAMOLE DIP  
\$11.50 (PER PERSON)

#### OLD WORLD ANTIPASTO

CRISP ROMAINE AND ENDIVE TOPPED WITH  
IMPORTED MOZZARELLA AND PROVOLONE  
CHEESE, CHILLED CHERRY PEPPER,  
GARLIC MUSSELS, ASSORTED OLIVES,  
ROASTED VEGETABLES, PROSCIUTTO,  
GENOA SALAMI, CAPICOLA  
AND STUFFED RED WINE PEPPERS  
SERVED WITH TOMATO BASIL VINAIGRETTE  
\$8.00 (PER PERSON)

#### SAVORY CREPE STATION

DELICATE THIN PANCAKES  
FILLED WITH YOUR CHOICE OF  
SPINACH AND MUSHROOM, SPICY SHRIMP,  
JULIENNE CHICKEN BREAST AND MUSHROOMS  
TOPPED WITH A WHITE WINE CREAM SAUCE  
\$9.00 (PER PERSON)

#### SWEET CREPE STATION

YOUR CHOICE OF APPLE CREPES FILLED WITH  
CINNAMON CREAM CHEESE, SLICED APPLES  
DUSTED WITH POWDERED SUGAR  
CREPE SUZETTE WITH ORANGE BUTTER SAUCE  
FLAMED WITH COINTREAU  
LEMON CREPE FILLED WITH LEMON CURD  
DUSTED WITH POWDERED SUGAR  
\$9.00 (PER PERSON)

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### **BANANAS FOSTER**

FRESH SLICED BANANAS SAUTEED IN BUTTER, BROWN SUGAR AND CINNAMON,  
FLAMED WITH BRANDY AND DARK RUM  
SERVED OVER VANILLA ICE CREAM  
\$10.00 (PER PERSON)

A \$125.00 ATTENDANT FEE APPLIES TO ALL STATIONS

PRICES SUBJECT TO CHANGE.  
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11/4/2008

## **RECEPTION SPECIALTIES**

### CHARCUTERIE

**STEAMSHIP ROUND OF BEEF, AU JUS**  
SLOW ROASTED WITH A SPECIAL BLEND OF  
HERB SEASONING, GARLIC AND SHALLOTS  
SERVED WITH SILVER DOLLAR ROLLS  
AND HORSERADISH SAUCE  
\$775.00 (SERVES 200)

**ROASTED SIRLOIN OF BEEF**  
SERVED WITH HORSERADISH,  
FLAVORED DEMI-GLACE AND  
PETIT SOURDOUGH BUNS  
\$375.00 (SERVES 50)

**ROASTED LEG OF SPRING LAMB**  
WITH ENGLISH MINT SAUCE  
SERVED WITH SILVER DOLLAR ROLLS  
\$325.00 (SERVES 50)

**COCHON DU LAIT (ROASTED PIG)**  
WHOLE ROASTED SUCKLING PIG  
SERVED WITH ASSORTED BREADS  
AND CREOLE MUSTARD  
\$475.00 (SERVES 100)

**BEEF WELLINGTON**  
FOIE GRAS AND DUXELLE OF MUSHROOMS  
SERVED WITH A BURGUNDY SAUCE  
\$400.00 (SERVES 30)

**WHOLE DEEP-FRIED TURKEY  
LOUISIANA STYLE**  
FLAVORED WITH SPICES OF THE BAYOU  
SERVED WITH PETIT BUTTERMILK BISCUITS  
\$275.00 (SERVES 50)

**TUR-DUCK-EN  
(FEAST OF FOWL)**  
TURKEY STUFFED WITH DUCK, STUFFED WITH  
A CHICKEN AND ROASTED TO PERFECTION

**SHERRY GLAZED HAM**  
WITH A PEACH AND SHERRY GLAZE  
SERVED WITH PETIT BUTTERMILK BISCUITS  
AND ASSORTED MUSTARDS  
\$325.00 (SERVES 50)

A \$125.00 CARVER FEE APPLIES TO ALL STATIONS.



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### **LOCAL SPECIALTIES**

#### **SEAFOOD GUMBO**

THE HEART AND SOUL OF NEW ORLEANS COOKING  
FRESH OKRA, SHRIMP AND CRAWFISH WITH A PINCH OF FILE  
\$7.25 (PER PERSON)

#### **TURTLE SOUP**

A TRUE STANDARD OF THE NEW ORLEANS RESTAURANT MENU  
SERVED WITH A TOUCH OF SHERRY  
\$7.50 (PER PERSON)

#### **CRAWFISH ETOUFFEE**

LOUISIANA'S UNIQUE TREAT PREPARED TO PERFECTION  
SERVED WITH STEAMED RICE  
\$8.00 (PER PERSON)

#### **JAMBALAYA**

CHICKEN AND ANDOUILLE SAUSAGE WITH  
GREEN PEPPERS, ONIONS, GARLIC AND FRESH TOMATOES  
\$8.25 (PER PERSON)

#### **ASSORTED LOUISIANA SAUSAGE**

BOUDIN, ALLIGATOR, CRAWFISH AND ANDOUILLE SAUSAGE  
\$7.75 (PER PERSON)

#### **SHRIMP CREOLE**

SHRIMP AND VEGETABLES SMOTHERED IN A  
TOMATO BASED SAUCE WITH CREOLE SPICES  
\$9.00 (PER PERSON)

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## **BANQUET BEVERAGE OPTIONS**

BY THE HOUR – PER PERSON

	<b>MONTELEONE</b>	<b>CALL</b>	<b>PREMIUM</b>
ONE HOUR	\$15.00	\$18.00	\$21.00
TWO HOURS	\$21.00	\$25.00	\$29.00
THREE HOURS	\$26.00	\$30.00	\$35.00

\$5.00 PER PERSON FOR FOURTH ADDITIONAL HOUR  
GUARANTEED NUMBER OF ATTENDANCE REQUIRED  
(25 PERSON MINIMUM)

**ALL BARS INCLUDE THE FOLLOWING:**  
HOUSE RED AND WHITE WINE, DOMESTIC BEERS,  
SOFT DRINKS AND MINERAL WATERS

### **MONTELEONE SELECTION (HOUSE BRANDS)**

EARLY TIMES BOURBON  
100 PIPERS SCOTCH  
TAAKA VODKA  
CASTILLO RUM  
MONTEZUMA TEQUILA

### **CALL BRANDS**

FAMOUS GROUSE  
BEEFEATER GIN  
BACARDI  
JOSE CUERVO GOLD

OLD GRAND DAD  
SMIRNOFF  
SEAGRAMS V.O.  
IMPORTED BEER

### **PREMIUM BRANDS**

CHIVAS REGAL

MOUNT GAY

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JACK DANIEL BLACK  
CROWN ROYAL  
ABSOLUT

BOMBAY  
JOSE CUERVO 1800  
IMPORTED BEER

A BARTENDER FEE OF \$125.00 PER BARTENDER APPLIES TO ALL BARS.  
SERVICE FOR 3 HOURS, \$25.00 PER BARTENDER, EACH ADDITIONAL HOUR.

PRICES SUBJECT TO CHANGE.  
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11/4/2008

## **BANQUET BEVERAGE OPTIONS**

### HOST SPONSORED BAR

#### MONTELEONE, CALL OR PREMIUM BRANDS (SELECT ONE)

MONTELEONE BRANDS (HOUSE)	\$6.00
CALL BRANDS	\$7.00
PREMIUM BRANDS	\$8.00
DOMESTIC BEER	\$4.50
IMPORTED BEER	\$5.50
HOUSE WINE	\$5.00
MINERAL WATERS	\$4.25
SOFT DRINKS	\$3.25
PREMIUM CORDIALS	\$10.00
HURRICANE	\$8.00

### CASH BAR

#### MONTELEONE, CALL OR PREMIUM BRANDS (SELECT ONE)

MONTELEONE BRANDS (HOUSE)	\$7.50
CALL BRANDS	\$9.00
PREMIUM BRANDS	\$10.50
DOMESTIC BEER	\$5.75
IMPORTED BEER	\$7.00
HOUSE WINE	\$6.50
MINERAL WATER	\$5.50
SOFT DRINKS	\$4.50
PREMIUM CORDIAL	\$13.00
HURRICANE	\$10.50

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A CASHIER FEE OF \$125.00 PER CASHIER FOR 3 HOURS  
\$25.00 PER CASHIER, EACH ADDITIONAL HOUR

A BARTENDER FEE OF \$125.00 PER BARTENDER APPLIES TO ALL BARS.  
SERVICE FOR 3 HOURS, \$25.00 PER BARTENDER, EACH ADDITIONAL HOUR

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## WINES

### CHAMPAGNE & SPARKLING

<i>PIPER HEIDSIECK, BRUT N.V.</i>	\$125.00
<i>TAITTINGER, BLANC DE BLANC</i>	\$200.00
<i>MOET &amp; CHANDON "WHITE STAR" N.V.</i>	\$110.00
<i>MOET &amp; CHANDON "DOM PERIGNON"</i>	\$285.00
<i>DOMAIN CARNEROS VINTAGE, N.V.</i>	\$75.00
<i>SCHRAMSBERG, BRUT ROSE</i>	\$110.00
<i>VEUVE CLIQUOT "YELLOW LABEL" N.V.</i>	\$110.00
<i>KORBEL, BRUT</i>	\$52.00
<i>J. ROGET</i>	\$30.00

### CHARDONNAY

<i>KENDALL – JACKSON "VINTNERS RESERVE"</i>	\$47.00
<i>MATANZAS CREEK</i>	\$65.00
<i>SEQUOIA GROVE "CARNEROS"</i>	\$50.00
<i>ESTANCIA "PINNACLES"</i>	\$42.00
<i>BYRON, SANTA MARIA VALLEY</i>	\$60.00
<i>SONOMA- CUTRER "RUSSIAN RIVER"</i>	\$50.00
<i>EBERLE "PASO ROBLES"</i>	\$45.00
<i>CAKEBREAD</i>	\$70.00
<i>STONEWOOD</i>	\$30.00
<i>TOLOSA, EDNA RANCH, EDNA VALLEY (NO OAK)</i>	\$40.00
<i>PENFOLDS, THOMAS HYLAND</i>	\$55.00

### SAUVIGNON BLANC

<i>VILLA MARIA ESTATE, NEW ZEALAND</i>	\$44.00
<i>CAKEBREAD, NAPA</i>	\$65.00
<i>EBERLE "MILL VINEYARD" VIOGNIER</i>	\$50.00
<i>FERNLEAF, NEW ZEALAND</i>	\$36.00

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HANNA  
ST. SUPERY

\$56.00  
\$65.00

### PINOT GRIGIO

DUE TORRI  
SANTA MARGARITA  
STONEWOOD, WHITE ZINFANDEL

\$35.00  
\$68.00  
\$30.00

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## WINES

### CABERNET SAUVIGNON

PENFOLDS, BIN 407 AUSTRALIA	\$75.00
RUTHERFORD HILL, NAPA VALLEY	\$85.00
STONESTREET, ALEXANDER VALLEY	\$90.00
BLACKSTONE	\$40.00
ST. SUPERY	\$70.00
FIRESTONE, "VINEYARD SELECT"	\$42.00
EVANS & TATE "MARGARET RIVER"	\$57.00
RESILIENCE, "NAPA VALLEY"	\$45.00
STONEWOOD	\$30.00
ROSEMOUNT CABERNET MUDGE SHOW DIAM	\$42.00

### MERLOT

KENDALL-JACKSON "VITNER'S RESERVE"	\$50.00
BLACKSTONE	\$45.00
RUTHERFORD HILL, NAPA	\$65.00
RESILIENCE, CHALK HILL, SONOMA COUNTRY	\$55.00
KEENAN, NAPA VALLEY	\$75.00
DUCKHORN	\$110.00
STONEWOOD	\$30.00

### PINOT NOIR

LA CREMA, SONOMA COAST	\$65.00
DOMAINE DROUHIN, WILLAMETTE VALLEY, OREGON	\$75.00
CHERRY HILL, ESTATE	\$70.00
REX HILL	\$60.00
ARCADIAN, SANTA RITA HILLS	\$75.00
OYSTER BAY, PINOT NOIR	\$55.00

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## VARITALS

<i>AZUL PROFUNDO SYRAH</i>	\$50.00
<i>M. CHAPOUTIER, LES MEYSONNIERS, ROUGE</i>	\$75.00
<i>NOZZOLE CHIANTI, C.L.S. RSVERAV</i>	\$70.00
<i>RUFFINO SUPER TUSCAN MODUS</i>	\$75.00
<i>RUFFINO CHIANTI, DOCG</i>	\$45.00

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## EYE OPENERS

### BLOODY MARY

\$7.00 (PER DRINK)

### MIMOSA

\$7.50 (PER DRINK)

### RAMOS GIN FIZZ

\$7.50 (PER DRINK)

### BRANDY MILK PUNCH

\$8.00 (PER DRINK)

A BARTENDER FEE OF \$125.00 PER BARTENDER FOR 3 HOURS  
\$25.00 PER BARTENDER, EACH ADDITIONAL HOUR

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