



EVENT CATERING MENU

CAESAR SUPERDOME

SMOOTHIE KING[®] CENTER

CHAMPIONS  SQUARE

WELCOME!

Congratulations on your decision to hold your special event here with us. We have several amazing venues for fun and memorable entertaining.

As a leader in service hospitality, our entire team of event professionals are at your service. Event planning is our passion, and we are dedicated to supporting the overall success of your function. We are excited for the opportunity to ensure you and your guests have an unforgettable event.

Our catering menu features innovative signature dishes, local ingredients and regional favorites. All of the selections are carefully chosen and crafted to encourage and complement good times.

We welcome and are delighted to entertain special requests. Please don't hesitate to inquire if there is something special you'd like us to showcase.

Here's to great times and a truly memorable experience.
Thanks for joining us!

Justin Roux

Justin Roux

Director of Suites and Catering

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◀ A E S A R S SUPERDOME



Gluten Free Selections (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten or other allergens such as nuts.

Vegetarian Selections (V)

Vegan Selections (VG)



RISE AND SHINE

Prices listed are per guest.
Buffets have a minimum of 25 guests.

BREAKFAST BUFFETS

Classic Continental (V) 20

- Bakery-Fresh Muffins and Pastries
- Fresh Fruit Display and Yogurt
- Orange Juice, Assorted Hot Teas and Community Coffee

All American 27

- Thick-Cut Smoked Bacon, Maple Link Sausage
- Scrambled Eggs, Seasoned Breakfast Potatoes
- Assorted Muffins
- Fresh Fruit Display
- Orange Juice, Assorted Hot Teas and Community Coffee

Healthy Continental 25

- **Salmon Toast** – Cream cheese, dill, smoked salmon, red onion slivers, capers
- **Savory Ricotta** – Cherry tomatoes, ricotta, fresh basil, balsamic glaze
- **Parfaits** – Toppings of berries, flax seed, granola, local honey
- **Boiled Egg Halves**
- **Whole Wheat English Muffins** – Peanut butter, light jam, light butter
- **Community Coffee, Citrus Infused Water, Herbal Teas**

European Continental 27

- **Gourmet Cheese Assortment**
- **Fresh Bakeries with Jam and Butter**
- **Charcuterie Meats**
- **Boiled Egg Halves** – Sprinkled with sea salt
- **Seasonal Fresh Fruit**
- **Community Coffee, Juice, Herbal Teas, Sparkling Water**



RISE AND SHINE

Prices listed are per guest.
Buffets have a minimum of 25 guests.

BREAKFAST BUFFETS

Brunch is Back 35

Available for 50 guests max.

- **Bienville Breakfast Sandwiches** – French toast, breakfast sausage, scrambled eggs, dusted with powdered sugar
- **Southern BLT** – Fried green tomato, smoked bacon, romaine, aioli on ciabatta
- **Smoked Salmon Platter**
- **Potato Wedges** – Tossed in Tabasco butter and Cajun seasoning
- **Assorted Fresh Baked Breakfast Breads and Pastries**
- **Seasonal Local Fruit Display**
- **Assorted Bite Sized Sweets and Confections**
- **Community Coffee, Juice, Bottled Water**

BREAKFAST ENHANCEMENTS

Omelet Station* (V) 10

Farm fresh eggs prepared to order by our culinary professionals. Fillings include mushrooms, peppers, onions, diced ham, bacon, sausage, spinach, tomatoes, cheese and salsa (Egg substitute available upon request)

*Must accompany a buffet selection. Minimums apply. Requires a culinary professional \$150.

Oatmeal Station (V) 7

Served with butter, brown sugar, milk, honey, cinnamon, diced apples, and golden raisins

Grits Station 8

Served with butter, bacon, cheese, sausage, diced ham, green onions

Breakfast Burritos 8

Flour tortilla, scrambled eggs, roasted pepper, breakfast sausage, pepper jack, and potatoes

Vegetarian option upon request.



A LA CARTE

RISE AND SHINE

Bagels and Cream Cheese (V) (per dozen)	42
Assorted Breakfast Pastries (V) (per dozen)	42
Breakfast Breads (V) (per loaf)	40
Donuts (V) (per dozen)	42
Sliced Seasonal Fruit and Berries (VG) (per guest)	8.50
Whole Fresh Fruit (VG) (each)	2.50
Assorted Individual Yogurts (V) (each)	4.50
Fruit and Yogurt Parfait (V) (each)	10
Assorted Cold Cereals with Milk (V) (each)	7.50
Granola Bars (V) (each)	3.50

HYDRATE

Milk (each)	5
Fruit Juice (each)	5
Community Espresso and Cream (6.5 oz)	5
Coffee and Decaffeinated (per gallon)	45
Hot Tea (12 tea bags)	45
Iced Tea (per gallon)	45

SNACK

Popcorn (V) (per pound)	32
Freshly Baked Cookies (per dozen)	42
Freshly Baked Double Fudge Brownies (V) (per dozen)	42
Mini Assorted Cupcakes (V) (per dozen)	48
Rice Krispies Treats (V) (per dozen)	42
Ruffles Chips and Roasted Onion Dip (V) (per pound)	30
Tortilla Chips and Salsa (V) (per pound)	30
Full Sized Assorted Candy Bars (each)	4.50
Pretzels (each)	3.50
Assorted Potato Chips (each)	3.50
Roasted Fancy Mixed Nuts (each)	5
Trail Mix (each)	5
Hummus and Pita (VG) (per guest)	9

BOXED LUNCHES

Prices listed are per guest. Minimum of 25 boxes per selection.

All Boxed Lunches include a bag of potato chips, fresh fruit, a fresh baked cookie and bottled water.

Classic

21

Your choice of:

- **Ham and Cheddar**
- **Turkey and Dill Havarti**
- **Marinated Mushroom Salad (VG, GF)** - With a generous selection of fresh vegetables
- **Roast Beef and Swiss Cheese**

Chef's Signature

23

Your choice of:

- **Curried Chicken Salad** - On ciabatta bread
- **Smoked Turkey Breast** - On croissant with herbed cream cheese
- **Grilled Portobello Mushroom Salad (VG, GF)** - With sun-dried tomato hummus
- **Roast Beef** - On an onion Kaiser roll with horseradish mayonnaise

Gourmet Wraps

21

Your choice of:

- **Chicken Caesar Wrap** - Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing, tossed and rolled in a large flour tortilla
- **Turkey BLT Wrap** - Thinly sliced turkey breast, strips of crisp bacon, green leaf lettuce, tomato and Swiss cheese rolled into a large tortilla. Served with country mustard
- **Mediterranean Vegetable Wrap (V)** - Tomatoes, cucumbers, bell peppers, red onions, mixed baby lettuce, Kalamata olives and feta cheese rolled in a large tortilla. Served with Greek dressing
- **Asian Chicken Wrap** - Chicken breast, toasted almonds, green onions, rice noodles and romaine lettuce, tossed and rolled in a large flour tortilla. Served with sesame-ginger dressing



THEMED SPECIALTIES

Prices listed are per guest. Minimum of 25 guests.

Classic Grill 20

Hamburgers and hot dogs, buns, baked beans, cheese and condiments. Served with potato salad and freshly baked cookies

Supreme Nacho Bar 20

Seasoned ground beef and seafood queso with tortilla chips, nacho cheese, jalapeños, green onions, salsa and sour cream

Southern Barbeque 26

Slowly simmered pulled pork, or barbequed chicken breasts, onion Kaiser rolls, sesame buns, baked beans and condiments. Served with mac and cheese and apple pie

Little Italy 26

Classic lasagna, grilled vegetable lasagna, peas, garden-fresh green salad with assortment of dressings and garlic bread. Served with tiramisu

Street Tacos 25

Seasoned beef or cilantro lime shrimp. Served with salsa verde, salsa roja, limes, onions, cilantro, flour tortillas and fire roasted sweet corn, topped with queso fresco. Includes guacamole, tortilla chips and cinnamon-sugar dusted churros

Creole Orleans 25

Blackened chicken or blackened catfish, Cajun rice, fresh vegetables. Served with classic bread pudding with a caramel sauce

Pacific Rim 27

Grilled teriyaki chicken or marinated top sirloin, yakisoba noodles and stir-fried garden fresh vegetables. Served with vegetarian egg rolls, sweet chili dipping sauce, Chinese hot mustard and coconut chocolate bars

NOLA Lunch 23

Chicken and sausage gumbo, potato salad, fried fish, tartar sauce, and assorted dessert bars

Au Bayou 23

Smoked sausage, red beans, white rice, corn bread, collard greens and classic bread pudding with a caramel sauce



BUFFETS

Prices listed are per guest. Minimum of 25 guests.
Served with citrus water and iced tea.

THE DELICATESSEN 28

- **Pasta Salad** – Penne pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil
- **Potato Salad** – New red potatoes tossed with green onions, sour cream and fresh dill
- **Deli Sandwiches (Build your Own)**
 - Smoked turkey breast and New York cheddar
 - Roast beef and provolone
 - Maple glazed ham and baby Swiss
- **Whole Fresh Fruit Basket** – Crisp and ripe seasonal fruit
- **Seasonal Veggies Platter**
- **Assorted Bags of Chips**
- **Assorted Cookies and Brownies** – An assortment of large gourmet cookies and buttery chocolate, chewy brownies

HACIENDA PLAZA 40

- **Black Beans, Fire Roasted Peppers, Tomato Gems, Crispy Romaine, Cotija Cheese and Crispy Tortilla Strips** – Served with chipotle avocado ranch and lime chili vinaigrette
- **Pioneer Chicken** – Enhanced by red pepper, sweet onion and mushroom
- **Barbacoa of Beef** – With chipotle sour cream diablo sauce
- **Southwest Blended Rice**
- **Southwestern Corn** – On the cob with chipotle lime butter
- **Tres Leches Cake**

BUILD YOUR OWN GREENS 25

- **Assorted Greens** – Romaine, arugula, spinach, iceberg
- **Assorted Toppings** – Tomatoes, cucumbers, mushrooms, banana peppers, kalamata olives, sweet cherry peppers, Chef's choice seasonal toppings, feta cheese, fresh mozzarella
- **Grilled Marinated Chicken**
- **Tuna Salad**
- **Cilantro Lime Marinated Shrimp**
- **Fresh Baked Rolls**
- **Assorted Dressing Packs**
- **Chef's Choice Dessert**



BUFFETS continued

Served with citrus water and iced tea.

NOLA BARBEQUE

42

- **Classic Caesar Salad** – Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing
- **Roast Chicken** – Slow roasted with seasonings and herbs. Served with smoked tomato jam
- **Beef Brisket** – Smoked over chunks of hard maple wood until fork tender. Sliced thin and served with our sweet and zesty barbeque sauce
- **Baked Beans** – A traditional barbeque accompaniment, simmered in Louisiana sugar cane molasses
- **Seasonal Vegetables** – Chef's selection of the freshest garden vegetables available
- **Creamy Mac & Cheese**
- **Cheddar Cheese Biscuits** – Served warm with honey and butter
- **Seasonal Fruit Cobbler** – Housemade baked cobbler with local seasonal fruit, served warm



BUFFETS continued

Served with citrus water and iced tea.

FLEUR DE LIS BUFFET 48

Select two Salads:

- **Field Greens Salad (V)**
Mesclun mix, plum tomatoes, carrots and house-made croutons. Herb balsamic vinaigrette
- **Classic Caesar Salad (V)**
Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing
- **Muffaletta Pasta Salad**
Pasta al dente tossed with Italian olive salad, mortadella, salami, provolone and artichokes
- **Four Bean Salad (VG)**
Black-eyed peas, pinto, kidney and white beans. Tossed with aged champagne vinegar, lemon pepper and fresh cilantro
- **Toasted Orzo Pasta Salad (V)**
Roasted vegetables and toasted pine nuts. Balsamic vinaigrette dressing

Select one Soup:

- **Baked Potato Soup**
Served with shredded cheese and bacon
- **Broccoli and Cheese Soup (V)**
Served with shredded cheese
- **Creamy Tomato Soup (V)**
- **Minestrone (V)**
- **Chicken & Sausage Gumbo**

Select two Accompaniments:

- **Fricassé of Green Bean, Roasted Red Pepper and Roasted Pearl Onions (VG)**
- **Petite Seasonal Baby Vegetables with Olive Oil and Garden Herbs (VG)**
- **Creamed Sweet Corn (V)**
- **Roasted Brussels Sprouts with Onion Jam (V)**
- **Cajun Rice**
- **Gouda Mashed Potatoes (V)**

Select two Entrées:

- **Grilled Breast of Chicken**
Glazed with a Cajun creole mustard cream sauce
- **Rock Salt Encrusted Pork Loin**
Oven roasted and served with roasted garlic jus lié
- **Three Peppercorn Chateaubriand**
Roasted beef tenderloin served with sautéed forest mushrooms and brandy demi-glace sauce
- **Catfish Pontchartrain**
Grilled and served with a white wine mushroom cream sauce
- **Cheese Tortellini**
Freshly made pasta filled with spinach and ricotta cheese, served with roma tomato coulis and shaved Parmesan

Select three Desserts:

- **New York Cheesecake**
Fresh strawberry compote and whipped cream
- **Apple Pie**
Deep dish classic pie served Dutch style
- **Chocolate Mousse Cake**
Chocolate cake with a dark chocolate ganache
- **Peach Cobbler**
Roasted peaches over cinnamon crumbles
- **Tiramisu Cake**
Light sponge cakes with cream and mascarpone, flavored with amaretto
- **Cookies & Brownies**
Fresh baked gourmet assortment

HORS D'OEUVRES

Prices listed are for 100 pieces. Minimum of 100 pieces per selection.

POULTRY, PORK & BEEF

Crispy Pork Eggrolls 375
Sweet chili sauce

Crispy Chicken Tenders 375
Southern-fried chicken tenders
with ranch dressing and BBQ sauce

Meat Pies 375
Louisiana fried pies filled with seasoned
beef and pork and baked in flaky
dough. Served with Cajun ranch dip

Chicken Drumettes 375
Battered and deep fried. Served
with Buffalo hot sauce and blue cheese

Spicy Chicken Skewers (GF) 450
Grilled and house-marinated with
a Thai chili glaze

Bacon Jam Burger Sliders 450
Mini hamburgers served with
homemade bacon jam

Pulled Pork Sliders 450
Mini pulled pork sandwich
with a jalapeño coleslaw

SEAFOOD

Crawfish Wontons 450
Thai chili sauce

Catfish Fingers 475
Fried golden brown and served
with rémoulade and tartar sauce

Fried Shrimp 450
Fried golden brown and served
with cocktail sauce

Mini Crab Cakes 650
Served with house-made remoulade,
cocktail sauce and sliced lemon

VEGETARIAN

Vegetarian Eggrolls 375
Sweet chili sauce

Caprese Salad Skewers (GF) 350
Fresh mozzarella cheese with grape
tomatoes and basil, balsamic syrup

Stuffed Mushrooms (GF) 375
White button mushrooms stuffed
with fresh herbs and Parmesan cheese

Antipasto Skewers (GF) 400
Local and imported cheeses, cured
meats and grilled vegetables on skewers



APPETIZERS

Prices listed are per guest. Minimum of 25 guests.

Spinach Artichoke Dip (V) 9
Served with pita and crackers

Wing Sampler (GF) 20
Buffalo, classic and teriyaki chicken wings served with ranch dressing and celery sticks

Local and Imported Cheese Display (V, GF) 10
Served with artisan crackers

Seasonal Fruit and Berries (VG, GF) 9
A selection of the freshest available seasonal fruits and berries with yogurt dip

Charcuterie Board 12
Locally made artisan salumi, sausage and pâté, served with pickled vegetables, stone-ground mustard, artisanal jelly and sliced baguette

Basket of Garden Fresh and Local Crudités (VG, GF) 9
Fresh celery, peppers, broccoli, zucchini, yellow squash, red radishes, cauliflower and carrots with housemade ranch dip

Mediterranean Platter 16
Hummus dip, black olive tapenade, minted cous cous, a selection of cured olives and Greek feta. Served with toasted pita triangles and assorted veggie sticks



PLATED MEALS

Prices listed are per guest. Minimum of 25 guests.
Served with water and dinner rolls. Pre-set unless requested to be served.

SALAD SELECTIONS

Select one:

Wedge Salad (GF) 10
Iceberg wedge topped with rendered local bacon, blue cheese, heirloom tomatoes and chopped eggs. Served with herb buttermilk dressing

Kale and Broccoli Salad (V) 9
Kale and broccoli with sunflower seeds. Dried cranberries, and feta cheese. Served with honey dijon vinaigrette dressing

Baby Spinach Salad (V, GF) 8
Grilled Granny Smith apples, sweet onions and red peppers. Served with honey-mustard vinaigrette dressing

Classic Caesar Salad (V) 8
Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing

Mixed Baby Greens (V) 7
Field greens, cucumbers, grape tomatoes, young carrots and seasoned croutons. Served with Ken's balsamic vinaigrette and ranch dressings

Tomato Caprese (V, GF) 9
Sliced heirloom tomatoes with fresh mozzarella and basil, drizzled with olive oil and balsamic vinegar

Muffaletta Pasta Salad 8
Pasta al dente tossed with Italian olive salad, mortadella, salami, provolone and artichokes

Shrimp Rémoulade 15
Traditional Louisiana boiled shrimp tossed in a spicy rémoulade dressing served on a bed of shredded lettuce with boiled egg half



PLATED MEALS

Prices listed are per guest. Minimum of 25 guests.
Duo options available – see your catering manager for prices.

INSPIRED ENTRÉES

Select one:

Cedar Plank Salmon (GF) 28

Glazed with teriyaki and topped with chive butter. Served with wild rice pilaf and fresh seasonal vegetables

Herb Encrusted Turkey (GF) 25

Served with cranberry and citrus compote, Yukon gold mashed potatoes and fresh green beans

Stuffed Chicken Breast 26

Roasted with cornbread stuffing, and andouille. Served with roasted garlic mashed potatoes and fresh seasonal vegetables

Bacon Wrapped Pork Loin (GF) 26

Center-cut pork tenderloin wrapped in bacon and served with apple butter, oven-roasted red potatoes and fresh seasonal vegetables

Boneless Beef Short Ribs 38

Served with rich pan gravy, caramelized Cipollini onions, celery root and parsnip mash and fresh seasonal vegetables

Petite Filet Mignon (GF) 38

A medallion of beef tenderloin served with bordelaise sauce, roasted fingerling potatoes and seasonal vegetables

Portobello Wellington (V) 24

Slices of roasted mushrooms and vegetables, baked with goat cheese and herbs in a puff pastry and served over red pepper coulis

Blackened Catfish 25

Local fillets seared in our special blend of Cajun spices and served with Creole cream sauce, garlic mashed potatoes and seasonal vegetables

Grilled Redfish 36

Our signature fish fillets, topped with a crawfish and wild mushroom sauce and accompanied by roasted corn grits and haricot verts



PLATED MEALS

Prices listed are per guest. Minimum of 25 guests.
Pre-set unless requested to be served.

DESSERTS

Select one:

- Original New York Cheesecake**
Served with whipped cream and strawberries

10
- Dutch Apple Pie**
Apples, cinnamon, spices, baked to perfection with a flaky crust

8
- German Chocolate Fudge Cake**
Layers of buttermilk chocolate cream, coconut and candied pecans

9
- Tiramisu Cake**
Lady fingers layered with a blend of mascarpone and cream cheese, laced with amaretto

11

- Fresh Fruit Tart**
The freshest seasonal fruits topped with whipped cream and served with vanilla sauce

8.50
- Crème Brûlée**
Vanilla flavored custard, topped with glazed sugar

9
- Bread Pudding**
Choice of traditional with bourbon sauce, white chocolate amaretto, classic chocolate, sweet potato or s'mores

8



SWEET STATIONS

Prices listed are per guest. Minimum of 25 guests.

Dessert Squares 9

Double fudge brownies, blondies and lemon bars

Gourmet Cookies & Brownies 7

Freshly baked assortment of cookies and double chocolate fudge brownies

Warm Apple Crisp 8

Warm apple cobbler served with whipped cream and caramel sauce

French Pastries 12

French macaroons, house-made chocolate truffles, chocolate dipped strawberries, classic fondant wrapped petit fours and miniature tartlettes

Beignets 9

The classic Crescent City dessert. Dusted in confectioner's sugar and served with chocolate dipping sauce

Bananas Foster* 9

Sliced bananas cooked in brown sugar and honey. Flambéed in rum and brandy and served atop your choice of vanilla ice cream or cheesecake

*Requires a culinary professional \$150

Petite Individual Dessert Shots 11

- Strawberry cheesecake
- White chocolate mousse
- Dark chocolate mousse



ACTION STATIONS

Prices listed are per guest. Minimum of 100 guests.

*Requires a Culinary Professional \$150.

Street Taco Station* 20

Select two proteins: tacos prepared for your guests by our culinary professionals.

- **Chipotle Steak**
- **Fajita Chicken**
- **Carnitas**
- **Plant-Based Vegetarian “Meat”**
- **Cilantro Lime Shrimp**

Served with corn and flour tortillas, pico de gallo, cilantro, queso fresca

Pasta Station* 20

Select two pastas: cooked for your guests by our culinary professionals. Served with garlic toast.

- **Creole Shrimp Alfredo**
- **Chicken & Tasso Pasta** – Pasta with grilled chicken and tasso, served with Alfredo sauce, Parmesan and cracked pepper
- **Pasta Orleans (V)** – Pasta tossed in asiago cream with fresh herbs, green onions and sun-dried tomatoes topped with shredded Parmesan
- **Poydras Pasta (V)** – Pasta with fresh tomatoes, and garden vegetables with pesto and Italian herbs on a basil marinara sauce

Slider Station* 17

Select three: savory sliders prepared and fashioned into delectable sandwiches by our culinary professionals.

- **Herb Grilled Chicken** – Garlic aioli
- **Buffalo Chicken** – Blue cheese crumbles
- **BBQ Chicken** – Savory pickles
- **BBQ Pulled Pork** – Creamy cabbage slaw
- **Portobello Mushroom** – Marinated and baked with Provolone cheese



ACTION STATIONS continued

Prices listed are per guest. Minimum of 100 guests.

*Requires a Culinary Professional \$150.

Mashed Potato Bar* **15**

House-made creamy mashed potatoes and sweet potatoes served with assorted toppings:

- Cheddar cheese
- Chopped scallions
- Bacon
- Butter
- Cinnamon honey butter
- Sour cream
- Sautéed onions and mushrooms
- Pecans
- Shrimp
- Pulled pork

Raw Bar* **Price Varies**

Local seasonal seafood served on shaved ice with cocktail sauce, mignonette, horseradish and lemon

- Louisiana oysters
- Boiled shrimp
- Crab claws

Note: some items may be seasonal

Creole Station **20**

Select two:

- **Shrimp Creole** – Simmered in a rich tomato sauce over rice
- **Barbeque Shrimp** – Sautéed in a tangy, spicy butter sauce served with creamy grits
- **Crawfish Étouffée** – Crawfish tails smothered with onions, peppers, celery and garlic and served over white rice

Note: crawfish may be seasonal



CARVING STATIONS

Pricing reflects price per carved item.
All served with dinner rolls unless stated otherwise.

**Golden Herb Roasted
Turkey Breast*** 250

(Serves 35 guests)
Herb aioli, orange cranberry compote

Slow Roasted Whole Sirloin* 450

(Serves 25 guests)
Chimichurri, garlic herb aioli,
whole grain mustard, mayonnaise

**Mahogany Cider Roasted
Pork Loin*** 300

(Serves 25 guests)
Apple butter, whole grain mustards

**Herb and Pepper
Roasted Baron of Beef*** 600

(Serves 50 guests)
Horseradish cream, garlic herb
aioli, whole grain mustard, mayonnaise

**Rosemary and Garlic
Studded Leg of Lamb*** 540

(Serves 25 guests)
Minted mayonnaise, rosemary jus

**Grain Mustard and Black
Pepper Encrusted Tenderloin*** 650

(Serves 25 guests)
Whole grain mustard, herb mayonnaise

Smoked Salmon Platter* 500

(Serves 30 guests)
Atlantic hot cedar planked smoked
salmon. Served with marinated
cucumbers and red onions,
chopped hard boiled eggs, caper
berry aioli and Melba toasts

**Cilantro Lime Marinated
Flank Steak*** 475

(Serves 25 guests)
Served with cilantro aioli

* Requires a culinary professional \$150.
May be required to accompany another menu.



BEVERAGES

PACKAGES

Priced per guest. Packages are priced for a (3) hour service period.

Hosted Deluxe Bar* 30

To Include Deluxe Brand Spirits, Wines, Domestic and Imported Beers, Soda and Water

Hosted Premium Bar* 36

To Include Premium Brand Spirits, Wines, Domestic and Imported Beers, Soda and Water

Hosted Super Premium Bar* 40

To Include Super Premium Brand Spirits, Wines, Domestic and Imported Beers, Soda and Water

Beer & Wine Package* 28

To Include House Merlot, Cabernet, Chardonnay, Zinfandel, Domestic & Imported Beer

CONSUMPTION BAR

Deluxe Spirits (per cocktail) 9

New Amsterdam Vodka
Bombay Original Gin
Jose Cuervo Especial Tequila
BACARDI Superior Rum
Seagram's 7 Crown American Whiskey
Jack Daniel's Bourbon Whiskey
Dewar's White Label Scotch Whiskey
Hennessy V.S. Cognac

Premium Spirits (per cocktail) 10

Ketel One Vodka
Tanqueray Gin
Camarena Silver Tequila
Captain Morgan Original Spiced Rum
Bulleit Bourbon Whiskey
Dewar's 12 Scotch Whiskey
Seagram's VO Canadian Whiskey
Hennessy V.S.O.P. Cognac
Tuaca Liqueur

Super Premium Spirits (per cocktail) 12

Grey Goose Vodka
Bombay Sapphire Gin
Herradura Silver Tequila
BACARDI 8 Rum
Woodford Reserve Bourbon Whiskey
Johnnie Walker Black Whiskey
Label Scotch Whiskey
Crown Royal Canadian Whiskey
D'Ussé VSOP Cognac

*Each additional hour is \$6 per guest. Catering reserves the right to limit add-on time.
Minimums may apply on all beverage selections.



BEVERAGES

NON-ALCOHOLIC BEVERAGES

Coca Cola Soft Drinks (each)	4
Dasani Bottled Water (each)	4
Seagram's Ginger Ale (each)	4
Seagram's Club Soda (each)	4
Seagram's Tonic Water (each)	4
Beverage Package	16
Soda, Water, Coffee and Tea (per guest for 5 hours)	
Hot Beverages (per gallon)	45
Coffee – Regular or Decaffeinated	
Hot Chocolate	
Bottled Juice (each)	5
Orange Juice	
Apple Juice	
Cranberry Juice	

BEER / SPECIALTY

American Premium	10	Craft-Imported	9
(per 16 oz can or bottle)		(per 12 oz can or bottle)	
Bud Light		Corona Extra	
Budweiser		Corona Light	
Coors Light		Modelo Especial	
Miller Genuine Draft		Heineken	
Miller Lite		Amstel Light	
Michelob Ultra		Stella Artois	
Bud Zero		Samuel Adams Boston Lager	
Hard Seltzers	10	Shock Top	
(by the can)		Blue Moon	
Bud Light Seltzer		Leinenkugel's Summer Shandy	
High Noon Seltzer		Bartender Fee	200
		Waived if 600 minimum is met per bartender. 1 bartender for every 75 guests is recommended.	



WINE

SPARKLING

Moët & Chandon — France 166
Bright fruitiness, its seductive palate and its elegant maturity. Delicious palate of pear, peach, and apple, soft vivacity of citrus fruit with the alluring caress of fine bubbles.

Ferrari Brut, DOC — Italy 105
Fresh, intense, with a broad fruity note of ripe Golden Delicious apples and wildflowers. Harmonious and well-balanced, with an attractive undertone of ripe fruit.

Nicolas Feuillatte Brut — France 97
Fresh white fruit with aromas of apple, pear and peach. Clean, elegant, with delicate bubbles, imparting freshness on the finish.

LaMarca Prosecco — Italy 76
Aromas of fresh citrus and honeysuckle, with a crisp, clean palate bringing fruity flavors of green apple, juicy peach and ripe lemon.

WHITE WINES

Sauvignon Blanc
Bonterra — California 52
100% organically grown grapes. Crisp acidity gives this wine a fresh vibrant feel with flavors of grapefruit.

Chardonnay
Planeta — Italy 161
Flavor of ripe peaches, acacia honey and marzipan. Peaty, cereal and toasted aromas precede the powerful balanced finish.

Au Contraire — California 66
Offers a pronounced lemon-lime citrus core with notes of pear and red apple lined with floral notes of orange blossom.

Talbott Kali Hart — California 70
Ripe and intense notes of Bosc pear, pineapple, tangerine and melon, luscious, inviting palate.

Bonterra — California 53
100% organically grown grapes. Rich, buttery cream, aromas of honey and toasted almonds.

Chateau Ste Michelle — Washington 42
Bright apple and sweet citrus fruit character with subtle spice and oak nuances.

Canyon Road — California 39
Aromas of ripe stonefruit layered with balanced oak notes, caramelized vanilla, and browned caramel.



Barefoot — California 39
Sweet vanilla aroma, our medium-weight chardonnay is full of honeyed peach and Fuji apple flavors.

Moscato
Roscato — Italy 45
Lush apricot notes with floral and spicy notes. Prevailing sweetness is balanced by crisp acidity.

Pinot Grigio
Ecco Domani — Italy 53
Notes of citrus and exotic fruit. Aromas of pineapple, passion fruit and mango.

Santa Cristina — Italy 43
Aromas of pineapple and green apples along with hints of orange zest. The palate is balanced, soft and savory.

Cavit — Italy 39
Light refreshing flavors of citrus and green apple.

Riesling
Chateau Ste. Michelle — Washington 40
Crisp apple aromas and flavors with subtle mineral notes.

White Zinfandel
Beringer — California 41
Fresh red berry, citrus and melon aromas and flavors.

WINE continued



Rosé

Whispering Angel — France 78
Grenache, Cinsault and Rolle (Vermentino). Fresh red berry fruit characteristics with floral notes. Ripe and fleshy feel on the palate.

Vanderpump — France 60
Cinsault, Grenache, Syrah. Red currant and hints of pepper, sweet citrus a touch of strawberry, tangerine and peach in a dry, classic style.

RED WINES

Pinot Noir

Erath Vineyard — Oregon 56
Aromas of raspberry jam, strawberries, cherry turnover with vanilla icing and a fragrant hint of orange blossom.

J Vineyards — California 56
The soft, silky palate features bright, fruity notes of cranberry, fig and fresh orange peel, hints of dark, brambly fruit, black tea and clove.

Mon Frère — California 49
Aromas of cherry, raspberry and plum, with a faint violet hint surrounded by subtle spice from integrated French oak barrel aging.

Cono Sur — Chile 46
Light, bright with cherry and raspberry notes.

Merlot

Bonterra — California 54
100% organically grown grapes. Aromas of black currant, black cherries and a touch of wood smoke with flavors of plums, dark berries, toasty oak and vanilla spice.

14 Hands — Washington 40
This round, structured Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha.

Two Vines — Washington 40
Plush and balanced, showcasing aromas of cola, cream soda and caramel leading into expressions of vanilla, strawberry jam and subtle cocoa.



Barefoot — California 40
The perfect combo of cherry, plum, chocolate and boysenberry. A mocha finish with hints of smoky vanilla oak.

Malbec

Trivento Golden Reserve — Argentina 76
Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful.

Red Blend

Apothic — California 46
Zinfandel leads with notes of dark fruit and subtle spice, Syrah adds silkiness and hints of blueberry, while Cabernet and Merlot contribute rich characteristics of blackberry, black cherry and plum.

Cabernet Sauvignon

Stag's Leap Wine Cellars Artemis — California 241
Expressive aromas of dark berries, currants, raspberry sorbet, nutmeg and baking spices. Flavors of dark fruit and subtle oak undertones.

Chateau Ste. Michelle — Washington 55
Bright red cherry, fresh brambles, hints of cherry cola and gentle toasted oak.

Louis Martini — California 56
Vibrant black cherry and rich mocha are primary on the palate, with black currant, pomegranate and vanilla spice.

BV Coastal Estates — California 54
Opulent layers of blackberry, black cherry and plum with nuances of violet and mocha.

Bonterra — California 51
100% organically grown grapes. Blend of black cherry, berries, and all spice and a balanced blend of red fruits.

Frontera — Chile 50
Fresh red fruits, together with toasted notes highlighting coffee and chocolate.



Barefoot — California 40
Aromas of currant, raspberry, blackberry jam mix with a vanilla finish.

CATERING POLICIES

Our catering staff is delighted to work with you to provide all of your food and beverage needs.

Pre-Planning

Your knowledgeable food and beverage specialist is eager to assist you with your event planning and menu selection. Even though our menus offer a wide variety from which to choose, your food and beverage representative, together with our executive chef, will be happy to create custom menus to suit your special occasion. In order to prepare the most successful event, it is necessary that event information (dates, times, locations, estimated attendance, menu selection) be provided a minimum of 30 days prior to the event date. A signed copy of the Banquet Event Order and Banquet Contract must be returned to Catering. The signed contract with its stated terms constitutes the entire agreement between the client and catering.

Deposit and Payment Policy

Catering requires that all food and beverage orders be paid prior to the event. An advance deposit of 90% of the total contract value will be required thirty (30) days in advance of the first function. The balance is due five (5) business days prior to the date of the event.

Billing

Acceptable forms of payment must be agreed upon when the event is booked. Acceptable forms of payment include credit card (Visa, MasterCard, American Express and Discover) or company check (must be received 2 weeks prior to event). We require a completed credit card authorization form to be kept on file for any overages. Purchase orders are not accepted by Catering.

Food and Beverage Service

Catering is responsible for the quality and freshness of the food served to all guests. Food may not be taken off the premises after it has been prepared onsite. No food, beverage or alcohol will be permitted to be brought into or removed from the venue by the client or any of the client's guests or invitees. Sales and service of alcoholic beverages is regulated by the State of Louisiana. Catering is responsible for the administration of these regulations. We require that all alcoholic beverages be dispensed by only catering employees or agents. The State does not allow guests to bring alcoholic beverages into the facility.

Beverage Consumption – Canned or bottled beverages may be purchased on a consumption basis.



CATERING POLICIES continued

Pricing

Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices, our menu prices are subject to change. Catering will gladly lock in and guarantee menu selection pricing within 90 days of your first catered event with a signed contract, event order and a deposit per our stated deposit policy. Function quotations will also be subject to change until the event is guaranteed by receipt of signed contract, event order and a deposit. Please be aware that we require a minimum of five (5) working business days in advance of the deadline to complete all necessary paperwork. A 20% service charge and applicable sales tax will be applied to all food and beverage sales. If a customer is a tax-exempt organization, Catering requires a copy of both a Louisiana Tax Exempt Certificate and a City of New Orleans Tax Exempt Certificate with your signed Banquet Contract. If the certificates are not received, prior to invoicing, taxes will be collected on all invoices.

Guarantee

To ensure we have ample time to obtain the best product needed to create your event, please provide a guaranteed attendance figure in writing for all functions at least three (3) business days prior to the event date. For functions over 2500 and above, the guarantee is due at least five (5) business days prior to your function. While we are flexible, if the Catering Manager is not advised by this time, the estimated figure will automatically become the guarantee. Increases made within the three (3) business day deadline are subject to approval by Catering and may be subject to an additional fee. Catering reserves the right to make reasonable substitutions as necessary. In order for Manager to obtain an accurate attendance figure, turnstiles will be placed at all entry doors for attendees to pass through. NOTE: CLIENT will be billed for food and beverage based on the guest guarantee provided to Catering or Manager's turnstile count, whichever is greater. If your guaranteed guest count is exceeded the day of the event or if a beverage bill exceeds the estimated cost, please be prepared to make payment arrangements at the conclusion of the function via company check or credit card.

Cancellation Policy

Payment is non-refundable if a function is cancelled less than five (5) business days prior to the event.

Minimum Sales Requirements

Customary labor for catered functions is provided complimentary if sales for a specific function/service exceed 300 per four (4) hour period. Otherwise, additional labor fees may apply. Additional labor for functions or services exceeding four (4) hours or as requested over and above what is normally provided will be charged at standard hourly labor rates per staff person employed for the activity. Catering can provide a detailed explanation of labor and what fees are expected.

Menu Selection

The menu presented offers a wide variety of items for all catering needs. In addition, our Executive Chef is available to create a custom menu to suit all types of events and tastes. We understand you may have guests with dietary restrictions who require specialty meals. Please notify your Catering Manager at least five (5) business days in advance to ensure we have ample time to create something for everyone.

Service Charge

A "House" or "Administrative" Charge of 20% is added to your bill for service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

Local Supplier Collaboration

Leidenheimer Bakery
Haydel's Bakery
Southern Sweet Potato
American Seafood

New Orleans Fish House
Capital City Produce
Country Creole

CONTACT INFO: SodexoLive! | Catering Sales Office | 504-558-6277

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