



Mercedes-Benz Superdome



 **SMOOTHIE KING** CENTER



CHAMPIONS  SQUARE

NEW ORLEANS EVENT CATERING MENU



WELCOME!

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Welcome to the Event Catering Menu for Centerplate.

Congratulations on your decision to hold your special event here with us. They are great venues for fun and memorable entertaining.

As part of the world's leading hospitality company, our entire team of culinary professionals at Centerplate Catering is at your service. We understand how to reduce the stress of planning your event, and we're dedicated to supporting your success. We're truly excited for the opportunity to help you and your guests have a great time!

This season, our catering menu features a number of changes that we think you'll enjoy. From innovative new signature dishes using local ingredients, to regional favorites, all the food and beverage choices we're suggesting are carefully chosen and specially prepared to encourage and complement good times.

And of course we always welcome special requests. Please don't hesitate to ask our Chef to create for something special for your next event.

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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SERVICE DIRECTORY

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Centerplate Premium Service Manager

504.558.6276

Centerplate Fax Line

504.587.7939

General Information

504.587.3663

Lost and Found

504.587.3900



Gluten Free Selections

Please be advised that Centerplate gluten-free products may inadvertently come into cross-contact with gluten-containing food product



Centerplate

Making It Better To Be There Since 1929.™



BREAKFASTS

INDEX

Prices listed are per guest. Minimum of 25 guests.

CONTINENTAL BREAKFAST

Rise and Shine 14.00

Bakery-fresh muffins, pastries and bagels served with cream cheese and preserves, a fresh fruit display, yogurt, fresh squeezed orange juice, assorted teas and premium brewed coffee

BREAKFAST BUFFETS

Bayou Breakfast Buffet 22.00

Choice of thick-cut smoked bacon, maple link sausage or honey glazed ham with scrambled eggs, rosemary-garlic breakfast potatoes, assorted muffins and a fresh fruit display. Served with fresh squeezed orange juice, assorted teas and premium brewed coffee

Canal St. Breakfast Buffet 26.00

Scrambled eggs with cheese, tomatoes and scallions, chicken-apple sausage links, rosemary garlic breakfast potatoes and thick-sliced French toast with warm maple syrup and fresh fruit. Served with fresh squeezed orange juice, assorted teas and premium brewed coffee

BREAKFAST ENHANCEMENTS

Omelet Station* 8.00

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

Belgian Waffle and Griddle Cake Station* 7.00

Prepared to order by our uniformed culinary professionals. Served with warm maple syrup, whipped cream, local honey, creamery butter and fresh seasonal berries

Oatmeal Station 6.00

Served with butter, brown sugar, local honey, lemon crème fraiche and golden raisins

*Requires a culinary professional \$150.00



A LA CARTE

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Bagels and Cream Cheese 36.00
(per dozen)

Assorted Breakfast Pastries 36.00
(per dozen)

Breakfast Breads 30.00
(per loaf)

Sliced Seasonal Fruit and Berries 7.00
(per guest)

Whole Fresh Fruit 1.50
(each)

Assorted Individual Yogurts 3.25
(each)

Fruit and Yogurt Parfait 7.00
(each)

Assorted Cold Cereals 5.75
(each)

**Nature Valley® and Nutri Grain®
Granola Bars** 3.00
(each)

Milk 3.00
(each)

Fruit Juice 3.50
(each)

Coffee and Decaffeinated 36.75
(per gallon)

Hot Tea 36.75
(per gallon)

Iced Tea 36.75
(per gallon)

Honey Roasted Peanuts 19.00
(per pound)

**House-Made Potato
Chips and Dip** 18.50
(per pound)

Pretzel Twists 18.50
(per pound)

Cajun Party Mix 18.95
(per pound)

Popcorn 26.00
(per pound)

Roasted Fancy Mixed Nuts 26.00
(per pound)

Freshly Baked Cookies 36.50
(per dozen)

**Freshly Baked Double
Fudge Brownies** 36.50
(per dozen)





BOXED LUNCHES

INDEX

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 17.00

Your choice of:

- Ham and cheddar
- Turkey and dill Havarti
- Marinated mushrooms with a generous selection of fresh vegetables
- Roast beef and Swiss cheese

Chef's Signature 19.50

Your choice of:

- Curried chicken salad on ciabatta bread
- Smoked turkey breast on a croissant with herbed cream cheese and cranberry chutney
- Grilled portobello mushrooms on ciabatta bread with sun-dried tomato hummus
- Roast beef on an onion Kaiser roll with horseradish mayonnaise and sliced red onions

Gourmet Wraps 17.00

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 – 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





PACKAGES

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Prices listed are per guest. Minimum of 25 guests.

Grill 16.00

Hamburgers and hot dogs, bakery-fresh buns, baked beans, cheese and condiments. Served with popcorn and freshly baked cookies

Fan Feast 18.00

Grilled chicken breasts, hamburgers and hot dogs, bakery-fresh buns, baked beans, cheese and condiments. Served with popcorn and freshly baked cookies

Barbeque 20.00

Slowly simmered pulled pork, sliced smoked brisket and barbequed chicken breasts, bakery-fresh onion Kaiser rolls, sesame buns, coleslaw and condiments. Served with popcorn and freshly baked cookies

Bavarian 19.00

Bratwurst with caraway kraut, smoked German sausages with beer-braised onions and chicken schnitzel, all served with bakery-fresh buns, roasted garlic mashed potatoes, braised red cabbage and condiments. Includes freshly baked cookies

Little Italy 18.00

Classic lasagna, grilled vegetable lasagna, garden-fresh green salad with Ken's ranch and balsamic vinaigrette dressings and bakery-fresh rolls. Served with popcorn, and freshly baked cookies

South of the Border 18.00

Shredded chicken enchiladas, cheese enchiladas, Southwest salad and Spanish rice, served with black beans, sour cream, salsa fresca, guacamole and tortilla chips. Includes cinnamon-sugar dusted churros

Pacific Rim 21.00

Grilled teriyaki chicken and marinated top sirloin, yakisoba noodles, stir-fried garden fresh vegetables and white rice. Served with vegetarian egg rolls, sweet chili dipping sauce, Chinese hot mustard and freshly baked cookies

Sub Sandwich 17.00

Roasted turkey and ham, Swiss and cheddar cheese, fresh baguette, garden vegetables and condiments. Served with pickle spears, potato chips and freshly baked cookies

Vegetarian Sub Sandwich 17.00

Marinated mushrooms, garden-fresh vegetables, Swiss and cheddar cheese and baguette. Served with potato chips, freshly baked cookies, house-made pickle spears and condiments





HORS D'OEUVRE

INDEX

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

Crispy Eggrolls 300.00
With hot mustard and sweet chili sauce

GF Antipasto Skewers 400.00
Local and imported cheeses, cured meats and grilled vegetables on skewers

GF Caprese Salad Skewers 300.00
Fresh mozzarella cheese with grape tomatoes and basil, served on skewers with a balsamic syrup

GF Herb and Parmesan Stuffed Mushrooms 350.00
White button mushrooms stuffed with fresh herbs and Parmesan cheese

Louisiana Lump Crab Cakes 600.00
Served with house-made remoulade, cocktail sauce and sliced lemon

GF Spicy Plum Glazed Chicken Skewers 450.00
Grilled and house-marinated

Argentine Empanadas 400.00
Seasoned beef, chicken and onion and potato

Natchitoches Meat Pies 350.00
Louisiana fried pies filled with seasoned beef and pork and baked in flaky dough. Served with Cajun ranch dip

Chicken Drumettes 300.00
Battered and deep fried. Served with Buffalo hot sauce, blue cheese and celery sticks

Catfish Fingers 450.00
Fried Golden brown and served with rémoulade sauce

Crispy Chicken Tenders 350.00
Southern-fried chicken tenders served with ranch dressing and barbeque sauce





APPETIZERS

INDEX

Prices listed are per guest. Minimum of 25 guests.

Spinach Artichoke Dip 7.75
Served with pita and crackers

Creamy Cheese Fondue 11.00
Made with dark beer and served with sliced bratwurst, chicken-apple sausages and a selection of fresh-baked breads

Southwest Appetizer Sampler 9.00
Jalapeño poppers, mini burritos and beef taquitos. Served with salsa, sour cream and fresh guacamole

GF Wing Sampler 9.50
Buffalo, barbeque and teriyaki chicken wings served with ranch dressing and celery sticks

GF Local and Imported Cheese Display 7.00
Served with rice crackers

Charcuterie Board 8.00
Locally made artisan salumi, sausage and pâté, served with pickled vegetables, stone-ground mustard, marmalade and sliced baguette

Mediterranean Platter 15.00
Hummus dip, black olive tapenade, minted cous cous, tahini, a selection of cured olives and cubes of Greek feta. Served with assorted flatbread and toasted pita triangles

GF Basket of Garden Fresh and Local Crudités 6.50
Fresh celery, peppers, broccoli, zucchini, yellow squash, red radishes, cauliflower and carrots with ranch dip

GF Seasonal Fruit and Berries 6.50
A selection of the freshest available seasonal fruits and berries with minted yogurt dip





BUFFETS

INDEX

Prices listed are per guest. Minimum of 25 guests.
Served with freshly brewed coffee, hot tea and iced tea

THE DELICATESSEN 22.50

- **Pasta Salad**
Farfalle 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**
 - Smoked turkey breast and New York cheddar
 - Rare roast beef and provolone
 - Maple glazed ham and baby Swiss
- **Whole Fresh Fruit Basket**
Crisp and ripe seasonal fruit
- **Assorted Cookies and Brownies**
An assortment of large gourmet cookies and buttery chocolate, chewy brownies

WORKING LUNCH 24.00

- **Cream of Tomato Soup or New England Clam Chowder**
- **Mixed Field Greens**
Served with tomatoes, cucumbers, carrots and mushrooms. Accompanied by Ken's ranch and vinaigrette dressings
- **Chicken Caesar Salad**
Chopped romaine, Parmesan cheese, cherry tomatoes and garlic croutons. Served with white anchovy Caesar dressing
- **Waldorf Salad**
Sliced brined chicken breast with celery root, walnuts, green apples and blue cheese. Served with cider vinegar and sour cream dressing
- **Roasted Seasonal Vegetables**
Glazed with aged balsamic vinegar, extra virgin olive oil and finished with sea salt
- **An Assortment of Freshly Baked Rolls and Sliced Breads**
Lemon Squares, German Chocolate Bars and Raspberry Sammies





BUFFETS continued

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Served with freshly brewed coffee, hot tea and iced tea

NOLA BARBEQUE 34.00

- **Classic Caesar Salad**
Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing
- **Jicama Slaw**
Savoy cabbage, crisp jicama, colorful bell peppers, scallions and just a hint of hot chilies tossed in a creamy lime dressing
- **Barbequed Spare Ribs**
Racks of tender pork ribs basted with our bold maple barbeque sauce
- **Roast Chicken**
Whole free range birds, slowly roasted with seasonings and herbs. Cut into parts and 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 Fresh Vegetables**
The chef's selection of the freshest garden vegetables available
- **Hash Browns Casserole**
Layers of shredded potatoes, caramelized onions and a blend of local sharp and mild cheddar cheeses. Baked to a golden crisp
- **Cheddar Cheese Biscuits**
House-made and served warm with local honey and creamery butter
- **Apple Pie**
Local apples baked with cinnamon and brown sugar in a flaky pie dough crust. Served with whipped cream
- **Pecan Pie**
Southern pecans, baked with molasses and bourbon over a short dough crust. Served with a maple-vanilla sauce





BUFFETS continued

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Served with freshly brewed coffee, hot tea and iced tea

FLEUR DE LIS BUFFET 36.00

Please select two options from the following Salads:

- **Field Greens Salad**
Mesclun mix, plum tomatoes, carrots and house-made croutons.
Herb balsamic vinaigrette
- **Classic Caesar Salad**
Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing
- **Steak House Salad**
Iceberg lettuce, beefsteak tomatoes, red onion and blue cheese crumbles.
Balsamic vinaigrette dressing
- **Garden Salad**
Shredded carrots and red cabbage, grape tomatoes, cucumbers and red radishes.
Lemon basil vinaigrette or herb buttermilk dressing
- **Four Bean Salad**
Black-eyed peas, pinto, kidney and white beans. Tossed with aged champagne vinegar, lemon pepper and fresh cilantro
- **Toasted Orzo Pasta Salad**
Roasted vegetables and toasted pine nuts.
Balsamic vinaigrette dressing

Please select two options from the following Entrées:

- **Grilled Breast of Chicken**
Glazed with local honey and ancho chili sauce. Topped with papaya salsa
- **Rock Salt Encrusted Pork Loin**
Oven roasted and served with apricot-raisin compote and roasted garlic jus lié
- **Three Peppercorn Chateaubriand**
Roasted beef tenderloin served with sautéed forest mushrooms and brandy demi-glace sauce
- **Atlantic Salmon Fillets**
Sautéed with fresh herbs and served with lemon butter sauce and crispy fried leeks
- **Cheese Tortellini**
Freshly made pasta filled with spinach and ricotta cheese, served with roma tomato coulis and shaved Parmesan



BUFFETS continued

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FLEUR DE LIS BUFFET continued

Please select two options from the following Accompaniments:

- **Fricassé of Green Bean, Roasted Red Pepper and Roasted Pearl Onions**
- **Roasted Zucchini, Crookneck and Petit Pan Squash with Olive Oil and Garden Herbs**
- **Creamed Sweet Corn**
- **Roasted Brussels Sprouts with Back Bacon**
- **Braised Fennel with Toasted Anise Seeds**
- **Long Grain and Wild Rice Pilaf**
- **Smashed Baby White Potatoes**
- **Roasted Fingerling Potatoes**
- **Wheat Berries with Bell Pepper Confetti**
- **Polenta Cakes**

Please select three options from the following Desserts:

- **New York Cheesecake**
Fresh strawberry compote and whipped cream
- **Flourless Chocolate Cake**
Macadamia caramel sauce and whipped cream
- **Apple Strudel**
Apples, raisins and ground poppy seeds wrapped in paper thin dough
- **German Chocolate Fudge Cake**
Buttermilk filled with chocolate cream and candied pecans
- **Peach Cobbler**
Roasted peaches over cinnamon crumbles with vanilla whipped cream
- **Tiramisu Cake**
Light sponge cakes with a blend of cream and mascarpone cheese flavored with amaretto
- **Gourmet Assortment of Fresh Baked Cookies and Brownies**
Chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter cookies and German chocolate and double fudge brownies





SPECIALTY SALADS

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Prices listed are per guest. Minimum of 25 guests.



Wedge Salad 8.50

Iceberg wedge topped with rendered local bacon, blue cheese, heirloom tomatoes and chopped eggs. Served with oil and vinegar or green goddess dressing



Mesclun Mix 6.50

A blend of green and red oak, gem and leaf lettuce blended with spinach, arugula, frisée and radicchio. Topped with caramelized walnuts, petite cucumbers and a goat cheese croustade. Served with raspberry-walnut vinaigrette dressing



Baby Spinach Salad 6.00

Grilled Granny Smith apples, sweet onions and red peppers. Served with honey-mustard vinaigrette dressing

Classic Caesar Salad 5.00

Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing

Mixed Baby Greens 5.00

Field greens, cucumbers, grape tomatoes, young carrots and seasoned croutons. Served with Ken's balsamic vinaigrette and ranch dressings



Tomato Caprese 7.00

Sliced heirloom tomatoes with fresh mozzarella and basil, drizzled with olive oil and balsamic vinegar

Orzo Salad 5.00

Rice shaped pasta tossed with grilled vegetables, fresh herbs and balsamic vinaigrette dressing

Roasted Red Potato Salad 5.00

With stone-ground mustard dressing

Shrimp Rémolade 8.00

Traditional Louisiana boiled shrimp tossed in a spicy rémolade dressing served on a bed of shredded lettuce with hard boiled eggs

Apple-Jalapeño Coleslaw 5.00

Cabbage varieties tossed with Granny Smith apples and fresh jalapeños. Tossed in a sweet mayonnaise dressing





INSPIRED ENTRÉES

INDEX

Prices listed are per guest. Minimum of 25 guests.

GF Cedar Plank Salmon 21.00
Glazed with teriyaki and topped with chive butter. Served with wild rice pilaf and fresh seasonal vegetables

GF Sesame Seared Ahi 22.00
Seared rare tuna with wasabi cream and pickled ginger soy sauce. Accompanied by jasmine rice and stir-fried vegetables

GF Herb Encrusted Turkey Cutlet 16.00
Served with cranberry and citrus compote, Yukon gold mashed potatoes and fresh green beans

GF Stuffed Chicken Breast 17.00
Roast with spinach, ricotta cheese and herbs. Served with roasted garlic mashed potatoes and fresh seasonal vegetables and tomato coulis

GF Bacon Wrapped Pork Loin 19.00
Center-cut pork tenderloin wrapped in bacon and served with apple butter, oven-roasted red potatoes and fresh seasonal vegetables

GF Boneless Beef Short Ribs 28.00
Served with rich pan gravy, caramelized cipollini onions, celery root and parsnip mash and fresh seasonal vegetables

GF Petite Filet Mignon 26.00
A medallion of beef tenderloin served with bordelaise sauce, roasted fingerling potatoes and seasonal vegetables

Portobello Wellington 15.00
Slices of roasted mushrooms and vegetables, baked with goat cheese and herbs in a puff pastry and served over red pepper coulis

Blackened Catfish 18.00
Local fillets seared in our special blend of Cajun spices and served with Creole cream sauce, garlic mashed potatoes and seasonal vegetables

Grilled Redfish 26.50
Our signature fish fillets, topped with a crawfish and wild mushroom sauce and accompanied by roasted corn grits and haricot verts



DESSERTS

INDEX

Prices listed are per guest. Minimum of 25 guests.



Original New York Cheesecake 8.00

Served with whipped cream and strawberries

Black Forest Cake 12.00

Layers of chocolate sponge cake, whipped cream, macerated cherries and chocolate

German Apple Strudel 6.00

Apples, raisins and ground poppy seeds wrapped in paper thin dough

German Chocolate Fudge Cake 7.50

Layers of buttermilk chocolate cream and candied pecans

Seasonal Cobbler 5.00

Fresh fruit served hot, topped with cinnamon crumbles and vanilla whipped cream

Tiramisu Cake 10.00

Angel food cake layered with a blend of mascarpone and cream cheese, laced with amaretto

Fresh Fruit Tart 7.00

The freshest seasonal fruits topped with whipped cream and served with vanilla sauce laced with Chambord

Espresso Crème Brûlée 7.50

Rich, coffee flavored custard, topped with glazed sugar and served with a hazelnut biscotti

Bread Pudding 5.00

Served with bourbon-caramel sauce

Beignets 6.00

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





SWEET STATIONS

INDEX

Prices listed are per guest. Minimum of 25 guests.

Dessert Squares 7.00

German chocolate and double fudge brownies, blondies and raspberry Sammies

Gourmet Cookies 4.50

Large freshly baked chocolate chunk, white chocolate macadamia nut, oatmeal raisin and chocolate-chocolate chip

Warm Apple Crisp 6.00

Warm apple crisp served with whipped cream and caramel sauce

Short or Tall Cakes 7.50

Build your own strawberry shortcake station to include: Fresh strawberries and mixed berry compote, shortcake biscuits, pound cake, chocolate sauce and whipped cream

French Pastries 7.00

Fancy European butter cookies, coconut macaroon cookies and Scottish shortbread, house-made chocolate truffles, black and white chocolate dipped strawberries, classic fondant wrapped petit fours and miniature tartlettes with seasonal fruits and berries.

Served with freshly brewed regular, decaffeinated coffee and herbal tea selections

Decadent Chocolate Station 10.00

Assorted chocolate truffles and double chocolate fudge brownies. Assorted petite chocolate pastries including: Chocolate pralines, crème brûlée tartlettes, hazelnut profiteroles and chocolate mocha barquettes

Bananas Foster* 7.00

Sliced bananas cooked in brown sugar and honey. Flambéed in rum and brandy and served atop French vanilla ice cream

*Requires a culinary professional \$150.00

Custom Occasion Cakes price varies

Contact us for a special birthday, anniversary or special occasion

Dessert Shots and Whoopie Pies 10.00

Petite individual desserts served in specialty stemware

Select four from the list below:

Dessert Shots

- Strawberry cheesecake
- White and dark chocolate mousse
- Caramelized bananas with cream and hot fudge
- Raspberry mousse with white sponge cake and Chambord
- Carrot cake with cream cheese frosting

Whoopie Pies

- Classic chocolate
- Boston cream
- Red velvet
- Mint grasshopper
- S'more's
- Lemon Meringue
- Kahlua and Cream



CULINARY ATTENDED ACTION STATIONS

INDEX

Prices listed are per guest. Minimum of 100 guests.

Gulf Shrimp and Jumbo Lump Crab

Martini Station` 22.00

A variety of shrimp and crab cocktails made to order for your guests by our culinary professionals. Served in specialty stemware

- Jumbo shrimp with chiffonade of cabbage and horseradish infused cocktail sauce
- Bay shrimp gazpacho with spicy banana peppers
- Louisiana lump crab meat with almonds, macerated cranberries and fresh lemon
- Atlantic scallops with marinated cipollini onions and herb-caper mayonnaise

Mushroom and Pasta Station` 17.00

Delicate filled pasta and fresh forest mushrooms cooked for your guests by our culinary professionals

- Ravioli filled with ricotta cheese and basil served with pesto sauce
- Tortellini filled with meat and served with creamy Parmesan sauce
- Agnolotti filled with mushrooms served with roasted garlic and tomato sauce
- Crimini, shiitake, chanterelle and portobello mushrooms sautéed with extra virgin olive oil and herbs
- Shredded Grana Padano, Reggiano, Asiago, Pecorino cheeses and garlic toast

Waffaletta Station` 15.00

Miniature savory waffles prepared and fashioned into bite-sized sandwiches by our culinary professionals

- Roasted sliced pork, radish and carrot slaw, paté de maison, minced chilies, cilantro vinaigrette
- Beefsteak tomato, fried basil leaves, fresh mozzarella cheese, aged balsamic vinegar
- Weiner schnitzel, pickled cabbage, watercress, grain mustard aioli
- Roasted eggplant, zucchini, yellow squash, caramelized onions, arugula, extra virgin olive oil





CULINARY ATTENDED ACTION STATIONS continued

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Field of Greens **10.00**

Fresh salads made with local, seasonal and organic foods. Prepared to order for your guests by our team of culinary professionals

- Caesar Salad – romaine, garlic croutons, Parmesan cheese, anchovy, black olive, Caesar dressing
- Field Greens – baby lettuce, grape tomatoes, micro greens, English cucumber, balsamic vinaigrette
- Chop Chop Salad – iceberg, romaine, eggs, salami, turkey, provolone, tomato, 1000 island
- Cobb Salad – romaine, turkey, blue cheese, bacon, scallions, avocado, tomatoes, creamy ranch

Mashed Potato Bar **10.00**

House-made creamy mashed potatoes piped into specialty stemware and served with assorted toppings:

- Roasted garlic
- Parmesan cheese
- Chopped scallions
- Bay shrimp
- Sun dried tomatoes
- Diced radishes
- Blue cheese
- Rendered pork belly
- Sautéed bell peppers
- Chipotle powder

Raw Bar **Price Varies**

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

- Louisiana oysters
- Cherry stone clams
- Boiled Shrimp
- Crab claws
- Prince Edward Island mussels

Creole Shrimp Station **17.00**

Served in specialty stemware

- Shrimp Creole – simmered in a rich tomato sauce over rice
- Barbeque Shrimp – sautéed in a tangy, spicy butter sauce served with dipping bread
- Crawfish Étouffée – Crawfish tails smothered with onions, peppers, celery and garlic and served over white rice

*Requires a culinary professional \$150.00





CARVING STATIONS

INDEX

Pricing reflects price per carved item.

Golden Herb Roasted Bone-In Turkey Breast^{*} 195.00

(Serves 35 guests)

Herb aioli, orange cranberry compote and freshly baked silver dollar rolls

Steamship Round of Beef 1700.00

(Serves 200 Guests)

Silver dollar rolls, creamy horseradish, herb mayonnaise and mustard

Mahogany Cider Roasted Pork Loin^{*} 225.00

(Serves 25 guests)

Apple butter, whole grain mustards and freshly baked silver dollar rolls

Glazed Leg of Pork^{*} 235.00

(Serves 30 guests)

Brown sugar, honey and whole grain mustard glaze, house-made apple sauce, Dijon mustard, mayonnaise and silver dollar rolls

Rosemary and Garlic Studded Leg of Lamb^{*} 460.00

(Serves 25 Guests)

Minted mayonnaise, rosemary jus and silver dollar rolls

Grain Mustard and Black Pepper Encrusted Tenderloin^{*} 575.00

(Serves 25 guests)

Whole grain mustard, herb mayonnaise and freshly baked silver dollar rolls

Smoked Salmon Platter^{*} 430.00

(Serves 30 guests)

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

Cilantro Lime Marinated Flank Steak 390.00

(Serves 25 Guests)

Served with cilantro aioli and silver dollar rolls

**Requires a culinary professional \$150.00*



BEVERAGES

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NON-ALCOHOLIC BEVERAGES

Soft Drinks (each)	4.00
Bottled Water (each)	4.00
Schwepes Ginger Ale (each)	4.00
Schwepes Club Soda (each)	4.00
Schwepes Tonic Water (each)	4.00
Endless Beverage Package	15.75
Soda, Water, Coffee and Tea (per guest)	
Hot Beverages (per gallon)	36.75
Coffee Regular or Decaffeinated	
Fine Tea	
Hot Chocolate	
Bottled Juice (each)	3.50
Orange Juice	
Apple Juice	
Cranberry Juice	
Pineapple Juice	

BEER

American Premium	8.00	Craft-Imported	8.00
(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	
O'Doul's NA		Samuel Adams Boston Lager	
		Samuel Adams Seasonals	
		Shock Top	
		Blue Moon	
		Leinenkugel's Summer Shandy	
		Widmer Hefeweizen	
		Widmer Rotator IPA	
		Guinness Draught	
		Redhook ESB	
		Alaskan Amber	
Malt (by the bottle)	8.00	Bartender Fee	100.00
Mike's Hard Lemonade		(Waived if \$600.00 minimum is met per bartender. 1 bartender for every 100 guest is recommended)	
Mike's Hard Cranberry			
Mike's Hard Black			
Cherry Lemonade			
Angry Orchard Hard Cider			





BEVERAGES continued

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Deluxe Spirits 8.00

- New Amsterdam Vodka
- Bombay Original Gin
- Jose Cuervo Especial Tequila
- BACARDI Superior Rum
- Seagram's 7 Crown American Whiskey
- Jack Daniel's Bourbon Whisky
- Dewar's White Label Scotch Whisky
- Hennessey V.S. Cognac
- DeKuyper Peachtree Liqueur
- DeKuyper Triple Sec Liqueur
- Martini and Rossi Vermouth

Premium Spirits 9.00

- Ketel One Vodka
- Tanqueray Gin
- Camarena Silver Tequila
- Captain Morgan Original Spiced Rum
- Bulleit Bourbon Whiskey
- Dewar's 12 Scotch Whisky
- Seagram's VO Canadian Whisky
- Hennessey V.S.O.P Cognac
- Tuaca Liqueur
- Southern Comfort Liqueur
- Bailey's Irish Cream Liqueur

Super Premium Spirits 10.00

- Grey Goose Vodka
- Bombay Sapphire Gin
- Herradura Silver Tequila
- BACARDI 8 Rum
- Woodford Reserve Bourbon Whiskey
- Johnnie Walker Black Label Scotch Whisky
- Crown Royal Canadian Whisky
- D'Ussé VSOP Cognac
- Grand Marnier Liqueur
- Chambord Liqueur
- St. Germain Liqueur

Hosted Super Premium Bar (per Guest) 34.00

Three (3) Hour Beverage Service
To Include Super Premium Brand Spirits, Wines, Domestic and Imported Beers

Hosted Premium Bar (per Guest) 30.00

Three (3) Hour Beverage Service
To Include Premium Brand Spirits, Wines, Domestic and Imported Beers

Hosted Deluxe Bar (per Guest) 26.00

Three (3) Hour Beverage Service
To Include Deluxe Brand Spirits, Wines, Domestic and Imported Beers

Each additional hour is \$5.00 per guest



WINE

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Wine (by the glass) **9.00**

Wine (by the 750 ml bottle) **Price Varies**

Sparkling

Chandon, Brut Classic, California 48.00
Refreshingly soft and dry with complex apple and pear characteristics

La Marca Prosecco, Italy 40.00
Fresh and clean with ripe citrus, green apple and some toast

Moscato

Butterfly Kiss, Chile 34.00
Well-balanced and sweet with stone fruit and citrus flavors

Pinot Grigio

Fetzer Valley Oaks, California 36.00
Fruit-forward character with a wonderful round finish

Sterling Vintner's Collection, California 37.00
Ripe, fruit driven style and a crisp citrus character Sauvignon Blanc

Sauvignon Blanc

Frei Brothers, Sauvignon Blanc, California 42.00
Aromas of guava and pear with a light and enduring finish

Chardonnay

Casillero del Diablo, Chile 45.00
Medium bodied with aromas of pineapple, citrus and apples

Chalone Vineyards, Monterey County, California 38.00
Intense fruit expression with a silky texture

Rose

Beringer, White Zinfandel, California 36.00
Full of fruit and a hint of sweetness

Pinot Noir

Casillero del Diablo, Chile 38.00
Ripe red fruit and subtle hints of spice and toasted oak

Merlot

Casillero del Diablo, Chile 37.00
Smooth structure with aromas of black plum, smoke, herbs and mocha

Sterling, Vintner's Collection, Merlot, California 46.00
Rich Complex, fruit forward and smooth with caramel, mocha and toasty oak notes

Cabernet Sauvignon

Casillero del Diablo, Chile 36.00
Aromas of ripe cherries and black currant with a touch of vanilla

Chalone Vineyards, Monterey County, California 39.00
Ripe flavors and velvety tannins with hints of vanilla and spice

Malbec

Alamos, Mendoza, Argentina 33.00
Dark plum and black currant with hints of clove and white pepper

Red Blend

Fetzer Crimson, California 32.00
Aromas of black cherry, raspberries, allspice and vanilla



CATERING POLICIES

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

Pre-Planning

Your knowledgeable food and beverage representative is eager to assist you with your event planning and menu selection, and to answer any questions or concerns. 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 Centerplate. The signed contract with its stated terms constitutes the entire agreement between the client and Centerplate.

Deposit and Payment Policy

Centerplate requires that all food and beverage orders be paid prior to the event. An advance deposit of 50% of the total contract value will be required thirty (30) days in advance of the first function. The balance is due three (3) 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 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 Centerplate.

Food and Beverage Service

Centerplate 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. Centerplate is responsible for the administration of these regulations. Centerplate requires that all alcoholic beverages be dispensed by only Centerplate 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.

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. Centerplate 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, Centerplate 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.

Pricing is valid for events booked through June 30, 2016.

Guarantee

To ensure we have ample time to obtain the best product needed to create your event, please provide a guaranteed attendance figure 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 Centerplate and may be subject to an additional fee. Centerplate 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 Centerplate 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, cash or credit card.

Cancellation Policy

Payment is non-refundable if a function is cancelled less than three (3) business days prior to the event.

Minimum Sales Requirements

Customary labor for catered functions is provided free of all labor charges if sales for a specific function/service exceed \$300.00 per four (4) hour period. Otherwise, a fee of \$75.00 will be applied for the event of which the minimum is not met. Additional labor for functions/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.

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 suite 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.

Thanks To Our Local Suppliers

Leidenheimer Bakery
Haydel's Bakery
Chez Pierre Bakery
Southern Sweet Potato
American Seafood
New Orleans Fish House
Capital City Produce
Country Creole





THE CENTERPLATE WAY

Centerplate is a leading global event hospitality company, serving fans and guests at more than 250 North American sports, entertainment and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients, to simple and clean preparations that let the food speak clearly, to crisp, sincere and attentive service, our guiding philosophy is more “restaurant” than “caterer.” So welcome to our place! We’ll do everything we can to help you have a fantastic time.

Making it better to be there since 1929.