

# EVENT CATERING MENU



CAESAR SUPERDOME

SMOOTHIE KING<sup>®</sup> CENTER

CHAMPIONS  SQUARE

# WELCOME!

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

As a leader in event hospitality, 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*

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# CENTERPLATE'S COMMITMENT TO SAFETY

Centerplate, the exclusive caterer at Caesars Superdome, the Smoothie King Center and Champions Square is looking forward to welcoming back our guests with an array of new safety and sanitation procedures to ensure the safe delivery of food and beverage services. The safety of our guests, employees, and work associates remains at the forefront of all the Centerplate/Sodexo hospitality venues. Our commitment to safety and sanitation programs continues with our suppliers and vendors to be sure they are placing the same elevated focus on safety that you would expect from us.

Centerplate will implement and ensure compliance of CDC and state or local health directives. We will work with the local health department, provide continued training on new standards of operation at pre-shift team meetings and interact with our clients to educate everyone on our new safety protocols.

Our culinary team, headed by **Executive Chef Lenny Martinsen**, is working to adapt traditional services and menus to work within the “new norm”. Emphasis will include modified buffet services, offering of some individually packed selections, specialized packaging, and new pricing to accommodate safe and appropriate food and beverage services on behalf of all of the attendees.

Centerplate will provide all our employees with the necessary PPE required to perform their tasks in a safe manner. Here are some of the new policies and procedures to be implemented:

- Masks and gloves for all team members will be provided
- All staff will go through employee wellness screening upon arrival prior to reporting to their assigned work area
- Employees will receive specialized health and safety training
- Targeted sanitation and cleaning schedules
- Wrapped flatware

As your food service partner, Centerplate has always “made it better to be there” for our guests and employees, and as we enter the “new norm”, rest assured you can depend on Centerplate to “make it safer to be there as well!”



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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

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does 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.



# CENTERPLATE'S COMMITMENT TO QUALITY

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Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh seafood, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



# BREAKFASTS

Prices listed are per guest. Minimum of 25 guests.

## CONTINENTAL BREAKFAST

### **Rise and Shine \$16**

Bakery-fresh muffins and pastries, a fresh fruit display, yogurt, orange juice, assorted hot teas and premium brewed coffee

## BREAKFAST BUFFETS

### **Bayou Breakfast Buffet \$25**

Thick-cut smoked bacon, and maple link sausage with scrambled eggs, rosemary-garlic breakfast potatoes, assorted muffins and a fresh fruit display. Served with orange juice, assorted hot teas and premium brewed coffee

## BREAKFAST ENHANCEMENTS

### **Omelet Station\* \$9**

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\* \$8**

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

### **Oatmeal Station \$7**

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

### **Grits Station \$8**

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

### **Biscuits and Gravy \$8**

Country biscuits served with a traditional sausage gravy, honey, and butter

### **Breakfast Vegetarian Burritos \$8**

Flour tortilla, scrambled eggs, roasted pepper, black bean, pepper jack, and potatoes

### **Breakfast Burritos \$8**

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

### **Bienville Breakfast Sandwich \$10**

French toast, breakfast sausage, scrambled eggs, topped with powdered sugar

\*Requires a culinary professional \$150

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# A LA CARTE

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<b>Bagels and Cream Cheese</b> (per dozen)	<b>\$38</b>
<b>Assorted Breakfast Pastries</b> (per dozen)	<b>\$38</b>
<b>Breakfast Breads</b> (per loaf)	<b>\$34</b>
<b>Donuts</b> (per dozen)	<b>\$38</b>
<b>Sliced Seasonal Fruit and Berries</b> (per guest)	<b>\$8</b>
<b>Hummus and Pita</b> (per guest)	<b>\$8</b>
<b>Whole Fresh Fruit</b> (each)	<b>\$2</b>
<b>Assorted Individual Yogurts</b> (each)	<b>\$4</b>
<b>Fruit and Yogurt Parfait</b> (each)	<b>\$9</b>
<b>Assorted Cold Cereals with Milk</b> (each)	<b>\$6.50</b>

<b>Granola Bars</b> (each)	<b>\$3</b>
<b>Milk</b> (each)	<b>\$4</b>
<b>Fruit Juice</b> (each)	<b>\$4.50</b>
<b>Coffee and Decaffeinated</b> (per gallon)	<b>\$38</b>
<b>Hot Tea</b> (12 tea bags)	<b>\$38</b>
<b>Iced Tea</b> (per gallon)	<b>\$38</b>
<b>Kettle Chips and Roasted Onion Dip</b> (per pound)	<b>\$26</b>
<b>Tortilla Chips and Salsa</b> (per pound)	<b>\$26</b>
<b>Pretzels</b> (each)	<b>\$3</b>
<b>Assorted Potato Chips</b> (each)	<b>\$3</b>

<b>Cajun Party Mix</b> (per pound)	<b>\$26</b>
<b>Popcorn</b> (per pound)	<b>\$28</b>
<b>Roasted Fancy Mixed Nuts</b> (per pound)	<b>\$28</b>
<b>Freshly Baked Cookies</b> (per dozen)	<b>\$38</b>
<b>Freshly Baked Double Fudge Brownies</b> (per dozen)	<b>\$38</b>
<b>Mini Assorted Cupcakes</b> (per dozen)	<b>\$44</b>
<b>Rice Krispies Treats</b> (per dozen)	<b>\$38</b>
<b>Full Sized Assorted Candy Bars</b> (each)	<b>\$4</b>





# 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 \$20**

*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 \$22**

*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 \$20**

*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

Prices listed are per guest. Minimum of 25 guests.

## Grill \$20

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

## Nacho Bar \$20

(Choice of two)

Taco meat and seafood with tortilla chips, nacho cheese, jalapeños, shredded cheese, green onions and sour cream

## Barbeque \$24

Slowly simmered pulled pork, and barbequed chicken breasts, onion Kaiser rolls, sesame buns, baked beans and condiments. Served with freshly baked cookies

## Little Italy \$24

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

## South of the Border \$24

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 \$25

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

## Orleans \$25

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

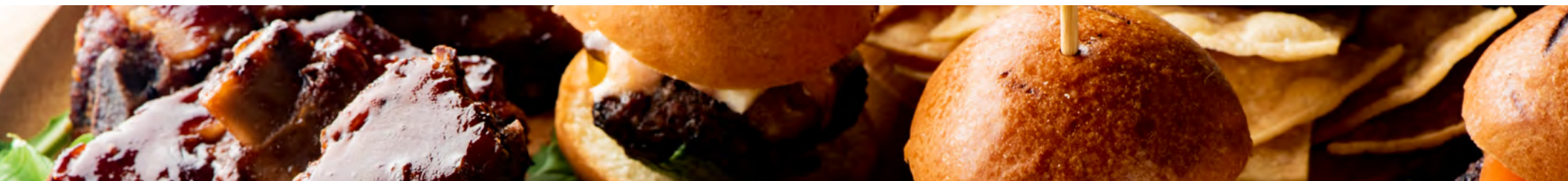
## NOLA Lunch \$22

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

## Au Bayou \$22

Red beans, white rice, smoked sausage, corn bread, cabbage and assorted cookies

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# HORS D'OEUVRE

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

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**Crispy Eggrolls** \$350  
Served with sweet chili sauce

**Vegetarian Eggrolls** \$350  
With sweet chili sauce

**Southwest Eggrolls** \$350  
With a chipotle sour cream

**GF Caprese Salad Skewers** \$300  
Fresh mozzarella cheese with  
grape tomatoes and basil, served  
on skewers with a balsamic syrup

**Crawfish Wontons** \$450  
Served with Thai chili sauce

**GF Herb and Parmesan  
Stuffed Mushrooms** \$350  
White button mushrooms stuffed  
with fresh herbs and Parmesan cheese

**Crispy Chicken Tenders** \$350  
Southern-fried chicken tenders  
served with ranch dressing  
and barbeque sauce

**Meat Pies** \$350  
Louisiana fried pies filled with seasoned  
beef and pork and baked in flaky  
dough. Served with Cajun ranch dip

**GF Antipasto Skewers** \$400  
Local and imported cheeses, cured  
meats and grilled vegetables on skewers

**Chicken Drumettes** \$350  
Battered and deep fried. Served  
with Buffalo hot sauce and blue cheese

**GF Spicy Thai Chili Glazed  
Chicken Skewers** \$450  
Grilled and house-marinated

**Catfish Fingers** \$450  
Fried golden brown and  
served with rémoulade sauce

**Fried Shrimp** \$450  
Fried golden brown and  
served with rémoulade sauce

**Bacon Jam Burger Sliders** \$450  
Mini hamburger served with  
Homemade bacon jam

**Pulled Pork Sliders** \$450  
Mini pulled pork sandwich  
With a jalapeño coleslaw

**Louisiana Lump Crab Cakes** \$600  
Served with house-made remoulade,  
cocktail sauce and sliced lemon

**Crabcake Sliders** \$600  
Served with rémoulade sauce





# APPETIZERS

Prices listed are per guest. Minimum of 25 guests.

## **Spinach Artichoke Dip** **\$9**

Served with pita and crackers

## **GF Wing Sampler** **\$11**

Buffalo, barbeque and teriyaki chicken wings served with ranch dressing and celery sticks

## **GF Local and Imported Cheese Display** **\$9**

Served with crackers

## **GF Seasonal Fruit and Berries** **\$8**

A selection of the freshest available seasonal fruits and berries with minted yogurt dip

## **Charcuterie Board** **\$11**

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

## **GF Basket of Garden Fresh and Local Crudités** **\$8**

Fresh celery, peppers, broccoli, zucchini, yellow squash, red radishes, cauliflower and carrots with ranch dip

## **Mediterranean Platter** **\$16**

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



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# BUFFETS

Prices listed are per guest. Minimum of 25 guests.

Served with freshly brewed coffee and iced tea.

## THE DELICATESSEN \$25

- **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

## HACIENDA PLAZA \$36

- **Corn, black beans, fire roasted peppers, tomato gems, crispy romaine, Cotija cheese and crispy tortilla strips** – Served with chipotle avocado ranch and lime chili vinaigrette
- **Roasted root vegetables, red rice, dried local stone fruit** – Served with honey-mango habanero 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**
- **Flan**

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# BUFFETS continued

Served with freshly brewed coffee, hot tea and iced tea

## NOLA BARBEQUE **\$38**

- **Classic Caesar Salad** – Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing
- **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 chucks 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 potatoes, caramelized onions and a blend of local sharp and mild cheddar cheeses. Baked to a golden crisp
- **Cheddar Cheese Biscuits** – Served warm with honey and butter
- **Apple Crisps** – 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

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# BUFFETS continued

Served with freshly brewed coffee, hot tea and iced tea

## FLEUR DE LIS BUFFET **\$45**

*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
- **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 one option from the following Soups:*

- **Baked Potato Soup**  
Served with shredded cheese and bacon
- **Broccoli and Cheese Soup**  
Served with shredded cheese
- **Tomato Soup**
- **Minestrone**

*Please select two options from the following 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 Pontchatrain**  
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

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# BUFFETS continued

## 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**
- **Cajun Rice**
- **Gouda Mashed Potatoes**
- **Roasted Fingerling Potatoes**

*Please select three options from the following Desserts:*

- **New York Cheesecake**  
Fresh strawberry compote and whipped cream
- **Apple Strudel**  
Apples, raisins and ground poppy seeds wrapped in paper thin dough
- **Chocolate Mousse Cake**  
Chocolate cake with a chocolate mouse and dark chocolate ganache
- **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

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# SPECIALTY SALADS

Prices listed are per guest. Minimum of 25 guests.

## **GF** Wedge Salad \$9.50

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

## **Kale and Broccoli Salad \$7.50**

Kale and broccoli with sunflower seeds. Dried cranberries, and feta cheese. Served with honey dijon vinaigrette dressing

## **GF** Baby Spinach Salad \$7

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

## **Classic Caesar Salad \$7**

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

## **Roasted Red Potato Salad \$6**

With stone-ground mustard dressing

## **Mixed Baby Greens \$6**

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

## **GF** Tomato Caprese \$8

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

## **Orzo Salad \$6**

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

## **Shrimp Rémoulade \$12**

Traditional Louisiana boiled shrimp tossed in a spicy rémoulade dressing served on a bed of shredded lettuce

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# INSPIRED ENTRÉES

Prices listed are per guest. Minimum of 25 guests.



## **Cedar Plank Salmon \$25**

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



## **Herb Encrusted Turkey \$22**

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

## **Stuffed Chicken Breast \$24**

Roast with cornbread stuffing, and shrimp. Served with roasted garlic mashed potatoes and fresh seasonal vegetables



## **Bacon Wrapped Pork Loin \$22**

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

## **Boneless Beef Short Ribs \$35**

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



## **Petite Filet Mignon \$34**

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

## **Portobello Wellington \$20**

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

## **Blackened Catfish \$22**

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

## **Grilled Redfish \$32**

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



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# DESSERTS

Prices listed are per guest. Minimum of 25 guests.

## **Original New York Cheesecake \$9**

Served with whipped cream and strawberries

## **German Apple Strudel \$7**

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

## **German Chocolate Fudge Cake \$8.50**

Layers of buttermilk chocolate cream and candied pecans

## **Tiramisu Cake \$10.50**

Lady fingers layered with a blend of mascarpone and cream cheese, laced with amaretto

## **Fresh Fruit Tart \$8**

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

## **Crème Brûlée \$8.50**

Vanilla flavored custard, topped with glazed sugar

## **Bread Pudding \$7**

Available in traditional with a bourbon sauce, white chocolate amaretto, chocolate, sweet potato, and s'mores

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# SWEET STATIONS

Prices listed are per guest. Minimum of 25 guests.

## Dessert Squares \$8

German chocolate and double fudge brownies, blondies and raspberry Sammies

## Gourmet Cookies \$6

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

## Warm Apple Crisp \$7

Warm apple crisp served with whipped cream and caramel sauce

## French Pastries \$8

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

## Beignets \$6

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

## Decadent Chocolate Station \$11

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\* \$8

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

## Dessert Shots \$10

Petite individual desserts

### Dessert Shots

- Strawberry cheesecake
- White and dark chocolate mousse
- Caramelized bananas with cream and hot fudge

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# CULINARY ATTENDED ACTION STATIONS

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Prices listed are per guest. Minimum of 100 guests.

## **Gulf Shrimp and Jumbo Lump Crab Station\* \$24**

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

- Jumbo shrimp with chiffonade of cabbage and horseradish infused cocktail sauce
- Gulf shrimp gazpacho with spicy banana peppers
- Louisiana lump crab meat with almonds, macerated cranberries and fresh lemon

## **Pasta Station\* \$18**

Choose two Pastas cooked for your guests by our culinary professionals. With garlic toast.

- **Pastalaya** – Twist on jambalaya, penne pasta with grilled chicken and andouille sausage, served with a Creole tomato sauce, onions and peppers
- **Chicken & Tasso Pasta** – Penne pasta with grilled chicken and tasso, served with Alfredo sauce, Parmesan and cracked pepper
- **Pasta Orleans** – Bowtie pasta tossed in asiago cream with fresh herbs, green onions and sun-dried tomatoes topped with shredded Parmesan
- **Poydras Pasta** – Bowtie pasta with fresh tomatoes, and garden vegetables with pesto and Italian herbs on a basil marinara sauce

## **Waffaletta Station\* \$15**

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

- Pulled pork with a mirliton coleslaw
- Roast beef debris with a horseradish coleslaw
- Roasted eggplant, zucchini, yellow squash, caramelized onions, arugula, extra virgin olive oil



# CULINARY ATTENDED ACTION STATIONS continued

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## **Farmer's Table\* \$10**

Fresh salad bar made with local, seasonal and organic foods

- Romaine
- Baby lettuce
- Iceberg
- Kale mix
- Garlic croutons
- Parmesan cheese
- Blue cheese
- Shredded cheese
- Black olives
- Grape tomatoes
- Broccoli
- Carrots
- Cucumber
- Scallions
- Red onions
- Eggs
- Diced chicken
- Bacon
- Caesar dressing
- Ranch dressing
- Balsamic vinaigrette
- 1000 Island
- Creamy ranch

## **Mashed Potato Bar\* \$15**

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

- Roasted garlic
- Parmesan cheese
- Chopped scallions
- Bacon
- Butter
- Cinnamon honey butter
- Sour cream
- Shredded cheese
- Sauteed onions and mushrooms
- Pecans
- Shrimp
- Pulled pork

## **Raw Bar\* Price Varies**

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

- Louisiana oysters
- Boiled shrimp
- Crab claws

## **Creole Station \$17**

*Choice of two:*

- **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



# CARVING STATIONS

Pricing reflects price per carved item.

**Golden Herb Roasted Turkey Breast\*** **\$225**

(Serves 35 guests)  
Herb aioli, orange cranberry compote and freshly baked silver dollar rolls

**Slow Roasted Whole Sirloin\*** **\$420**

(Serves 25 guests)  
Chimichurri, garlic herb aioli, whole grain mustard, mayonnaise and silver dollar roll

**Mahogany Cider Roasted Pork Loin\*** **\$275**

(Serves 25 guests)  
Apple butter, whole grain mustards and freshly baked silver dollar rolls

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

(Serves 50 guests)  
Horseradish cream, garlic herb aioli, whole grain mustard, mayonnaise and silver dollar rolls

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

(Serves 25 guests)  
Minted mayonnaise, rosemary jus and silver dollar rolls

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

(Serves 25 guests)  
Whole grain mustard, herb mayonnaise and freshly baked silver dollar rolls

**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\*** **\$450**

(Serves 25 guests)  
Served with cilantro aioli and silver dollar rolls

\*Requires a culinary professional \$150



# 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) \$38

Coffee – Regular or Decaffeinated  
Hot Chocolate

### **Bottled Juice** (each) \$4.50

Orange Juice  
Apple Juice  
Cranberry Juice  
Pineapple Juice

## BEER / SPECIALTY

### **American Premium** \$9

(per 16 oz can or bottle)

Bud Light  
Budweiser  
Coors Light  
Miller Genuine Draft  
Miller Lite  
Michelob Ultra  
Bud Zero

### (by the can) \$9

White Claw Hard Seltzer, Mango  
Bud Light Seltzer  
High Noon Seltzer  
Bacardi Rum Punch



### **Craft-Imported** \$9

(per 12 oz can or bottle)

Corona Extra  
Corona Light  
Modelo Especial  
Heineken  
Amstel Light  
Stella Artois  
Samuel Adams Boston Lager  
Samuel Adams Seasonals  
Shock Top  
Blue Moon  
Leinenkugel's Summer Shandy

### **Bartender Fee** \$150

(Waived if \$600 minimum is met per bartender. 1 bartender for every 75 guests is recommended)

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# BEVERAGES continued

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## **Deluxe Spirits** (per a 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 Whisky  
Dewar's White Label Scotch Whiskey  
Hennessey V.S. Cognac  
DeKuyper Peachtree Liqueur  
DeKuyper Triple Sec Liqueur  
Martini and Rossi Vermouth

## **Premium Spirits** (per a 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  
Hennessey V.S.O.P. Cognac  
Tuaca Liqueur  
Southern Comfort Liqueur  
Baileys Irish Cream Liqueur

## **Super Premium Spirits** (per a cocktail) **\$12**

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

## **Hosted Deluxe Bar** (per guest) **\$28**

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

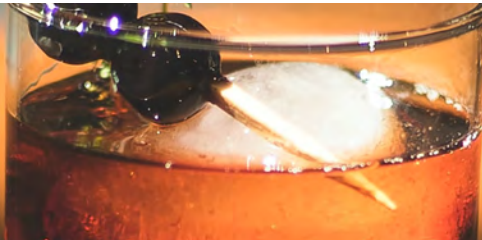
## **Hosted Premium Bar** (per guest) **\$32**

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

## **Hosted Super Premium Bar** (per guest) **\$36**

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

Each additional hour is \$6 per guest



# WINE

## SPARKLING

**Moët & Chandon Impérial — France \$160**

A generous palate combining the delicious sumptuousness of white-fleshed fruits (pear, peach, apple) and the soft vivacity of citrus fruit with the alluring caress of fine bubbles.

**Nicolas Feuillatte Brut — France \$96**

40% Pinot Noir, 40% Meunier, 20% Chardonnay. Fresh white fruit with aromas of apple, pear and peach.

**LaMarca Prosecco — Italy \$70**

Aromas of fresh-picked citrus and honeysuckle blossoms, the crisp, clean palate brings fruity flavors of green apple, juicy peach and ripe lemon, framed by hints of minerality.

**Chic Barcelona Cava Brut — Spain \$66**

Citrus, lime and green apple aromas. The palate is elegant and distinctive, with white fruit notes and a refreshing acidity.

## WHITE WINES

### Riesling

**Chateau Ste. Michelle — Washington \$38**

Crisp apple aromas and flavors with subtle mineral notes.



### Chardonnay

**Cakebread — California \$160**

Rich, focused, green apple, melon and guava flavors, nicely balanced by fresh acidity and piquant mineral tone.

**Sonoma Cutrer — California \$66**

Sleek minerality and elusive citrus fruit flavors.

**Kendall Jackson, Vintner's Reserve — California \$58**

Tropical flavors such as pineapple, mango, and papaya with citrus notes.

**A by Acacia — California \$52**

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya.

**Barefoot — California \$38**

Sweet vanilla aroma, our medium-weight Chardonnay is full of honeyed peach and Fuji apple flavors.

### Moscato

**Canyon Road — California \$37**

Sweet aromas of honey and peach, layered with tropical notes of lychee and hints of orange blossom.

### Pinot Grigio

**Santa Margherita — Italy \$72**

Fresh, clean, and a crisp sophisticated flavor brightened with hints of citrus.

**Ecco Domani — Italy \$47**

Notes of citrus and exotic fruit. Aromas of pineapple, passion fruit and mango.

**Principato — Italy \$38**

Appealing fruit aromas mingle with delicate floral notes. Crisp, light and elegant, with alluring fruit flavors.

### Sauvignon Blanc

**Bonterra — California \$50**

100% organically grown grapes. Crisp acidity gives this wine a fresh vibrant feel with flavors of grapefruit.

**Fetzer Echo Ridge — California \$38**

Crisp and clean with well balanced citrus notes.

### Rosé

**Chateau Ste. Michelle — Washington \$50**

72% Syrah, 28% Merlot. The fresh and lively wine offers bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon.

# WINE continued

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## RED WINES

### Merlot

**Bonterra — California \$52**

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.

**Barefoot — California \$38**

The perfect combo of cherry, boysenberry, plum and chocolate. A mocha finish is complemented by hints of smoky vanilla oak.

### Malbec

**Trivento Reserve — Argentina \$75**

Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful with velvety tannins.

### Pinot Noir

**MacMurray Estates — California \$62**

Pomegranates, cherries, boysenberry, and lavender, smooth rich hints of vanilla and baking spice.

**J Vineyards — California \$52**

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

**Fetzer — Chile \$38**

Light with bright cherry and strawberry notes with a touch of oak.

### Red Blend

**Apothic — California \$42**

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

### Cabernet Sauvignon

**Caymus, Special Select — California \$450**

Aromas of black licorice, anise and crème de cassis. On the palate, an earthiness, brown spice, and ripe dark fruits.

**Silver Oak — California \$250**

A nose of ripe boysenberries, cherry liqueur, dark chocolate and sandalwood.

**Caymus — Napa Valley \$205**

Ripe cherry, blackberry, plum and notes of currant and vanilla. Jazzy oak tannins on the finish.

**Jordan — California \$185**

Openly fruity, supple plum and black cherry notes with floral scents and spices.

**Kendall Jackson — California \$68**

Aromas of lush black cherry, blackberry and cassis draw you in. Notes of cedar, vanilla and a hint of mocha.

**Joel Gott — California \$58**

Dark and spicy with soft finishes.

### Cabernet Sauvignon continued

**Louis Martini — California \$52**

Vibrant black cherry and rich mocha are primary on the palate, with black currant, pomegranate and vanilla spice rounding out the dense layers.

**Bonterra — California \$50**

100% organically grown grapes. Harmonious blend of black cherry, berries, and all spice and a balanced blend of red fruits.

**BV Coastal Estates — California \$47**

Opulent layers of blackberry, black cherry and plum with nuances of violet and mocha.

**Dark Horse — California \$44**

Dark jammy fruit flavors of black cherry and hint of nutmeg with firm tannins and smooth mouth-feel that lead the way to a dark chocolate mocha finish.

**Chateau Souverain — California \$40**

Vivid aromas of roasted vanilla, mocha and baking spices with elegant layers of blackberry and ripe cherry flavors.

**Barefoot — California \$38**

Aromas of currant, raspberry, blackberry jam mix with a vanilla finish.

# CATERING POLICIES

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 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 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.





# CATERING POLICIES continued

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## 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.

## 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 five (5) 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 per four (4) hour period. Otherwise, a fee of \$75 will be applied for the event of which the minimum is not met. 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.

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



## MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

CAESARS SUPERDOME

SMOOTHIE KING CENTER

CHAMPIONS SQUARE