

CATERING MENU

2025 - 2026



BREAKFAST

CONTINENTAL BREAKFAST

Seasonal Fruits & Berries Served with Traditional & Greek Yogurt **V, GF**

Freshly Baked Pastries & Muffins **V**

Orange Juice, Community Coffee (Hot & Iced) & Assortment of Specialty Teas

BREAKFAST BUFFET

Seasonal Fruits & Berries **VE, GF**

Freshly Baked Pastries & Muffins **V**

Soft Scrambled Eggs with Chives **V, GF**
farm fresh eggs, fresh cut chives

Choice of Breakfast Potatoes **VE, GF**
Or Stoneground Grits **V, GF**

Applewood Smoked Bacon & Chicken Breakfast Sausage **GF**

Orange Juice, Community Coffee (Hot & Iced) & Assortment of Specialty Teas

BREAKFAST ENHANCEMENTS

Minimum 35 people

BREAKFAST SANDWICHES PRICED AT EACH:

Southern

fried egg, aged cheddar, country sausage, buttermilk biscuit

Egg White & Tomato

egg whites, oven-dried tomatoes, brie, croissant **V**

B.E.C.

thick-cut applewood-smoked bacon, scrambled egg, cheddar cheese

CHEF ACTION STATION |

SOUTHERN CHICKEN & WAFFLES

Hand-Breaded Chicken Tenders
tossed in hot honey

Belgian Waffles

served with cayenne butter and maple syrup

CHEF ACTION STATION |

OMELET STATION **V, GF**

andouille sausage, breakfast sausage, bacon, diced ham, mushrooms, onions, peppers, tomatoes, spinach, fresh jalapeños, cheddar and mozzarella cheeses, served with salsa and assorted hot sauces on the side.

GF Gluten-free

V Vegetarian

VE Vegan

Minimum of 25 guests required for all menus unless otherwise specified. Prices do not include a 23% service charge or applicable taxes.

BOX LUNCHES

All box lunches come with a bag of chips, fresh fruit, in-house baked cookies, and bottled water.

CLASSIC

- Turkey & Cheddar on Ciabatta Roll
- Sugar Ham & Swiss on Ciabatta Roll
- Roast Beef & Cheddar on Ciabatta Roll
- Grilled Vegetables & Hummus on Ciabatta Roll **V**

SIGNATURE

- Grilled Chicken Caesar Wrap
chicken breast, romaine, parmesan, and creamy caesar dressing wrapped up in a spinach wrap
- Classic Chicken Salad on Focaccia
- Turkey & Sugar Ham Club
turkey breast, sugar ham, applewood smoked bacon, and cheddar cheese served with an herb aioli on focaccia
- Buffalo Chickpea Salad Wrap **V**
smashed chickpeas, celery, buffalo sauce, and ranch seasoning, mixed greens and greek yogurt ranch dressing in a spinach wrap

BREAKOUT SESSIONS & SNACKS FOR A CROWD

- Whole Fresh Fruit **VE**
- Assorted Yogurts **V, GF**
- Individual Parfaits **V**
- Granola Bars **V, GF**
- Popcorn **V, GF**
- Freshly Baked Cookies **V**
- Chips & Roasted Onion Dip **V**
- Tortilla Chips & Salsa **V, GF**
- Soft Pretzels & Cheese **V**
- Assorted Candy Station **V**
- Full-Size Candy Bars **V**

CHEF-CURATED BUFFET STATIONS

All buffets include water and iced tea. Menus are priced per person. Minimum of 25 people

DOWN SOUTH BBQ

Coleslaw **V, GF**

Mac & Cheese **V**

creamy 3 cheese sauce and
toasted panko breadcrumb topping

BBQ Chicken Quarters **GF**

traditional BBQ sauce, mustard BBQ sauce,
pickles and sliced onions

Corn Bread Muffins **V**

whipped sweet cream butter

Collard Greens **GF**

cooked down with ham hock

Cookies & Brownies **V**

DOWN ON THE BAYOU

Cornbread Muffins **V**

whipped sweet cream butter

Creamy Creole Potato Salad **V**

potatoes, mustard, mayo, egg, dill, & sweet relish

Chicken & Sausage Gumbo

dark roux, roasted chicken, andouille sausage
served with white rice

Creamy Corn Grits **V**

New Orleans BBQ Shrimp

cajun butter sauce, served with crusty bread

Roasted Airline Chicken Breast

andouille pan gravy

Classic Bread Budding **V**

Crown Royal Maple caramel sauce

ITALIAN HOUSE

Caesar Salad **V**

creamy parmesan dressing, house-made
croutons, shaved parmesan

Manicotti **V**

vegetable and ricotta mousse,
classic pomodoro sauce

Pasta Bolognese

rich and savory beef tomato sauce,
cavatappi pasta, parmesan

Chicken Piccata

pan-seared chicken breast, brown butter
lemon capper sauce, parsley

Shrimp Scampi **GF**

gulf shrimp, lemon garlic butter sauce

Garlic Focaccia **V**

Tiramisu **V**

FIT FOR THE KREWE

Garlic Focaccia **V**

Shaved Broccoli Salad **VE**

golden raisins, shaved almonds, poppyseed dressing

Caesar Salad **V**

creamy parmesan dressing, house-made
croutons, shaved parmesan

Fried Brussels Sprouts **V**

shaved almonds, sherry gastrique

Garlic Butter Red Mashed Potatoes **V**

Seared Red Fish

creole cream sauce, parsley

Braised Short Ribs

served with au jus and creamy grits

Chef Action Bananas Foster **V**

flambéed in person, served with vanilla ice cream

GF Gluten-free

V Vegetarian

VE Vegan

Minimum of 25 guests required for all menus unless
otherwise specified. Prices do not include a 23%
service charge or applicable taxes.

BUFFET ENHANCEMENTS

Available only added to a buffet menu.

Priced per person.

Chef-Carved Herb

Roasted Turkey Breast **GF**

stone fruit chutney

minimum 35 people

Chef-Carved Creole Mustard

Roasted Pork Loin **GF**

apple compote, whole grain mustard

minimum 35 people

Chef-Carved Slow Roasted Sirloin **GF**

chimichurri, creamy horseradish

minimum 50 people

Chef-Carved Pepper

Crusted Beef Tenderloin **GF**

creamy horseradish & red wine jus

minimum 50 people

Chicken & Sausage Gumbo

dark roux, roasted chicken, andouille sausage

served with white rice and creole potato salad

minimum 35 people

Red Beans & Rice **VE, GF**

served with white rice

minimum 35 people

Jambalaya **GF**

gulf shrimp, andouille sausage, and tender chicken,

Louisiana rice, seasoned with creole spices

minimum 35 people

Crawfish Etouffee

rich roux-based gravy with holy trinity

and spices, served with white rice

minimum 35 people

GF Gluten-free

V Vegetarian

VE Vegan

Minimum of 25 guests required for all menus unless otherwise specified.
Prices do not include a 23% service charge or applicable taxes.

PASSED / STATION APPS

Priced Per Piece, unless otherwise noted, minimum of 25 pieces

Meat Pies

seasoned beef and pork wrapped in flaky dough, served with cajun ranch

Crawfish Pies

creamy crawfish tails and trinity filling wrapped in a flaky dough

Pork Belly Bahn Mi

roasted & crispy pork belly, mayo, pickled cucumber, daikon and carrot salad, jalapeños

Mushroom Bao Bun

shiitake mushroom, sweet hoisin, pickle daikon

Vegetarian Spring Roll

crispy fried spring roll served with sweet chili sauce

Mini Crab Cakes

house-made remoulade and lemon

Tomato Gazpacho Shooters

cucumber relish, tabasco cream

Shrimp Cocktail Shooters

classic cocktail sauce and jumbo gulf shrimp

Deviled Egg Trio

classic, cajun creole and bloody mary
(1 serving of each flavor per person)

Mini Chicken & Waffle Cones

hot honey drizzle

Boudin Egg Rolls

creole mustard dipping sauce

Dirty Rice Arancini

crisp golden risotto-style croquettes filled with cajun-spiced dirty rice and andouille, served with a creole aioli

Mini Muffuletta

a petite New Orleans classic layered with cured meats, provolone, and a zesty olive relish on fresh Italian bread

Crab-Stuffed Mushroom

roasted mushroom cap filled with lump crab, fine herbs, and seasoned breadcrumbs, finished with a touch of lemon butter

Lamb Lollipop

frenched lamb chops, seared and finished with a rosemary-garlic glaze

RECEPTION STATIONS

Priced per person, minimum of 25 people

Boucherie

andouille, shaved tasso, smoked sausage, manchego, smoked cheddar, goat cheese, assorted flatbread cracker, herb crostini, tabasco pepper jelly, creole mustard

Charcuterie

selection of cheeses, artisan dried meats, jam, honeycomb, crackers

Abundance of Fruit

assortment of seasonal fresh fruits and berries, tajin, limes, sugar cane mint syrup, yogurt dip

Raw Bar

gulf shrimp, oysters, assortment of local seafood with mignonette, cocktail sauce and remoulade sauce

GF Gluten-free **V** Vegetarian **VE** Vegan

Minimum of 25 guests required for all menus unless otherwise specified.
Prices do not include a 23% service charge or applicable taxes.

PLATED MEAL

1 - *Choice of Salad*

2 - *Choices of Entrées (excluding dietary / allergen needs)*

2 - *Choices of Desserts (pre-set)*

SALADS

Classic Caesar Salad

creamy parmesan dressing, romaine, parmesan, house-made croutons

Baby Gem Salad

pickled shallots, candied walnuts, parmesan, lemon vinaigrette

Southern Chopped Salad

marinated green beans, cucumbers, radish, gem lettuce, balsamic vinaigrette

ENTREES priced per person

Roasted Chicken **GF**

crispy fingerling potatoes, honey-glazed carrots, pan jus

Braised Short Ribs

fried brussels sprouts, crispy grit cake, served with au jus

Grilled Pork Chop

wilted collard greens, garlic mashed red potatoes, creole mustard sauce

Shrimp Scampi **GF**

roasted broccolini, crispy fingerling potatoes, lemon garlic white wine sauce

Pepper Crusted Beef Tenderloin **GF**

lemon green beans, garlic mashed red potatoes, red wine jus

Brown Butter Salmon

pea mint risotto, seasonal roasted vegetables, brown butter lemon sauce

VEGAN ENTREES

Seitan Beef Stir-Fry

with soy-roasted vegetables and red quinoa

Smoked Pepper

Crusted "Meatloaf"

with mashed sweet potatoes & root vegetables

Crispy Curry Tofu

with white rice and cucumber napa cabbage slaw

DESSERTS

Apple Caramel Hand Pie **V**

vanilla bean crème anglaise

Tiramisu **V**

cocoa powder, chocolate shavings (contains alcohol)

Chocolate Flourless Cake **V, GF**

vanilla bean chantilly

Praline Pecan Bread Pudding **V**

Crown Royal Maple caramel sauce

DUET ENTRÉE PLATE

plate upgrade

GF Gluten-free

V Vegetarian

VE Vegan

Minimum of 25 guests required for all menus unless otherwise specified. Prices do not include a 23% service charge or applicable taxes.

BEVERAGE PACKAGE

N/A BEVERAGE PACKAGE

Assorted Coca-Cola Products, Bottled Water, Community Coffee (Hot and Iced) and Selection of Specialty Teas

2 Hours

3 Hours

4 Hours

Anything past 4 hours

BEER AND WINE BEVERAGE PACKAGE

House Red Wine, House White Wine

Miller Lite, Bud Light, Michelob Ultra, Stella Artois, Topo Chico Hard Seltzer

N/A Beverage + Bottled Water

2 hours

3 hours

Each additional hour

DELUXE BAR PACKAGE

New Amsterdam Vodka, Bacardi Rum, New Amsterdam Gin, Buffalo Trace Whiskey, El Jimador Tequila

House Red Wine, House White Wine

Miller Lite, Bud Light, Michelob Ultra, Stella Artois, Topo Chico Hard Seltzer

N/A Beverage + Bottled Water

2 hours

3 hours

Each additional hour

PREMIUM BAR PACKAGE

Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum, New Amsterdam Gin, Crown Royal, Buffalo Trace Whiskey, El Jimador Tequila, Dewar's Scotch, Branson Cognac

House Red Wine, House White Wine

Miller Lite, Bud Light, Michelob Ultra, Stella Artois, Abita Amber, Topo Chico Hard Seltzers

N/A Beverage + Bottled Water

2 hours

3 hours

Each additional hour

ULTRA PREMIUM BAR PACKAGE

Ketel One Vodka, Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Aviation Gin, Crown Royal Whiskey, 1792 Whiskey, Jameson Irish Whiskey, Patron Blanco Tequila, Patron Reposado Tequila, Johnnie Walker Black Label Scotch, Hennessy VS Cognac

House Red Wine, House White Wine

Miller Lite, Bud Light, Michelob Ultra, Stella Artois, 2 selections: Abita Amber, Topo Chico Hard Seltzer

N/A Beverage + Bottled Water

2 hours

3 hours

Each additional hour

GENERAL INFORMATION

MENU SELECTION

The menus have been designed to maximize each guest's satisfaction. To assure availability of menu items, please provide the Director of Sales & Experience with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious, or dietary requirements that the company is made aware of.

Traditional service ware is disposable, eco-friendly service ware. China is available upon request for additional fees per person.

PRICING

Published pricing does not include administrative fees or applicable taxes. A 23% service charge and all applicable taxes will be applied to orders. A good-faith estimate of food and beverage prices will be provided in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases. The company reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Please discuss the styles of service for all buffet services and the additional costs with the Director of Sales & Experience.

GUARANTEES

In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Director of Sales & Experience later than five (5) full business days (Monday through Friday) prior to the event for functions up to 1,000 guests. Functions prior to the event. Functions with 5,000 guests or more must be guaranteed fifteen (15) full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, the company reserves the right to charge for the expected number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee, the charge will be for the actual function attendance. Increases and/or new orders made within seventy-two business hours of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of fewer than 25 guests will be subject to labor fees. The company will prepare to serve 3% over the final guarantee (for seated meal functions only) up to a maximum of 30 guests. The Customer will be charged for the greater of the actual number of guests served as the final guarantee amount. The company reserves the right to make reasonable menu substitutions, as necessary. Functions requiring over preparation greater than 3% will be subject to additional labor fees.

GENERAL INFORMATION

SERVICE STAFF

Guest-to-server ratio is based on the type of function. The standard is one (1) server per twenty (20) guests for plated meal functions and one (1) server per forty (40) guests at buffet functions. Additional health and safety regulations may be implemented requiring additional service. Please discuss the styles of service for all buffet services and the additional costs with the Director of Sales & Experience. Labor fees will be applied for additional staffing requests or guarantees for fewer than twenty-five (25) guests for plated or buffet functions. Holiday labor rates may apply.

EVENT TIMELINE

Breakfast and lunch are based on up to a three (3) hour service, and dinner is based on up to four (4) hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than thirty (30) minutes from the time indicated on the banquet event order will have additional labor fees per hour, per server scheduled.

ALCOHOLIC BEVERAGES

The company offers a complete selection of beverages to complement your function. Alcoholic beverages and services are regulated by the Local Beverage Commission; the company, as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premises from outside resources, nor may they be removed from the premises. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible for paying all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for cash sales, not to exceed the amount of the minimum sales guarantee listed on the Banquet Event Order for that function.

CANCELLATIONS

In the event that a group should cancel with the Caesars Superdome, Smoothie King Center, or Champions Square, the catering deposit will be refunded based on a sliding scale. Please refer to the Catering Contract for specific details. In the event that an individual function should cancel after the guarantee date, payment in full for the estimated revenue based on the menu and event arrangements is required.

