NEW ORLEANS
ERNEST N. MORIAL
CONVENTION CENTER

CATERING MENU

BUILT TO HOST

CHEF SPOTLIGHT

EXECUTIVE CHEF BRANDON FELDER

Originally from New Orleans, Executive Chef Brandon Felder earned his Bachelor of Culinary Arts from the Culinary Institute of Virginia College in Birmingham, Alabama. Over the years, Chef Felder has earned numerous awards, including the NOWFE Grand Tasting Overall Best In Show in 2020 and the NOWFE Gold Medal in Seafood in 2017. Before his current role as Sodexo Live! Executive Chef at the New Orleans Ernest N. Morial Convention Center, Chef Felder held senior culinary positions at renowned New Orleans establishments, including Le Foret, Stella!, and Commander's Palace. As the Convention Center's Executive Chef, Chef Felder leads the Sodexo Live! culinary team and ensures the high quality of all food and beverages. His dedication to culinary excellence continues to enhance dining experiences and set new standards in the industry.

INDEX

CATERING CONTACTS

SODEXO LIVE! ENMCC CATERING MAIN LINE **(504) 670-7200**

ONLINE ORDERING **mccnoexpresscatering.ezplanit.com**

EAT FIT NOLA

Nutritious meets delicious with these Eat Fit NOLA menu items that meet the nutritional criteria of Ochsner Health System. Our Chef teamed up with Ochsner's Eat Fit team of dietitians to create a menu of options that will change how you think about healthy eating. Visit EatFitNOLA.com for more details, and download the free Eat Fit smartphone app for full nutrition facts of Eat Fit approved items.

GLUTEN-FREE SELECTIONS

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

VEGETARIAN SELECTIONS **VEGAN SELECTIONS**


BREAKFAST

BREAKFAST

CONTINENTAL BREAKFASTS

Prices listed are per guest. Minimum order of 20 guests. A $75 small group fee will be applied for services less than the stated minimum.

MID-CITY BREAKFAST | 24

- Assorted muffins and assorted danish
- Assorted yogurt
- Assorted bottled fruit juices
- Coffee, decaffeinated coffee, hot tea and ice water

UPTOWN | 27

- Seasonal fruit and berries
- Muffins
- Housemade GraNOLA Bars
- Hard-boiled eggs
- Quinoa Berry Salad: blackberries, blueberries, strawberries, toasted almonds with a side of vanilla yogurt dressing
- Assorted yogurts
- Coffee, decaffeinated coffee, hot tea and ice water

***Make any Continental "Eat Fit" for $12 per guest**

HOT BREAKFAST BUFFETS

Prices listed are per guest. Minimum order of 50 guests. A $75 small group fee will be applied for services less than the stated minimum.

GARDEN DISTRICT BUFFET | 32

- Fluffy scrambled eggs
- Home fried potatoes OR artisan cheese grits
- Applewood bacon OR breakfast sausage links
- Buttermilk biscuits with butter
- Louisiana berries and sliced fruit display
- Assorted bottled fruit juices
- Coffee, decaffeinated coffee, hot tea and ice water

BIG EASY BUFFET | 36.50

- Fluffy scrambled eggs
- Nola BBQ shrimp and yellow stone ground grits

– OR –

- New Orleans grillades with Creole gravy and baked cheese grits
- Assorted muffins
- Louisiana berries and sliced fruit display
- Assorted bottled fruit juices
- Coffee, decaffeinated coffee, hot tea and ice water

BREAKFAST

BREAKFAST ENHANCEMENTS

Minimum of 20 orders. Designed to be added to enhance full service buffets.

BREAKFAST CHARCUTERIE | 19
Salami, mortadella, prosciutto, chicken summer sausage, imported and domestic cheese, mini croissants with butter and preserves, toasted flat bread and gourmet crackers

GOURMET BELGIAN WAFFLES (v) **|** 8.50
Thick Belgian waffles served with maple syrup, whipped cream, honey butter and berry compote
Add Boneless Fried Chicken Thigh | +5.50

INDIVIDUAL FRITTATA **|** 10

- Hardwood smoked bacon, Swiss and Monterey Jack cheese
- Cheese, asparagus and sweet peppers (v)

SHRIMP AND GRITS | 21
Yellow stone ground grits with cheddar cheese accompanied by New Orleans style BBQ shrimp

YOGURT PARFAIT (v) **|** 8
Fresh seasonal fruit and side of granola

BUILD YOUR OWN PARFAIT (v) **|** 13.50
Vanilla yogurt, mixed berry yogurt and Greek yogurt served with seasonal berries, granola, sliced almonds and local pecans

BREAKFAST

PLATED BREAKFASTS

Prices listed are per guest. Minimum order of 20 guests. A $125 small group fee will be applied for services less than the stated minimum.

All Plated Breakfasts are served with a basket of assorted breakfast pastries, butter, preserves, orange juice, brewed coffee, decaffeinated coffee, hot teas and ice water.

CLASSIC BREAKFAST | 31
Three cheese egg medallion served with breakfast sausage and home fried potatoes

PECAN STREUSEL PAIN PERDU | 27.50
Served with whipped cinnamon butter, maple syrup and applewood bacon

BRUNCH FRITTATA | 30.50
Tasso ham, spinach, artichoke and cheddar cheese served with roasted tomatoes and home-fried potatoes

EAT FIT NOLA VEGETARIAN FRITTATA | 37.50
Spinach and artichokes with roasted tomatoes and sweet peppers

VEGAN TOFU SCRAMBLE | 29
With fried breakfast potatoes, royal tomato and gluten free vegan muffin

SPICY KALE BREAKFAST HASH | 36
With Beyond Meat, sweet potatoes with vegan muffin, celery, and potato hash with Tabasco hollandaise

A LA CARTE/BREAKS

A LA CARTE

NON-ALCOHOLIC BEVERAGES

NEW ORLEANS ROAST* (per gallon) **|** 90
Freshly brewed coffee or decaf

STARBUCKS® COFFEE* (per gallon) **|** 110
(3 gallon min.) Freshly brewed coffee or decaf

ICED COFFEE* (per gallon) **|** 90

HOT TEA* (per gallon) **|** 90

FRESH LEMONADE (per gallon) **|** 44

FRESHLY BREWED ICED TEA (per gallon) **|** 44
Served with lemon wedges

MONSTER ENERGY DRINKS | 6
Regular and sugar free (not on consumption)

BOTTLED DUNKIN DONUTS COFFEE | 8.75
French Vanilla, Mocha, Original and Caramel

ASSORTED BOTTLED FRUIT JUICES | 4

ASSORTED CANNED SODAS | 5

DASANI BOTTLED WATER | 5

CANNED WATER | 6

*Above options include Half & Half, 2% milk, almond milk, sugar, sugar substitutes and lemon

SPARKLING MINERAL WATER | 5

TOPO CHICO® FLAVORED SPARKLING WATER | 5
Blueberry-hibiscus, Lime-mint and Tangerine-ginger

BOTTLED VITAMIN WATER | 5
(Assorted 20 oz, not on consumption)

WATER SERVICE

WATER COOLER (one-time rental) **|** 75

SPRING WATER JUG (5-gallon) **|** 52

INFUSED SPA WATER | 200
(3 gallons, requires 24 hours to infuse)

- Lemon Mint
- Strawberry Lemon
- Blood Orange Citrus
- Lemon Cucumber
- Strawberry Watermelon
- Strawberry Basil
- Strawberry Dragon Fruit
- Mango Pineapple Coconut

INFUSED SPA WATER REFILL | 160
(3 gallons, requires 24 hours to infuse)

A LA CARTE

FROM THE PANTRY*

SNACKS BY THE EACH

Priced per each, order minimum of 12.

ASSORTED YOGURTS | 5 each

ASSORTED CEREAL AND MILK | 6.50 each

NATURE VALLEY® GRANOLA BARS | 3.50 each

KELLOGGS® NUTRI-GRAIN BARS | 3.50 each

KELLOGGS® RICE KRISPY TREATS | 3.50 each

FULL-SIZE ASSORTED CANDY BARS | 5 each

VEGGIE STRAWS | 4.50 each

BAKED CHIPS | 4.50 each

SMARTFOOD® WHITE CHEDDAR POPCORN BAGS | 5 each

TRAIL MIX | 6 each

ICE CREAM NOVELTIES | 5 each
Strawberry bars, ice cream cones, chocolate bars, fudge bars, ice cream sandwiches and vanilla or chocolate ice cream

*Not charged on consumption.

SNACKS BY THE POUND

Serves approximately 10 guests.

TORTILLA CHIPS | 37 per pound
Served with salsa and guacamole

POTATO CHIPS & DIP | 24 per pound
Onion and sour cream

PRETZEL TWISTS | 20 per pound

MIXED NUTS | 40 per pound

TRADITIONAL SNACK MIX | 28 per pound

FRUIT

WHOLE FRESH FRUIT | 4 each, min. order of 12

SEASONAL FRUIT & BERRIES | 9 per guest

NEW ORLEANS FAVORITES

Priced per each, order minimum of 12.

INDIVIDUAL ZAPP'S® CHIPS | 4.50 each

INDIVIDUAL CHEE WEES | 5 each

A LA CARTE

FROM THE BAKERY

All items are served by the dozen unless noted.

ASSORTED BAKERY MUFFINS | 57

ASSORTED BAGELS | 52

ASSORTED DANISH | 57

EAT FIT NOLA BERRY MUFFINS | 76

EAT FIT NOLA BAGELS | 76

TRADITIONAL CROISSANTS | 53

FILLED CROISSANTS | 75
Almond, chocolate and fruit filled

FRESHLY BAKED COOKIES | 49
Chocolate chip, oatmeal raisin, snicker-doodle and lemon sugar

ASSORTED BROWNIES | 51
Fudge, chocolate chip and walnut

BLONDIES | 49

LEMON BARS | 58

ASSORTED CUPCAKES | 72

GIANT SOFT PRETZELS | 68
Served with yellow and Creole mustard

HALF SHEET CAKE* (40 slices) | 200
Fruit or cream filling

WHOLE SHEET CAKE* (80 slices) | 400
Fruit or cream filling

*Please speak with your catering sales manager to customize your cake. An attendant can be added to cut and serve your cake.

NEW ORLEANS FAVORITES

TRADITIONAL NEW ORLEANS KING CAKE | 75 per 20 slices

LA LOUISIANE BAKERY PECAN PRALINES | 78 per dozen

BEIGNETS | 45 per dozen
Fresh fried sweet dough dusted with powdered sugar

A LA CARTE

SANDWICHES

Prices listed are per sandwich. Minimum order of 12.

BREAKFAST PO' BOY | 11
Scrambled egg, hot sausage patty and cheddar cheese

ENGLISH MUFFIN SANDWICH | 11

- Scrambled egg, Tasso ham and cheddar cheese
- Scrambled egg and cheddar cheese (v)

STUFFED BISCUIT SANDWICH | 14
Choice of the following:

- Buttermilk biscuit with applewood bacon, egg and cheese
- Buttermilk biscuit with egg and cheese (v)

BREAKFAST WRAP | 11
Warm flour tortilla filled with scrambled egg, Cajun sausage, potato and cheese served with salsa

BIG COUNTRY ENGLISH MUFFIN | 17
Chicken fried steak, applewood smoked bacon, Pepper Jack cheese and egg patty

EAT FIT NOLA BREAKFAST SANDWICH | | 13

- Turkey, egg and Swiss
- Egg and Swiss (v)

BREAKS & BENTO BOXES

Prices listed are per guest. Minimum order of 20 guests.

BAYOU | 21

- Jalapeño hushpuppies (V)
- Fried boudin with a horseradish dipping sauce
- Fried crawfish and corn maque choux shooters
- Chocolate covered strawberries (V)

MARDI GRAS | 26

- Mini meat pies with hurricane sauce
- Assorted finger sandwiches
- Mardi Gras petit fours (V)
- Traditional pralines (V)

STREETCAR | 23.50

- Fresh fried beignets (V)
- Cafe au lait panna cotta (V)
- Chocolate covered biscotti (V)
- Mini yogurt parfaits (V)

BENTO BOXES | 19

Please select from the following:

- Roasted red pepper hummus, pita chips, baby carrots and caprese salad (V)
- Chicken salad, grapes, cheese and crackers
- Roasted root vegetable quinoa salad, cheese, mixed nuts and cherry tomatoes (V)

LUNCH/DINNER

14

PLATED MEALS

SIGNATURE PLATED MEALS

Prices listed are per guest. Minimum of 25 guests. Lunch/Dinner prices shown. A $125 small group fee will be applied for services less than the stated minimum.

All hot plated meals are served with hearth baked rolls, butter, choice of salad, dessert, brewed coffee, decaf coffee, hot tea selections, and water.

GRAND ISLE

SEARED RED SNAPPER | MARKET PRICE
Served with soft herbs, butter poached crabmeat in champagne beurre blanc and sautéed pattypan squash and corn maque choux

PONCHATOULA STRAWBERRY SALAD
Baby greens, goat cheese, Louisiana pecans, served with an aged balsamic vinaigrette

PONCHATOULA STRAWBERRY LEMON CAKE
Strawberry puree and chantilly cream

LAFAYETTE

BOUDIN STUFFED CHICKEN BREAST | 55/60
Served with braised mustard greens and bacon fat potato hash in pan jus

OVEN ROASTED BABY BEET SALAD
Watermelon radish, goat cheese, beet puree, pickled onions, candied pecans, served with apple cider vinaigrette

CAFE AU LAIT CHEESECAKE
Chocolate sauce and sweet cream

NOLA

CHICORY COFFEE CRUSTED CENTER CUT SIRLOIN | 60/65
Served with potato Dauphinoise and roasted asparagus with a red wine demi glace

HEIRLOOM TOMATO CAPRESE SALAD
Mozzarella, basil, sea salt and pink peppercorn, served with an aged balsamic vinaigrette

STICKY BUN BREAD PUDDING
Salted caramel and whipped cream

PLATED MEALS

PLATED LUNCH

Prices listed are per guest. Minimum of 20 guests. A $125 small group fee will be applied for services less than the stated minimum.

All hot plated meals are served with hearth baked rolls, butter, brewed coffee, decaffeinated coffee, hot tea, iced tea and water.

HOT ENTRÉES

Please select one from the following:

GRILLED CHICKEN BREAST | 44

Charred Creole tomato and herb velouté, brown rice, and a bouquet of carrots and cauliflower

Pairs with Maso Canali, Pinot Grigio

SEASONED CHICKPEA CAKES | 41

Roasted cauliflower steaks, sweet chili marinated bean curd, sautéed mushrooms and fire roasted asparagus

Pairs with Joel Gott, Red Blend

CHAR-BROILED HANGER STEAK | 57

Chimichurri, roasted fingerling potatoes and butter-poached asparagus

Pairs with Napa Cellars, Cabernet Sauvignon

SEARED GULF FISH | MARKET PRICE

Crawfish corn bread cake, wilted baby greens with champagne beurre blanc

Pairs with Chateau Ste. Michelle Mimi, Chardonnay

SUGAR CANE GLAZED CHICKEN | 52

Whipped mashed potatoes, Creole ratatouille and garlic velouté

Pairs with Hartford Court, Chardonnay

PLATED MEALS

PLATED LUNCH continued

SALADS

Please select one from the following:

SPICY MIXED GREENS
Shredded carrots, bourbon pecans, herbed goat cheese and sugarcane vinaigrette, creamy roasted garlic

LIMESTONE LETTUCE
Tomato gems, Maytag blue cheese, herb crostini, pickled onions and buttermilk ranch dressing, champagne vinaigrette

ICEBERG WEDGE
Shredded carrots, vine ripened tomatoes, farmer's cheese and creamy chive dressing, balsamic vinaigrette

CAJUN CAESAR SALAD
Chopped romaine, tomato gems, parmesan, crispy herb croutons and creamy Cajun spiced Caesar dressing, balsamic vinaigrette

DESSERTS

Please select one from the following:

SOUTHERN PECAN TART
Caramel sauce and sweet cream

CHOCOLATE DECADENT CAKE BLOC
Chicory Anglaise sauce and Chantilly cream

HUMMINGBIRD CAKE
Seasonal fruit compote and sweet cream

NEW ORLEANS SABAYON
Fresh seasonal berries

PLATED MEALS

PLATED DINNER

Prices listed are per guest. Minimum of 20 guests. A $125 small group fee will be applied for services less than the stated minimum.

All plated meals are served with hearth baked rolls, butter, brewed coffee, decaffeinated coffee, hot tea and water.

HOT ENTRÉES

Please select one from the following:

ROASTED CHICKEN BREAST | 49

Preserved Meyer lemon vinaigrette, creamy grit flan and Cajun ratatouille

Pairs with Joel Gott, Sauvignon Blanc

VOODOO SPICED CHICKEN BREAST | 49

Marchand de vin sauce, jambalaya and broccolini

Pairs with Intrinsic, Cabernet Sauvignon

BROILED LOCAL CATCH | MARKET PRICE

Charred lemon and herb vinaigrette, multi grain rice pilaf, sautéed haricot verts and bell peppers with thyme and Creole seasoning

Pairs with Whitehaven, Sauvignon Blanc

BRAISED SHORT RIB | 63

Local mushroom salad, natural jus and horseradish vinaigrette, mac n' triple cheese cupcake and asparagus

Pairs with J Vineyards, Pinot Noir

BALSAMIC GLAZED TOFU STEAK VG | 49

Chickpea quinoa, zucchini and cauliflower puree

PLATED MEALS

PLATED DINNER continued

SALADS

Please select one from the following:

FRENCH MARKET SALAD
Local baby greens, herbs, goat cheese, radishes, cucumbers, pecans, seasonal berries and aged sherry vinaigrette, buttermilk dressing

ROASTED BEET SALAD
Mixed greens, cucumbers, pecans, feta cheese with balsamic vinaigrette

CHOPPED SALAD
Beefsteak tomatoes, shaved parmesan, herb croutons with creamy white balsamic and charred lemon vinaigrette

BUTTER LETTUCE HEARTS
Heirloom tomatoes, pickled red onions, radishes, blue cheese crumbles and creamy blue cheese dressing

DESSERTS

Please select one from the following:

CHOCOLATE MOUSSE CAKE
Chocolate ganache, sweet cream

MEYER LEMON MERINGUE TART
Salted caramel and sweet cream

FRESH FRUIT TART
Bavarian mousse and blueberry-balsamic sauce

BLUEBERRY TOWER
Blueberry balsamic reduction, fresh blueberries and Chantilly cream

FLOURLESS CHOCOLATE CAKE
Salted caramel sauce


BUFFETS

BUFFETS

DESIGN YOUR OWN

Prices listed are per guest. Minimum of 50 guests. A $75 small group fee will be applied for services less than the stated minimum. All buffets are served with brewed coffee, decaffeinated coffee, hot tea, iced tea and water.

DELI LUNCH BUFFET | 42

Choice of two of the following salads:

- **BLT PASTA SALAD**
  Bacon, red onions, cherry tomatoes and mozzarella with herb vinaigrette
- **ROASTED VEGETABLE SALAD** VG
  With baby beets, butternut squash and new potatoes tossed in herb vinaigrette with arugula
- **CREOLE MUSTARD POTATO SALAD** V
- **QUINOA SALAD** VG
  With cherry tomatoes, cucumbers, yellow squash, red onion with balsamic vinaigrette

The Deli Lunch includes your choice of pre-made:

- **MIXED FIELD GREENS SALAD** V
  With tomatoes, cucumbers and carrots, ranch and Italian dressings
- **SMOKED TURKEY & PROVOLONE WRAP**
  With leaf lettuce and tomato
- **RARE ROAST BEEF & CHEDDAR**
  On kaiser roll, with leaf lettuce and tomato
- **SMOKED HAM & SWISS**
  On baguette with lettuce and tomato
- **ROASTED NORTHSHORE VEGETABLES** VG
  On a ciabatta with house-made hummus
- **DILL PICKLE SPEARS** VG
- **MAYONNAISE, WHOLE GRAIN MUSTARD AND YELLOW MUSTARD** V
- **FRUIT SALAD WITH MINT SYRUP** VG
- **ZAPP'S POTATO CHIPS** V
- **COOKIES AND BROWNIES** V

BUFFETS

PRE-FIXED

Prices listed are per guest. Minimum of 50 guests. A $75 small group fee will be applied for services less than the stated minimum. All buffets are served with brewed coffee, decaffeinated coffee, hot tea, iced tea and water.

CANAL ST. BUFFET | 46

- **GARDEN SALAD**
  Mixed greens, vegetable confetti with buttermilk dressing and sugarcane vinaigrette
- **ROASTED BRUSSELS SPROUT SALAD**
  Dried cranberries, rocket lettuces, goat cheese and pecans with champagne vinaigrette
- **ROLLS & BUTTER**
- **CAJUN CHICKEN**
  Garlic, tomatoes, onions, peppers, celery
- **BAYOU CATFISH**
  Charred Creole tomato velouté
- **LOUISIANA MAQUE CHOUX**
  Sautéed corn, lima beans, peppers, and tomatoes
- **OVEN ROASTED FINGERLINGS**
  Soft herbs and olive oil
- **WHITE CHOCOLATE BREAD PUDDING**
  Salted caramel sauce

ESPLANADE AVE. BUFFET | 48

- **POTATO SALAD**
  Creole mustard aioli and herbs
- **COLE SLAW**
  Sweet and spicy vinaigrette
- **POTATO ROLLS & BUTTER**
- **SMOKED BEEF BRISKET**
  Sweet BBQ sauce
- **BBQ CHICKEN BREAST**
  Peach BBQ sauce
- **VEGETABLE JAMBALAYA**
  Simmered Creole vegetables and Louisiana rice
- **SAUTÉED BAYOU GREEN BEANS**
  Tri-colored peppers, red onions and thyme
- **PEACH COBBLER**
  Chantilly cream
- **MINI PECAN PIES**
  Caramel sauce

BUFFETS

PRE-FIXED continued

DECATUR ST. BUFFET | 62

- **TOMATO AND MOZZARELLA SALAD**
  Basil and aged balsamic reduction
- **CAJUN CAESAR SALAD**
  Romaine lettuce, house-made croutons, parmesan cheese and Cajun Caesar dressing
- **GARLIC BREAD**
- **CHICKEN PARMESAN**
  Fresh mozzarella and rich red sauce
- **ITALIAN SAUSAGE & PEPPERS**
- **PENNE PASTA WITH MARINARA SAUCE**
- **ASPARAGUS**
- **CANNOLI**
  Filled with sweet ricotta
- **TIRAMISU**
  Espresso-soaked ladyfingers, mascarpone and whipped cream

RAMPART ST. | 50

- **ORZO SALAD**
  Roasted vegetables, feta tossed in herb vinaigrette
- **GREEK SALAD**
  Spring mix, pepperoncini, tomatoes, cucumbers, black olives in lemon vinaigrette
- **SEARED GULF FISH**
  Lemon beurre blanc
- **HERB ROASTED CHICKEN**
- **GRILLED HERB BABY CARROTS**
- **RICE PILAF**
- **LEMON CAKE**


RECEPTION

RECEPTION

SMALL BITES

Prices listed are per piece.
Minimum order of 50 pieces per selection.

COLD

ANTIPASTO BROCHETTES | 8
Ciliegine mozzarella, roasted tomato and Kalamata olive in basil marinade

CAPONATA TARTS | 6
Olive tapenade

SEARED TUNA ON CUCUMBER | 6
Citrus crème

FALAFEL & TZATZIKI | 7

CLASSIC SHRIMP COCKTAIL SHOOTERS | 7
Traditional cocktail sauce

COCKTAIL MUFFALETTAS | 6
Cured meats, cheese and tangy olive salad

HOT

HIBACHI BEEF SKEWERS | 10
Green onion and teriyaki glaze

CHILI AND WHITE CORN HUSH PUPPIES | 5
Bourbon-peach chutney

RASPBERRY & BRIE BITES | 5
Raspberries and brie wrapped in puff pastry

CHICKEN TANDOORI SKEWERS | 7
Greek yogurt and herb dip

CHILI LIME GLAZED CHICKEN SKEWERS | 10

LOUISIANA CRAB CAKE BITES | 7
Meyer lemon remoulade sauce

TRUFFLE ARANCINI | 9
Saffron aioli

CRISPY COZY SHRIMP & SWEET CHILI | 9

VEGETABLE SAMOSAS | 8
Tamarind sauce

BRIE, PEAR, & ALMOND BEGGAR'S PURSE | 6.50
Brie cheese with caramelized pear and almonds, wrapped in a light buttery phyllo beggar's purse, drizzled with hot honey

RECEPTION

RECEPTION STATIONS

Prices listed are per guest unless otherwise stated. Minimum of 100 guests.

IMPORTED & DOMESTIC CHEESE DISPLAY (V)

Serves 25 | 375 ***Serves 50*** | 675

Garnished with seasonal fruit, sliced baguettes and assorted crackers

FARMER'S MARKET VEGETABLE CRUDITÉ (VG)

Serves 25 | 275 ***Serves 50*** | 500

Buttermilk ranch dressing (V)

CHARCUTERIE BOARD WITH GRILLED MARINATED VEGETABLES

Serves 25 | 350 ***Serves 50*** | 650

- Salami, prosciutto and mortadella
- Imported and domestic cheeses (V)
- Assorted olives & cornichons (VG)
- Toasted gourmet and flat bread crackers (V)

MEDITERRANEAN DISPLAY (V)

Serves 25 | 325 ***Serves 50*** | 650

- Spicy hummus (VG)
- Homemade Muhammara dip (VG) (roasted red peppers and walnuts)
- Fresh tomato, basil and garlic (VG)
- Assorted crackers, sliced baguettes and pita chips (V)

PASTA STATION | 13

Served with three cheese ravioli with parmesan cream sauce and bread sticks (V)

Select one option from the following:

- Spaghetti with Cajun meatballs
- Shrimp scampi
- Penne with andouille in spicy marinara

Add Additional Pasta Options | +8

BAKED BRIE (V) (per wheel) | 140

Each wheel serves approximately 30 guests

Baked in crisp pastry dough and served warm with strawberry chutney, served with crackers and flatbread

RECEPTION

NEW ORLEANS INSPIRED CULINARY ATTENDED ACTION STATIONS

Prices listed are per guest. Minimum of 100 guests.

YAKAMEIN* | 20
Rich beef broth, shredded beef short rib, boiled eggs, noodles and green onion

LOUISIANA BAYOU STATION* | 20
Classic "Big Easy" favorites:

- Red beans and rice
- Vegetable jambalaya (v)
- Chicken and sausage gumbo

MINI PO'BOY STATION* | 20
Served with freshly baked French bread with lettuce, tomato, mayo, Creole mustard, chipotle ketchup and house rémoulade sauce

- Cornmeal encrusted catfish
- Roast beef debris
- Fried green tomatoes (v)

SHRIMP & GRITS STATION* | 22
New Orleans style BBQ shrimp and yellow stone ground grits

PIGGY MAC STATION* | 18
Chef Adam's pork belly with mac and cheese cupcake

VOODOO NACHO STATION* (v) | 15
Zapp's Voodoo Chips, queso blanco, pico de gallo, jalapeños, shredded cheddar

Add Roast Beef Debris | +4
Add Crawfish Queso | +6

*Two culinarians are required per station.

RECEPTION

CARVED-TO-ORDER SMALL PLATES

All carved items are served with cocktail rolls.

DEEP FRIED BONE-IN TURKEY BREAST* | 350

(Serves approximately 25 guests)

Served with sautéed haricot vert, satsuma mayhaw chutney, whole grain honey mustard and mayonnaise

STEAMSHIP ROUND OF BEEF* | MARKET PRICE

(Serves approximately 150 guests)

Seasoned with cracked black pepper and sea salt. Served with truffle mashed potatoes, horseradish sauce, tarragon grain mustard and herb aioli

BLACK PEPPERCORN AND HERB CRUSTED PRIME RIB* | MARKET PRICE

(Serves approximately 50 guests)

Served with roasted herb fingerling potatoes, horseradish sauce, local mustard and herb chutney

ROASTED PORK LOIN* | 470

(Serves approximately 30 guests)

Heritage pork cooked with Creole mustard and herbs. Served with roasted baby carrots, peach and bourbon chutney and herb aioli

PIT SMOKED BEEF BRISKET* | 425

(Serves approximately 30 guests)

Served with mac & cheese cupcake, Creole mustard and house-made barbeque sauce

PULLED LOUISIANA BONE-IN COUNTRY HAM* | 400

(Serves approximately 50 guests)

Smoked country ham accompanied by seasonal fruit barbeque sauce and a quinoa cucumber tomato salad

GRILLED BEEF TENDERLOIN* | MARKET PRICE

(Serves approximately 25 guests)

Served with potato dauphinoise and a rich veal demi

*Two culinarians are required per station.

RECEPTION

DESSERT STATIONS

Prices listed are per guest. Minimum order of 100 guests.

DAUPHINE DESSERT SAMPLER (v) **|** 21

- Bananas Foster bread pudding
- Diced fruit platter with yogurt dipping sauce
- Locally crafted pralines
- Lemon and chocolate Doberge cakes

BOURBON ST. BREAD PUDDING SHOP (v) **|** 17

Topped with salted caramel sauce and whipped cream

- Traditional
- Sticky bun bread pudding

BEVERAGES

BEVERAGES

HOSTED & CASH BAR

Double bars are counted as two bars with two guarantees.

DELUXE LIQUORS

Tito's Handmade Vodka
Camarena Silver Tequila
Captain Morgan White Rum
Tanqueray Gin
Jack Daniel's Whiskey
Dewar's White Label Scotch
Jim Beam Bourbon

Hosted | 8.50 per drink
Cash | 9 per drink

PREMIUM LIQUORS

Ketel One Vodka
Herradura Silver Tequila
Bacardi Superior White Rum
Bombay Sapphire Gin
Woodford Reserve Bourbon
Crown Royal Whiskey
Johnnie Walker Black Scotch

Hosted | 10 per drink
Cash | 10.50 per drink

DELUXE HOUSE WINE POURS

Proverb Pinot Noir
Sycamore Lane Cabernet Sauvignon
Dark Harvest Chardonnay
Ruffino Lumina Pinot Grigio

Hosted | 8 per drink
Cash | 8.50 per drink

PREMIUM HOUSE WINE POURS

Kendall-Jackson Chardonnay
Kim Crawford Sauvignon Blanc
Franciscan Estate Cabernet Sauvignon
Kim Crawford Pinot Grigio
La Crema Pinot Noir

Hosted | 9 per drink
Cash | 9.50 per drink

Please speak with your catering sales representative about additional brands.

DOMESTIC BEER

Miller Lite
Bud Light

Hosted | 6.50 per drink
Cash | 7 per drink

IMPORTED AND MICROBREW BEER

Heineken
Corona Extra
Abita Amber
Sam Adams Boston Lager
Urban South Paradise Park

Hosted | 7.50 per drink
Cash | 8 per drink

HARD SELTZER

High Noon

Hosted | 8.50 per drink
Cash | 9 per drink

BEVERAGES

WINE By the bottle

SPARKLING
Chandon Brut – *Italy* | 68

La Marca Prosecco – *Italy* | 52

Wycliff Brut – *California* | 35

SAUVIGNON BLANC
Rombauer - *California* | 76

Whitehaven – *New Zealand* | 68

Joel Gott – *California* | 42

PINOT GRIGIO
Maso Canali – *Italy* | 96

Seaglass – *California* | 36

CHARDONNAY
Hartford Court Russian River Valley – *California* | 80

Napa Cellars – *California* | 52

Chateau Ste. Michelle "Mimi" – *Washington* | 34

RIESLING
Chateau Ste. Michelle – *Washington* | 48

ROSÉ
La Jolie Fleur – *France* | 42

RED BLEND
Intrinsic – *Washington* | 48

Joel Gott 'Palisades' – *California* | 40

MERLOT
Chateau Souverain – *California* | 33

PINOT NOIR
J Vineyards – *California* | 63

Siduri – *California* | 80

Kali Hart by Talbott – *California* | 60

CABERNET SAUVIGNON
Napa Cellars – *California* | 72

Kendall-Jackson 'Vintner's Reserve' – *California* | 60

Intrinsic – *California* | 48

MALBEC
Terrazas 'Reserva' – *Argentina* | 69

Alamos – *Argentina* | 35

INFORMATION

GENERAL INFORMATION

POLICIES AND PROCEDURES

EXCLUSIVITY

Morial Convention Center New Orleans Food and Beverage (MCCNOFB) maintains the exclusive right to provide all food and beverage in the New Orleans Morial Convention Center. All food and beverages, including water, must be purchased from MCCNOFB.

FOOD AND BEVERAGE PRICING

A good faith estimate of food and beverage prices will be provided six (6) months 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.

SERVICE CHARGES AND TAX

A 23% "house" or "administrative" charge will apply to all food, beverage and labor charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

The "house" or "administrative" charge of 23% is added to your bill for the catered event/function (or comparable service) which is used to defray the cost of set up, break down, 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.

If the customer is an entity claiming exemption from taxation in the state where the facility is located, the customer must deliver to MCCNOFB satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

PAYMENT POLICY

A signed food and beverage contract is due sixty (60) days prior to your event. One hundred percent (100%) payment is due thirty (30) days prior to the start of your event. A credit card is required for all on-site charges. MCCNOFB will begin to accrue 1.5% interest from the date of the invoice if not paid within fifteen (15) days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer.

For social events (non-convention related), a twenty-five percent (25%) deposit is required upon signing the contract. An additional deposit of fifty percent (50%) of the total estimated food and beverage is required forty-five (45) days in advance of the event. The remaining balance of payment is required seventy-two (72) business hours prior to the event by either cashier's check or credit card. Any additional charges incurred during the function will be due upon completion of the event.

LINEN SERVICE

MCCNOFB provides in-house linen for most meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your catering sales manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

STAFFING

A. Butler, Attendant, Coat Checker or Additional Server Fee – $180 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. $40 plus tax and service charge for each additional hour after initial four (4) hour period.

B. Culinary Professional Fee – $200 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. $45 plus tax and service charge for each additional hour after initial four (4) hour period.

C. Bartender Fee – $180 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. $40 plus tax and service charge for each additional hour after initial four (4) hour period.

Additional fees may apply to orders with guest guarantees lower than stated minimums. All labor fees listed are based on a minimum requirement of four hours.

CHINA SERVICE

All food and beverage Events are accompanied by high- grade and/ or compostable disposable ware (with the exception of plated meals). Additional fees may apply to requests for china.

All food and beverage events located in the exhibit halls (with the exception of plated meals), are accompanied by high- grade and / or compostable disposable ware. If china is preferred, the following fees will apply.:

- Breakfast, lunch, receptions and dinners: $2.00++ per person, per meal period
- Refreshment or coffee breaks: $2.00++ per person, per break

CONCESSION SERVICE

Appropriate operation of concession outlets will occur during all show hours. MCCNOFB reserves the right to determine which carts/outlets are open for business and hours of operation pending the flow of business. For additional concession carts/fixed outlets, a minimum guarantee in sales is required per cart/outlet or customer will be responsible for the difference in sales per cart/outlet. No cash will be accepted, credit or debit card only.

COAT/ BAG CHECK

Per checked item $3.00/ Labor fees also apply. Minimum of 30’ x50’ space is required. Location allocated by show management.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following holidays: Martin Luther King Jr.’s Birthday, Easter, Memorial Day, July 4th, Labor Day and Christmas Day.

At the time of booking the event(s), MCCNOFB will notify the customer of estimated labor fees based on the information supplied by the customer.

DELAYED OR EXTENDED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply. Should your event require extended pre or post service or stand by time, often necessitated by high-security functions, an additional labor charge will apply.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

GUARANTEES

The customer shall notify MCCNOFB, not less than ten (10) business days (excluding holidays and weekends) prior to the event, the minimum number of persons the customer guarantees will attend the event (the "guaranteed attendance").

There may be applicable charges for events with minimal attendance if customer fails to notify MCCNOFB of the guaranteed attendance within the time required.(a) MCCNOFB shall prepare for and provide services to persons attending the event on the basis of the estimated attendance specified in the BEOs, and (b) Such estimated attendance shall be deemed to be the guaranteed attendance.

MCCNOFB will be prepared to serve three percent (3%) above the guaranteed attendance, up to a maximum of thirty (30) meals (the overage).

- If this overage is used, the customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the guaranteed attendance plus the overage, MCCNOFB will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by twenty percent (20%) or more from the original contracted number of guests, an additional charge of twenty percent (20%) per guaranteed guest may apply.

Meal functions of 2,500 and above are considered "specialty events" and may require customized menus. Your catering sales professional and our executive chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events.

The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

SECURITY

At the discretion of MCCNOFB, in order to maintain adequate security measures, the customer may be required to provide security for certain functions. Security personnel will be at the customer's sole expense. Please consult your event manager for details.

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