



EXHIBITOR MENU



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.

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CATERING CONTACTS

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

EXHIBIT CATERING SALES MANAGER (504) 670-7204
Amanda Rivero amanda.rivero@sodexo.com

AFFILIATE & EXHIBIT CATERING SALES MANAGER (504) 670-7254
Alexis Rudolph alexis.rudolph@sodexo.com

ONLINE ORDERING mccnoexpresscatering.ezplanit.com

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 

NOTE: The food images shown in the menu are for illustration purposes only and may not be an exact representation of your ordered food.

A close-up photograph of three golden-brown, round fried fish cakes arranged on a white, oval-shaped plate. Each fish cake is topped with a drizzle of reddish-orange sauce and garnished with fresh green herbs, including basil leaves and sliced green onions. The fish cakes are served over a bed of thin, yellow spaghetti, which is also coated in the same sauce. The background is a dark, textured surface.

À LA CARTE

TASTE OF NEW ORLEANS


SNACKS & APPETIZERS

SNACKS & SWEETS

ASSORTED ZAPP'S® CHIPS  | 96
(24 individual bags)

ASSORTED CHEE WEES SNACKS  | 144
(24 individual bags)

TRADITIONAL PRALINES   | 90
(per dozen, 3-dozen minimum)

TRADITIONAL KING CAKE  (each) | 85
(pre-sliced, 20 slices each)

FRESHLY FRIED BEIGNETS  | 200
(per 3-dozen order) Dusted with powdered sugar

WHITE CHOCOLATE BREAD PUDDING  | 125
(per order, 25 servings) Salted caramel sauce

PLATTERS

(per platter, 50 sandwiches)

MINI MUFFULETTA SANDWICHES | 250

Salami, ham, provolone and chopped olive salad

FINGER SANDWICHES | 200

Smoked turkey, honey ham and Cajun roast beef, creolaise

ASSORTED PINWHEELS | 200

Turkey, ham & roast beef with cream cheese

BITES

Pricing reflects a minimum quantity of three dozen, with additional quantities available in one dozen increments.

CREOLE SAUSAGE & SHRIMP SKEWERS | 252

Ravigote sauce

CRAWFISH PIES | 216

Remoulade sauce

MEAT PIES | 216

Hurricane sauce

GATOR BITES | 216

Ravigote sauce

LOUISIANA CRAB CAKE BITES | 216

Meyer lemon remoulade

CRAB STUFFED MUSHROOMS | 234

BOUDIN BALLS | 216

Horseradish crema

CHILI & WHITE CORN HUSH PUPPIES  | 144

Bourbon and peach chutney

Booth runner may be required based on final order.



A LA CARTE

BREAKFAST OPTIONS

Prices listed are per dozen.

ASSORTED BAKED GOODS | 75

(per dozen, 3-dozen minimum)

Muffins, danish, breakfast breads

YOGURT PARFAITS | 102

(per dozen)

Fresh seasonal fruit, vanilla yogurt, house granola and honey

WHOLE FRESH FRUIT | 96

(24 pieces)

SLICED SEASONAL FRUIT

CUPS | 84

(per dozen)

Booth runner may be required based on final order.

BREAKFAST SANDWICHES

(10 piece minimum per item)

BREAKFAST WRAP (each) | 9

Scrambled egg, Cajun sausage, potato, cheese in warm tortilla with Tabasco and fresh salsa

BISCUIT SANDWICH* (each) | 12

Buttermilk biscuit with applewood bacon, egg and cheese

**Vegetarian option upon request* 

BREAKFAST PO' BOY* (each) | 10

Scrambled egg, hot sausage patty and cheddar cheese

**Vegetarian option upon request* 

ENGLISH MUFFIN BREAKFAST SANDWICH*

(each) | 9

Scrambled egg, Tasso ham and cheddar cheese

**Vegetarian option upon request* 



A LA CARTE

SNACKS

INDIVIDUAL BAGS OF PRETZELS  | 96
(24 servings)

INDIVIDUAL BAGS OF SALTED PEANUTS   | 120 (24 servings)

INDIVIDUAL BAGS OF TRAIL MIX  | 120
(24 servings)

NATURE VALLEY® GRANOLA BARS  | 96
(24 servings)

KELLOGG'S® NUTRI-GRAIN® BARS  | 96
(24 servings)

KELLOGG'S® RICE KRISPY TREATS  | 96
(24 servings)







FULL-SIZE CANDY BARS  | 120
(24 servings)

CLIF® & KIND BARS® | 168
(24 servings)

CRUDITÉ & RANCH DIP   | 250
(25 servings)

IMPORTED & DOMESTIC CHEESE & CRACKER DISPLAY  | 325
(25 servings)
Garnished with seasonal fruit, sliced baguettes and assorted crackers

CHARCUTERIE BOARD WITH GRILLED MARINATED VEGETABLES | 325
(25 servings)

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

FRESH FRUIT DISPLAY   | 225
(25 servings)
Yogurt dipping sauce



A LA CARTE

SWEETS & TREATS

Pricing reflects a minimum quantity of three dozen, with additional quantities available in one dozen increments.

ASSORTED COOKIES | 225

Chocolate chip, oatmeal raisin, snicker-doodle and lemon-sugar

ASSORTED BROWNIES | 225

Fudge, chocolate chip & walnut

BLONDIES | 225

LEMON BARS | 225

ASSORTED CUPCAKES | 225

PETIT FOURS | 225

MINI DOBERGE CAKES | 225

Chocolate or lemon

HALF SHEET CAKE* | 250 EACH

Fruit or cream filling
(40 slices)

FULL SHEET CAKE* | 450 EACH

Fruit or cream filling
(80 slices)

+Custom artwork available upon request.
Please speak to your catering sales manager.



RECEPTION

HORS D'OEUVRES

Pricing reflects a minimum quantity of three dozen, with additional quantities available in one dozen increments.

HIBACHI BEEF SKEWERS 🌾 | 216

Green onion and teriyaki glaze

CHICKEN TANDOORI SKEWERS 🌾 | 216

Greek yogurt and herb dip

RASPBERRY & BRIE BITES 🍷 | 144

Raspberries and brie in puff pastry

MINI BEEF WELLINGTON | 198

Tender beef wrapped in buttery phyllo

CRISPY COZY SHRIMP | 216

Sweet chili

ANTIPASTO BROCHETTES 🌾 🍷 | 216

Mozzarella, roasted tomato and Kalamata olive in basil marinade

VEGAN SPRING ROLL 🍷 | 216

Thai chili sauce

BRIE, PEAR & ALMOND BEGGAR'S PURSE 🍷 | 216

Brie cheese with caramelized pear and almonds wrapped in a light buttery phyllo beggar's purse

*Booth runner may be required based on final order.



RECEPTION

SPECIALTY STATIONS

Client is responsible for providing a 4-6' hospitality counter, pre-arranging electrical power supply, trash removal and clean up.

CREOLE CREAMERY ICE CREAM CO. CART* | 800

(3) 3-gallon Creole Creamery Ice Cream

Our Favorite Flavors: Cookie Monster, Creole Cream Cheese, Bananas Foster, Chocolate Amaretto Cheesecake, Lavender Honey, Cafe Au Lait, Mint Chocolate Chip, Vanilla, Nectar Sherbet, and French 75 Sorbet

- *More flavors available upon request*

- **Add Toppings:** per (3) 3-gallon service | +225
Crushed Oreos, chopped nuts, chocolate sauce, Maraschino cherries and whipped cream
- **Additional Tubs** (per 3-gallon tub) | +225
- **Additional Toppings** (per 3-gallon tub) | +75



*Booth Attendant is required for above service, additional fees apply. A \$100++ set up fee will apply on first day of service. A delivery fee will apply on subsequent days of service.

ICE CREAM CART | 650

(100) Assorted Ice Cream Novelties

- Strawberry bars
- Fudge bars
- Ice cream cones
- Chocolate bars
- Ice cream sandwiches

Additional Ice Creams Order | +144
(24 Assorted ice cream novelties)



RECEPTION

SPECIALTY STATIONS

Client is responsible for providing a 4-6' hospitality counter, pre-arranging electrical power supply, trash removal and clean up.

FRESHLY BAKED GOURMET CHOCOLATE CHIP COOKIE STATION* | 750

Featuring Otis Spunkmeyer premium gourmet chocolate chip cookies. Includes: (264) chocolate chip cookies, oven, napkins and appropriate supplies

· Additional Cookies (per case of 240) | +480

CINNAMON ROLL STATION* | 750

Includes: (240) freshly in-booth baked cinnamon rolls. Served with vanilla icing, oven, napkins, and appropriate supplies

· Additional Cinnamon Rolls (per case of 120) | +360

POPCORN CART* | 750

(1) Popcorn machine includes popcorn and (225) popcorn bags and napkins

· Additional Popcorn (per case of 225) | +400

GOURMET PRETZEL STATION* | 800

Includes: (180) Freshly baked gourmet soft pretzels, served with yellow mustard

· Add Nacho Cheese | +135

· Additional Pretzels (per case of 45) | +200

*Booth Attendant is required for above service, additional fees apply. A \$100++ set up fee will apply on first day of service. A delivery fee will apply on subsequent days of service.



RECEPTION

SPECIALTY STATIONS

Client is responsible for providing a 4-6' hospitality counter, pre-arranging electrical power supply, trash removal and clean up.

OLD TIME CANDY SHOPPE | 750

Penny candy jars filled with your choice of sweet treats

Maximum selection of (5) five types of candy, (5) five pounds each. Includes jars, scoops and candy bags

Choose from: Gummi Bears®, Swedish Fish, Assorted Tootsie Rolls®, Licorice Bites, Assorted Jolly Ranchers®, Plain M&M's®, Maltball Mania or sour gummy worms

BUILD YOUR OWN TRAIL MIX | 750

Penny candy jars filled with your choice of sweet and salty treats

Maximum selection of (5) five types, (5) five pounds each. Includes jars, scoops and bags

Choose from: Mixed Nuts, Plain M&M's®, Dried Fruit Mix, Raisins, Banana Chips, Yogurt Pretzels, Granola, Traditional Snack Mix or Cajun Snack Mix

INFUSED HYDRATION STATION | 600

Three decorative dispensers filled with your flavor choice of a refreshing infused water. Includes disposable cups, napkins, stirrers, and sweeteners. Approximately (50) 7 oz. servings per container.

Consult your catering sales manager for suggested flavors of infused beverages.

· **Additional 3-gallon Refresh** (each) | +200
No onsite refreshes available, must be ordered 24 hrs. in advance.

FROZEN COFFEE STATION* | 750

Includes: (100) frozen coffee drinks topped with whipped cream and chocolate or caramel drizzle

· **Additional (50) drinks available** | +375

*Booth Attendant is required for above service, additional fees apply. A \$100++ set up fee will apply on first day of service. A delivery fee will apply on subsequent days of service.



RECEPTION

SPECIALTY BEVERAGE CARTS

Client is responsible for providing a 4-6' hospitality counter, pre-arranging electrical power supply, trash removal and clean up.

BIG EASY FROZEN BEVERAGES | 2,700

Your choice of one of the following services for the run of show:

- A. **Bananas Foster Signature Coffee Frappe**
Iconic dessert and coffee combination
- B. **Frozen Coffee**
Delicious, cool and caffeinated
- C. **Frozen Lemonade**
Tart, smooth and creamy
- D. **Mardi Gras Vanilla Shake**
Classic, festive and fun
- E. **Pat O'Brien's Frozen Hurricane**
Sweet, fruity with regional inspiration (n/a)
- F. **Mango and Strawberry Smoothie**
Refreshing strawberry, mango or layered strawberry-mango

Package includes: 1-6 hours of service or 400 – 7 oz drinks (two-day minimum)

One time set up fee: \$275
Additional service hours: \$200
Additional beverages available at \$550 each (100 cup increments)

CAPPUCCINO STATION | 2,700

Includes:

- Espresso
- Americano
- Cappuccino
- Latte
- Macchiato
- Traditional condiments

ORLEANS CAPPUCCINO STATION | 2,975

Includes:

- Bananas Foster
- Mochas
- Hot Chocolate

Cappuccino Packages include: 1-6 hours of service or 400 – 6 oz drinks (two-day minimum)

One time set up fee: \$275
Add Digital Logo: \$850
Add Iced Coffee to any package: \$75
Additional service hours: \$200
Additional beverages available at \$550 each (100 cup increments)
Barista fee: \$270



A close-up photograph of three cocktails on a bar counter. In the foreground, a whiskey drink in a rocks glass is filled with ice, a slice of orange, and a cherry, with a black straw. Behind it, a pink drink in a tall glass is garnished with a lime wedge and a sprig of mint. To the right, a martini glass contains a creamy drink with three olives. The background is softly blurred, showing the bar's ambient lighting.

BEVERAGES

BEVERAGES

JUICE / SODA / WATER

Prices listed are per case. (24) Beverages per case.
(1) Case minimum required per item. Ice & cups provided with initial order, additional \$15 fee for ice & cup refresh.

BOTTLED FRUIT JUICES | 96

Orange, Cranberry and Apple

ASSORTED CANNED SODA | 120

Coke, Diet Coke and Sprite

DASANI® BOTTLED WATER | 120

CANNED WATER | 144

SPARKLING WATER | 108

TOPO CHICO® FLAVORED SPARKLING WATER | 120

Blueberry-hibiscus, Lime-mint and Tangerine-ginger

MONSTER ENERGY DRINKS® | 144

ICE (16 lb bag, each) | 14

WATER COOLER (each) | 75

3-day rental, additional days available

5-GALLON WATER JUG (each) | 52

COFFEE DRINKS

PJ'S FRESHLY BREWED COFFEE OR HOT TEA

3-gallon minimum | 270

Additional Gallon | +90

FRESHLY BREWED STARBUCKS® COFFEE

3-gallon minimum | 330

Additional Gallon | +110

CAFÉ AU LAIT

Chicory coffee and freshly steamed milk

3-gallon minimum | 330

Additional Gallon | +110

ICED COFFEE

3-gallon minimum | 270

Additional Gallon | +90

COFFEE ENHANCEMENTS

- Flavored Syrups (per bottle) | 18
Hazelnut, Vanilla, White Chocolate & Caramel
- Sugar Swizzle Sticks (per 25 pieces) | 30
- Whipped Topping (per 2 cans) | 20
- Chocolate Shavings (per 1 lb) | 22

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



BEVERAGES

BEER / COCKTAILS

DOMESTIC BEER | 156 per case
Miller Lite, Bud Light, Coors Light

IMPORTED & MICROBREW BEER | 180 per case

- Heineken
- Corona Extra
- Abita Amber
- Urban South Paradise Park
- Sam Adams Boston Lager
- Sierra Nevada Pale Ale

HOUSE WINE | 40 per bottle

- Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio & Sparkling
- La Marca Prosecco | 55 per bottle

HOSTED BAR | On consumption

- House cocktails
- House wines by the glass
- Bottled domestic beers
- Bottled imported beers & microbrew beers
- Bottled waters
- Assorted sodas

Minimum guarantee of \$1200 per day applies.

Premium cocktails & wine available with a minimum guarantee of \$1500 per day.

SOUTH OF THE BORDER MARGARITA STATION | 1,000

Includes: (100) Margaritas on the rocks garnished with lime wedge and salted rim
· Additional (50) Margaritas available | +450

SIGNATURE HURRICANE STATION | 1,000

Includes: (100) Hurricanes on the rocks garnished with orange & cherries
· Additional (50) Hurricanes available | +450

FROZEN DAIQUIRI STATION | 950

Includes: (100) Frozen daiquiris
Choose one flavor: strawberry, hurricane, bushwhacker, margarita or piña colada with appropriate garnish
· Additional (50) Daiquiris available | +425

CAJUN MARY STATION | 950

Includes: (100) Cajun Marys garnished with green beans, lemons, limes & olives
· Additional (50) Cajun Marys available | +400

All alcoholic beverage orders require a bartender for service, additional staff & equipment may be required. A \$100++ set up fee will apply on first day of service. A delivery fee will apply on subsequent days of service.





ORDERING & INFORMATION

HOW TO ORDER

ORDERING ONLINE IS EASY!

VISIT OUR WEBSITE:

<https://mccnoexpresscatering.ezplanit.com>

RETURNING USER?

Log in if you have previously placed orders online. You may use the same User Name and Password as you have used in the past. If you need assistance with re-setting, please contact **Amanda Rivero**, amanda.rivero@sodexo.com.

NEW USER?

1. Select your **Event**.
2. Select your **Location**: Exhibit Hall (Trade Shows) or Meeting Rooms.
3. Make your **Menu Selections**: Click on the item to expand, update the quantity and delivery time, and select **Add to Cart**. Repeat until all items have been successfully added to cart.
4. Once you have completed your order, click **Your Cart** in the upper right corner, confirm cart and select **Checkout**.
5. First time ordering? Sign up for an account by clicking **Create Your Account**. Complete all fields, including a mobile number for the person onsite and select **Register Account**.

6. **Checkout**: Enter your Booth or Meeting Room Number
7. Select your desired **Delivery Time(s)**. Add any **Notes** or delivery instructions.
8. Enter **Payment** info by clicking **Change Payment Method**, followed by **Add New Card** and enter card info.
9. Confirm order is correct and select **Place Order**.
10. You will receive an email confirming your order has been placed and is pending approval. You will hear from our catering team within 3-5 business days, confirming the order. Your card will not be charged at the time of ordering.
11. For changes or questions about your order please contact **Amanda Rivero** at **(504) 670-7204** or amanda.rivero@sodexo.com.

The online ordering portal will close 14 days prior to the first day of the respective trade show. Requests for catering past the deadline are NOT guaranteed and will be subject to availability. Late fees may apply.



INFORMATION

POLICIES AND SERVICES

EXCLUSIVITY

All food and beverage items in the exhibit halls must be purchased through the food and beverage department. This includes bottled water.

- Exhibitor catering does not supply tables or electrical for your booth. Please order this equipment through your service contractor.
- All food and beverage orders require full payment in advance. We accept American Express, Discover, Mastercard, Visa, ACH or company check. Please make checks payable Sodexo Live!. A valid credit card is required to place a food and beverage order.
- MCCNOFB requires a credit card on file for any onsite add-ons, which will be reconciled daily.
- Disposable service ware is used on all food and beverage functions on the exhibit floor.

CDC, STATE & LOCAL POLICIES GUIDELINES & RECOMMENDATIONS

Sodexo Live! will adhere to all CDC, State & Local policies. We reserve the right to modify or cancel a service if we are no longer able to execute due to changes from authorities or if a safe working environment is not available at time of service.

CANCELLATION POLICY

Full charges will be applied to cancellation of any menu items received within 3 business days, prior to delivery.

ALCOHOL

All alcohol sales and consumption in the New Orleans Convention Center are regulated by the Louisiana Alcoholic Beverage Control, and Morial Convention Center. New Orleans Food and Beverage (MCCNOFB) is responsible for the administration of these regulations. No alcoholic beverages are allowed to be served by anyone other than a MCCNOFB Department Bartender.

MCCNOFB prohibits exhibitors and event participants from removing alcohol from the New Orleans Convention Center. Alcoholic products will be delivered to your booth at the scheduled time of your service and removed from your booth at the conclusion of your event by the attending MCCNOFB bartender. No product can be transferred for use the following day(s).

STAFFING / FEES – **Minimum of (5) hours*

Booth Attendant* \$45 per hour	Bartender* \$45 per hour
Chef* \$75 per hour	Delivery Fee \$30 per trip

A 23% service charge and current sales tax will be added to all food, beverage and labor fees. Menu items and prices may be subject to change without notice. A \$30.00 delivery fee will be applied to all above orders. Exhibitor booth catering does not supply tables for your booth. You must order these through your service contractor.

SERVICE CHARGES AND TAX

A 23% “house” or “administrative” charge will apply to all food, beverage, labor and fees (including corkage). 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.



THANK YOU

ONLINE ORDERING

<https://mccnoexpresscatering.ezplanit.com>

