

Breakfast Selections

Breakfast Favorites

Assorted Cold Cereals with Whole & Skim Milk	3.00 per box
Seasonal Fresh Fruit Display	55.00 per tray
Fruit Filled Breakfast Bars	2.00 per bar
Fruit Yogurt Cups(available in low fat and fat free)	2.50 per cup

Fresh From the Bakery

Glazed Donuts	10.00 per dozen
Assorted Donuts	10.00 per dozen
Assorted Danish	24.00 per dozen
Assorted Muffins	21.00 per dozen
Cinnamon Rolls	18.00 per dozen
Assorted Bagels with Cream Cheese and Preserves	20.00 per dozen
Fruit, Almond, Cream Cheese and Plain Croissants	26.50 per dozen
Apple, Strawberry and Apricot Fruit Pockets	16.00 per dozen

Beverages

Assorted Bottled Juices	2.00 per bottle
White and Chocolate Milk	1.75 per carton
Bottled Water	2.00 per bottle
Pitchers of Juice	18.00 per pitcher
Fresh Brewed Coffee (regular & decaffeinated)	22.50 per gallon
Hot Tea	1.25 per bag
Hot Chocolate	1.25 per packet

Plantation Breakfast Buffet

Oak Alley

Scrambled Eggs
Grilled Sausage & Crispy Bacon
Buttered Grits
Biscuits & Preserves
Orange Juice & Fresh Brewed Coffee
15.00 per person

Rosedown

Scrambled Eggs
Smothered Potatoes
Grilled Sausage & Crispy Bacon
Seasonal Fresh Fruit Salad
Assorted Danish & Cinnamon Rolls
Grandma's Biscuits
Butter & Preserves
Orange, Grapefruit & Apple Juices
Fresh Brewed Coffee
17.00 per person

Hermitage

Assorted Muffins
Cinnamon Rolls
Fresh Seasonal Fruit Salad
Orange Juice
Fresh Brewed Coffee
11.50 per person

Ormond

Assorted Danish & Fresh Bagels
Cream Cheese & Preserves
Seasonal Fresh Fruit Salad
Orange Juice & Fresh Brewed Coffee
12.00 per person

All of the above subject to 8.75% tax and 18% service charge. Menus and Prices subject to change.

Lunch Selections

New Orleans Thoroughfare Boxed Lunches

City Park

New Orleans Style Muffuletta
(Ham, Genoa Salami, Provolone Cheese, & Olive Salad)

Pasta Salad

Fresh Baked Cookie

12.25 per person

Esplanade Avenue

BLT Croissant

Potato Chips

Fresh Baked Cookie

12.25 per person

Magazine Street

Roast Beef, Turkey OR Ham
served w/ Cheese on a Fresh Baked Roll
Lettuce, Tomato, and Pickle Spear

Potato Chips

Fresh Baked Cookie

11.75 per person

Carrollton Avenue

Pecan Chicken Salad on Croissant

Potato Chips

Fresh Baked Cookie

13.00 per person

St. Charles Avenue

Grilled Chicken Caesar Salad

Potato Chips

Fresh Baked Cookie

13.25 per person

Iced Tea (Sweet or Unsweet):

18.50 per gallon

Soft Drinks:

1.50 each

Boxed Lunches are served with utensils and napkins.

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Lunch Selections

New Orleans Style Lunch Buffet

(House Garden Salad with Ranch Dressing
Cajun Red Beans and Rice with Smoked Sausage
Creole Chicken & Smoked Sausage Jambalaya
Chef's Choice of Steamed Vegetables
French Bread and Butter
Messina's Famous Bread Pudding
Iced Tea and Coffee
16.50 per person

(Soft Drinks: Additional 1.50 each)

Straight From the Deli Lunch Buffet

(Available 11am to 2pm only)

Assorted 5 in. Po-Boys
Roast Beef, Smoked Turkey Breast, and Honey Baked Ham
Served dressed with American & Swiss Cheeses
Creole Potato Salad
Chocolate Brownies
Iced Tea and Coffee
15.50 per person

Summertime Lunch Buffet

(Available 11am to 2pm only)

Summer Salad
(Summer Greens, Shredded Carrots, Feta Cheese, Roasted Pecans with a Vinaigrette Dressing)
BBQ Grilled Chicken Breast Sandwich
Grilled Hamburgers
Grilled Onions & Sliced Cheese
Mayonnaise, Mustard, Lettuce, Tomato & Pickles
Pecan Pie
Iced Tea and Coffee
15.00 per person

The Orleans

Caesar Salad
Grilled Lemon Garlic Breast of Chicken
Fresh Fish Menuiniere
Roasted Garlic Potatoes
Fresh Vegetable Medley
Messina's Famous Bread Pudding
Iced Tea Coffee
18.00 per person

Banquet Dinner Suggestions

Seafood Stuffed Chicken Breast topped with a Cajun Crawfish Sauce accompanied by Sautéed Vegetables
26.00 per person

Filet Mignon served with New Orleans BBQ Jumbo Shrimp accompanied by Steamed Whole Green Beans
35.00 per person

Roasted Pork Loin Medallions with a Madeira Sauce served with Rice Pilaf and Honey Baby Carrots
25.00 per person

Filet Mignon with a Pinot Noir Mushroom Sauce accompanied by Rosemary Roasted Potatoes and Green Bean Almondine
29.00 per person

*All of the above served with Fresh Baked Bread, Butter, Iced Tea and Coffee.
The above entrees served with your choice of the following salads and desserts:*

Salads

House Italian Salad

(Romaine, Mozzarella and Parmesan Cheeses with a Roasted Garlic Balsamic Vinaigrette)

Garden Salad with Garlic Parmesan Ranch Dressing

Mixed Greens with Roasted Almonds, Parmesan Cheese and Balsamic Vinaigrette

Fresh Spinach Salad with Bacon-Shallot Dressing

Classic Caesar

Desserts

Lemon Cheesecake

Chocolate Truffle Cake

Fresh Fruit Tart

Tiramisu

Pecan Pie

Key Lime Pie

Lemon Margarine

Messina's Famous Bread Pudding

Bar Service

House Brand Open Bar: 8.00 per person, per hour

Premium Brand Open Bar: 11.00 per person, per hour

House Wines: 18.00 per bottle

Robert Mondavi Wines: 25.00 per bottle

Table Accessories

Candelabras 20.00 per table

Table Arrangements 25.00-50.00 per table

Votive Candles 6.00 per table

Catering Menu Selections

PARTY SANDWICHES

(per hundred)

Ham, Roast and Turkey	65.00
Egg, Tuna and Chicken Salad	55.00
Deli Cocktail Po-Boys served fully dressed	95.00
Cocktail Muffulettas	120.00
Gourmet Deli Sandwiches	115.00

(Baked Ham, Turkey Breast and Roast Beef w/ Swiss Cheese served on Assorted Cocktail Rolls)

COCKTAIL CROISSANTS

(per hundred)

Chunky Chicken Salad with Roasted Almonds	95.00
Shrimp Salad	125.00
Ham, Roast and Turkey served fully dressed	115.00

GOURNMENT WRAPS

(per hundred)

Turkey Club with an Avocado Spread	90.00
Ham & Swiss with Dijon Mustard	85.00
Roast Beef with Horseradish Aoli	85.00

COLD HORS D'OEUVRES

	(per 50)	(per 100)
Boiled Shrimp w/ Remoulade & Cocktail Sauces	90.00	175.00
Marinated Crab Claws	65.00	125.00
Italian Stuffed Artichoke Balls	40.00	75.00
Deviled Eggs	40.00	75.00

	(1/2 Pan)	(Full Pan)
Seafood Pasta Salad	65.00	100.00
House Italian Salad	35.00	55.00
Mediterranean Salad	65.00	85.00

(Roma Tomatoes, Boiled Shrimp, Artichoke Hearts, Black Olives, Red Onion & Feta Cheese marinated in a Balsamic Vinaigrette)

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Seasonal Fresh Fruit and Cheese Display	75.00
Fresh Fruit Display with Yogurt Dip	55.00
Vegetable Display with Peppercorn Ranch Dip	55.00
Assorted Domestic Cheeses with Crackers	75.00
International Cheese Display with Gourmet Crackers	100.00

HOT and COLD DIPS

(serves approximately 35 guests)

	<u>(1/2 Pan)</u>	<u>(Full Pan)</u>
Spinach and Artichoke Dip with Tortilla Chips	50.00	75.00
Southwest Cheese Dip with Jalapenos & Tortilla Chips	40.00	60.00
Lump Crabmeat Au Gratin with Garlic Rounds	90.00	150.00
Crawfish Au Gratin with Garlic Rounds	75.00	105.00
Warm Caramel Pecan Brie with Fresh Strawberries	60.00	95.00

HOT HORS D'OEUVRES

	<u>(per 50)</u>	<u>(per 100)</u>
Spiced Crab Ball with Tartar Sauce	45.00	85.00
Beef or Chicken Kabobs	65.00	125.00
Cocktail Crawfish Pies	70.00	140.00
Fried Chicken Wings	50.00	95.00
Cocktail Meatballs	45.00	85.00
Honey BBQ Smoked Sausage Rounds	45.00	75.00
Thai Chicken Satay with a Peanut Sauce	65.00	130.00
Jumbo Shrimp en Brochette	90.00	175.00
New Orleans Crab Cakes	80.00	150.00
Crabmeat, Oyster or Crawfish Pastry	75.00	145.00
Crabmeat Stuffed Mushrooms Alfredo	65.00	130.00
Chicken Tenders with BBQ Dip	65.00	130.00
Fried Catfish Strips with Tartar Sauce	50.00	130.00
Fried Oysters with Cocktail Sauce	55.00	150.00
Mini Quich	75.00	120.00
Italian Stuffed Mushrooms	70.00	130.00

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SOUPS, PASTAS AND ENTREES

(serves approximately 35 guests)

Seafood Gumbo w/ Rice	75.00	120.00
Chicken and Sausage Gumbo	55.00	95.00
Shrimp and Corn Chowder	65.00	110.00
Oyster n' Artichoke	80.00	120.00
Oyster Rockefeller Soup	75.00	110.00
Shrimp Creole with Rice	60.00	95.00
Crawfish Etouffee with Rice	60.00	95.00
Cajun Chicken and Sausage Jambalaya	45.00	80.00
Crawfish and Portabella Mushroom Pasta	65.00	95.00
Mediterranean Pasta	60.00	90.00
Red Beans and Rice with Smoked Sausage	45.00	75.00
Pasta Milan	55.00	85.00
Shrimp and Artichoke Pasta	55.00	100.00
Pasta La Scala	65.00	95.00
Chicken Florentine	45.00	70.00
Chicken & Mushroom Alfredo	50.00	75.00
Crawfish or Shrimp Alfredo	65.00	95.00

DESSERTS

Assorted Cocktail Desserts	150.00 per hundred
Cocktail French Pastries	30.00 per dozen / 180.00 per hundred
Chocolate Dipped Fresh Strawberries	185.00 per hundred
Fresh Baked Cookies	16.00 per dozen
Assorted Petit-Fours	20.00 per dozen
Homemade Brownies:	14.00 per dozen
New Orleans King Cake	20.00 each (serves 10)

BEVERAGES

Soft Drinks	1.50 per drink
Bottled Water	2.00 per bottle
Fresh Squeezed Lemonade	18.50 per gallon
Fruit Punch	18.50 per gallon
Iced Tea	18.50 per gallon
Fresh Brewed Coffee	22.50 per gallon
Pepsi Product 2-Liters	3.00 per 2-Liter

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Cocktail Buffet Selections

(Based on a three hour event)

Cocktail Buffet I

Fresh Vegetable Montage with Peppercorn Ranch Dip

Assorted Finger Sandwiches

Chicken and Andouille Jambalaya

Fried Catfish with Tartar Sauce

Fried Chicken Drumettes

Spinach and Artichoke Dip

served with Tortilla Chips

Crawfish Monica

House Brand Open Bar

30.00 per person

Cocktail Buffet II

Carving Station of Barin Beef

served with Au Jus, condiments and Assorted Rolls

Fresh Vegetable Montage with Peppercorn Ranch Dip

Seasonal Fresh Fruit and Cheese Display

Chicken and Sausage Gumbo with Rice

Mediterranean Shrimp Pasta

Crawfish Patties

Italian Meatballs

Cocktail Pastries

Premium Brand Open Bar

35.00 per person

Cocktail Buffet III

Honey Baked Ham Carving Station

(served with Honey Mustard and Assorted Rolls)

Pasta la Scala

(Penne Pasta, Shrimp, Artichoke Hearts, White Onion, Garlic, Roma Tomatoes, White Wine and Butter)

Chefs Station of Grilled Chicken Quesadillas

(Flour Tortillas filled with Chicken Breast, Pepper Jack Cheese, Tomato Salsa , Guacomole & Sour Cream)

Fruit and Cheese Display

Caramel Pecan Brie with Fresh Strawberries and Gourmet Crackers

Oyster and Artichoke Soup

Crawfish Etouffee with Rice

Chunky Chicken Salad Croissants with Roasted Almonds

Mini Muffulettas

(Ham, Genoa Salami, Provolone Cheese, Parmesan Cheese, & Homemade Olive Salad served on Muffuletta Bread)

Chefs Station of Bananas Foster

(Fresh Sliced Bananas sautéed in butter, banana liqueur, 151 rum and cinnamon served over Vanilla Ice Cream)

China Service and Premium Brand Open Bar

45.00 per person

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The Four Corners Break Items

East

Assorted Cookies:
Chocolate Chip, Peanut Butter
and Oatmeal Raisin
Fruit Punch
Fresh Brewed Coffee
6.25 per person

West

Banana Nut Bread
Blueberry Muffins
Fruit Yogurt Cups
Assorted Juices
Fresh Brewed Coffee
8.50 per person

North

Mixed Cocktail Nuts
Pretzel Snack Mix
Lemonade
6.25 per person

South

Tortilla Chips
Mexican Cheese Dip
Spinach and Artichoke Dip
Non-alcoholic Margarita Punch
9.50 per person

Assorted Snack Items

Snack Mix	1.75 per bag
Potato Chips or Popcorn	1.75 per bag
Cocktail Mints or Candy:	8.00 per bowl (serves 6)
Fancy Mixed Nuts	14.00 per bowl (serves 4)

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