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INTRODUCTION & BOOKING INFORMATION

Thank you for selecting the Royal Sonesta Hotel as the site for your upcoming special event. We look forward to providing you with our outstanding hospitality, excellent service and fine food. We would be delighted to discuss a menu to compliment your special event. Our professional staff welcomes the opportunity to serve you with a unique, personal, and creative touch.

GENERAL INFORMATION

Royal Sonesta Hotel
300 Bourbon Street
New Orleans, Louisiana 70130
(504) 553-2205
(504) 586-0126

DEPOSITS

A 25% deposit is required with confirmation of this order. The booking will be considered definite only when such funds are received. Another 25% is due 30 days prior to the function date, and the balance is to be paid 7 days in advance of the function. There will be no refund of deposit upon cancellation until the date is rebooked. After 6 months, in the event said function is not held, then the sponsor agrees to pay 50% of the price of the minimum number of covers guaranteed for this booking whether used or not, as liquidated damages.

CREDIT

Credit arrangements must be made with our Credit Manager at least 45 days prior to the function. This agreement shall not be binding on the Royal Sonesta until arrangements have been completed. If not, you must comply with the deposit requirements.

EVENT GUARANTEES

It is required that the Catering Office be notified of the exact number of guests attending the function by 10am, 3 working days prior to the event or on the last working day of the week prior to the event if the event is to take place during or after a holiday date. This number will be considered a guarantee, not subject to reduction, for which you will be charged. If the hotel is not notified, the attendance figures on the original banquet event order will be used as the guarantee. The hotel will prepare 5% over this guaranteed attendance. An increase in the number of attendees beyond the 5% figure on the date of event results in an additional \$5.00 charge per person for the additional guests. All quoted prices are subject to change without notice in order to meet increased market costs. Prices may be guaranteed 60 days months prior to the event.

MINIMUM ATTENDANCE GUARANTEE SERVING A MENU

There will be a surcharge for any function less than the required minimum number of guests. Surcharges will be applied along with the price per person charges.

TAX & SERVICE CHARGE

There is a 24% Service Charge and 9.75% Tax on food and beverage. Other applicable fees may apply depending on the situation of function.

SPECIAL CATERING SERVICES

Our Catering & Convention Service Managers are available to assist you in planning any special theme parties, Kosher parties, etc. to take place in the hotel or outside catering throughout the city of New Orleans.

PACKAGES

Packages for meeting may be delivered to the hotel three to five working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery: 1) client's (or exhibitor's) name, 2) conference name, 3) Attention: Banquet Department, and 4) date of the function. There is a \$3.00 per package receiving fee; package-receiving fees are charged to the Group Master Account. Large boxes or crates 20 pounds or more are charged via weight. Please see your Convention Services Manager for details.



AUDIO VISUAL EQUIPMENT

The Royal Sonesta has available within the hotel a complete line of audiovisual equipment. Please place your audiovisual order with the Catering Department a minimum of 72 hours prior to your scheduled function. The hotel cannot be responsible for audiovisual equipment brought into the hotel by guests. Use of any audiovisual/ production companies other than the Hotel is prohibited without consent. Where consent is authorized, fees in the amount of 10% of what the hotel would have charged to provide the audiovisual or production services will be charged to the group.

ROOM ASSIGNMENTS

The Royal Sonesta reserves the right to reallocate space in the following cases: an increase or decrease in attendance, mechanical failures, accessibility for service or any other uncontrollable condition.

DECORATIONS

Decorations brought into the hotel by the guest must be approved prior to arrival. Items may not be attached to any wall, or furnishings. Only minimal pre-approved signage is permitted in public areas; none is allowed in the hotel lobby.

SEATING & LINEN

Round tables of 10 are the usual preference. Other table arrangements are available where space and equipment permits. The hotel will provide a variety of linen. Should you have a special requirement, please advise us in advance so special arrangements can be made to rent or purchase linens to suit your needs.

SECURITY

Please inform all attendees to never leave valuables unattended in public areas and /or function rooms. The Royal Sonesta will not be responsible for any missing items. Guests are encouraged to secure their belongings. Private security may be provided at an additional charge. Please contact our Sales and Catering Offices for details.

PICK-UP & DROP OFF POINT

For groups arriving on buses, mini coaches, coaches or other large vehicles, please utilize the Conti Street Entrance to the hotel. Large Busses may pick up and drop off at the corner of Bourbon and Canal Street. Larger passenger buses (23 passengers or greater) are required to have a permit issued by the City of New Orleans to enter inside the French Quarter. This request must be submitted, by the group to the Hotel, no later than 45 days prior to the group arrival.

REGISTRATION DESK SERVICE

The Royal Sonesta is happy to provide a registration table for meeting functions. An Executive Registration Table consisting of one outward dialing (9+number) phone lines, a desk blotter, table lamp, and office amenity pack is available for \$75.00 plus toll charges. Additional outward dialing (9+number) phone lines are available for \$50.00 plus toll charges.

EXHIBITORS

Exhibitor Tables will include One Six Foot Table, Chair and Wastebasket. Each exhibit table is \$25.00 per day.

FUNCTION EXTENSION CHARGES

The Royal Sonesta reserves the right to assess Labor Charges of \$15.00 per Half-Hour per Waiter/ Housemen for Meeting.



BREAKFAST EXPRESS PACKAGES

Served with Juice, Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted Herbal & English Teas

Breakfast Express Packages are priced for 1.5 hours of replenished service

Additions after 1.5 hours will be charged at standard a la carte prices

Vieux Carre

Freshly Squeezed Orange Juice
Seasonal Sliced Fruits, Honey Yogurt Dip
New Orleans Beignets with Powdered Sugar
House-Made Brioche Rolls & Croissants
Boursin Cheese, Whipped Butter, Fruit Preserves
Creole Café au Lait
Assorted English & Herbal Teas

26

Movers & Shakers

Freshly Squeezed Orange Juice
Cranberry & Grapefruit Juices
Display of Whole Fruits
Fresh Fruit & Melon Smoothies
Bircher Meusli, Skim & Whole Milk
Assortment of House Baked Muffins
Whipped Butter, Fruit Preserves
Creole Tomato, Spinach & Chevre Frittata
Freshly Brewed PJ's Sonesta Blend Coffee,
Decaffeinated Coffee, Assorted English & Herbal Teas

28

"Big Easy Mornings"

Freshly Squeezed Orange Juice, Cranberry
Fresh Fruit Salad
Chefs Selection Petite Pastries & Morning Breads
Whipped Butter, Fruit Preserves
Mini Ham Egg & Cheese Breakfast Po Boys
Freshly Brewed PJ's Sonesta Blend Coffee,
Decaffeinated Coffee, Assorted English & Herbal Teas

27

Southern Comfort

Freshly Squeezed Orange Juice & Grapefruit Juice
Fruit Cocktail
Banana Nut Bread, Cinnamon Coffee Cake
Home Made Biscuits
Sausage Crumble, Country Gravy
Freshly Brewed PJ's Sonesta Blend Coffee,
Decaffeinated Coffee, Assorted English & Herbal Teas

25

Wall Street Sampler

Freshly Squeezed Orange Juice & Cranberry Juice
Sliced Seasonal Fruit Display
Assorted Breakfast Danish, Cinnamon Crumb Cake
House Cured Salmon
Capers, Red Onion Chopped Egg
New York Style Bagels
Selection of Flavored Cream Cheeses
Whipped Butter, Fruit Preserves
Freshly Brewed PJ's Sonesta Blend Coffee,
Decaffeinated Coffee, Assorted English & Herbal Teas

29

Classic Continental

Freshly Squeezed Orange Juice & Grapefruit Juice
Chef's Selection of Breakfast Bakeries & Morning Breads
Whipped Butter, Fruit Preserves
Freshly Brewed PJ's Sonesta Blend Coffee,
Decaffeinated Coffee, Assorted English & Herbal Teas

24

Euro Traveler

Freshly Squeezed Orange Juice & Grapefruit Juice
Sliced Seasonal Fruit Display
Sliced Ham, Turkey & Assorted Cheeses
Freshly Baked Croissants, Crispy French Baguettes
Herbed Cheese, Whipped Butter, Fruit Preserves,
Freshly Brewed PJ's Sonesta Blend Coffee,
Decaffeinated Coffee, Assorted English & Herbal Teas

27

Love that "Lagniappe"

Classic Omelet Station 12 pp
Grilled Ham Steaks 5 ea
Traditional New Orleans Beignets 46 "bakers" doz
Scrambled Eggs /Egg Whites or Egg Beaters 6 pp
Smoked Bacon or Link Sausage 6 pp
Sweet & Gold Brabant Potatoes or Stone Ground Grits 4 pp
Sausage or Ham Biscuits 4 ea
Ham, Egg & Cheese Croissants 6 ea
Energy Bars 3⁵⁰ ea
Red Bull 7 ea

Breakfast Sandwiches

Ham, Egg and Cheese on Butter Baked Croissant
Scrambled Egg, Bacon and Potato Burrito
7 per sandwich

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



BREAKFAST BUFFETS

Served with Juice, Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted Herbal & English Teas
A \$100 Surcharge will be applied to parties less than 20 Guests, a minimum guaranteed 12 guests required for Buffet Service
Attendants are \$100 per attendant, per station

Bourbon Street Eye Opener

- Tomato Juice, Celery, Pickled Green Beans
- Worstershire & Tabasco Sauces
- 37
- Display of Sliced Fruit
- Assorted Danish, Croissants, Brioche Rolls
- Butter & Fruit Preserves
- Fluffy Scrambled Eggs with Cheddar
- Breakfast Pork Chops, Café au Lait Sauce
- Pecanwood Smoked Bacon
- Brabant Potatoes
- Pecan Pancakes, Bananas Foster Syrup
- 38

Plantation Mornings

- Display of Fresh Fruit
- Selection of Fruit & Bran Muffins
- Pecan Coffee Cake, Buttermilk Biscuits
- Assorted Fruit Yogurts
- Granola & Dried Tropical Fruits
- Steel Cut Oat Meal with Brown Sugar & Raisins
- Creole Tomato, Spinach & Chevre Frittata
- Bacon Strips
- Grilled Sausage Links
- Classic Pain Perdu
- Steins Cane Syrup, Powdered Sugar
- 37

Good Morning America

- Display of Fresh Fruit
- New York Style Bagels & Assorted Cream Cheeses
- Natural & Fruit Flavored Yogurts
- Breakfast Cereals, Whole & Skim Milk
- Stone Ground Grits
- Hash Brown Potatoes
- Fluffy Scrambled Eggs, Swiss or Cheddar
- Sausage Links & Smoked Bacon Rashers
- Assortment of Breakfast Bakeries
- Butter & Fruit Preserves
- 37

Breakfast la Louisianne

- (Requires Attendant)
- Fresh Fruit Market with
- Louisiana Strawberries & Fresh Cream
- Breakfast Danish, Croissants, Coffee Cake
- Whipped Butter, Fruited Jams & Jellies
- New Orleans Beignets Station
- (Fruit Toppings, Flavored Whip Creams, Chocolate Sauce)
- Classic Omelette Station
- (Smoked Ham, Cheddar, Bell Peppers, Mushrooms,
- Bacon Crumbles, Crawfish Tails)
- Home Made Buttermilk Biscuits
- Country Gravy & Savory Sausage Crumble
- Beef Tenderloin Grillades, Stone Ground Grits
- Asparagus Spears, Potatoes Croquettes
- 48

Crescent City Classic

- Display of Fresh Fruit
- Natural & Fruit Flavored Yogurts
- Breakfast Cereals with Whole & Skim Milk
- Authentic New Orleans Beignets
- Fluffy Scrambled Eggs, Andouille & Green Onion
- Eggs Benedict with Sugar Cured Ham &
- Creole Hollandaise over English Muffins
- Home Fries
- Grilled Sausage Links
- Bacon Strips
- Assortment of Breakfast Bakeries
- Butter & Fruit Preserves
- 38

Buffet Breakfast Enhancement Station:

(Priced as an add on station only and not as a stand-alone option)

"The Cure"

- Cheeseburger Sliders
- Grilled Portabella Sliders
- Skinny Fries
- Coke, Sprite
- 12

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



PLATED BREAKFAST

Served with Fresh Squeezed Orange Juice, Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted Herbal & English Teas
A \$100 Surcharge will be applied to parties less than 12 Guests.

Classic American

Sliced Fresh Fruit & Seasonal Melon
Fluffy Scrambled Eggs
Bacon Strips & Grilled Sausage Links
Hash Browned Potatoes
Assorted Breakfast Bakeries
Butter & Fruit Preserves
29

Omelettes

Sliced Fresh Fruit & Seasonal Melon
Cheese & Smoked Ham Omelette
Oven-Roasted Tomatoes & Asparagus Spears
Brabant Potatoes
Assorted Breakfast Bakeries
Butter & Fruit Preserves
31

Eggs Benedict

Sliced Fresh Fruit & Seasonal Melon
Poached Eggs on Canadian Bacon & English Muffin
Hollandaise Sauce, Asparagus Spears
Assorted Breakfast Bakeries
Butter & Fruit Preserves
32

Eggs Sardou

Sliced Fresh Fruit & Seasonal Melon
Poached Eggs with Creamed Spinach
Artichoke Bottoms
Roasted Tomatoes, Asparagus
Brabant Potatoes
Assorted Breakfast Bakeries
Butter & Fruit Preserves
34

Breakfast Bienville

Fresh Sliced Fruit
Classic Pain Perdu
Bananas Foster Syrup
Bacon Strips
28

Spa Cuisine

Fruit & Yogurt Parfait
Egg White Frittata
Spinach, Tomatoes, Mushrooms
Mozzarella Cheese
Whole Wheat Toast
34



“ON THE GO”

(Plastic Cutlery, Paper & Wet Napkins Included)
Assortment of Beverages & Bottled Water Available at Additional Cost.
Served with Fresh Squeezed Orange Juice, Grapefruit Juice for Breakfast Menus
\$8 per persons surcharge for Consumption in Meeting Room

Louis Armstrong

Individual Orange Juice
Fresh Fruit Salad
Country Sausage Biscuit
House Baked Blueberry Muffin
Butter & Fruit Preserves
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee
Assortment of English & Herbal Teas
26

John J. Audubon

Individual Orange Juice
Fresh Fruit Salad
Granola Bar
Bran Muffin, Banana Nut Bread
Fruit Yogurt
Butter & Fruit Preserves
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee
Assortment of English & Herbal Teas
25

Edgar Degas

Individual Orange Juice
Fresh Fruit Salad
Brioche Roll, Petite Croissant
Butter, Breakfast Cheese & Fruit Preserves
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee
Assortment of English & Herbal Teas
24

Stella & Stanley

Desire's Famous Potato Salad
Mini Po Boy Duet
Ham & Cheddar with Turkey & Swiss Cheese
Zapp's Potato Chips
Piece of Whole Fresh Fruit
Chocolate Brownie & Chocolate Chip Cookie
25

Maggie's Special

Vegetarian Pasta Salad
Grilled Portobello, Spinach
Roasted Red Peppers & Goat Cheese Panini
Bag of Zapp's Potato Chips
Piece of Whole Fresh Fruit
Chocolate Brownie & Chocolate Chip Cookie
26

Big Daddy

Desire's Famous Potato Salad
Salami, Ham & Provolone Cheese & Olive Salad
On Seeded Roll
Bag of Zapp's Potato Chips
Piece of Whole Fresh Fruit
Chocolate Brownie & Chocolate Chip Cookie
25



BRUNCH BUFFETS

Served with Fresh Squeezed Orange Juice, Grapefruit Juice
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted Herbal & English Teas
25 guest minimum required, surcharge of \$100 for events with less than 20 in attendance

The Garden District

Fresh Fruit Skewers, Flavored Whipped Cream,
Chocolate Sauce



Pastry Display

Shrimp Louis Pasta Salad

Caesar Salad with Seasoned Croutons, Parmesan

Marinated Cucumber, Tomato & Red Onion

Grilled Market Vegetables, Marinated Olives
with Hummus, Balsamic Vinaigrette

House-Smoked Salmon,
New York-Style Bagels & Cream Cheese

Domestic & Imported Cheese Display
Water Crackers, Baguettes

Potato, Leek & Brie Soup

Hosts Choice of:
Eggs Benedict or Eggs Sardou

French "Pain Perdu" with Bananas Foster Sauce

Bacon Strips & Sausage Links

Andouille & Cornbread Stuffed Chicken Roulade
with Brandied Café au Lait Sauce

Pecan Crusted Gulf Fish, Vanilla Sauce

Haricot Verts
Sweet & Gold Brabant Potatoes

Carving Station
Roast Prime Rib of Beef
Marchand de Vin & Béarnaise Sauces
Demi Rolls, Horseradish Cream

Assortment of Sonesta Signature Desserts
Chocolate & Traditional Beignets

(Requires 2 Chef's Attendants @ 100 ea)

67

French Quarter Feast

Sliced Fresh Seasonal Fruit & Berries



Pastry Display

Chopped Salad Bar: Baby Greens, Romaine
Tomatoes, Cucumbers, Crumbled Bacon, Hard Boiled Egg
Bleu Cheese, Cheddar Cheese & Croutons
House Shallot Vinaigrette, French
& Green Goddess Dressings

Chicken Waldorf Salad, Brioche Rolls

Creole Tomato Basil Soup

Baked Brie en Crouete, Praline Sauce
Water Crackers, Baguettes

Creole Eggs Benedict
Smoked Bacon Rashers

Panéeed Breast of Chicken, Sauce Nantua
Blackened Gulf Fish, Corn Macque Choux

Bourbon Glazed Ham, Carved to Order
Cheddar Biscuits, Buttermilk Biscuits
Bourbon Butter Sauce, Stone Ground Mustard

Southern Style Green Beans
Battone Carrots with Honey Glaze
Gold & Sweet Brabant Potatoes

Assortment of Housemade Sonesta Desserts

(Requires 1 Chef's Attendant @ 100 ea)

61



BREAKFAST & BRUNCH CREATION STATIONS

Creation Stations are written as menu enhancements and are not intended for stand-alone consumption
If selecting only Creation Stations, a minimum expenditure of \$35 per person is required

* Chef's Attended Station; \$100 Fee Per Attendant, per 75 guests
Station guarantee can not fall below event guarantee.

Omelette*

Fresh Omelettes prepared to order with choice of:
Cheese, Sweet Bell Peppers or Smoked Ham
& Bacon, Onion, Mushroom, Tomatoes, Spinach
13

Add Crawfish or Shrimp: 15; Lump Crab: 17

Madame Begue's Eggs Benedict*

Prepared to Order:
Classic Poached Eggs & Hollandaise with choice of:
English Muffin, Canadian Bacon,
Spinach & Artichoke, Hearts
Crab Cake Benedict
17

Make Your Own Biscuit

Fluffy Buttermilk Biscuits
Sausage Patties
Fried Chicken
White Country Gravy
Honey Butter
10

Pain Perdu

French Baguette dipped in Custard Egg Bath
Toppings include Powdered Sugar, Louisiana Strawberries,
Peaches, Pecans, Bananas Foster Sauce,
Warm Maple Syrup & Honey-Whipped Butter
11

Jambalaya Skillet Frittata

Sausage, Shrimp, Chicken, Eggs
Creole Sauce
Cheddar Cheese, Onions, Peppers, Scallions
Brabant Potatoes
15

Plantation Grits Station*

Hand Milled Stone Ground Grits
Toppings include: Cheddar Cheese,
Bacon Lardons, Green Onions
Whipped Butter
9
Spanish Grillades
(Slow Braised Beef in a Tomato Beef Jus)
15

Biscuit Sandwich Buffet

(petite buffet)
Fluffy Buttermilk Biscuits
Bacon, Egg & Cheese
Sausage Patties
Country Fried Chicken,
White Country Gravy
Choice of:
Stone Ground Grits
or
Brabant Potatoes
12 per persons or
31 as stand alone buffet

Bloody Mary & Mimosa Bar*

Spicy Bloody Marys' with Accompaniments
& Mimosas with Freshly Squeezed Orange Juice
9 Per Drink On Consumption
(Bartender Required for 3 Hours \$100;
Each Additional Hour 25)



MID MORNING BREAKS

Mid-morning breaks are based on a minimum of 10 guests and are replenished for 30 minutes

Gourmet Coffee Bar

Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee

Assorted English & Herbal Teas

Assorted Flavored Syrups, Whipped Cream,

Cinnamon Sticks, Honey

Chocolate Stir Sticks, Rock Candy Swizzle Sticks

Assorted Biscotti, Pecan Coffee Cake "Bites"

11

Healthy Alternative

Low Fat Yogurt, Dried Fruit

Freshly Made Granola

Fresh Apples & Bananas

Lemon Poppy Seed Bread

Sparkling Water

12

Creole Charm

Freshly Brewed PJ's Sonesta Blend Coffee

Decaffeinated Coffee

Assorted English & Herbal Teas

& Café "au Lait"

Pralines

Chewy Coconut Macaroons

11

"...Just Java"

Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated

Coffee

All day service

12

We Proudly
Brew



PJ's Express

Freshly Brewed PJ's Sonesta Blend Coffee &

Decaffeinated Coffee

Assorted English & Herbal Teas

Flavored Syrups, Whipped Cream

Coffee Cake Bites

10

Summer Sippers

Fresh Squeezed Lemonade &

Fresh Brewed Iced Tea, Abita Root Beer

Sugar Rimmed Glasses, Rock Candy Swizzle Sticks

7

Add Ice Cream Bars

8

"Pop" Culture

Assorted Soft Drinks

(Coke, Diet Coke, Sprite, Root beer)

All day service

14



AFTERNOON BREAK TIME

Afternoon breaks are based on a minimum of 10 guests and are replenished for 30 minutes

“Freeze the Day!”

Vanilla, Chocolate, Strawberry Ice Creams
Hot Fudge and Caramel Sauces, Fresh Strawberry Coulis
Candied Pecans and Whipped Cream
Oreo Crumbles, Mini Chocolate Chips, M&M's, Jimmys
14

Macho Nacho Break

Hot & Spicy Bean Dip, Hot Queso Dip, Jalapeños
Trio of House-Made Salsas, Tortilla Chips
Unsweet Iced Tea
13

Snague Attack

Popcorn, Assorted Candy Bars, House-Made Potato Chips
Mini Cupcakes, Jumbo Pretzels
Fudge Brownie Bites
Assorted Soft Drinks
15

Spring has Sprung

Sliced Fresh Seasonal Fruit
Frozen Fruit Juice Bars
Grilled Vegetable Display with Hummus & Pita
Spa-inspired Pitchers of Water
17

Designer Cookie Break

Chef's selection Four House-Made Cookies
Strawberry & Classic Whipped Creams
Chocolate & Caramel Sauces
Toasted Coconut, Jimmy's
18

Chocolate Fix

Mini Chocolate Chip Cookies
Assortment of Chocolate Brownies
Chocolate Truffles
Fresh Fruit with Chocolate Sauce
2% Chocolate, Whole Milk or 2% Milk
18

The Five & Dime

Miniature Creole Pralines
Pecan Pie Bites
Apple Tart Tatin Slices
Assorted Ice Cream Bars
Abita Root Beer
Iced Café au Lait
17

Lemon Zest

Lemon Tartlets & Lemon Sugared Cookies
Lemon Poppy Seed Cake
Freshly Squeezed Lemonade, Freckled Lemonade
Sugar-Rimmed Glass & Swizzle Sticks
16

Royal Café

Coffee Cakes & Coffee Toffee
Opera Torte, Chocolate Covered Tuxedo Strawberries
Iced Coffee
17



AFTERNOON BREAK TIME

Afternoon breaks are based on a minimum of 10 guests and are replenished for 30 minutes

Baker's Dozen

House-Made Cookies & Brownies
Petite Cupcakes, Marbled Pound Cake "Bites"
Assorted Miniature Candy Bars

15

Mardi Gras Mambo

New Orleans Traditional King Cake
New Orleans Traditional Beignets
Creole Pralines

Café au Lait, Non-Alcoholic Hurricanes

19

Bon Temps Rouler

Zapp's Potato Chips
Pretzels
French Onion Dip
Spicy Cajun Snack Mix
New Orleans Brewed Beer
& House Wine (1) Selection or
Assorted Soft Drinks & Café au Lait

19

Fest Foot Forward

Ponchatoula Strawberry Tarts
Pound Cake Lady Fingers, Strawberry Whipped Cream
Chocolate Dipped Strawberries

Freckled Lemonade, Sugar-Rimmed Glass
& Swizzle Sticks

16



BREAKS, BEVERAGE & BAKERY A LA CARTE

Morning Addition

By the Dozen

Table with 2 columns: Item Name and Price. Items include Assorted Breads & Bakeries (48), Assorted Bagels & Cream Cheese (50), Homemade Biscuits (43), Sausage Biscuits (58), Ham or Turkey & Cheese Croissants (75), Fresh Whole Fruit - per piece (4), Sliced Seasonal Fruit - per person (7), House Smoke Salmon, Bagels, Cream Cheese with Traditional (12), Accompaniments - per person (52), Mini Quiche Florentine (60), Mini Quiche Lorraine (60).

Afternoon Treats

By the Dozen

Table with 2 columns: Item Name and Price. Items include Sonesta Fresh Baked Cookies-Chocolate Chip, Peanut Butter & Sugar (46), Gourmet Cookies-Palmier, Coconut and Orange Macaroon (48), Brioche or Beignets (51), Chocolate Brownies (44), Assorted Cupcakes (46), Pecan Pralines (38), Large Soft Pretzels with Mustard (35), Chocolate Covered Strawberries (45), Assorted French Pastries (54), Mardi Gras King Cake (Serves 15) (50), Mardi Gras King Cake (Serves 25) (70).

Beverages

Per Gallon

Table with 2 columns: Item Name and Price. Items include PJ's New Orleans Coffee (82), PJ's New Orleans Decaffeinated Coffee (82), Café au Lait (86), Herbal & English Tea Assortment (82), Orange or Grapefruit Juice (76), Apple or Cranberry Juice (76), Fresh Fruit Punch (76), Royal Sonesta Lemonade (76), Iced Tea (Sweet or Unsweetened) (76).

By the Pound

Per Pound (serves 20-25)

Table with 2 columns: Item Name and Price. Items include Mixed Nuts (28), Peanuts (24), Mystick Den Mix (30), Potato Chips, Pretzels or Popcorn (18), A la Carte (7), Red Bull & Sugar Free Red Bull (4), Local Bottled Fruit Juices (4), Spring or Mineral Waters (4), Abita Root Beer (5), Soft Drinks (4), Evian (4).

Fruit & Snacks

By the Dozen

Table with 2 columns: Item Name and Price. Items include Natural & Fruit Flavored Yogurts (46), Granola Bars (38), Multi-Grain Bars (38), Candy Bars (40), Assorted Ice Cream Bars (54), Individual Bags of Chips (51), Frozen Fruit Bars (51).

Cold Dips (Per Quart, serves 25)

Table with 2 columns: Item Name and Price. Items include French Onion with Chips (70), Salsa with Chips (80), Guacamole with Chips (90), Hummus with Pita Triangles (70).

Warm Dips (Per Quart, serves 25)

Table with 2 columns: Item Name and Price. Items include Chile Con Queso & Chips (80), Spinach & Artichoke with Tortilla Chips (80), Crabmeat & au Gratin, Crispy French Bread (95).

It's a Party!

Table with 2 columns: Item Name and Price. Items include Chicken or Tuna Salad, Brioche Rolls (qt) (60), Assorted Deli Finger Sandwiches (dz) (48), Market Station Cheese Display with Vegetable Crudite & Dip (pp) (14).



ALL-DAY MEETING PACKAGE

A \$100 surcharge will be applied to parties less than 9 guests.

The Street Car

Morning

Freshly Squeezed Orange & Grapefruit Juices
Assortment of Breakfast Bakeries, Mini Coffee Cake Bites
Butter & Fruit Preserves
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted Herbal & English Teas

Mid-Morning

Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted Herbal & English Teas
Whole Fruit, Lemon Water

Afternoon

Assortment of Freshly-Baked Cookies & Chocolate Brownies
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted Herbal & English Teas
Hosts Choice of: Lemonade or Freshly Brewed Iced Tea

49

The French Market

Morning

Freshly Squeezed Orange & Grapefruit Juices
Assortment of Breakfast Bakeries
Chunky Fruit Salad
Ham & Swiss Breakfast Croissants
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted Herbal & English Teas

Mid-Morning

Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted Herbal & English Teas
Coffee Cake Bites, Lemon Water

Afternoon

Assortment of Freshly-Baked Cookies
Beignets with Powder Sugar
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted Herbal & English Teas
Lemonade, Freshly Brewed Iced Tea

51



ALL-DAY BUSINESS

A \$100 surcharge will be applied to parties less than 9 guests. There is a maximum of 20 guests for "choice of" lunch option.

The Board Room

Early Morning

- Freshly Squeezed Orange Juice & Grapefruit Juice
Fresh Fruit Salad
Assortment of Breakfast Bakeries
Butter & Fruit Preserves

Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas

Mid-Morning Break

Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas

Plated Luncheon

- Soup Du Jour
Choice of: Grilled Chicken or Blackened Fish
Served over Romaine Lettuce with
Reggiano Parmesan & Baked Croutons mixed in
Creamy Caesar Dressing
Fresh Fruit Tart
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas & Iced Tea

Afternoon Break

- Mini Lemon Tarts & Chocolate Brownies
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas
64

The Corporate Package

Early Morning

- Freshly Squeezed Orange Juice & Grapefruit Juice
Fresh Fruit Salad
Assortment of Breakfast Bakeries
Butter & Fruit Preserves

Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas

Mid-Morning Break

Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas

Plated Luncheon

- Mixed Greens House Salad
with Thousand Island or House Dressing
Choice of: Roasted Pork Tenderloin with Rosemary Sauce or
Baked Gulf Fish with Lemon Caper Sauce
French Market Vegetables, Chef's Choice of Starch du Jour
Carrot Cake
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas and Iced Tea

Afternoon Break

- Mini Cookies & Petite Fruit Tarts
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas
69

The General Session

Early Morning

- Freshly Squeezed Orange Juice & Grapefruit Juice
Fresh Fruit Salad
Assortment of Breakfast Bakeries
Butter & Fruit Preserves

Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas

Mid-Morning Break

Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas

Plated Luncheon

- Seafood Gumbo with Steamed White Rice
New Orleans Po-Boy
Choice of: Ham & Swiss Cheese, Turkey & Cheddar Cheese or Cold Roast Beef & Boursin Cheese
Served with Creole Potato Salad & Dill Pickle Spear
Royal Sonesta Bread Pudding with Whiskey Sauce
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas & Iced Tea

Afternoon Break

- Mini Cookies & Chocolate Brownies
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas
61

The Enterprise

Early Morning

- Freshly Squeezed Orange Juice & Grapefruit Juice
Fresh Fruit Salad
Assortment of Breakfast Bakeries
Butter & Fruit Preserves

Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas

Mid-Morning Break

Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas

Plated Luncheon

- Pan-Fried Jumbo Crab Cake
Choice of: Shrimp Creole, Crawfish Etouffée
or Red Beans, Served with Steamed White Rice
Praline Cheesecake with Praline Sauce
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas & Iced Tea

Afternoon Break

- Assortment of Dry Snacks: Pretzels, Mixed Nuts,
Spicy Mystick Den Mix
Miniature Chocolate Brownies
Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas
64



“STRICTLY BUSINESS” EXPRESS PACKAGES

A \$100 surcharge will be applied to parties less than 9 guests.

C.B.D.

Central Business District

Continental Breakfast

- Freshly Squeezed Orange Juice
Cranberry Juice
Fresh Fruit Salad
Breakfast Bakeries
Butter & Fruit Preserves

Freshly Brewed PJ’s Sonesta Blend Coffee, Decaf & English & Herbal Teas

Mid-Morning Beverages

Freshly Brewed PJ’s Sonesta Blend Coffee, Decaf & English & Herbal Teas

Lunch Service

- Individual Deli Plates
Smoked Turkey Breast, Cured Ham, Slow Roasted Beef

- American & Provolone Cheese
Desire Potato Salad, Dill Pickle Spear
Creole Mustard & Mayonnaise
French Bread

Sonesta Chocolate Soufflé

Freshly Brewed Iced Tea

Freshly Brewed PJ’s Sonesta Blend Coffee Service Upon Request

Afternoon Break

Assorted Mini Cookies, Mini Cupcakes Assorted Soft Drinks

72 per person

Meeting Minutes...

(Complimentary Package Inclusions)

- Room Set as per Planners Specifications with appropriate Linens & Skirting
Conference Note Pads, Pencils
Water Service, Mints
Flipchart & Easel with Markers
Registration Desk:
Power Strip, Extension Cord, House Phone
Soft Drinks & Water for Registration Desk Staff (Max 4 ppl)

Board of Trade

Continental Breakfast

- Freshly Squeezed Orange Juice, Cranberry Juice
Fresh Fruit Salad, Yogurt Dip
Breakfast Bakeries, Sliced Coffee Cake
Butter & Fruit Preserves

Freshly Brewed PJ’s Sonesta Blend Coffee, Decaf & English & Herbal Teas

Mid-Morning Beverages

Freshly Brewed PJ’s Sonesta Blend Coffee, Decaf & English & Herbal Teas

Lunch Service

- Light Buffet Presentation
Soup du Jour
Hummus & Pita Chips
Salad Bar:
Southern Chicken Salad
Chef’s Select Salad Greens
Sliced Onion, Tomato, Cucumber, Bleu Cheese, Bacon Bits, Croutons
Shallot-Champagne Vinaigrette, Ranch Dressing
From the Chaffer: Sonesta Seafood Pasta
Classic Bread Pudding, Whiskey Sauce
Freshly Brewed Iced Tea
Freshly Brewed PJ’s Sonesta Blend Coffee Service Upon Request

Afternoon Break

Fresh Baked Jumbo Cookies, Lemon Squares Assorted Soft Drinks

79 per person

Vieux Carré

Continental Breakfast

- Freshly Squeezed Orange Juice Cranberry Juice
Fresh Fruit Salad, Yogurt Dip
Breakfast Bakeries, Sliced Morning Breads
Croissants, Butter & Fruit Preserves

Freshly Brewed PJ’s Sonesta Blend Coffee, Decaf & English & Herbal Teas

Mid-Morning Beverages

Freshly Brewed PJ’s Sonesta Blend Coffee, Decaf & English & Herbal Teas

Lunch Service

- Luncheon Duet Plated Service
Panéed Chicken Breast & Creole Crab Cake with Sonesta Cream Sauce
Fire Roasted Corn Grits
Vegetable du jour
Freshly Baked Rolls, Creamy Butter
Sonesta Chocolate Soufflé
Praline Bites
Freshly Brewed Iced Tea
Freshly Brewed PJ’s Sonesta Blend Coffee Service Upon Request

Afternoon Break

Petite Pastry Assortment, as per the Pastry Chef Assorted Soft Drinks

75 per person

Jazz It Up!

(Popular Package Additions)

Breakfast

- Bagels & Cream Cheese 48 doz
Sausage Biscuits 58 doz
Biscuits & Sausage Gravy 7 pp
Ham, Egg & Cheese Croissants 7 pp
Mini Buffet: Scrambled Eggs, Bacon & Home Fries 14 pp (pkg. addition pricing)

Breaks

- Authentic Beignets 48 doz
Fresh Whole Fruits 4 ea
Health & Energy Bars 36 doz
Decorated Cup Cakes 42 doz
New Orleans Pralines 36 doz
Potato Chips & Onion Dip 50 qt
Tortilla Chips, Salsa & Queso 7 pp

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



BUFFET LUNCHEON

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas & Iced Tea, Bread Service.

There must be a minimum of 12 guests for buffet service. A \$150 surcharge will be applied to parties less than 25 guests. Menus priced for service between 11am - 2pm.

St. Charles Avenue

- Baked Potato Soup
Display of Sliced Fresh Fruit & Seasonal Berries
Red Bliss Potato Salad
Tossed Garden Salad, Praline Vinaigrette
Southern Fried Chicken
Blackened Gulf Fish, Creole Tomato Sauce
Louisiana's Favorite Mac 'n Cheese
Green Beans with Bacon, Onion
Assorted Rolls & Butter
Royal Sonesta Flourless Chocolate Cake
Cheesecake with Bananas Foster Sauce
Beignets with Powdered Sugar
42

Vieux Carré Buffet

- Seafood Gumbo, Steamed White Rice
Chilled Jumbo Gulf Shrimp with Cocktail Sauce & Rémoulade
Grilled Vegetables, Hummus, Green Goddess & Pita
Spears of Endive and Romaine with Roasted Peppers Herb Vinaigrette and Roquefort Dressing
Crawfish and Tasso Pasta with Herb Cream
Fresh Gulf White Fish, Wilted Spinach Yellow Pepper Coulis
Roasted Herb Chicken with Basil & Roasted Garlic
Baby Red Potatoes with Leeks, Parsley
Fresh Corn in a Sweet Butter Sauce
Bakery Fresh Rolls & Butter
Apple Crumb Cake
Bread Pudding with Caramelized Cinnamon-Peach Compote
Pear Tart Tatin
48

Le Grande

- Seafood Gumbo, Steamed White Rice
Classic Caesar Salad
House-Made Caesar Dressing, Parmesan Cheese Seasoned Croutons
Garden Salad
Cherry Tomatoes, Cucumber, Carrot
Garlic Croutons, Cheddar Cheese
Shallot Vinaigrette, Green Goddess & French Dressings
Artichoke, Roasted Red Pepper & Marinated Feta Salad, Garlic Olive Oil
Panéed Gulf Fish, Sauce Meinure
Chicken en Croûte
Atchafalaya Pasta Alfredo
Vegetable Jardinière
Assorted Rolls & Butter
Royal Sonesta Chocolate Cake
Apple Tarte Tatin
46

Voo Doo Barbecue

- Spicy Black Bean Soup
Steakhouse Chopped Salad Bar:
Select Greens, Tomatoes, Cucumbers, Crumbled Bacon, Egg, Bleu Cheese, Cheddar Cheese, & Croutons
Shallot Vinaigrette, French & Green Goddess Dressings
Cucumber, Tomato & Onion "Fire & Ice Salad"
Gris-Gris Potato Salad, Cole Slaw
Deviled Eggs
Barbecue Pork Ribs
Slow Roasted Beef Brisket
Southern Greens
Sweet Kernel Corn, Butter Sauce
Jalapeño Cheese Cornbread
Home Made Biscuits
Lemon Squares & Chocolate Cake
46



BUFFET LUNCHEON

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas & Iced Tea, Bread Service.

There must be a minimum of 12 guests for buffet service. A \$150 surcharge will be applied to parties less than 25 guests. Menus priced for service between 11am - 2pm.

Cajun Cooler

Fresh Fruit Medley

Crawfish, Corn & Tasso Chowder

Salad Bar:

Baby Greens, Baby Spinach

Tomatoes, Cucumbers, Mushrooms, Onions

Crumbled Bacon, Bleu Cheese & Egg

Cheddar Cheese & Croutons

Italian, French & Ranch Dressings

Chicken Waldorf Salad, Butter Lettuce

Louisiana Fire & Ice Salad

Blackened Shrimp Pasta Alfredo

Fried Green Tomatoes, Remoulade

Assorted Rolls, Butter

Chocolate Pecan Pie

Mini Cheesecake, Fruit Coulis

42

City Park

Seafood Gumbo

Steamed White Rice

Deviled Eggs

Country Macaroni Pasta Salad

Ham, Peas, Cheddar

Classic Caesar Salad

↪

Grilled Chicken Breast

BBQ, Sweet Chile Dipping Sauces

Pulled Cochon de Lait, Pistolettes

Mayonnaise, Mustard, Dill Pickles

↪

Green Bean Casserole

Sweet Corn with Butter Sauce

Roasted Potatoes

↪

Apple Galette

Cheesecake Cherry Jubilee

43

Jackson Square

Seafood Gumbo

Steamed White Rice

Ambrosia Fruit Salad

Salad Bar:

Select Garden Greens

Tomatoes, Cucumbers, Crumbled Bacon

Chopped Egg, Cheddar Cheese, & Herb Croutons

Shallot Vinaigrette, French & Green Goddess Dressings

Fire & Ice Salad

Hosts Choice of:

Chicken Creole or Crawfish Etouffee

Red Beans with Steamed White Rice

Cajun Dusted Catfish, Tabasco Aioli

Creole Tomato Pasta Parmesan

French Market Vegetables

Assorted Rolls & Butter

Royal Sonesta Bread Pudding with Whiskey Sauce

Bananas Foster Parfaits

46

New Orleans Country Club

(Maximum service 100 guests)

Creole Tomato Basil Soup

Baked Potato Soup

↪

Chopped Salad Bar

Mixed Greens, Chopped Egg, Tomato

Cucumber, Bacon Bits, Bleu Cheese, Croutons

Assorted Dressings

Cole Slaw

Tuna Salad on Wheat Bread

Premade Turkey Club Sandwiches

&

BLT on Ciabatta with Garlic Mayo

House-Made Potato Chips

Fried Pickles

Chef's Assorted Mini Dessert Display

42



ROYAL SONESTA HOTEL

NEW ORLEANS

BUFFET LUNCHEON

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee,
Assorted English & Herbal Teas & Iced Tea, Bread Service.

There must be a minimum of 12 guests for buffet service. A \$150 surcharge will be applied to parties less than 25 guests.
Menus priced for service between 11am – 2pm.

Naturally N'Awlins

Creole Tomato Basil Bisque
Tossed Green Salad with
Cherry Tomatos, Cucumber, Herbed Croutons
Creole Green Goddess Dressing

Muffaletta Pasta Salad
Boneless Pork Chops, Abita Root Beer Glaze
Cajun Dusted Catfish, Tabasco Aioli

Sweet Potato Mash
Southern Green Beans

Corn Bread Muffins
French Bread Baguettes

Traditional Beignets
Chocolate Cake

41

Chop House Lunch

Steak and potato soup

Wedge salad bar
Iceberg lettuce wedges, Tomato, Bacon Bits
Egg, Seasoned Croutons, blue cheese
Bleu Cheese, Ranch

Caesar Salad
Classic Romaine, Parmesan, Seasoned Croutons
Caesar Dressing

Fresh Fruit Salad

Slow roasted beef with mushroom demi glace
Chicken fricassee with chardonnay cream
Garlic potatoes au gratin
Sauteed Broccoli spears

Chef's selection of mini cheese cakes
Fresh Fruit Tarts

44

Americana

Corn & Crab Chowder

Chopped Salad Bar
Select Greens, Cucumber, Tomato, Bacon Bits
Egg, Seasoned Croutons, Cheddar
Green Goddess, Bleu Cheese, Italian Dressings

Garlic & Herb Roasted Chicken
Wilted Spinach
Home style Meatloaf
Onion Gravy, Tomato Marmalade

Baby Red Mashed Potatoes
Broccoli Casserole
Honey Glazed Carrots

Petite Dessert Display

42

Decatur Street Deli

Hosts Choice of:

Baked Potato Soup
or

Fresh Fruit Salad

Desire Cole Slaw
Dilled Tuna Salad

Salad Bar:

Select Greens, Cucumbers, Tomatoes,
Red Onions & Croutons
Green Goddess, French & Shallot Vinaigrette Dressings

Cold cut Display
Turkey, Roast Beef, Genoa Salami & Baked Ham
American, Provolone & Swiss Cheese
Sliced White, Wheat & Rye Breads, Condiments

Miniature Muffalettas

Zapp's Potato Chips
Dill Pickle Spears

House-Made Sonesta Cookies
& Brownies

45

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



BUFFET LUNCHEON

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas & Iced Tea, Bread Service.

There must be a minimum of 12 guests for buffet service. A \$150 surcharge will be applied to parties less than 25 guests. Menus priced for service between 11am - 2pm.

Shangri La

- Shrimp and Coconut Lemongrass Soup
California and Vegetable Sushi Rolls
Teriyaki Chicken & Glass Noodle Salad
Orange Beef with Broccoli and Almonds
Grilled Baby Bok Choy
Stir Fried Vegetable with Mushrooms
Vegetable Egg Rolls
Tempura Fried Bananas with Honey
Mango Coconut Sticky Rice
Green Tea Panna Cotta
Mandarin Orange Cheesecake

Comus

- Minestrone Soup
Pesto Marinated Shrimp Salad
Marinated Artichokes, Grilled Pepper and Mushroom Salad
Haricots Verts and Batonette Potatoes
Marinated French Chicken Breast
Rotini Pasta with Andouille, Roasted Garlic
Shrimp and Crawfish Paella
Creamy Polenta with Smoked Gouda
Grilled Vegetable Ratatouille
Local Artisan Rolls with Infused Olive Oils and Sweet Cream Butter
Strawberry Pistachio Tart
Sonesta Flourless Chocolate Cake

Muses

- Spicy Gazpacho Shooters
Crisp Bibb Lettuce and Bacon
Fire & Ice Salad
Crab Louie in Lettuce Cup
Chilled Beef Tenderloin, Brie and Creamed Horseradish
Blackened Jerk Chicken Salad on Kaiser Rolls
Pesto Glazed Shrimp on Herbed Focaccia
Grilled Vegetables with Balsamic Aioli on Olive Baguette
House-Made Potato Chips
French Pastries
Chocolate Beignets



PLATED LUNCHEON

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas & Iced Tea, Bread Service. A \$125 surcharge will be applied to parties less than 12 guests. Menus priced for service between 11am - 2pm.

Plated Lunch Selections include Host's Choice of One Starter, Entree & Dessert

Starters

Soup

- Potato, Leek & Brie
Crawfish Bisque
Harvest Mushroom Bisque
Creole Tomato Basil

Salad

- Spinach, Red Onion, Pecan, Cranberries
Mixed Greens, Cherry Tomatoes, Cucumbers
Classic Caesar, Shaved Parmesan, Seasoned Croutons
Praline Vinaigrette or Green Goddess Dressing or Light Italian

Appetizers

- Fried Green Tomato Remoulade
Petite Crab Cake, Roasted Red Pepper Aioli

Desserts

- Carrot Cake
Fresh Fruit Tart
Sonesta Chocolate Cake
Southern - Style Chocolate Pecan Pie
Traditional Bread Pudding with Whiskey Sauce
Banana Foster Cheesecake
Tiramisu

Dessert Duet

Pair any above Desserts

5

Add a Special Touch

Table with 2 columns: Item Name and Price. Items include Corn & Crab Chowder (5), Seafood Gumbo (5), Oyster Artichoke Soup (5), Turtle Soup au Sherry (4), Duck & Andouille Gumbo (4), Blue Crab Crepe with Citrus Salsa (6), Smoked Salmon Timbale (5), BBQ Oysters with Bleu Cheese (6), Fried Chevre Pillow (5), Chef's Hand Made Amuse Bouche (5), Sorbet Course (4), and 'a la Mode' (3).

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



PLATED LUNCHEON CHILLED ENTRÉE SELECTIONS

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee,

Assorted English & Herbal Teas & Iced Tea, Bread Service

A \$125 surcharge will be applied to parties less than 12 guests.

Menus priced for service between 11am – 2pm.

Classic Caesar Salad

Romaine Lettuce, Parmesan Reggiano, Classic Caesar Dressing, Seasoned Croutons

Host's Choice of Blackened Shrimp or Chicken

26

Seafood Maison Louis

Seasoned Boiled Gulf Shrimp, Lump Crab Meat tossed in a classic Louie Sauce served on a bed of Butter Lettuce & Sliced Creole Tomatoes

33

Muffalatta Platter

Salami, Ham & Provolone Cheese layered with Sicilian Olive Salad Mix on an Italian Seeded Roll

Green Salad, Vinaigrette Dressing
Potato Salad

26

The Wrap

Turkey, Bacon, Lettuce, Tomato & Swiss
Vegetable Pasta Salad

Dill Pickle

25

Filet Pontalba

Sliced Filet Mignon with Horseradish Potato Salad
Marinated Grilled Asparagus,

Portobello Mushrooms & Artichoke Hearts

40

Desire Mini Po-Boy Duet

Hosts Choice of Two:

Ham & Swiss, Turkey & Cheddar

Roast Beef & Boursin

with Creole Potato Salad

& Dill Pickle Spear

26

Cobb Salad Acadian

Crispy Bacon, Sliced Turkey, Cheddar Cheese
Bleu Cheese Crumbles, Diced Tomatoes

Cucumber & Avocado

on a Bed of Chopped Romaine Lettuce

Creole Green Goddess Dressing

29

Deli Platter

Smoked Turkey Breast, Cured Ham,
Slow Roasted Beef, Genoa Salami

Cheddar & Swiss Cheese

Lettuce, Tomato, Pickle

Dilled Potato Salad

27



PLATED LUNCHEON HOT ENTRÉE SELECTIONS

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas & Iced Tea, Bread Service. A \$125 surcharge will be applied to parties less than 12 guests. Menus priced for service between 11am - 2pm.

Snapper Terrebone

Paneed Snapper
Horseradish Crust, Citrus Butter
Orange & Almond Rice
Broccoli Florettes
36

Atchafalaya Platter

Hosts Choice of
Bronzed Chicken or Bronzed Gulf Fish
with a Tasso Cream Sauce
Roasted Corn Grits
Wilted Greens
33

Crawfish Maison

Louisiana Crawfish Tails
Served over Select Penne Pasta
Lobster-Brandy Cream Sauce
Shaved Parmesan Cheese
34

Prime Rib Carnivale

Lightly Blackened, Queen's Cut
Au jus & Horse Radish Cream
Roasted Garlic Potatoes
Vegetable Melange
39

Plat au Deux

Paneed Breast of Chicken &
Lump Crab Cake
Roasted Garlic Beurre Blanc, Pepper Coulis
Citrus Almond Rice Pilaf
Sautéed Asparagus
43

Pesce di Piccata

Pan Seared Gulf Fish
Lemon & Caper Beurre Blanc
Steamed Spinach
Saffron Risotto
35

Roast Pork Gibson

Slow-Roasted Pork Tenderloin
Bourbon Butter Glaze
Crushed Sweet Potatoes with Pecans
Southern Greens
33

Tenderloin
Champignon*

Duxelle Stuffed Beef Tenderloin
Truffled Duchess Potatoes
Dual Sauces of:
Marchand de Vin &
Bearnaise Asparagus
46
Add
Fresh Lump Crabmeat 6

Roast Pork Ponchartrain

Horseradish Crusted Pork Tenderloin
Sour Cherry Glaze
Warm Potato Onion Hash
Sautéed String Beans
34

Shrimp Reveillon

Jumbo Gulf Shrimp in a
Cognac Beurre Blanc
Andouille Stone Ground Grits
Haricot Vert, Roasted Red Peppers
36

Chicken Toulouse

Honey Lemon Glazed Roast Chicken
Basil Scented Jasmin Rice
Wilted Spinach
34

Chicken Micaela

Pan Seared Breast of Chicken
Sun Dried Tomatoes
Artichoke Hearts
Basil, Roasted Garlic
Parmesan Risotto
35

Ravioli Pontalba

Grilled Portobello & Mushroom Ravioli
Creamy Marsala, Parmesan
Wilted Spinach, Roasted Tomato
34

Trout Amandine

Fresh Gulf Trout
Honey Almond Sauce
Brabant Potatoes
Broccolini
41

French Market Paella

Grilled Vegetable Paella
Basil Tomato Marmalade
Asparagus Bundle
31

Chicken Cabrini

Chicken Breast Stuffed with Spinach,
Prosciutto and Mozzarella
Roasted Garlic Jus, Soft Herb Risotto,
French Market Vegetables
35

Treme Two-Step

Braised Beef Brisket & BBQ Chicken
Southern Style Green Beans
Macaroni & Cheese
36

Chicken Carrollton

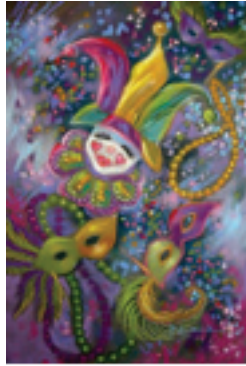
"Smothered" Fried Chicken Breast
Green Beans & Carrots Julienne
Potatoes O'Brien
34

*5-6 oz Filet Portion, Luncheon Service Only

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



Hand-made Hors d'Oeuvre Collection



4⁵⁰ per piece

COLD

- Asparagus & Boursin Cheese en Croute,
Roasted Red Pepper Coulis
↪
- Insalata Caprese en Brochette
Fresh Mozzarella, Basil
↪
- Smoked Turkey Salad Profiteroles
Cranberry Aioli
↪
- Finger Sandwich Trio
Turkey, Ham, Roast Beef
↪
- Three Cheese Crostini
with Sun Dried Tomato Tapenade, Basil Pesto
↪
- Smoked Salmon Tartare, Whipped Cheese
Pumpernickel, Capers, Onions
↪
- Spicy Boiled Gulf Shrimp
Sazerac Cocktail Sauce
↪
- Spinach & Artichoke Herbsaint Dip
in Profiterole

HOT

- Brioche & Boursin Cheese Sandwiches
Tomato Marmalade
↪
- Chicken, Ham and Gruyere Beignets
Sauce Dijonaise
↪
- Bourbon Barbecue Meatballs
↪
- Cajun Chicken Drummettes
Tabasco Bleu Cheese Sauce
↪
- Catfish Nuggets Acadian
Lemon Tartar Sauce
↪
- Royal Sonesta Mini Quiche Lorraine
& Quiche Florentine Duet
↪
- Mini Vegetable Egg Rolls
Sweet Chili Sauce
↪
- Natchitoches Meat Pies
↪
- Crawfish Pies
Sonesta Sauce Louie
↪
- Mac 'n Cheese Doubloons
Chisesi Ham
↪
- Baby Red Potato
Bacon, Chives & Creamy Cheddar

Minimum purchase of 50 pieces of each item required.
Smaller orders require custom pricing.

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



The Vieux Carre
Hand-made Hors d'Oeuvre Collection



5⁵⁰ per piece

COLD

- Muffaletta Bruschetta:
Italian Meats, Provolone and Olive Salad
- ↔
- Shrimp Rémoulade in Phyllo Shell
- ↔
- Tuna Tartare on Cucumber,
Seaweed Salad & Sesame Cilantro Vinaigrette
- ↔
- Chicken Waldorf Salad Tarte
Apples, Pecans and Grapes
- ↔
- Assorted Mini PJ's Paninis: Turkey and Brie,
Portabella Spinach and Red Pepper
- ↔
- Beef Tenderloin on Garlic Crouton
Egg, Sweet Onion, Horseradish Crème
- ↔
- Blue Crab Salad, Fried Green Tomato Ravigotte Sauce
- ↔
- Prosciutto and Boursin Bruschetta
Strawberry Mint Salsa
- ↔
- Lobster Melon Salad, Cucumber Barquette
Vanilla Vinaigrette
- ↔
- PJ's Coffee Marinated Duck
Blueberry Gastrique, Orange Zest
- ↔
- Antipasto en Brochette, Salami Provolone,
Olive and Marinated Artichoke
- ↔
- Roasted Pepper, Olive and Artichoke
Bruschetta, Chevre Cheese

HOT

- Sesame Chicken Tenders
Sweet Chile Sauce
- ↔
- Spanakopita
Spinach, Feta Cheese in Phyllo
- ↔
- Bacon Wrapped Shrimp
Cajun Teriyaki Sauce
- ↔
- Parmesan Artichoke Hearts
Lemon Caper Aioli
- ↔
- Louisiana Dirty Rice Arancini
Creole Puree
- ↔
- Bacon Wrapped Dates Stuffed
with Bleu Cheese and Almonds
- ↔
- Marinated Chicken Satays
Spicy Peanut Sauce
- ↔
- New Orleans Crab Cakes
Sauce Rémoulade
- ↔
- Crawfish Beignets
Sazarc Cocktail Sauce
- ↔
- Desire Fried Gulf Shrimp
Horseradish Cocktail Sauce
- ↔
- Wild Mushroom Bouche
Goat Cheese Custard
- ↔
- Shrimp and Tasso Grit Cakes
Red Pepper Aioli
- ↔
- Andouille Sausage en Croute
Creole Mustard
- ↔
- Lamb Loin Crostini
Sun Dried Cherry and Fig Compote

Minimum purchase of 50 pieces of each item required.

Smaller orders require custom pricing.

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



The Fleur de Lis
Hand-made Hors d'Oeuvre Collection



6 per piece

COLD

Duck a L'orange Crepe, Grand Marnier
Crème Fraîche and Chive Ribbon



Torchon de Foie Gras and Truffle
on Crostini, Pickled Melon and Dijon Mustard



House Smoked Salmon Tartare in Tuile
Bermuda Onion Confit, Fried Capers



Asian Barbequed Pork Tenderloin
Fried Rice Paper, Cucumber & Cilantro



Veal Saltimbocca en Croûte:
Spinach, Prosciutto, Sage and Provolone



Choupique Caviar Napoleon, Blini,
Vodka Crème Fraiche and Chive



Butter Poached Lobster Tail, Truffled
Mascarpone and Tarragon Spoon



Pepper Seared Ahi Tuna,
Yellow Pepper Tomato & Mushroom Salsa
with Cilantro and Mint



Heirloom Tomato and Basil Bruschetta
Buffalo Mozzarella, Roasted Garlic
& Pine Nuts

HOT

Petite Brie en Croûte
Praline Drizzle & Cranberry Jam



Blue Crab Stuffed
Silver Dollar Mushroom au Gratin



Beef Wellington en Croute
Mushroom Duxelle, Foie Gras



Moroccan Breast of Quail
stuffed with Dates, Almonds
& Manchego Cheese



Garlic & Rosemary
Lollipop Lamb Chop, Mint Pesto



Almond Fried Jumbo Gulf Shrimp
Lemon Garlic Aioli



Pecan Crusted Marinated Duck Breast
Steen's Cane Syrup



Blue Crab & Mascarpone Arancini
Grand Marnier Crème Fraiche



Parmesan & Garlic Arancini
Creole Green Goddess Sauce

Minimum purchase of 50 pieces of each item required.
Smaller orders require custom pricing.

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



ARTFULLY DISPLAYED

* Requires Chef's Attendants at \$100 Per Attendant
There must be a minimum of 20 guests.

Sliced Fruit Display

Assorted Sliced Fruit & Seasonal Melon, Yogurt Dips, Chocolate Sauce
12

Domestic Cheese Display

Assorted Cheese to include
Imported & Domestic Varieties & Bread Rounds
14

International & Local Artisan Cheese Display

Assorted Cheese to include Domestic
& Artisan Varieties & Bread Rounds
14

Combination
12

Side of Smoked Salmon

Served with Minced Red Onion, Minced Boiled Eggs,
Capers, Cream Cheese & Mini Bagels
200

Market Station

Garden-Fresh Grilled Seasonal Vegetables
with Ranch & Bleu Cheese Dips
9

Baked Wheel of Brie

Glazed with Brown Sugar & Pecans, served
with Bread Rounds garnished with Grape Clusters
170



CREATION STATIONS

Creation Stations are written as menu enhancements and are not intended for stand-alone consumption

If selecting only Creation Stations, a minimum expenditure of \$45 per person is required

* Chef's Attended Station; \$100 Fee Per Attendant, per 75 guests

There must be a minimum of 20 guests

Smoked Salmon

Smoked In-House Salmon Flanks
Accompaniments: Capers, Red Onions
& Minced Boiled Eggs
Sliced Baguettes & Mini Bagels
Cream Cheese
13

Savory Crepe Station*

Tender Crepes folded to order:
Shrimp and Red Pepper with Diablo Sauce
Chicken and Spinach with Mornay Sauce
Wild Mushroom and Boursin Cheese
with Sauce Maltese Cream
16

New Orleans Neighborhood

Creole Gumbo with Steamed White
Rice Smoked Sausage, Shrimp & Chicken Jambalaya
Red Beans & Rice
14

Bananas Foster Royale*

Ripened Bananas Flamed with Rum,
Banana Liqueur, Sugar & Cinnamon
Drizzled a top Vanilla Bean Ice Cream
15

Sonesta Signature Desserts

Display of assorted Petite Banana Foster
Parfait, Pralines, Ultimate Chocolate Cookies
16

Bread Pudding Station

Classic New Orleans Bread Pudding
Trio of Sauces to include:
Butterscotch, White Chocolate Kahlua Crème,
Bourbon Caramel Chocolate
Candied Pecans, Raisins, Candied Orange Peel,
Toasted Coconut, Slivered Almonds
16

Beignet Station*

Traditional and Chocolate Beignets
Assorted Toppings to include: Powdered Sugar,
Whipped Cream, Strawberry Whipped Cream,
Assorted Fruit Sauces, Chocolate Sauce,
Caramel Sauce, Sprinkles
16

Sweet Crepe Station*

Nutella with Strawberries
Lemon Curd with Blueberry Sauce
Raspberry Preserves with Shaved Chocolate
16



CREATION STATIONS

Creation Stations are written as menu enhancements and are not intended for stand-alone consumption

If selecting only Creation Stations, a minimum expenditure of \$45 per person is required

* Chef's Attended Station; \$100 Fee Per Attendant, per 75 guests

There must be a minimum of 20 guests

Sonesta Slider

(2 Total sliders per guest)

Choice of two of the following:

Kobe Beef with smoked gouda and tomato marmalade

BBQ Pulled Pork with Fried Pickles

Fried Shrimp with shredded lettuce and remoulade

Alligator Burger with Spicy Coleslaw

Roast Beef Debris with Garlic, Mayonnaise, au jus

12 pp

Accompanied by:

Fried Shoe String Potatoes or Onion Straws

Italia

(Tossed to order)

Braised Pork Ossobucco & Sauce Bolognese

Penne Pasta

Shaved Parmesan Reggiano Parsley & Fresh Basil

15 pp

Ravioli

Four Cheese with Pesto Cream

Butternut Squash with Pecans Pearl Onions & Brown Butter Sauce

Wild Mushroom with Diablo Sauce

14 pp

Tailgate

Slowed Roasted Smoked Pork Shoulder

Trio of BBQ Sauces

Bourbon BBQ, Spicy Carolina BBQ, Asian Sweet Chili BBQ

Think Cut Brioche Toast & Fried Onion Straws

14 pp

Jambalaya Pasta

Rigatoni Pasta.

Shrimp, Smoked Sausage,

Chicken Creole Tomato Sauce, Carbonara Sauce

Peppers, Onions, Parmesan Cheese, Garlic,

Creole Seasoning

13 pp

Crab Cake

(2 Cakes Per Person)

Jumbo Lump Louisiana Crab Cakes served to order

with Spicy Citrus Slaw

16 pp

Blackened Scallop

Spicy Bay Scallops seared on a Cast Iron Skillet,

Black Truffle Fingerling Potatoes

Roasted Corn & Sweet Pepper Cream

18 pp

Three Strike Chicken

(3 Per person)

Buffalo Chicken Tender Satay

Chicken Parmesan Nuggets

Crispy House-made Chicken Fingers

Accompaniments: BBQ Sauce, Blue Cheese, Ranch,

Asian Sweet Chile Sauce, Honey Mustard, Pomodoro Sauce

13 pp

Quesadilla

Cheese, Chicken & Shrimp with Sour Cream

Salsa & Guacamole

13 pp

Zephyr Field

Stadium Nachos with Cheese, Chili, Jalapenos

Ball Park Hot Dogs

Sauerkraut, Onions and Mustard

Jumbo Pretzels

16 pp

Trio of Arancini

Creamy Italian Risotto, Lightly Breaded & Fried

(Choose 3)

Dirty Rice with Creole Mustard

Parmesan Artichoke with Dijonaise

Wild mushroom with Sauce Diablo

Smoked Bacon and Onion with Parmesan Cheese

Crab & Mascarpone with Orange Crème Fraiche

12 pp



CREATION STATIONS

Creation Stations are written as menu enhancements and are not intended for stand-alone consumption

If selecting only Creation Stations, a minimum expenditure of \$35 per person is required

* Chef's Attended Station: \$100 Fee Per Attendant, per 75 guests

There must be a minimum of 20 guests

Royal Sonesta Salad Station*

Mixed Greens, Spinach & Romaine Lettuce
Chopped Bacon, Julienne Red Radishes, Diced Tomatoes,
Crumbled Bleu Cheese, Avocado, Diced Red Onions,
Diced Cucumbers & Chopped Hard-Boiled Eggs
Served with Louis Dressing

14

Additional Toppings

Tenderloin Strips 3⁵⁰
Sliced Grilled Chicken Strips 3
Grilled Shrimp 3²⁵

Cobb Salad Station*

Baby Garden Greens
Sliced Mushrooms, Tomatoes, Cucumbers,
Hard-Boiled Eggs, Crumbled Bacon,
Feta Cheese & Bleu Cheese
Shallot Vinaigrette, Vinegar and Oil & French Dressings

15

Mexican Station*

Marinated Beef & Chicken Fajitas
Guacamole, Sour Cream & Pico de Gallo
Flour Tortillas & Corn Tortillas
Cheese Enchiladas
Pork Tamales

14

Smoke House Station*

Your Choice of One: Boston Butt Roast,
Brisket of Beef, Smoked Tom Turkey
Served with Appropriate Accompaniments
& House Smoked Spare Ribs
Cole Slaw
Housemade Barbecue Sauce

16

Pasta Station*

Penne, Bowtie & Tri-Colored Rotini Pasta tossed to order
with choice of: Mushrooms, Peppers & Spinach,
Sun-Dried Tomatoes, Diced Ham,
Andouille Sausage & Shrimp
Grated Parmesan Cheese, Creamy Alfredo,
Creole-Tomato & Basil-Pesto Sauces

15

Seafood Acadiana

Market Price

Spicy Boiled Shrimp
Boiled Louisiana Crawfish (in Season)
Oysters on the Half Shell
Marinated Crab Claws
Served with Cocktail Sauce, Rémoûlade Sauce,
Lemon Wedges & Saltine Crackers

Louisiana Charcuterie*

Slow Roasted Cochon de Lait
Boudin Blanc
Andouille Sausage
Acadian-Style Hog Head Cheese

18

Stir Fry/Wok Station*

Beef, Pork & Chicken
Asian Mushroom, Celery, Peanuts, Cabbage, Carrots,
Broccoli, Water Chestnuts, Ginger, Garlic, Scallions
with Hoisin Sauce, Charsui, Chinese Barbecue Sauce,
Ponzu Lime Sauce
Sweet Chili Sauce, Hot Mustard,
Steamed White Rice


16



RECEPTION STATIONS
FROM THE CARVING BLOCK

Minimum expenditure of \$45 per person to create your Reception

*Chef's Attendant Required Per Station @ \$150 each. One Station Per 50 Guests.


Whole Roast Top Round of Beef
Fresh Horseradish Cream &
Worcestershire Jus
Parkerhouse Rolls
(Based on one roast for every 80 guests)*

420 each*


Bacon Wrapped Filet Mignon
Truffle Duchess Potatoes
Marchand de Vin
(based on 25 guests)*

350 each*


Cajun Fried Turkey
Creole Mustard and Cornichons
Tart Berry Compote
Assorted Miniature Rolls
(Based on one turkey for every 30 guests)*


210 each*


Seared New York Strip Sirloin
Brandy Sauce au Poivre
Sautéed Wild Mushrooms
Artisan Breads
(Based on one roast for every 30 guests)*


360 each *


Prime Rib
(Serves 50)
Slow Roasted Prime Rib of Beef
Served with Au Jus, Horseradish Potato Salad


425 each*


Lavender Infused Lamb Rack
Roasted Tomato and Mint Glace
Spinach and Goat Cheese Potato Souffle
(Based on one roast for every 8 guests)*


110 each*


Herb Roasted Tenderloin of Beef
Sauce Bearnaise
Brabant Potatoes
(based on 25 guests)*


300 each*



Salmon en Croute
Dill Crème Fraiche &
Lemon Caper Aioli
Wilted Spinach
(Based on one salmon for every 20 guests)*

240 each*


Salted Baked Whole Gulf Fish
Stuffed with aromatic vegetables
and served with
Steamed Popcorn Rice and
Creole Court Bouillon
(Based on one fish for every 20 guests)*


260 each*


Burgundy Braised Beef Short Ribs
Citrus-scented Potato Puree, Grilled Vegetables
Marchand de Vin Sauce
16 pp


Coffee Charred Duck Breast
Frisee and Belgium Endive, Maserated Satsuma Vinaigrette
Blueberry Gastrique
14 pp


Cochon de Lait
Slow Roasted Pig marinated in Cajun Seasonings
Creole Mustard and Spicy Pineapple Chutney
French Bread Pistolettes
(Based on one roast for every 50 guests)

380 each*


Smoked Pork Loin
with a Bourbon Butter Glaze
Sweet Potato Soufflé
(Based on one roast for every 40 guests)

280 each

Designed for a minimum of 20 guests unless otherwise specified.

For fewer guests it would be our pleasure to customize a menu.

*Chef's Attendant Required Per Station @ \$150 each. One Station Per 50 Guests.

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



PLATED DINNERS

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas
Warm Dinner Rolls with Butter

*There must be a minimum of 20 guests

Royal Sonesta Dinner menus are priced for three courses of service. Options for additional courses are provided throughout the menu. It would be our pleasure to price or customize additional courses per your request.

PREMIUM SELECTIONS

Choice of Soup or Salad, Entree & Dessert

Soup

Chicken & Andouille Gumbo
New Orleans Seafood Gumbo
Corn & Tasso Chowder
Roasted Tomato Basil Bisque
Shrimp Bisque
Turtle Soup au Sherry
Harvest Mushroom



Salads

Baby Arugula, Grilled Asparagus & Tear Drop Tomatoes in Hazelnut Vinaigrette
Romaine Lettuce with Fresh Grated Parmesan Cheese, Garlic Croutons & Creamy Caesar Dressing
Goat Cheese & Bacon Salad on Mixed Greens with Balsamic Vinaigrette
Mixed Greens, Spicy Pecans & Bleu Cheese Dressing
Portabella Mushrooms over Mixed Greens with Citrus Vinaigrette



Choice of Dessert:

Opera Torte
Sacher Torte
White Chocolate Strawberry Shortcake
Strawberry Napoleon
Granny Smith Tart Tatin with Crème Anglaise
Triple Chocolate Mousse Cake
Bananas Foster (Requires Chef's Attendant)
Southern Trilogy-Pecan Pie, Praline Cheesecake &
Bread Pudding with
Whiskey or White Chocolate Sauce



PLATED DINNER
PREMIUM ENTRÉE SELECTIONS

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas
Warm Dinner Rolls with Butter

*There must be a minimum of 20 guests

Choice of Entrée:

Chicken Oscar

Topped with Crab, Asparagus &
Hollandaise with Rosemary Souffle Potatoes
71

Roasted Free Range Chicken

Chicken Stuffed with Goat Cheese & Thyme with
Sun-Dried Tomato Risotto & Herb Jus
65

Crispy Seared Speckled Trout
Amandine

Louisiana Crab in Brown Butter
Sweet and Gold Brabant Potatoes
Haricot Vert Sache
69

Grilled Ribeye Steak

Desire Creole Maitre d'Butter
Steak Fried Potatoes
Southern Style Greens
71

Braised Boneless Beef Short Ribs

Caramelized Onions, Marchand de Vin
Horseradish Potato Salad
Pickled Mirliton and Carrot Slaw
79

Island Spiced Mahi-Mahi

Marinated with Mango Chutney & Sweet Pepper Coulis
with Stuffed Shrimp Christophene
70

Sesame and Green Onion Crusted
Tuna

Orange and Molasses Butter
Baby Bok Choi, Julienne Carrots
Wasabi Duchess Potatoes
69



PLATED DINNERS
PREMIUM ENTRÉE SELECTIONS

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas
Warm Dinner Rolls with Butter

*There must be a minimum of 20 guests

Choice of Entrée:

Petit Filet of Beef & Gulf Shrimp

Tender Beef Filet with Crabmeat stuffed Gulf Shrimp,
topped with a Caramelized Shallot Demi-Glace
Bacon Risotto
94

Roasted Veal Chop

Crusted with Black Trumpet Mushrooms
& Artichokes over Potato-Mushroom Ragout
with Barolo Wine Sauce
81

Crispy Pan Seared Salmon
Rockefeller

Shrimp & Herbsaint Cream
Grilled Lemon, Wilted Spinach
Fettuccini Pasta Carbonara
72

Filet Mignon St. Francis

Smoked Bacon Crusted Beef Tenderloin
Marchand de Vin Glace
Creamy Truffle Stone Ground Grits
Grilled Asparagus, Heirloom Tomato Preserves
88

Seared New York Strip

Risotto Bolognese Croquette
Gorgonzola Fondue
Fried Zucchini
75

Roasted Cornish Game Hen

Stuffed with Cornbread, Pecan Rice
& Vanilla-Whiskey Sauce
69

Dijon Crusted Rack of Lamb

Cognac Demi-Glace
Porcini Mushroom Risotto
Fried Spinach and Baby Vegetables
81

Veal Osso Bucco in Natural Jus

Saffron and Marscarpone Polenta
Broccolini and Red Peppers
80

Crispy Seared Gulf Red Snapper

Sauteed Crawfish Tails in Brown
Butter Sauce Meunier
Watercress, Baby Arugula Salad, Shaved Fennel
Popcorn Rice, Confetti Peppers
74



EXECUTIVE CHEF'S
PREMIERE DINNERS

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas
Warm Dinner Rolls with Butter

Composed Three Course Menus

I

Baby Spinach Salad
Candied Pecans, Fried Onions
Dried Cranberries
Bleu Cheese, Red Grapes
Praline Vinaigrette

House Cured Double Pork Chop, Bourbon Butter Glaze
Sweet Potato Corn Bread Soufflé
Braised Winter Greens,
Baby Carrots

Peach Galette with Almond Ice Cream
Dark Cherry Compote
75

II

Baby Spring Greens
Clementine's & Shitake Mushroom
Cilantro & Citrus Vinaigrette

Slow Roasted Ginger &
Star Anise Lacquered
Beef Short Ribs

Wasabi Potatoes
House-Made Cabbage and Carrot Kimchee
Fried Horseradish Hay

Vanilla Bean Ice Cream, Wild Berry Compote
Spiced Sweet Tuile
94

III

Brandied Acorn Squash Bisque
Grand Marnier Crème Fraiche
Roasted Red Chile Oil

Andouille Sausage Stuffed Fried Chicken Breast
Smoked Bacon Gravy
Whipped Duchess Potatoes
Broccoli, Sweet Corn and Cheese Souffle

Apple Mille Feuille
Chestnut Barton Shortbread & Ginger Cranberry Marmalade
Topped with Walnut Crunch
78

IV

Cucumber Ribbon
Mixed Baby Greens
Marinated Tomato & Fresh Mozzarella
Green Goddess Dressing

Flounder Scallop and Crab Roulade
Aromatic Vegetable Mélange
Caper, Green Onion
Garlic Beurre Blanc

Ponchatoula Strawberry Short Cake
Madagascar Vanilla Sugar Scones
Crème d'Amaretto
80

V

Silver Queen Sweet Corn and Blue Crab Bisque

Crab Croquette Soufflé
with Truffles and Mascarpone
Candied Lemon

Beef Tenderloin Tournedos
Stilton Glacage and Marchand de Vin
Forest Mushroom Risotto
Bacon Artichokes and Garlic Chives

Dulce De Leche Caramel Flan
Chicory Coffee Chocolate Glaze
Chocolate Meringue Drops
92

VI

Baby Beets
Winter Lettuces, Pine Nuts, Chevre
Sun Dried Cranberries, Cane Syrup Candied Pecans
Praline Vinaigrette

Cornish Game Hen a la Janice
Herb Roasted Boneless Cornish Game Hen
Chablis Infused Natural Pan Jus
Truffle Whipped Potatoes, Wilted Spinach
Charred grape Tomatoes

Strawberry Chocolate Delight
Chocolate Angel Food Cake
Louisiana Strawberry Marmalade

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



EXECUTIVE CHEF'S
PREMIERE DINNERS

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas
Warm Dinner Rolls with Butter

VII

Brandied Acorn Squash Bisque
Grand Marnier Crème Fraiche
Roasted Red Chile Oil

Honey Glazed Roast Pork Tenderloin
Stuffed with Anjou Pears and Prosciutto
Braised Cabbage and Asiago Polenta
Gorgonzola and Tawny Port Demi-Glace

Crispy Almond Cannoli and Almond Ice Cream
With Fresh Bing Cherry Stew and Ancho Chocolate Glaze

84

VIII

Warm Port Poached Pear, Maytag Bleu Cheese
and Walnuts

Arugula, Extra Virgin Olive Oil, Sea Salt

Roasted Chilean Seabass Spanakopita
Spinach and Wild Mushrooms in Fillo Parcel
Caramelized Onion Fume
Braised Celeriac, Pine Nuts and Scallion Oil

Manjari Chocolate Pot De Crème
Caramelized Blood Orange Segment

89

IX

Prosciutto and pine nuts
Fresh Mozzarella
Crispy Onions, Baby Greens
Sweet Pepper and Fennel Vinaigrette

Pecan Crusted Trout
Sweet Potato Brabant with Pearl Onions and Garlic
Vanilla Beurre Blanc
Wilted Red Swiss Chard, Squash, Carrot Flowers

Milk Chocolate Panna Cotta
Citrus and Tropical Fruit Mélange
Caramelized Orange Sauce
Orange Dust

90

X

Summer Insalata Capresi
Heirloom Tomato and Watermelon
Buffalo Mozzarella, Aged Balsamic Vinegar
Grilled Gulf Swordfish with Tarragon Infusion
Wilted Baby Spinach, Macerated Grape and Vouvray Butter
Shallot, Mushroom and Rice Stuffed Fillo Pave

Vanilla Guava Crepes
Quince Marmalade
Mascarpone Crème Fraiche

94



PREMIUM OR PREMIERE ENHANCEMENT OPTIONS

Specialty Starters

Crawfish & Andouille Remoulade	9 ⁷⁵
Pan-Fried Crab Cake	9 ²⁵
Sliced Creole Tomatoes & Mozzarella Cheese	6 ⁵⁰
Tomato Mozzarella Napoleon	5 ⁵⁰
Vegetable & Goat Cheese Terrine	6 ⁵⁰
Lemon, Raspberry, Champagne, Strawberry or Mango Sorbet	3 ⁵⁰

“Make Mine a Double”

Add (1) One selection to your Entrée option for a Duet Presentation

Open faced Veal Osso Bucco Ravioli
House-Made Creamy Ricotta Cheese and Saffron Pasta
Shaved Parmesan, Natural Pan Jus
Grilled Broccolini and Roasted Roma Tomato

Or

Blue Crab, Shrimp and Scallop Crepe
Lemon, Fine Herbs and Mascarpone Cheese
Bauchant Brandy, Creamy Avocado and Citrus Salsa
Local Baby Squash and Carrot Mélange

12 each option++
(limit one option)



ROYAL SONESTA HOTEL

NEW ORLEANS

“TOUR DE LA NOUVELLE-ORLEANS”
(PLATED DINNER PACKAGE)

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas
Warm Dinner Rolls with Butter

Passed Hors d'oeuvres

Jambalaya Arancini



Sweet Potato Goat Cheese Beignets, Steens Cane Syrup



Tomato Boursin Basil and Pine Nut Crostini



Shrimp Rémoulade in Pastry Shell

Soup

Classic Seafood Gumbo

Oyster, Shrimp, Crab, Okra, Dark Roux

Petite Salad

Ponchatoula Strawberry Festival

Baby Spinach and Watercress, Louisiana Strawberries

House-Made Creamy Ricotta, Candied Pecans, Fried Shallots

Praline Vinaigrette

Entrée Duet

Fish

Crab stuffed Braised Mirliton

Tomato Herbsaint Cream

Paired with

Meat

Balsamic Braised Beef Short Ribs

Citrus Potato, Sauce Marchand de Vin

Dessert Display

Satsuma, Mascarpone and Brandy Snap Napoleon

Grand Marnier Vanilla Bean Froth

Chocolate Doberge

124 per person (includes hors d'oeuvres)

110 per person (dinner only)

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



ROYAL SONESTA HOTEL

NEW ORLEANS

“CREOLE CLASSIC”
(PLATED DINNER PACKAGE)

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas
Warm Dinner Rolls with Butter

Passed Hors d'oeuvres Reception

Grilled Vegetable Satays with Creole Green Goddess Dip

Smoked Salmon Mouse Sachet with Bermuda Onions and Capers

Balsamic Grilled Beef Short Ribs Crostini

Horseradish Mousse

Boudin and Smoked Gouda Arancini

Soup

Gumbo Deux

Oyster and Capon Gumbo in Two Parts

Roasted Capon and Smoked Oyster Roulade with Okra and Rice

Three Pepper Brunoise and File Gumbo

Mahogany Oyster Gumbo Broth

Entree

Duet

Pecan Smoked Bacon Crusted Filet Mignon

Marchand de Vin

Truffle Butter Poached Lobster Tail

Fried Parsnip Nest

Mardi Gras Duchess Potatoes

White Asparagus Parcel

Dessert

Vieux Carre Trio

Praline Cheesecake

Flourless Chocolate Cake

Bananas Foster Parfait

145 per person (includes Hors d'oeuvres)

121 per person (dinner only)

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



ROYAL SONESTA HOTEL

NEW ORLEANS

WHAT WAS OLD IS “NIEUX” AGAIN (THEMED PLATED DINNER)

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas
Warm Dinner Rolls with Butter

Soup

Revisiting the Crawfish Boil

Crawfish Veloute

Mushroom Bed, Spicy Potato Basket with Sautéed Crawfish Tails, Andouille Sausage and Spring Corn

Salad

Ponchatoula Strawberry Festival

Baby Spinach and Watercress, Louisiana Strawberries and House-Made creamy Ricotta Cheese
Candied Pecans, Fried Shallots and Praline Vinaigrette

Wild Game

Bayou “Spaghetti” and Alligator Meatballs

Alligator and Pork Meatballs, Creole Tomato Sauce Piquant, House-Made Papardell Pasta
Shaved Pecorino Romano Cheese

Intermezzo

The Pimm’s Cup Snowball

Pimm’s and Ginger Lemonade Granité
Cucumber “Cone”

Entrée

A Filet Party in New Orleans

Slow Roasted Prime Beef Tenderloin Filet threaded with Foie Gras,
Crab stuffed Braised Mirliton with Tomato Herbsaint Cream

Dessert

Sweet Endings

Satsuma, Mascarpone and Brandy Snap Napoleon
Grand Marnier Vanilla Bean Froth

123 per person

THEMED HORS D’OEUVRES SERVICE

Chicken and Sausage Jambalaya Arancini

Creole Tomato Coulis

Poached Oyster and Artichoke Soup

Truffled Parmesan Garlic Foam

New Orleans Barbecue Shrimp Satays

French Bread Crostini

Zucchini Pirogues and Eggplant Ratatouille

Louisiana Feta Cheese

17 per person

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



DINNER BUFFETS

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee,
Assorted English & Herbal Teas & Iced Tea, Bread Service.

A \$150 surcharge will be applied to parties less than 50 guests.

* Chef Attendants are \$100 per Attendant

A minimum of 25 guests must be guaranteed for Buffet Service

New Orleans Buffet*

Crab, Corn & Tasso Chowder

Display of Fresh Fruit & Seasonal Berries

Spinach Salad with Pecans, Dried Cranberries

Fried Shallots, Hot Bacon Vinaigrette

Baby Greens with Tomato, Onion, Cucumber, Mushroom

Shallot, Vinaigrette & Creole Green Goddess Dressing

Panzanella Salad

Creole Charcuterie: Andouille, Boudin Sausage

Brandied Duck Pate

Bittersweet Plantation Cheeses, Pickled Chutneys Preserves

French Bread Crostini

Spicy Shrimp & Andouille Sausage Jambalaya

Redfish Court Bouillon

Wilted Spinach, Steamed White Rice

Roast Chicken with Café au Lait Sauce

Sweet Corn Grits

Carving Station:

Smoked Pork Loin, Bourbon Butter Glaze

Crushed Sweet Potatoes

Southern Style Chocolate Pecan Pie

Bananas Foster Cheesecake

Beignet Station

71 (Requires 1 Chef Attendant)



DINNER BUFFETS

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee,
Assorted English & Herbal Teas & Iced Tea, Bread Service.

A \$150 surcharge will be applied to parties less than 50 guests.

* Chef Attendants are \$100 per Attendant

A minimum of 25 guests must be guaranteed for Buffet Service

Lil Italy in the "Big Easy"

Sopa (Select One)

Tuscan Minestrone with Straciatelle Pasta

Cream of Oyster and Artichoke

Pasta a Fagioli with Prosciutto and Ditalini Pasta

Frutti

Display of Seasonal Fruit with Brown Sugar and Frangelico Spray

En Salada

Mixed Greens. Romaine, Spinach, Arugula, Roma Tomatoes, Cucumbers, Bermuda Onion

Crumbled Pancetta, Carrots Spaghetti, Gorgonzola Parmesan Cheese

White Wine Poached Portobello Mushrooms and Garlic Croutons

Balsamic Vinaigrette, Tomato Basil Vinaigrette and Gorgonzola Dressing

Salami, Bay Shrimp, Asparagus Tips, Grape Tomatoes, and Smoked Prosciutto in a

Rosemary-buttermilk Dressing with Chef's Select Pasta

Antipasto

Prosciutto, Smoked Turkey, House-Made Sausage, Salame Nostrano,

Provolone and Fontina Cheese, Pickled Giardiniera and Hot Pepperoncini

Entrata

Herb Crusted Organic Chicken with Roasted Garlic Potatoes Puree

Sautéed Spinach, Porcini Demi-Glace

Grilled Seasonal Fish with Tomato, Fennel, Caponata Bruschetta with

White Wine Oyster Broth

Royalitalia Lasagna: House-Made Semolina Pasta, House ground Beef and Pork

Béchamel, Pomodoro Sauce, Provolone and Parmesan Cheese

Pork or Turkey Scallopini with choice of Piccata or Marsala Sauce,

Served with Creamy Polenta

Grilled Vegetable Napoleon with Onion Chips

Drizzled with Olive-truffle Oil

Dolce

Cannoli – Panna Cotta - Tiramisu

81 (Requires 1 Chef Attendant)



DINNER BUFFETS

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas & Iced Tea, Bread Service.

A \$150 surcharge will be applied to parties less than 50 guests. Chef Attendants are \$100 per Attendant. A minimum of 25 guests must be guaranteed for Buffet Service.

Louisiana Cajun Buffet*

New Orleans Seafood Gumbo

Salad Bar:

Romaine, Bibb, Petite Lettuce, Spinach, Blackened Chicken, Louisiana Boiled Shrimp, Fresh Mozzarella, Cucumbers, Cherry Tomatoes, Citrus Supremes, Candied Pecans

Praline Vinaigrette, Creole Green Goddess & Louie Dressing

Grilled Garden Vegetables, Spinach Dip

Artichoke & Wild Mushroom Salad

Oysters on the Half Shell, Horseradish, Cocktail Sauce, Lemon Wedges & Crackers

Shrimp & Crawfish Pasta

Louisiana Red Beans
Steamed White Rice

Cajun Fried Catfish with Tartar Sauce

Alligator Meatballs with Piquant Sauce

Rustic Mashed Potatoes
Battone Carrots, Steen's Cane Syrup

Cajun Fried Spice Injected Turkey with Cranberry Jus

Smoked Andouille Corn Bread Dressing

Chocolate Doberge Cake
Traditional Bread Pudding with Whiskey Sauce

73

Frenchmen Street Buffet*

Creole Tomato Basil Bisque

Display of Fresh Fruit & Seasonal Berries

Spinach Salad with Pecans, Dried Cranberries
Fried Shallots, Praline Vinaigrette

Baby Greens with
Tomato, Onion, Cucumber, Mushroom,
Shallot Vinaigrette and Creole Green Goddess Dressings

Creole Shrimp Louie Salad

Low Country Cahrceuterie:
Andouille, Boudain Sausage,
Brandied Duck Pate

Artisan Cheeses, Pickles Chutneys,
Preserves & French Bread Crositini

Spicy Shrimp and Andouille Sausage Jambalaya

Redfish Court Boullion
Wilted Spinach, Steamed White Rice

Roast Chicken with Café au Lait Sauce

Sweet Potato Soufflé
Roasted Corn Grits
Southern Greens

Carving Station:
Braised Beef Brisket
Garlic Duchess Potatoes & Hunter's Sauce

Southern Style Chocolate Pecan Pie
Bananas Foster Cheesecake
Beignets Station

74



DINNER BUFFETS

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee, Assorted English & Herbal Teas & Iced Tea, Bread Service. A \$150 surcharge will be applied to parties less than 50 guests. * Chef Attendants are \$100 per Attendant A minimum of 25 guests must be guaranteed for Buffet Service

South of the Border*

- Tortilla Soup
Crab and Corn Salad, Cilantro
Shrimp & Avocado Ceviche
Carving Station
Smoked Flank Steak with Chipotle Adobo Glaze, Caramelized Onions & Peppers
Guacamole, Queso Blanco, Lime Crème Fraiche, Citrus Slaw
Soft Flour Tortillas
Chicken Mole Negro
Snapper Veracruz
Cheese Flautas with Salsa Verde, Pico de Gallo
Black Beans
Arapaho Rice
Cumin Stewed Summer Squash & Tomatoes
Tres Leches Cake
Flan Caramel
Churros with Cinnamon Sugar
69

The Irish Channel

- Seafood Gumbo, Steamed Wh Rice
Grilled Chicken & Blackened Shrimp Cobb
Salad Bar:
Chopped Iceberg & Romaine Lettuces
Diced Tomato, Mushroom, Bacon, Avocado, Olives, Hard Boiled Egg, Grated Cheddar Cheese & Croutons
Bleu Cheese & Green Goddess Dressing
Black eyed pea and wild rice salad
Oysters on the half shell, Horseradish, Cocktail Sauce, Lemon Wedges, Crackers
Fried Green Tomatoes, Remoulade
Shrimp & Crawfish Pasta Madame Begue's Red Beans & Rice
Alligator Meatballs, Sauce Piquant
Blackened Red Fish, Corn Macque Choux
Roasted Cornish Game Hen
Smoked Andouille Cornbread Dressing
Cane Sugar Glace
Bread Pudding with Whiskey Sauce
Chocolate Doberge Cake
Powdered Sugar Beignets
71

World Trade Center

Domestic, Artisan & Imported Cheeses

- Grilled Ciabatta & French Bread Bruschetta with Roasted Garlic, Olive Salad, Tomato Caponata, Basil Pesto & Fresh Mozzarella
Crab & Corn Salad, Bell Peppers, Cilantro Vinaigrette
German Potato Salad with Applewood Smoked Bacon
Shrimp Imperial with Mandarin Orange, Walnuts & Jasmine Rice
Chicken Saltimbocca with Prosciutto, Sage & Provolone Cheese
Tenderloin of Beef Bourguinonne, Buttered Egg Noodles
Vegetable Bouquetiere
Truffled Duchess Potatoes
English Peas & Pearl Onions
Assorted Petite French Pastries
Tira Misu
Apple Galette
70

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



DINNER BUFFET ENHANCEMENTS

(Priced as Add On Items for dinner Buffet Menus Not "Stand Alone" Items)

* Chef Attendants are \$100 per Attendant

Starter

Corn & Tasso Croquette
Sauce Diavolo
6 per person

Crab Cake, Remoulade (1.5 per person)
9 per person

Gulf Shrimp & Grits with Tasso Red Pepper Cream
10 per person

Potato, Leek & Brie Soup
6 per person

Sweet

Sweet Crepe Station*

Nutella with Strawberries
Lemon Curd with Blueberry Sauce
Raspberry Preserves with Shaved Chocolate
12 per person

Chocolate Fountain*

Milk or White Chocolate with
Condiments Bar
12 per person

Bread Pudding Station*

Classic New Orleans Bread Pudding
Trio of Sauces to include:
Butterscotch, White Chocolate Kahlua Crème,
Bourbon Caramel Chocolate
Candied Pecans, Raisins, Candied Orange Peel,
Toasted Coconut, Shivered Almonds
10 per persons

Beignet Station*

Classic French Beignet prepared at Live Station
Traditional and Chocolate Beignets
Assorted Toppings to include: Powdered Sugar,
Whipped Cream, Strawberry Whipped Cream, Assorted
Fruit Sauces,
Chocolate Sauce, Caramel Sauce, Sprinkles
16 per person

Bananas Foster Royale*

Ripened Bananas Flamed with Rum,
Banana Liquor, Sugar & Cinnamon
Drizzled a top Vanilla Bean Ice Cream
12 per person

Savory

Beef Wellington, Madeira Sauce
16 per person

Herb Roasted French Chicken Breast, New Potatoes
14 per person

Braised Burgundy Short Ribs, Horseradish Mashed Potatoes
16 per person

Pepper Crusted Tuna over roasted Red Pepper Polenta
15 per person

Seared Salmon, Wilted Spinach, Baked Potato Doubloons
Lemon Vinaigrette
15 per person

Roast Duck, Truffle Boursin Grits
Raspberry Glaze
14 per person

Country Fried Chicken, Mashed Potatoes and Gravy
Biscuits and Cole Slaw
14 per person

Bronzed Red Fish, Jambalaya and Creole Beurre Blanc
16 per person

Bourbon BBQ Beef Brisket, Yellow Corn,
Potato au Gratin
16 per person

Smoked Pork Loin
Bourbon Butter Glaze
Sweet Potato Soufflé, southern Greens
15 per person



ROYAL SONESTA HOTEL

NEW ORLEANS

FRENCH QUARTER FETE* (P1)
(THEMED RECEPTION)

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee,
Assorted English & Herbal Teas & Iced Tea, Bread Service.

* Chef Attendants are \$100 per Attendant

HORS D'OEUVRES

Duck Confit Napoleon
Grand Marnier Crème Fraiche, Crepe and Chive

Oysters a la Nage
Fennel, Truffle, and Pernod Crème

Fried Pork Rillets
Molasses and Dijon Glace

CARVING

Lamb Medallion au Provence
French Bread Crostini, Boursin Cheese, Cherry, Fig Compote
Fresh Thyme

SOUP & SALAD

Roasted Garlic, Brie and Leek
Crisp Swizzle Cracker

Endive and Butter Lettuce
Walnuts and Poached Pears
Shallot Vinaigrette

FISH

Spicy Poached Shrimp Cocktail
Rémoulade

Fresh Shucked P&J Oysters
Horseradish Cocktail Sauce
Mignonette
Coquille St. Jacques
Pan Seared Scallops, Duchesse Potatoes, Chef's Mushrooms
Sauce Veloute au Poisson

ENTREES

Beef Tenderloin Rossini
Foie Gras, Truffle Glace de Viande

Le Poc aux Pommes Doux
Candy Apple Pork Tenderloin
Apple and Wild Rice Croquette, Onion Preserve

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



ROYAL SONESTA HOTEL

NEW ORLEANS

FRENCH QUARTER FETE (P2)
(THEMED RECEPTION)

CHEESE AND CHARCEUTERIE

Local Artisan and Imported Cheeses
House-Made Pates and Terrines
Gruyere Cheese Fondue
Sliced and Grilled Rustic Breads
Nuts and Preserves

OR

DESSERT

Vanilla Beans Cream Brulee with Passion Fruit Gelee
Three Cherry Cheesecake
Flourless Chocolate Cake
Cranberry Apple Crisp
Raspberry Truffle Tart
Chocolate Doberge

CREPES

Strawberry and Cream
Nutella and Banana
Mixed Berry
Grand Marnier

125 per person



ROYAL SONESTA HOTEL

NEW ORLEANS

THE ACADIENNE* (P1) (THEMED RECEPTION)

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee,
Assorted English & Herbal Teas & Iced Tea, Bread Service.

* Chef Attendants are \$100 per Attendant

Passed Hors d'oeuvres

Passed Hors d'oeuvres (1.5 pieces per person)

Blue Crab Arancini
Mascarpone, Grand Marnier Crème Fraiche



Stuffed Baby Red Potato
Bacon, Chives, Creamy Cheddar



Andouille Corn Dog "Bites"
Steen's Cane Syrup Mustard



Mac N' Cheese Doubloons

Market Display

Grilled Vegetable
Creole Green Goddess & Bayou Bleu Cheese

Seafood Display

Boiled Louisiana Jumbo Shrimp
Spicy Cocktail Sauce, Rémoûlade Sauce
(4 pieces per person)



Oysters on the Half Shell
Marinated Crab Fingers
Crawfish (In Season)

Petite Salads

Fire & Ice



Petite Caesar Salad



Creole Wedge Iceberg
Bleu Cheese, Candied Pecans, Cranberries
Praline Vinaigrette

Fleur de Lis Display

Domestic & Artisan Cheeses



Dirty Rice Arancini, Crawfish Beignets, PJ's Coffee Marinated Duck
(avg 1.5 pieces per person)

Fresh Pasta Station

Jambalaya Pasta Station

Carving Station

Cochon de Lait

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



ROYAL SONESTA HOTEL

NEW ORLEANS

THE ACADIENNE (P2)
(THEMED RECEPTION)

Sliders 'n Such*

BBQ Pork Mini Po-Boy, Fried Pickle
Spicy Slaw



Mini Roast Beef Debris Po-boy, Garlic Mayo



House-Made Truffle Potato Chips

Dessert & Coffee

(Four pieces total per person)

Assorted Petite Dessert Display

Freshly Brewed Coffee, Decaffeinated Coffee

Assorted Hot Teas Selection

Menu Package Price

Hors d'oeuvres ~ Stations ~ Desserts

112 per person



“THE GRID IRON”*
RECEPTION

Served with Freshly Brewed PJ’s Sonesta Blend Coffee & Decaffeinated Coffee,
Assorted English & Herbal Teas & Iced Tea, Bread Service.

* Chef Attendants are \$100 per Attendant

Pre Game

Grilled Boursin on Brioche, Tomato Marmalade
Andouille Corn Dog Bites, Creole Mustard
Dirty Rice Arancinis



Baked Brie with Praline Sauce, Fruit Garnish
Bread Rounds

Owner’s Box

Deviled Eggs



Grilled Vegetable Crudite
Hummus, Grilled Pita



Sunday Best Fried Chicken



Braised Brisket, Burgundy Jus
Garlic Mayo, Brioche
Horseradish Potato Salad

Halftime

Roast Pork Shoulder

Chef Pete’s BBQ Sauce Duo
Spicy Bourbon BBQ
Carolina BBQ



Texas Toast
Cajun Fried Pickles
Onion Straws

Kick Off

Superdome Nachos



House-Made Potato Chips
Caramelized Onion Dip

Double Coverage Quesadillas
Spiced Chicken
&
Three Cheese

Sour Cream, Guacamole
Picante Sauce

7th Inning Stretch

Buffalo Chicken Satays
Bleu Cheese Dip
Carrots, Celery



Desire Shrimp & Grits



Rajun Cajun Sundaes
Alligator Meatballs
Smashed Potatoes

Sweet Victory

Root Beer & Coke Floats



Molten Brownies
a la mode

90 per person



THE GRAND ORLEANS*
RECEPTION (P1)

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee,
Assorted English & Herbal Teas & Iced Tea, Bread Service.

* Chef Attendants are \$100 per Attendant

PASSED HORS D'OEUVERS
(.75 - 1 PIECE EACH PER PERSON)

PJs Coffee Marinated Duck
Blueberry Gastrique

Mac 'n Cheese Doubloons
Chisesi Ham

Grilled Boursin, Brioche
Creole Tomato Marmalade

Spinach & Artichoke
Herbsaint Dip
in Profiterole

Blue Crab Salad
Artichoke Heart
Ravigotte Sauce

Petite Buffets, Stations & Displays

FLEUR de LIS

Fromage

Baked Brie en Croute, Praline Sauce, French Bread
Grape & Strawberry Garnish
Assorted Domestic and Imported Cheese Display
Sliced Fresh Baked Breads

French Market

Grilled Vegetable Display
Hummus, Spinach, Creole Green Goddess Dips
Grilled Breads, Seasoned Oils, Chutneys

FRUITS de MER

Froid

Boiled Louisiana Jumbo Shrimp
Spicy Cocktail Sauce, Ré-moulade Sauce
(4 pcs per person)
Cajun Mary Shrimp Shooters
Shrimp Mojito Shooters

Chaud

Frito Misto
Fried Calamari, Shrimp and Red Snapper
Served in Cones with
Sweet Pepper Aioli and Pomodoro Sauce

FAIS DO DO*

Jazz Fest

Kobe Cheeseburger Sliders, Tomato
Marmalade
House-Made Parmesan-Truffle Chips
Andouille Corn Dog "Bites"
Steen's Cane Syrup Mustard

Voodoo Fest

Roast Pork Shoulder
Chef Pete's BBQ Sauce Duo
Spicy Bourbon BBQ
Cajun Carolina BBQ
Texas Toast
Fried Pickles Atchafalaya
Onion Straws

French Quarter Fest

Bananas Foster Chef's Showcase
Dark Rum, Vanilla ice Cream
Petite Beignets
Chocolate & Classic
Café au Lait
Themed Reception & Dinners



THE GRAND ORLEANS

RECEPTION (P2)

1a 'LOUISIANNE

Plantation Alley

Seafood Gumbo
Turtle Soup au Sherry
Braised Brisket, Burgundy Jus
Garlic Mayo, Brioche
Horseradish Potato Salad

Cajun Meets Creole

Sauteed Shrimp, Tasso Cream Stone
Ground Grits
Dirty Rice &
Jambalaya Arancinis

Swamp Floor Pantry

Crawfish Beignets
Alligator Meatball Sundaes
Sauce Piquant

1a VIANDE*

Fish

Salt Baked Gulf Red Snapper
with
Gulf Seafood Trilogy of
Accompaniments
New Orleans Barbecue Shrimp,
Crab and Oysters
Grilled French Bread Bruschetta

Beef

Filet Mignon
guest's choice of toppings
Marchand de Vin, Béarnaise
Wild Mushroom Ragu
Crab & Lobster "Salad"
Truffle Butter

Lamb

Pistachio-Dijon Mustard Crusted Rack
of Lamb
Caramelized Risotto
Sun Dried Tomato & Mint
Maitre d' Butter

PRICING

(Three hour service time-frame)
171 per person

Three Hour Prestige Bar Package - 32 per person

LIBATION

Three hour prestige brands bar service**

Chivas Regal, Jack Daniel's Black, Crown Royal, Grey Goose Vodka
Bombay Sapphire Gin, Mount Gay Rum, domestic Beer, Imported Beer
House Red, White Wines and Champagne, Soft Drinks and Bottled Water

*This menu requires multiple culinary attendants – price per station, per attendant is 100 each

Final number of attendants is dependent upon final guarantee and specific station set
Chef Fees for the Bananas Foster Chef's Showcase are 250 per chef
Bartender pricing is 100 per bartender, per bar, per three hour service



ROYAL SONESTA HOTEL

NEW ORLEANS

“LAISSEZ LES BON TEMPS ROULER”
Team Building Competition Dinner Buffet*

Served with Freshly Brewed PJ's Sonesta Blend Coffee & Decaffeinated Coffee,
Assorted English & Herbal Teas & Iced Tea, Bread Service.

* Chef Attendants are \$100 per Attendant

SOUPS, SALADS 'N SUCH

Desire's Famous Seafood Gumbo
Steakhouse Chopped Salad Bar

CARVING STATION

Bacon wrapped Filet Mignon
Sauce Marchand de Vin

THE COMPETITION DISHES

*Prepared by your guests under the Direction of
the Royal Sonesta Culinary team:*

New Orleans BBQ Shrimp
Madam Begue's Pasta Jambalaya

HOST CHOICE OF ENTRÉE

Blackened Redfish, Tasso Cream Sauce
↔
Pecan Crusted Chicken, Bandied Café au Lait Sauce
↔
Roast Pork Loin, Bourbon Butter Glaze

ACCOMPANIMENTS

Cajun Corn Macque Choux
↔
Southern Greens
Bacon, Steen's Cane Syrup
↔
Yellow & Gold Branbant Potatoes

DESSERT

Executive Chef Pete Page's Demonstration
Classic Bananas Foster Flambé
Coffee Service

96 per person

Estimated One hour Cooking Time – One & one half hours “eating” time
Chef's Fee 300 each, a minimum of 2 chef's required

All Pricing is Subject to 9.75% State Tax & 24% Service Charge



ROYAL SONESTA HOTEL

NEW ORLEANS

BAR SELECTIONS

There will be a \$100 charge per Bartender and \$100 Per Cashier for Cash Bars, for up to 3 hours. Each additional hour will be an additional \$25 per hour.

Hosted Bar

(Per Person)

	CALL	PREMIUM	PRESTIGE
1 HOUR:	17	20	23
2 HOURS:	26	29	32
3 HOURS:	32	35	38
4 HOURS:	39	41	47

CALL	PREMIUM	PRESTIGE
Dewar's	Johnny Walker Black	Chivas Regal
Jim Beam White	Jim Beam Black	Jack Daniel's Black
Seagram's 7	Seagram's VO	Crown Royal
Skyy Vodka	Ketel One Vodka	Grey Goose Vodka
Beefeater Gin	Tanqueray Gin	Bombay Sapphire Gin
Bacardi Light Rum	Myers's Rum	Mount Gay Rum
Domestic Beers	Domestic Beers	Domestic Beers
Imported Beers	Imported Beers	Imported Beers
House Wines	House Wines	House Wines

A la Carte

	HOSTED BAR	CASH BAR
Call Brands	6	7 ⁷⁵
Premium Brands	7	8 ⁵⁰
Prestige Brands	8	9 ⁷⁵
Domestic Beer	5	5 ⁷⁵
Imported Beer	7	7 ⁵⁰
Premium Beer	6	7 ⁵⁰
House Wine	6	6 ⁵⁰
Soft Drinks	4	4 ⁵⁰
Bottled Water	4	5

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ROYAL SONESTA HOTEL

NEW ORLEANS

CHAMPAGNE

7049 Mumm Napa Brut Rose, California	52
7001 Piper Sonoma Select Cuvee Brut, Sonoma	56
7026 Piper Heidsieck Brut, Reims	95
7004 Moet and Chandon White Star Dry, Epernay	98
7051 Taittinger, Prestige Blanc Brut, Reims, NV	100
7039 GH Mumm, Cordon Rouge, Reims, NV	120
7031 Veuve Clicquot Ponsardin Brut, Reims	100
7022 Dom Perignon, Les Hautillers, 2002	295

WHITE WINES

Sauvignon Blanc

7227 White Haven, New Zealand, 2008	37
7233 Uppercut, North Coast, 2010	43
7205 Markham, Napa Valley, 2006	45
7217 Sterling, Napa, 2010	52
7208 Groth, Napa, 2010	56

Chardonnay

7159 Rodney Strong, Sonoma, 2007	39
7170 Laetitia, California, 2010	41
7105 Simi, Sonoma, 2006	50
7102 Sonoma Cutrer, Russian River, 2007	55
7161 Gaan, Russian River, 2007	65
7163 Jordan, Russian River, 2009	75
7129 Cakebread Cellars, Napa, 2006	135
7109 Chalk Hill, Sonoma, 2005	100
7111 Far Niente, Napa, 2006	125

Pinot Grigio / Pinot Gris

9023 La Crema, Monterey, 2012	39
9014 Maso Canali, Italy, 2010	45
9017 Felluga, 'Colli Mongris', Italy, 2008	48
9001 Santa Margherita, Pinot Grigio, Italy, 2006	58

Old Worlds & Varieties

7316 Hogue Late Harvest Reisling, Washington, 2010	39
7318 Bridgeview Blue Moon, Reisling, Oregon, 2010	41
8607 Starling Castle. Gewurtzraminer, Germany, 2010	43
8824 Tolosa Rose, France, 2012	41
7363 Tangent, Viognier, California, 2010	55

RED WINES

Pinot Noir

7535 Louis Latour, Pinot Noir, Burgundy, 2007	42
7502 La Crema, Sonoma Coast, 2007	60
7544 Brancott, New Zealand, 2010	47
7541 Row 11 "Tres Vinas", California, 2009	41
7503 King Estate, Oregon, 2010	74
7520 Domaine Chandon, Pinot Meunier, Carneros, 2005	85
8412 Joseph Doughin, Cote de Beaune, France, 2010	102

Merlot

7642 Chalone, Monterey, 2006	41
7624 Rodney Strong, Sonoma - 2005	42
7643 Hannah Nicole, Central Coast, 2005	48
7630 Bonterra, Mendocino, 2008	48
7602 Rutherford Hill, Napa, 2003	60
7610 Ferrari Carano, Sonoma, 2004	78

Cabernet Sauvignon

7864 Dreaming Tree Crush, Blend, Napa, 2010	39
7841 Trinchero Family, Napa, 2006	42
7801 J Lohr, 7 Oaks, Paso Robles, 2006	46
7839 Louis Martini, Napa, 2005	55
7857 Rodney Strong, Sonoma, 2007	75
7802 Jordan, Alexander Valley, 2004	140
7821 Cakebread Cellars, Napa, 2004	160
7811 Silver Oak, Alexander Valley, 2003	155

Zinfandel

7905 Edmeades Zinfandel, Mendocino, 2007	52
7922 Paso Creek, California, 2009	50
7907 Oppolo, California	55

Shiraz \ Syrah

8019 Rosenblum Syrah, California, 2009	34
8009 Kendall Jackson Syrah, California, 2205	48
8002 Stags Leap Petite Syrah, California, 2006	105

Old World Wines

8821 Nue Direction Malbec, Argentina, 2009	45
9201 La Perla Del Priorat "Nostra Incial", Spain, 2009	50
8823 Numenthia, Termes, Spain, 2009	48

HOUSE WINES & CHAMPAGNE 38

7168 Canyon Road Chardonnay	7543 Canyon Road Pinot Noir
8509 Canyon Road Moscato	7658 Canyon Road Merlot
7234 Canyon Road Sauvignon Blanc	7862 Canyon Road Cabernet Sauvignon
7365 Canyon Road White Zinfandel	9021 Canyon Road Pinot Grigio
9922 Montmartre Champagne	

All Pricing is Subject to 9.75% State Tax & 24% Service Charge