NEW ORLEANS
ERNEST N. MORIAL
CONVENTION CENTER



EXHIBITOR MENU

NEW ORLEANS
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CHEF SPOTLIGHT

DISTRICT EXECUTIVE CHEF FOR THE NEW ORLEANS ERNEST N. MORIAL CONVENTION CENTER

CHEF BRANDON FELDER is a proud New Orleans native, award-winning chef, and accomplished culinary leader whose career spans fine dining, luxury hospitality, and high-volume culinary operations.

Chef Felder's accomplishments include being named ***Overall Best in Show at the New Orleans Wine & Food Experience (NOWFE) Grand Tasting*** in both 2026 and 2020, along with NOWFE Gold Medals for Seafood (2017) and Poultry & Meat (2016), recognition as a ***Best Chef of Louisiana in 2015 and 2016***, and ***1st Place in Gambit's Emerging Chefs Challenge in 2016***. A graduate of Virginia College in Birmingham with a Bachelor of Culinary Arts, he built his culinary foundation at acclaimed New Orleans institutions including ***Le Foret, Stella!***, and ***Commander's Palace***, as well as the Four-Star InterContinental Hotel.

Rooted in New Orleans culinary traditions, Chef Felder blends Creole and Cajun influences, Louisiana ingredients, Southern hospitality, and modern culinary techniques to create memorable experiences at every scale — from intimate executive dinners and galas to conventions serving thousands of guests. His leadership philosophy is simple: ***"Great food starts with great people."***

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NEW ORLEANS
ERNEST N. MORIAL
CONVENTION CENTER

CATERING CONTACTS

ENMCC MAIN LINE **(504) 670-7200**

EXHIBIT CATERING SALES MANAGER **(504) 670-7204**
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ONLINE ORDERING **mccnoexpresscatering.ezplanit.com**

DIETARY INFORMATION

GLUTEN-FREE SELECTIONS

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

VEGETARIAN SELECTIONS V **VEGAN SELECTIONS** VG

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

TASTE OF NEW ORLEANS

A LA CARTE

SNACKS & SWEETS

ASSORTED ZAPP'S® CHIPS (v) **|** 108
(24 individual bags)

ASSORTED FRITO LAY® CHIPS (v) **|** 144
(24 individual bags)
Sun Chips, Cheetos, and Doritos

AUNT SALLY'S PRALINES (v) **|** 240
(individually wrapped, 3-dozen)

TRADITIONAL KING CAKE (v) **|** 105
(pre-sliced, 20 slices)

FRESHLY FRIED BEIGNETS (v) **|** 145
(3-dozen)

PLATTERS

(per platter, 50 sandwiches)

MINI MUFFULETTA SANDWICHES | 325
Salami, ham, provolone and chopped olive salad

FINGER SANDWICHES | 250
Smoked turkey, honey ham and Cajun roast beef, creolaise

ASSORTED PINWHEELS | 250
Turkey, ham & roast beef with cream cheese

NEW ORLEANS BITES

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

MEAT PIES | 270
Hurricane sauce

LOUISIANA CRAB CAKE BITES | 270
Meyer lemon remoulade

BOUDIN BALLS | 216
Pepperjack cheese and horseradish crema





BREAKFAST

A LA CARTE OPTIONS

Prices listed are per dozen, unless otherwise noted.

BAKERY & FRUIT

FRESHLY BAKED GOODS (V) **|** 75
Assortment of muffins, danish, breakfast breads

ASSORTED YOPLAIT® YOGURT (V) **|** 60

WHOLE FRESH FRUIT (VG) **|** 48

MARKET-STYLE SEASONAL FRUIT CUPS (VG) **|** 96
(7 oz cups)

DISPLAY

ARTISAN BREAKFAST CHARCUTERIE | 475
(serves 25 guests)
A beautifully composed breakfast grazing display featuring:

- Imported prosciutto, mortadella, artisan salami, and chicken apple sausage
- Domestic and imported cheeses
- Mini butter croissants with seasonal preserves
- Toasted flatbreads and gourmet crackers

BREAKFAST SANDWICHES

(minimum one dozen, per item)

SUNRISE BREAKFAST WRAP (dozen) **|** 150
Choice of:

- Warm flour tortilla filled with fluffy scrambled eggs, sausage, roasted breakfast potatoes, and melted cheese, served with fresh salsa
- Warm flour tortilla filled with egg, aged cheddar, and roasted wild mushroom (V)

SOUTHERN BUTTERMILK BISCUIT SANDWICH (dozen) **|** 150
Our signature flaky buttermilk biscuit, baked fresh and filled with your choice of:

- Applewood-smoked bacon, farm-fresh egg, and aged cheddar
- Farm-fresh egg and aged cheddar (V)



SNACKS

A LA CARTE OPTIONS

PANTRY SNACKS

Prices listed are per 24 individual servings.

INDIVIDUAL BAGS OF PRETZELS (V) | 144

INDIVIDUAL BAGS OF SALTED PEANUTS (V) | 144

INDIVIDUAL BAGS OF TRAIL MIX (V) | 144

NATURE VALLEY® GRANOLA BARS (V) | 96

RXBARS® PROTEIN BARS (V) | 240

QUAKER® CARAMEL RICE CRISPS (V) | 288

NUTRI-GRAIN® BARS (V) | 96

RICE KRISPY TREATS (V) | 96

FULL-SIZE CANDY BARS (V) | 132

VEGGIE STRAWS (V) | 144

SWEET STREET CHOCOLATE BROWNIES (V) | 180

SWEET STREET CARAMEL SALTED COOKIES (V) | 156

SWEET STREET CHOCOLATE CHIP COOKIE (V) | 156

DISPLAYS

Serves 25.

CRUDITÉ & RANCH DIP (V) | 275

CHEESE & CRACKER DISPLAY (V) | 400

CHARCUTERIE BOARD | 400

SWEETS & TREATS

Prices listed are per dozen, 1 dozen minimum.

FRESHLY BAKED COOKIES (V) | 75
Chocolate chip, snickerdoodle, and white chocolate macadamia nut

CHOCOLATE CHUNK BROWNIES (V) | 75

BLONDIES (V) | 75

LEMON BARS (V) | 75

ASSORTED CUPCAKES (V) | 95

PETIT FOURS (V) | 95

ASSORTED DESSERT CHARCUTERIE BOARD | 600 (serves 25)
Chocolate truffles, fudge and brownie bites, assorted macaroons, biscotti, dried apricots, dates, figs, pretzel rods, wafer cookies, and granola clusters

RECEPTION

HORS D'OEUVRES

Priced per three dozen (36), with additional quantities available in one dozen increments.

HIBACHI BEEF SKEWERS | 432
Grilled beef skewers glazed with savory teriyaki, finished with scallions and toasted sesame

SOUTHERN WHITE CORN & CHILI HUSH PUPPIES | 180
Golden Southern hush puppies served with bourbon-peach chutney

RASPBERRY & TRIPLE CREAM BRIE EN CROUTE | 270
Flaky puff pastry filled with creamy brie and fresh raspberries, baked until golden

TANDOORI CHICKEN SKEWERS | 270
Yogurt-marinated chicken infused with aromatic Indian spices, accompanied by a cool herb yogurt sauce

CHILI-LIME GLAZED CHICKEN SKEWERS | 270
Char-grilled chicken glazed with sweet chili and fresh lime, finished with cilantro

BLACK TRUFFLE ARANCINI | 324
Crisp Arborio rice croquettes infused with Parmesan and black truffle, served with Parmesan aioli

FIRECRACKER SHRIMP | 324
Lightly Battered Gulf shrimp tossed in a sweet & spicy chili glaze and garnished with scallions

VEGETABLE SAMOSAS | 288
Golden pastry filled with curried vegetables and served with tamarind chutney

BRIE, PEAR & ALMOND BEGGAR'S PURSE | 288
Creamy Brie, caramelized pears, and toasted almonds wrapped in delicate buttered phyllo, finished with a drizzle of hot honey





RECEPTION

SPECIALTY STATIONS

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

ICE CREAM NOVELTY (v) **|** 850
(100 portions)
Assortment includes:

- Strawberry bars
- Ice cream cones
- Ice cream sandwiches

Additional Ice Cream Novelties | +215
(quantity 25)

Attendant *Optional* at $55 per hour (4-hour minimum applies). Additional hours charged at $55/hr.

Set Up Fee $100 (first day), subsequent days $40 delivery fee.

Power Requirement: 120volt, 15amps, single phase.

Freezer Dimensions: 49" W x 34.25 H" x 24 D".

PREMIUM ICE CREAM (v) **|** 1,275
(100 portions)
Assortment includes:

- Häagen-Dazs® bars
- Klondike® bars
- Magnum® bars

Additional Premium Ice Cream Bars | +325
(quantity 25)

Attendant *Optional* at $55 per hour (4-hour minimum applies). Additional hours charged at $55/hr.

Set Up Fee $100 (first day), subsequent days $40 delivery fee.

Power Requirement: 120volt, 15amps, single phase.

Freezer Dimensions: 49" W x 34.25 H" x 24 D".

RECEPTION

SPECIALTY STATIONS *continued*

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

GOURMET COOKIE STATION | 850

(240, 1.33 oz) Freshly baked cookies
Includes oven rental, napkins and appropriate supplies

Pre-Select one (1) Flavor: chocolate chip, white chocolate macadamia nut, or sugar butter

- **Milk Add-On Package** (3 gallon minimum) **|** +120
  Choice of Whole, 2% or Almond milk; includes 7 oz cups
- **Additional Cookies** (quantity 240) **|** +480

Power Requirement: 120volt, 15amps, single phase

Machine Dimensions: 20.5"W x 19.25"D x 9.25"H

Attendant Required at $55 per hour (4-hour minimum applies). Additional hours charged at $55/hr.

Set Up Fee $100 (first day), subsequent days $40 delivery fee.

CINNAMON ROLL STATION | 850

(200, 1.5 oz) Freshly baked cinnamon rolls
Includes vanilla icing, oven rental, napkins, and appropriate supplies

- **Additional Cinnamon Rolls** (quantity 200) **|** +550

Power Requirement: 120volt, 15amps, single phase

Machine Dimensions: 20.5"W x 19.25"D x 12.25"H

Attendant *Required* at $55 per hour (4-hour minimum applies). Additional hours charged at $55/hr.

Set Up Fee $100 (first day), subsequent days $40 delivery fee.

TABLETOP POPCORN MACHINE | 750

(225 serving bags) Freshly popped popcorn
Includes popcorn, bags (Size: 3.5" x 2.25" x 8.25"), machine rental, napkins and appropriate supplies

- **Additional Popcorn** (quantity 225) | +400

Power Requirement: 120volt, 15amps, single phase

Machine Dimensions: 18"W x 14"D x 30"H

Attendant Required at $55 per hour (4-hour minimum applies). Additional hours charged at $55/hr.

Set Up Fee $100 (first day), subsequent days $40 delivery fee.

GOURMET PRETZEL STATION | 800

(120, 7 oz) Freshly baked Bavarian pretzels
Includes pretzels, machine rental, napkins, and appropriate supplies

Pre-Select one (1) Flavor: Traditional with spicy brown mustard or Cinnamon-Sugar

- **Add-On Nacho Cheese Cups |** +350
  (quantity 50, 3.6 oz cups)
- **Additional Pretzels** (quantity 40) **|** +200

Power Requirement: 120volt, 15amps, single phase

Machine Dimensions: 17"W x 18.75"D x 42.5"H

Attendant *Required* at $55 per hour (4-hour minimum applies). Additional hours charged at $55/hr.

Set Up Fee $100 (first day), subsequent days $40 delivery fee.





RECEPTION

SPECIALTY STATIONS

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

MINI BEIGNETS (v) **|** 875
(432 mini pieces)
Estimated serving is 2 pieces per cone

Additional Orders | +200
(quantity 144 pieces)

Power Requirement: 120volt, 15amps, single phase

Machine Dimensions: N/A

Attendant *Required* at $55 per hour (4-hour minimum applies). Additional hours charged at $55/hr.

Set Up Fee $100 (first day), subsequent days $40 delivery fee.

MINI DONUTS (v) **|** 1,575
(250 bags, 6 pieces per bag)
Includes bags and napkins

Pre-Select one (1) Flavor:

- Powdered Sugar
- Cinnamon
- Plain

Power Requirement: Two (2) each 120volt, 15amps, single phase.

Convection Oven Dimensions: 11.3" x 15.2" x 16.4"

Attendant *Required* included in price (up to 4-hour service). Additional hours charged at $55/hr.

Set Up & Equipment Rental $325 (per day), *one hour set up required.*

INTERACTIVE STATION

NOLA SNACK SHOPPE (v) **|** 750
(25 lbs of total product)
Includes jars, scoops, cellophane candy bags (size: 4"x 2"x 8", capacity 1 pint), napkins, and appropriate serveware

Select six (6) options:

- Gummy Bears
- Swedish Fish
- Assorted Tootsie Rolls
- Assorted Jolly Ranchers
- Sour Gummy Worms
- Mixed Nuts
- Raisins
- Yogurt Pretzels
- Granola Clusters
- Traditional Snack Mix
  (pretzels, rye chips, and mini breadsticks)

Attendant *Optional* at $55 per hour (4-hour minimum applies). Additional hours charged at $55/hr.

Set Up Fee $100 (first day), subsequent days $40 delivery fee.

RECEPTION

SPECIALTY BEVERAGE CARTS

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

INFUSED HYDRATION STATION | 600
Includes three (3) decorative dispensers, (50) disposable 7-oz cups, napkins, ice

Infused Spa Water Flavors:

- Strawberry-Orange-Pineapple
- Strawberry-Lemon
- Strawberry-Watermelon-Basil
- Strawberry-Watermelon
- Strawberry-Dragonfruit
- Strawberry-Kiwi
- Peach-Grape-Ginger
- Peach-Ginger
- Mango-Pineapple-Coconut
- Mange-Orange-Pineapple
- Mango-Mint-Pineapple
- Lemon-Mint
- Lemon-Cucumber
- Lemon-Pineapple-Cayenne
- Lemon-Watermelon
- Blood Orange
- Cherry-Lime
- Watermelon-Mint

Additional Infused Beverage Refills (each) **| +175**

Attendant *Optional* at $55 per hour (4-hour minimum applies).

Set Up Fee $100 (first day), subsequent days $40 delivery fee.

BIG EASY FROZEN BEVERAGES | 2,700
(400 Beverages)
Includes machine rental, napkins, 7 oz cups, clear lids, and straws

Choice of one (1) Flavor:

- Bananas Foster Coffee Frappe
- Frozen Lemonade
- Mardi Gras Vanilla Shake
- Mango/Strawberry Smoothie
- Frozen Coffee

Additional Beverages (qty 100) **| +550**

Power Requirement: 120volt, 20amps, single phase

Machine Dimensions: 18" x 12" x 22"

Prep Space: 28" L x 12" W

Barista *Required* at $270 (up to 6-hours of service). Additional hours are $200, per hour, per barista.

Set Up Fee $275 (first day), subsequent days $40 delivery fee.





RECEPTION

SPECIALTY BEVERAGE CARTS

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

CAPPUCCINO COUNTER-TOP STATION | 2,700
(400) Coffee beverages
Includes machine rental, napkins, and 6 oz cups for 5 oz pours

Package includes:

- Espressos
- Lattes
- Cappuccinos
- Americanos
- Macchiatos
- Half & half, 2% milk, almond milk
- Sugar & sugar substitutes

Optional Flavor Enhancement | +275
Bananas Foster, mochas, hot chocolate, and vanilla lattes

Add Iced Coffee to Package | +75

Add Flavored Syrup Enhancement (per bottle) **|** +20
Hazelnut, vanilla, white chocolate, or caramel

Additional Beverages (qty 100) **|** +550

Power Requirement: Two (2) 120volt, 20amps, single phase

Espresso Machine Dimensions: 24" x 19" x 19"

Grinder Dimensions: 7" L x 11" W x 23" H

Barista *Required* at $270 (up to 6-hours of service). Additional hours are $200 per hour, per barista.

Set Up Fee $275 (first day), subsequent days $40 delivery fee.

ORGANIC ALL-NATURAL SMOOTHIES | 1,450
(100 Beverages)
Includes blender rental, napkins, spoons, 6 oz cups, lids, and straws

Create Your Own Smoothie!

Choice of two (2) fruits/nutrition, two (2) base products, and two (2)add-ins

Options include but are not limited to:

- **Fruits:** Bananas, strawberries, peaches, blueberries, pineapple, oranges, raspberries, kiwis, blackberries, etc.
- **Nutrition:** Spinach, kale, cucumber, avocado, carrots, celery, etc.
- **Base:** Almond milk, oat milk, coconut water, Greek yogurt, 100% assorted fruit juices, etc.
- **Add-Ins:** Oatmeal, peanut butter, agave, honey, flax seeds, chia seeds, etc.

Additional Beverages (subject to product availability on-site)

Power Requirement: 120volt, 15amps, single phase

Machine Dimensions: 23" L x 9" W x 8" H

Attendant *Required:* included in price (up to 4 hours of service). Additional hours charged at $55/hr.

Set Up & Equipment Rental $325 (per day), subsequent days $40 delivery fee.

***Note:** The machine runs loudly; please be aware if used inside booths.*

RECEPTION

SPECIALTY CARTS

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

BOBA TEA* | 1,975
(200 Beverages)
Prepared fresh at your booth
Includes equipment rental, napkins, straws and 8 oz. clear sealed cups

Choice of three (3) Flavors:

- Black Tiger Milk Tea
- Mango
- Lychee
- Strawberry
- Passion Fruit Tea

Additional Beverages (qty 50) **|** +400
May be purchased on-site with one hour advance notice

Power Requirement: Two (2) 110volt, single phase, 60HZ / 325W & 350W

Machine Dimensions: 28" x 17.7" x 27.6" H; 9.84" x 15.4" x 20.8" H

Attendant *Required* included in price
(up to 4-hours of service).
Additional hours charged at $55/hr.

Set Up & Equipment Rental $250 (per day), subsequent days $40 delivery fee.

CREAMY GELATO | 1,650
(150 Portions) Includes cart, napkins, spoons, and 3 oz cups

Pre-Select up to four (4) Flavors:

Fruit
- Banana
- Black Cherry Amarena
- Blackberry
- Mixed Berry
- Passion Fruit
- Raspberry
- Strawberry Cheesecake
- Blueberry Cheesecake
- Strawberry
- Watermelon
- Peach
- Orange
- Melon

Sorbet
- Strawberry
- Blueberry
- Blackberry
- Mixed Berries
- Passion Fruit
- Pineapple
- Mango
- Lemon
- Dark Chocolate
- Limoncello
- Dark Cherry
- Watermelon
- Coconut

Cream
- Pistachio
- Stracciatella
- Coffee
- Salted Caramel
- Mint & Chocolate
- Tiramisu
- Dulce De Leche
- Oreo
- Strawberry
- Nutella
- Dark Chocolate
- Snickers
- Brownie Fudge
- White Chocolate
- Raspberry
- Key Lime Pie
- Kinder Bueno
- Ferrero Rocher

Additional Cups not orderable on-site

Power Requirement: 120volt, 15amps, single phase

Machine Dimensions: 51" L x 32" W x 41" H

Branding Dimensions: 52" x 26"

Attendant *Required* included in price
(up to 4-hours of service).
Additional hours charged at $55/hr.

Set Up & Equipment Rental $325 (per day), subsequent days $40 delivery fee.





RECEPTION

SPECIALTY CARTS

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

SUSHI, NIGIRI, OR SASHIMI | 6,775
(800) Pieces, hand-rolled, mix & match
Includes sushi cooler, chopsticks, soy sauce, ginger, wasabi, napkins, and 2 oz cups

Sushi Rolls:
(8 pcs per roll)
- California
- Spicy Tuna
- Salmon
- Shrimp Tempura
- Vegetable
- Rainbow

Nigiri:
- Tuna
- Salmon
- Yellowtail Fish
- Shrimp
- Fried Tofu

Sashimi:
- Tuna
- Salmon
- Yellowtail Fish
- Shrimp

NOTE: *To expedite service, 50% of the order will be pre-set, while the other 50% will be prepared on-site.*

Additional Rolls not orderable on-site

Power Requirement: Two (2) 110volt, 500W, single phase

Cooler Dimensions: 18" x 58" x 13"

Client to Supply: Two (2) 6' Draped tables or hospitality counters, trash removal and clean up. Minimum 20' x 20' booth space required for set up.

Specialized Chef *Required*: included in price (up to 4 hours of service) Additional hours charged at $100/hr.

Attendant *Required:* included in price (up to 4 hours of service). Additional hours charged at $55/hr.

Set Up Fee $100 (per day)

Orders must be placed 30 days in advance or a 25% late fee will be applied. Cancellations within 10 business days of service is 100% non-refundable.

SNO BALLS | 2,775
(300) Shaved ice sno-balls
Includes equipment rental, napkins, straws, spoons, and 4 oz clear cups

Flavors Included:
- Cotton Candy
- Grape
- Fruit Punch
- Bubble Gum
- Lemonade
- Strawberry
- Cherry
- Lime

Additional Sno-balls (qty 50) **|** +400
May be purchased onsite with one hour advance notice

Power Requirement: 110volt, 1000W, single phase

Machine Dimensions: 15.4" x 21.3" x 20"

Client to Supply: One (1) 6' Draped table or hospitality counter, trash removal and clean up.

Attendant *Required:* included in price (up to 4 hours of service). Additional hours charged at $55/hr.

Set Up & Equipment Rental $100 (per day)

RECEPTION

SPECIALTY CARTS

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

AÇAÍ BOWLS | 1,800
(150 Portions)
Includes blender, 5 oz bowls, spoons, and napkins

Choice of four (4) Toppings/Flavors:

- Strawberries
- Blueberries
- Granola
- Kiwi
- Bananas
- Honey
- Coconut Flakes
- Pineapple

Additional Bowls Subject to availability onsite.
If available, portions sold at $600 each (qty 50)

Power Requirement: 120volt, 15amps, single phase

Machine Dimensions: 17" L x 10" W x 7" H

Attendant *Required:* included in price (up to 4 hours of service). Additional hours charged at $55/hr.

Set Up & Equipment Rental $325 (per day).

***Note:** Machine runs loud, please be aware if used indoors, inside booths.*

AVOCADO DELIGHT | 1,100
(150, 3.5" Toast squares)
Includes conveyor toaster, utensils, plates and napkins

Choice of one (1) Toast Flavor:

- **Mini BLT Crunch Toast:** Brioche bread, avocado, sliced tomato, crispy bacon, arugula, everything bagel seasoning
- **Mini Mediterranean Toast:** Sourdough bread, avocado, cucumber ribbons, cherry tomato, crispy chickpeas, pickled red onions, feta cheese, olive oil drizzle
- **Mini Caprese Toast:** Sourdough bread, avocado, fresh mozzarella, cherry tomatoes, balsamic drizzle, olive oil drizzle

Additional Squares Sold in increments of 150 pieces minimum

Power Requirement: 110volt, 15amps, single phase

Machine Dimensions: 20.87" L x 14.96" W x 6.04" H

Attendant *Required:* included in price (up to 4 hours of service). Additional hours charged at $55/hr.

Set Up & Equipment Rental $325 (per day).





BEVERAGES

NON-ALCOHOLIC

CASE BEVERAGES
(24 per case)

BOTTLED FRUIT JUICES (12 oz) | 120

ASSORTED SODA (12 oz) | 120

DASANI® WATER (16.9 oz) | 126

CANNED WATER (12 oz) | 156

SPARKLING WATER (12 oz) | 156

TOPO CHICO® FLAVORED WATER (12 oz) | 156

MONSTER® ENERGY DRINKS (16 oz) | 168

MISCELLANEOUS

ICE (16 lb bag, each) | 14

WATER COOLER RENTAL | 90
Includes 7 oz cups
(5-Gallon Water Jug sold separately)

5-GALLON WATER JUG | 56

COFFEE SERVICE

Includes 10 oz cups, stirrers, napkins, sleeves, lids, half & half, 2% milk, almond milk, sugar and sugar substitutes

NEW ORLEANS ROAST COFFEE | 285
(3 gallon minimum)

NEW ORLEANS HOT TEA | 285
(3 gallon minimum)

STARBUCKS® COFFEE | 345
(3 gallon minimum)

CHICORY COFFEE BAR | 375
(3 gallon minimum)
Includes house brewed chicory coffee, assorted flavored syrups, whipped cream, and chocolate shavings, 10 oz cups, stirrers, napkins, sleeves, lids, half & half, 2% milk, almond milk, sugar and sugar substitutes

ICED COFFEE | 345
(3 gallon minimum)
Includes 12 oz clear cups, clear lids, straws, napkins, ice cambro, half & half, 2% milk, almond milk, sugar and sugar substitutes

BEVERAGES

ALCOHOLIC DRINKS

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

BEER - BY THE CASE

(12 oz cans, served on ice with napkins)

DOMESTIC BEER (24 ct per case) **|** 192

- Budweiser
- Bud Light
- Miller Light
- Michelob Ultra

IMPORTED & MICROBREW BEER | 240
(24 ct per case)

- Heineken
- Corona
- Abita Amber - (Paradise Park Lager, Jockamo Juicy IPA, or Holy Roller IPA)

WINE & BUBBLES - BY THE BOTTLE

(Served in 9 oz cups with napkins)

HOUSE WINE (750 ml bottle) **|** 45

- House Chardonnay
- House Cabernet Sauvignon
- House Sauvignon Blanc
- House Pinot Grigio

LA MARCA PROSECCO (750 ml bottle) **|** 52





BEVERAGES

HOSTED BAR SERVICE

Consumption Based. Minimum guarantee: $1,500/day. Client is responsible for providing a 4-6' hospitality counter, pre-arranging electrical power supply, trash removal, and clean up.

PREMIUM SELECTIONS

(per drink)

LIQUOR | 12

- Ketel One Vodka
- Herradura Silver Tequila
- Crown Royal Whiskey
- Bacardi White Superior Rum
- Bombay Sapphire Gin

WINE | 12

- Chateau St. Michelle Chardonnay
- 14 Hands Cabernet Sauvignon
- Kim Crawford Sauvignon Blanc
- Ecco Domani Pinot Grigio

HARD SELTZERS / RTDS | 10

(Flavors subject to change and based on seasonal availability)

- Seasonal High Noon Vodka Seltzers
- Cutwater Canned Cocktails - (Lemon Drop, Espresso Martini, White Russian, or Strawberry Margarita)

IMPORTED & MICROBREW BEER | 10

(Flavors subject to change and based on seasonal availability)

- Heineken
- Corona
- Abita Amber - (Paradise Park Lager, Jockamo Juicy IPA, or Holy Roller IPA)

DOMESTIC BEER | 8

- Budweiser
- Bud Light
- Miller Light
- Michelob Ultra

NON-ALCOHOLIC VARIETIES

- Michelob Ultra Zero Beer | 8
- Bottled Spring Water | 5.25
- Assorted Fruit Juices | 5
- Assorted Sodas /Coca-Cola Products | 5
- Sparkling Mineral Water | 6.50
- Assorted Topo Chico | 6.50 (Blueberry-Hibiscus, Lime-Mint and Tangerine-Ginger)

BEVERAGES

HOSTED BAR SERVICE

Consumption Based. Minimum guarantee: $1,500/day. Client is responsible for providing a 4-6' hospitality counter, pre-arranging electrical power supply, trash removal, and clean up.

DELUXE SELECTIONS

(per drink)

LIQUOR | 10

- Tito's Handmade Vodka
- Camarena Silver Tequila
- Jack Daniel's Whiskey
- Captain Morgan White Rum
- Tanqueray Gin

WINE | 10

- House Chardonnay
- House Cabernet Sauvignon
- House Sauvignon Blanc
- House Pinot Grigio

HARD SELTZERS / RTDS | 10

(Flavors subject to change and based on seasonal availability)

- Seasonal High Noon Vodka Seltzers
- Cutwater Canned Cocktails - (Lemon Drop, Espresso Martini, White Russian, or Strawberry Margarita)

IMPORTED & MICROBREW BEER | 10

(Flavors subject to change and based on seasonal availability)

- Heineken
- Corona
- Abita Amber - (Paradise Park Lager, Jockamo Juicy IPA, or Holy Roller IPA)

DOMESTIC BEER | 8

- Budweiser
- Bud Light
- Miller Light
- Michelob Ultra

NON-ALCOHOLIC VARIETIES

- Michelob Ultra Zero Beer | 8
- Bottled Spring Water | 5.25
- Assorted Fruit Juices | 5
- Assorted Sodas /Coca-Cola Products | 5
- Sparkling Mineral Water | 6.50
- Assorted Topo Chico | 6.50 (Blueberry-Hibiscus, Lime-Mint and Tangerine-Ginger)





BEVERAGES

COCKTAIL STATIONS

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

MARGARITA STATION | 1,000
(100 Beverages on the rocks)
Includes napkins, 7 oz cups, and straws

Additional Beverages (qty 50) **| +550**

Power Requirement: N/A

Machine Dimensions: N/A (on the rocks)

Bartender *Required:* **at $55 per hour** (up to 4-hours of service). Additional hours charged at $55/hr.

Set Up Fee $100 (first day),
subsequent days $40 delivery fee.

HURRICANE STATION | 1,000
(100 Beverages served over ice)
Includes napkins, 7 oz cups, and straws

Additional Beverages (qty 50) **| +500**

Power Requirement: N/A

Machine Dimensions: N/A (batch cocktails)

Bartender *Required:* **at $55 per hour** (up to 4-hours of service). Additional hours charged at $55/hr.

Set Up Fee $100 (first day),
subsequent days $40 delivery fee.

FROZEN DAIQUIRI STATION | 950
(100 Beverages)
Includes machine rental, napkins,
12 oz cups, and straws

Choice of one (1) Flavor:

- Strawberry
- Hurricane
- Bushwacker
- Frozé
- Margarita *(original, prickly pear, peach, mango, passion fruit, and watermelon flavors available upon request)*
- Piña Colada
- Summertime Lemonade

Additional Beverages (qty 50) **| +450**

Power Requirement: 120v, 15amps, single phase

Machine Dimensions: 14.16" W x 27.812" D x 30.937" H (weight: 168 lbs)

Bartender *Required:* **at $55 per hour** (up to 4-hours of service). Additional hours charged at $55/hr.

Set Up Fee $100 (first day),
subsequent days $40 delivery fee.

BEVERAGES

COCKTAIL STATIONS

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

CAJUN MARY STATION | 950

(100 Beverages served over ice)
Includes napkins, 12 oz cups, limes, lemons, cocktail olives, and spicy green beans

Additional Beverages (qty 50) **|** +500

Power Requirement: N/A

Machine Dimensions: N/A (made to order cocktails)

Bartender *Required:* at $55 per hour (up to 4-hours of service). Additional hours charged at $55/hr.

Set Up Fee $100 (first day), subsequent days $40 delivery fee.

DIRTY SODA STATION | 2,000

(300 Beverages served over ice)
Includes napkins, 16 oz cups, straws, and lids

- Sodas – Coke, Diet Coke, Coke Zero, Dr. Pepper, Sprite, Sprite Zero, and Root Beer
- Syrups – Raspberry, cherry, coconut, and sugar-free vanilla
- Creamers – Half & half and almond milk
- Garnishes – cherries, lemons, limes, peppermints, gummy bears, and sour gummy worms

Additional Beverages (qty 150) **|** +900

Power Requirement: N/A

Minimal Space Requirement: 8' x 6' of open area inside the booth

Attendant *Required:* at $55 per hour (up to 4-hours of service). Additional hours charged at $45/hr.

Set Up Fee $100 (first day), subsequent days $40 delivery fee.

MOCKTAILS | 925

(150 Beverages served over ice)
Includes napkins, 7 oz cups, orange wheels, mint sprigs, Maraschino cherries, and fresh blueberries

Package Contains (50) of Each Flavor:

- Herbal Tangerine Elixir –
  Wake up your senses. Bright tangerine dances with aromatic basil and a hint of peach sweetness. It's citrus bliss with Big Easy soul
- Pomegranate Ginger Tonic –
  Fall hard and fast. Fiery ginger and tart pomegranate deliver a spicy-sweet bite worthy of a French Quarter romance.
- Blueberry Floral Spritz –
  Be bad and bougie. Juicy blueberry, a kiss of rose, cooling mint, and a lively sparkle of soda. It's a non-alcoholic spritz with New Orleans swagger

Additional Beverages (qty 48) **|** +264

Power Requirement: N/A

Machine Dimensions: N/A (canned cocktails)

Attendant *Required:* at $55 per hour (up to 4-hours of service). Additional hours charged at $45/hr.

Set Up Fee $100 (first day), subsequent days $40 delivery fee.





THANK YOU