



SERENDIPITY STUDIO

*Do You Believe*

THAT FOOD CAN BE A WORK OF ART?

WEDDING MENU PACKAGES

300 Bourbon Street • New Orleans, LA 70130





# Wedding Package 1





## WEDDING PACKAGE ONE

### PASSED HORS D'OEUVRES

*3 hot & 3 cold passed hors d'oeuvres for 1 hour*

#### **COLD** (Select Three)

*Smoked Salmon Tartar, Horseradish, Sesame Cones*

*Pickled Shrimp Deviled Eggs*

*Country Pâté, Bâtard, Pickled Mustard Seeds,  
Seasonal Marmalade*

*Grilled Artichoke, Crawfish Tails,  
Pickled Shallot Bruschetta*

*Roasted Tomato and Burrata Cheese,  
Micro Basil Bruschetta*

*Eggplant Caviar, Moroccan Hummus, Pita Chip*

*Deviled Eggs, Country Ham*

#### **HOT** (Select Two)

*Mini Debris Po'boys, Pickled Shallots*

*Meat Pies*

*Crawfish Pies*

*Reuben in Rye Puff*

*Breaded Artichoke with Goat Cheese*

*Pecan Chicken Tender with Pepper Jelly*

*BBQ Chicken Biscuit*

*Onion, Country Ham Fontina Grit "Puppies"*

*Vegetable Spring Rolls*

*Thai Curry Samosas*

*Herb Cheese Gougères*

*Ratatouille Tart*

### COLD BUFFET DISPLAYS (Select Two)

#### **Local Vegetable Display**

*Local and Market-Available Inspired Grilled and Pickled  
Vegetables, Ranch and Blue Cheese Dips*

#### **Fresh Fruit Display**

*Vanilla-Bean Greek Yogurt Dipping Sauce*

#### **Imported & Domestic Cheese Board**

*Accompanied by Local Honey Comb, Seasonal  
Marmalade, Market-Available Fresh Fruits, Dried Fruits  
and Nuts, Crackers and Bâtard*

#### **Hummus Bar**

*Tunisian, Green Herb, Greek, Southwestern, Red Pepper,  
Lavash Crackers, Pita Chips, Veggie Chips*

#### **Cone Display**

*Roasted Beets, Blue Cheese, Pecans*

*Parsnip and Wild Mushroom*

*Goat Cheese and Carrots*

### AMUSE BOUCHE DISPLAYS (Select Two)

#### **Petite Ravioli**

*Smoked Mushrooms, Feta Cheese,  
Fried Brussels Sprouts*

#### **Artichoke Tapenade**

*with Speck Ham*

#### **Thai Noodle**

*Spicy Peanut Sauce, Snap Peas, Carrots*

#### **Creole Tomatoes**

*Burrata Cheese and 10-year-old Balsamic*

**ACTION STATIONS** *(Select Two)*  
*Limited to two (2) hours of service. No attendant fee.*

**Artisanal Grain Station**

**Choice of:**

*Toasted Barley*

*White Stone Ground Grits*

*Risotto*

**Please select two per station:**

*"Desire" Tasso Cream Shrimp*

*Green Onion Gravy*

*Short Rib Debris Gravy*

*Roasted Vegetable Ragu*

**Accompanied by:**

*Green Onions, Roasted Peppers, Andouille, Caramelized Onions, Cheddar Cheese, Wild Mushrooms*

**NOLA Dirty Rice Station**

*Smoked Pork Shoulder, Bell Peppers, Baby Kale, Sweet Onions, Green Onion, Creole Jus*

**Cajun Fried Turkey**

*Sweet Potato Purée Andouille Dressing, Gravy*

**Moroccan Roasted Eggplant**

*Za'atar Aioli, Tabbouleh, Pita Bread*

**Pasta Station**

**Please select two per station:**

*Braised Beef Ravioli*

*Grilled Summer Vegetables Ravioli*

*Italian Cheese Ravioli*

*Butternut Squash Ravioli*

*Sweet Potato Gnocchi*

*Fusilli Pasta*

*Penne Pasta*

**Please select two per station:**

*Creole Tomato Sauce*

*Wild Mushroom, Herbsaint Cream Sauce*

*Local Herb Pesto*

**Accompanied by:**

*Parmesan Cheese, Fresh Basil, Crushed Red Pepper, Garlic Confit, Roasted Tomatoes*

**WEDDING CAKE**

*Traditional Buttercream Icing*

*Simple Design*

*Stainless Steel or Traditional Cake Stand*

**Fondant Upcharge**

**\$79++ per person**





# *Wedding Package 2*



## WEDDING PACKAGE TWO

### PASSED HORS D'OEUVRES

*3 hot & 3 cold passed hors d'oeuvres for 1 hour*

#### **COLD** (Select Three)

*Smoked Salmon Tartar, Horseradish, Sesame Cones*

*Pickled Shrimp Deviled Eggs*

*Duck Leg Rillettes, Bâtard, Dijon Mustard, Pickle*

*Country Pâté, Bâtard, Pickled Mustard Seeds,  
Seasonal Marmalade*

*Grilled Artichoke, Crawfish Tails,  
Pickled Shallot Bruschetta*

*Roasted Tomato and Burrata Cheese,  
Micro Basil Bruschetta*

*Eggplant Caviar, Moroccan Hummus, Pita Chip*

*Smoked Redfish, Louisiana Caviar, Ravigote Sauce*

*Deviled Eggs, Country Ham*

*Endive Spear, Humboldt Fog Blue Cheese,  
Market-Inspired Marmalade*

#### **HOT** (Select Three)

*Mini Debris Po'boys, Pickled Shallots*

*Crawfish Pies*

*Short Rib, Cheddar and Onion Panini*

*Reuben in Rye Puff*

*Medjool Dates, Apple Bacon and Chorizo*

*Breaded Artichoke with Goat Cheese*

*Pecan Chicken Tender with Pepper Jelly*

*BBQ Chicken Biscuit*

*Onion, Country Ham Fontina Grit "Puppies"*

*Vegetable Spring Rolls*

*Mini Char Sui Bao*

*Thai Curry Samosas*

*Berkshire Pork Dumpling with Ginger Soy Dipping Sauce*

*Ratatouille Tart*

## **COLD BUFFET DISPLAYS** *(Select Three)*

### **Local Vegetable Display**

*Local and Market-Available Inspired Grilled, Pickled and Raw Vegetables, Ranch and Blue Cheese Dips*

### **Fresh Fruit Display**

*Vanilla-Bean Greek Yogurt Dipping Sauce*

### **Imported & Domestic Cheese Board**

*Accompanied by Local Honey Comb, Seasonal Marmalade, Market-Available Fresh Fruits, Dried Fruits and Nuts, Crackers and Bâtard*

### **Smoked & Cured Salmon Display**

*Capers, Tomato, Hard Cooked Eggs, Onion, Parsley, Crackers and Bagel Chips*

### **NOLA Raw Bar**

**3 pieces per person**

*Chilled Boiled Shrimp and Marinated Crab Claws, Accompanied by Rémoûlade, Cocktail and Ravigote Sauces*

### **Hummus Bar**

*Tunisian, Green Herb, Greek, Southwestern, Red Pepper, Lavash Crackers, Pita Chips, Veggie Chips*

### **Cone Display**

*Roasted Beets, Blue Cheese, Pecans*

*Parsnip and Wild Mushroom*

*Goat Cheese and Carrots*

## **AMUSE BOUCHE DISPLAYS**

### **Petite Ravioli**

*Smoked Mushrooms, Feta Cheese, Fried Brussels Sprouts*

### **Artichoke Tapenade**

*with Speck Ham*

### **Thai Noodle**

*Spicy Chicken, Spicy Peanut Sauce, Snap Peas, Carrots*

### **Creole Tomatoes**

*Burrata Cheese and Aged Balsamic*

### **Shrimp Maui**

*Spring Roll with Sweet and Spicy Sauce*

## **HOT BUFFET DISPLAYS** *(Select Two)*

### **Louisiana Whole Roasted Fish Display**

*Ravigote Sauce, Rémoûlade Sauce, Creole Sauce, Local Corn and Green Onion Hush Puppies, White Rice*

### **Wagyu Beef Sliders**

*Tillamook Farmhouse Cheddar, Tomato Marmalade*

### **Jambalaya**

*Chicken and Andouille Sausage*

### **Gumbo**

*Shrimp, Oyster, Crawfish, Crab with Jazzmen Rice*

### **Bisque**

*Blue Crab and Florida Corn or Blue Crab and Fall Squash*

### **Shrimp & Alligator Sliders**

*Spicy Aioli, Cucumbers, Shaved Jalapeño Peppers, Herbs*

### **Dim Sum Station**

*Vegetable Sui Mei, Chicken Lemongrass Dumpling, Edamame Dumpling (Vegan), BBQ Pork Buns (Char Sui Bao)*



**ACTION STATIONS** *(Select Two)*  
*Limited to two (2) hours of service. No attendant fee.*

**Pasta Station**

*Please select two per station:*

*Braised Beef Ravioli*

*Grilled Summer Vegetables Ravioli*

*Italian Cheese Ravioli*

*Butternut Squash Ravioli*

*Sweet Potato Gnocchi*

*Fusilli Pasta*

*Penne Pasta*

*Please select two per station:*

*Braised Short Ribs Bolognese*

*Creole Tomato Sauce*

*Wild Mushroom, Black Truffle Cream Sauce*

*Local Herb Pesto*

*Accompanied by:*

*Parmesan Cheese, Fresh Basil, Crushed Red Pepper,  
Garlic Confit, Roasted Tomatoes*

**Artisanal Grain Station**

*Choice of:*

*Tri-Colored Orzo*

*Toasted Barley*

*Yellow Cheddar Cheese Grits*

*Risotto*

*Please select two per station:*

*“Desire” Tasso Cream Shrimp*

*Green Onion Gravy Short Rib,*

*Debris Gravy Wild Mushroom and Cured Ham*

*Roasted Vegetable Ragu*

*Accompanied by:*

*Green Onions, Roasted Peppers, Andouille, Caramelized  
Onions, Cheddar Cheese, Wild Mushrooms*

**Southern “Porchetta” Pork Loin**

*Fried Mac & Cheese, Local Greens*

**Cajun Fried Turkey**

*Sweet Potato Purée, Andouille Dressing, Gravy*

**Moroccan Roasted Eggplant**

*Za’atar Aioli, Tabbouleh, Pita Bread*

**DESSERT STATIONS**

*Ultimate Chocolate Chip Cookies*

*Spiced Rum Pecan Pralines*

*White Chocolate Cranberry Walnut Mendiante*

**WEDDING CAKE**

*Traditional Buttercream Icing*

*Simple Design*

*Stainless Steel or Traditional Cake Stand*

*Fondant Upcharge*

**\$92++ per person**



# *Wedding Package 3*



## WEDDING PACKAGE THREE

### PASSED HORS D'OEUVRES

*3 hot & 3 cold passed hors d'oeuvres for 1 hour*

#### **COLD** (Select Three)

*Smoked Salmon Tartar, Horseradish, Sesame Cones*

*Pickled Shrimp Deviled Eggs*

*Duck Leg Rillettes, Bâtard, Dijon Mustard, Pickle*

*Country Pâté, Bâtard, Pickled Mustard Seeds,  
Seasonal Marmalade*

*Grilled Artichoke, Crawfish Tails,  
Pickled Shallot Bruschetta*

*Roasted Tomato and Burrata Cheese,  
Micro Basil Bruschetta*

*Eggplant Caviar, Moroccan Hummus, Pita Chip*

*Smoked Redfish, Louisiana Caviar, Ravigote Sauce*

*Deviled Eggs, Country Ham*

*Endive Spear, Humboldt Fog Blue Cheese,  
Market-Inspired Marmalade*

*Lobster Potato Salad*

*Pickled Shrimp in a Jar*

*Ratatouille Tart*

#### **HOT** (Select Three)

*Fried PJ Oysters, Bacon, Blue Cheese, Firecracker Sauce*

*Mini Debris Po'boys, Pickled Shallots*

*Fontina, Black Truffle Lobster Mac & Cheese*

*Short Rib, Cheddar & Onion Panini*

*Reuben in Rye Puff*

*Medjool Dates, Apple Bacon and Chorizo*

*Breaded Artichoke with Goat Cheese*

*Chicken Tandoori Satay*

*Onion, Country Ham Fontina Grit "Puppies"*

*Vegetable Spring Rolls*

*Mini Monte Cristo*

*Moroccan Lamb Cigars*

*Mini Char Sui Bao*

*Thai Curry Samosas*

*Berkshire Pork Dumpling with Ginger Soy Dipping Sauce*



## **COLD BUFFET DISPLAYS** *(Select Three)*

### **Local Vegetable Display**

*Local and Market-Available Inspired Grilled, Pickled and Raw Vegetables, Ranch and Blue Cheese Dips*

### **Fresh Exotic Fruit Display**

*Vanilla-Bean Greek Yogurt,  
Thai Peanut Sauce*

### **St. Charles Cheese Display**

*Local Market and Artisanal Available  
Cheese, Accompanied by Local Honey Comb, Seasonal  
Marmalade, Market-Available Fresh Fruits, Dried Fruits  
and Nuts, Crackers and Bâtard*

### **Charcuterie Display**

*Artisanal Inspired and House-Made Meats,  
Sausages, Dry Cured, Pâtés and Rillettes,  
Accompanied by House Pickles, Mustards,  
Seasonal Marmalades, Crackers and Bâtard*

### **Smoked & Cured Salmon Display**

*Capers, Tomato, Hard Cooked Eggs, Onion, Parsley,  
Crackers and Bagel Chips*

### **NOLA Raw Bar**

*Chilled Boiled Shrimp, Gulf Oyster on the Half Shell,  
Marinated Crab Claws, Florida Lobster, Accompanied  
by Rémoûlade, Cocktail and Ravigote Sauces*

### **Sushi Display Station**

*Seaweed Salad, Edamame Salad, Ocean Salad,  
Tamari Soy Sauce, Wasabi*

## **AMUSE BOUCHE DISPLAYS**

### **Petite Ravioli**

*Smoked Mushrooms, Crabmeat,  
Fried Brussels Sprouts*

### **Artichoke Tapenade**

*with Speck Ham*

### **Thai Noodle**

*Spicy Shrimp, Peanut Sauce, Snap Peas, Carrots*

### **Creole Tomatoes**

*Marinated Feta Cheese, Red Onions, Olives*

### **Shrimp Maui**

*Spring Roll with Sweet and Spicy Sauce*

## **HOT BUFFET DISPLAYS** *(Select Two)*

### **Louisiana Whole Roasted Fish Display**

*Ravigote Sauce, Rémoûlade Sauce, Creole Sauce,  
Local Corn and Green Onion Hush Puppies, White Rice*

### **Wagyu Beef Sliders**

*Tillamook Farmhouse Cheddar,  
Tomato Marmalade*

### **Gumbo**

*Shrimp, Oyster, Crawfish, Crab  
with Jazzmen Rice*

### **Bisque**

*Blue Crab and Florida Corn or  
Blue Crab and Fall Squash*

### **Dim Sum Station**

*Vegetable Sui Mei, Chicken Lemongrass  
Dumpling, Edamame Dumpling (Vegan),  
BBQ Pork Buns (Char Sui Bao)*

### **Shrimp & Alligator Sliders**

*Spicy Aioli, Cucumbers,  
Shaved Jalapeño Peppers, Herbs*

## **CHARBROILED GULF OYSTERS**

### **Rockefeller**

*Spinach, Herbs, Herbsaint and Breadcrumbs*

### **Bienville**

*Bacon, Shrimp, Mushroom, Sherry*

### **Desire's Charbroiled**

*Spicy Butter and Herbs*

## **CONE DISPLAY**

*Beef Tartar, Lemon, Anchovy*

*Tuna Poke, Seaweed Salad*

*Apple, Blue Cheese, Walnuts*



## **ACTION STATIONS** *(Select Two)*

### **Rice and Grain Station**

**Choice of:**

*Quinoa*

*Tri-Colored Orzo*

*Risotto*

*Yellow Cheddar Cheese Grits*

*Toasted Barley*

**Please select two per station:**

*“Desire” Tasso Cream Shrimp,*

*Green Onion Gravy*

*Short Rib Debris Gravy*

*Crawfish “Monica”*

*Creole Braised Duck*

*Cajun Rabbit Fricassee*

**Accompanied by:**

*Green Onions, Roasted Peppers, Andouille, Caramelized Onions, Cheddar Cheese, Wild Mushrooms*

### **Pasta Station**

**Please select two per station:**

*Maine Lobster with Saffron*

*Chicken and Spinach Mozzarella*

*Italian Cheese Ravioli*

*Butternut Squash Ravioli*

*Sweet Gnocchi*

*Fusilli Pasta*

*Penne Pasta*

**Please select two per station:**

*Braised Short Ribs Bolognese*

*Creole Tomato Sauce*

*Wild Mushroom, Black Truffle Cream Sauce*

*Gorgonzola Alfredo Sauce*

*Local Herb Pesto*

**Accompanied by:**

*Parmesan Cheese, Fresh Basil, Crushed Red Pepper, Garlic Confit, Roasted Tomatoes*

### **Louisiana Blue Crab Cakes** *(2 per person)*

*Florida Corn Maque Choux, Mirliton & Local Micro Green Salad, Serrano Chili Vinaigrette*

### **Day Boat Gulf Caught Fish Station**

*Roasted Pumpkin Purée, Curry Cauliflower, Pumpkin Seed Pesto*

### **Smoked Prime Rib**

*Horseradish Mac & Cheese, BBQ Butter, Asparagus*

### **NOLA Boudin Stuffed Suckling Pig**

*Braised Greens and Smoked Pork*

### **Greek Spiced Lamb Shoulder**

*Pita Bread, Tzatziki Sauce, Couscous and Dried Fruit Salad*



## FRENCH PATISSERIE DISPLAY

*French Macaroons*

*Coconut Rocher*

*Bon Bons*

## WEDDING CAKE

*Traditional Buttercream Icing*

*Simple Design*

*Stainless Steel or Traditional Cake Stand*

***Fondant Upcharge***

## LATE-NIGHT PASS

***Choice of two, for one hour***

*Black Angus Sliders, Farmhouse Cheddar*

*Debris Fries*

*Mini Milk Shakes*

*Mini Coney Island Dogs*

*Donuts and Bourbon Milk Punch*

*Beignets and Brandy Freeze*

*Pork Belly Corn Dogs with Creole Honey Mustard*

*Grilled Cheese and Creole Tomato Soup*

*Chicken and Waffles on a Stick*

***\$123++ per person***





# Wedding Package 4



## WEDDING PACKAGE FOUR

### PASSED HORS D'OEUVRES

*3 hot & 3 cold passed hors d'oeuvres for 1 hour*

#### **COLD** (Select Three)

*Tuna Poke with Avocado in Sesame Cones*

*Smoked Salmon Tartar, Horseradish, Sesame Cones*

*Pickled Shrimp Deviled Eggs*

*Duck Leg Rillettes, Bâtard, Dijon Mustard, Pickle*

*Country Pâté, Bâtard, Pickled Mustard Seeds,  
Seasonal Marmalade*

*Crab Ravigote Stuffed Cherry Tomato*

*Grilled Artichoke, Crawfish Tails,  
Pickled Shallot Bruschetta*

*Roasted Tomato and Burrata Cheese,  
Micro Basil Bruschetta*

*Eggplant Caviar, Moroccan Hummus, Pita Chip*

*Smoked Redfish, Louisiana Caviar, Ravigote Sauce*

*Deviled Eggs, Country Ham*

*Endive Spear, Humboldt Fog Blue Cheese,  
Market-Inspired Marmalade*

*Lobster Potato Salad*

*Pickled Shrimp in a Jar*

#### **HOT** (Select Three)

*Fried PJ Oysters, Bacon, Blue Cheese, Firecracker Sauce*

*Mini Debris Po'boys, Pickled Shallots*

*Fontina, Black Truffle Lobster Mac & Cheese*

*Crawfish Pies*

*Beef & Gorgonzola Wrapped in Bacon*

*Short Rib, Cheddar & Onion Panini*

*Reuben in Rye Puff*

*Medjool Dates, Apple Bacon and Chorizo*

*Breaded Artichoke with Goat Cheese*

*Pecan Chicken Tender with Pepper Jelly*

*BBQ Chicken Biscuit*

*Chicken Tandoori Satay*

*Onion, Country Ham Fontina Grit "Puppies"*

*Vegetable Spring Rolls*

*Moroccan Lamb Cigars*

*Mini Char Sui Bao*

*Thai Curry Samosas*

*Berkshire Pork Dumpling with Ginger Soy Dipping Sauce*

*Ratatouille Tart*



## **COLD BUFFET DISPLAYS** *(Select Three)*

### **Local Vegetable Display**

*Local and Market-Available Inspired Grilled, Pickled and Raw Vegetables, Ranch and Blue Cheese Dips*

### **Fresh Exotic Fruit Display**

*Vanilla-Bean Greek Yogurt, Thai Peanut Sauce*

### **St. Charles Cheese Display**

*Local Market and Artisanal Available Cheese, Accompanied by Local Honey Comb, Seasonal Marmalade, Market-Available Fresh Fruits, Dried Fruits and Nuts, Crackers and Bâtard*

### **Charcuterie Display**

*Artisanal Inspired and House-Made Meats, Sausages, Dry Cured, Pâtés and Rillettes, Accompanied by House Pickles, Mustards, Seasonal Marmalades, Crackers and Bâtard*

### **Smoked & Cured Salmon Display**

*Capers, Tomato, Hard Cooked Eggs, Onion, Parsley, Crackers and Bagel Chips*

### **NOLA Raw Bar**

*Chilled Boiled Shrimp, Gulf Oyster on the Half Shell, Marinated Crab Claws, Florida Lobster, Accompanied by Rémooulade, Cocktail and Ravigote Sauces*

### **Sushi & Sashimi Display Station**

*Based on two pieces per person  
Seaweed Salad, Edamame Salad, Ocean Salad, Tamari Soy Sauce, Wasabi*

### **Caviar Station**

*American Paddlefish, Louisiana "Cajun Caviar", Ostraca Yukon Gold Potato Bilni, Latkes, Gougères Eggs, Capers, Cornichon, Chives, Tomato, Red Onion*

## **HOT BUFFET DISPLAYS** *(Select Two)*

### **Louisiana Whole Roasted Fish Display**

*Ravigote Sauce, Rémooulade Sauce, Creole Sauce, Local Corn and Green Onion Hush Puppies, White Rice*

### **Gumbo**

*Shrimp, Oyster, Crawfish, Crab with Jazzmen Rice*

### **Bisque**

*Blue Crab and Florida Corn or Blue Crab and Fall Squash*

### **Dim Sum Station**

*Vegetable Sui Mei, Chicken Lemongrass Dumpling, Edamame Dumpling (Vegan), BBQ Pork Buns (Char Sui Bao)*

## **AMUSE BOUCHE DISPLAYS**

### **Petite Ravioli**

*Smoked Mushrooms, Crabmeat, Fried Brussels Sprouts*

### **Artichoke Tapenade**

*with Speck Ham*

### **Thai Noodle**

*Spicy Shrimp, Peanut Sauce, Snap Peas, Carrots*

### **Creole Tomatoes**

*Marinated Feta Cheese, Red Onions, Olives*

### **Alaskan King Crab**

*Black Truffle Burrata on Bruschetta*

## **CONE DISPLAY**

*Beef Tartar, Lemon, Anchovy*

*Tuna Poke, Seaweed Salad*

*Apple, Blue Cheese, Walnuts*

## **CHARBROILED GULF OYSTERS**

### **Rockefeller**

*Spinach, Herbs, Herbsaint and Breadcrumbs*

### **Bienville**

*Bacon, Shrimp, Mushroom, Sherry*

### **Desire's Charbroiled**

*Spicy Butter and Herbs*





## **ACTION STATIONS** *(Select Two)*

### **Rice and Grain Station**

**Choice of:**

*Quinoa*

*Tri-Colored Orzo*

*Risotto*

*Yellow Cheddar Cheese Grits*

*Toasted Barley*

**Please select two per station:**

*“Desire” Tasso Cream Shrimp,*

*Green Onion Gravy*

*Short Rib Debris Gravy*

*Crawfish “Monica”*

*Creole Braised Duck*

*Cajun Rabbit Fricassee*

**Accompanied by:**

*Green Onions, Roasted Peppers, Andouille, Caramelized Onions, Cheddar Cheese, Wild Mushroom*

### **Foie Gras Station**

**1 portion per person**

*Pan-Seared, Cane Syrup Glazed Stone Fruit,  
Walnut Crumbs*

### **Truffle Pasta Station**

*Lobster Ravioli, Truffle Mascarpone Cheese Sauce,  
Fava Beans, Baby Fennel*

### **Hand-Carved Local Tenderloin of Beef**

*White Cheddar Popovers, Creamy Spinach, Veal Glace*

### **Pan-Seared Diver Scallops**

*Preserved Lemon, Black Truffle, Asparagus Tips, Risotto*

## **Pasta Station**

**Please select two per station:**

*Maine Lobster with Saffron*

*Chicken and Spinach Mozzarella*

*Italian Cheese Ravioli*

*Butternut Squash Ravioli*

*Sweet Gnocchi*

*Fusilli Pasta*

*Penne Pasta*

**Please select two per station:**

*Braised Short Ribs Bolognese*

*Creole Tomato Sauce*

*Green Onion Shrimp Gravy*

*Wild Mushroom, Black Truffle Cream Sauce*

*Gorgonzola Alfredo Sauce*

*Local Herb Pesto*

**Accompanied by:**

*Parmesan Cheese, Fresh Basil, Crushed Red Pepper,  
Garlic Confit, Roasted Tomatoes*

### **Louisiana Blue Crab Cakes** *(2 per person)*

*Florida Corn Maque Choux, Mirliton & Local Micro Green  
Salad, Serrano Chili Vinaigrette*

### **Day Boat Gulf Caught Fish Station**

*Roasted Pumpkin Purée, Curry Cauliflower,  
Pumpkin Seed Pesto*



## DESSERT STATIONS

*Choice of one. No Chef Attended Fee.*

### Stuffed Pain Perdu Station

*Stuffed with Dulce de Leche, Cheesecake, Nutella,  
Topped with Caramel, Candied Pecans, Fresh Berries,  
Valrhona Croquant*

### Crème Brûlée Station

*Brûléed-to-Order, Topped with Candied  
Orange Zest, Chocolate Covered Hazelnuts,  
Fresh Berries and French Macaroons*

### Banana Foster Station

*Vanilla Ice Cream, Flambéed-to-Order Banana Foster*

### Crepe Station

*Freshly-Made Crepes Topped with Bananas, Fresh Berries,  
Whipped Cream, Chocolate Sauce, Salted Bourbon  
Caramel Sauce, Candied Pecans, Spiced Apple Compote,  
Nutella, Chopped Bacon*

## WEDDING CAKE

*Traditional Buttercream Icing or Fondant*

*Upgraded Design*

*Pastry Chef Custom Design*

*Sugar Flowers*

*Fresh Flowers Florist to Provide*

*Marble Cake Stand*

*Take-Home Cake Topper*



### LATE-NIGHT PASS

*Choice of two, for one half hour*

*Black Angus Sliders, Farmhouse Cheddar*

*Debris Fries*

*Mini Milk Shakes*

*Mini Coney Island Dogs*

*Donuts and Bourbon Milk Punch*

*Beignets and Brandy Freeze*

*Pork Belly Corn Dogs with*

*Creole Honey Mustard*

*Grilled Cheese and Creole Tomato Soup*

*Chicken and Waffles on a Stick*

**\$159++ per person**

### TEA SANDWICHES DISPLAY

*Choice of four, three sandwiches per person*

**Additional \$19 per person++**

*Pickled Shrimp Deviled Eggs*

*Country Ham Salad, Apple, Rye Bread*

*Cajun Fried Chicken Roulade, Creole Mustard  
and Fruit Bread*

*Smoked Salmon, Horseradish Crème,  
Fried Capers, Pickled Onion*

*Louisiana Redfish Salad*

*Creole Tomato, Farmhouse Cheddar, Watercress*

*Artichoke and Bresaola on a Baguette*

*Blue Crab and Avocado on Brioche*

*Asparagus, Hard Boiled Egg, Pumpernickel*





# *Bar and Beverages*



## BAR PACKAGES

### Silver

*Conciere Gin, Conciere Vodka, Conciere Rum, Conciere Bourbon, Conciere Scotch, Conciere Whiskey, Conciere Tequila, Bud Light, Coors Light, Michelob Ultra, Abita Amber, Stella Artois, Backhouse Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Opera Prima Sparkling, Soft Drinks and Bottled Water*

**1 hour 20**

**2 hours 30**

**3 hours 37**

**Additional hour 7**

### Gold

*Tito's Vodka, Bombay Gin, Evan Williams Bourbon, Dewars Scotch, Jameson Whiskey, Barcardi Rum, Sauza Blue Agave, Bud Light, Coors Light, Michelob Ultra, Abita Amber, Stella Artois, Backhouse Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Opera Prima Sparkling, Opera Prima Sparkling Soft Drinks and Bottled Water*

**1 hour 24**

**2 hours 34**

**3 hours 40**

**Additional hour 8**

### Platinum

*Ketel One Vodka, Tito's Vodka, Crown Royal Whiskey, Makers Mark Bourbon, Hendricks Gin, Glenfiddich 12 Year Scotch, Smith & Cross Still Rum, Patron Tequila, Bud Light, Coors Light, Michelob Ultra, Abita Amber, Stella Artois, Backhouse Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Opera Prima, Sparkling Opera, Prima Sparkling, Soft Drinks and Bottled Water*

**1 hour 30**

**2 hours 38**

**3 hours 44**

**Additional hour 9**



## BAR PACKAGES

### Diamond

*Grey Goose Vodka, Ketel One Vodka, Crown Royal Whiskey, Makers Mark Bourbon, Hendricks Gin, Glenfiddich 12 Year Scotch, Smith & Cross Still Rum, Patron Tequila, Bud Light, Coors Light, Michelob Ultra, Abita Amber, Stella Artois, Veuve Clicquot Champagne, La Crema Chardonnay, Napa Sauvignon Blanc, RR Pinot Noir by Pali, The Prisoner Cabernet, Soft Drinks and Bottled Water*

<b>1 hour</b>	<b>60</b>
<b>2 hours</b>	<b>75</b>
<b>3 hours</b>	<b>85</b>
<b>Additional hour</b>	<b>15</b>

### Wine and Beer

*Bud Light, Coors Light, Michelob Ultra, Abita Amber, Stella Artois, Backhouse Chardonnay, Pinet Grigio, Pinet Noir, Cabernet Sauvignon, Opera Prima Sparkling, Soft Drinks and Bottled Water*

<b>1 hour</b>	<b>18</b>
<b>2 hours</b>	<b>27</b>
<b>3 hours</b>	<b>33</b>
<b>Additional hour</b>	<b>7</b>

### Specialty Cocktails

*(Available with any bar package)*

*French 75*

**5 Per Person**

*Sazerac*

**5 Per Person**

*Hurricane*

**5 Per Person**

*Final charges are based on the guaranteed number of attendees, the actual number in attendance, or whichever is greater.*



## HOSTED BARS

<i>Bronze Brand Liquors</i>	<b>7.00</b>
<i>Silver Brand Liquors</i>	<b>8.00</b>
<i>Gold Brand Liquors</i>	<b>10.00</b>
<i>Platinum Brand Liquors</i>	<b>11.00</b>
<i>Imported Beers</i>	<b>8.00</b>
<i>Domestic Beer</i>	<b>7.00</b>
<i>*House &amp; Sparkling Wine</i>	<b>8.00</b>
<i>Soft Drinks</i>	<b>5.00</b>
<i>Bottled Water</i>	<b>5.00</b>

## CASH BARS

<i>Bronze Brand Liquors</i>	<b>8.00</b>
<i>Silver Brand Liquors</i>	<b>10.00</b>
<i>Gold Brand Liquors</i>	<b>11.00</b>
<i>Platinum Brand Liquors</i>	<b>12.00</b>
<i>Imported Beers</i>	<b>9.00</b>
<i>Domestic Beer</i>	<b>8.00</b>
<i>*House Wine &amp; Sparkling Wine</i>	<b>10.00</b>
<i>Soft Drinks</i>	<b>5.00</b>
<i>Bottled Water</i>	<b>5.00</b>

*\*House Wine is Backhouse Pinot Grigio, Chardonnay, Pinot Noir, and Cabernet Sauvignon*

*Required Beverage Minimum for Cash Bars is  
\$850 per bar*

### *Bartender Fees:*

*Bartenders required at \$150 each, based on 1-3 hours of service with one bartender per 100 guests. Each additional hour of labor is charged at \$50 per hour. Each additional bartender above the bartender per 100 guests is charged at \$250 for 1-3 hours.*

*Cashier required for cash bars,  
per 100 guests at \$150 each.*

## WINE SELECTIONS

### Champagne and Sparkling

<i>Opera Prima</i>	<b>42</b>
<i>Simonet Blanc de Blanc</i>	<b>48</b>
<i>Veuve du Vernay Rosé</i>	<b>52</b>
<i>Ruffino Processo</i>	<b>64</b>
<i>Ruffino Processo Rosé</i>	<b>68</b>
<i>Veuve Clicquot</i>	<b>120</b>
<i>Perrier Jouet Brut</i>	<b>110</b>
<i>Moet Chandon</i>	<b>105</b>

### Chardonnay

<i>Backhouse</i>	<b>40</b>
<i>Grand Cru Chardonnay</i>	<b>42</b>
<i>Proverb Chardonnay</i>	<b>46</b>
<i>Chateau Souverain Chardonnay</i>	<b>50</b>
<i>Meiomi Chardonnay</i>	<b>62</b>
<i>La Crema Chardonnay Montera</i>	<b>68</b>
<i>Clone 4 Chardonnay by Cambria Estate</i>	<b>56</b>

### Pinot Grigio

<i>Concannon</i>	<b>40</b>
<i>Grand Cru Pinot Grigio</i>	<b>42</b>
<i>Giocato Pinot Grigio</i>	<b>46</b>
<i>Ruffino Pinet Grigio</i>	<b>56</b>
<i>Maso Canali Pinot Grigio</i>	<b>50</b>

### Sauvignon Blanc

<i>Concannon</i>	<b>40</b>
<i>Proverb S.B</i>	<b>46</b>
<i>Chateau Souverain S.B</i>	<b>50</b>
<i>Napa S.B</i>	<b>58</b>
<i>Ferrari-Carano Fume Blanc</i>	<b>40</b>

### Other White Varietals

<i>Proverb Rosé</i>	<b>46</b>
<i>The Palm Rosé</i>	<b>54</b>
<i>Cuvée Adair Sancerre</i>	<b>72</b>
<i>Washington Hill Riesling</i>	<b>56</b>
<i>Donati Family Vineyards 2019, Paso Roble</i>	<b>48</b>

### Pinot Noir

<i>Concannon</i>	<b>40</b>
<i>Grand Cru</i>	<b>44</b>
<i>Proverb</i>	<b>54</b>
<i>Chateau Souverain</i>	<b>58</b>
<i>Meiomi</i>	<b>64</b>
<i>RR Pinot Noir by Pali</i>	<b>72</b>

### Merlot

<i>Grand Cru Merlot</i>	<b>42</b>
<i>Thorn Merlot</i>	<b>80</b>
<i>14 Hands Merlot</i>	<b>40</b>
<i>Alexander Valley</i>	<b>55</b>

### Cabernet Sauvignon

<i>Concannon</i>	<b>40</b>
<i>Grand Cru Cab</i>	<b>48</b>
<i>Proverb Cab</i>	<b>54</b>
<i>Chateau Souverain Cab</i>	<b>62</b>
<i>Pessimist by Daou</i>	<b>74</b>
<i>The Prisoner</i>	<b>110</b>
<i>RR Cabernet by Donat</i>	<b>85</b>

### Other Red Varietals

<i>Saide Zinfandel</i>	<b>78</b>
<i>The Franc Cab Franc</i>	<b>56</b>





*Information*





## PREFERRED VENDORS

### FLOWERS/ DECOR

**The Plant Gallery**  
504.488.8887  
[theplantgallery.com](http://theplantgallery.com)

**Bee's Floral Design**  
504.830.4031  
[beesweddingdesigns.com](http://beesweddingdesigns.com)

**Bella Blooms Floral**  
504.957.3670  
[bellabloomsfloreal.com](http://bellabloomsfloreal.com)

**Herbivore Floral Design**  
Herb Oldknow  
[herb@herbivorefloraldesigns.com](mailto:herb@herbivorefloraldesigns.com)  
504.265.0041  
[www.herbivorefloraldesigns.com](http://www.herbivorefloraldesigns.com)

**Kim Starr Wise Floral Events**  
504.315.5607  
[info@kimstarrwise.com](mailto:info@kimstarrwise.com)  
[www.kimstarrwise.com](http://www.kimstarrwise.com)

**Luminous Events (Candles/Décor)**  
Lisa LaFrance  
504.342.6441  
[hello@luminousevents.com](mailto:hello@luminousevents.com)  
[www.luminousevents.com](http://www.luminousevents.com)

**Firefly Ambiance (Candles/Décor)**  
Richard Bartholomew  
504.439.9913  
[info@fireflyambiance.com](mailto:info@fireflyambiance.com)

### BANDS

**Three Thirty-Seven**  
Austin Allen  
940.367.7937  
[austin@qmusicagency.com](mailto:austin@qmusicagency.com)

**Phunky Monkey**  
Contact: Mike  
504.307.9124  
[www.thephunkymonkeys.com](http://www.thephunkymonkeys.com)

**D Play**  
Johnny Hosey  
228.731.0071  
[www.dplayband.com](http://www.dplayband.com)

#### **Jazz/Cocktail/Ceremony**

**Mark Brooks**  
(Jazz Trio or 5 Piece Band)  
C: 504.343.0749  
O: 504.283.3967  
[markbrooks94@gmail.com](mailto:markbrooks94@gmail.com)  
[www.markabrooks.net](http://www.markabrooks.net)

### BOOKING AGENCY

**QMusic Agency**  
Bands, DJs, Second Lines  
Austin Allen  
940.367.7937  
[austin@qmusicagency.com](mailto:austin@qmusicagency.com)  
[www.QMusicAgency.com](http://www.QMusicAgency.com)

### SECOND LINE BANDS

**Frenchman Street Productions**  
Amanda Thompson  
[frenchmenstreetproductions.com](http://frenchmenstreetproductions.com)  
504.909.2040

**Kinfolk Brass Band**  
Richard Anderson, Band Leader  
504.314.5545  
[kinfolkbrassband@gmail.com](mailto:kinfolkbrassband@gmail.com)  
[www.neworleanskinfolk.com](http://www.neworleanskinfolk.com)

### DJ'S

**Decades Music Entertainment**  
Rick Gardache  
504.756.2943

**Omega Sound & Entertainment**  
David Storm  
985.966.6378  
[www.omegasounddjs.com](http://www.omegasounddjs.com)

**Party Tyme Productions**  
Robbie Cox  
985.373.4243  
[www.Party-TymeProductions.com](http://www.Party-TymeProductions.com)

## HAIR AND MAKE-UP

**Salon D Nola**  
*Dianna Thomas-Weder Owner*  
504.581.3490

**Spa Atlantis**  
504.566.8087

## PHOTOGRAPHERS

**StudioTran**  
*Corin Tran, Beebe Tran*  
504.258.7260

**Bob Bradford Photography**  
504.943.2622

**Lance Nicoll Photography**  
504.228.2935  
*lance@lancenicoll.com*  
*www.lancenicoll.com*

**Scott Myers Photography**  
504.444.8193  
*scottmyersphotography.com*

## VIDEOGRAPHERS

**Studio Vieux Carre**  
504.528.8888  
*studiovc.com*

**Bella Productions (video)**  
504.400.7915  
*korrry@mybellafilm.com*

## PHOTO BOOTH

*Red Eye Photo Booths*  
800.845.0036  
*redeyephoto booths.com*

## WEDDING PLANNERS

**Brooke Casey**  
*Brooke Casey Weddings*  
504.239.4829  
*www.brookecaseyweddings.com*

**Terry Cambise**  
*Wedding & Event Consulting*  
504.259.6815  
*tcambise@cox.net*  
*terrycambise.com*

**Elyse Jennings**  
*Elyse Jennings Weddings*  
504.261.0484  
*www.elysejenningsweddings.com*

**Kelly Sherlock**  
*Kelly Sherlock, LLC*  
504.400.1233  
*www.kellysherlock.com*

## OFFICIANTS

**Rev. Joe Pitzer**  
*BeaucoupBlessings.com*  
985.345.5751  
*joerpitzer@beaucoupblessings.com*

**Rev. Jerry Schwehm**  
*H: 504.617.6359*  
*C: 504.302.8711*  
*jerryschwehm@yahoo.com*

**Rev. Robert Patin**  
504.606.7983  
504.288.7402

## AV & EVENT LIGHTING

**Royal Productions/Royal AV**  
*Main Office:*  
504.831.9779



**Our catering and culinary team will be happy to propose customized menus to meet your specific event needs. All prices listed are subject to change due to product availability, market and pricing. Confirmation of menu prices will be made by our Catering Department.**

### **Meal Guarantees**

*A meal guarantee is required 72 business hours prior to your function. We are pleased to set 5% over the guarantee for functions. If a meal guarantee is not given, the hotel will set it based on last available written estimate.*

### **Outside Food and Beverage Policy**

*The Louisiana Alcoholic Beverage Regulation Administration issues the licenses for the sale and services of alcoholic beverages. Royal Sonesta New Orleans is responsible for the administration of these regulations. It is the Hotel's policy that all alcoholic beverages must be provided by the Hotel. Additionally, the Hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged.*

### **Service Charges**

*A 25% service charge is added to all food & beverage charges. Current Louisiana State sales tax of 11% is added to the total. If you are a tax-exempt organization, please provide us a copy of a valid Louisiana Tax Exempt Certificate.*

### **Labor Charges**

*Bartenders: Are available at a charge of \$150.00 for the first three hours & \$25.00 per hour thereafter.*

*Chefs and culinary attendants are required for some menu items and are charged at \$175.00 each.*

*Banquet attendants are available for*

*a reception where minimum food has been ordered. The cost of one waiter for each 50 guests will be applied as follows: \$100 for the first three hours and \$25.00 per hour thereafter.*

*Cake Cutting Fees are required for outside cakes brought into the hotel and are charged at \$4.00 per person.*

*A \$200.00 labor charge will be applicable for any buffet function serving less than 25 guests.*

### **Audio Visual**

*Royal Productions can provide you with the latest in technical equipment & excellent service. 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 Royal Productions is prohibited without consent. Where consent is authorized, an outside AV liaison fee will be charged to the group.*

### **Special Catering Services**

*Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the Hotel or outside catering throughout the city of New Orleans.*

### **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 buses*

*may pick up and drop off at the corner of Bourbon and Canal Streets. 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.*

### **Shipments**

*Up to five (5) boxes may be sent three (3) business days prior to the event and held at no charge. For more than five (5) boxes the following charges apply: \$5.00 per box and \$50.00 per pallet.*

### **Damages**

*Group/catering clients are responsible for all damages which occur during the period of time the function's guests, independent contractors or other agents are on site.*

### **Security**

*The hotel may require security officers for certain events. Security officer fee is \$35.00 per hour, Four (4) hour minimum applies.*