

OUR STORIES – **NEW ORLEANS**

FLAVOR

TASTE
EXPLORE
ENGAGE
TOAST

2025

“NO LIMITS”
—CHEF SAM MURILLO

CITY FLAVORS:
CURATED MENUS &
EXPERIENCES

FESTIVAL BREAKS
SWOON-WORTHY
“ACTION” STATIONS



Hilton
NEW ORLEANS RIVERSIDE

Welcome to New Orleans

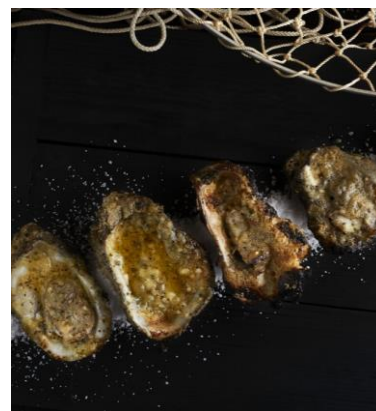
At Hilton, we like to think the best meetings and events go beyond four walls or the 9-to-5 business day. When thoughtfully planned—when designed to WOW—they inspire ideas and action, turn peers into friends, create shared memories, and leave an indelible impression on everyone involved.

Like all of the special places and destinations you'll discover when staying at a Hilton hotel, New Orleans offers an abundance of things to do, sights to see, and unique settings. The sky's the limit, and we want you to enjoy the best Hilton and this city have to offer.

That's why we're delighted to bring you this issue of FLAVOR, where you'll find our New Orleans stories, our 2025 menus and our chefs' choices for things to taste, explore, engage, and toast.

Think of FLAVOR as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients or attendees.

Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or even one curated for you in a space only Hilton can provide.



Hilton New Orleans Riverside

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-  Vegetarian
-  Vegan
-  Contains nuts
-  No added gluten
-  Dairy free





Kitchen to Cocktail

Food components have always had a place in cocktail favorites, but a new trend finds the culinary and cocktail worlds merging more than ever before. Meal-themed cocktails are emerging in restaurants and bars with distinctive characteristics and make for a memorable experience.

Another element of this trend is vegetable juice-based cocktails versus traditional fruit juice. Many vegetables have distinct flavors of sweet, earthy or spicy, and pairing that with the right spirit can make a delicious and healthier creation. Or in the cooler months, a bone broth base makes for a savory “stocktail” that is comforting and warm.

Not only are the drinks themselves crave-worthy and interesting, but an added component that pushes innovation and expectation. It adds a fun dynamic among attendees, asking them to consider the texture and presentation.

The art of a culinary-inspired cocktail can often be a gastronomical feat. Flavor pairing is carefully considered to balance sweet with spicy or bitter with umami. Cutting-edge tools and techniques are used to get the blend of flavors, textures, and intrigue just right; from a centrifuge that is used to clarify oils and separate fats, a dehydrator for epic garnish, or liquid nitrogen for ice cream or sorbet cocktails. The creation of the cocktail can become as much a part of the experience as drinking it.

From the kitchen to the bar, these cocktails are as much about the unforgettable experience as they are the taste.



Continental Breakfast

Buffets

Minimum 25 people. Maximum of 60 minutes of service.

True Essentials

select two juices: orange, cranberry | coffee, decaffeinated coffee, tea service | local market whole fruit | assorted breakfast breads (including no added gluten) | butter and jams | individual plain and flavored yogurts

Elevated Essentials

select two juices: orange, cranberry | coffee, decaffeinated coffee, tea service | cut fresh seasonal fruit | assorted breakfast breads (including no added gluten) | butter and jams | assorted individual cereals (including no added gluten) | individual Greek yogurts (plain and low-fat)

Healthy Essentials

Select three juices: orange, grapefruit, cranberry | coffee, decaffeinated coffee, tea service | cut fresh seasonal fruit | healthy breads, carrot nut muffins 🍌 multigrain croissants (including no added gluten) | butter and jams | overnight oats | berry parfaits 🍌 hard boiled eggs



Breakfast Enhancements

Enhancements are designed to complement your breakfast and must be ordered in addition to continental breakfast buffet.

Minimum of 25 people, and at least 80% of guaranteed number.

Cage-Free Scrambled Eggs 🌱 🌿

cheddar cheese blend, fresh herbs

Irish Steel-Cut Oatmeal 🌱 🌿 🌱

dried fruit and brown sugar

Breakfast Wrap *

cage-free scrambled eggs, bacon, sharp cheddar cheese

Croissant Sandwich *

cage-free scrambled eggs, smoked ham, Swiss cheese

Biscuit Sandwich *

cage-free scrambled eggs, andouille sausage, pepper jack cheese

*GF Option

*VN Option

All Pork Products are Group Housed/Crate Free

All Egg Products are Cage Free



AM SIPS & BREWS

Spice up your morning with the perfect beverage!

Truly nothing says New Orleans like our custom coffee and chicory blend...

...or make things more authentic with a Brandy Milk Punch, the classic local brunch cocktail made famous by Brennan's restaurant.

For a healthy start, our Custom Tea Bar includes stir-ins such as honey, lavender and ginger, and plant-based milk including oat, almond, and flax are always available for coffee or cereal stations.

Breakfast Buffets

Minimum 25 people. Maximum of 60 minutes of service.

Included in all buffets:

select three juices: orange, grapefruit, cranberry | coffee, decaffeinated coffee, tea service | assorted breakfast breads (including no added gluten) | butter and jams | fresh cut fruit | overnight oats | berry parfaits

Hot Entrées

Scrambled Eggs Substitute

choose one: Eggbeaters or egg whites

Cage Free Scrambled Eggs

cheddar cheese blend, fresh herbs

Classic Eggs Benedict

Vegan Scrambled Eggs

onions, peppers, vegan cheese

Vegetable Frittata

heirloom tomatoes, kale, marinated feta cheese

Bacon Frittata

applewood bacon, shredded potatoes, bell peppers, mozzarella cheese blend

Vegan Egg Frittata

mushrooms, artichokes, peppers, tomatoes, spinach, vegan cheese, vegan hash, potatoes, onion, black beans, red pepper, kale

Buttermilk Pancakes

butter, warm maple syrup

Biscuits and Gravy

country sausage gravy

Breakfast Wrap

cage-free scrambled eggs, bacon, sharp cheddar cheese

Hard-Boiled Cage Free Farm-Fresh Eggs

Irish Steel-Cut Oatmeal

dried fruit and brown sugar

French Toast Bread Pudding

spiced bread pudding with praline sauce

Croissant Sandwich

cage-free scrambled eggs, smoked ham, Swiss cheese

Biscuit Sandwich

cage-free scrambled eggs, andouille sausage, pepper jack cheese

Sides

Seasonal Vegetables

O'Brien Potatoes

sliced potatoes, onions, bell peppers

Russet Potatoes

caramelized onions, parsley, scallions, sea salt

Red Potatoes

scallions, rosemary, thyme

Cheddar Grits

Papa Tom's stone-ground grits, cheddar cheese, green onions

Breakfast Meats

selections: applewood bacon | Canadian bacon | pork sausage links | pork sausage patties | chicken apple sausage | turkey sausage | turkey bacon | country ham | vegan sausage link | spiced tofu crumble

Select two hot entrées and two sides

Select three hot entrées and two sides

All Pork Products are Group Housed/Crate Free

All Egg Products are Cage Free



Action Stations

Stations are designed to complement your breakfast and must be ordered in addition to breakfast buffet. Minimum of 25 and at least 80% of guaranteed number.

Leidenheimer Pain Perdu Station *

vanilla and cinnamon soaked po' boy loaf
select five: maple syrup | seasonal berry compote | candied pecans | sticky toffee praline sauce | whipped cream | chocolate shavings | whipped sweet butter | powdered sugar

Liquid Nitro Yogurt Parfait Station *

Greek yogurt, frozen with liquid nitrogen | local honey | house made granola | fruit compote | local berries

Biscuit Bar

freshly baked buttermilk biscuits (to include no added gluten biscuits -on request only) | local jams | whipped butter

Omelet Station *

select six: bacon | ham | chicken andouille sausage | Gulf shrimp | crawfish | onion | mushroom | tomato | peppers | spinach | Swiss cheese | cheddar cheese

Potato Hash Bowl Station *

poached eggs | roasted potatoes | slow cooked beef short rib | shrimp | wild mushrooms | sweet onions | bell peppers | sweet potatoes | chopped spinach

add blue crab cake:

Shrimp and Grits Station *

Gulf shrimp | New Orleans rosemary Abita beer-infused barbecue sauce | Papa Tom's grits | crispy Tasso ham | scallions | cheddar cheese

Beignet Bar

warm New Orleans beignets | powdered sugar | chocolate | caramel

Breakfast Burrito Station *

rolled to order | warm flour tortilla | scrambled eggs | Monterey jack cheese | cheddar cheese | crumbled sausage | bacon pieces | sour cream | pico de gallo | roasted tomato sauce | sautéed peppers and onions

**Attendant Required*

Plated Breakfasts

Minimum 25 people. Maximum of 90 minutes of service.

Plated breakfasts include:

family-style breakfast breads | orange juice | coffee | decaffeinated coffee | tea service

Traditional Scrambled Eggs 🍳

breakfast potatoes | sausage | bacon

Vegetarian Frittata 🍳🌱

seasonal vegetables | breakfast potatoes | oven roasted tomato with herb butter

Steak and Eggs 🍳

grass fed strip loin steak | scrambled cage-free eggs | roasted tomatoes | breakfast potatoes

Sweet Potato Hash 🍳🌱

poached eggs | creole mustard hollandaise | peppers | onions | roasted tomatoes

Enhancements

Yogurt and Berry Parfait 🍓🌱🌱

Greek yogurt | house granola | seasonal berries | local honey | raspberry compote | mint

Individual Fruit Salad 🍓🌱🌱

Avocado Toast 🌱🌱

cornmeal rye | avocado | tomato | pickled red onion | olive oil

Quinoa Breakfast Bowl 🍳🌱

mixed quinoa, chopped kale, white beans, diced tomatoes, Kalamata olives, lemon vinaigrette

All Pork Products are Group Housed/Crate Free

All Egg Products are Cage Free



**AM/PM
BREAK MENUS**



Festival Breaks

Minimum of 25 people. Maximum of 30 minutes of service.

Jazz Fest 🍌

candied mixed nuts | assorted Zapp's potato chips | bananas foster bundt cake | chocolate-covered strawberries with Grand Marnier spike

Beignet Fest 🍌

powdered sugar | Nutella | spinach and artichoke

Gentilly Fest 🍌

fried chicken biscuit slider | butter | jams | honey | roasted peanuts

Nacho Fest

select two: chili con carne | vegetarian three-bean chili | braised barbecue pork | pulled chicken

select three:

tortilla chips | cheddar cheese sauce | pickled jalapenos | scallions | sour cream | guacamole | pico de gallo

Ponchatoula Strawberry Fest 🍌

strawberry shortcake | liqueur-infused chocolate covered strawberries | house made ruby chocolate cookies | white chocolate strawberry blondies

Mardi Gras

king cake | masquerade cupcakes | boudin balls | crawfish mac n' cheese

Health Fest 🍌

crudités | hummus | assortment cheeses | crackers | seasonal whole fruit

Fall Fest 🍌

roasted walnuts | roasted almonds | popcorn | dried fruit | white and dark chocolate chips | granola

Candy Fest 🍌

mini candy bars | assortment of loose candy | chocolate-covered almonds | pralines | mixed nuts

Brew Fest 🍌

coffee | decaf coffee | iced coffee | cold brew cans | hot tea

vanilla | sugar-free vanilla | caramel | chocolate | white chocolate

chocolate shavings | cinnamon | whipped cream | honey | lemons

classic New Orleans beignets

Mindful Eating Breaks

Minimum of 25 people. Maximum of 30 minutes of service.

Meditative Moment 🍌

assorted juices | apple wedges | peanut butter | vegetable crisps | seasonal fruit and berry salad | cucumber-infused water

Midday Stretch

seasonal hummus selection | cracked lavosh | chia berry pudding | fruit and herb infused water

Add-on: Bottled Nitro Cold Brew

À la Carte Break Selections

All items based on quantity ordered.

Snacks

Freshly-baked breakfast breads 🌿

Assorted bagels with cream cheese 🌿

Whole fresh fruit 🌿 🌱 🌾

Fresh Cut Fruit with honey yogurt dip 🌿

Low fat Greek yogurt 🌱 🌿

House-made granola Greek yogurt parfait 🌿 🍓

Assorted granola bars and power bars 🌿

Trail Mix bags 🌿 🍓

Zapp's Cajun potato chips 🌿 🌱 🍓

Smart Popcorn 🌿

Freshly popped popcorn 🌿

Popcorn cart with attendant

Tortilla chips with cheese sauce and guacamole 🌱 🌱 🌿

Giant soft pretzels with Dijon mustard 🌿 🌱

Crisp garden vegetables with hummus 🌱 🌱 🌿

Mardi Gras King Cake (feeds 40) 🌿

Pralines 🌿 🌱 🍓

Macarons 🌿 🌱 🍓

Chocolate-Covered Strawberries 🌿

Chocolate brownies or white chocolate blondies 🌿

Freshly baked cookies 🌿

Assorted cupcakes 🌿

King size candy bars 🌿

Novelty ice cream bars 🌿

Beverages

BREW

100% Colombian regular coffee

100% Colombian decaffeinated coffee

Coffee and chicory blend (*New Orleans classic*)

Assorted herbal and caffeinated teas with hot water

Starbucks brewed coffee or decaffeinated coffee

CHILL

Fruit-infused water

Iced tea

Lemonade

Fruit punch

Orange, cranberry, grapefruit, apple juice

A la Carte

Break Selections

All items are based on consumption

Bottled Cold Brew Coffee

Bottled still water

Bottled sparkling water

Smartwater

Assorted Vitaminwater

San Pellegrino sparkling natural mineral water,
various flavors

Assorted bottled juices

Assorted bottled iced tea

Individual Odwalla juices and smoothies

Assorted soft drinks

Red Bull and Diet Red Bull



LUNCH MENUS



Engage & Explore:

Add our authentic, tasty dishes to the day for a truly NOLA experience, plus learn all about Mardi Gras with

- World-famous krewe traditions
- Interaction with krewe leaders
- Live Mardi Gras krewe performances

MONDAY

St. Charles

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Salads

Romaine Salad 🌱🥗

chopped romaine, seasoned chickpeas, sun-dried tomatoes with goat cheese and red wine vinaigrette, served on side

Green Bean Salad 🥗🌱🥫

green beans, grated Parmesan cheese, pecans, Champagne vinaigrette

Gulf Shrimp Salad 🦐🥗

tomatoes, sweet garlic, shallots, capers, fusilli pasta, Italian dressing

Sandwiches & Wraps

Tuna Salad Wrap 🥗🌱

celery, red onion, roasted red peppers, bibb lettuce, lemon pepper aioli, tomato wrap

Muffuletta

mortadella, Italian salami, ham, provolone, olive salad, muffuletta bread

Grilled Chicken Breast Sandwich

chicken, garden greens, aged cheddar cheese, tomatoes, herbed aioli, soft roll

Vegan Wrap 🌱🥗

roasted peppers, roasted tomatoes, roasted artichokes, onions and mushrooms, hummus spread, wheat wrap

Soup

Minestrone 🌱🥗

Garden Vegetable 🌱🥗

All Pork Products are Group Housed/Crate Free

All Egg Products are Cage Free

Hot Mains

Blanc Du Bois Brined Chicken Breast 🥗

roasted peppers, onions, tomatoes

Muscadine Wine-Basted Salmon 🥗

roasted marble potatoes, Muscadine wine, mustard glaze

Landry's Malbec-Marinated Flank Steak 🥗🥗

grilled onions, Malbec reduction

Mushroom Fricassée 🥗🌱

Boursin grits

Sides

Warm Potato Salad 🥗🌱🥗

green onion, Creole mustard vinaigrette

Asparagus and Almond Sauté 🥗🌱🥗🥗

citrus oil

Grilled Broccolini 🥗🌱🥗

Sweets

Bananas Foster Praline Doberge Cake 🌱🥗

King Cake Cream Puffs 🌱

Crème Brûlée 🌱🥗

Day of the Week Cold Buffet

3 salads | 3 sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

3 salads | 3 hot mains | 2 sides | dessert assortment

Soup selection available

TUESDAY

Bayou St. John

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Salads

Greek Salad 🌿🌱

diced cucumber, grape tomatoes, green bell pepper, shaved red onion, kalamata olives, feta cheese, red wine vinaigrette

Greek Potato Salad 🌱🌿

red potatoes, red onion, cucumber, Greek yogurt, mayonnaise, parsley, fresh dill, lemon zest

Fattoush Salad 🌿

crisp pita chips, romaine lettuce, cucumbers, cherry tomato, scallions and peppers, fresh parsley, mint, lemon sumac vinaigrette dressing

Sandwiches & Wraps

Mediterranean Chickpea Wrap 🌱🌿

chickpeas, spinach, fresh mint, tahini spread, wheat tortilla

Chicken Greek Wrap 🌱

marinated chicken, cucumbers, Roma tomatoes, shaved red onion, roasted red pepper hummus, lemon juice, garlic herb tortilla

Greek Grilled Steak Sandwich 🌱

grilled flank steak, shaved red onion, bibb lettuce, horseradish mayo, ciabatta bun

Soup

Lentil Soup 🌱🌿🌱

All Pork Products are Group Housed/Crate Free

All Egg Products are Cage Free

Hot Mains

Spinach & Feta Pasta 🌱

cherry tomatoes, feta cheese, penne pasta, spinach, oregano, parsley

Beef Shawarma w/ Garlic Aioli 🌱🌱

Greek seasoning marinated grilled flank steak, grilled onion, garlic aioli

Chicken Souvlaki 🌱🌱

Greek seasoning marinated chicken breast, kalamata olives, chives, roasted chicken jus

Greek Salmon w/ Lemon Dill Sauce 🌱

seared salmon, cherry tomatoes, red onion, cucumber, feta cheese, lemon dill sauce

Sides

Roasted Greek Vegetables 🌱

eggplant, zucchini, red bell pepper, red onion, cherry tomato

Gigantes Plaki 🌱

butter beans, white onion, celery, tomato, garlic

Mediterranean Brussels Sprouts 🌱🌱🌱

roasted brussels sprouts, avocado oil, crispy onions

Garlic Butter Rice w/ Kale 🌱🌱

white rice, garlic butter, blanched kale

Sweets

Honey Pistachio Cannoli 🌱🌱

Greek Yogurt Lemon Pudding 🌱🌱

Baklava Bites 🌱🌱

Day of the Week Cold Buffet

3 salads | 3 sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

3 salads | 3 hot mains | 2 sides | dessert assortment

Soup selections available

WEDNESDAY

St. Bernard

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Salads

Panzanella 🌿

croutons (served on side), cucumber, zucchini, bell pepper, baby mozzarella, cherry tomatoes, kalamata olives, grilled red onion, spicy Italian dressing

Deconstructed Field Greens Salad 🌿 🌱

shredded carrots, hard-boiled egg, olives, pickled beets, feta, balsamic vinaigrette

Chicken Penne Salad

roasted tomato, black olives, red onion, parmesan, chipotle Caesar dressing

Sandwiches & Wraps

Vegan Protein Wrap 🌱 🌱

chickpeas, lentils, apricot, cranberries, scallions, whole wheat wrap

Chicken Salad Wrap

grapes, celery, green onion, chipotle mayo sauce, garlic wrap

Tuna Salad Wrap 🌱

pickles, red onion, celery, lemon pepper aioli, lettuce, mayonnaise, wheat wrap

Turkey Havarti Wrap

tomato, bibb lettuce, Dijon aioli, spinach wrap

Soup

Seafood Gumbo 🌱

popcorn rice

All Pork Products are Group Housed/Crate Free

All Egg Products are Cage Free

Hot Mains

Chicken Picatta

roasted potatoes, caper butter sauce

Redfish 🌱

red pepper sofrito, crawfish beurre blanc

Sliced Flank Steak 🌱 🌱

cipollini onions, peppercorn demi

Papa Tom's Polenta 🌱 🌱

wild mushroom fricassée

Sides

Penne Pasta Cacciatore 🌱

onion, tomato, bell pepper

Green Beans 🌱 🌱 🌱

shallot, garlic, creole mustard vinaigrette, piment d'espelette

Garlic Bread 🌱

parmesan cheese, herb butter

Sweets

Tiramisu 🌱

Pistachio White Chocolate Biscotti 🌱 🌱

Amaretto Panna Cotta 🌱 🌱 🌱

Day of the Week Cold Buffet

3 salads | 3 sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

3 salads | 3 hot mains | 2 sides | dessert assortment

Soup selections available

THURSDAY

Orleans

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Salads

Chopped Gem Salad 🌱 🌿 🌱

grilled corn, onions, peppers, smoked tomato vinaigrette

Cucumber & Tomato Salad 🌱 🌿 🌱

purple onion, apple cider vinaigrette

Crawfish Farfalle Pasta Salad

roasted peppers, green Spanish olives, pepperoncini, creole dressing

Sandwiches & Wraps

Mushroom Wrap 🌱

grilled forest mushrooms, romaine lettuce, tomatoes, green goddess dressing, whole wheat tortilla

Chicken Sandwich

tomatoes, cabbage slaw, onion bun

Shrimp Salad Wrap

onion, celery, bell pepper, pickled okra, pimento aioli, sun-dried tomato wrap

Roast Beef Sandwich

grilled onions, iceberg lettuce, sharp cheddar cheese, horseradish aioli, soft country hoagie roll

Soup

Chicken and Andouille Gumbo 🌱

popcorn rice

All Pork Products are Group Housed/Crate Free

All Egg Products are Cage Free

Hot Mains

Grass-fed Flank Steak 🌱 🌱

grilled red onions, Abita turbo dog barbecue sauce

Bronzed Snapper 🌱

oven-roasted tomato, grilled satsuma beurre blanc

Fried Chicken 🌱

Cajun-spice marinated, green onion

Roasted Mirliton 🌱 🌱 🌱

corn maque choux

Sides

Mac & Cheese 🌱

Braised Collard Greens 🌱 🌿 🌱

Red Beans & Rice 🌱 🌱

Sweets

Boozy Strawberries 🌱 🌱

Raspberry Espresso Ganache Tarts 🌱

Crunchy White Chocolate Bread Pudding with Bourbon Caramel Sauce 🌱

Day of the Week Cold Buffet

3 salads | 3 sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

3 salads | 3 hot mains | 2 sides | dessert assortment

Soup selections available

FRIDAY

Jefferson

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Salads

Pasta Salad 🌿

roasted red peppers, black beans, corn salad, fusilli pasta, honey buttermilk dressing

Cherry Tomato Salad 🌿 🍷 🌱

cucumbers, cilantro-shallot vinaigrette

Romaine Hearts 🌿

cotija cheese, shaved radish, cucumbers, cilantro roasted red peppers, smoked Caesar dressing

Sandwiches & Wraps

Sweet Potato Wrap 🌿 🌱

black bean spread, roasted sweet potatoes, pesto, cilantro, parsley, onion garlic, arugula, tomato tortilla

Turkey Club

turkey, bacon, pepper jack cheese, lettuce, tomato, roasted red pepper mayo, texas toast

Mexicali Chicken Sandwich 🌱

marinated chicken breast, charred tomato spread, red onions, garden greens, artisan roll

Beef Fajita Sandwich 🌱

red onions, bell peppers, salsa verde spread, flour tortilla

Soup

Chicken Tortilla Soup 🌱

All Pork Products are Group Housed/Crate Free

All Egg Products are Cage Free

Hot Mains

Fajitas

carne asada and citrus annatto chicken, seasoned pepper and onions, roasted jalapenos, green onions, pickled jalapenos, cilantro, limes, guacamole, shredded Mexican cheese, iceberg lettuce chiffonade, pico de gallo, sour cream, salsa roja, flour tortilla

Drum Vera Cruz 🌱 🌱

olive and caper tomato sauce

Cumin-Scented Sweet Potato Hash 🌱 🌿

Sides

Mexican Street Corn 🌱 🌿

roasted sweet corn, chili powder, queso fresco, chili lime aioli

Refried Beans 🌱 🌿

Mexican Rice 🌱 🌱

Sweets

Oreo Tres Leches 🌿

Dulce de leche Cheesecake 🌿 🌱

Churros with honey 🌿

Day of the Week Cold Buffet

3 salads | 3 sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

3 salads | 3 hot mains | 2 sides | dessert assortment

Soup selections available

Saturday

St. Tammany

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Salads

Green Salad 🌱🍃🥗

blue cheese, candied pecans, dried fruits, cherry tomatoes, red wine vinaigrette

Cabbage Slaw 🌱🥕🥗

Onion, bell peppers, lime vinaigrette

Potato Salad 🥔🥗🍃

celery, onions, egg, green onion, dill pickles

Sandwiches & Wraps

Turkey Club Wrap

bibb lettuce, sharp cheddar cheese, tomatoes, roasted garlic-bacon aioli, flour tortilla

Roast Beef Sandwich

bibb lettuce, tomatoes, smoked gouda cheese, horseradish-Creole mustard mayo, wheat bread

Ham & Cheese Wrap

smoked low country ham, baby Swiss cheese, bibb lettuce, tomatoes, mayo and mustard aioli, spinach wrap

Vegan Wrap 🌱

roasted zucchini, roasted summer squash, carrots, baby spinach, olive salad, vegan mayo, tomato basil wrap

Soup

Creamy Tomato Bisque 🍃🥔

All Pork Products are Group Housed/Crate Free

All Egg Products are Cage Free

Hot Mains

Roasted Chicken Breast 🍗🥗

garlic, olives, thyme

Pacific Grouper 🍗

artichokes and roasted tomatoes, grilled lemon butter sauce

Beef Short Rib 🍗

roasted mushrooms, natural jus

Sides

Seasonal Vegetables 🌱🥕🥗

Seasonal Roasted Squash 🍗🥕🥗

Roasted Marble Potatoes 🍗🥕🥗

Sweets

Vanilla Bean Fruit Tart 🍓

Pistachio Layer Cake 🍓🥗

Mango Coconut Custard 🍓🍃🥗

Day of the Week Cold Buffet

3 salads | 3 sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

3 salads | 3 hot mains | 2 sides | dessert assortment

Includes soup selection

Sunday Natchitoches

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Salads

Garden Greens 🌱🌱🌱

cherry tomatoes, cucumbers, shaved radishes, Creole mustard-shallot vinaigrette

Old Bay Red Potato Salad 🌱🌱🌱

egg, scallions, dijonnaise, dill pickle, celery

Potato Salad 🌱🌱🌱

celery, onions, egg, green onion, dill pickles

Sandwiches & Wraps

Roast Beef Poboy 🌱

lettuce, tomatoes, onions, horseradish mayonnaise, Leidenheimer bread

Vegetarian Wrap 🌱

chive cream cheese, Bibb tomatoes, cucumbers, olive salad, flour tortilla

VN option: \$3 per person

Blackened Chicken Wrap 🌱

red onions, diced tomatoes, bibb lettuce, remoulade

Ham and Swiss Sandwich

pickles, tomatoes, bibb lettuce, mayo and mustard, artisan roll

Soup

Vegetarian Gumbo 🌱🌱

All Pork Products are Group Housed/Crate Free

All Egg Products are Cage Free

Hot Mains

Jambalaya

chicken | andouille sausage | sautéed holy trinity | seasoned rice

OR

Gulf shrimp | andouille sausage | sautéed holy trinity | seasoned rice

Vegan Jambalaya 🌱🌱🌱

Boudin 🌱🌱

creole mustard dipping sauce

Fried Catfish 🌱

classic tartar sauce

Bronzed Chicken Breast 🌱

stewed tomatoes

Sides

Green Beans with Almonds 🌱🌱🌱

Corn Maque Choux

Fried Okra 🌱🌱

Sweets

Apple Dulce de Leche Tart 🌱

Raspberry Cheesecake Bars 🌱

Rocky Road Boulders 🌱🌱🌱

Day of the Week Cold Buffet

3 salads | 3 sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

3 salads | 3 hot mains | 2 sides | dessert assortment

Include soup selection:

Lunch

Enhancements

Potato Bar

diced bacon, chopped broccoli, sautéed mushrooms, chives, sour cream, shredded cheddar, pulled pork, chili

Pasta Station – choose one

option 1: cannelloni pasta, diced tomato, sliced mushrooms, baby spinach, diced white onion, pomodoro sauce 🍷

option 2: penne pasta, diced chicken, Cajun cream sauce

Hot Roast Beef Sandwich Carving Station *

roast beef, caramelized onions, mushrooms, horseradish aioli, pistolette

Freshly Griddled Paninis *

sliced multigrain bread, sliced sourdough, ciabatta roll, sliced roast beef, sliced pork loin, grilled chicken breast, grilled zucchini, grilled red onions, roasted portobello mushrooms, baby spinach, sundry tomato pesto, creole mustard, muenster cheese, Havarti cheese, gruyere cheese

Ice Cream Sundae Station

vanilla ice cream, sprinkles, chocolate chips, M&M pieces, Reese, heath bar, chopped peanuts, Oreo crumbles, whipped cream, caramel sauce, hot fudge

*Attendant Required

All Pork Products are Group Housed/Crate Free

All Egg Products are Cage Free



Plated Lunches

Minimum 25 people. Maximum of 90 minutes of service.

Select one starter | one entrée | one dessert.

Coffee and Iced tea service included.

Starters

Caesar Salad 🌿

romaine lettuce, traditional Caesar dressing, parmesan cheese, toasted cornbread crumbs

Roasted Beet Salad 🌿🌱

goat cheese, arugula, frisée, fennel, balsamic dressing

Local Hydroponic Mixed Greens 🌿🌱

pickled red onions, cherry tomatoes, radishes, roasted lemon vinaigrette, turmeric whipped ricotta

Quinoa Salad 🌱

wilted kale, quinoa, chopped spinach, cherry tomatoes, white beans, slivered almonds, white balsamic dressing

Tuscan White Bean Soup 🌱

white beans, Italian sausage, baby spinach, carrots, celery, onion, garlic, parsley

Shrimp and Corn Bisque

shrimp, corn, onion, celery, red bell pepper, seafood broth

All Pork Products are Group Housed/Crate Free

All Egg Products are Cage Free

Desserts

Chantilly Layer Cake 🌿

vanilla sponge, Chantilly cream, lemon curd, fresh berries

Sour Cherry Bread Pudding 🌿

locally sourced bread with sour cherries, homemade caramel, cherry compote

Bourbon Praline Cheesecake 🌿🌱

traditional cheesecake, bourbon caramel, toasted praline pecans

S'mousse (S'more+Mousse) 🌿

milk chocolate mousse, roasted graham crumbs, toasted marshmallow, raspberry sauce

Praline Brownies 🌿🌱

fudge brownie, praline whipped ganache, candied pecans



Plated

Lunches cont.

Entrees

Slow-Cooked Chicken Thighs 🍗

seasonal squash puree, potato au gratin, white Bordeaux reduction

Roasted Chicken Breast 🍗

parsley and Parmesan cheese mashed potatoes, blistered cherry tomatoes, orange and ginger braised carrots, romesco sauce

Braised Beef Short Ribs 🍖

pearl onions, roasted wild mushrooms, Papa Tom's Boursin grits

Local Redfish 🐟

Papa Tom's creamy chive grits, stewed crawfish piperade

Seared Gulf Fish 🐟

carrot harissa puree, roasted tomatoes, herbed Moroccan couscous

Ravioli 🍝

spinach and ricotta-filled pasta, slow-roasted tomato caper sauce, sautéed Swiss chard, toasted pine nuts

Grilled Portobello Mushroom Steak 🍄

marinated grilled portobello, chard asparagus, roasted baby potatoes

Eggplant Rollatini 🍆

eggplant, wilted spinach, vegan cheese, sun dried tomato, pomodoro sauce, vegan pasta

All Pork Products are Group Housed/Crate Free

All Egg Products are Cage Free



RECEPTION MENUS



Hors d'oeuvres

Cold Hors d'oeuvres

Minimum 50 pieces of each item

Roasted Tomato Crostini

basil cream cheese

House Smoked Salmon on Pumpnickel

tarragon creole mustard aioli, pickled fennel

Strawberry & Brie Crostini

sliced strawberry and brie, honey flavored crostini, fig preserves

Shrimp Cocktail Shooter

shrimp salad, bloody Mary cocktail sauce

Crabmeat in Tartelette Shell

crab meat salad, lemon garlic aioli

Tomato Mozzarella

fresh basil, balsamic glaze in pipette

Deviled Egg with Crawfish Tails

Sliced Beef on Green Onion Spiced Biscuit

charred rare beef, horseradish cream, chive

Mini Muffuletta

filled with olive salad & Italian meat and cheese

Melon & Prosciutto Crostini

whipped herb garlic Boursin cream cheese

Seared Tuna w/ Sesame Seeds

avocado mousse, pickled ginger in tartelette

Watermelon & Feta

whipped spicy feta cheese, mint

Hot Hors d'oeuvres

minimum 50 pieces of each item

Shrimp Wrapped in Bacon

plump Gulf shrimp, bacon, sweet chili dipping sauce

Beef Bourguignonne Puff

red wine braised roast beef, puff pastry

Chicken Satay

chili and lime seasoned chicken breast skewers, spicy lemon sauce

Spinach & Artichoke Beignets

lemon aioli

Mac n Cheese Lollipop

Halloumi Vegetable Skewer

roasted Mediterranean vegetables, crisp halloumi, roasted garlic oil

Artichoke Goat Cheese Bites

Panko-breaded tangy goat cheese, artichoke hearts

Falafel

Mediterranean spiced falafel, roasted garlic tahini

Vegetable Spring Rolls

fresh vegetables in a fried spring roll, pepper jelly

Crawfish Arancini

traditional crawfish étouffée rice balls, breaded and fried golden brown

Scallops Wrapped in Bacon

plump gulf scallops, bacon, sweet chili dipping sauce

Andouille en Croute

Louisiana andouille and creole mustard wrapped in puff pastry, creole mustard sauce

Server Fee to Pass Hors D'oeuvres

Gatherings

Minimum 25 people.
Maximum of 90 minutes of service. Chef and server fees additional.

Charcuterie Display

dried, cured meats | sausage | pates | olives | nuts | toasted crostini

Artisan Cheese Display

assorted crackers | smoked almonds | spiced pecans | dried fruit | grapes | quince paste | pickled peppers

Vegetable Display

carrots | celery | broccoli | cauliflower | tomato | radish | cucumbers | peppers | marinated & pickled vegetables | ranch dip

NOLA Chargrilled Oyster Bar Display

New Orleans famous chargrilled oysters | bread

Chilled Seafood Display

Gulf oysters on the half shell | mignonette | local shrimp | horseradish | cocktail sauce

Dim Sum Station *

dumplings: chicken | pork | shrimp | edamame | bbq pork
bao bun | spicy soy sauce | ginger teriyaki | Thai chili sauce

House-Made Mozzarella Station *

carved heirloom tomatoes | basil | balsamic vinegar | extra virgin olive oil | sea salt

Shrimp and Grits Station *

Papa Tom's grits | Cajun bbq shrimp | crispy Tasso | green onion

Barbecue Station

select 2: pulled pork | bbq brisket | smoked chicken wings

coleslaw | potato salad | corn bread muffins | sweet bbq sauce | tangy South Carolina vinegar bbq | Nashville spicy bbq | ranch dip | blue cheese dip

Pasta Station *

cheese tortellini, herbed chicken | Cajun cream penne pasta | shrimp scampi | sundried tomato | mushroom | bell peppers | onions | marinara sauce | sea salt and rosemary focaccia

Salad Station

garden greens with your choice of 6 of the following:

cherry tomatoes | cucumbers | red onions | roasted beets | radishes | marinated mushrooms | shredded carrots | hard-boiled egg | marinated chickpeas | artichokes | sunflower seeds | pepitas | garlic herbed croutons | crumbled blue cheese | feta | shredded cheddar | herbed buttermilk | balsamic vinaigrette | Steen's shallot vinaigrette | tomato vinaigrette

Options to Add:

Chicken, Shrimp

* living garden hydroponic greens display

Risotto Station *

parmesan cheese

select 2: braised short rib | creole shrimp | wild mushrooms | toasted pine nuts | sundried tomatoes | asparagus | English peas

Gatherings continued

Street Taco Station

pork carnitas | carne al pastor | beef carne asada
| roasted Portobello mushrooms | pico de gallo |
queso fresco | diced onions | cilantro | lime | mini
corn tortillas

ADD: Shrimp

Barbecued Alligator Po'Boy Station *

coleslaw | house-made ginger barbecue sauce |
mayo | lettuce | tomatoes | traditional
Leidenheimer bread

Carving Stations

Grass Fed Strip Loin *

horseradish cream | dijon aioli | cabernet jus |
dinner rolls

Salmon en Croute *

melted leek and crawfish | vermouth reduction

*Attendant Required

Sous Vide and Sear

Turkey Breast *

sage aioli | cranberry chutney | creole mustard |
dinner roll

Short Rib *

horseradish cream | dijon aioli | cabernet
reduction | dinner roll

Beef Brisket *

balsamic-braised Cipollini onions | house made
Worcestershire | creole mustard | dinner roll

Roasted Pork Loin *

braised red cabbage | creole mustard | spiked
natural jus | dinner roll

"WHO DAT" WITHOUT A BEVERAGE PAIRING?

WHILE TRADITIONALLY KNOWN FOR
COCKTAILS, NEW ORLEANS ALSO HAS
A THRIVING CRAFT BEER SCENE. PAIR
A GUMBO DISPLAY OR BARBECUED
ALLIGATOR PO' BOY STATION WITH A
LOCAL CRAFT BEER STATION FOR THE
ULTIMATE "WHO DAT"
TAILGATE EXPERIENCE



Sweet Finales

Minimum 25 people. Maximum of 90 minutes of service. Attendant required for each station. One attendant per 50 guests.

Sweet New Orleans Station * 🍌

New Orleans famous beignets | powdered sugar | café au lait ice cream

Nitro Chocolate Bark Station * 🍌

select 1: white chocolate | milk chocolate | dark chocolate ganache

select 5: cranberries | marshmallows | candied pecans | kettle chips | mixed nuts | Heath toffee bits | Reese's peanut butter cups | pretzel bites | M&M's

Carnival Time * 🍌 🍷

cotton candy | fried Oreos | hand-dipped caramel apples | warm candied nuts

Bananas Foster Station * 🍌 🍷

ripe bananas | spiced rum | caramel | vanilla ice cream

**Attendant Required*



DINNER MENUS



Dinner Buffets

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Frenchman Street

Bibb Salad 🌱 🥗

bibb lettuce, gorgonzola crumbles, blistered cherry tomatoes, creole ranch dressing

Penne Salad 🥗

gulf shrimp, bell peppers, onion, celery

Burrata Caprese Salad 🌱 🥗

heirloom cherry tomatoes, fresh basil, burrata cheese, champagne vinaigrette

Bronzed Drum

Cajun bbq sauce, lump crab, arugula

Roasted Pork Collar 🥗

Creole mustard sauce, traditional boudin

Braised Chicken Breast 🥗 🥗

andouille, crawfish etouffee

Roasted Sweet Potatoes 🌱 🥗

bourbon butter

Vegan Jambalaya 🥗 🥗 🌱

Collard Greens 🥗 🥗 🌱

Pastry Chef Dessert Assortment

Soup Enhancement: Seafood Bisque

lump crab, shrimp, seafood stock

Chartres Street

Ponchatoula Salad 🥗 🌱 🥗

local greens, Ponchatoula strawberries, candied pecans, goat cheese, Steen's cane syrup vinaigrette

Caprese 🥗 🌱

cherry tomatoes, bocconcini mozzarella cheese, olives, red onions, basil, red wine vinaigrette

Broccoli Quinoa Salad 🌱 🥗 🥗

quinoa, broccoli, chickpeas, cran-raisin, red onion, pecans, parmesan w/ lemon vinaigrette

Grilled Petite Lamb Chops 🥗

rosemary garlic jus

Chicken Lazone 🥗

chicken breast, Cajun cream sauce, penne pasta

Seared Snapper 🥗 🌱 🥗

citrus beurre blanc

Roasted Carrots 🥗 🥗 🌱

Broccolini 🥗 🥗 🌱

roasted garlic oil, herbs

Herbed Marble Potatoes 🥗 🥗 🌱

Pastry Chef Signature New Orleans Desserts

Soup Enhancement: Seafood Gumbo

chicken, andouille sausage shrimp, seafood broth, popcorn rice

Royal Street Buffet

Garden Greens 🥗

dried cranberries, crispy bacon, croutons, Creole mustard vinaigrette

Pasta Salad

farfalle pasta, artichokes, olives, cubed provolone cheese, salami, julienned bell peppers, Italian dressing

Charcuterie Salad 🥗

romaine, radicchio, fresh mini mozzarella, dry salami, black olives, bell pepper, cucumber, cherry tomatoes, red onion, pepperoncini, red wine vinaigrette

Pecan-Crusted Chicken

creamed spinach

Beef Tenderloin 🥗

roasted mushrooms, cabernet reduction

Grilled Mahi-Mahi 🥗 🥗

chimichurri, tomato onion relish

Seasonal Root Vegetable Hash 🥗 🥗 🌱

Horseradish Mashed Potatoes 🥗 🌱

Roasted Brussels Sprouts 🥗 🥗 🌱 🥗

candied walnuts

Pastry Chef Dessert Assortment

Soup Enhancement: Tomato Basil Soup 🥗 🥗 🌱

plum tomatoes, carrots, onion, fresh basil, celery, vegetable broth

Plated Dinners

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included. Bread Service Included

Iced Tea available

Select one salad or soup | one entrée | one dessert

Starters

Wedge 🌿🌱

local hydroponic bibb, crumbled bacon, shaved radishes, green goddess goat cheese, herbed buttermilk dressing

Arugula & Frisée Salad 🌿🌱🌱

Ponchatoula strawberries, candied pecans, balsamic vinaigrette

Classic Caesar 🌿🌱

romaine lettuce, black pepper corn bread croutons, Caesar dressing

Cucumber and Romaine 🌿🌱

cherry tomatoes, sumac, Greek yogurt, red onions, red wine vinaigrette

Roasted Cauliflower Soup 🌿🌱

roasted cauliflower, parsnips, onion, vegetable stock

Chicken Andouille Gumbo

chicken breast, celery, garlic, chicken stock, brown roux

Shrimp and Corn Bisque

shrimp, fresh corn, onion, celery, red bell pepper, and seafood broth

Desserts

Peach and Vanilla Bean Cremeaux Tart 🌿

Caramelized peaches, oat crumble, blackberry coulis

Mixed Berry Shortcake 🌿

vanilla sponge cake, Chantilly cream, mixed berry compote, fresh berries

Bananas Foster Doberge 🌿🌱

doberge layer cake, praline buttercream, banana pastry cream, caramel glaze

Apple Dulce de Leche Tart 🌿

Granny Smith green apples, vanilla crumble, dulce de leche sauce

S'mores Cake 🌿

rich chocolate mousse, graham cracker crust, toasted marshmallow, raspberry sauce

Caramel Crunch Cheesecake 🌿🌱

cookie crust, white chocolate and caramel crunch, caramel glaze

Chocolate Decadence 🌿

fudge brownie, milk chocolate whipped ganache, garnished with chocolate marshmallows

Duo Dessert Plates

Glazed white almond cake 🌿🌱 | chocolate cremeaux tart 🌿

Bourbon pecan tart 🌿🌱 | strawberry Chantilly cake 🌿

Mango coconut custard 🌿🌱🌱 | passion fruit cheesecake 🌿

Trio Dessert Plates

Ganache tart | Pot de Crème | Chocolate Layer Cake 🌿

Mardi Gras Doberge | Praline Cheesecake 🌱 | Strawberry Shortcake 🌿

Lemon Mascarpone Cheesecake | Pistachio Layer Cake 🌱 | Blueberry Cobbler 🌿

Plated Dinners

Minimum 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Bread Service Included.

Select one salad | one entrée | one dessert.

Entrées

Braised Short Ribs 🍴

potato au gratin, roasted carrot, wilted spinach, cabernet reduction

Filet Mignon 🍴

roasted garlic mashed potato, roasted asparagus, marinated Campari tomatoes, pinot noir reduction

Seared Redfish 🍴

blackened cauliflower puree, sweet potatoes, roasted Brussels sprouts, ginger pineapple beurre blanc

Seared Salmon 🍴

sweet corn succotash, new potatoes smashed with mustard greens and Myer lemon romesco

Seared Chicken Breast 🍴

mashed potatoes, butter braised carrot and pearl onions, wild mushrooms, natural jus

Braised Chicken Thighs 🍴

herbed Papa Tom's grits, fennel confit, sweet peas, pepperonata

Gnocchi 🍴

ricotta, eggs, Yukon gold potatoes, capers, Kalamata olives, tomato basil sauce

Roasted Vegetable Polenta Cake 🍴

roasted cauliflower, butternut squash, red onion, edamame, red bell pepper, zucchini on a herb polenta cake

Short Rib and Gulf Drum 🍴

Boursin polenta, creamed escarole, wild mushrooms, onion confit, natural jus

Filet Mignon and Creole Butter Shrimp Scampi 🍴

parmesan cheese and parsley mashed potatoes, braised carrots, marinated Campari tomatoes, cabernet reduction

Plated Dinner

Enhancements

Wild Berry Sorbet

blueberries, blackberries, raspberries,
strawberries

Marinated Mozzarella Balls 🌿🌱

mini buffalo mozzarella cheese, chopped herbs,
olive oil

Watermelon Salad 🌿🌱🌱🌱

butter lettuce, baby arugula, cubed
watermelon, copped pistachios, Dijon mustard
vinaigrette

Endive 🌱

whipped goat cheese, smoked trout, pickled
onion

Mini Baked Potato Shooters 🌿

potato, bacon, Mexican crema, chives



BAR MENUS

WANT ADDITIONAL IDEAS?

Just ask!
We love to talk about creative
twists on cocktails.



Bar Packages

Diamond Bar Package

Tito's Vodka
Grey Goose Vodka
Tanqueray
Hendrick's Gin
Bacardi Anejo Cuatro Rum
Ron Zacapo 23 Rum
Casamigos Blanco Tequila
Don Julio Resposado Tequila
Angel's Envy Bourbon
Knob Creek Bourbon
Jameson Whiskey
Glenmorangie 10 year Scotch
The Macallan 12 Scotch
Chandon Brut Classic
Wente Estates Chardonnay
Wairau River Sauvignon Blanc
Wente Southern Hills Cabernet Sauvignon
Ponzi Vineyards Tavola Pinot Noir
Fleur de Mer Rose

Diamond Liquors and Wine

Domestic Beer

Bud Light, Blue Moon, Miller Lite, Samuel Adams, High Noon Hard Seltzer

Imported Beer

Corona Extra, Corona Premier, Heineken 0.0, Stella Artois

Local Craft Beer

Seasonal Selection of Local Craft Beers

Assorted Sodas & Water

Gold Level Bar Package

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
1800 Silver Tequila
Jack Daniel's Whiskey
Bulleit Bourbon
Dewar's 12 year Scotch
Riondo Prosecco
Columbia Crest Grand Estates Chardonnay
Columbia Crest Grand Estates Cabernet Sauvignon

Gold Liquors and Wine

Domestic Beer

Bud Light, Blue Moon, Miller Lite, Samuel Adams, High Noon Hard Seltzer

Imported Beer

Corona Extra, Corona Premier, Heineken 0.0, Stella Artois

Assorted Sodas & Water



Lagniappe

Bar Packages

New Orleans Local Package

Select 2: Hurricane | Sazerac | Vieux Carre |
French 75 | Brandy Alexander | Absinthe Frappe

Seasonal Selection of Local Craft Beers

Local Wines: King of Carnival Red | Ward White
Blend

Geaux Bar

served in to-go cups

Local Craft Beer
(on consumption)

House Red and White Wines
(on consumption)

Specialty Cocktail
(minimum 70% guarantee of expected guest
count)

Gallon Specialty Cocktails

Margarita | Hurricane | Bloody Mary | Sangria
(White, Red, or Sparkling | Pimm's Strawberry
Tea | Citrus Cooler – by the Gallon



Curated Bar Experiences

Upgrade your bar package with a curated experience.

Barrel Aged Cocktails

Master-blended cocktails, aged in new oak medium toast barrels for 21 days: Vieux Carre, Negroni, Mai Thai, Sangria, Gin Martini

Smoked Old Fashioned Bar

Old fashioned crafted and smoked to order with applewood, cherry and hickory woods. Bourbons included: Buffalo Trace, Knobb Creek, Jack Daniel's, Sazerac Rye, Russell Reserve and Bulleit

Margarita Bar

Made-to-order margaritas with choice of tequila: Casamigos Silver, Casamigos Reposado or Maestro Dobel Diamante, topped with seasonal fruits and garnish

Bayou-To-Table Mojito Bar

Old New Orleans Rum, Bayou Silver or Bayou Satsuma Rum, Marsh House Rum, elderflower liqueur, Tabasco, fresh mint, seasonal fruits

Champagne Bar

Why stand in line when we can bring the champagne to you? Enjoy a selection of sparkling wines and champagnes from our roving champagne cart.

Cart includes:

Chandon Brut,
Chandon étoile Rosé,
Moët Minis, Piper-Heidsieck,
Marquis de la Tour and
Domaine Ste. Michelle

Louisiana Sparkling Pops

Beat the New Orleans heat by adding on frozen popsicle versions of our specialty mimosas to any event.

Select one sparkling: Rosecco or Prosecco

select two popsicle flavors:

Strawberry Grapefruit, Sangri-osa, Meyer Lemon-Thyme, Piña Colada, Moscow Mule, Paloma, Satsuma- Pomegranate

Coffee Bar

Bourbon Milk Punch

Barrel-aged bourbon, half & half, vanilla extract, garnished with sugar and nutmeg

Grasshopper

Green crème de menthe, white crème de cacao, vanilla ice cream, garnished with whipped cream

St. George

House barrel-aged bourbon, St George Coffee liqueur, cold brew, Campari liqueur

Rise and Shine

Grand Marnier liqueur, simple syrup, cold brew, champagne

Mimosa Bar

Selection of champagne and prosecco served with orange, cranberry, grapefruit and pineapple juices

In addition to the above, select two of the below custom creations to add to the experience:

Strawberry Grapefruit

Fresh Louisiana strawberry grapefruit juice blend, Nola Cajun Grapefruit/Mint Simple Syrup, topped with Prosecco and garnished with strawberries

Sangri-osa

St. George Raspberry Liqueur, orange juice, pineapple juice, Pontchartrain Vineyards Le Trolley Sparkling White Wine, topped with raspberries, strawberries and pineapple

Paloma

Tequila, grapefruit juice, lime juice, Nola Cajun Grapefruit Simple Syrup, topped with champagne or prosecco, salt rim, garnish with lime or grapefruit

Satsuma-Pomegranate

Bayou Satsuma Rum, pomegranate juice, orange juice, champagne or prosecco, garnished with pomegranate and orange peel

Man-Mosa

Choice of local beer: NOLA 7th Street Lemon Basil Wheat Ale, Second Line Batture Blonde Ale, NOLA Tangerine Wheat Ale
Selection of juices: orange juice, grapefruit
Solerno Orange Liqueur, garnished with an orange wheel

Curated Cocktails

Select up to two per event to enhance the bar.

Minimum guarantee of 25% total guest count

Vodka Inspired

Berry-Licious

blueberry vodka, crème de cassis, strawberry infused syrup, pineapple juice, cranberry juice, strawberry and blackberry garnish

Watermelon Mint Smash

Tito's Handmade Vodka, citrus, watermelon, mint

Citrus Cooler

Tito's Handmade Vodka, triple sec, blood orange, ruby red grapefruit, lime

Gin Inspired

Hang Glider

Tanqueray No. Ten Gin, crème de violette, maraschino liqueur, lemon juice, egg white, lavender bitters

Limoncello Collins

Lemon-flavored liqueur, Gin, Nola Cajun Mint and Lemon Verbena Syrup, lemon juice, lemon slices, club soda

Ask us how we can create a Cello Collins Bar with seasonal fruits.

Strawberry Basil Gimlet

Gentilly Gin, strawberry shrub, Nola Cajun Basil simple syrup, fresh lime juice, basil leaves

Rye & Bourbon Inspired

Voodoo Smash

Sazerac Rye Whiskey, simple syrup, muddled blackberries, mint bitters, dry ice, blackberry and mint garnish

Southern Italian

Sazerac Rye Whiskey, Amaretto liqueur, lemon juice, orange bitters, egg white, dried orange garnish

Bourbon Lyft

Knob Creek bourbon, heavy cream, simple syrup, chocolate bitters, club soda

Rum Inspired

Gris Gris

Old New Orleans spiced rum, basil syrup, strawberry shrub, club soda, strawberry-basil and lemon peel

Satsuma-Pomegranate

Bayou Satsuma Rum, pomegranate juice, orange juice, topped with champagne

Tequila Inspired

Smoked Jalapeño Margarita

Tequila, mezcal, Grand Marnier liqueur, simple syrup, muddled lime and jalapeño

Paloma

Tequila, grapefruit juice, lime juice, Nola Cajun Grapefruit simple syrup, topped with champagne

Sparkling Inspired

Strawberry Grapefruit

Fresh Louisiana strawberry grapefruit juice blend, Nola Cajun Grapefruit/Mint simple syrup, topped with Prosecco and garnished with strawberries

Sangri-osa

St. George Raspberry Liqueur, orange juice, pineapple juice, Pontchartrain Vineyards Le Trolley Sparkling white wine, topped with raspberries, strawberries and pineapple

No Alcohol, Full Flavor Inspired

(minimum 25% guarantee of expected guest count)

Shirley is a Ginger

Ginger beer, grenadine, fresh lime juice, club soda, cherry garnish

Blueberry Nojito

Muddled blueberries, mint, lime juice, simple syrup, club soda, mint and blueberry garnish

Raspberry Bees Knees

Raspberry shrub, honey, fresh lemon juice, club soda, raspberry garnish

Punch Creations

Pimm's Strawberry Tea

Pimm's liqueur, strawberry shrub, agave nectar syrup, fresh lemon juice, local herbal tea, strawberry, lemon and mint garnish

Southern Hospitality (Sweet Tea Sangria)

Firefly Sweet Tea Vodka, Louisiana Blanc Gris, sliced frozen peaches, raspberries, seasonal fruit, fresh mint



Wine Journeys

Light, Bright Whites

Sparkling Brut, Chandon, CA

Bartlett pear | lemon zest | apple

Prosecco, Riondo Spumante, Italy

Golden delicious apple | acacia blossom | pear

Pinot Grigio, Terlato Family, Italy

white peaches | Asian pear | spring flowers

Sauvignon Blanc, Wairau River, Marlborough, New Zealand

Ruby grapefruit | Meyer Lemon | Lemongrass

Riesling, Chateau Ste. Michelle, Columbia Valley, WA

ripe limes | Mandarin oranges | soft peaches

Chardonnay, Wente Estate Grown, CA

cantaloupe | green apples | vanilla bean

Bold, Rich Whites

Chardonnay, Proverb, CA

baked apple | pineapple chunks | caramel

Chardonnay, Columbia Crest Grand Estates, Columbia Valley, Washington

Intense melon | crème brulee | butterscotch

Chardonnay, Sonoma-Cutrer, CA

Honeycrisp apples | roasted nuts | butter

Chardonnay, Decoy by Duckhorn, Sonoma County, California

fuji apples | ripe pear | lemon zest

Chardonnay, Sanford Estate, Sta. Rita Hills, California

pears | white blossoms | hazelnut & stone

Light, Refreshing Rosés and Reds

Champagne, Veuve Clicquot NV Rosé, Carneros, Reims, France

juicy | ripe strawberries | cherries

Rosé, Whispering Angel, Côte de Provence, France

strawberries | Bing cherry | jasmine flowers

Rosé, Fleur de Mer, Cotes de Provence, France

watermelon | cherry | subtle citrus

Pinot Noir, Cambria “Julia’s Vineyard” Santa Maria Valley, California

Savory spices | dark fruits | licorice

Pinot Noir, Meiomi, Central Coast, California

Bright strawberry | jammy fruit | mocha

Medium, Friendly Reds

Cabernet Sauvignon, Proverb, CA

blackberries | mocha | vanilla bean

Cabernet Sauvignon, Columbia Crest Grand Estates, Columbia Valley, Washington

Black fruit | currants | earth & mineral

Red Blend, Murrieta’s Well “The Spur”, Livermore Valley, CA

Dark fruit | leather | damp earth

Red Blend, The Prisoner, Napa Valley, CA

Ripe raspberry | pomegranate | juicy fruit

Merlot, Wente, Sandstone, Livermore Valley, CA

juicy cherry | plums | sandalwood

Dark, Opulent Reds

Cabernet Sauvignon, Wente Southern Hills, CA

blackberry | fig | cassis

Malbec, Bodega Norton Barrel Select, Mendoza, Argentina

violet | black pepper | ripe red fruits

Cabernet Sauvignon, DAOU, Paso Robles, CA

figs | raisins | espresso

Cabernet Sauvignon, Conn Creek, Napa, CA

juicy raspberry | black plums | warm vanilla

**Wine Selections may vary based on product availability.*



Important Things to Know

1. Taxes and Service Charge

All organized food and beverage orders are subject to prevailing gratuity, service charge and sales tax. Current rates (subject to change without notice) are as follows: 16.95% gratuity and 9.05% service charge (service charge is taxable at 10%), and 10.75% tax on food and beverage.

Gratuity is paid directly to food servers, bartenders and bus persons (if applicable) serving the banquet. Service charge is not distributed to employees, but is retained by hotel to cover discretionary and administrative costs of the event. No other fee or charge, including administrative fees, labor fees, or bartender or food station fees, is a tip, gratuity or service charge that is distributed to any employee. All room rental charges are subject to prevailing service charge, currently 26% (which is currently taxable at 10%).

2. Expected Attendance and Final Guarantees:

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by 8:00 AM, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by 8:00 AM, local time, three (3) business days prior to the first scheduled event and cannot be reduced after this time. For events occurring on Wednesday, guarantees are due the previous Friday by 8:00am. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes.

Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental charge equal to the menu price per person



multiplied by the difference between the expected attendance less 10% and the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplement charge to cover rush orders and overtime equal to 15% of the menu price multiplied by the difference the final guarantee and the expected attendance plus 10%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees. Hotel will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final food guarantees.

3. Labor Charges

Chefs for food stations: \$300 per chef for up to 90 minutes, \$85 each additional hour
Bartender labor: \$300 per attendant for up to 120 minutes, \$85 each additional hour.
Staffing for bars: 1 bartender per 100 guests

Food and beverage events with fewer than 25 guests will incur a \$250 additional labor fee.

Within 72 hours of an event, labor charges will be applied for additional services requested or for extraordinary cleaning required by use of glitter, confetti, balloons, or similar items.

4. Pricing

All menu prices and items are subject to change until such a time as Banquet Event Orders (BEOs) have been signed and returned.

No-Host Bars are available with a net \$1000 per bar in Sales.

5. Food and Beverage Policies:

Due to licensing requirements and quality-control issues, all food and beverage to be served on hotel property must be supplied and prepared by hotel and may not be removed from hotel property. Alternate menu selections (e.g., dietary requirement, religion specific) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not

be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Note that consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

6. Audiovisual and Lighting:

Hilton New Orleans Riverside has an on-site partnership with Encore audio-visual company. We offer the latest equipment available on a rental basis.

7. Displays, Decorations and Entertainment:

All displays, exhibits, decorations, equipment and musicians/entertainers must enter the hotel via the loading dock. Delivery time must be coordinated with the hotel in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound; consult with your event manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designated person and hotel representative after the dismantling. You are responsible for obtaining all applicable fire marshal approvals or permits required for your event. You are also responsible for obtaining all required ASCAP or BMI licenses for entertainment or music performances at your event.

8. Security:

Hotel does not provide security in the meeting and event space and all personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the standards established by hotel, including insurance and indemnification requirements, and at all times remains subject to hotel's advance approval.

