



BUFFETS

All breakfasts include tableside service of Freshly Brewed Roosevelt Blend Regular and Decaffeinated Coffee and The Roosevelt Tea Selection

Pricing is based on ninety minutes of service with exception of the Simple Start.

BREAKFAST BUFFETS

THE BIG EASY

\$68.00 Per Person

Fresh-Squeezed Orange, Cranberry & Apple Juice
 Fresh Cut Fruit and Berries
 Traditional Beignets, Warm Pecan Sticky Buns,
 Banana Nut Bread, Honey Butter Biscuits, and Butter
 Assorted Individual Cereals (including GF) & 2% and Soy Milks
 Cage-Free Scrambled Eggs with Chive
 Crispy Bacon and Grilled Local Andouille Sausage
 Creamy Stone Ground Grits with Scallions and Cheddar
 Fried Green Tomatoes with Crystal Hot Sauce Aioli
 "Bananas Foster" Pain Perdu
 "Café au Lait" Local Coffee & Chicory with Steamed Milk

RISE & SHINE

\$56.00 Per Person

Fresh-Squeezed Orange and Apple Juice
 Fresh Cut Fruit and Berries
 House Baked Croissants, Breakfast Bread and Pastries
 Preserves, Jams, Butter
 Assorted Individual Yogurts
 Cage-Free Scrambled Eggs
 Choice of Chicken Apple or Pork Sausage
 Crispy Bacon
 Breakfast Potatoes with Caramelized Onions and Herbs

THE GARDEN DISTRICT

\$63.00 Per Person

Fresh-Squeezed Orange, Cranberry and Veggie Fruit Juice Blend of the Day
 Fresh Cut Fruit and Berries
 House-Made Flax Seed Granola, 2%, and Soy Milk
 Bran Muffins and Seven Grain Croissants
 Preserves, Jams, Butter
 Assorted Individual Yogurts
 Warm Oats (V) with Dried Fruits, Nuts, Raw Cane Sugar
 Whole Grain Pancakes, Topped with Fresh Berries,
 Real Maple Syrup (V)
 Cage-Free Scrambled Eggs with Chives or
 Egg White Frittata with Swiss Cheese and Mushrooms
 Sliced Hot House Tomatoes with Sea Salt and Cracked Pepper
 Chicken Andouille Sausage
 Roasted Breakfast Potatoes, Herbs and Olive Oil

LOCALLY INSPIRED ACTION STATIONS

(Chef's Attendant Required)

NOLA BENEDICTS

\$18.00 Per Person

Select One:

Local Crab, Fried Green Tomatoes, Creole Mustard Hollandaise
 Pulled Pork, Creole Sauce, Biscuit
 Canadian Bacon on Traditional English Muffin
 Creamy Artichoke and Spinach, Spicy Tomato Hollandaise, Toasted Brioche

BEIGNETS

\$16.00 Per Person

Freshly Fried Beignets Filled with your Choice of:

Pastry Cream, Meyer Lemon Curd or Nutella

Then topped with your choice of: Powdered Sugar, Vanilla Glaze, Whipped Cream or Fresh Berries



BREAKFAST BUFFETS

SIMPLE START

\$40.00 Per Person

- Fresh-Squeezed Orange and Apple Juice
- Fresh Cut Fruit and Berries
- House Baked Croissants, Breakfast Breads and Pastries
- Preserves, Jams and Butter
- Served for sixty minutes*

SUNRISE AT THE ROOSEVELT

\$59.00 Per Person

- Fresh-Squeezed Orange, Cranberry and Apple Juice
- Fresh Cut Fruit and Berries
- House Baked Croissants, Breakfast Breads and Pastries
- Preserves, Jams, Butter
- Assorted Individual Yogurts
- Assorted Individual Cereals (Including GF) and 2% and Soy Milks
- Assorted Bagels with Plain, Bacon Scallion and Pepper Jelly Cream Cheese
- Cage-Free Scrambled Eggs
- Choice of Chicken Apple or Pork Sausage
- Crispy Bacon
- Cheddar Stone Ground Grits
- Creole Spiced Red Skin Potatoes

HEALTHY START

\$52.00 Per Person

- Fresh-Squeezed Orange & Cranberry Juice
- Fresh Cut Fruit and Berries
- Whole Bananas and Apples
- House Baked Croissants, Breakfast Bread and Pastries
- Preserves, Jams, Butter,
- Individual Plain and Flavored Yogurts
- Assorted Individual Cereals (Including GF) and 2% and Soy Milks
- Warm Steel Cut Oats (V) with Dried Fruits, Nuts, Brown Maple Sugar or Overnight Oats with Almond Milk and Berries (V)

LOCALLY INSPIRED ACTION STATIONS

(Chef's Attendant Required)

WAFFLE STATION

\$20.00 Per Person

Cooked to Order Waffles with Signature Banana Foster Topping, Nutella, Pecans, Berry Compote, Chocolate Chips, Maple Syrup, Butter

Enhance Your Waffles with Southern Fried Chicken

\$8.00

AVOCADO TOAST

\$22.00 Per Person

Assorted Breads Toasted to Order and Spread with Avocado, Topped Farmers Cheese, Heirloom Tomatoes, Alfalfa Sprouts, Smoked Salmon, Chopped Boiled Eggs

EGGS

\$25.00 Per Person

Cage-Free Eggs and Egg Whites, Sautéed Exotic Mushrooms, Bell Peppers, Onions, Ham, Bacon, Spinach, Fresh Jalapenos, Tomatoes, Crawfish Tails, Cheddar Cheese, Swiss and Goat Cheese

BREAKFAST ENHANCEMENTS

BEIGNETS WITH POWDERED SUGAR

\$64.00 Per Dozen

BREAKFAST SANDWICHES

\$152.00 Per Dozen

Select one of the following:

- Southern Fried Chicken Biscuit, Creole Honey Mustard
- Smoked Salmon on Baguette, Vine Ripe Tomatoes, Arugula, Pickled Red Onions and Caper Dill Cream Cheese
- Fried Egg, Choice of Turkey or Pork Sausage, American Cheese, Sourdough English Muffin

Minimum order of (3) Dozen per type. A maximum of (2) types of sandwiches per event

WALDORF ASTORIA COFFEE CAKE (SERVES 16)

\$80.00 Each

ASSORTED BAGELS AND CREAM CHEESE

\$75.00 Per Dozen

FLUFFY CROISSANTS

\$75.00 Per Dozen



BREAKFAST ENHANCEMENTS

BISCUTS AND GRAVY (V)

\$9.00 Per Person

House Made Buttermilk Biscuits with Country Gravy

OATMEAL WITH TOPPINGS BAR

\$10.00 Per Person

Brown Sugar, Dried Fruit, Almonds, Walnuts, Berry Compote and Flax Seeds

ASSORTED INDIVIDUAL GREEK YOGURT

\$9.00 Each

ASSORTED INDIVIDUAL YOGURTS

\$7.00 Each

HARD BOILED EGGS

\$50.00 Per Dozen

BREAKFAST SUBSTITUTIONS

Turkey Sausage

\$4.00

Grilled Local Andouille Sausage

\$4.50

Grilled Ham Steaks

\$3.50

Redskin Potatoes with Sautéed Onions and Peppers

\$4.50

Potato Casserole with Scallions and Jack Cheese

\$5.50

Tasso Ham and Cheddar Cheese Frittatas

\$7.50

Fluffy Scrambled Egg

Topped with Peppers, Caramelized Onions, Andouille Sausage

\$5.50

Egg White Frittata

Swiss Cheese, Wild Mushrooms and Chives

\$7.50



LAGNIAPPE

Brandy Milk Punch

If you had too much fun the night before, a brandy milk punch is just the thing to put a little pep back in your step!

Brandy, Milk, Powdered Sugar, Freshly Grated Nutmeg

\$8.00

Mimosa Bar

Freshly made mimosas with an assortment of juices to include: Orange, Cranberry and Grapefruit

Accompaniments to Include:

Bowls of assorted Berries, Strawberries, Lemon Slices,

Orange Slices

\$15.00

Bloody Mary Bar

Freshly made bloody mary's by the bartender with accompaniments to include:

Olives, Dill Pickles, Boiled Shrimp, Bacon Slices, Parsley, Celery Sticks, Cocktail Onions, Okra, Lemon & Lime Slices, Carrot Sticks

Sauces to Include:

Sriracha, BBQ Sauce, Teriyaki, Olive Juice, Pickle Juice, Tabasco and Worcestershire

(Minimum of 20 guests)

\$18.00

KOSHER OR HALAL BREAKFAST

\$68.00

(Special Order – Requires a minimum of 7 days advance notice)

Additional Charge for breakfast guarantees 24 to 20 - \$8 per person

Additional Charge for breakfast guarantees 19 to 10 - \$250 flat charge

For menus for groups with less than 10 guests please liaise with your Event Manager.

Chef's Attendant Fee - \$225 (based on two hours of service)

Food and beverage subtotal is taxable at 10.75%

A 25.5% service charge of the total food and beverage revenue will be added.

This includes an 18% gratuity for banquet employees and a 7.5% service charge, taxable at 10%, that goes to the Hotel.

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PLATED BREAKFAST

All plated breakfasts include tableside service of Freshly Brewed Roosevelt Blend Regular and Decaffeinated Coffee, The Roosevelt Tea Selection, Orange Juice and Assorted Breakfast Breads.

STARTERS

Please Select One of the Following:

Seasonal Melon and Pineapple Salad with Berries (VN/GF)
 Greek Yogurt, Vanilla Fruit Compote and House Made Granola Parfait (V)
 Almond Milk Chia Pudding, Hemp Seeds, Berries (VN/GF)
 Overnight Oats with Walnuts, Raisins, Honey and Berries (V)

ENHANCEMENTS

Mimosa Bar

Freshly Made Mimosas with an assortment of Juices to include:

Orange, Cranberry and Grapefruit

Accompaniments to Include:

Bowls of assorted Berries, Strawberries, Lemon Slices, Orange Slices

\$15.00

Bloody Mary Bar

Freshly made Bloody Mary's by the Bartender with accompaniments to include:

Olives, Dill Pickles, Boiled Shrimp, Bacon Slices, Parsley, Celery Sticks, Cocktail Onions, Okra, Lemon & Lime Slices, Carrot Sticks

Sauces to Include:

Sriracha, BBQ Sauce, Teriyaki, Olive Juice, Pickle Juice, Tabasco and Worcestershire

\$18.00

Brandy Milk Punch

Brandy, Milk, Powdered Sugar, Freshly Grated Nutmeg

\$8.00

HOT ENTREES

Please Select One Breakfast Entrée:

Creamy Spinach and Crab Benedict

Soft-Poached Eggs, Brioche, Local Crab, Creamy Spinach with Herbsaint, Seasonal Vegetable and Breakfast Potatoes

\$54.00

Bananas Fosters (V)

Bananas Fosters Pain Perdu, Bananas Foster Sauce, Powdered Sugar, Candied Pecans, Fresh Berries

\$44.00

Scrambled Eggs

Scrambled Eggs with Chives, Cider Cured Bacon or Chicken and Apple Sausage, Hashbrown Potatoes and Asparagus

\$50.00

Buttermilk Pancakes (V)

Real Maple Syrup, Bacon or Pork Sausage Links

\$42.00

Crustless Quiche (V)

Sweet Onion and Exotic Mushroom Quiche with Gruyere Cheese, Creole Spiced Roasted Redskin Potatoes and Steamed Broccolini

\$48.00

Croissant Breakfast Sandwich

All Butter Croissant, Creole Country Local Sausage, Hard Fried Egg, Cheddar Cheese and Breakfast Potatoes with Caramelized Onions and Herbs

\$42.00

Kosher

Requires a minimum of 7 days advance notice

\$68.00

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MORNING

Specialty breaks are designed for a minimum of 25 guests and a maximum of 30 minutes of service.

Freshly Brewed Roosevelt Blend Regular and Decaffeinated Coffee and

The Roosevelt Tea Selection or Café Au Lait can be added for an additional \$7 per person.

MONKEY HILL BANANA

\$20.00

Fresh Bananas, Mini Banana Breads, Dried Banana Chips, Southern Banana
Pudding Cups with Nilla Wafers, Chocolate Dipped Banana Bites

BREWS AND BAKERIES

\$30.00 Per Person

Pastry Chef's Baked Goods to Include:

Signature Scones, Waldorf Astoria Coffee Cake,

Pecan Rum Cake and Seasonal Tartlets

Café Au Lait

Local Brewed Iced Coffee with Flavored Syrups:

Vanilla, Caramel, Hazelnut

PONCHATOULA STRAWBERRY FEST

\$28.00

Strawberry Cream Pie Shooter

Chocolate Dipped Strawberries

Strawberry Crumb Bar

Strawberry Linzer Cookies

Freshly Made Strawberry Mint Lemonade

MID-CITY

\$28.00 Per Person

House Made Granola, Banana Chips, Almonds,

Peanuts, Craisins, Pumpkin Seeds, Goldfish,

Mini M&Ms, Mini Pretzels, Yogurt Covered Raisins, Assorted Kind Bars

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AFTERNOON

Specialty breaks are designed for a minimum of 25 guests and a maximum of 30 minutes of service.

Freshly Brewed Roosevelt Blend Regular and Decaffeinated Coffee and
The Roosevelt Tea Selection or Café Au Lait can be added for an additional \$7 per person.

MAGAZINE STREET

\$24.00

Chef's Selection of Raw Garden Vegetables, Crispy Parmigiano Kale Chips,
Buttermilk Garlic Dipping Sauce, Pita Triangles and Pita Chips, Tahini Hummus

BYWATER

\$28.00 Per Person

Corn Chips, Pita Chips, Grilled Lavash and Mini Pretzels served with Salsa, Pico
de Gallo, Queso Blanco, Hummus, Pimento Cheese Spread

CITY PARK

\$29.00

King Cake, Pralines, Mini Muffalettas, Beignets, Café Au Lait

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A LA CARTE

BEVERAGES

FRESHLY BREWED ROOSEVELT BLEND REGULAR & DECAFFEINATE...
\$130.00 Per Gallon

THE ROOSEVELT TEA SELECTION
\$130.00 Per Gallon

CAFE AU LAIT
\$130.00 Per Gallon

ICED TEA
\$125.00 Per Gallon

HOUSE MADE FRESH LEMONADE
\$90.00 Per Gallon

INFUSED SPRING WATERS:
\$85.00 Per Gallon

Cucumber/Lemongrass, Blackberry/Sage, Pomegranate/Peach,
Citrus/Lavender, Raspberry/Rosemary

(5) GALLON FILTERED WATER STATION
\$175.00 Per Station

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE
\$99.00 Per Gallon

HOUSE MADE FRESH FLAVORED LEMONADE:
\$110.00 Per Gallon

Ginger, Basil, Strawberry, Mint
Watermelon, Mint, Mango, Limeade
Peach, Thyme, Pineapple, Cilantro

ASSORTED SOFT DRINKS
\$7.00 Each

WALDORF ASTORIA BOTTLED SPRING WATER
\$7.00 Each

REFRESHMENTS

LOCALLY INSPIRED BAKED GOODS
\$75.00 Per Dozen

Select up to Four Items:

- Beignets with Powdered Sugar
- King Cake *one slice per portion*
- Cream Cheese King Cake one slice per portion
- Waldorf Astoria Coffee Cake one slice per portion
- Selection of Fruit and Nut Breads
- Petite Apple Strudels
- Assorted Mini Cupcakes

NEW ORLEANS ORIGINAL PECAN PRALINES
\$62.00 Per Dozen

WALDORF ASTORIA COFFEE CAKE (SERVES 16)
\$84.00 Each

ASSORTED WHOLE FRESH FRUIT
\$5.00 Each (*charged per unit*)

SEASONAL SLICED FRUIT GARNISHED WITH MIXED BERRIES
\$14.00 Per Person

ASSORTED INDIVIDUAL GREEK YOGURTS
\$9.00 Each

ASSORTED INDIVIDUAL YOGURTS
\$7.00 Each

GOURMET MIXED NUTS
\$44.00 Per Pound

SPICY CAJUN PECANS
\$48.00 Per Pound

PITA CHIPS WITH HUMMUS
\$12.00 Per Person



BOTTLED SPARKLING WATERS

\$7.00 Each

BOTTLED FRUIT JUICES

\$7.00 Each

RED BULL/SUGAR FREE RED BULL

\$9.00 Each

POWERADE 20 OZ.

\$9.00 Each

COCONUT WATER

\$9.00 Each

STARBUCKS FRAPPUCCINO

\$9.00 Each

ALL DAY BEVERAGE STATION

\$44.00 Per Person

(Refreshed as Necessary, Based on 8 Hours)

Freshly Brewed Roosevelt Blend Regular and Decaffeinated Coffee, The Roosevelt Tea Selection,

Assorted Soft Drinks, Bottled Spring Water and Bottled Sparkling Water

HALF DAY BEVERAGE STATION

\$28.00 Per Person

(Refreshed as Necessary, Based on 4 Hours)

Freshly Brewed Roosevelt Blend Regular and Decaffeinated Coffee, The Roosevelt Tea Selection,

Assorted Soft Drinks, Bottled Spring Water and Bottled Sparkling Water

ASSORTED KIND BARS, CLIF BARS OR LÄRABAR

\$8.00 Each

GOURMET ICE CREAM BARS

\$8.00 Each

ASSORTED CANDY BARS

\$6.00 Each

FRESHLY POPPED BUTTERED POPCORN

\$6.00 Per Person

INDIVIDUAL BAGS OF ZAPP'S CHIPS, PRETZELS, OR POPCORN

\$7.00 Per Bag

ASSORTED FRENCH MACARONS

\$76.00 Per Dozen

LEMON SQUARES

\$60.00 Per Dozen

ASSORTED HOUSE MADE COOKIES

\$68.00 Per Dozen

BROWNIES AND BLONDIES

\$68.00 Per Dozen

WARM SOFT PRETZELS WITH MUSTARD

\$72.00 Per Dozen

Food and beverage subtotal is taxable at 10.20%

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LUNCH BUFFETS

All lunches include tableside service of Freshly Brewed Roosevelt Blend Regular and Decaffeinated Coffee and The Roosevelt Tea Selection

Pricing is based on ninety minutes of service.

THE CABILDO (SPRING/SUMMER)

\$78.00 Per Person

SOUP:

Crawfish, Tasso and Corn Chowder GF

Cheddar Scallion Corn Muffins V

SALADS:

Field Greens with Grilled Fresh Corn, Radishes, Shaved Heirloom Carrots and Grape Tomatoes, Dill Vinaigrette and Buttermilk Herb Dressing GF,V

Crab Boil Spiced Red Skin Potato Salad with Eggs, Scallion, Celery and Pickle Relish V

ENTREES:

Grilled Natural Chicken over Okra and Tomato Stew, Crispy Onions GF

Sautéed Gulf Shrimp with Herbsaint-Garlic Butter,
Heirloom Grape Tomato Salad, Persaillade GF

Vegetarian Creole Red Beans and Rice V

Haricot Vert with Shallots and Tomatoes GF, V

DESSERTS:

Mini Rum Cake, Chocolate-Chicory Mousse V

Strawberry Pavlova with Pecan Merengue GF, V

Buttermilk Pie V

THE CABILDO (FALL/WINTER)

\$78.00

SOUP:

Classic Artichoke and Oyster Soup GF

Cheddar Scallion Corn Muffins V

SALADS:

Winter Green with Frisee, Winter Radish, Shaved Heirloom Carrots and Grape Tomatoes, Dill Vinaigrette GF,V

Crab Boil Spiced Red Skin Potato Salad with Eggs, Scallion, Celery and Pickle Relish V

ENTREES:

Grilled Chicken "Clemenceau," with Mushrooms, Peas and Potatoes, Crispy Onions GF

Sautéed Gulf Shrimp with Herbsaint-Garlic Butter,
Heirloom Grape Tomato Salad, Persaillade GF

Creole White Bean and Collard Green Cassoulet V

Fresh Steamed Broccolini GF,V

DESSERTS:

Chocolate-Chicory Crisp & Mousse with Caramel Verrines V, GF

Apple Tartlets with Cinnamon Chantilly V

Buttermilk Pie V



BIG EASY (SPRING/SUMMER)

\$75.00 Per Person

SALADS:

N'awlins "Italian Salad", Iceberg Lettuce, Hothouse Tomatoes, Chopped Egg, Cucumbers, Capers, Green Olives, Bell Peppers, Parmesan and House Made Italian Dressing GF, V

Grilled Corn and Heirloom Tomato Salad with Arugula, Shallots and Black Pepper Vinaigrette GF, V

ENTREES:

Spicy Southern Fried Chicken

Crawfish Etouffee with Steamed Rice and Scallions

Artichoke and Spinach Casserole with Fresh Dill and Lemon Parmesan Bread Crumbs V

Steamed New Potatoes, Tossed with Garlic Butter and Parsley GF, V

Southern Braised "Butter Beans" GF, V

Warm Buttermilk Biscuits V

DESSERTS:

Bread Pudding, Rum Raisin Caramel Sauce V

Bananas Foster Verrine, Vanilla Custard, Rum Roasted Bananas, Salted Caramel GF, V

Ponchatoula Strawberry Shortcake V

JACKSON SQUARE (SPRING/SUMMER)

\$72.00 Per Person

SALADS:

"Muffaletta Salad" with Crisp Romaine, Ham, Salami, Provolone, Olive Salad, Italian Sesame Bread Croutons, Lemon Parmesan Vinaigrette

Purple Cabbage, Kale and Carrot Slaw with Red Onions, Cilantro and Pepper Jelly Vinaigrette V, GF

ENTREES:

Blackened Gulf Fish, Crab and Wild Mushroom Sauce with Vermouth, Lemon, and Tarragon GF

Creole Slow Roasted Beef "Daube," Heirloom Carrots, Braised Onions, Claret Wine Sauce GF

Vegetarian "Hopping John" Peas and Grains, with Fresh Tomato, Herb and Red Onion Relish V, GF

Simply Steamed Fresh Vegetables with Lemon Olive Oil and Sea Salt V

Cheddar Scallion Mashed Potatoes V

Warm Freshly Baked Rolls and Butter

BIG EASY (FALL/WINTER)

\$75.00 Per Person

SALADS:

N'awlins "Italian Salad", Iceberg Lettuce, Hothouse Tomatoes, Chopped Egg, Cucumbers, Capers, Green Olives, Bell Peppers, Parmesan and House Made Italian Dressing

Tomato and Artichoke Salad with Red Onions and Parmesan and Herb Vinaigrette

ENTREES:

Spicy Southern Fried Chicken

Shrimp Creole with Steamed Rice and Scallions

Artichoke and Spinach Casserole with Fresh Dill and Lemon Parmesan Bread Crumbs V

Steamed New Potatoes, Tossed with Garlic Butter and Parsley GF, V

Southern Braised Green Beans with Onions GF, V

Warm Buttermilk Biscuits

DESSERTS:

Bread Pudding, Rum Raisin Caramel Sauce V

Bananas Foster Verrine, Vanilla Custard, Rum Roasted Bananas, Salted Caramel GF, V

Cranberry Orange Shortcake, White Chocolate Chantill

JACKSON SQUARE (FALL/WINTER)

\$72.00 Per Person

SALADS:

"Muffaletta Salad" with Crisp Romaine, Ham, Salami, Provolone, Olive Salad, Italian Sesame Bread Croutons, Lemon Parmesan Vinaigrette

Purple Cabbage, Kale and Carrot Slaw with Red Onions, Cilantro and Pepper Jelly Vinaigrette V, GF

ENTREES:

Blackened Gulf Fish, Crab and Wild Mushroom Sauce with Vermouth, Lemon, and Tarragon GF

Creole Slow Roasted Beef "Daube," Heirloom Carrots, Braised Onions, Claret Wine Sauce GF

Vegetarian "Hoppin' John" Peas and Grains, with Fresh Tomato, Herb and Red Onion Relish V, GF

Simply Steamed Fresh Vegetables with Lemon Olive Oil and Sea Salt V Cheddar

Scallion Mashed Potatoes V

Warm Freshly Baked Rolls and Butter



DESSERTS:

Pecan Tartlets V

Mini Opera Cake, Coffee, Ganache, Hazelnut Sponge V

Fresh Berries, Honey Cream Cheese Mousse, Coconut Florentine V, GF

DECATUR DELI

\$67.00 Per Person

SOUP:

Creole Tomato Bisque with Gin and Basil with

Crushed Cheese Crisp V

SALADS:

Arugula and Frisee and Spinach Salad, Heirloom Cherry Tomatoes, Spiced

Pecans, Goat Cheese, White Wine Vinaigrette GF, V

Chop Salad, Cucumbers, Carrots, Purple Onions, Little Gem Lettuce, Cabbage,

Red Bell Peppers, Mukimame and Creole Honey Mustard Dressing GF, V

Select Three of the Following:

Roasted Turkey Wheat Wrap with Havarti Cheese, Arugula and Cranberry Mayo Spread

Shaved Roast Beef, Water Cress, White Cheddar, Horseradish Aioli on Sourdough Baguette

Shrimp Remoulade Sandwich, Iceberg Lettuce, Vine Ripe Tomatoes, Leidenheimer's French Roll

Smashed Chickpea Salad, Sun-Dried Cranberries, Sunflower Seeds, Sliced Roma Tomatoes, Alfalfa Sprouts, Gluten Free Bun GF, V

DESSERTS:

Pecan Praline Cheesecake GF, V

Mini Red Velvet Cupcakes, Cream Cheese Frosting

KOSHER OR HALAL LUNCH

\$78.00 Per Person

(Special Order - Requires a minimum of 7 days advance notice)

Additional Charge for lunch guarantees 24 to 20 - \$10 per person

Additional Charge for lunch guarantees 19 to 10 - \$265 flat charge

For menus for with groups less than 10 guests please liaise with your Event Manager.

Food and beverage subtotal is taxable at 10.75%

A 25.5% service charge of the total food and beverage revenue will be added.

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DESSERTS:

Pecan Tartlets V

Mini Opera Cake, Coffee, Ganache, Hazelnut Sponge V

Poached Pear, Honey Cream Cheese Mousse, Coconut GF, V

"PO BOY"

\$68.00

Smoked Chicken and Andouille Gumbo with Steamed Rice

Romaine and Baby Kale Caesar Salad with Spiced Cornbread Croutons, Roasted Tomatoes and Shaved Parmesan

Creamy Southern Coleslaw, Sweet Pickle Relish

Celery Seed and Buttermilk Dressing V

"Eighteen Hour" Roast Beef with Debris Gravy

Fried Gulf Shrimp, White Remoulade

Frenchaletta, Provolone, Salami, Mortadella, Ham and Olive Salad On French Roll

Eggplant Parmesan, Parmesan Breaded Eggplant, with Red Gravy V

Shaved Lettuce, Sliced Tomatoes, Dill Pickle Chips, Mayonnaise, Creole and Yellow Mustard

Local "French" Bread V

Assorted Zapp's Potato Chips V

Fresh Baked Fruit Hand Pies, Shortbread Crust V

Pecan Pralines GF, V

Softshell Crabs (seasonal)

\$12.00

Oysters

\$6.00



PLATED LUNCH

Hot entrée selection includes bread service and three courses: first course, entrée, and dessert served with Roosevelt Blend Coffee and Specialty Teas

Cold entrée selection includes bread service, dessert and Roosevelt Blend Coffee and Specialty Teas

Choice of entrées will be priced at higher entrée price plus 10% surcharge (only 2 choices allowed). Each entrée choice must be pre-selected by each attendee and final guarantee for each entrée must be made 72 business hours prior to function.

SOUPS, APPETIZERS & SALADS (SELECT ONE OF THE FOLLOWING)

Shrimp or Chicken & Andouille Gumbo

File Powder, Steamed Rice

Sweet Potato Soup, (GF)

Lump Crab, Sherry and Scallion Cream

Butternut Squash Tartlet

Caramelized Sweet Onions, Raisins, Chevre

Pecans, Frisée Hearts and Herb Salad

Winter Greens (GF)

Pickled Beets and Red Onions, Winter Radishes, Toasted Pumpkin Seeds, Feta Cheese and Honey Lemon Vinaigrette

Endive and Arugula Salad (GF)

Frisée, Honey Roasted Pear, Creamy Blue Cheese

Candied Walnuts and Cider Vinaigrette

Salade Grand Mere (GF)

Escarole and Winter Greens, Angel Hair Red Cabbage

Sweet Grape Tomatoes, Ice Box Pickles

Farmer's Cheese and House Made Buttermilk Tarragon Dressing

DESSERTS (SELECT ONE OF THE FOLLOWING)

Salted Caramel Chocolate Dome

Soft Caramel, Milk Chocolate Mousse, Crunchy Pretzels, Devil's Food Sponge

Banana Pudding

Banana Rum Mousse, Vanilla Shortbread, Banana Bread, Toasted Meringue

Raspberry Almond Cheesecake

Raspberry Swirl, Vanilla Cream Cheese Mousse, Almond Pound Cake

Pecan Pie

Bourbon Vanilla Custard, Brown Sugar Crumble, Candied Pecans, Maple Syrup Reduction

Apple 3 Ways

Roasted Apple, Apple Spice Cake, Caramel Apple Cremeux

(Fall/Winter)

Pumpkin Cheesecake (GF)

Oat Crust, Hazelnut-Chocolate Crumb, Salted Caramel, Buttermilk Whipped Cream

HOT ENTREES

HERB ROASTED NATURAL CHICKEN BREAST (GF)

\$62.00 Per Person

Chive and Cheddar Mash, Broccolini, Heirloom Honey Roasted Carrots, "Coq au Vin" Sauce

BONELESS FRIED CHICKEN BREAST

\$62.00 Per Person

Cayenne Pepper Marinated, Traditional Dirty Rice, Green Beans and Pepper Jelly

BRAISED BEEF SHORT RIB (GF)

\$68.00 Per Person

Stone Ground Grits, Roasted Cauliflower and Root Vegetables, Natural Reduction

CHARGRILLED FILET OF NY STRIP (GF)

\$78.00 Per Person

Potato Gratin, French Beans, Heirloom Tomato Provençale Zinfandel Sauce

CENTER CUT PORK CHOP (GF)

\$60.00 Per Person

Lightly Cured Chop, Sweet Potato & Andouille Hash, Asparagus and Grain Mustard Jus

PECAN CRUSTED GULF FISH (GF)

\$63.00 Per Person

Black Rice and Scallion Pilaf, Butternut Squash Puree, Savoy Cabbage and Brown Butter Vinaigrette

ROASTED GULF SHRIMP (GF)

\$60.00 Per Person

Scallion Spoon Bread, Gai Lan Broccoli, Heirloom Tomato, Lemon Oil and Shallot Vinaigrette

MUSHROOM RISOTTO (VEGAN, GF)

\$60.00 Per Person

Exotic Mushrooms, Winter Squash, Shaved Cabbage Pepitas, Miso Maple Vinaigrette



VEGAN SAUSAGE (GF)

\$60.00 Per Person

Warm Lentil Salad, Pickled Peppers, Winter Vegetables, Pistou

KOSHER

\$78.00

Kosher Lunch - (Special Order - Requires a minimum of 7 days advance notice)

COLD ENTREES

GRILLED CHICKEN CAESAR SALAD

\$49.00 Per Person

Hearts of Romaine and Baby Kale, Creole Spiced French Bread Croutons, Shaved Parmesan, Creamy House Made Caesar

GRILLED FLAT IRON STEAK (GF)

\$70.00 Per Person

Sliced Beefsteak Tomato Salad with Crispy Onions, Artisan Blue Cheese, Basil and Champagne Vinaigrette

SALMON POKE BOWL (GF)

\$52.00 Per Person

Baby Greens, Brown Rice, Mukimame, Sweet Corn, Cucumbers, Tobiko, Sesame, Ginger and Wasabi-Soy Dressing

Food and beverage subtotal is taxable at 10.75%

A 25.5% service charge of the total food and beverage revenue will be added.

This includes an 18% gratuity for banquet employees and a 7.5% service charge, taxable at 10%, that goes to the Hotel.

Please reference the INFO tab for a comprehensive overview of our guarantee policy.

BOXED LUNCH/GRAB & GO

A minimum order of twenty boxed lunches per event and two choices maximum of any combination of sandwiches or wraps per event. All boxed lunches are designed for use on departure day and for off-site events only. Boxed lunches cannot be used for in-house dining.

Included with each Boxed Lunch:

Ravigote Coleslaw, Local Zapp's Potato Chips, Fresh Apple, and House Made Gourmet Cookie.

ROAST BEEF BLT

\$54.00

Herb Roasted Beef
Smoked Bacon
Baby Lettuce
Tomato
Creole Mustard Aioli
Potato Bun

"A MEAN MUFFALETTA..."

\$54.00

New Orleans Style Muffalata
Sliced Ham
Salami
Provolone Cheese
Olive Salad
Sesame Loaf

HICKORY HAM

\$54.00

Hickory Smoked Ham
Honey Mustard Onion Spread
Alfalfa Sprouts
Havarti Cheese
Pretzel Roll

GLUTEN FREE CHICKPEA SALAD SANDWICH

\$54.00

Smashed Chickpea Salad
Sun-Dried Cranberries
Sunflower Seeds
Sliced Roma Tomatoes
Alfalfa Sprouts
Creole Honey Mustard
Gluten Free Bun

GRILLED CHICKEN

\$54.00

Grilled Chicken Breast
Arugula
Sundried Tomato Aioli
Sliced Swiss Cheese
Ciabatta Bread

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DINNER BUFFETS

All dinners include tableside service of Freshly Brewed Roosevelt Blend Regular and Decaffeinated Coffee and The Roosevelt Tea Selection.

Pricing is based on ninety minutes of service.

ST TAMMANY PARISH (SPRING/SUMMER)

\$149.00 Per Person

Corn and Crab Bisque

The Waldorf Salad, Diced Apples, Grapes, Walnuts, Celery Shavings and Mayo Honey Dressing (V)

Arugula, Frisee and Watermelon Salad, Roasted Almonds, Aged Cheddar and Lemon Vinaigrette (V)

Chilled Shrimp with "Remoulade" Dressing over Crisp Lettuce, Hearts of Palm and Grape Tomatoes

Carved to Order

Grilled Whole Filet Red Fish on the "Half Shell" with Garlic Butter Sauce

Crispy Pork Belly Served with Buttermilk Biscuits, Fresh Cucumber, Mint and Tabasco Pepper Jelly

(Attendant Required)

Louisiana Crawfish Pie with Aromatic Vegetables and Flaky Crust

Salt Roasted Prime NY Strip Loin, Caramelized Onion Mash and Claret Wine Sauce

Baked Cheese Grits with Tomato, Basil and Pepper Stew (V)

Fried Jumbo Shrimp and Zucchini Fries with "Marie Rose" Sauce

Spring Peas with Braised Leeks and Gem Lettuce (V,GF)

Selection of Mini French Pastries (V)

Classic Red Velvet Cake with Cream Cheese Icing (V)

Vanilla Pineapple Tart Tatin (V)

Chocolate Pot du Crème with Strawberry Compote (V,GF)

ST TAMMANY PARISH (FALL/WINTER)

\$149.00 Per Person

Shrimp and Andouille Gumbo with Steamed Rice

The Waldorf Salad, Diced Apples, Grapes, Walnuts, Celery Shavings and Mayo Honey Dressing (V)

Arugula, Frisee and Orange Salad, Roasted Almonds, Aged Cheddar and Lemon Vinaigrette (V)

Chilled Shrimp with "Remoulade" Dressing over Crisp Lettuce, Hearts of Palm and Grape Tomatoes

Carved to Order

Grilled Whole Filet Red Fish on the "Half Shell" with Garlic Butter Sauce

Crispy Pork Belly Served with Buttermilk Biscuits, Fresh Cucumber, Mint and Tabasco Pepper Jelly

(Attendant Required)

Duck Bacon and Corn Wontons with Orange Sauce

Salt Roasted Prime NY Strip Loin, Caramelized Onion Mash and Claret Wine Sauce

Baked Cheese Grits with Leek and Mushroom Ragout (V)

Fried Oysters with Horseradish Dill Aioli

Roasted Turnips, Broccoli, Carrots, Onions and with Olive Oil and Thyme (V,GF)

Selection of Mini French Pastries (V)

Classic Red Velvet Cake with Cream Cheese Icing (V)

Vanilla Pineapple Tart Tatin (V)

Chocolate Pot du Crème with Strawberry Compote (V,GF)



ORLEANS PARISH

\$125.00 Per Person

Seafood and Okra Gumbo with Rice and Louisiana Hot Sauce (Spring/Summer)
Chicken and Andouille Gumbo with Rice and Louisiana Hot Sauce (Fall/Winter)

Sliced Hot House Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic
and Crumbled Blue Cheese

Spinach Salad with Chopped Bacon, Eggs, Pickled Red Onions, Sliced
Mushrooms and Creamy Herb Vinaigrette

Char Grilled Oysters with Parmesan Herb and Garlic Butter (GF)
Pecan Crusted Gulf Fish over Succotash with Pickled Peppers & Onions (GF)
Grilled Beef Tournedos with Mushroom Fricassee, Parsley and Lemon Vinaigrette
(GF)
Black Eyed Pea Fritters with Cucumber-Dill Sour Cream Sauce (V)

Carved to Order
"Cochon de Lait", Whole Roasted Pig with Local French Bread "Pistolettes",
Honey Mustard Veggie Slaw & Jalapeño Pickles
(Attendant Required)

Bananas Foster Station
Bananas Flambéed with Spiced Rum and Rum-Soaked Raisins, Vanilla Ice Cream
and Pecan Cinnamon Streusel Oat Crunch
(Attendant Required)

Chocolate & Nougatine Tartlets with Raspberry

KOSHER OR HALAL DINNER

\$108.00

(Special Order - Requires a minimum of 7 days advance notice)

Additional Charge for dinner guarantees 24 to 20 - \$10 per person

Additional Charge for dinner guarantees 19- to 10 - \$265 flat charge

For menus for groups with less than 10 guests please liaise with your Event
Manager.

Chef's Attendant Fee - \$225 (based on two hours of service)

Food and beverage subtotal is taxable at 10.20%

A 25.5% service charge of the total food and beverage revenue will be added.

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PLATED DINNERS

Menu includes bread service and three courses: first course, entrée, and dessert served with Roosevelt Blend Coffee and Specialty Teas

Choice of entrées will be priced at higher entrée price plus 15% surcharge (only 2 choices allowed). Each entrée choice must be pre-selected by each attendee and final guarantee for each entrée must be made 72 business hours prior to function.

SPRING/SUMMER DINNER MENU

APPETIZER

Crawfish and Fennel Veloute

Crawfish Dumpling and Braised Leeks

\$14.00

Local Tuna & Blue Crab Salad

Blue Crab Salad and Gulf Tuna Crudo with Tomatoes, Grapefruit, Hearts of Palm and Horseradish

\$19.00

Shrimp Remoulade

Poached Jumbo Shrimp, Crisp Lettuce, Cucumber, Petite Herbs

\$17.00

Scallops & Corn

Corn Macque Choux, Whiskey Butter

\$21.00

Mushroom Ravioli (V)

Asparagus, Spring Onions, Yam Puree, Porcini Cream

\$15.00

INTERMEZZO

The Roosevelt Signature Satsuma-Prosecco Float

\$8.00

FALL/WINTER DINNER MENU

APPETIZER

Local Tuna & Blue Crab Salad

Blue Crab Salad and Gulf Tuna Crudo with Tomatoes, Grapefruit, Hearts of Palm and Horseradish

\$19.00

Shrimp Remoulade

Poached Jumbo Shrimp, Crisp Lettuce, Cucumber, Petite Herbs

\$17.00

Scallops & Butternut Squash

Pickled Pears, Fennel, Whiskey Butter

\$21.00

Burrata Cheese Ravioli (V)

Brussel Sprouts, Baby Onions, Yam Puree, Toasted Walnuts, Parmesan Cream

\$15.00

INTERMEZZO

The Roosevelt Signature Satsuma-Prosecco Float

\$8.00



SOUP AND SALAD

French Market Salad (V)

Shaved Heirloom Carrots, Cucumbers, Red Cabbage, Tomatoes, Radishes, Chop Romaine, Parsley, Walnuts, Feta and Lemon Vinaigrette

Baby Iceberg Lettuce and Slab Bacon

Heirloom Grape Tomatoes, Blue Cheese, Chives, Espellette Pepper, Tomato Jam and Creamy Tarragon Dressing

Watermelon and Arugula Salad (V)

Frisee Lettuce, Pickled Onions, Spicy Pecans and Goat Milk Feta

Sweet Corn Soup

Creole Country Andouille, Spiced Potatoes, Green Onions

ENTREE

Grilled Filet of Prime NY Strip

Roasted Garlic and Black Truffle Mash, Asparagus, Tomato Provencal and Roasted Shallot Sauce

\$120.00

Petite Filet & Garlic Roasted Colossal Shrimp

Potato Gratin, Haricot Vert, Tomato-Coriander Vinaigrette and Claret Wine Sauce

\$130.00

Baked Local Gulf Snapper (Seasonal)

Bok Choy, Black Rice, Pickled Peppers and Crab Boil Garlic Butter Sauce

\$133.00

Boneless Braised Beef Rib

Gouda Mashed Potatoes, Summer Beans, Peas and Heirloom Carrots and Natural Jus

\$115.00

Joyce Farm's "Poulet Rouge" Chicken Breast

Herb Roasted, Multigrain Pilaf, Summer Vegetable Ragout, Coq au Vin Sauce

\$92.00

Braised Celery Root "Ossobucco" (Vegan)

Soft Caramelized Onion Grits, Zucchini and Carrot Noodles, Braising Jus Reduction and Orange Gremolata

\$82.00

Kosher

Special Order - Requires a minimum of 7 days advance notice

\$108.00

SOUP AND SALAD

French Market Salad (V)

Shaved Heirloom Carrots, Cucumbers, Red Cabbage, Tomatoes, Radishes, Chop Romaine, Parsley, Walnuts, Feta and Lemon Vinaigrette

Roasted Pear and Arugula Salad (V)

Frisee Lettuce, Pickled Onions, Spicy Pecans and Shaved Parmesan, Dijon Vinaigrette

Baby Iceberg Lettuce and Slab Bacon

Heirloom Grape Tomatoes, Blue Cheese, Chives, Espellette Pepper, Tomato Jam and Creamy Tarragon Dressing

Shrimp and Tomato Soup

Coconut Cream, Ginger, Spiced Oyster Crackers

Porcini Mushroom and Potato Soup (GF,V)

Crispy Kale, Parmesan, Lemon Oil

ENTREE

Grilled Filet of Prime NY Strip

Roasted Garlic and Black Truffle Mash, Broccolini, Tomato Provencal and Roasted Shallot Sauce

\$120.00

Petite Filet & Garlic Roasted Colossal Shrimp

Potato Gratin, Haricot Vert, Tomato-Coriander Vinaigrette and Claret Wine Sauce

\$130.00

Nut and Seed Crusted Redfish

Bok Choy, Black Rice Pilaf, Sweet and Sour Peppers, Preserved Lemon Butter

\$120.00

Boneless Braised Beef Rib

Gouda Mashed Potatoes, Roasted Cauliflower, Heirloom Carrots, Swiss Chard and Natural Jus

\$115.00

Joyce Farm's "Poulet Rouge" Chicken Breast

Herb Roasted, Multigrain Pilaf, French Beans, Coq au Vin Sauce

\$92.00

Braised Celery Root "Ossobucco" (Vegan, GF)

Soft Caramelized Onion Grits, Veggie Noodles, Mushroom Jus and Orange Gremolata

\$82.00

Kosher

Special Order - Requires a minimum of 7 days advance notice

\$108.00



DESSERT

Passion Fruit Raspberry Torte

Almond Sponge, Passion Fruit Cream, Raspberry

Milk Chocolate Nutella Tart

Shortbread Crust, Milk Chocolate Mousse

Tropical Torte

Vanilla Cake, Lime Vanilla Cream, Coconut and Cherry

Bittersweet Chocolate Pillow

Devils Food Cake, Valrhona Chocolate Cremeux, Chocolate Crunch

DESSERT

Banana Brownie Cake

Caramelized Bananas, Madagascar Vanilla Cream

Chocolate Caramel Stone

Chocolate Biscuit, Caramel Cream, Nyangbo Chocolate Mousse

Citron Yuzu Tart

Vanilla Tart, Yuzu Gelée, Lemon Curd, Torched Meringue, Candied Kumquats

Sazerac Whiskey Torte

Sponge Cake, Praline Crunch, White Chocolate Mousse, Cristalberry

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HORS D'OEUVRES

All hors d'oeuvres will be butler passed only.

Minimum of 50 pieces each.

COLD HORS D'OEUVRES

\$9.00 Per Piece

"Speck" Prosciutto Skewers, Fresh Strawberries

Bocconcini Mozzarella, Sweet Cherry Tomato, Basil Skewers

Walnut Crostini, Curried Chicken

Smoked Salmon Pinwheel

Goat Cheese Stuffed Date with Candied Walnuts and Prosciutto

Edamame Hummus on Pita Chips (Vegan)

COLD SPECIALTY HORS D'OEUVRES

\$11.00 Per Piece

Louisiana Crab Salad, Mango in Phyllo Cups

Blackened Seared Ahi on Sesame Won-Ton, Watermelon Salsa

Poached Gulf Shrimp Remoulade on Garlic Crouton

Antipasto Skewers with Salami, Provolone and Marinated Olives

Blackened Shrimp Ravigote on Belgium Endive with Pineapple Salsa

Bloody Mary Oyster Shooter with Horseradish Cream

Sesame-Crusted Tuna with Sriracha and Rice Cracker

Seared Peppered Beef Tenderloin, Creole Mustard, Sweet Potato on Panini Toast

Spicy Vegetables and Hearts of Palm Ceviche with Jalapeno (Vegan)

HOT HORS D'OEUVRES

\$9.00 Per Piece

Pecan-Crusted Chicken Tender, Pepper Jelly

Goat Cheese-Stuffed Artichoke Hearts, Lemon Garlic Aioli

Chicken Wellington

Andouille en Croute, Honey Mustard Sauce

Pear & Brie in Crispy Phyllo

Mini Crawfish Pie

Beef Bourgogne en Croute

Mini Cheeseburgers

Crispy Vegan Spring Rolls with Sweet Chili Dipping Sauce

HOT SPECIALTY HORS D'OEUVRES

\$11.00 Per Piece

Petite Cochon Du Lait Panini, Swiss, Creole Mustard

New Zealand Lamb Chops, Dijon Mustard Herb Crust

Louisiana Crab Cake, Sauce Ravigote

Mini Lobster Pies

Alligator Fritters with Tabasco Aioli

Blackened Steak Brochette, Saga Blue Cheese Sauce

Oyster en Brochette

Foie Gras Fritter

Vegan Vegetables Samosa with Mango Chutney

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RECEPTION BUFFETS

Pricing for stations is based on a Two Hour Reception.

LOCALLY INSPIRED ACTION STATIONS

MADE TO ORDER JAMBALAYA (V, GF)

\$29.00 Per Person

Creole Style with Smoked Andouille Sausage, Shrimp & Scallions
and
Vegetarian with Spicy Tomato Ragout, Onions, Peppers & Grilled Mushrooms
(Chef Attendant Required)

ARTISAN PASTA

\$29.00 Per Person

Select One

- Campanelle Pasta with Broccolini, Local Spicy Chaurice Sausage and Roasted Tomato Sauce
- Whole Wheat Penne tossed with Fried Eggplant and Fresh Mozzarella, Fresh Basil and Arrabbiata Sauce
- Orecchiette Pasta with Beef Short Rib and Porcini Mushroom Ragù, Finished with Fresh Tomato and Arugula

Served with House made Focaccia, Shaved Parmigiano & Red Pepper Flakes
(Chef Attendant Required)

LOCALLY INSPIRED STATIONS

TRUE GRIT (V)

\$24.00 Per Person

Creamy Stone Ground Grits with Crispy Bacon, Scallions, Caramelized Onions, Debris Gravy, Fontina Cheese, Cheddar, Tasso, Crispy Onions, Fresh Diced Tomatoes, Diced Jalapenos and Sour Cream

ADD:

NOLA BBQ Shrimp

Sautéed to Order

(Chef Attendant Required)

\$15.00

CARVING STATIONS

CAJUN FRIED TURKEY

\$24.00 Per Person

Herb and Dijon Spread, Bread and Butter Pickles, Pistolette Rolls
(Minimum 40 people)

WHOLE ROASTED SUCKLING PIG "COCHON DU LAIT"

\$25.00 Per Person

Cajun Rice Dressing, Pepper Jelly, Creole Mustard Jus
(Minimum 50 People)

CRISPY WHOLE GULF FISH

\$25.00 Per Person

Creole Sauce Piquante, Steamed Aromatic Rice, Pickled Onions and Peppers
(Minimum 20 People)

SALT ROASTED BEEF CULOTTE

\$28.00 Per Person

Garlic Jus, Truffled Mashed Potatoes
(Minimum 20 People)

DRY SPICE RUBBED PRIME RIB

\$30.00 Per Person

Zinfandel Sauce, Creamy Horseradish
(Minimum 20 People)

GRILLED WHOLE BEEF TENDERLOIN

\$44.00 Per Person

Lyonnais Potatoes, Creamy Porcini Mushroom Sauce

ROASTED BARON OF BEEF

\$26.00 Per Person

Au Jus, Creamed Horseradish, Mini French Rolls
(Minimum 100 People)



SPICES OF LOUISIANA

\$36.00 Per Person

Mini Natchitoches Meat Pies with Scallion Cream
Boudin Rice Sausage Balls
Creole Mustard Deviled Eggs with Fresh Dill V, GF
Alligator Sausage en Croute, with Creole Mustard Sauce
(4 pieces per person)

LOUISIANA SEAFOOD FESTIVAL

\$45.00 Per Person

Spicy Boiled Jumbo Shrimp (3 per person), Creole Marinated Blue Crab Claws (2 per person), Freshly Shucked Louisiana Harvested Oysters (1 per person), Traditional Cocktail Sauce, Remoulade Sauce, Horseradish, Lemons & Saltine Crackers

Add Oyster Shucking Attendant for Additional Charge

GULF SEAFOOD BAR

\$55.00 Per Person

Char Grilled Oysters with Herb Butter and Parmesan (1 per person), Warm Cajun Boiled Shrimp (3 per person) with New Potatoes and Mushrooms with Garlic Butter, Local Crab Meat Ravigote Cocktail Individuals On Ice (1 per person), Crispy Fried Crawfish Tails (5 Per Person) with Remoulade Sauce

TOPPING AND DIPPING (V)

\$18.00 Per Person

Grilled Artisan Bread and Grilled Flat Bread, Diced Fresh Tomatoes with Sea Salt, Olive Oil and Basil, Garlic Roasted Wild Mushrooms, Walnut and Arugula Pesto, Honey Whipped Goat Cheese

DESSERTS

SWEETS OF THE ROOSEVELT

\$30.00 Per Person

Selection of Mini Cookies
Chocolate Dipped Coconut Macaroons
Red Velvet Cupcakes
Chocolate Caramel Brownies
Selection of Two Seasonal Ice Creams
Toasted Pecans, Shredded Coconut, Chocolate Shavings, Chantilly Cream

RUM BABA CAKE

\$24.00 Per Person

Mini Vanilla Sponge Cake Soaked Nola Rum Syrup and Topped with Guest Choice of Vanilla or Chocolate Mouseline, Fresh Berries, Candied Pecans, Shaved Chocolate and Whipped Cream (Chef Attendant Required)

SPECIALTY COFFEE BAR

\$18.00 Per Person

The Roosevelt Blend Regular and Decaffeinated Coffee
Roosevelt Tea Collection
Accompaniments to Include:
Assorted Flavored Syrups
Rock Sugar
Cinnamon Sticks
Chocolate Shavings
Whipped Cream
Assorted Biscotti



THE CHEESE BOARD (V)

\$25.00 Per Person

Selection of five Artisan Cheeses including Aged, Semi Soft, Wash Rind and/or Triple Creams

Accompanied with Grapes, Dried Fruits, Fig Jam, Nuts, Fruit Paste, and a Selection of Crackers & Sliced Artisan Baguette

CHALKBOARD CHARCUTERIE DISPLAY

\$27.00 Per Person

Selection of Artisan Prosciutto, Salamis, Soppresata, Spicy Coppa, and House Pickled Seasonal Vegetables, Creole and Dijon Mustard Grissini, Sliced Artisan Bread and Crisps

VEGETABLE ANTIPASTI AND MORE (V)

\$24.00 Per Person

Market Selection of Grilled Vegetables, Marinated Olives and Artichokes, Sliced Vine Ripe Tomatoes and Fresh Mozzarella with Fresh Cracked Pepper, Extra Virgin Olive Oil and Basil, Sliced Country Bread

CRUDITÉS (V, GF)

\$22.00 Per Person

Assorted Raw Vegetable Display
House Made Green Goddess, Balsamic & Bleu Cheese Dressings

BAR NONE

\$12.00 Per Person

Selection of Favorite Bar Snacks including Premium Mixed Nuts, Gardetto's Snack Mix and House made Chicharrones

Additional Charge for guarantees 24 to 20 - \$10 per person

Additional Charge for guarantees less than 19 to 10 - \$265 flat charge

For menus less than 10 guests please liaise with your Event Manager.

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Chef's Attendant Fee - \$225 (based on 2 hours of service)

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HOSTED BARS

HOSTED BARS - ON CONSUMPTION

GOLD BRANDS

\$18.00 Per Drink

Tito's Handmade Vodka

Bombay Sapphire Gin

Bacardi Superior Rum

1800 Silver Tequila

Bulleit Bourbon

Jack Daniel's Tennessee Whiskey

Johnnie Walker Black Label Scotch

DeKuyper Cordials

Domaine Ste. Michelle Sparkling Brut, Columbia Valley, WA

Chardonnay, DAOU, Paso Robles, California

Cabernet Sauvignon, DAOU, Paso Robles, California

PRESTIGE BRANDS

\$19.00 Per Drink

Grey Goose Vodka

Plymouth Gin

Bumbu The Original Rum

Patron Tequila Silver

Buffalo Trace Bourbon

Maker's Mark Whiskey

Monkey Shoulder Scotch

DeKuyper Cordials

Faire la Fete Cremant de Limoux Brut,

Chardonnay, La Crema Monterey, California

Cabernet Sauvignon, Franciscan Estate, California

DIAMOND BRANDS

\$20.00 Per Drink

Ketel One Vodka

Tanqueray 10 Gin

Casamigos Blanco Tequila

Knob Creek Bourbon

Crown Royal Whiskey

Glenmorangie Original 10 Scotch

DeKuyper Cordials

Champagne Perrier-Jouet

Chardonnay, Iconoclast, Russian River Valley, California

Cabernet Sauvignon, Iconoclast Napa Valley, California

BAR PACKAGES – PER HOUR

Bar Packages Include Liquor, Wine, Imported and Domestic Beer, Soft Drinks, Mixers, Fruit Juices and Bottled Water

GOLD BRANDS

1 Hour - \$38

2 Hours - \$48

3 Hours - \$58

Each Additional Hour - \$18

PRESTIGE BRANDS

1 Hour - \$40

2 Hours - \$50

3 Hours - \$60

Each Additional Hour - \$20

DIAMOND BRANDS

1 Hour - \$42

2 Hours - \$54

3 Hours - \$66

Each Additional Hour - \$26

BEER AND WINE PACKAGES

Sparkling Wine – Charles Roux Brut, Bourgogne

Wine - Wente Chardonnay, Wente Cabernet Sauvignon

Imported and Domestic Beer

Soft Drinks and Bottled Water

1 Hour - \$28

2 Hours - \$38

3 Hours - \$48

Each Additional Hour - \$14



BEERS & SELTZERS

Please choose a total of six (6) Beers for your event.

DOMESTIC BEERS

\$9.00 Per Bottle

- Bud Light
- Michelob Ultra
- Miller Lite
- Blue Moon

IMPORT & DOMESTIC MICROBREWS

\$10.00 Per Bottle

- Corona
- Stella Artois
- Modelo Especial
- Samuel Adams Boston Lager
- Abita Amber (Louisiana)
- Heineken 0.0 (Non-Alcoholic)

CRAFT BEERS & SELTZER

\$11.00 Per Bottle

- Parish Canebrake
- Gnarly Barley's 'Jucifer IPA'
- High Noon Hard Seltzer

NON-HOSTED BARS – CASH BARS

- Gold Brands** - \$20 Per Drink
- Prestige Brands** - \$21 Per Drink
- Diamond Brands** - \$22 Per Drink
- Domestic Beers** - \$11 Per Drink
- Import Beers** - \$12 Per Drink
- Craft Beers** - \$13 Per Drink

Cash Bar Minimum Spend Per Bar - \$500
Cashier Fee Waived if cash bar sales meet or exceed \$500 per bar.

Bartender Fee - \$200
Cashier Fee - \$200

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SPECIALTY BEVERAGES

TO-GO HURRICANES

\$15.00 Per Person

A New Orleans Classic! Served in a 12 ounce to-go cup, a blend of Light and Dark Rum, Fresh Lime Juice, Orange Juice, Passion Fruit Puree and Simple Syrup Garnished with an Orange Wheel and Cherry

MIMOSA BAR

\$15.00 Per Drink

Freshly Made Mimosas with an assortment of Juices to include:

Orange, Cranberry and Grapefruit

Accompaniments to Include:

Bowls of assorted Berries, Strawberries, Lemon Slices, Orange Slices

BLOODY MARY BAR

\$18.00 Per Drink

Freshly made Bloody Mary's by the Bartender with accompaniments to include:

Olives, Dill Pickles, Boiled Shrimp, Bacon Slices, Parsley, Celery Sticks, Cocktail Onions, Okra, Lemon & Lime Slices, Carrot Sticks

Sauces to Include:

Sriracha, BBQ Sauce, Teriyaki, Olive Juice, Pickle Juice, Tabasco and Worcestershire

PORT WINE

\$14.00 Per Drink

Fonseca Bin No. 27

SAZERAC

\$19.00 Per Drink

The official cocktail of New Orleans!

Sazerac Rye, Peychaud's Bitters, Sugar, Herbsaint

FRENCH 75

\$18.00 Per Drink

Originating at the Hotel Chatham in Paris, members of the WWI Lafayette Escadrille would toast the French 75 mm cannon.

PF 1840 Cognac, Lemon, G.H Mumm Champagne

Note: Please let bartender know if you prefer gin.

THE ELEANOR ROOSEVELT

\$15.00 Per Drink

Former first lady, she was a champion for Human Rights, Women's Right's, Civil Rights, and strove to promote the causes of the impoverished and unemployed.

Vodka, Triple Sec, Lemon Juice and a Splash of Cranberry with a float of Sparkling Wine

COGNACS

\$18.00 Per Drink

Hennessy VS, Remy Martin VSOP, Courvoisier VSOP

Bartender Fee - \$200

Food and beverage subtotal is taxable at 10.75%

A 25.5% service charge of the total food and beverage revenue will be added.

This includes an 18% gratuity for banquet employees and a 7.5% service charge, taxable at 10%, that goes to the Hotel.



WINE

CHAMPAGNE & SPARKLING WINES

Charles Roux Brut (Bourgogne)
\$75 Per Bottle

Domaine Ste. Michelle Brut (Columbia Valley, WA)
\$80 Per Bottle

Domaine Chandon Brut (California)
\$100 Per Bottle

Domaine Chandon "étoile" Rosé (Carneros)
\$110 Per Bottle

Moët & Chandon "Imperial" Brut N/V (Epernay)
\$135 Per Bottle

Veuve Cliquot Ponsardin "Yellow Label" (Reims)
\$140 Per Bottle

WHITES & ROSE

Wente Vineyards "Morning Fog" Chardonnay (Livermore Valley)
\$70 Per Bottle

DAOU Chardonnay (Paso Robles)
\$85 Per Bottle

Trimbach Reserve Riesling (Alsace, FR)
\$85 Per Bottle

Hess Shirtail Ranches (Lake County, CA)
\$80 Per Bottle

Hanna Sauvignon Blanc (Russian River Valley)
\$80 Per Bottle

Terlato Pinot Grigio (Friuli)
\$85 Per Bottle

Whispering Angel Rosé (Provence, FR)
\$90 Per Bottle

Duckhorn Chardonnay (Napa Valley)
\$90 Per Bottle

Cakebread Chardonnay (Napa Valley)
\$150 Per Bottle

REDS

Bonterra Organic Merlot (California)
\$65 Per Bottle

Wente Vineyards Southern Hill Cabernet Sauvignon (Livermore Valley, CA)
\$70 Per Bottle

DAOU Cabernet (Paso Robles)
\$85 Per Bottle

Ponzi Pinot Noir (Willamette Valley)
\$85 Per Bottle

Bodega Norton Reserva Malbec (Mendoza)
\$80 Per Bottle

Hess Shirtail Ranches Cabernet Sauvignon (Monterrey, CA)
\$80 Per Bottle

BR Cohn "Silver Label", Cabernet Sauvignon (Sonoma Valley)
\$90 Per Bottle

Meiomi Pinot Noir by Belle Glos (Clark and Telephone) (Santa Maria Valley)
\$110 Per Bottle

Duckhorn Merlot (Napa Valley)
\$135 Per Bottle

Silver Oak Cabernet Sauvignon (Napa Valley)
\$165 Per Bottle

TABLE SIDE WINE SERVICE

\$5.00 Per Person

Your Selection of any of the above Wine selections served table side for your guests. Pricing is per guest, based on a maximum of 1.5 hour of service for lunch and 2 hours of service for dinner.

Bartender Fee - \$200

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INFO

To assist you in your planning

MEAL SERVICE

Plated meal service is based on a two (2) hour serve time.

Breaks are based upon a thirty (30) minute serve time.

Buffets (breakfast, lunch, reception and dinner) are served for one and a half hours.

An extension of actual service times is subject to additional labor fees.

Meal service between the hours of 10:00pm and 5:30am will be assessed a 50% menu surcharge.

Due to health regulations and quality concerns, items from the buffet cannot be re-trayed and served during mid-morning, afternoon or evening breaks.

Minimums

Buffets have a minimum of twenty-five (25) guests. If your guarantee is less than twenty-five (25), you will be assessed an additional fee based on the meal period.

For Menus under 20 guests, your Event Manager will provide you with an alternative Small Events Menu

Pop-Up Fees

The hotel reserves the right to add a \$75.00 taxable service charge to all "pop-up" requests. A "pop-up" is classified as an event that is requested for the hotel to provide services

for within 3 business days of the actual event.

GUARANTEE POLICY

Expected Number:

- Ten (10) business days prior to all food functions, the Hotel requires you to submit an expected number of guests for each scheduled event.

Final Guaranteed Number:

- Group must inform Hotel of the final guaranteed number of attendees that will attend each of the catered food functions by contacting the Events/Catering Department by email or phone **no later than Noon (local Hotel time), three (3) business days prior to the first day of the Event.** Group may either reduce or increase the **expected** number of attendees when giving the **final guaranteed** number of attendees for each scheduled catered food function by up to 10% without incurring any liability to Hotel for additional costs or supplemental surcharges. The final guaranteed numbers cannot be further reduced without liability after this time.

- At the time of informing the Hotel of the **final guaranteed** number of attendees, if Group **reduced** the expected number of attendees for a catered food function **by more than 10%**, then the Hotel may add a supplemental surcharge to the Group's Master Account equal to the actual menu price per person as stated on the applicable Event Order (plus taxes and applicable gratuity and service charge) multiplied by the number of attendees reduced in excess of 10%.

- If the final guaranteed number of attendees for a catered food function is **increased by more than 10%** above the expected number of attendees, then the Hotel may add a supplemental surcharge equal to **25%** of the menu price per person multiplied by the number of additional persons over 10% to the Group's

FILTERED WATER

All meeting room sets include a five-gallon Kentwood filtered water station. There is an inclusive charge of \$175.00 per day for unlimited refills. If you do not wish to have filtered water, please inform your Event Manager.

ROOM RE-SETS

If a room set-up is changed within twenty-four (24) hours of the event, there will be an \$8.00 per person re-set. Fee subject to increase depending on the room size and complexity of the changes.

ROOM ASSIGNMENTS AND SEATING

Function rooms are assigned by the Hotel according to the guaranteed minimum number of people anticipated. Room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The Hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance drops or increases. Room rental fees (subject to 9.45% tax) are also applicable if meeting rooms are requested to be added to the program after contract signing.

The Hotel will set tables and chairs 3% over the guarantee based upon space availability.

FLORALS, DECOR, ENTERTAINMENT

Arrangements for centerpieces and themed events should be made through your Events Manager. All decorations, staging, exhibits, etc. must meet with the approval of the New Orleans Fire Marshall's office, safety codes of the hotel and your Events Manager. The hotel will not permit the affixing of anything to the walls or ceilings of function rooms and applicable damage fees will apply when necessary. All décor brought into the hotel must be approved by your Events Manager prior to arrival at the hotel. Load-In and Load-Out must be signed by the customer and any third party.

SHIPPING AND PACKAGES

Notification of deliveries must be made in writing to your Events Manager. The hotel will not accept packages more than 3 days prior to your function date and C.O.D. packages will not be accepted. Package labeling must include meeting name, event date and receiving representative. The hotel will provide a sample shipping label as necessary. The hotel will not assume any responsibility for damage or loss of merchandise sent to the hotel for storage. Any packages arriving prior to 72 hours before the conference start will incur storage fees. Package delivery charges will be billed to the group or exhibitor; please ask for specific details. A complete listing of shipping, receiving and handling charges are available through our UPS Business Center. Large shipments must be confirmed in advance of delivery and will be assessed additional delivery fees based on



Master Account to cover costs incurred by the Hotel for rush orders and overtime, and the menu offering may be based on Chef's Selection and Group agrees to accept such substitutions. This also applies if there are any increases to the final guaranteed number of attendees within three (3) business days before the start of the Event or if Group adds a new catered food function added within three (3) business days before the start of the Event.

- We will not undertake to serve more than 3% above this guaranteed minimum.
- Final Guarantees should include all special meals such as Kosher, Vegetarian, Gluten free, etc. (Note: Special pricing applies)
- Menu selections may not be changed after fourteen business days prior the first day of the event.

Set Number:

- The Hotel will set seating for 3% over the guarantee for all group events.

AUDIO VISUAL

Royal Productions, The Roosevelt New Orleans' in-house Event Technology provider brings over 30 years of experience in the field of audio visual to your meetings and events. We have a full menu of audio visual and meeting aides at your disposal. The hotel's policy regarding outside audio-visual regulations and fees is outlined in your group contract, and is available through your Sales and/or Events Manager. These fees are not subject to negotiation. Outside Audio Visual can only be brought in for General Session room and all AV needs in small rooms or breakout meeting rooms is the sole responsibility of Royal Productions.

POP-UP MEETINGS

Any meeting space required after contract signing is based on availability and at the discretion of the Events Director. Labor and/or rental charges will apply. Should additional function space be requested once group is on property, both room rental and labor fees will be assessed.

SIGNAGE

In order to maintain the ambiance of the hotel, all signage must be professionally printed. No handwritten banners or signs are permitted. Signs of any kind are prohibited in the hotel's lobby. All signs must be approved by your Events Manager prior to being placed on the hotel floors. Nails are not permitted to be placed in any of the function space walls, so banners that require hanging can only be hung from pipe and drape provided by Royal Productions. Please consult with your Events Manager regarding approved locations for placement and any applicable fees.

PAYMENT

Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

ADDITIONAL CHARGES

Should the group request servers over and above our practice of 1 per 20 for plated

weight. Please see price list.

SECURITY/ROOM LOCK-OUTS

The hotel may require security officers for certain events. Our Events Team will provide approved security at the client's expense. Office and storage rooms can be placed on lock out for a fee of \$150 per door. This price includes five keys. There is a \$5 fee for each additional key requested.

LINEN

Ivory linens and napkins are available through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your Event Manager will be happy to assist you.

OUTDOOR EVENTS

Pool events are accessed a 5% F&B labor charge to the final F&B revenue. A final decision on location must be made five (5) hours prior to event starting time. All outdoor functions will be moved to assigned indoor back-up space if the following conditions exist:

- Wind gusts in excess of 20 mph
- 30% or higher chance of precipitation
- Temperature below 60°F or above 85°F

If client requests to hold functions outside against the advice of the hotel, the indoor back-up space will also be set and an additional setup fee of \$5.00 per person, with a minimum charge of \$2,500.00 will be charged.

All outdoor events must end by 10:00pm. Only buffet menus are available for service outdoors.

Additional lighting is required for evening outdoor events and can be provided at an additional cost by Royal Productions.



lunch, 1 per 15 for plated dinner and 1 per 25 for buffet meals, additional wait staff professionals are available at a fee of \$100.00 per professional per event. A \$200.00 fee is required per bartender and \$225.00 for Chef's Attendant.

SERVICE CHARGES, GRATUITIES, TAXES

A 25.5% service charge of the total food and beverage revenue will be added. This includes an 18% gratuity for banquet employees and a 7.5% service charge, taxable at 10%, that goes to the Hotel. The service charge and sales tax are subject to change without notice.

A food and beverage tax of 10.75% will be added in addition to the 25.5% service charge.

LOST AND FOUND

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event.

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