



# BIENVENUE!

**Welcome to New Orleans, “The Big Easy,” a world-renowned destination for food, wine, and free-spirited fun – where the historic beauty and entertainment options are matched only by the warmth and energy of an exciting community.**

As a leader in service hospitality, we are thrilled to be your exclusive hospitality partner at the **Ernest N. Morial Convention Center**. Our style is collaborative, and our New Orleans team is delighted to work with you to ensure your experience here in this special location is smooth, successful, and enjoyable. We are committed to delivering the finest food, amenities, and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced, and quality ingredients to crisp, sincere, and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here's to your successful event in New Orleans.

*Bruce Townsend*

Bruce Townsend, Director of Catering  
NOLA Convention Center  
900 Convention Center Blvd. New Orleans, LA 70130



P: 504.670.7227

[bruce.townsend@sodexo.com](mailto:bruce.townsend@sodexo.com)



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## Gluten-free Selections (GF)

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



## Eat Fit NOLA

Nutritious meets delicious with these Eat Fit NOLA menu items that meet the nutritional criteria of Ochsner Health System. Our Chef teamed up with Ochsner's Eat Fit team of dietitians to create a menu of options that will change how you think about healthy eating. Visit [EatFitNOLA.com](http://EatFitNOLA.com) for more details, and download the free Eat Fit smartphone app for full nutrition facts of Eat Fit approved items.



# SERVICE DIRECTORY

## CATERING CONTACTS

Senior Catering Sales Manager  
**Phonecia Jackson**

504.670.7236  
[phonecia.jackson@sodexo.com](mailto:phonecia.jackson@sodexo.com)

Catering Sales Manager  
**Brian Benadom**

504.670.7211  
[brian.benadom@sodexo.com](mailto:brian.benadom@sodexo.com)

Catering Sales Manager  
**John Knight**

504.670.7204  
[john.knight@sodexo.com](mailto:john.knight@sodexo.com)

Catering Sales Manager  
**Jessica Jackson**

504.670.6400  
[jessica.jackson3@sodexo.com](mailto:jessica.jackson3@sodexo.com)

Catering Sales Manager  
**Allison Liljedahl**

504.670.7205  
[allison.liljedahl@sodexo.com](mailto:allison.liljedahl@sodexo.com)

Booth Catering Manager  
**Linsey Marriott**

504.670.7254  
[linsey.marriott@sodexo.com](mailto:linsey.marriott@sodexo.com)









# BREAKFAST

## CONTINENTAL BREAKFASTS


Prices listed are per guest. Minimum order of 10 guests.

### Mid-City Breakfast 18.50

- Assorted muffins and assorted danish
- Assorted bottled fruit juices
- Coffee, decaffeinated coffee, hot tea and ice water

### Uptown 26



- Seasonal fruit and berries (GF)
- Muffins
- Housemade GraNOLA Bars
- Hard boiled eggs
- Quinoa Berry Salad: blackberries, blueberries, strawberries, toasted almonds with a side of vanilla yogurt dressing
- Assorted yogurts
- Coffee, decaffeinated coffee, hot tea and ice water

 **\*Make any Continental "Eat Fit" for \$3 per person**

## HOT BREAKFAST BUFFETS

Prices listed are per guest. Minimum order of 50 guests.

### Garden District Buffet 29

-  · Fluffy scrambled eggs (GF)
- Home fried potatoes or artisan cheese grits (GF)
- Applewood bacon or breakfast sausage links (GF)
- Buttermilk biscuits with butter
-  · Louisiana berries and sliced fruit display (GF)
- Assorted bottled fruit juices
- Coffee, decaffeinated coffee, hot tea and ice water

### Big Easy Buffet 35

- Fluffy scrambled eggs (GF)
- Nola BBQ shrimp and yellow stone ground grits
- OR –
- New Orleans grillades with Creole gravy and baked cheese grits
- Assorted Muffins
- Louisiana berries and sliced fruit display (GF)
- Assorted bottled fruit juices
- Coffee, decaffeinated coffee, hot tea and ice water



# BREAKFAST

## BREAKFAST ENHANCEMENTS

Minimum of 10 orders.

### **Breakfast Po' Boy** 9.50

Scrambled egg, hot sausage patty and cheddar cheese

### **French Toast Sticks** 7

Maple syrup

### **Gourmet Belgian Waffles** 8

Thick Belgian waffles served with maple syrup, whipped cream, honey butter and berry compote

### **Add Boneless Fried Chicken Thigh** 5

### **Individual Frittata (GF)** 7

- Hardwood smoked bacon, Swiss and Monterey Jack cheese
- Cheese, asparagus and sweet peppers

### **NOLA Breakfast Meats** 6

2 oz links of boudin, gator or andouille sausage (2 pieces per person)

### **English Muffin Sandwich** 9

- Scrambled egg, tasso ham and cheddar cheese
- Scrambled egg and cheddar cheese

### **Stuffed Biscuit Sandwich** 10

*Choice of the following:*

- Buttermilk biscuit with applewood bacon, egg and cheese
- Buttermilk biscuit with baked ham, egg and cheese
- Buttermilk biscuit with egg and cheese

### **Breakfast Wrap** 9

Warm flour tortilla filled with scrambled egg, Cajun sausage, potato and cheese served with salsa

### **Little Piggy English Muffin** 9

Pulled pork, applewood smoked bacon, cheddar cheese and egg patty

### **Big Country English Muffin** 9

Chicken fried steak, applewood smoked bacon, pepper Jack cheese and egg patty



### **Eat Fit NOLA Breakfast Sandwich** 10

- Turkey, egg and Swiss
- Egg and Swiss

### **Shrimp and Grits** 20

Yellow stone ground grits with cheddar cheese accompanied by New Orleans style BBQ shrimp

### **New Orleans Veal Grillades** 16

Seared veal medallions in a classic Creole gravy served with baked cheese grits

### **Yogurt Parfait** 7

Fresh seasonal fruit and side of granola

### **Build Your Own Parfaits** 13

Vanilla yogurt, mixed berry yogurt and Greek yogurt served with seasonal berries, granola, sliced almonds and local pecans



# BREAKFAST

## PLATED BREAKFASTS

Prices listed are per guest. Minimum order of 20 guests.

All Plated Breakfasts are served with a fresh fruit cup, basket of assorted breakfast pastries, butter, preserves, orange juice, freshly brewed coffee, decaffeinated coffee, hot teas and ice water.

**Classic Breakfast (GF)** 27

Fluffy scrambled eggs served with breakfast sausage and home fried potatoes

**Pecan Streusel Pan Perdue** 27

Served with whipped cinnamon butter, maple syrup and applewood bacon

**Brunch Frittata (GF)** 28

Tasso ham, spinach, artichoke and cheddar cheese served with roasted tomatoes and home-fried potatoes

**Crawfish Étouffée Cheese Omelette** 30

With garlic and thyme breakfast potatoes



**Eat Fit NOLA Vegetarian Frittata (GF)** 35

Spinach and artichokes with roasted tomatoes and sweet peppers

**Vegan Tofu Scramble (GF)** 28

With fried breakfast potatoes and royal tomato

**Crab Cake Benedict** Market Price

Soft scrambled eggs, crab cakes, artichokes and spinach served with sautéed peppers, onions, celery and potato hash with Tabasco hollandaise





# A LA CARTE / BREAKS



# A LA CARTE

## NON-ALCOHOLIC BEVERAGES

**New Orleans Roast** 68

(per gallon)

Freshly brewed coffee,  
decaffeinated coffee or Tazo hot tea

**Starbucks Coffee** 84

(per gallon, 3 gallon minimum)

Freshly brewed coffee or  
decaffeinated coffee

**Cold Brew Coffee** (per gallon) 75

**Fresh Lemonade** (per gallon) 43

**Freshly Brewed Iced Tea** 43

(per gallon) Served with lemon wedges

**Red Bull** (8 oz) 6

Regular and sugar free (not on consumption)

**Assorted Bottled Fruit Juices** 4

**Dasani Bottled Water** 4

**Canned Rain Water** 6

**Sparkling Mineral Water** 4

**Flavored Sparkling Water** 4

**Assorted Canned Sodas** 4

**Bottled Vitamin Water** 5

(assorted 20 oz, not on consumption)

**Individual Assorted Cartons  
of Milk** (not on consumption) 3

## WATER SERVICE

**Water Cooler** 60

(one-time rental)

**Water Jugs** (5-gallons) 50








# A LA CARTE

## FROM THE PANTRY\*

### BULK SNACKS

 <b>Seasonal Fruit and Berries</b> (GF) (per guest)	7
 <b>Whole Fresh Fruit</b> (GF) (each)	4
<b>Tortilla Chips</b> (GF) (per guest) Served with salsa and guacamole	8
<b>Potato Chips and Dip</b> (per guest) Onion and sour cream	5
<b>Pretzel Twists</b> (per pound)	20
 <b>Mixed Nuts</b> (GF) (per pound)	40
<b>Traditional Snack Mix</b> (per pound)	28

### PACKAGED SNACKS

Prices by each. Order minimum of 12.

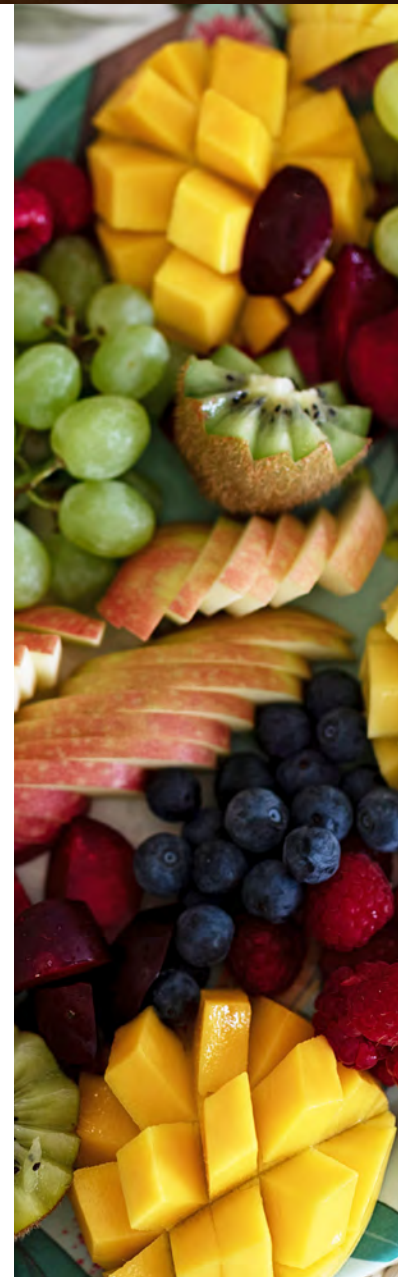
<b>Assorted Yoplait® Yogurts</b>	5
<b>Assorted Cereal and Milk</b>	6
<b>Giant Soft Pretzels</b> Served with yellow mustard	5.50
<b>Nature Valley® Granola Bars</b>	3.50
<b>Kelloggs® Nutri Grain Bars</b>	3.50
<b>Kelloggs® Rice Krispy Treats</b>	3.50
<b>Full Size Assorted Candy Bars</b>	5
<b>Veggie Straws</b>	4
<b>Baked Chips</b>	4
<b>Smartfood® White Cheddar Popcorn Bags</b>	4
<b>Ice Cream Novelties</b> Strawberry bars, ice cream cones, chocolate bars, fudge bars, ice cream sandwiches and vanilla or chocolate ice cream	5

### NEW ORLEANS FAVORITES

Prices by the dozen unless otherwise noted.



<b>Traditional New Orleans King Cake</b> (serves 20)	75
<b>La Louisiane Bakery Pecan Pralines</b> (GF) (dozen)	75
<b>Beignets</b> (dozen) Fresh fried sweet dough dusted with powdered sugar	45
<b>Individual Zapp's® Chips</b> (minimum of 12)	4
<b>Individual Chee Wees®</b> (minimum of 12)	4

\*All items not charged on consumption.



# A LA CARTE

## FROM THE BAKERY

<b>Assorted Bakery Muffins</b> (dozen)	55	<b>Freshly Baked Cookies</b> (dozen)	50
<b>Assorted Donuts</b> (dozen)	50	Chocolate chip, oatmeal raisin, white chocolate macadamia nut and peanut butter	
<b>Assorted Bagels</b> (dozen)	50	<b>Brownies</b> (dozen)	50
<b>Assorted Danish</b> (dozen)	55	Fudge, chocolate chip and walnut	
<b>Assorted Scones</b> (dozen)	55	<b>Blondies</b> (dozen)	50
 <b>Eat Fit NOLA Berry Muffins</b> (dozen)	75	<b>Cupcakes</b> (dozen)	72
 <b>Eat Fit NOLA Bagels</b> (dozen)	75	<b>Half Sheet Cake*</b> (40 slices)	200
<b>Traditional Croissants</b> (dozen)	50	Fruit or cream filling	
<b>Filled Croissants</b> (dozen)	75	<b>Whole Sheet Cake*</b> (80 slices)	400
Almond, chocolate and fruit filled		Fruit or cream filling	

\*Custom artwork available upon request.  
Please speak to your catering sales manager.





# BREAKS & BENTO BOXES

Prices listed are per guest. Minimum order of 20 guests.

## **Bayou** 20

- Jalapeño hushpuppies
- Fried boudin with a horseradish dipping sauce
- Fried crawfish and corn maque choux shooters
- Assorted mini fruit hand pies

## **Mardi Gras** 21

- Mini meat pies with hurricane sauce
- Assorted finger sandwiches
- Mardi Gras petit fours
- Chocolate and traditional pralines

## **Streetcar** 20

- Fresh fried beignets
- Cafe au lait panna cotta
- Chocolate covered biscotti
- Mini yogurt parfaits

## **Jazz It Up** 18

- French toast sticks with bourbon maple syrup and berry compote
- Cantaloupe and strawberry salad with mint goat cheese
- Assorted petite scones with lemon curd, fresh whipped cream and butter

## **Who Dat** 22

- Pretzel bites
- Smartfood white cheddar popcorn
- Mini corn dogs
- Cheeseburger sliders
- Assorted candy bars

## **Bento Boxes** 18

*Please select from the following:*

- Roasted red pepper hummus, pita chips, baby carrots and caprese salad
- Chicken salad, grapes, cheese and crackers
- Roasted root vegetable quinoa salad, cheese, mixed nuts and cherry tomatoes



# LUNCH & DINNER





# LUNCH

## BOXED LUNCHES

Prices listed are per guest. All boxed lunches are served with individual bag of Zapp's® chips, fresh whole fruit, chocolate chip cookie, condiments and bottled water.

### **Tremé\*** 37

Served on an artisan French roll with lettuce

*Please select from the following:*

- Hickory smoked turkey and Provolone cheese
- Cajun roast beef and cheddar cheese
- Smoked ham and Jack cheese

### **French Quarter Wraps\*** 37

*Please select from the following:*

- Smoked turkey with brie mousse, greens and satsuma chutney
- Cajun roast beef with greens, roasted red peppers and herbed Creole garlic cheese
- Chicken Caesar with romaine and Parmesan cheese

### **Bayou St. John** 37

*Please select from the following:*

- New Orleans classic muffaletta sandwich
- Cajun turkey breast with arugula and tomatoes on a kalamata olive baguette
- Chicken salad croissant
- Marinated roasted portobello mushroom with roasted red peppers and garlic herb cheese on a ciabatta roll

### **Lakeview Salads** 37

*Please select from the following:*

- Cajun chicken Caesar salad with spiced chicken breast, romaine hearts, tomato gems, croutons, Parmesan cheese and creamy Caesar dressing
- French Market chef's salad with local mixed greens, chopped ham, hard boiled egg, goat cheese, olives, applewood smoked bacon and red wine vinaigrette
- Southwest chicken salad with chopped romaine, roasted corn, black beans, diced peppers and cilantro vinaigrette

### **Marigny\*** 40

Served with Zapp's VooDoo chips, fresh whole fruit, vegan baked good, condiments and bottled water

*Please select from the following:*

- Farmer's market vegetable salad with assorted greens, local vegetables, chickpeas, kidney beans and sugarcane vinaigrette
- Roasted Northshore vegetables and house-made hummus on ciabatta
- Roasted eggplant wrap with squash, peppers, sun dried tomatoes and greens

\*Boxed lunches can be made gluten-free with gluten-free bread and gluten-free brownie with the additional cost of \$11.50 per box.

A 23% service charge and applicable sales taxes will be added to all food and beverage orders.



# LUNCH


## CHILLED PLATED LUNCHES

Prices listed are per guest. Minimum of 20 guests.

All chilled plated lunches are served with hearth baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee, hot tea, iced tea and ice water.

### ENTRÉES

Please select one from the following:

-  **Southern Blackened Chicken Salad (GF)** 30  
Baby greens, radishes, cherry tomatoes, chickpeas, red onions with Cajun ranch
- Marinated Center Cut Sirloin (GF)** 38  
Beef tenderloin served with local greens, tomatoes, red onion and cucumbers with herbed horseradish vinaigrette
- Muffaletta Sandwich** 30  
Seasoned with a chopped olive salad and Italian dressing served with roasted vegetable penne pasta salad
- Oven Roasted Portabella Sandwich** 33  
Served with roasted fingerlings and quinoa salad

### DESSERT

Please select one from the following:

- Blueberry Tower**  
Blueberry balsamic reduction, fresh blueberries and Chantilly cream
- Flourless Chocolate Cake**  
Salted caramel sauce
- Red Velvet Cake**  
Caramel sauce
- New Orleans Sabayon (GF)**  
Fresh seasonal berries





# LUNCH & DINNER

## PLATED MEALS

Prices listed are per guest. Minimum of 20 guests. Lunch/Dinner prices shown.

All hot plated meals are served with hearth baked rolls, butter, salad, dessert, freshly brewed coffee, decaffeinated coffee, hot tea, iced tea and water.

### HOT ENTRÉES

Please select one from the following:

 **Grilled Chicken Breast** (GF) 40/50  
Charred Creole tomato and herb velouté, brown rice, and a bouquet of carrots and cauliflower  
*Pairs with Santa Christina, Pinot Grigio*

**Roasted Chicken Breast** (GF) 40/50  
Preserved Meyer lemon vinaigrette, creamy grit flan and Cajun ratatouille  
*Pairs with Matua, Sauvignon Blanc*

**Seasoned Chickpea Cakes** (GF) 40/50  
Roasted cauliflower steaks, sweet chili marinated bean curd, sautéed mushrooms and fire roasted asparagus  
*Pairs with Apothic, Red Blend*

**Voodoo Spiced Chicken Breast** 40/50  
Marchand de vin sauce, jambalaya and broccolini  
*Pairs with Chateau Souverain, Cabernet Sauvignon*

**NOLA Crab Cakes** Market Price  
Two 3 oz crab cakes, crawfish corn maque choux, butter-poached asparagus with lemon beurre blanc  
*Pairs with Bertani Velante, Pinot Grigio*

 **Char-broiled Hanger Steak** (GF) 48/58  
Chimichurri, roasted fingerling potatoes and butter-poached asparagus  
*Pairs with Frontera, Cabernet Sauvignon*

**Seared Gulf Fish** (GF) 45/55  
Crawfish corn bread cake, wilted baby greens with champagne beurre blanc  
*Pairs with Stag's Leap, Chardonnay*

**Broiled Local Catch** (GF) 40/50  
Charred lemon and herb vinaigrette, multi grain rice pilaf, sautéed haricot verts and bell peppers with thyme and Creole seasoning  
*Pairs with Whitehaven, Sauvignon Blanc*

**Roasted Tomato & Artichoke Tart** 40/45  
With sautéed seasonal vegetables and a balsamic reduction  
*Pairs with Bonterra, Sauvignon Blanc*

**Sugar Cane Glazed Chicken** (GF) 40/50  
Whipped mashed potatoes, Creole ratatouille and garlic velouté  
*Pairs with Mon Frère, Chardonnay*

**Morial Signature Braised Short Rib** 50/62  
Local mushroom salad, natural jus and horseradish vinaigrette, mac n' triple cheese cupcake and asparagus  
*Pairs with Mon Frère, Pinot Noir*

# LUNCH & DINNER

## PLATED MEALS continued

### SALADS

*Please select one from the following:*

#### **Spicy Mixed Greens** (GF)

Shredded carrots, bourbon pecans, herbed goat cheese and sugarcane vinaigrette

#### **Limestone Lettuce**

Tomato gems, Maytag blue cheese, herb crostini, pickled onions and buttermilk ranch dressing

#### **Iceberg Wedge** (GF)

Shredded carrots, vine ripened tomatoes, farmer's cheese and creamy chive dressing

#### **Cajun Caesar Salad**

Chopped romaine, tomato gems, Parmesan, crispy herb croutons and creamy Cajun spiced Caesar dressing

#### **French Market Salad** (GF)

Local baby greens, herbs, goat cheese, radishes, cucumbers, pecans, seasonal berries and aged sherry vinaigrette



#### **Roasted Beet Salad** (GF)

Mixed greens, cucumbers, pecans, feta cheese with balsamic vinaigrette

#### **Chopped Iceberg Salad** (GF)

Tomatoes, red onions, blue cheese, balsamic and ranch dressing

#### **Butter Lettuce Hearts** (GF)

Heirloom tomatoes, pickled red onions, radishes, blue cheese crumbles and creamy blue cheese dressing

#### **Heirloom Tomato Caprese Salad** (GF)

Mozzarella, basil, sea salt and pink peppercorn with an aged balsamic vinaigrette





# LUNCH & DINNER

## PLATED MEALS continued

### DESSERTS

*Please select one from the following:*

#### **Southern Pecan Tart**

Caramel sauce and sweet cream

#### **Cafe au Lait Cheesecake**

Chocolate sauce and sweet cream

#### **Chocolate Decadent Cake Bloc**

Chicory Anglaise sauce and Chantilly cream

#### **Hummingbird Cake**

Seasonal fruit compote and sweet cream

#### **New Orleans Sabayon (GF)**

Fresh seasonal berries

#### **Chocolate Mousse Cake**

Chocolate ganache, sweet cream

#### **Meyer Lemon Brûlée Tart**

Seasonal berry compote and sweet cream

#### **Fresh Fruit Tart**

Bavarian mousse and blueberry-balsamic sauce





# BUFFETS





# BUFFETS

## DESIGN YOUR OWN

Prices listed are per guest. Minimum of 50 guests.

All buffets are served with freshly brewed coffee, decaffeinated coffee, hot tea, iced tea and water.

### Deli Lunch Buffet

37

*Choice of two of the following salads:*

- Local tasso ham and macaroni salad with whole grain mustard vinaigrette
- Roasted cauliflower and broccoli salad with carrot-chili vinaigrette (GF)
- Creole mustard potato salad (GF)
- Quinoa salad with cherry tomatoes, cucumbers, yellow squash, red onion with balsamic vinaigrette (GF)
- Roasted vegetable salad with baby beets, butternut squash, new potatoes, tossed in herb vinaigrette and garnished with baby arugula (GF)

*The Deli Lunch includes your choice of pre-made:*

- Mixed field greens with tomatoes, cucumbers and carrots with ranch and Italian dressings (GF)
- Smoked turkey & provolone wrap
- Rare roast beef & cheddar on kaiser roll
- Smoked ham & Swiss on kaiser roll
- Genoa salami & cheddar cheese on hoagie
- Assorted cheeses include: cheddar, Swiss and Jack (GF)
- Assorted freshly baked rolls and sliced breads
- Lettuce, tomatoes, onions and dill pickle spears (GF)
- Mayonnaise, whole grain mustard and yellow mustard (GF)
- Assorted whole fruit (GF)
- Cookies and brownies



# BUFFETS

## DESIGN YOUR OWN

Prices listed are per guest. Minimum of 50 guests.

All premium buffets are served with hearth baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot tea, iced tea and water.

### **Savoring Louisiana Lunch Buffet** 47

#### **SALADS**

*Please select two options from the following:*

#### **Farmer's Market Salad (GF)**

Local greens, vegetable confetti with buttermilk dressing and sugarcane vinaigrette

#### **Cajun Caesar Salad**

Romaine lettuce, house-made croutons, Parmesan cheese and Cajun Caesar dressing

#### **Chopped Iceberg Salad (GF)**

Tomatoes, red onions, blue cheese, balsamic and ranch dressing

#### **Sun Salad (GF)**

Cucumbers, tomatoes, charred squash, chickpeas, peppers and white balsamic mint dressing

#### **Quinoa Salad (GF)**

Cherry tomatoes, cucumbers, yellow squash, red onion with balsamic vinaigrette

#### **Roasted Cauliflower and Broccoli Salad (GF)**

Carrot-chili vinaigrette

#### **Roasted Broccoli Salad (GF)**

Dried cranberries, sliced almonds, goat cheese, lemon vinaigrette





# BUFFETS

## DESIGN YOUR OWN continued

### ENTRÉES

*Please select two options from the following:*

#### **Creole Chicken** (GF)

Simmered with tomatoes, onions, peppers and celery

#### **Pit Smoked Pulled Pork** (GF)

Blackberry barbeque sauce

#### **Slow Pit Roasted Beef Brisket**

Barbeque sauce

#### **Roasted Chicken and Artichokes** (GF)

Herb au jus

#### **Bayou Catfish** (GF)

Charred Creole tomato velouté

#### **Ricotta Stuffed Manicotti**

Served over wilted greens and sauce Rosa

#### **Lentil Moussaka** (GF)

Roasted eggplant, cheese and Northshore vegetables

### SIDES

*Please select two options from the following:*

#### **Southern Ratatouille** (GF)

Local squash, tomatoes, peppers and onions

#### **Louisiana Maque Choux** (GF)

Corn, lima beans, peppers and tomato

#### **Bayou Green Beans** (GF)

Sautéed with tri-colored peppers, red onions and thyme

#### **Seasonal Vegetables** (GF)

Sautéed in Cajun spices

#### **Vegetable Jambalaya** (GF)

Simmered Creole vegetables and Louisiana rice

#### **Red Skin Mashed Potatoes** (GF)

Creamy red skin mashed potatoes

#### **Roasted Mardi Gras Potatoes** (GF)

Yukon gold, purple and sweet potatoes

#### **Triple Mac n' Cheese**

Baked with sharp cheddar, Jack and Creole cream cheese

#### **Potato Dauphinoise**

Sliced Yukon Golds with creamy melted cheese

### DESSERTS

*Please select two options from the following:*

#### **White Chocolate Bread Pudding**

Salted caramel sauce

#### **Peach Oatmeal Crumble**

Seasonal fruit and sweet cream

#### **French Apple Tart**

Cinnamon, anglaise sauce and Chantilly cream

#### **New Orleans Sabayon** (GF)

Fresh seasonal berries



# BUFFETS

## PRE-FIXED

Prices listed are per guest. Minimum of 50 guests.

### **Canal St. Buffet** 45

#### **Garden Salad** (GF)

Mixed greens, vegetable confetti with buttermilk dressing and sugarcane vinaigrette

#### **Roasted Brussel Sprout Salad** (GF)

Dried cranberries, rocket lettuces, goat cheese and pecans with champagne vinaigrette

#### **Rolls & Butter**

#### **Cajun Chicken** (GF)

Garlic, tomatoes, onions, peppers, and celery

#### **Seared Gulf Fish** (GF)

Lemon beurre blanc

#### **Louisiana Maque Choux** (GF)

Sautéed Corn, lima beans, peppers, and tomato

#### **Oven Roasted Fingerlings** (GF)

Soft herbs and olive oil

#### **White Chocolate Bread Pudding**

Salted caramel sauce

### **Esplanade Ave. Buffet** 47

#### **Potato Salad** (GF)

Creole mustard aioli and herbs

#### **Cole Slaw** (GF)

Sweet and spicy vinaigrette

#### **Potato Rolls & Butter**

#### **Smoked Beef Brisket** (GF)

Sweet BBQ sauce

#### **BBQ Chicken Breast** (GF)

Peach BBQ sauce

#### **Vegetable Jambalaya** (GF)

Simmered Creole vegetables and Louisiana rice

#### **Sautéed Bayou Green Beans** (GF)

Tri-colored peppers, red onions, and thyme

#### **Peach Cobbler**

Chantilly cream

#### **Mini Pecan Pies**

Caramel sauce





# BUFFETS

## PRE-FIXED continued

### **Decatur St. Buffet** 49

#### **Tomato and Mozzarella Salad (GF)**

Basil and aged balsamic reduction

#### **Cajun Caesar Salad**

Romaine lettuce, house-made croutons,  
Parmesan cheese and Cajun Caesar dressing

#### **Garlic Bread**

#### **Chicken Parmesan**

Fresh mozzarella and rich red sauce

#### **Italian Sausage & Peppers (GF)**

#### **Penne Pasta with Marinara Sauce**

#### **Asparagus (GF)**

#### **Cannoli**

Filled with sweet ricotta

#### **Tiramisu**

Espresso-soaked ladyfingers, mascarpone,  
and whipped cream

### **Rampart St. Buffet** 48

#### **Fire Roasted Corn & Black Bean Salad (GF)**

Cilantro lime vinaigrette

#### **Chicken Fajitas with Flour & Corn Tortillas (GF)**

Roasted bell peppers and onions

#### **Shredded Cheese & Lettuce (GF)**

#### **Pico de Gallo, Sour Cream & Guacamole (GF)**

#### **Beef Enchiladas**

#### **Four Cheese Enchiladas**

Spicy red sauce

#### **Refried Beans (GF)**

#### **Mexican Flan**

#### **Tres Leche Cake**





# RECEPTION





# RECEPTION

## COLD HORS D'OEUVRES

Prices listed are per piece. Minimum order of 50 pieces per selection.

**Antipasto Brochettes (GF)** 6

Ciliegine mozzarella, roasted tomato and kalamata olive in basil marinade

**Sweet Pea Panna Cotta Parfait (GF)** 6

Louisiana crab salad

**Caponata Tarts** 5

Olive tapenade

**Beet Tar-Tar** 5

Cucumber cup

**Seared Tuna on Crispy Potato Cakes (GF)** 7

Citrus crème

 **Seared Tuna on Cucumber (GF)** 7

Citrus crème

**Classic Shrimp Cocktail Shooters (GF)** 6

Traditional cocktail sauce

**Cajun Corn Parfait (GF)** 5

Fire roasted corn, bell pepper, onion, herbs and Cotija cheese

**Vegan Summer Rolls** 7

Peanut sauce

**Cocktail Muffalettas** 5

Cured meats, cheese and tangy olive salad

**Brie, Pear, & Almond Beggar's Purse** 6

Brie cheese with caramelized pear and almonds, wrapped in a light buttery phyllo beggar's purse

**Smoked Candied Bacon Jam Tart (GF)** 5

Hardwood smoked bacon, blue cheese in a quinoa tart shell

**Balsamic Fig & Goat Cheese Flatbread** 6

Fig, marinated in aged balsamic, goat cheese and applewood smoked bacon crumbles

**Crispy Asiago Asparagus** 5

Asparagus spear, Asiago cheese, hand wrapped in crisp buttery phyllo





# RECEPTION

## HOT HORS D'OEUVRES

Prices listed are per piece. Minimum order of 50 pieces per selection.

### Hibachi Beef Skewers (GF) 6

Green onion and teriyaki glaze

### Artichoke and Goat Cheese Fritters 5

Arugula lemon crème fraiche

### Chili and White Corn Hush Puppies 4

Bourbon-peach chutney

### Raspberry and Brie Bites 4

Raspberries and brie wrapped in puff pastry



### Chicken Tandoori Skewers (GF) 5

Greek yogurt and herb dip

### Tempura Shrimp 6

Sweet chili sauce

### Southwest Spring Rolls 4

Tabasco aioli

### Creole Shrimp and Sausage Skewers (GF) 7

Ravigote sauce

### Crab & Jalapeño Poppers 4

Hurricane sauce

### Louisiana Crab Cake Bites 6

Meyer lemon remoulade sauce

### Mac n' Cheese Bites 4

Fried golden

### Crispy Creole Cheese and Crab Pockets 5

Sweet chili fruit dip

### Feta & Sun-dried Tomato Puff Pastry 5

Feta cheese and sun-dried tomatoes with basil, olive oil, and garlic

### Muffaletta Kickers 4

Olive salad and cured meats



# RECEPTION

## RECEPTION STATIONS

Prices listed are per guest unless otherwise stated. Minimum of 100 guests.

### **Imported and Domestic Cheese Display** 12

Garnished with seasonal fruit, sliced baguettes and assorted crackers

### **Seasonal Fruit and Berries (GF)** 8

Yogurt dipping sauce

### **Farmer's Market Vegetable Crudité (GF)** 10

Buttermilk ranch dressing

### **Charcuterie Board with Grilled Marinated Vegetables** 13

- Roasted zucchini, squash, eggplant, peppers and asparagus drizzled with extra virgin olive oil
- Salami and mortadella
- Imported and domestic cheeses
- House made pickles
- Toasted gourmet and flat bread crackers

### **Nacho Station (GF)** 12

House crisp tortilla chips, stewed spiced black beans, house cheese sauce, chicken tinga, sour cream, pico de gallo, pickled jalapeños and guacamole

### **Mediterranean Display** 12

- Spicy hummus
- Baba ghanoush
- Fresh tomato, basil and garlic
- Carrots and celery
- Toasted crackers and pita chips

### **Pasta Station** 12

Served with soft bread sticks, crushed red pepper and Parmesan cheese

*Select two options from the following:*

- Penne with Alfredo sauce
- Add Grilled Chicken** +5
- Tri-colored cheese tortellini with creamy pesto
- Spaghetti with marinara
- Add Cajun Meatballs** +5

### **Baked Brie (per wheel)** 140

Each wheel serves approximately 30 guests

Baked in crisp pastry dough and served warm with strawberry chutney, served with crackers and flatbread



# RECEPTION

## CULINARY ATTENDED ACTION STATIONS

Prices listed are per guest. Minimum of 100 guests.

<b>Yakamein*</b>	19	<b>Piggy Mac Station*</b>	18
Rich beef broth, shredded beef short rib, boiled eggs, noodles and green onion		Chef Adam's pork belly with mac and cheese cupcake	
<b>Louisiana Bayou Station*</b>	19	<b>NOLA Bao Station*</b>	19
Classic "Big Easy" favorites		Pork belly, soy marinated chicken, fried tofu	
<ul style="list-style-type: none"><li>· Red beans and rice</li><li>· Seafood jambalaya</li><li>· Chicken and sausage gumbo</li></ul>		<b>Toppings:</b> Shredded carrots, purple cabbage, cilantro, sliced radishes, green onions	
<b>Shrimp &amp; Grits Station*</b>	20	<b>Sauces:</b> Sriracha, Hoisin, sweet chili	
New Orleans style BBQ shrimp and yellow stone ground grits		<b>Slider Station*</b>	20
<b>Mini Po'Boy Station*</b>	18	<ul style="list-style-type: none"><li>· Cheeseburger topped with bacon jam</li><li>· Pulled pork topped with spicy slaw</li><li>· Beyond Burger available on request (additional charges will apply)</li><li>· Ketchup, Mustard, BBQ sauce</li></ul>	
Served with freshly baked French bread with lettuce, tomato, mayo, Creole mustard, chipotle ketchup and house rémoulade sauce		<b>Voodoo Nacho Station*</b>	14
<ul style="list-style-type: none"><li>· Cornmeal encrusted catfish</li><li>· Roast beef debris</li><li>· Fried green tomatoes</li></ul>		Zapp's Voodoo Chips, queso blanco, pico de gallo, jalapeños, shredded cheddar	
		<b>Add Roast Beef Debris</b>	+4

\*Two culinarians are required per station.





# RECEPTION

## CARVED-TO-ORDER STATIONS

All carved items are served with cocktail rolls.

### **Deep Fried Bone-In Turkey Breast\*** (GF) 300

(serves approximately 25 guests)

Served with a satsuma mayhaw chutney, whole grain honey mustard and mayonnaise

### **Steamship Round of Beef\*** (GF) 975

(serves approximately 150 guests)

Seasoned with cracked black pepper and sea salt.  
Served with horseradish sauce, tarragon grain mustard and herb aioli

### **Black Peppercorn and Herb Crusted NY Strip\*** (GF) Market Price

(serves approximately 75 guests)

Served with horseradish sauce, local mustard and herb chutney

### **Roasted Pork Loin\*** (GF) 350

(serves approximately 30 guests)

Heritage pork cooked with Creole mustard and herbs.  
Served with peach and bourbon chutney and herb aioli

### **Pit Smoked Beef Brisket\*** (GF) 350

(serves approximately 30 guests)

Served with Creole mustard and house-made barbeque sauce

### **Pulled Louisiana Bone-In Country Ham\*** (GF) 375

(serves approximately 50 guests)

Pulled to order smoked ham accompanied by Cajun grain salad, fruit barbeque sauce and pickled cucumber salad

### **Grilled Beef Tenderloin\*** (GF) 475

(serves approximately 25 guests)

Served with a rich veal demi

\*Two culinarians are required per station.



# RECEPTION

## DESSERT STATIONS

Prices listed are per guest. Minimum order of 100 guests.

### Royal St. Bakery 21

A gourmet selection of miniature French pastries, petit fours, mini tartelettes and chocolate truffles

### Dauphine Dessert Sampler 19

- White chocolate bread pudding with bourbon hard sauce
- Seasonal berries with rum sabayon
- Locally crafted pralines
- Lemon and chocolate doberge pastries

### Bourbon St. Bread Pudding Shop 17

Topped with your choice of caramel sauce, berry compote or our original bourbon hard sauce

- Traditional
- White Chocolate
- Bananas Foster





# BEVERAGES



# BEVERAGES

## BAR

The bartender fee of \$180++ will be waived if a minimum sales of \$750 per bar is met. Double bars are counted as two bars with two guarantees.

### Deluxe Liquors

New Amsterdam Vodka  
Tanqueray Gin  
Captain Morgan White Rum  
Camarena Silver Tequila  
Dewar's White Label  
Jack Daniel's Whiskey  
Seagram's VO Whisky

**Hosted** 8.50 per drink  
**Cash** 9 per drink

Tuaca  
Fireball  
Baileys Irish Cream

**Hosted** 9.50 per drink  
**Cash** 10 per drink

### Premium Liquors

Grey Goose Vodka  
Bombay Sapphire Gin  
BACARDI Silver Rum  
Herradura Silver Tequila  
Johnnie Walker Black Scotch  
Woodford Reserve Bourbon  
Crown Royal Whisky

**Hosted** 10 per drink  
**Cash** 10.50 per drink

Chambord  
Grand Marnier  
St. Germain

**Hosted** 11 per drink  
**Cash** 11.50 per drink

### Deluxe Wine

Two Vines Merlot  
Frontera Cabernet Sauvignon  
Fetzer Chardonnay  
Canyon Road Chardonnay  
Cavit Pinot Grigio

**Hosted** 8 per drink  
**Cash** 8.50 per drink

### Premium Wine

Mon Frère Chardonnay  
Bonterra Cabernet Sauvignon  
Ecco Domani Pinot Grigio  
J Vineyards Pinot Noir  
Villa Maria Sauvignon Blanc

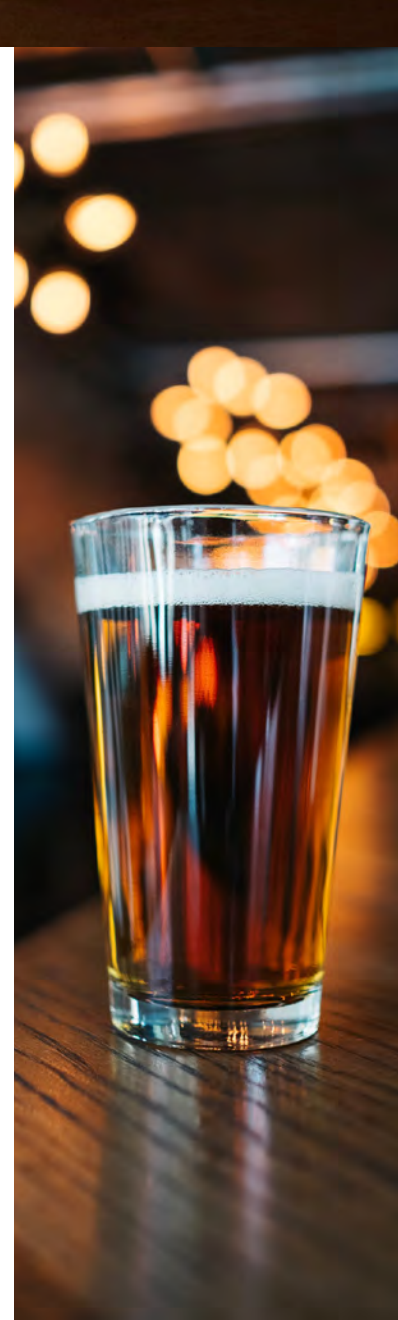
**Hosted** 9 per drink  
**Cash** 9.50 per drink

### Domestic Beer

Miller Lite  
Bud Light  
**Hosted** 6.50 per drink  
**Cash** 7 per drink

### Imported and Microbrew Beer

Heineken  
Corona Extra  
Abita Amber  
Sam Adams Boston Lager  
Sierra Nevada Pale Ale  
**Hosted** 7.50 per drink  
**Cash** 8 per drink



Please speak with your catering sales representative for information on additional brands.



# BEVERAGES

## WINE

### Sparkling

Lunetta Prosecco – *Italy* 50

Fragrant, with enticing aromas of apple and peach. Refreshing and dry with crisp fruit flavors.

Wycliff Brut – *California* 30

Effervescence with lovely, sweeter fruit character and a crisp finish.

### Sauvignon Blanc

Villa Maria – *New Zealand* 65

The Private Bin Sauvignon Blanc showcases everything fresh and vibrant about Marlborough. Aromas of lemongrass, fresh herbs, with ripe citrus and tropical fruit flavors.

Bonterra – *California* 32

100% organically grown grapes. Crisp acidity gives this wine a fresh vibrant feel with flavors of grapefruit.

### Pinot Grigio

Santa Cristina – *Italy* 52

The nose is delicate with aromas of pineapple and green apples along with hints of orange zest. The palate is balanced, soft and savory.

Bertani Velante – *Italy* 42

An aroma of golden delicious apples, ripe pear and peach. Good density and good balance between acidity and plushness.

### Riesling

Chateau Ste. Michelle – *Washington* 35

Crisp apple aromas and flavors with subtle mineral notes.

### Chardonnay

Stag's Leap Wine Cellars, Hands of Time – *California* 65

Inviting aromas of pear, pineapple and orange blossom with a lifted floral note. Medium bodied, the wine has a soft palate balanced by pleasant acidity and a subtle touch of oak on the finish.

Mon Frère – *California* 40

Aromas of citrus, pear and stone fruit line with floral notes and a hint of nutmeg and vanilla on the finish.

Canyon Road – *California* 32

Aromas of ripe pear and stone fruit with balanced oak notes of vanilla on the nose.

### Rosé

Bonterra – *California* 45

100% organically grown grapes. This crisp and delightful rosé is a Grenache-based blend with delicate notes of strawberry, key lime, rosewater and pineapple.



# BEVERAGES

## WINE continued

### Merlot

Two Vines – *Washington* 40

Plush and balanced, showcasing aromas of cola, cream soda and caramel leading into expressions of vanilla, strawberry jam and subtle cocoa.

### Malbec

Trivento Golden Reserve,  
– *Argentina* 64

Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful with velvety tannins.

Callia – *Argentina* 36

A balanced mouthfeel with flavors of red currant and black cherry supported by sweet, round tannins.

### Alternative Red

Apothic Red Blend – *California* 40

Zinfandel lends notes of dark fruit and subtle spice, while Merlot and Syrah give a decadent, smooth mouthfeel. Cabernet Sauvignon which gives a firm structure and bold flavors.

### Pinot Noir

J Vineyards – *California* 63

The soft, silky palate features bright, fruity notes of cranberry, fig and fresh orange peel, with hints of dark, brambly fruit, black tea and clove.

Edna Valley – *California* 45

Rose petal, cola, earth and black cherry on the nose. Baked blackberry pie and bramble. Full mouthfeel. Elegant tannins.

Mon Frère – *California* 42

Aromas of cherry, raspberry and plum, with a faint violet hint surrounded by subtle spice. Well balanced palate, refreshing acidity.

Cono Sur Bicicleta – *Chile* 35

Light and bright with cherry and raspberry notes.

### Cabernet Sauvignon

Frontera – *Chile* 50

Fresh red fruits, together with toasted notes highlighting coffee and chocolate.

Bonterra – *California* 46

Crafted from certified organically grown grapes. Flavors of cherry and currant. A lingering finish.

Chateau Souverain – *California* 40

Vivid aromas of roasted vanilla, mocha and baking spices with elegant layers of blackberry and ripe cherry flavors.

14 Hands – *California* 36

Aromas of dark cherry, black currant, coffee and subtle hints of spice. Complemented by a touch of spicy oak and emphasized by refined tannins.





# INFORMATION



# GENERAL INFORMATION

## POLICIES AND PROCEDURES

### Exclusivity

Morial Convention Center New Orleans Food and Beverage (MCCNOFB) maintains the exclusive right to provide all food and beverage in the New Orleans Morial Convention Center. All food and beverages, including water, must be purchased from MCCNOFB.

### Food and Beverage Pricing

A good faith estimate of food and beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

### Service Charges and Tax

A 23% "house" or "administrative" charge will apply to all food, beverage and labor charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

The "house" or "administrative" charge of 23% is added to your bill for the catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add, or give a gratuity directly to your servers.

If the customer is an entity claiming exemption from taxation in the state where the facility is located, the customer must deliver to MCCNOFB satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

### Payment Policy

A 50% deposit and signed food and beverage contract is due sixty (60) days prior to your event or upon receipt of the preliminary invoice. The remaining balance will be due fourteen (14) business days prior to the start of your event. The balance and any additional charges incurred during the event, is required within fifteen (15) days following receipt of the final invoice. MCCNOFB will begin to accrue 1.5% interest from the date of the invoice if not paid within fifteen (15) days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer.

For social events (non-convention related), a twenty-five percent (25%) deposit is required upon signing the contract. An additional deposit of fifty percent (50%) of the total estimated food and beverage is required forty-five (45) days in advance of the event. The remaining balance of payment is required seventy-two (72) business hours prior to the event by either cashier's check or credit card. Any additional charges incurred during the function will be due upon completion of the event.

### Linen Service

MCCNOFB provides in-house linen for most meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your catering sales manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.



# GENERAL INFORMATION

## POLICIES AND PROCEDURES continued

### Staffing

**A. Butler, Attendant, Coat Checker or Additional Server Fee** – \$180 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. \$40 plus tax and service charge for each additional hour after initial four (4) hour period.

**B. Culinary Professional Fee** – \$200 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. \$45 plus tax and service charge for each additional hour after initial four (4) hour period.

**C. Bartender Fee** – \$180 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. \$40 plus tax and service charge for each additional hour after initial four (4) hour period.

Additional fees may apply to orders with guest guarantees lower than stated minimums. All labor fees listed are based on a minimum requirement of four hours.

### China Service

In all carpeted meeting rooms and ballrooms, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested.

All food and beverage events located in the exhibit halls (with the exception of plated meals), are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fees will apply:

- Breakfast, lunch, receptions and dinners: \$2.00++ per person, per meal period.
- Refreshment or coffee breaks: \$2.00++ per person, per break.

### Concession Service

Appropriate operation of concession outlets will occur during all show hours, starting ½ hour before doors open to the event. MCCNOFB reserves the right to determine which carts/outlets are open for business and hours of operation pending the flow of business. For additional concession carts/fix outlets, a minimum guarantee in sales is required per cart/outlet or customer will be responsible for the difference in sales per cart/outlet. No cash will be accepted, credit or debit card only

### Coat/ Bag Check

Per bag \$3.00 / Per coat \$2.00 / Labor fees also apply. Minimum of 30'x50' space is required. Location allocated by show management.

### Holiday Service

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Mardi Gras Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the event(s), mccnofb will notify the customer of estimated labor fees based on the information supplied by the customer.

### Delayed or Extended Service

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply. Should your event require extended pre or post service or stand by time, often necessitated by high-security functions, an additional labor charge will apply.

# GENERAL INFORMATION

## **POLICIES AND PROCEDURES** continued

### **Guarantees**

The customer shall notify MCCNOFB, not less than five (5) business days (excluding holidays and weekends) prior to the event, the minimum number of persons the customer guarantees will attend the event (the “guaranteed attendance”).

There may be applicable charges for events with minimal attendance if customer fails to notify MCCNOFB of the guaranteed attendance within the time required. (a) MCCNOFB shall prepare for and provide services to persons attending the event on the basis of the estimated attendance specified in the BEOs, and (b) Such estimated attendance shall be deemed to be the guaranteed attendance.

MCCNOFB will be prepared to serve three percent (3%) above the guaranteed attendance, up to a maximum of thirty (30) meals (the overage).

- If this overage is used, the customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the guaranteed attendance plus the overage, MCCNOFB will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by twenty percent (20%) or more from the original contracted number of guests, an additional charge of twenty percent (20%) per guaranteed guest may apply.

Meal functions of 2,500 and above are considered “specialty events” and may require customized menus.

Your catering sales professional and our executive chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events.

The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

### **Security**

At the discretion of MCCNOFB, in order to maintain adequate security measures, the customer may be required to provide security for certain functions. Security personnel will be at the customer’s sole expense. Please consult your event manager for details.





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