



Savor... Catering by SMG is one of Shreveport's fastest growing and innovative caterers. Our reputation is built on our creative approach, fresh ingredients, and fine cuisine, combined with talented culinary skill, personalized service and attention to detail.

We can meet and exceed all of your catering needs! From large to small, from elegant to casual, we are here to serve you.

- *Formal Dining*
- *Weddings*
- *Themed Events*
- *Small Business Luncheons*
- *Large Banquets*
- *Social Affairs*
- *Corporate Events*
- *Personal Private Parties*

Both on site at the Shreveport Convention Center, or a location of your choosing we will execute a flawless event. Whatever the event may be, we have the resources and the ability to design your entire function. We are here to assist you with all of the necessary details to create that special event from start to finish, from decorations to the dessert.

As Director of Food and Beverage Department for Savor... Catering by SMG, I will make it my personal responsibility to ensure that every detail of your event is coordinated. We will tailor any service provided to meet and exceed your expectations, desires, and needs while staying within your budget. Our creative displays, exquisite foods and professional staff are a testament to the personal touch we give to every event. From the first bite to the lasting impression, we strive for excellence and will not accept mediocre performance from ourselves. For us, it is not enough just to cater your event... It's about making your event.

What makes us special? Our Food and Beverage Department has a combined experience of over 100 years. We believe that through a combination of excellent service and superior cuisine, finely tuned to your specific needs, we are able to satisfy even the most discerning of palettes. We deal with the best vendors in an effort to customize your event ensuring that it runs smoothly and it is a memorable experience for you and your guests.

CONTACT OUR CATERING SALES MANAGER MIRANDA SMALL TODAY FOR A COMPLETE PRESENTATION OF OUR SERVICES AND TO BOOK A DATE!

REGARDS,

*Dawn Williams
Director of Food and Beverage
Savor ... Catering by SMG*

*Miranda Small
Catering Sales Manager
Savor ... Catering by SMG
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Food & Beverage Policies

SAVOR...Catering by SMG is the exclusive food and beverage provider for the **Shreveport Convention Center**. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

Beverage Service

We offer a complete selection of beverages to complement your function. The Louisiana Office of Alcohol & Tobacco Control regulates alcoholic beverage and service. As the license holder for the Shreveport Convention Center we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to any person. Alcoholic beverage may not be removed from the premises.

Menus

The following menus are designed as guidelines to assist you in the selection of your food and beverages services. Please note that your Catering Sales Manager and Executive Chef welcomes the opportunity to customize menus and services to create unusual or thematic events.

Pricing

A 19% service charge will be applied to all food and beverage sales (including alcohol). An 8.6% sales tax will be added to all food, non-alcoholic beverages, labor, and rental, floral and service charges. The service charge is taxable under the Louisiana State law. **Guaranteed prices will be confirmed with a signed contract and specified deposit.**

Labor

Catering personnel are scheduled for four (4) hour shifts for each meal period, which will include set-up, service and breakdown. Any events requiring additional time for service will incur an overtime charge of \$25.00 per waiter per hour. In an effort to maximize the event experience, the Shreveport Convention Center will not perform set-up and breakdown service while an event is occurring unless specifically requested by the client.

Contracts

A signed copy of the Catering Contract must be returned 2 weeks prior to your event. The signed contract with its stated terms and addendum (if applicable) constitutes the entire agreement between the client and Catering by SMG. Any on-site additions to these contracted arrangements will be accommodated upon receipt of a signed catering check listing the additional items requested.

Payment

A deposit of 100% of estimated charges is due, along with the signed contract, by the date specified in the Catering Contract to guarantee services. Any increases (above 5%) are due and payable prior to start of services. Any on-site adjustments, additions or replenishments of the contracted catering services will be reflected in a final notice, payable within 10 days of receipt. The Catering Department does not extend direct billing. As such, a guarantee payment is required for all functions. You may finalize your account by Company Check, Cashier's Check, American Express, Visa, MasterCard or Cash. The Catering Department will process/pre-approve your credit card for any estimated balances due three (3) business days prior to your function date.

Cancellation Policy

Cancellation of contracted services must be made in writing a minimum of 4 weeks prior to the scheduled function. If the event is cancelled less than 14 days but more than 72 hours (3 business days) prior to the event, a fee of 75% of total estimated services will be charged. Any event cancelled less than 72 hours (3 business days) prior to the event will incur 100% of estimated charges.



Facility Services

Banquet prices include standard linens, glassware, china and flatware for up to 1300 seated guests. For banquets over 1300 guests additional rental charges may apply. China service is available in the ballroom and meeting rooms. Requests for china service in Exhibit Hall may incur rental charges.

Decorations and Floral

Your Catering Sales Manager and Events Department are available to assist you with fresh floral, thematic decorations and specialty linens to enhance your event.

Guarantees

To ensure the success of your event, we must receive your "Final Guarantee" (confirmed attendance) for each meal function as follows:

- For events up to 500 people, the confirmed number of attendees is required 72 hours or three (3) business days prior to the date and time of the function (a business day is defined as Monday-Friday by 12 noon).
- For events between 501 and 1,000 people, the confirmed number of attendees is required five (5) business days prior to the date and time of the function.
- For events exceeding 1,000 people, the confirmed number of attendees is required seven (7) business days prior to the first event.

If the guarantee is not received as stated, the number specified on the contract will be your guarantee. The guarantee is not subject to reduction after the deadline. **Food and Beverage functions booked within 72 hours or increases in attendance given after the final guarantee deadline will be subject to a 25% additional charge.** The Food & Beverage Department will make every effort to service additional guests based upon availability of product and labor; however, the Food & Beverage Department will not be responsible or liable for servicing these additional guests. The Food & Beverage Department will prepare food product for seated functions 5% over the guarantee to a maximum of 30 people. Additional seating will only be placed if needed. Pre-set salad and desserts will only be provided for the guarantee; any overset to include the 5% will be charged accordingly.

Sustainable Seafood

As a participant in the Sustainable Seafood Initiative, SAVOR... is actively working to raise public awareness of sustainable seafood so they can make educated choices that are good for their health and the health of the planet. Sustainable seafood is a process of utilizing seafood originating from sources, whether fished or farmed, that can maintain or increase production in the long term without jeopardizing the structure or function of affected ecosystems.

Service Areas for Food Function - Floor Plans for Catering Functions

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the SAVOR... sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guests' view. The costs for additional equipment such as this, which may be provided by the customer's decorating company, will be the responsibility of the Customer. Additionally, as safety is always important, SAVOR... reserves the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house service areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans. Also, SAVOR... must be considered when scheduling security for contractor access to the halls. The final Fire Marshal approved floor plan, with SAVOR... service areas, and must be provided to SAVOR... by the customer prior to the event.



MORNING CHOICES

All Breakfast Buffet Selections are served with Assorted Chilled Fruit Juices, Freshly Brewed Starbuck's Regular and Decaf Coffee

The Basic Continental

*Assorted Demi- Danish Pastries and Muffins
Butter, Jam and Preserves
\$7.95 per person*

Classic Continental

*Fresh Breakfast Demi Pastries and Muffins, and Sliced Seasonal Fruit,
Granola Bars
Butter, Jam and Preserves
\$9.95 per person*

À la Bagel

*Sliced Seasonal Fruits, Bagels
Variety with Jams and Gourmet Spreads
\$10.45 per person*

Louisiana Executive Continental

*Assorted Pastries, Muffins, and Croissants
Fresh Sliced Fruit and Berries
Sliced Smoked Salmon with Mini Bagels and Cream Cheese
\$12.95 per person*

BREAKFAST BUFFET SELECTIONS

All breaks are based on thirty minutes of service and may be extended for an additional charge. Buffets include buffet table with linen and attractive décor. For groups less than 50 people, a \$100 set up fee will be charged. All charges are subject to 19% service charge and 8.6% state tax.

All Breakfast Buffet Selections are served with Assorted Chilled Fruit Juices, Freshly Brewed Starbuck's Regular and Decaf Coffee

The Red River Country Buffet

*Fluffy Scrambled Eggs,
Crisp Bacon, Country Sausage Links,
Hash Brown Potatoes,
Hot Biscuits, Country Gravy
Butter, Jam and Preserves
\$12.95 per Person*

The City's Preference

*Sliced Seasonal Fresh Fruit, Assorted Pastries and Muffins,
Assorted Cold Cereals & Milk,
Fluffy Scrambled Eggs with cheese and mushrooms
Italian Sausage & Potato Egg Casserole
Buttered Grits,
Bacon, Sausage, Ham,
Hot Biscuits, Butter, Jam and Preserves
\$15.95 per Person*

Fort Humbug

*Fruit Salad, Blintzes with Fruit Topping,
Fluffy Scrambled Eggs, Country Grits with Butter, Waffles with
Syrup, Breakfast Potatoes, Buttermilk Biscuits and Pepper Gravy, Pork
Sausage Patties, Crispy Bacon
\$16.95 per Person*

The Magnolia Brunch

*Assorted Pastries and Breads,
Berries and Cream International Assortment of Cheese,
Fluffy Scrambled Eggs
Spinach, Cheese, and Bacon Frittata
-Blintzes with Fruit Topping,
Home fried Potatoes, Spicy Sausage, Broccoli with Hollandaise Sauce, Apple-Berry Crisp
\$19.95 per Person*

PLATED BREAKFAST SELECTIONS

*All Plated Breakfast Selections are served with an Assortment of Breakfast Pastries and Muffins, Chilled Fruit Juice, Freshly Brewed
Starbuck's Regular and Decaf Coffee.*

For groups less than 50 guests a setup charge of \$100 will apply.

Sausage Wrap

*Sausage Links Wrapped in Buttermilk Pancakes
Served with Maple Syrup
Fruit Garnish
\$11.95 per Person*

Casino Royale

*Buttery Croissant filled with Scrambled Eggs topped with Shredded Cheddar.
Accompanied by Honey Ham and Breakfast Potatoes with Seasonal Fruit Garnish
\$12.95 per Person*

Morning Fiesta

*Two Soft Tortillas Filled with Fluffy Scrambled Eggs, Chorizo Sausage, Cheddar Cheese
with Sour Cream and Salsa on the Side
\$12.95 per Person*

Sunrise Scrambler

*Three Cheese Scrambled Eggs, with Pork Sausage Patties
Country Breakfast Potatoes Seasonal Fruit Garnish
\$12.95 per Person*

The West Edge

*Quiche Lorraine
Deep Dish Pastry Shell filled with Spinach, Bacon, Egg and Cheese
Fruit Salad, Applewood Bacon
\$13.95 per Person*

Steak and Eggs

*Grilled Flat iron Steak (6oz), scrambled eggs, Sautéed Peppers, and Delmonico Potatoes
\$14.95 per Person*

A LA CARTE ADDITIONS

Doughnuts

*Variety of Fresh Doughnuts
\$18 per Dozen*

Butter Croissants

*Fresh Flaky Croissants Served with Whipped Butter
\$20 per Dozen*

Fresh Muffins

*An Assortment of Jumbo Muffins and Butter
\$24 per Dozen*

Assorted Danish

*An Assortment of Cinnamon, Cheese and Fruit Filled Danish
\$22 per Dozen*

Bagels with Cream Cheese

*Assorted Bagels Served with Jams and Gourmet Spreads
\$22 per Dozen*

Buttermilk Biscuit Sandwiches

*Sausage / Cheddar or Ham / Swiss
\$30 per Dozen*

Cheese Blintzes

*Delicate Crepe filled with Sweetened Ricotta Cheese and Fresh Fruit Toppings
\$42 per Dozen*

Omelet Station

*Omelets made to Order
Ham, Bacon, Cheeses, Peppers, Onions, Tomatoes
(\$65 Attendant Fee)
\$8 per Person*

Assorted Individual Yogurts

\$25.00 per Dozen

Whole Fresh Fruit

*Fresh Apples, Oranges and Bananas
\$1.50 Each*

Cookies or Brownies

*Chocolate Chip, Peanut Butter, Oatmeal Raisin,
White Chocolate Macadamia Nut
\$22 per Dozen*

Croque en Bouche

*Impressive stack of cream puffs encased in hard sugar shell garnished with fresh seasonal berries and candied fruit
\$350 Serves 75*



Assorted Candy Bars

*Snickers, Milky Way, M&M's Plain & Peanut, Skittles, Twix and Hershey's
\$1.50 Each*

Ice Cream Bars

*Assorted Selection of Ice Cream Bars
\$30 per Dozen*

Munchies by the Pound

*Honey Roasted Peanuts \$12
Party Snack Mix \$10
Goldfish Crackers \$10
Trail Mix \$13
Deluxe Mixed Nuts \$15*

Munchies per Person

*House-made Potato Chips with French Onion Dip \$3 per person
Fresh Tri-Color Tortilla Chips with and Salsa \$3.50 per person
Add Fresh Guacamole \$.75 per person*

Beverages

(Each gallon will serve approximately 20 guests)

*Freshly Brewed Starbucks Regular and Decaffeinated Coffee \$25.00 per gallon
International Hot Tea Selection \$25.00 per gallon
Fresh Brewed Iced Tea \$20.00 per gallon
Fruit Punch (Our Delicious Mixture of Fruit Juices) \$25.00 gallon
Lemonade \$25.00 gallon
Assorted 20oz Sodas \$2.50 each
20 oz Bottled Water \$2.50 each
Assorted Vitamin Water \$2.50 each
Assorted Bottled Fruit Juices \$2.50 each
Assorted Fruit Juices (Carafe) \$12.00 each*

REFRESHMENT BREAKS

(25 Guest Minimum)

Morning Wake Up

*Freshly Brewed Regular and Decaf Coffee, Hot Tea and Freshly Squeezed Orange Juice
\$4.25 per Person*

Afternoon Basics

*Assorted Soft Drinks, Bottled Spring Water
Assorted Cookies
\$6 per Person*

Mid-Day Pick Me Up

*4oz Jumbo Cookies, Whole Fresh Fruit, Assorted Soft Drinks, Bottled Spring Water,
\$8.25 per Person*

Power Break

*Freshly Brewed Coffee, Hot Tea, Bottled Spring Water,
Granola Bars, Whole Fresh Fruit
\$8.25 per Person*



Take Me Out to the Ballgame

*, Cracker Jacks, Roasted Peanuts, Popcorn,
Assorted Soft Drinks, Bottled Spring Water
\$9.25 per Person*

Cinco de Mayo

*Homemade Tortilla Chips, Guacamole and Salsa, Assorted Soft Drinks, Bottled Spring Water
\$9.25 per Person*

Deluxe Pick Me Up

*4oz Jumbo Cookies, Freshly Baked Brownies, Assorted Candy Bars Whole Fresh Fruit,
Assorted Soft Drinks, Bottled Spring Water, Freshly Brewed Coffee, Hot Tea
\$11.25 per Person*

*All breaks are based on thirty minutes of service and may be extended for an additional charge.
Buffets include buffet table with linen and attractive decor.
All charges are subject to 19% Service Charge and 8.60% Sales Tax*



THE SHREVEPORT EXPRESS

FRESH AND SATISFYING PACKAGED MEALS TO COMPLEMENT YOUR SCHEDULE

Express Lunches are served with Assorted Canned Sodas or Bottled Water.

*Please note that our Executive Chef and Catering Sales Staff can customize or theme your Express Lunch.
(25 guest minimum)*

All American Face-Off

*Open-Faced Ham, Roast Beef, Turkey, or Vegetarian Sandwich all with Cheese, Freshly Baked Jumbo Cookie,
Bagged Potato Chips, Whole Fresh Fruit
\$11.95 per Person*

Convention Center Wrap

{All Wraps are Dressed with Lettuce, Tomato, Jalapeno and Black Olives}

*Smoked Turkey, Virginia Ham, Roast Beef, Tuna, Chicken Salad or Vegetarian Wrap served with Creole Mustard
Pasta Salad or Fresh Fruit Salad and Carrot Cake
\$12.95 per Person*

Tuna or Chicken Salad Croissant

*Homemade Chicken Salad with a Flaky Croissant, Potato Chips,
Seasonal Seedless Grapes,
And a Cookie
\$13.95 per Person*

Muffaletta

*Ham, Mortadella, and Salami with
Olive Salad and Provolone Cheese
On Sicilian Roll
Chips and Brownie
\$13.95 per Person*

Grilled Chicken Caesar Salad

*Grilled Chicken Breast atop Romaine, Garnished with
Croutons, Artichoke Hearts, and Kalamata Olives
Dark Fudge Brownie
\$13.95 Per Person*

Substitute Jumbo Shrimp

\$15.95 per Person



LUNCH BUFFET PACKAGES

*Buffets include Fresh Rolls and Butter, Dessert,
Iced Tea and Water.*

Fresh Brewed Starbuck's Coffee-\$1 per Person

For groups less than 50 guests a setup charge of \$100 will apply.

Dress Your Own Baked Potatoes

*Light and Fluffy Baked Potato with Steamed Broccoli, Sautéed Mushrooms, Chili con Carne,
Shredded Cheddar Cheese, Crumbled Bacon, Sour Cream, Whipped Butter and Scallions,
House Salad with Italian Herb Vinaigrette and Assorted Rolls and Butter
\$10.95 per Person*

Sabine River

*Chipotle Slaw, Tossed Salad Greens with Assorted Dressings
Country Fried Steak and Gravy, Roast Chicken
Pinto Beans, Mashed Potatoes, Chuck wagon Corn
Peach Cobbler
\$17.95 per Person*

Super Salad Bar

*Tossed Garden Salad with Assorted Condiments and Dressing,
Chicken Salad, Tuna Salad, Tomato and Cucumber Marinade, Pasta Salad,
Mediterranean Potato Salad, Cole Slaw, Cottage Cheese, Fruit Salad
Assorted Rolls,
{Choose 1 Soup}
Shrimp and Corn Chowder, Crawfish Bisque, Seafood Gumbo, Chicken and Sausage Gumbo, Minestrone,
Crab and Brie, Baked Potato, Chicken Noodle, Beef Stew, New England Clam Chowder or Chicken Tortilla.
Soups will be served in a French Bread Bowl.
Peach Cobbler
\$16.95 per Person*

Panini Delicatessen

*Soup of the Day, Tossed Garden Salad with Assorted Dressings, Zesty Potato Salad,
Coleslaw, Sliced Roast Beef, Turkey, Ham, Salami, Chicken Salad, Tuna Salad
Cheddar, Swiss, and Jack Cheeses, an Array of Relishes, Artisan Breads and Tortillas
Chef's Selection of Assorted Desserts
\$16.95 per Person plus \$65 per Attendant (per 75 guests)*

Louisiana Picnic

*Iceberg Lettuce Salad, Tomato, Cucumber and Onion Salad,
Southern Fried Chicken, Sliced BBQ Beef Brisket,
Mustard Potato Salad, Baked Beans, Macaroni and Cheese
Pecan Pie
\$17.95 per Person*

Red River

*Tossed Mixed Salad Greens with Dressing, Tomato, Cucumber & Onion Marinade,
22 Herbs & Spice Roast Chicken, Fried Catfish
Southern Style Greens, Candied Yams, Rice Pilaf
Chef's Selection of Assorted Desserts
\$17.95 per Person*

Market Street

*Caesar Salad, Marinated Mushrooms and Artichoke Hearts
Sautéed Gulf Fish Filet napped with White Wine & Lemon Butter Sauce
Pasta Jambalaya, Vegetable Medley
Chef's Selection of Assorted Desserts
\$17.95 per Person*



Classic Riverfront Luncheon Buffet

*Chicken and Sausage Gumbo
Garden Salad with Assorted Dressings and Condiments,
Marinated Vegetable Salad, Carrot and Raisin Salad,
Jambalaya, Red Beans and Rice with Spicy Sausage,
Fried Catfish, Vegetable Medley
Cornbread and Butter
Bread Pudding with Rum Sauce
\$18.95 per Person*

The Italian Village

*Tossed Caesar Salad, Orzo Pasta Salad, Marinated Antipasto Salad
Chef's Fresh-made Lasagna, Baked Chicken & Penne, Italian Sausage with Peppers,
Medley of Italian Vegetables
Garlic Bread Toast
Tiramisu
\$19.95 per Person*

The Louisiana Fryer

*Fried Shrimp, Catfish, and Fried Chicken
Mustard Potato Salad, Hushpuppies
Stewed Okra and Tomatoes, Medley of Vegetables, and Rice
Assorted Rolls and Butter
Chef's Selection of Assorted Desserts
\$21.95 per Person*

Lunch Buffets are for 50 or more guests and are based upon 1.5 hours of service and may be extended for an additional charge. Buffets will be placed at a central location and include tables, linen and attractive décor. For groups less than 50 guests a setup charge of \$100 will apply. All charges are subject to 19% Service Charge and 8.60% Sales Tax



PLATED LUNCHEON SELECTIONS

*Hot Entrées include Fresh Rolls and Butter, Iced Tea, Water and your choice of either a Salad or Soup and a Dessert.
Fresh Brewed Starbucks coffee is available for an additional \$1 per person*

Salads

Caesar

Fresh Romaine Lettuce tossed with Caesar Dressing, Garnished with Fresh Parmesan and Toasted Herb Croutons

Bibb

Leaves of bibb lettuce, with marinated mushrooms, artichoke hearts, and hearts of palm. Creole mustard vinaigrette dressing

Spring Street

Mixed Greens, Sliced Cucumbers, Grated Carrots, Cherry Tomatoes topped with Crawfish Creole Mustard Vinaigrette

Port-City Special

Baby Spinach, Crumbled Bleu Cheese, Pink Grapefruit Segment and Herbed Vinaigrette

Bayou Ice

½ Wedge Iceberg Lettuce topped with Shrimp and Raspberry Vinaigrette

Soups

*Seafood or Chicken & Sausage Gumbo
Your choice of Famous Louisiana Gumbos. Served over rice.*

Shrimp & Asparagus Bisque

Creamy Tomato & Basil Soup

Baked Potato Soup

Chicken Noodle

Beef Stew

New England Clam Chowder

Vegetable Minestrone

Luncheon Entrees

Red Beans and Rice

Traditional Red Beans and Rice with Andouillie Sausage Served with Vegetable Medley
\$13.95 per Person

The Chef's Daily Special

Chef's Choice of:

Mixed Salad Greens with Dressing, Entrée d' Jour
Seasonal Vegetables,
Appropriate Starch, and Dessert
\$16.95 per Person

Pacific Rim Chicken

Pan Seared Chicken Breast on a bed of Fresh Spinach, Enoki Mushrooms, and Matchstick Carrots
Sweet and Sour Mandarin Orange Sauce, Jasmine Rice
\$17.95 per Person

Crawfish Etouffee

Smothered Louisiana Crawfish Tails (Seasonal)
Served in Pastry Shells with Vegetable Medley.
\$17.95 per Person

Bronzed Salmon

Filet of Broiled Salmon in Butter and Cajun spices
Served with Rice Pilaf and Vegetable Medley.
\$17.95 per Person

Grilled Portobello Mushroom and Asparagus Spears

A Vegan Preparation. Served on Polenta Cake. Balsamic Vinegar and Roasted Garlic Glaze.
\$17.95 per Person

Sautéed Tuna

Filet of Yellow fin Tuna topped with Mushrooms, Artichoke Hearts, and Wasabi Ginger Butter Sauce
Served with Garlic Mashed Potatoes and Vegetable Medley.
\$18.95 per Person

Stuffed Pork Loin

Filled with Andouille Sausage and Cornbread Dressing, Candied Yams, and Smothered Greens.
\$18.95 per Person

Shrimp Brochette

Grilled Skewer of Shrimp (10) Served Over a Bed of Chicken & Sausage Jambalaya.
\$18.95 per Person

Chicken Breast Cardinal

Sautéed Breast of Chicken Topped with Herbed Louisiana Crawfish Tails and Finished with a Sherried Cream Sauce.
May Substitute Mushrooms and Artichokes with Lemon Butter Sauce Roasted Red Potatoes and Stewed Corn with Tomatoes (Maque Choux).
\$18.95 per Person



Sirloin Steak

*USDA Choice Ball Tip Sirloin (8oz)
Topped with Sautéed Mushrooms
Garlic Mashed Redskin Potatoes and Baby Carrots
\$19.95 per Person*

Lunch Dessert Selections

Entrées include your choice of one of the following Desserts

*Bread Pudding with Rum Sauce/ Bourbon Pecan Pie / Carrot Cake with Cream Cheese Frosting
Chocolate Mousse / Apple Pie / Black Forrest Cake / Seasonal Fruit Tart / Lemon Mist Cake*

Create Your Own Buffet

*Buffets include Fresh Rolls and Butter, Dessert, Iced Tea and Water Freshly Brewed. Starbucks Coffee
Additional \$1 per person-
For groups less than 50 guests a service charge of \$100 will apply.*

Salads

Choice of Two

*Tossed Green Salad, Pasta Primavera,
Tropical Fruit Salad, Waldorf salad, Marinated Mushroom Salad, Tomato, Cucumber & Balsamic Vinaigrette*

Accompaniments

Choice of Two

Garlic Mashed Potatoes

Basmati Blended Rice

Rosemary Roasted Redskin Potatoes

Roasted Sweet Potatoes

Glazed Baby Carrots

Sautéed Squash Medley

Green Beans Vegetable Medley

Entrees

Choice of Two

Beef Tips Portobello

Shrimp Creole

Fettuccini Alfredo with Grilled Chicken

Baked Penne with Grilled Chicken & Marinara

Baked Stuffed Flounder with Lemon

Eggplant Parmesan

Sliced Roasted Pork Loin

Beef Pot Roast

Chicken Fried Steak

Chicken Chasseur (mushroom/shallot)

Fried Chicken

Smothered Pork Chops

Lasagna (Vegetarian or with Meat)

Dessert

Choice of One

Chocolate Cake / Bread Pudding with Rum Sauce

Carrot Cake with Cream Cheese Frosting with Shaved Carrot Slices & Pecans

Fruit Cobbler

\$21.95 per Person



DINNER BUFFET PACKAGES

*Buffets include Fresh Rolls and Butter, Dessert, Iced Tea and Water. Fresh Brewed Starbucks
For groups less than 50 guests a service charge of \$100 will apply. Buffets are based upon 2 hours of service and may be extended for an
additional charge.*

The Chef's Nightly Special

Chef's Choice of:

*Two Salads, Two Entrees (One Beef and One Fish or Chicken), Two Seasonal Vegetables, One Appropriate Starch,
Assorted Desserts
\$20.95 per Person*

Down-Home BBQ

*Mixed Green Salad and a Variety of Dressings Potato Salad and Southern Cole Slaw
Buttered Corn on the Cob and Pinto Beans, B.B.Q. Pork Ribs and Chicken with Tangy Bourbon B.B.Q. Sauce,
Apple Cobbler
\$23.95 per Person*

The Southern Country Buffet

*Tossed Garden Salad, Assorted Dressings,
Potato Salad, Sliced Cucumber and Tomato Marinade,
Southern Fried Chicken, Roast Beef and Gravy,
Roasted Corn, Green Beans, Dirty Rice
Creamy Mashed Potatoes, Jalapeno Cornbread
Chef's Choice of Assorted Desserts
\$24.95 per Person*

The Parish Buffet

*Tossed Garden Salad with Assorted Dressings, Crabmeat Pasta Salad
Carved Roast Prime Rib of Beef, Chicken topped with Creole Sauce
Saffron Rice Pilaf, Roasted Red Potatoes,
Vegetable Medley,
Chef's Choice of Dessert
\$26.95 per Person*

Bourbon Street Buffet

*Garden Fresh Greens with Dressings, Southern Potato Salad, Chicken & Andouille Jambalaya, Shrimp Creole, Roasted Chicken, Red
Beans & Rice, Mini Meat Pies, Shrimp & Cheddar Grits Casserole, Cornbread, New Orleans Bread Pudding with Rum Sauce
\$27.95 per Person*

The ArkLaTex

*Fresh Mixed Field Lettuces with Dressings, Gumbo, Marinated Crab Claw Fingers, Rotisserie Chicken Fried Catfish Filets, Country
Fried Steak, Scalloped Potatoes, Vegetable Medley, Chefs Choice of Dessert.
\$30.95 per Person*

Louisiana Crawfish & Shrimp Boil

(Seasonal)

*Traditional Louisiana Party of Spicy Boiled Crawfish and Shrimp
Served with Boiled Potatoes, Corn on the Cob, Baby Artichokes, Onions, Celery
French Bread and Cheese Biscuits
Market Price*

*Dinner buffets are based upon 2 hours of service and may be extended for an additional charge. Buffets will be placed at a central location
and include tables, linen and attractive décor. For groups with less than 50 guests a setup charge of \$100 will apply. All charges are
subject to 19% Service Charge and 8.60% Sales Tax*



PLATED DINNER SELECTIONS

Hot Entrées include Fresh Rolls and Butter, Iced Tea, Water and your choice of one of the following Salads or Soups and a Dessert. Fresh Brewed Starbucks coffee is available for an additional \$1 per person. For groups less than 50 guests a setup charge of \$100 will apply.

Salad Selections

Fried Crawfish or Chicken Caesar

Crisp Lettuce, Grated Parmesan Cheese with Fried Crawfish, or Chicken Nuggets, Croutons Tossed in Our Own Caesar Dressing

The Downtown

Mixed Baby Greens, Cheever Cheese, Ripe Red and Green Grapes, Toasted Walnuts and Basil-Citrus Vinaigrette

The River View

*Marinated Crawfish Tails on a Bed of Fresh Field Greens and Lettuces. Garnished with Baby Corn and Red Potatoes
Creole Mustard Vinaigrette*

Bayou Salad

*Mixed Greens Topped with Artichoke Hearts, Cucumber, Tomato, Pepper, Kalamata Olives and Crumbled Feta Cheese with Oregano,
Olive Oil Vinaigrette*

Mandarin Orange Almond Salad

Red Leaf and Bib Lettuces, Toasted Sliced Almonds, Mandarin Orange Segments and Citrus Vinaigrette

Entrees

Jambalaya Pasta

*Fettuccini in a Cajun Cream Sauce with Shrimp, Andouille Sausage and Chicken
\$17.50 per Person*

Chicken Oscar

*Tender Chicken Breast
Sautéed and Topped with Fresh Picked Crab Meat,
Served with Rice Pilaf and Asparagus with Hollandaise Sauce
\$19.95 per Person*

Chicken Marsala

*Boneless Skinless Chicken Breast with Portobello Mushrooms and Marsala Wine Sauce,
Roasted Rosemary New Potatoes and Broccoli
\$21.95 per Person*

Seared Salmon

*Grilled Seared Salmon Filet Topped with Cajun Cream Sauce
Served with Saffron Rice Pilaf and Broccoli with Lemon Butter Sauce
\$22.95 per Person*

London Broil

*Grilled and Sliced Beef Flank Steak with Churasco Sauce
Fingerling Potatoes, Vegetable Medley
\$22.95 per Person*



Baked Gulf Tilapia

*Topped with a Cajun Lump Crabmeat Cream Sauce
Served with Red Rice and Grains and Broccoli
\$25.95 per Person*

Louisiana Grill

*8oz Sirloin Steak {Topped with Spicy Cajun Sauce},
Grilled Shrimp Skewer
Served with Roasted Red Potatoes and Mixed Vegetables
\$27.95 per Person*

Prime Rib of Beef

*Slow Roasted Ribeye sliced to (12oz-14oz) with Madiera Sauce
Whole Baby Baker Potatoes, Vegetable Medley
\$29.95 per Person*

Ultimate Duo

*Filet Mignon served Medium to Medium-Rare With a Shallot-Green Peppercorn Sauce and
Fried Soft Shell Crab or Maine Lobster with Clarified Butter.
Mashed Potatoes with Steamed Asparagus Bundles.
Market Price*

Dessert Selection

*(Complete Luncheon and Dinner Dessert Choices)
Chocolate Marquis / Raspberry Lemon Cream Pie
Key Lime Pie / Raspberry Chocolate Pyramid
Tiramisu / Oreo Pie*

RECEPTION SELECTIONS

Recommendation:

Light Reception 7 pieces per person

Medium Reception 10 pieces per person

Heavy Reception 14 plus pieces per person

Cold Hors d'Oeuvres

Priced per 50 Pieces

Grilled

Vegetables

*Peppers, Zucchini,
Portobello's and
Squash
\$65*

Deviled Eggs

*Assortment Topped
With Baby Shrimp,
Olives, Peppers, Caviar
\$65*

Prosciutto and

*Asparagus
Parma Ham Wrapped
Grilled Asparagus
\$100*

Pinwheels

*Smoked Salmon,
Cream Cheese, Dill,
Ham, Roast Beef,
Turkey
\$105*

Cocktail

Sandwiches

*Ham, Turkey, Roast
Beef, Cheese
\$115*

California Rolls

*With Ginger, Soy and
Wasabi
\$105*

Bruschetta

*Topped with Tapenade
\$95*

Marinated Crab

Claw Fingers

\$130

Lump Crab

Bouchées

*Tossed in Mild
Horseradish
\$140*

Jumbo Shrimp

*Cocktail Sauce,
Horseradish, Lemon
\$135*

Mini Desserts

*Assortment of Mini
Desserts
\$115*

Small Redskin

Potatoes

*With Sour Cream and
Chive Filling
\$75*

Strawberries

*Chocolate Covered
\$125*

Tuxedo

Strawberries

*Strawberries Hand-
Painted with White
and Dark Chocolate
\$175*

Oysters on the

Half Shell

*(Per 100)****
Pasteurized
\$300*

Stuffed Cherry

Tomatoes

*Shrimp Mousse
\$100*

Pear and

Gorgonzola

*Thinly Sliced Pear and
Piped Gorgonzola
Mousse atop Sliced
Baguettes
\$100*

Portabello

Mushrooms

*Boursin Covered
Crustini
\$95*

*** "THERE MAY BE A RISK ASSOCIATED

WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED."

*Receptions Buffets will be placed at the site of your choice
and include service, buffet tables and linen with attractive décor.
All charges are subject to 19% Service Charge and 8.60% Sales Tax*

Hot Hors d'Oeuvres

Priced per 50 Pieces

Petite Quiche

Lorraine

*Mini Quiche with
Bacon and Cheese
\$100*

Jalapeno

Poppers

\$90

Italian

Meatballs

*With Fresh Tomato
Basil Sauce
\$90*

Stuffed

Mushroom Caps

*With Spinach and
Parmesan
\$115*

Crawfish Pies

*Spicy Crawfish in
Light Pastry
\$150*

Chicken

Teriyaki Kabob

*Tangy Chicken, Pepper
and Pineapple
\$130*

Mini

Natchitoches

Meat Pies

\$130

Chicken Fingers

*With Honey Mustard
Sauce
\$90*

Breaded

Artichoke

Fritters

*With Tarragon
Dipping Sauce
\$100*

Buffalo Wings

*With Celery, Ranch,
and Bleu Cheese
\$90*

Vegetable Spring

Rolls

*With Sweet & Sour
and Hot Mustard
\$125*

Beef Brochettes

*Ginger Soy Sauce with
Sesame Seed
\$135*

Catfish Strips

*Tender Filets Served
With Tarter Sauce
\$110*

Mini-Beef

Wellington

*Beef in Puff Pastry,
Bordelaise Sauce
\$185*

Fried Shrimp

\$130

Baked Wheel

Of Brie

*Red Delicious Apples
and Brown Sugar Atop
a Bed of French Brie
Cheese,
Wrapped in Puff
Pastry and Baked
Golden Brown. Served
Warm
and Melted with Sliced
French Bread
(Serves up to 75 people)
\$155*

Spinach &

Artichoke Dip

*Served with Pita Points
(Serves up to 75 people)
\$150*

Scallops

*Wrapped in bacon
\$130*

Crab Cakes

*With Remoulade
\$130*

Fried Cheese

Ravioli

*With Marinara Sauce
\$80*

Chicken

Quesadillas

*with Sour Cream
Sauce
\$100*

Sliders

*Mini Reuben and
Muffaletta Sandwiches,
Cheeseburgers
\$155*

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and include service, buffet tables and linen with attractive décor.
All charges are subject to 19% Service Charge and 8.60% Sales Tax*



SPECIALTY DISPLAYS

Fresh Seasonal Fruit Display

Seasonal Selection of Melons, Berries and Citrus
\$4.50 per Person

Crudités' Display

Fresh Vegetables Accompanied by Dips
\$3.75 per Person

Cheese Display

*A Selection of Imported and Domestic Cheeses Served with Sliced Baguettes,
Breadsticks and Assorted Water Crackers*
\$5.00 per Person

Antipasto Display

*Italian Meats, Marinated Artichoke Hearts and Grilled Peppers, Imported and Domestic Olives, Accompanied by Assorted
Flatbreads*
\$5.00 per Person

Neptune's Delight

Chilled Display Of
Iced Shrimp / Oysters on the Half Shell / Snow Crab Legs /
Marinated Crab Claw Fingers / Smoked Trout / Smoked Salmon
Served with Traditional Condiments of
Lemons, Cocktail Sauce, Remoulade Sauce, Horseradish Sauce, Drawn Butter
Market Price

Pineapple Tree

With Chocolate Fondue
Strawberries, Pineapple, Cantaloupe and Melon
\$275 (serves 75)

Chocolate Fountain Rental

\$50 each

Side Of Smoked Salmon

(Sustainable) Smoked Salmon Served with Cocktail Breads, Crackers, Cream Cheese
Diced Red Onion, Hard Boiled Eggs, and Capers
\$165 serves 25

SPECIALTY STATIONS

*Carver / Attendant Fee \$75 per Station
Serving 75 guests*

Martini Mashed Potato Bar

(Make your own)

*Creamy Mashed Potatoes with Toppings of
Creamy Butter, Garlic Butter, Bacon Bits, Sour Cream, Chives, Cheese
\$4.25 per Person*

Fiesta Station

*Build your own Tacos from Marinated Chicken and Beef with Tomato,
Lettuce, Cheese, Sour Cream, Salsa, Guacamole and Hard and Soft Taco Shells
\$7.00 per Person*

Italian Pasta Duo

*Two Pastas, with Marinara and Alfredo
With Garlic Toast*

\$8.50 per Person

Add Chicken and Italian Sausage \$10.50 per Person

Oriental Stir Fry

*Chef will prepare Stir Fried Chicken, Beef or with Oriental Vegetables and Fried Rice, Egg Rolls, Sweet & Sour and Hot
Mustard Sauce
\$8.75 per Person*

Seafood Martini Bar

*Martini Glass Filled with Field Greens, Jumbo Shrimp and Scallops. Garnish Your Seafood Martini with Your Choice of:
Avocado, Papaya and Cilantro Relish or Tomato, Yellow Pepper, Red Onion and Cilantro Salsa and Splash of Your Choice of
Lime Vinaigrette or White Balsamic Vinaigrette
\$14.95 per Person*

The Carving Station

*Carver / Attendant Fee \$75 per Station
Serving 75 guests*

Carved Turkey Roast

*Roasted Carved Turkey with Cranberry, Dijon Mustard, Mayonnaise, Jalapenos, and Sliced Rolls
\$250 serves 50*

Carved Stuffed Pork Loin

*Carved Center Cut Loin with Corn Bread Stuffing, Madeira Sauce and Sliced Rolls
\$250 serves 50*

Carved Peppered Tenderloin of Beef

*Carved Tenderloin with Creamy Horseradish, Brandy Sauce and Sliced Rolls
\$250 serves 25*



Bone-In Carved Ham

*Carved Brown Sugar Baked Ham and Sliced Rolls
\$300 serves 75*

Turducken

*A Cajun Specialty
Semi-Boneless Tom Turkey Stuffed with Boneless Duck and Chicken
With Different Dressings in Between
\$325 serves 75*

Carved Baron of Beef

*Carved Steamship (55lb avg wt) with Au Jus, Creamy Horseradish, Creole Mustard and Sliced Rolls
\$600 serves 200*

Corned Baron of Beef

*Carved Corned Steamship (55lb avg wt)
\$800 serves 200*

The Sweet Finish

Build Your Own Ice Cream Sundae Bar

*Vanilla, Chocolate, Strawberry Ice Creams
Served with Hot Fudge, Butterscotch, Blueberry and Strawberry Sauce
With Toppings of Whipped Cream, Nuts, Strawberries, M&M's, Crushed Oreo's and Cherries
\$5.75 per Person*

Viennese Table

*Gourmet Selection of Miniature Desserts to Include:
Fruit Tarts / Cream Filled Éclairs / Pecan Squares / Lemon Squares
Key Lime Pie Squares / Chocolate Dipped Strawberries / Petite Fours / Assorted Cheesecakes
Fancy Cookies
\$12.50 per Person*

Ice Sculptures

*Beautiful Ice Sculpture Centerpiece Presented in an Ice-Glow with Colored Lights.
\$400 and up*

Punch or Champagne Fountain

*(3 Gallon Minimum)
Fruit Punch (Our Delicious Mixture of Fruit Juices) \$25 gallon
Non-Alcoholic Champagne Punch \$35 pPer Gallon
Champagne Punch \$60 per Gallon*

Champagne Fountain Rental

\$50



FROM THE BAR

Standard Liquors

Wine

Domestic Beer

Import Beer

Cash/Hosted Bar Service

Mixed Drinks \$6.00

Domestic Beer \$4.00

Imported Beer \$5.00

Champagne By the Glass-\$5.00

Bottled Water \$2.50

Soft Drinks \$2.50

Wine by the Glass \$4.00

Special Requests will be honored with 5 day notice

A \$75.00 bartender fee per bar will apply. (1 Bartender per 100 people)

A 19% service charge and 8.6% tax will be added to host bars

Beer & Wine Service

(A mixture of House and Premium Wines with Domestic & Imported Beers)

\$15.00 per person for the First Hour: \$9.00 per person each Additional Hour

A \$75.00 bartender fee per bar will apply. (1 Bartender per 100 people)

A 19% service charge and 8.6% tax will be added to host bars

Please note that our Executive Chef and Catering Sales Staff are available to prepare a custom menu to suit your specific needs.

China Service or Service in the Exhibit Hall may incur additional charges.

All charges are subject to 19% Service Charge and 8.60% Sales Tax

Additional Services

Colored Linen Table Cloths-\$5.00

Colored Linen Napkins-\$.50 each

Mirror Tiles only-\$10.00 each

Mirror Tile and Votive-\$13.00 each

All charges are subject to 19% Service Charge and 8.60% Sales Tax