

EXHIBITOR CATERING MENU





Welcome to New Orleans!

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.

Centerplate is a leading global event hospitality company, and 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,

Jillian Benoit

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Gluten Free Items

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate 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.

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CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.



Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, fish and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



EXHIBITOR CATERING MENU - THE NEW ORLEANS CONVENTION CENTER

BREAKFAST MENUS



BREAKFAST

BREAKFAST

Uptown Breakfast
Assorted breakfast pastries, muffins and bagels



ENHANCE YOUR UPTOWN BREAKFAST*
Cinnamon Pan Perdue
Breakfast Sandwich

English Muffin Breakfast Sandwich

Stuffed Biscuit Sandwich

Breakfast Wrap
Warm flour tortilla filled with

\$200 for up to five (5) consecutive hours of service.

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A LA CARTE MENUS



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A LA CARTE

FRESHLY BREWED COFFEE

Prices listed are per gallon. Three (3) gallon

PJ'S New Orleans Roast*

Starbucks Coffee*

NOLA Coffee*

BEVERAGE SERVICE

Assorted Canned Sodas*

Natural Spring Water*

Dasani Bottled Water*

Assorted Bottled Fruit Juices*

Vitamin Water*

Bottled Iced Tea*

Red Bull* (8 oz.)

Iced Tea**

Lemonade**

(24) beverages per case,
(1) case minimum required

Price per gallon, (3) gallon

WATER SERVICE

Water Cooler

Prices listed are for a three (3) day

Water Jugs (5 gallon)

Ice (40 pound bag)

Daily Beverage Refresh



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A LA CARTE

FROM THE BAKERY

Price per dozen; (3) dozen

Assorted Danish

Assorted Muffins

Assorted Croissants

Assorted Bagels and
Cream Cheese

Freshly Baked Cookies

Freshly Baked Brownies

Rice Krispies® Treats

 Orleans Pecan Pralines

Mini King Cakes

Fresh Beignets*

\$200 for up to five (5) consecutive hours of



SHEET CAKES

Choice of fruit or cream filling. Includes

Half Sheet Cake* (40 slices)

Full Sheet Cake* (80 slices)



EXHIBITOR CATERING MENU - THE NEW ORLEANS CONVENTION CENTER

A 21% service charge and applicable sales taxes will be added to all food and beverage orders

A LA CARTE

FROM THE PANTRY

Boiled Shrimp with Traditional Cocktail Sauce (2 dozen)

Imported & Domestic Cheese Display with Crackers (serves 20)

 Seasonal Vegetable Crudité with Ranch (serves 20)

 Sliced Fresh Fruit with Yogurt Dipping Sauce (serves 20)

 Whole Fresh Fruit (serves 20)

 Potato Chips and Creole Onion Dip (serves 20)

 Tortilla Chips and Salsa Roja (serves 20)

 Mixed Nuts (2 pounds)

Traditional Snack Mix (2 pounds)

Pretzel Twists (2 pounds)

Granola Bars (24 individual bars)

Assorted Individual Bags of Zapp's® Chips



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LUNCH MENUS



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LUNCH

BOXED LUNCHES



Mardi Gras

Please select from the following:

Mississippi Riverside Salads

Please select from the following:

French Quarter Wraps

Please select from the following:



LUNCH

LUNCH BUFFET

Gourmet Deli Buffet

Choice of one of the following Salads:

 · Roasted cauliflower and broccoli salad with



LUNCH SALADS



 Garden Salad
Mixed field greens with tomatoes, cucumbers and carrots.

Cajun Chicken Caesar Salad



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HORS D'OEUVRE



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HORS D'OEUVRE

SANDWICH PLATTERS

Mini Muffaletta
Sandwich Platter

Assorted Mini Po'Boy
Sandwich Platter

COLD HORS D'OEUVRE

(3) dozen minimum required.

 Beef and Potato Canapes

Creolaise Chicken Tarts

BMT Bites

 Seared Tuna on Crispy
Potato Cakes

 Sweet Pea Panna Cotta
Shooters

 Bayou Potatoes



 Antipasto Brochettes

Caponata Tarts



HORS D'OEUVRE

HOT HORS D'OEUVRE

(3) dozen minimum required.

 Hibachi Beef Skewers

Andouille Sausage and
Black-Eyed Pea Spring Rolls

Mushroom Pockets

 Chicken Tandoori Skewers

Louisiana Crab Cakes

Chili and White Corn
Hush Puppies

Pecan Encrusted Chicken
Tenders

Coconut Encrusted Shrimp

Mac n' Cheese Bites



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RECEPTION MENUS



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RECEPTION

RECEPTION STATIONS

Marketplace Bruschetta and Flat Bread Station

flat breads and pita chips

Specialty toppings to include:

Charcuterie Board with
Grilled Marinated Vegetables

Toasted flat breads and gourmet crackers



Decatur Street Bakery

petit fours, mini tartelettes and chocolate truffles



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RECEPTION

RECEPTION STATIONS

Sampling of New Orleans Desserts*

\$200 for up to five (5) consecutive hours of service.



Olde Time Candy Shoppe

Penny candy jars filled with your choice of sweet treats
Minimum selection of five types of candy – five pounds each

Infused Hydration Station

Three decorative dispensers filled with your choice of

Consult your catering sales manager for flavors of infused

Approximately (50) 7 oz servings per container.

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RECEPTION

SPECIALTY CARTS

Ice Cream Cart

(1) Standard cart includes: (100) assorted ice cream novelties

New Orleans Ice Cream Co. Cart

(1) Cart includes: (100) assorted individual New Orleans



Popcorn Cart*

(1) Popcorn machine includes popcorn and (325) popcorn

Smoothie Station*

Choice of (2) flavors – strawberry, wild berry or mango
Includes (150) 7 oz. Fruit smoothies



\$200 for up to five (5) consecutive hours

A (2)-hour set-up time is required.



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RECEPTION

SPECIALTY CARTS

Freshly Baked Gourmet Chocolate Chip Cookie Station*

chip cookies. Includes: (264) chocolate chip cookies,



Gourmet Soft Pretzel Station*

Includes: (180) freshly baked gourmet soft pretzels

*A Booth Attendant is required. \$200 for up to five (5) consecutive



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RECEPTION

ENHANCED ACTION STATIONS

Fresh Piped Cannoli Station

Includes: cannoli with traditional ricotta filling dipped in

Additional servings (ordered in advance/100 increments) \$275.00
Additional servings (ordered on site/100 increments) \$325.00

Vanilla Bean Crème Brûlée Station

Includes: rich, creamy custard filling of crème brûlée highlights the subtle flavors of vanilla bean and burnt caramel

1-6 hours of (2) attendants service

400 vanilla bean crème brûlées

Additional servings (ordered in advance/100 increments) \$275.00
Additional servings (ordered on site/100 increments) \$325.00



Chocolate Pot de Crème Station

Includes: traditional French sweet chocolate filled

1-6 hours of (2) attendants service

Additional servings (ordered in advance/100 increments) \$275.00
Additional servings (ordered on site/100 increments) \$325.00



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RECEPTION

BEVERAGE STATIONS

Frappe Station

Includes: your choice of (1) flavor – signature bananas

Additional cups (ordered in advance/100 increments) \$275.00
Additional cups (ordered on site/100 increments) \$325.00

Frozen Hurricanes (Non-Alcoholic)

Additional cups (ordered in advance/100 increments) \$275.00
Additional cups (ordered on site/100 increments) \$325.00



Cappuccino Station

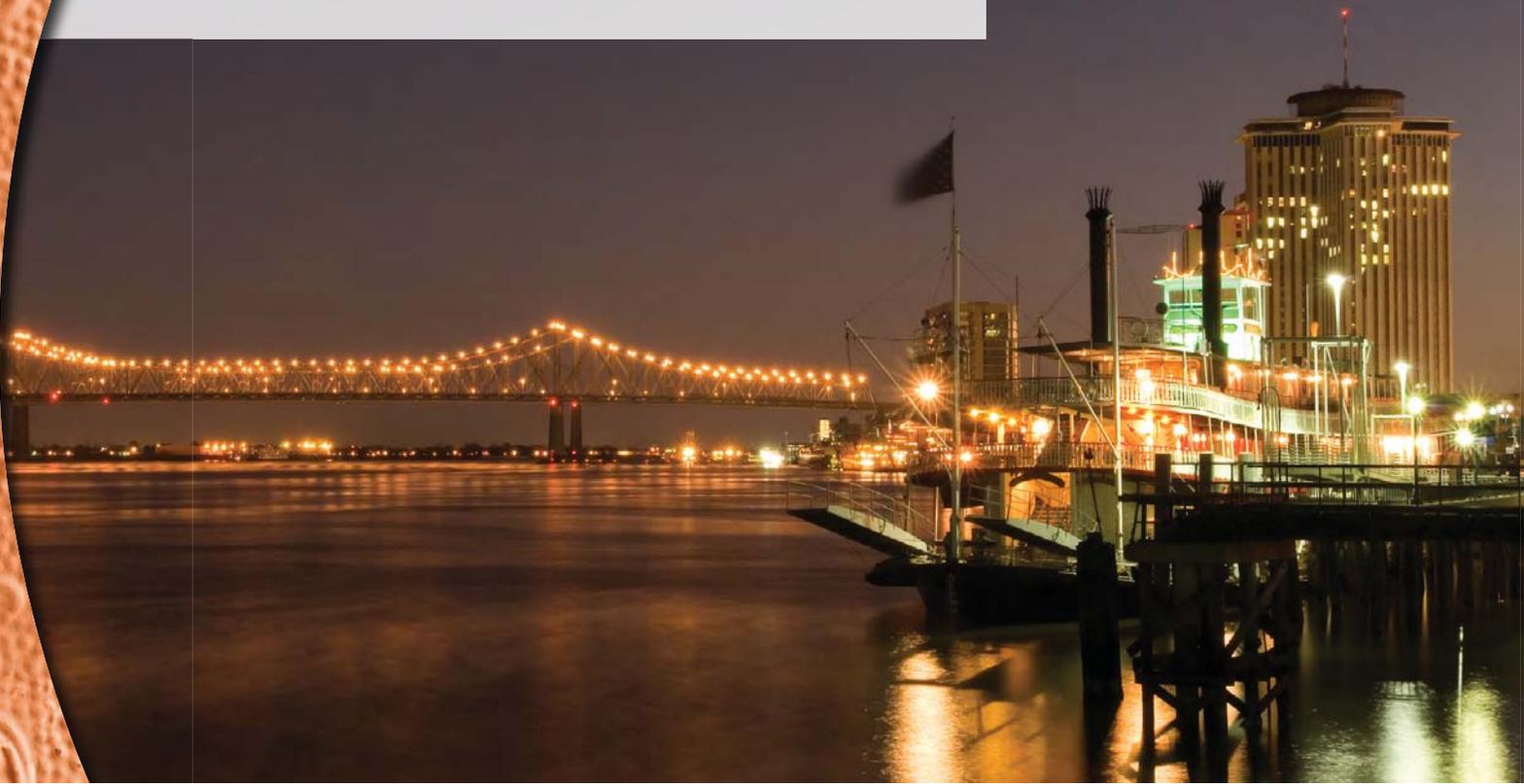
Orleans Cappuccino Enhancement

Additional cups (ordered in advance/100 increments) \$275.00



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BAR SERVICE



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BAR BEVERAGES

BOOTH CATERING INFORMATION

(MCCNOFB) is responsible for the

the following day(s).

Domestic Beer (case)

(non-alcoholic)

Imported/Microbrew Beer (case)

(local)

Draft Beer* · Domestic (keg)

Draft Beer* · Imported (keg)

Draft Beer* · Micro Brew (keg)

House Wine (bottle)

Wycliff Brut (bottle)

Martinelli's Sparkling
Apple Cider (bottle)



\$200 for up to five
(5) consecutive hours of service.



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BAR BEVERAGES

SPECIALTY BARS

South of the Border
Margarita Station*
Includes: (100) margaritas

Frozen Daiquiri Station*
Includes: (100) frozen daiquiris
Choose up to two flavors:

Hosted Bar*

Signature Hurricane Station*
Includes: (100) hurricanes

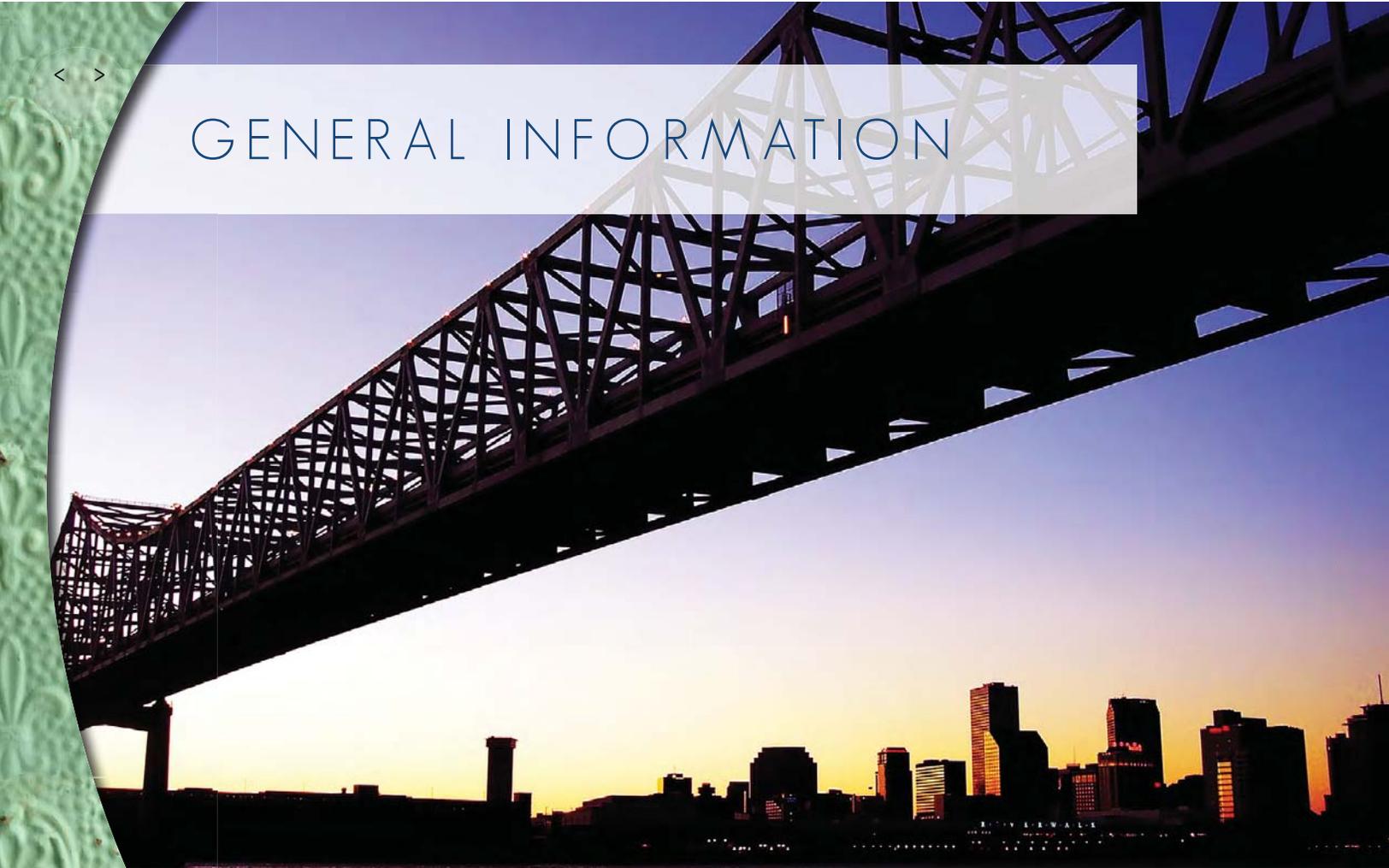
Cajun Mary Station*
Includes: (100) Cajun Mary's



\$200 for up to five (5) consecutive

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GENERAL INFORMATION





GENERAL INFORMATION

POLICIES AND SERVICES



Staffing

Minimum of (5) hours

functions on the exhibit floor.

- In order to best serve your catering needs, we require five (5)

Cancellation Policy

within (72) hours, (3 business days), prior to delivery.

Service Charges and Tax

labor and fees (including corkage). Current state and local sales taxes apply

catered event/function (or comparable service) which is used to defray the

satisfactory evidence of such exemption thirty (30) days prior to the event



MAKING IT BETTER TO BE THERE®



