



THE AMERICAN SECTOR ★ CATERING MENU



WWII
THE NATIONAL
WWII MUSEUM
NEW ORLEANS

THE AMERICAN SECTOR | CATERING

★★★★★ PROUD TO SERVE ★★★★★



BUFFET BREAKFAST

Minimum of 10 guests.

All Breakfast Buffets Include Assorted Bottled Fruit Juices,
Community Coffee, Herbal Teas

Continental Breakfast

Seasonal Fresh Fruit, Berries, Assorted Muffins, Croissants,
Danish, House Made Preserves

Breakfast Buffet #1

Seasonal Fresh Fruit, Berries, Scrambled Eggs, Stone Ground Grits, Buttermilk Biscuits,
Apple-wood Smoked Bacon, House Made Preserves

Breakfast Buffet #2

Scrambled Eggs, Stone Ground Grits, Buttermilk Biscuits, Apple-wood Smoked Bacon,
Oatmeal, Fruit & Brown Sugar, House Made Preserves

Breakfast Buffet #3

Assorted Breakfast Pastries, Sliced Fresh Fruit, Scrambled Eggs, Breakfast Potato Hash,
Apple-wood Smoked Bacon, Buttermilk Biscuits, House Made Preserves

Breakfast Buffet #4

Bananas Foster Pain Perdu, Scrambled Eggs, Breakfast Potatoes, Apple-wood Smoked
Bacon, Breakfast Sausage, Buttermilk Biscuits, Fruit & Yogurt Parfait, House Made
Granola, House Made Preserves



A LA CARTE BREAKFAST

Bananas Foster Pain Perdu (per person)

Bruléed Bananas, Toasted Pecans, Whipped Cream

Biscuit Sandwiches (each)

Choice of Bacon, Egg and Cheese or Sausage, Egg and Cheese
(May Substitute an English Muffin for the Biscuit)

Biscuits with Country Gravy (each)

Breakfast Potato Hash (per person)

Caramelized Onions, Peppers, Clipped Chives

Stone Ground Grits (per person)

Smoked Gouda Grits- *upcharge*

Jalapeno Grits- *upcharge*

Applewood-Smoked Bacon (per person)

Fresh Fruit Parfait (each)

Yogurt, Local Berries, House Made Granola

PLATED BREAKFAST

Minimum order of 15 guests.

All Plated Breakfasts are served with Orange Juice, Fresh Fruit, Breakfast Breads,
Community Coffee, Herbal Teas

Traditional Breakfast

Scrambled Eggs, New Orleans Style Smoked Sausage, Home Fried Potatoes

Shrimp and Grits

Louisiana Gulf Shrimp, Smoked Gouda Grits, Roasted Tomato, Tasso Broth

Bananas Foster Pain Perdu

Bruleed Bananas, Toasted Pecans, Whipped Cream, Applewood Smoked Bacon

NON-ALCOHOLIC BEVERAGES

Community Coffee (per gallon)

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Teas

Assorted Bottled Fruit Juices (each)

Fresh Lemonade (per gallon)

Freshly Brewed Iced Tea (per gallon)

House Made Infused Water (per gallon)

Bottled Water (each)

Sparkling Mineral Water (each)

Assorted Canned Sodas (each)

Coke, Diet Coke, Sprite

Milk (half pint)



BAKERY

Freshly Baked Muffins (per dozen)

Fresh Local Bagels (per dozen)

Assorted Flavors, Whipped Cream Cheese, House Made Preserves

Breakfast Breads (by the loaf — 8 portions)

Banana Nut, Carrot, Cinnamon Apple

Freshly Baked Croissants (per dozen)

Brownies Assorted Flavors (per dozen)

Cookies Assorted Flavors (per dozen)

House-made Pecan Pralines (per dozen)

Beignets Dusted with Powdered Sugar (per dozen)

Traditional New Orleans King Cake (Serves 20)

PANTRY

Assorted Cold Cereals (each)

Granola Bars (each)

Sliced Seasonal Fruit and Berries (per person)

Whole Fresh Fruit (each)

Assorted Yoplait® Yogurts (each)

Assorted Potato Chips (each)

Potato Chips and Dips (per person)

Roasted Garlic & French Onion Dips

BOXED LUNCHES

Minimum of 10 per selection.

All Boxed Lunches Include Potato Chips, Whole Fresh Fruit, Chocolate Chip Cookie,
Choice of a Soft Drink or Bottled Water and Condiments.

Higgins Boxed Lunches

Please select from the following:

Turkey, Provolone, on Kaiser, Lettuce, Tomato

Ham, Swiss on Kaiser, Lettuce, Tomato

Roast Beef, Cheddar on Kaiser, Lettuce, Tomato

Vegetarian Wrap, Feta, Hummus, Tomatoes, Cucumber, Sprouts

Chicken Caesar Salad, Romaine, Herbed Croutons, Parmesan, Classic Caesar dressing

Victory Garden Vegetable Salad, Champagne Vinaigrette

DELI BUFFET OPTIONS

Minimum order of 25 guests.

The following buffets Include Bakery Fresh Breads, Community Coffee, Iced and Hot Teas.

The Liberty Deli Buffet

Sliced Honey Ham, Smoked Turkey Breast, Traditional Egg Salad, Swiss and Cheddar Cheese, Mayonnaise, Mustard, Lettuce, Tomato, Dill Pickle Spears, House Made Cookies and Brownies

US Freedom Buffet

Roast Top Sirloin, Sliced Turkey, Mortadella, Salami, Shrimp Salad, Sharp Cheddar, Provolone Cheese, Mayonnaise, Mustard, Lettuce, Tomato, Pickles, House Made Assorted Sweets

Choose Two Sides from the following:

Seasonal Fruit Salad

Tasso Ham and Macaroni Salad

Victory Garden Salad

Stone Ground Mustard Potato Salad

LUNCH BUFFET

Minimum order of 25 guests.

Luncheon Buffet Includes Bakery Fresh Bread and Butter,
Community Coffee, Iced and Hot Teas.

Independence Buffet

Please select one Salad from the following:

Victory Garden Vegetable Salad, Champagne Vinaigrette
Traditional Caesar Salad, Herbed Croutons, Parmesan, Classic Caesar Dressing
Macaroni and Tasso Salad
Fresh Louisiana Fruit Salad

Please select two of the following Entrées:

Sautéed Beef Tips Simmered in Pan Gravy with Roasted Mushrooms
Penne Pasta, Garden Tomato Cream Sauce, Grilled Chicken, Baby Spinach
Barbecue Pork, Bacon Braised Southern Greens, Fresh Sweet Corn
Blackened Redfish, Louisiana Popcorn Rice, Seasonal Vegetables, Lemon Cream Sauce
Honey Bourbon Glazed Chicken, Andouille Pan Gravy, Potato Puree, Roasted Seasonal
Vegetables

Please select one Dessert:

Bread Pudding – Traditional, Sweet Potato or Bananas Foster, Rum Caramel Sauce
Assorted Cheesecakes, Local Berries
Southern Pecan Pie, Bourbon Whipped Cream
Red Velvet Cupcakes, Creole Cream Cheese Icing
House Made Cookies and Pralines

THREE COURSE PLATED LUNCHES

Minimum of 15 guests.

Plated Lunch Include Salad or Soup, Rolls, Butter, Community Coffee, Iced and Hot Teas

Please choose one Salad or Soup from the selection below:

Salad

Victory Garden Vegetable Salad, Champagne Vinaigrette

Baby Iceberg Wedge Salad, Applewood Smoked Bacon,
Cherry Tomatoes, Blue Cheese Crumbles, Balsamic Reduction

Traditional Caesar Salad, Herbed Croutons, Parmesan, Classic Caesar Dressing

~OR~

Soup

Chicken and Sausage Gumbo, Louisiana Popcorn Rice

Roasted Garden Tomato

Red Beans, Louisiana Popcorn Rice

Entrée Selections

Please choose one Entrée from the selection below:

Free Range Airline Chicken

Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Rosemary Chicken Jus

Creole Mustard Glazed Pork Loin

Sweet Potato Boulanger, Braised Southern Greens, Andouille Pan Gravy

Black Iron Seared Salmon

Parsnip Puree, Roasted Seasonal Vegetables, Herbed Cream Sauce

Redfish Courtbouillon

Stewed Tomatoes, Peppers, Creole Spices, Louisiana Popcorn Rice

Grilled Beef Tenderloin

Potatoes Au Gratin, Roasted Seasonal Vegetables, Glace de Viande

THREE COURSE PLATED LUNCHES – CONTINUED

Plated Desserts

Please choose one Dessert from the selection below:

Pecan Pie

Praline Vanilla Anglaise

American Sector S'mores Pie

Campfire Marshmallow

House Made Apple Pie

Farm Fresh Apples, Buttery Pie Crust

Key Lime Tart

Bananas Foster Cheesecake



DINNER BUFFETS

Eisenhower's Buffet

Please select one Salad from the following:

Victory Garden Vegetable Salad, Champagne Vinaigrette
Traditional Caesar Salad, Herbed Croutons, Parmesan, Classic Caesar Dressing

Please select two of the following Entrées:

Bourbon-Pecan Chicken
Sautéed Beef Tips Simmered in Pan Gravy with Roasted Mushrooms
Creole Mustard Glazed Pork Loin, Rosemary Demi-Glace
Buttermilk Fried Chicken
Red Beans and Louisiana Popcorn Rice

Please select two of the following Sides:

Parsnip Puree
Potatoes Au Gratin
Sweet Potato Boulangier
Yukon Gold Potato Puree
Roasted Seasonal Vegetables
Fresh Sweet Corn
Bacon Braised Southern Greens

Please select One Dessert:

Bread Pudding – Traditional, Sweet Potato or Bananas Foster, Rum Caramel Sauce
Assorted Cheesecakes, Local Berries
Southern Pecan Pie, Bourbon Whipped Cream
Red Velvet Cupcakes, Creole Cream Cheese Icing
House Made Cookies and Pralines

DINNER BUFFETS—CONTINUED

Truman's Buffet

Antipasto Display of Genoa Salami, Capicola Ham, Pepperoncini,
Assorted Cheese, Artisan Breads

Mixed Field Greens, Pecorino, Crispy Prosciutto, Grape Tomatoes, Croutons,
House Made Dressings

Shrimp Cocktail

Grilled Beef Tenderloin, Horseradish Cream Mousse, Mushroom Pan Gravy

Free Range Chicken Breast, Roasted Asparagus, Lemon Cream Sauce

Yukon Gold Potato Puree

Grilled Seasonal Vegetables

Seasonal Fruit Cobbler

Minimum of 25 guests.

Dinner Buffets Includes Rolls, Butter, Community Coffee, Iced and Hot Teas



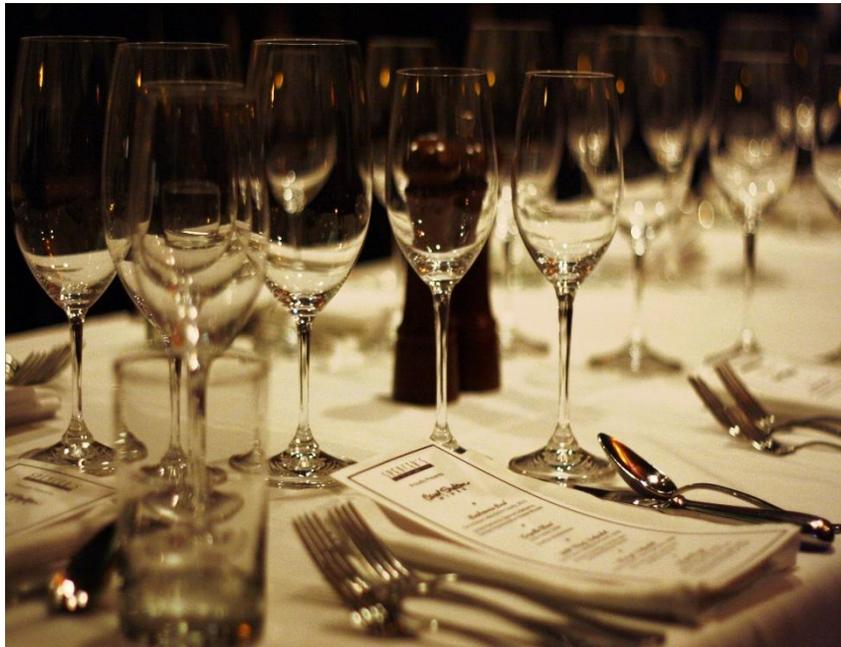
CHEF'S TABLE

Add to Your Buffet at Market Price

Louisiana Seafood Display-(seasonal)
Peel and Eat Shrimp, Boiled Crawfish, Lake Pontchartrain Blue Crab Claws,
Champagne Mignette, Bloody Mary Oyster Shooters

Entrées:

Duck Confit, Sweet Potato Boulanger
Veal Grillades and Grits, Charred Chilis and Onions
Rabbit Fricassee, Louisiana Popcorn Rice



THREE COURSE PLATED DINNERS

Minimum of 15 guests.

All Dinners Include Salad or Soup, Rolls, Butter, Dessert, Community Coffee, Iced and Hot Teas.

Starters

Please choose one from the selection below:

Victory Garden Vegetable Salad, Champagne Vinaigrette

Baby Iceberg Wedge Salad, Applewood Smoked Bacon, Cherry Tomatoes, Blue Cheese Crumbles, Balsamic Reduction

Traditional Caesar Salad, Herbed Croutons, Parmesan, Classic Caesar Dressing

Roasted Pear Salad, Baby Lettuce, Candied Pecans, Pecorino Cheese, Balsamic Vinaigrette

Crab and Citrus Salad, Jumbo Lump Crab, Local Citrus, Baby Frisee, Red Navel-Champagne Vinaigrette (additional charge)

Pate De Campagna, Country Pate, Mizuna, Charred Onions, Bourbon Blueberry Syrup (additional charge)

Creole Tomato Soup

Crab Bisque (additional charge)

Shrimp Bisque (additional charge)

Entrée

Please choose one Entrée from the selection below:

All-Natural Airline Chicken

Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Rosemary Chicken Jus

Creole Mustard Glazed Pork Loin

Sweet Potato Puree, Braised Southern Greens, Andouille Pan Gravy

Broiled Atlantic Salmon

Parsnip Puree, Roasted Seasonal Vegetables, Herbed Cream Sauce

Redfish Courtbouillon

Redfish, Stewed Tomatoes, Peppers, Creole Spices, Louisiana Popcorn Rice

THREE COURSE PLATED DINNERS – CONTINUED

Beef Short Ribs

Abita Amber Braised, Parmesan Polenta, Grilled Asparagus, Natural Pan Jus

Seared Gulf Fish

Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Citrus Beurre Blanc

Grilled Beef Tenderloin

6oz Prime Filet, Yukon Gold Puree, Seasonal Vegetables, Glace de Viande

Seared Pompano

Crushed Yucca and Plantain, Crystal Rum Conch Ceviche

Rabbit Dirty Rice Stuffed Quail

Bacon Braised Greens, Blanton's Sugar Cane Glaze

Black Iron Seared Beef Tenderloin

Prime Beef Filet, Boulanger Potatoes, Roquefort Cream, Crispy Tabasco Onions

Petite Filet and Free Range Chicken

Yukon Gold Potato Puree, Roasted Market Vegetables, Glace de Viande

Petite Filet and Local Gulf Fish

Parsnips Puree, Roasted Market Vegetables, Béarnaise Sauce

Petite Filet and Grilled Shrimp

Potatoes Au Gratin, Roasted Market Vegetables, Demi-Glace

(Add Butter Poached Crabmeat to the above Entrées at Market Price)

THREE COURSE PLATED DINNERS – CONTINUED

Desserts

Please choose one Dessert from the selection below:

Flourless Chocolate Cake

Raspberry Coulis, Whipped Cream, Seasonal Berries

Peanut Butter Semifreddo

Strawberry Meringue, Toasted Coconut

Bourbon Pecan Tart

Pecan Pralines, Whipped Cream, Praline Anglaise Sauce

French Opera Cake

Espresso Buttercream, Dark Chocolate Ganache,
Chocolate Covered Espresso Bean

House Made Apple Pie

Farm Fresh Apples, Buttery Pie Crust

Lemon Cheesecake

Candied Lemon Zest, Seasonal Berries, Raspberry Coulis



RECEPTION

Appetizers

Minimum of 50 pieces per selection.

Louisiana Shrimp Remoulade, Gulf Shrimp, Creole Spices, Clipped Chives

Deviled Eggs, Creole Mustard, Cajun Caviar, Micro Herbs

Sugarcane Glazed Beef Tenderloin, Horseradish Mousse

Roasted Tomato Bruschetta, Mozzarella, Garden Pesto

Maine Lobster Canape, Shaved Fennel Salad, Fresh Dill

Beef Carpaccio, Micro Arugula, Smoked Lemon Olive Oil

Southwestern Chicken Spring Roll, Sweet and Sour

Vegetable Spring Roll, Sweet and Sour

Sector Meat Pies, Ground Beef, Vegetables, Spices, Ranch Dipping Sauce

Crispy P&J Oysters, Spicy Buttermilk Ranch, Micro Herbs

Crawfish Wontons (seasonal), Soy Wasabi Dipping Sauce

Stuffed Crimini Mushroom, Manchego Cheese, Spinach, Artichoke

Ahi Tuna Tartare, Crisp Wonton Chip, Wasabi Aioli

RECEPTION PACKAGE

Minimum of 25 guests.

The Patriot Package

Victory Garden Display

Seasonal Fruit and Vegetable Display
Assorted Artisan Cheeses, Fresh Baked Breads,
Assorted Crackers

Station

Please choose one station from the selections below:

Pasta Jambalaya, Free Range Chicken, Andouille, Fire Roasted Vegetables,
Tomato Cream

Boudin Dirty Rice, Louisiana Popcorn Rice, Smoked Pork Shoulder,
Cajun Spices

White Bean Cassoulet, Navy Beans, Charred Trinity, Smoked Tasso, Demi-Glace

Roasted Garlic Pasta, Penne Pasta, Steamed Broccoli,
Fresh Spinach, Garlic Cream

Passed Appetizers

Please choose two Appetizers from the selections below:

Deviled Eggs, Creole Mustard, Cajun Caviar, Micro Herbs

Roasted Tomato Bruschetta, Mozzarella, Garden Pesto

Southwestern Chicken Spring Roll, Sweet and Sour

Vegetable Spring Roll, Sweet and Sour

Sector Meat Pies, Ground Beef, Vegetables, Spices, Ranch Dipping Sauce

Assorted House Made Pastries

Cookies, Brownies, Lemon Bars, Pralines

RECEPTION PACKAGE - CONTINUED

The Victory Package

Farm and Garden Display

Seasonal Fruit and Vegetable Display
Assorted Artisan Cheeses, Fresh Baked Breads, Assorted Crackers
House Made Charcuterie

Station

Please choose one station from the selections below:

Shrimp Creole

Local Gulf Shrimp, Stewed Tomatoes, Fire Roasted Trinity, Louisiana Popcorn Rice

Grilled Pork Tenderloin

Local Pork, Braised Southern Greens, Sugar Cane Glaze

Beer Braised Chicken

Free Range Chicken, Roasted New Potatoes, "High Life" Honey Glaze

Corn Maque Choux

Sweet Corn, Local Tomatoes, Pickled Okra

Passed Appetizers

Please choose two Appetizers from the selections below:

Louisiana Shrimp Remoulade, Gulf Shrimp, Creole Spices,
Clipped Chives

Deviled Eggs, Creole Mustard, Cajun Caviar, Micro Herbs

Sugarcane Glazed Beef Tenderloin, Horseradish Mousse

Roasted Tomato Bruschetta, Mozzarella, Garden Pesto

Beef Carpaccio, Micro Arugula, Smoked Lemon Olive Oil

Southwestern Chicken Spring Roll, Sweet and Sour

RECEPTION PACKAGE- CONTINUED

The Victory Package

Vegetable Spring Roll, Sweet and Sour

Sector Meat Pies, Ground Beef, Vegetables, Spices, Ranch Dipping Sauce

Crispy P&J Oysters, Spicy Buttermilk Ranch, Micro Herbs

Crawfish Wontons (seasonal), Soy Wasabi Dipping Sauce

Ahi Tuna Tartare, Crisp Wonton Chip, Wasabi Aioli

Carving Station

Please choose one item from the selections below:

House Smoked Turkey

Boneless Turkey Breast, Rosemary Jus

Creole Mustard Pork Loin

Center Cut Pork Loin, Andouille Pan Gravy

Honey Glazed Ham

Chisesi Bros Ham, Brown Sugar, Local Honey

Dessert Bites

Please choose three desserts from the selections below:

Mini Assorted Cheesecake

Coconut Macaroons (GF)

Miniature Bread Pudding

Mini Lemon Meringue

Mini Cream Puffs and Éclairs

Fruit Tartelettes

Pecan Pralines (GF)

RECEPTION STATIONS

A minimum of 25 guests.

Antipasto Display

Roasted Peppers, Genoa Salami, Pepperoni, Prosciutto, Artisan Cheeses, Seasonal Grilled Vegetables, Baked Breads, Assorted Crackers

Garden Vegetable Display

French Onion, Roasted Garlic Dip

Seasonal Fruit and Berries

Grilled Marinated Vegetables and Charcuterie Board

Grilled Seasonal Vegetables, House Made Charcuterie, Pickles and Preserves, Baked Breads, Assorted Crackers

Bruschetta and Hummus

Spicy Hummus, Grilled Eggplant, Olive Tapenade, Fresh Tomato, Basil, Garlic

Artisan Cheese Display

Assorted Cheeses, Seasonal Fruit, House Made Preserves, Assorted Breads

Gumbo

Chicken-Sausage Gumbo, Louisiana Popcorn Rice

Shrimp Creole

Local Gulf Shrimp, Stewed Tomatoes, Fire Roasted Trinity, Louisiana Popcorn Rice

Grilled Pork Tenderloin

Local Pork, Braised Southern Greens, Sugar Cane Glaze

Beer Braised Chicken

Free Range Chicken, Roasted New Potatoes, "High Life" Honey Glaze

Corn Maque Choux

Sweet Corn, Local Tomatoes, Pickled Okra

Louisiana Seafood Display- (seasonal) – Market Price

Peel and Eat Shrimp, Boiled Crawfish, Lake Pontchartrain Blue Crab Claws, Champagne Mignette, Bloody Mary Oyster Shooters

Pasta Jambalaya

Free Range Chicken, Andouille, Fire Roasted Vegetables, Tomato Cream

RECEPTION STATIONS- CONTINUED

A minimum of 25 guests.

Boudin Dirty Rice

Louisiana Popcorn Rice, Smoked Pork Shoulder,
Cajun Spices

White Bean Cassoulet

Navy Beans, Charred Trinity, Smoked Tasso, Demi-Glace

Roasted Garlic Pasta

Penne Pasta, Steamed Broccoli,
Fresh Spinach, Garlic Cream

CARVING BOARD

**Uniformed chef required*

All listed are per piece.

Roasted Pork Loin

Creole Mustard, Andouille Pan Gravy
(Serves approximately 30 people)

House Smoked Brisket

Chipotle Barbecue Sauce
(Serves approximately 30 people)

Grilled New York Strip

Mushroom Agrodolce
(Serves approximately 30 people)

House Smoked Turkey Breast

Rosemary Jus
(Serves approximately 25 people)

Whole Suckling Pig

Pulled Pork, Smoked Pork Reduction
(Serves approximately 50 people)

SMALL PLATE ACTION STATIONS

**Uniformed chef required*

Braised Short Ribs-House Made Macaroni and Cheese

Shrimp and Grits

Grilled Pork Loin- Smoked Boudin Dirty Rice

Pork Carnitas-Chipotle Crema, Lime, Cilantro, Corn Tortilla

DESSERT BITES

Minimum of 50 pieces per selection.

Mini Assorted Cheesecake

Mini Pecan Pies

Coconut Macaroons

Key Lime Tart

Miniature Bread Pudding

Mini Lemon Meringue pies

Mini Cream Puffs and Éclairs

Fruit Tartelettes

Pecan Pralines

Miniature Tres Leches Cakes

Chocolate Dipped Strawberry

SWEET STATIONS

Minimum of 25 guests.

New Orleans Beignets
Dusted with Powdered Sugar

Bananas Foster
Brown Sugar, Cinnamon, Rum, Vanilla Bean Ice Cream

Bread Pudding
Traditional Bread Pudding, Rum Caramel Sauce



BEVERAGE MENU

HOSTED BEVERAGE PACKAGES

Per person, per hour

Gold Package

American Beer, Gold Wine, Gold Spirits and Non-Alcoholic Selections

Premium Package

American Beer, Imported and Craft Beer and Premium Wine,
Premium Spirits and Non- Alcoholic Selections

Super Premium Package

American Beer, Imported and Craft Beer, Super Premium Wine,
Super Premium Spirits and Non-Alcoholic Selections

BEER BY THE BOTTLE

American Beer

Budweiser
Bud Light
Coors
Coors Light
Miller
Miller Lite
O'Doul's Amber (non-alcoholic)

Imported and Craft Beer

Amstel Light Heineken
Sam Adams Boston Lager
Abita Amber Ale
Dos Equis Coors Banquet
Miller Genuine Draft

Domestic Draft Beer – Keg

Imported/craft beers available upon request

BEVERAGES BY THE GLASS

Gold Spirits

Epic Vodka
Platinum Gin
Margaritaville Rum
Margaritaville Tequila
Glenquentin Rare Scotch
Buffalo Trace Bourbon
Rich & Rare Reserve Whisky

Premium Spirits

Ketel One Vodka
Tanqueray Gin
Captain Morgan Rum
Camarena Silver Tequila
Dewar's 12 Scotch
Bulleit Bourbon
Seagram's VO Whisky
Hennessey V.S.O.P. Cognac

Super Premium Spirits

Grey Goose
Bombay Sapphire
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Woodford Reserve Bourbon
Crown Royal Whisky
D'Ussé Cognac



WINE BY THE GLASS

Gold Wine by the Glass

Canyon Road Chardonnay
Canyon Road Cabernet

Premium Wine by the Glass

A by Acacia Chardonnay
Sterling Sauvignon Blanc
Stellina di Notte Pinot Grigio
Sterling Merlot
Chalone Monterey County Cabernet
Casillero Pinot Noir

Super Premium Wine by the Glass

William Hill Chardonnay
Edna Valley Sauvignon Blanc
MacMurray Pinot Gris
William Hill Cabernet
Edna Valley Merlot
MacMurray Pinot Noir

Sparkling Wine by the Bottle

Chandon Brut
La Marca Prosecco



GENERAL INFORMATION

Exclusivity

American Sector Catering maintains the exclusive right to provide all food and beverage in The National WWII Museum. All food and beverages, including water, must be purchased from American Sector Catering.

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 21% "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 21% 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 American Sector Catering 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 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.

American Sector Catering 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.

A credit card authorization shall be retained on file through the conclusion of the event. Any additional charges incurred during the function will be charged to the credit card on file upon completion of the event.

Linen, Décor, Table and Chair Service

American Sector Catering provides in-house poly cotton linen for most meal functions with our compliments. Additional linen fees will apply for specialty linen or linen required for meeting functions without food and beverage. Your catering sales manager will be happy to offer suggestions for your consideration and quote corresponding linens fees and additional décor services if requested. Additional fee for tables and chairs for events held in the Louisiana Memorial Pavilion, Campaigns of Courage Pavilion and US Freedom Pavilion: The Boeing Center. Tables and chairs are included for events held in the BB's Stage Door Canteen and American Sector Restaurant.

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 Eve and Day.

At the time of booking the event(s), American Sector Catering 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.

Cancellation Policy

Should Customer cancel the Event after a Contract has been signed, written notice must be received by American Sector Catering and the following cancellation fees will apply

<u>Written Confirmation Received by American Sector Catering</u>	<u>Liquidated Damages</u>
From 180 days to issue of Contract	25% of overall estimated revenue
From 121 days to 179 days prior to Event	50% of overall estimated revenue
From 60 days to 120 days prior to Event	75% of overall estimated revenue
From 59 days to the date of Event	100% of overall estimated revenue

Security

At the discretion of The National WWII Museum, 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.

Guarantees

The customer shall notify American Sector Catering 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 American Sector Catering of the guaranteed attendance within the time required.

- (a) American Sector Catering shall prepare for and provide services to persons attending the event on the basis of the estimated attendance specified in the BEO’s, and
- (b) Such estimated attendance shall be deemed to be the guaranteed attendance. American Sector Catering 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, American Sector Catering 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 thirty-three percent (33%) or more from the original contracted number of guests,
- (c) An additional charge of twenty percent (20%) per guaranteed guest may apply.

Meal functions of 1,000 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.

An additional fee may be applied for service to events with less than the stated minimum, for each menu category.

SERVICE DIRECTORY

The National WWII Museum

General Information 504.528.1944 Fax 504.527.6088 Email

info@nationalww2museum.org

American Sector Catering

Susette Rodriguez

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Angela Fortes

Event Sales Manager 504.274.1215

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The Centerplate Way

Centerplate is a leading global event hospitality company, serving fans and guests at more than 250 North American sports, entertainment and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients, to simple and clean preparations that let the food speak clearly, to crisp, sincere and attentive service, our guiding philosophy is more “restaurant” than “caterer.” So welcome to our place! We’ll do everything we can to help you have a fantastic time.

