



**WWII**  
THE NATIONAL  
WWII MUSEUM

**The** **AMERICAN** *Sector*  
CATERING

# Banquet & Catering Menu

# GENERAL INFORMATION

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## EXCLUSIVITY

American Sector Catering maintains the exclusive rights to provide all food and beverage at The National WWII Museum.

## FOOD AND BEVERAGE PRICING

A good faith estimate of food and beverage prices will be provided 3 months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, we reserve the right to make product substitutions based on specific commodity price increases and availability.

Due to the fluctuating market, our menu prices and availability are subject to change.

American Sector Catering is able to accommodate food allergies/dietary restrictions. A list should be provided five (5) business days prior the event date. Additional charges may apply.

## MENUS FOR LARGE EVENTS

Meal functions of 500 and above 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.

## SERVICE CHARGES AND TAX

A 22% service charge will apply to all food, beverage and labor charges. Current state and local sales taxes of 10.20% will apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

If an entity is tax exempt in the state where the facility is located, the customer must deliver satisfactory evidence of such 30 days prior to the event.

## PAYMENT POLICY

A deposit is required upon signing the catering contract. The remaining balance of payment is due five (5) business days prior to the event by either cashier's check, credit card or wire transfer. 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.

## LINEN, DÉCOR, TABLE AND CHAIR SERVICE

For events held in the Louisiana Memorial Pavilion, John E. Kushner Restoration Pavilion, Campaigns of Courage Pavilion and US Freedom Pavilion/The Boeing Center, a seating package is required at \$3 per person for reception style and \$5 per person for seated/buffet dinners plus state sales tax. This will include our in-house black or white poly cotton linen, tables and chairs.

For events held in the BB's Stage Door Canteen, American Sector Restaurant and American Sector Private Dining Room, tables and chairs are included. If linen is requested, a linen package is required at \$1.50 per person for reception style and \$2.00 per person for seated/buffet style.

# GENERAL INFORMATION

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## GUARANTEES

The customer must notify American Sector Catering five (5) business days prior to the event with the guaranteed number of guests for the event. If the number of guests served is greater than the guarantee, the customer is responsible for the total number of guests served. American Sector Catering will be prepared to serve three percent (3%) over the guarantee, up to 30 meals. The 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.

If the customer's guaranteed attendance increases by more than three percent (3%) within three (3) business days of the event, American Sector Catering reserves the right to charge a 20% surcharge on menu prices due to increased costs incurred. Additionally, the contracted menu items may not be available for the additional added guests.

## STAFFING

- **Butler, Attendant, Coat Check Attendant or Additional Servers Fee**  
\$160.00 plus tax and service charge for up to three (3) hours. \$40.00 plus tax and service charge for each additional hour.
- **Culinary Professional Fee**  
\$160.00 plus tax and service charge for up to three (3) hours. \$40.00 plus tax and service charge for each additional hour.
- **Bartender Fee**  
\$160.00 plus tax and service charge for up to three (3) hours. \$40.00 plus tax and service charge for each additional hour. 1 bartender per 75 guests is required for Hosted Bars. 1 bartender per 50 guests is required for Cash Bars.
- **Additional Fees**  
Additional fees, Small Group fees may apply to orders with guest guarantee lower than stated minimums. All labor fees listed are based on a minimum requirement of three (3) hours. Food and beverage events with fewer than 25 guests may incur a \$160.00 service fee.

## CANCELLATION POLICY

Cancellation by Customer shall be in writing. Payment is non-refundable if a function is cancelled less than fourteen (14) business days prior to services.

## 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.

## DELAYED OR EXTENDED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your event 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.



**The** **AMERICAN** *Sector*  
CATERING

**BREAKFAST & BRUNCH MENUS**

# BREAKFAST & BRUNCH MENUS

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## BUFFET BREAKFAST & BRUNCH OPTIONS

All prices listed are per guest. Minimum of 25 guests.

All breakfast & brunch buffets include orange juice,  
Community Coffee and herbal tea.

### CONTINENTAL BREAKFAST

Seasonal Fresh Fruit, Assorted Pastries,  
Preserves, Yogurt & Granola

### CANTEEN BUFFET

Seasonal Fresh Fruit, Scrambled Eggs, Stone Ground Grits, Buttermilk Biscuits,  
Apple-Wood Smoked Bacon, Preserves

### SOUTHERN MORNING BUFFET

Scrambled Eggs, Stone Ground Grits, Buttermilk Biscuits & Sausage Gravy,  
Apple-Wood Smoked Bacon, Preserves

### BRUNCH BUFFET

Assorted Quiche, Seasonal Fresh Fruit, Breakfast Potato Hash,  
Breakfast Sausage, Beignets with Powdered Sugar

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## PLATED BREAKFAST

All prices listed are per guest. Minimum of 25 guests.

All plated breakfasts include biscuits and preserves, orange juice,  
Community Coffee and herbal tea.

### TRADITIONAL BREAKFAST

Scrambled Eggs, New Orleans Style Smoked Sausage, Breakfast Potatoes

### SHRIMP AND GRITS

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

### QUICHE

Bacon, Onion & Cheese Quiche, Seasonal Fresh Fruit,  
Spring Mix with Champagne Vinaigrette

### GRILLADES AND GRITS

Slow Cooked Veal, Stewed Tomatoes & Herbs, Smoked Gouda Grits

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All prices based on 1 1/2 hours of service. Additional fees will apply if extended service is requested.

All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.

Events with less than 25 guests may incur a service fee of \$160.00.

# BREAKFAST & BRUNCH MENUS

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## RECEPTION BRUNCH OPTIONS

All prices listed are per guest and are based on 3 hours of service. Minimum of 25 guests.  
All breakfast & brunch buffets include orange juice, Community Coffee and herbal tea.

**SELECT THREE (3) FROM THE SELECTIONS BELOW**

**SELECT FOUR (4) FROM THE SELECTIONS BELOW**

**SELECT FIVE (5) FROM THE SELECTIONS BELOW**

**SELECT SIX (6) FROM THE SELECTIONS BELOW**

### TRADITIONAL

Scambled Eggs, Buttermilk Biscuits, Apple-Wood Smoked Bacon, Preserves

### MINI CROISSANT SANDWICHES

Chicken Salad with Arugula

### BISCUITS & GRAVY

Buttermilk Biscuits, Andouille Gravy

### QUICHE

Bacon, Onion & Cheese | Spinach & Artichoke

### NEW ORLEANS BEIGNETS

Powdered Sugar

### SMOKED SALMON PLATTER

Lemon, Dill, Capers, Onions, Cream Cheese, Crostini

### ANTIPASTO DISPLAY

Roasted Peppers, Genoa Salami, Pepperoni, Prosciutto, Artisan Cheeses,  
Seasonal Grilled Vegetables, Assorted Crackers & Crostini

### VICTORY GARDEN SALAD

Champagne Vinaigrette

### TRADITIONAL CAESAR SALAD

Herbed Croutons, Parmesan, Classic Caesar Dressing

### GRILLADES AND GRITS

Slow Cooked Veal, Stewed Tomatoes & Herbs, Smoked Gouda Grits

### MINI DESSERTS

Pralines, Macaroons, Bread Pudding, Cream Puffs, Eclairs

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Events with less than 25 guests may incur a service fee of \$160.00.

# BREAKFAST & BRUNCH MENUS

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## BREAKFAST & BRUNCH ENHANCEMENTS

Minimum of \$300.00 in sales if enhancements purchased a la carte.

### BEVERAGES

#### Price Per Gallon

Fresh Lemonade  
Freshly Brewed Iced Tea  
Freshly Brewed Peach & Mango Iced Tea  
Infused Water (Strawberry Lime or Cucumber Melon)

#### Price Per Item

Assorted Bottled Fruit Juices  
Dasani Water 16oz  
Smart Water  
Perrier  
Pellegrino  
La Croix Assorted  
Assorted Canned Sodas (Coke, Diet Coke, Sprite)  
Fairlife Milk (White, Chocolate, Strawberry)  
Naked® Fruit Juices  
Red Bull Energy Drink  
V8 Vegetable Juice  
Tazo Organic Iced Green Tea

#### Price Per Person

Minimum of 25 guests

### COFFEE BAR

Includes Community Coffee, Whipped Cream, Steamed Milk,  
Raw Sugar Cubes, Cinnamon, Nutmeg, Shaved Chocolate,  
Assorted Monin Syrups, Non-Dairy Milk, Pirouette Wafer Cookies

### HOT CHOCOLATE BAR

Includes Hot Chocolate, Marshmallows, Crushed Peppermint,  
Toffee Crumbles, Shaved Chocolate, Whipped Cream,  
Assorted Monin Syrups, Pirouette Wafer Cookies

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All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.  
Events with less than \$300.00 minimum may incur a service fee of \$160.00.

# BREAKFAST & BRUNCH MENUS

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## BREAKFAST & BRUNCH ENHANCEMENTS

Minimum of \$300.00 in sales if enhancements purchased a la carte.

### Price Per Dozen

Assorted Breakfast Pastries  
Danish, Muffins, Scones, Croissants

Assorted Bagels  
Whipped Cream Cheese, Preserves

New Orleans Beignets  
Powdered Sugar

Hard Boiled Eggs

Cinnamon Rolls

Filled Croissants

*Choice of:*

Sausage, Egg and Cheese, Spinach and Feta, Chocolate or Almond

### Price Per Person

Sliced Seasonal Fruit and Berries Platter

Stone Ground Grits

Parmesan and Goat Cheese Grits

Smoked Salmon Platter  
Lemon, Dill, Capers, Onions, Cream Cheese, Crostini

### Price Per Item

Whole Fresh Fruit

Individual Assorted Yogurt

Fresh Fruit Parfait  
Vanilla Yogurt, Berries, House Made Granola

Traditional New Orleans King Cake (serves 15)

Breakfast Burritos

Biscuits with Andouille Sausage Gravy

Biscuit Sandwiches

*Choice of:*

Egg and Cheese, Bacon, Egg and Cheese or Sausage, Egg and Cheese

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All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.  
Events with less than \$300.00 minimum may incur a service fee of \$160.00.



**The** **AMERICAN** *Sector*  
CATERING  
**AM/PM BREAKS**

# AM/PM BREAKS

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## BREAK OPTIONS

All prices listed are per guest. Minimum of 15 guests.  
Minimum of \$300.00 in sales if break purchased a la carte.

**All Breaks include bottled water.**

### MINDFUL SNACKS

Granola Bars, Yogurt, Wrapped Cheese Sticks,  
Whole Fruit, Popcorn, Choice of Juice or Flavored Sparkling Water

### GREEN BERET

Naked® Fruit Juice Smoothies, V8 Juice, Whole Fruit,  
Crudit  with Hummus, Pita Chips, Popcorn

### SWEET TREATS

Brownies, Assorted Fresh Baked Cookies, Assorted Cupcakes,  
Community Coffee

### STREETCAR STOP

Zapp's Potato Chips, Mini Assorted Po'Boys, Mini Muffulettas,  
Pecan Pralines, Assorted Soda

### PARADE ROUTE

Finger Sandwiches, Zapp's Potato Chips, Barq's Root Beer

### SNACK BAR

Candy Bars, Assorted Chips, Popcorn, Cookies

### PERSONAL CHARCUTERIE

Gourmet Cured Meats, Artisan Cheese, Fresh Fruit, Crackers, Preserves  
Assorted Sparkling Water

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All prices based on 1 hour of service. Additional fees will apply if extended service is requested.  
All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.  
Events with less than 15 guests may incur a service fee of \$150.00.

## AM/PM BREAKS

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### BREAK ENHANCEMENTS

Minimum of \$300.00 in sales if enhancements purchased a la carte.

#### BEVERAGES

##### Price Per Gallon

Community Coffee

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Teas

Fresh Lemonade

Freshly Brewed Iced Tea

Freshly Brewed Peach & Mango Iced Tea

Infused Water (Strawberry Lime or Cucumber Melon)

Orange Juice

##### Price Per Item

Assorted Bottled Fruit Juices

Dasani Water 16oz

Smart Water

Perrier

Pellegrino

La Croix Assorted

Assorted Canned Sodas (Coke, Diet Coke, Sprite)

Fairlife Milk (White, Chocolate & Strawberry)

Naked® Fruit Juices

Red Bull Energy Drink

V8 Vegetable Juice

Tazo Organic Iced Green Tea

##### Price Per Person

Minimum of 25 guests

#### COFFEE BAR

Includes Community Coffee, Whipped Cream, Steamed Milk, Raw Sugar Cubes, Cinnamon, Nutmeg, Shaved Chocolate, Assorted Monin Syrups, Non-Dairy Milk, Pirouette Wafer Cookies

#### HOT CHOCOLATE BAR

Includes Hot Chocolate, Marshmallows, Crushed Peppermint, Toffee Crumbles, Shaved Chocolate, Whipped Cream, Assorted Monin Syrups, Pirouette Wafer Cookies

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All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024. Events with less than \$300.00 minimum may incur a service fee of \$160.00.

## BREAK ENHANCEMENTS

Minimum of \$300.00 in sales if enhancements purchased a la carte.

### Price Per Dozen

Assorted Brownies  
Assorted Cookies  
Pecan Pralines  
New Orleans Beignets  
Powdered Sugar

### Price Per Item

Whole Fresh Fruit  
Granola Bars  
Individual Assorted Yogurt  
Fresh Fruit Parfait  
Vanilla Yogurt, Berries, House Made Granola  
Mixed Nuts  
Assorted Potato Chips  
Candy Bars  
Traditional New Orleans King Cake (serves 15)  
Sabra Hummus and Pita Chips  
Seasonal Fresh Fruit Cup  
Garden Vegetable Cup, Ranch  
Traditional New Orleans King Cake (serves 15)  
Finger Sandwich Tray (50 pieces)  
New Orleans PoBoy Tray (25 pieces)  
Mini Muffuletta Tray (25 pieces)

### Price Per Person

Sliced Seasonal Fruit and Berries Platter  
Assorted Cheese and Crackers Platter  
Smoked Salmon Platter  
Lemon, Dill, Capers, Onions, Cream Cheese, Crostini

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All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.  
Events with less than \$300.00 minimum may incur a service fee of \$160.00.



**The** **AMERICAN** *Sector*  
CATERING  
**LUNCH MENUS**

# LUNCH MENUS

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## BOXED LUNCHES

All prices listed are per person. A minimum of ten (10) boxed lunches must be ordered per event. Selections due five (5) business days prior to the event.

### HIGGINS BOXED LUNCHES

With up to three (3) selections of the following:

#### TURKEY & PROVOLONE

French Bread, Lettuce, Tomato

#### HAM & SWISS

French Bread, Lettuce, Tomato

#### ROAST BEEF & CHEDDAR

French Bread, Lettuce, Tomato

#### CHICKEN CAESAR SALAD

Herbed Croutons, Parmesan, Classic Caesar Dressing

#### VICTORY GARDEN SALAD

House Dressing

### EXECUTIVE BOXED LUNCH

With up to four (4) selections of the following:

#### WRAPS

##### CHICKEN CAESAR WRAP

Grilled Chicken, Romain Lettuce, Parmesan Cheese, Creamy Caesar Dressing

##### BALSAMIC ROASTED VEGETABLE (V)

Balsamic Roasted Vegetables, Caramelized Red Onion, Kalamata Olives,  
Roasted Red Pepper Hummus

##### ROAST BEEF AND CARAMELIZED ONION

Shaved Roast Beef, Caramelized Onions, Cheddar Cheese, Horseradish Aioli

#### SALADS

##### CLASSIC CHICKEN CAESAR

Chopped Romain Lettuce, Grilled Chicken, Parmesan Cheese, Croutons, Creamy Caesar

##### CHOPPED SALAD

Ham, Mixed Greens, Shredded Cheddar, Sweet Peppers,  
Grape Tomatoes, Cucumbers, Buttermilk Ranch

# LUNCH MENUS

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## EXECUTIVE BOXED LUNCH CONT...

### SANDWICHES

#### CHICKEN SALAD

Classic Chicken Salad, Lettuce, Tomato served on Croissant

#### MAGAZINE ST. HAM AND SWISS

Smoked Ham, Swiss Cheese, Lettuce, Tomato, Cajun Aioli  
served on Leidenheimer French Bread

#### CLASSIC ITALIAN SUB

Genoa Salami, Mortadella, Pepperoni, Provolone, Olives, Lettuce,  
Tomato and Deli Dressing served on a Baguette

#### GRILLED PORTOBELLO MUSHROOM (V)

Marinated Grilled Portobello, Roasted Red Bell Peppers, Spinach,  
Tomato, Balsamic Mayo served on a Pretzel Bun

#### CAJUN ROAST TURKEY

Sliced Cajun Turkey, Swiss, Pepperoncini, Lettuce, Tomato,  
Creole Honey Mustard on Brioche

#### GRILLED CHICKEN SUB

Grilled Chicken, Smoked Gouda, Lettuce, Tomato,  
Balsamic Aioli served on French Bread

### All boxed lunches include:

POTATO CHIPS, CHOCOLATE CHIP COOKIE, BOTTLED WATER, CONDIMENTS  
(mayonnaise & mustard)

ADD WHOLE FRUIT

ADD FRUIT CUP

ADD POTATO SALAD

ADD CANNED SODA

(Coke, Diet Coke or Sprite)

ADD ARTISAN OR SPARKLING WATER

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All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.

# LUNCH MENUS

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## BUFFET LUNCH OPTIONS

All prices listed are per person. Minimum of 25 guests.  
Each buffet includes iced tea.

### THE LIBERTY DELI BUFFET

Honey Ham, Smoked Turkey, Chicken Salad, Swiss and Cheddar Cheese, Baked Breads, Lettuce, Tomato, Dill Pickle Spears, Mayo, Mustard, two (2) of the below listed sides, House Made Cookies and Brownies

*Please select two sides from the options below:*

Seasonal Fruit Salad  
Victory Garden Salad, Champagne Vinaigrette  
Caesar Salad  
Stone Ground Mustard Potato Salad

### THE FREEDOM BUFFET

Soup, Salad and Pre-Made Sandwich Platter  
House Made Cookies and Brownies

*Please select one salad and one soup from the options below:*

Victory Garden Salad Champagne Vinaigrette	Crawfish, Corn & Potato Soup
Traditional Caesar Salad Herbed Croutons, Parmesan, Classic Caesar Dressing	Cream of Artichoke Soup
Mixed Greens Salad Bacon, Sweet Peppers, Grape Tomatoes, Goat Cheese, Creamy Balsamic	Smoked Gouda & Roasted Red Pepper Bisque
	Chicken and Sausage Gumbo Louisiana Steamed Rice

### PRE-MADE SANDWICH PLATTER TO INCLUDE:

Magazine St. Ham & Swiss  
Smoked Ham, Swiss Cheese, on Leidenheimer French Bread  
Cajun Roast Turkey  
Sliced Cajun Turkey, Swiss, Pepperoncini, Lettuce, Tomato,  
Creole Honey Mustard on Brioche  
Roasted Vegetable Wrap  
Balsamic Roasted Vegetables, Caramelized Red Onion,  
Kalamata Olives, Roasted Red Pepper Hummus

\*served with appropriate condiments

All prices based on 2 hours of service. Additional fees will apply if extended service is requested.  
All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.  
Events with less than minimum may incur a service fee of \$160.00.

# LUNCH MENUS

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## INDEPENDENCE BUFFET

All prices listed are per person. Minimum of 25 guests.  
Premium buffet includes rolls, butter, and iced tea.

*Please select one salad from the selections below:*

Stone Ground Mustard Potato Salad

Victory Garden Salad  
Champagne Vinaigrette

Caesar Salad  
Herbed Croutons, Parmesan,  
Classic Caesar Dressing

*Please select two entrees from the selections below:*

Seared Beef Tips  
Mushrooms, Red Wine Demi-Glace

Grilled Chicken & Penne Pasta  
Garden Tomato Cream Sauce, Baby Spinach

Braised Beef Brisket

Blackened Gulf Fish

Paneéd Chicken  
Brown Butter Almond Sauce

*Please select two sides from the selections below:*

Twice Baked Potato Casserole

Yukon Gold Mashed Potatoes

Bacon Braised Southern Greens

Roasted Seasonal Vegetables

Blanched Haricot Verts  
Almonds and Brown Butter

Corn Maque Choux

*Please select one dessert from the selections below:*

Traditional Bread Pudding  
with Rum Caramel Sauce

Red Velvet Cupcakes  
Creole Cream Cheese Icing

House Made Cookies and Brownies

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All prices based on 2 hours of service. Additional fees will apply if extended service is requested.  
All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.  
Events with less than minimum may incur a service fee of \$160.00.

# LUNCH MENUS

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## 3-COURSE PLATED LUNCH

All prices listed are per person. Minimum of 25 guests required.  
Includes rolls, butter, iced tea, and Community Coffee.

### 1ST COURSE

*Please choose one salad or soup from the selections below:*

Victory Garden Salad Champagne Vinaigrette	Chicken and Sausage Gumbo Louisiana Steamed Rice
Baby Iceberg Wedge Applewood Smoked Bacon, Cherry Tomatoes, Blue Cheese Crumbles, Balsamic Vinaigrette	Crawfish, Corn & Potato Soup Cream of Artichoke Soup
Caesar Salad Herbed Croutons, Parmesan, Classic Caesar Dressing	Smoked Gouda & Roasted Red Pepper Bisque

*Additional Soup/Salad Course +  
Please choose one from the selections above.*

### ENTRÉE COURSE

*Please choose one entrée from the selections below:*

Paneed Chicken Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Rosemary Jus
French Bread and Sausage Stuffed Pork Andouille Jambalaya, Braised Southern Greens, Natural Jus
Pan Seared Gulf Fish Mashed Potatoes, Roasted Brussels Sprouts, Scallion Soubise
Shrimp and Grits Gulf Shrimp, Smoked Gouda Grits, Roasted Tomato & Tasso Broth
Grilled Beef Tips Potatoes Au Gratin, Roasted Cauliflower and Broccoli, Red Wine Demi-Glace

### DESSERT COURSE

*Please choose one dessert from the selections below:*

Pecan Pie Praline Whipped Cream
Carrot Cake Cream Cheese Frosting
Key Lime Tart
Strawberry Cheesecake
Milk Chocolate Mousse Cake Cookie Crust and Chocolate Mirror Glaze

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Events with less than 25 guests may incur a service fee of \$160.00.



**The** **AMERICAN** *Sector*  
CATERING  
**DINNER MENUS**

# DINNER MENUS

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## DINNER BUFFETS

All prices listed are per person. Minimum of 25 guests.  
Dinner buffets include rolls, butter, and iced tea.

### EISENHOWER'S BUFFET

*Please select one salad from the selections below:*

Victory Garden Salad  
Champagne Vinaigrette

Caesar Salad  
Crisp Romaine, Shaved Parmesan, Garlic & Herb Croutons

*Please select two entrées from the selections below:*

Grilled Chicken Penne  
Tomatoes, Spinach, Shaved Parmesan, Fresh Basil, Garlic Cream Sauce

Grilled Beef Tips  
Mushrooms, Red Wine Demi-Glace

Slow Braised Pork Chops  
Smothered with Tomato, Onions, Garlic

New Orleans Red Beans & Andouille Sausage\*  
Louisiana Steamed Rice  
*\*Can Be Made Vegetarian Upon Request*

Paneéd Chicken  
Brown Butter Almond Sauce

Blackened Shrimp Pasta  
Sweet Peppers, Diced Tomatoes, Spinach, Penne

*Please select two sides from the selections below:*

Candied Sweet Potatoes

Roasted Seasonal Vegetables

Yukon Gold Mashed Potatoes

Bacon Braised Southern Greens

Potatoes Au Gratin

Fresh Sweet Corn

Roasted Fingerling Potatoes

*Please select one dessert from the selections below:*

Bananas Foster Bread Pudding  
Rum Caramel Sauce

Seasonal Fruit Cobbler

# DINNER MENUS

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## TRUMAN'S BUFFET

*Please select one salad from the selections below:*

Victory Garden Salad  
Champagne Vinaigrette

Strawberry & Spinach Salad  
Pickled Red Onions, Feta, Balsamic Vinaigrette

Mixed Field Greens Salad  
Bacon Lardons, Grape Tomatoes, Red Onions, Croutons,  
Blue Cheese Dressing

*Please select two entrées from the selections below:*

Grilled Beef Tenderloin  
Horseradish Cream Mousse, Red Wine Bordelaise

Dirty Rice Stuffed Pork Tenderloin  
Blanton's Sugar Cane Glaze

Free Range Chicken Breast  
Rosemary Cream Sauce, Baby Heirloom Tomatoes

Blackened Redfish

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

*Please select two sides from the selections below:*

Acadiana Dirty Rice

White Bean Cassoulet

Roasted Seasonal Vegetables

Candied Sweet Potatoes

Yukon Gold Mashed Potatoes

Bacon Braised Southern Greens

Roasted Asparagus

Potatoes Au Gratin

*Please select one dessert from the selections below:*

Bananas Foster Bread Pudding  
Rum Caramel Sauce

Seasonal Fruit Cobbler

Trifle  
Choice of Chocolate Brownie or Strawberry Shortcake

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All prices based on 3 hours of service. Additional fees will apply if extended service is requested.  
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Events with less than 25 guests may incur a service fee of \$160.00.

# DINNER MENUS

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## 3-COURSE PLATED DINNER

All prices listed are per person. Minimum of 25 guests required.  
Includes rolls, butter, iced tea, and Community Coffee.

### 1ST COURSE

*Please choose one salad or soup from the selections below:*

Victory Garden Salad  
Champagne Vinaigrette

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

Strawberry and Spinach Salad  
Feta Cheese, Red Onion, Creamy Balsamic Dressing

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

Cream of Artichoke Soup

Chicken and Andouille Sausage Gumbo  
Louisiana Steamed Rice

Crawfish, Corn & Potato Soup

Smoked Gouda & Roasted  
Red Pepper Bisque

Corn & Crab Bisque

*Additional Soup/Salad Course +  
Please choose one from the selections above.*

### ENTRÉE COURSE

*Please choose one entrée from the selections below:*

Airline Chicken Breast  
Scallion Mashed Potatoes, Haricot Verts, Rosemary Cream

Date Port Glazed Pork Chops  
Roasted Baby Potatoes, Braised Collard Greens

Blackened Redfish  
Acadiana Dirty Rice, Roasted Asparagus, Beurre Blanc

Beef Short Ribs  
Yukon Gold Potato Puree, Grilled Asparagus, Au Jus

Pan Seared Gulf Fish  
Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Citrus Beurre Blanc

Seared Snapper  
Coconut Rice, Cilantro-Lime Crab Salad

Cajun Dirty Rice Stuffed Pork Tenderloin  
Bacon Braised Greens, Blanton's Sugar Cane Glaze

Cast Iron Seared Filet  
Prime Beef Filet, Truffle Mashed Potatoes, Roasted Asparagus, Demi-Glace

## DUAL ENTRÉE OPTIONS

Petite Filet and Louisiana Lump Crab Cake  
Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Demi-Glace

Petite Filet and Local Gulf Fish  
Parsnip Puree, Roasted Seasonal Vegetables, Béarnaise Sauce

Petite Filet and Grilled Shrimp  
Potatoes Au Gratin, Roasted Seasonal Vegetables, Demi-Glace

\*Add Butter Poached Crabmeat to Entrée | Market Price

## DESSERT COURSE

*Please choose one from the selections below:*

Carrot Cake

Cream Cheese Icing

Bourbon Pecan Tart

Pecan Pralines, Whipped Cream

French Opera Cake

Espresso Buttercream, Dark Chocolate Ganache,  
Chocolate Covered Espresso Bean

House Made Apple Pie

Farm Fresh Apples, Buttery Pie Crust

White Chocolate Blueberry Cheesecake

Macerated Blueberries, Shaved White Chocolate, Whipped Cream

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All prices based on 3 hours of service. Additional fees will apply if extended service is requested.  
All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.  
Events with less than 25 guests may incur a service fee of \$150.00.



**The** **AMERICAN** *Sector*  
CATERING  
**RECEPTION MENUS**

# RECEPTION MENUS

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## RECEPTION PACKAGES

All prices listed are per person. Minimum of 25 guests required for each package. Passed Hors D'oeuvres, Carving Stations and Action Stations require specialty labor at \$160.00 per, for up to 3 hours.

### ALL AMERICAN HAPPY HOUR PACKAGE

*Based on a 2-Hour Event*

#### Three Hand Passed Hors D'oeuvres

Please select 3 hors d'oeuvres from "Hand Passed Hors D'oeuvres" page. Hors d'oeuvres will be passed for the first 60 minutes of the event.

#### DISPLAY STATION

*Please choose one station from the selections below:*

##### Victory Garden Display

Fresh Cut Seasonal Fruit and Vegetables,  
Artisan Cheeses, Assorted Breads and Crackers

##### Charcuterie Display

Charcuterie, Artisan Cheeses,  
Pickles, Preserves, Assorted Breads and Crackers

##### Bruschetta and Hummus Display

Spicy Hummus, Grilled Eggplant, Olive Tapenade,  
Fresh Tomato Basil & Garlic Bruschetta, Pita Chips, Assorted Crostini

##### New Orleans PoBoy Display

Displayed Full Loaf PoBoys - Cut into Individual Servings  
Assorted Meats, Lettuce, Tomato, Leidenheimer French Bread  
Zapp's Potato Chips

\*\*Shrimp & Oyster PoBoys - add \$3.00 per person

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All prices based on 2 hours of service. Additional fees will apply if extended service is requested. All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024. Events with less than 25 guests may incur a service fee of \$160.00.

# RECEPTION MENUS

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## THE VICTORY PACKAGE

*Based on a 3-Hour Event*

### Three Hand Passed Hors D'oeuvres

Please select 3 hors d'oeuvres from "Hand Passed Hors D'oeuvres" page.  
Hors d'oeuvres will be passed for the first 60 minutes of the event.

### Farm and Garden Display

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

## ENTRÉE STATIONS

*Please choose one station from the selections below:*

### Shrimp Creole

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

### Grilled Pork Tenderloin

Local Pork, Braised Southern Greens, Steens's Cane Syrup Demi-Glace

### Pan Roasted Chicken

Free Range Chicken, Roasted New Potatoes, Rosemary Cream

### Sundried Tomato Pasta

Penne Pasta, Steamed Broccoli, Basil, Garlic Cream

### Chicken & Andouille Sausage Gumbo

Louisiana Steamed Rice

### Pasta Jambalaya

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

## CARVING STATION

*Please choose one item from the selections below:*

*All carving stations are served with silver dollar rolls and condiments.*

*One uniformed chef attendant required at \$160.00 for up to 3 hours.*

### House Smoked Turkey

Boneless Turkey Breast, Rosemary Jus

### Creole Mustard Pork Loin

Center Cut Pork Loin, Andouille Pan Gravy

### Honey Glazed Ham

Pit Ham, Brown Sugar, Local Honey

### House Smoked Brisket

Chipotle Barbeque Sauce

## DESSERT BITES

*Please choose three desserts from the selections below:*

Mini Assorted Cheesecake

Macaroons

Miniature Bread Pudding

Mini Lemon Meringue

Mini Cream Puffs and Éclairs

Fruit Tartelettes

Pecan Pralines

Brownie Bites

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All prices based on 3 hours of service. Additional fees will apply if extended service is requested.  
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Events with less than 25 guests may incur a service fee of \$160.00.

## THE GOLD STAR PACKAGE

*Based on a 3-Hour Event*

### Three Hand Passed Hors D'oeuvres

Please select 3 hors d'oeuvres from "Hand Passed Hors D'oeuvres" page.  
Hors d'oeuvres will be passed for the first 60 minutes of the event.

### Antipasto + Charcuterie Display

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

## ENTRÉE STATIONS

*Please choose one station from the selections below:*

### Shrimp Creole

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

### Grilled Pork Tenderloin

Local Pork, Braised Southern Greens, Steens's Cane Syrup Demi-Glace

### Pan Roasted Chicken

Free Range Chicken, Roasted New Potatoes, Rosemary Cream

### Sundried Tomato Pasta

Penne Pasta, Steamed Broccoli, Basil, Garlic Cream

### Chicken-Sausage Gumbo

Louisiana Steamed Rice

### Pasta Jambalaya

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

## SMALL PLATE ACTION STATION

*Please choose one station from the selections below:  
One uniformed chef attendant required at \$160.00 for up to 3 hours.*

### Braised Short Ribs

Creamy Gouda Macaroni and Cheese

### Shrimp and Grits

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

### Pork Carnitas-Chipotle Crema

Lime, Cilantro, Corn Tortilla

# RECEPTION MENUS

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## CARVING STATION

*Please choose one item from the selections below:  
All carving stations are served with silver dollar rolls and condiments.  
One uniformed chef attendant required at \$160.00 for up to 3 hours.*

Roasted Pork Loin  
Creole Mustard, Andouille Pan Gravy

House Smoked Brisket  
Chipotle Barbeque Sauce

Grilled New York Strip  
Mushroom Demi-Glace, Horseradish Cream

House Smoked Turkey Breast  
Rosemary Jus

Honey Glazed Ham  
Pit Ham, Brown Sugar, Local Honey

Steamship Round of Beef\*  
Creamy Horseradish, Au Jus  
*\*minimum of 150 guests*

## DESSERT BITES

*Please choose three desserts from the selections below:*

Mini Assorted Cheesecake

Coconut Macaroons

Miniature Bread Pudding

Mini Lemon Meringue

Mini Cream Puffs and Éclairs

Fruit Tartelettes

Pecan Pralines

Brownie Bites

## Ice Sculptures | MARKET PRICE

Upgrade your reception package with a custom ice sculpture. Can be used to enhance your cold food display or as a stand alone decor item. Obtain pricing and availability upon request.

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All prices based on 3 hours of service. Additional fees will apply if extended service is requested.  
All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.  
Events with less than 25 guests may incur a service fee of \$160.00.

# RECEPTION MENUS

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## HAND PASSED HORS D'OEUVRES

*All prices listed are per piece. Minimum of 50 pieces per selection.*

### Hot

Southwestern Chicken Spring Roll

Lime Sour Cream

Vegetable Spring Roll

Sweet and Sour

Sector Meat Pies

Ranch Dipping Sauce

Crispy P&J Oysters

Spicy Ranch

Mini Crawfish Pies

Andouille Fritter

Remoulade Sauce

Mini Muffulettas

Olive Salad

Crawfish Wontons

Soy Wasabi Dipping Sauce

Pineapple Pork Slider

Mango Salsa

### Cold

Louisiana Shrimp Remoulade

Gulf Shrimp, Creole Spices, Chives

Smoked Catfish Deviled Eggs

Cajun Caviar, Chervil

Tomato Jam Crostini

Peppered Goat Cheese, Arugula

Caprese Skewers

Mozzarella, Tomato, Balsamic Glaze, Basil

Ahi Tuna Tartare

Crisp Wonton Chip, Wasabi Aioli

Blueberry Whipped Goat Cheese

Cucumber Wafer, Mint

Sugarcane Glazed Beef Tenderloin

Horseradish Mousse

Roasted Tomato Bruschetta

Mozzarella, Garden Pesto

### Per Person Option:

**SELECT 4 FOR 1/2 HOUR**

**SELECT 6 FOR 1 HOUR**

All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.

# RECEPTION MENUS

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## RECEPTION ENHANCEMENTS

The purchase of a reception package is required to add on any reception enhancements. All prices listed are per guest unless stated otherwise. A minimum of 25 guests.

### DISPLAYED ITEMS

#### Antipasto Display

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

#### Victory Garden Display

Seasonal Fruit and Vegetables, Artisan Cheeses, Assorted Breads and Crackers

#### New Orleans PoBoy Display

Displayed Full Loaf PoBoys - Cut into Individual Servings, Assorted Meats, Lettuce, Tomato, Leidenheimer French Bread

*\*Shrimp & Oyster PoBoys - Add \$3.00 per person*

#### Charcuterie Board

Charcuterie, Artisan Cheeses, Pickles, Preserves, Baked Breads, Assorted Crackers

#### Bruschetta and Hummus Display

Spicy Hummus, Grilled Eggplant, Olive Tapenade, Fresh Tomato Basil & Garlic Bruschetta, Pita Chips, Assorted Crostini

#### Louisiana Seafood Display | Market Price

Boiled Shrimp, Lake Pontchartrain Blue Crab Claws, Gulf Oysters on the Half Shell, Champagne Mignonette

### CARVING STATIONS

*All carving boards are served with rolls and condiments. All prices listed are per piece. One uniform chef attendant required at \$160.00 for up to 3 hours.*

#### Roasted Pork Loin

Creole Mustard, Andouille Pan Gravy  
*(serves approximately 30 people)*

#### House Smoked Brisket

Chipotle Barbeque Sauce  
*(serves approximately 30 people)*

#### Grilled New York Strip

Mushroom Demi-Glace  
*(serves approximately 30 people)*

#### House Smoked Turkey Breast

Rosemary Jus  
*(serves approximately 25 people)*

#### Honey Glazed Ham

Pit Ham, Brown Sugar, Local Honey  
*(serves approximately 30 people)*

#### Steamship Round of Beef

Creamy Horseradish, Au Jus  
*(serves approximately 200 people)*

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### SMALL PLATE ACTION STATIONS

*All prices listed are per person. A minimum of 25 guests. One uniformed chef attendant required at \$160.00 for up to 3 hours.*

#### Braised Short Ribs

Gouda Macaroni and Cheese

#### Shrimp and Grits

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

#### Grilled Pork Loin

Cajun Dirty Rice

#### Pork Carnitas-Chipotle Crema

Lime, Cilantro, Corn Tortilla

### SWEET STATIONS

*All prices listed are per person. A minimum of 25 guests. Station open 1 hour after event start. One uniform chef attendant required at \$160.00 for up to 3 hours.*

#### Bananas Foster

Brown Sugar Cinnamon, Rum, Vanilla Bean Ice Cream

#### Traditional New Orleans Bread Pudding

Rum Caramel Sauce

#### S'mores Brownies

Fudge Brownie, Toasted Whipped Marshmallow, Graham Cracker Crumbles, Shaved Chocolate

#### The Soda Shop

Scooped Ice Cream, Sundaes, Banana Splits

#### New Orleans Beignets

Powdered Sugar, Whipped Cream, Strawberries, Fudge, Caramel, Cinnamon, Shaved Chocolate



**The** **AMERICAN** *Sector*  
CATERING  
**BEVERAGE MENUS**

# BEVERAGE MENUS

## HOSTED BAR PACKAGES

Prices listed are per person. Bartender fee required - \$160.00 for up to three hours. \$40.00 for each additional hour. One (1) bartender per 75 guests is required.

*\*\*Bar package items/brands are subject to change based on availability\*\**

	<b>GOLD PACKAGE</b>	<b>PREMIUM PACKAGE</b>	<b>SUPER PREMIUM PACKAGE</b>
VODKA	Wheatley	Tito's Wheatley	Ketel One Wheatley
GIN	Miles	Tanqueray	Bombay Sapphire
RUM	Cane Run	Bacardi White	Bacardi 8
TEQUILA	Corazon Silver	Corazon Reposado	Corazon Reposado
SCOTCH	Glen Quentin	Dewar's White Label	Johnnie Walker Black
BOURBON	Benchmark	Buffalo Trace	Woodford Reserve Eagle Rare
WHISKEY	Sazerac	Makers Mark Sazerac	Crown Royal Sazerac
COGNAC	D'usse	D'usse	D'usse
WINES	1 Red and 1 White Gold Level Wine	1 Red and 1 White Premium Level Wine	1 Red and 1 White Super Premium Level Wine
AMERICAN BEER	Bud Light Michelob Ultra Miller Lite	Bud Light Michelob Ultra Miller Lite	Bud Light Michelob Ultra Miller Lite
LOCAL CRAFT BEER	Assorted Local New Orleans & Louisiana Micro Brews	Assorted Local New Orleans & Louisiana Micro Brews	Assorted Local New Orleans & Louisiana Micro Brews
<i>*Package bars come with non-alcoholic selections and standard mixers.</i>			
2 Hours	\$ per person (based on 2 hours)	\$ per person (based on 2 hours)	\$ per person (based on 2 hours)
3 Hours	\$ per person (based on 3 hours)	\$ per person (based on 3 hours)	\$ per person (based on 3 hours)
Additional Hour - Add	+\$ per person	+\$ per person	+\$ per person

A bartender fee required at \$160.00 per bartender for up to a three-hour event. A fee of \$40.00 per bartender will be charged for each additional hour. All prices are subject to 22% service charge and 10.20% tax.

Menu valid through August 31, 2024.

# BEVERAGE MENUS

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## HOSTED CONSUMPTION BAR

All prices are per beverage. Bartender fee required - \$160.00 for up to three hours. \$40.00 for each additional hour. One (1) bartender per 75 guests is required.  
Hosted Bar Beverage Minimum - \$500.00 per bar.

### Select Bar Level for the Hosted Wine and Spirits

#### Gold Level

Wine |  
Spirits |

#### Premium Level

Wine |  
Spirits |

#### Super Premium Level

Wine |  
Spirits |

All levels include the following:

American Beer |  
Local Craft Beer |  
Soft Drinks |  
Bottled Water |  
Sparkling Mineral Water |

*\*\*Bar items/brands are subject to change based on availability\*\**

All prices are subject to 22% service charge and 10.20% tax.

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## CASH BAR

All prices are per beverage (applicable taxes included). Host is responsible for bartender fee(s) - \$160.00 for up to three hours. \$40.00 for each additional hour. One (1) bartender per 50 guests is required for Cash Bars.

\*Cash Bar Beverage Minimum - \$500.00 per bar\*

### Select Bar Level for the Cash Wine and Spirits

#### Gold Level

Wine |  
Spirits |

#### Premium Level

Wine |  
Spirits |

#### Super Premium Level

Wine |  
Spirits |

All levels include the following:

American Beer |  
Local Craft Beer |  
Soft Drinks |  
Bottled Water |  
Sparkling Mineral Water |

*\*\*Bar items/brands are subject to change based on availability\*\**

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# BEVERAGE MENUS

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## SPECIALTY BAR OPTIONS

Prices listed are per person and based on a 3-hour event. Additional Bartender fee required - \$160.00 for up to three hours. \$40.00 for each additional hour. One (1) bartender per 75 guests is required.

### Mimosa Bar | per person Add-On | per person

House Sparkling Wine, Orange, Cranberry, Pineapple & White Peach Juices, Fresh Oranges & Mint

### Combined Bloody Mary & Mimosa Bar | per person Add-On | per person

### Cordial & Coffee Bar | per person Add-On | per person

Kahlua, Bailey's, Grand Marnier, Chambord, Amaretto Disaronno, Jameson Irish Whiskey, Tawny Port, Hennessy V.S.O.P., Glenmorangie 10yr Scotch, Eagle Rare Single Barrel Bourbon

Fresh Brewed Community Coffee, Whipped Cream, Steamed Milk, Raw Sugar Cubes, Cinnamon, Nutmeg, Shaved Chocolate, Assorted Monin Syrups, Non-Dairy Milk, Pirouette Wafer Cookies

### Bloody Mary Bar | per person Add-On | per person

Assorted Vodkas, House Made Bloody Mary Mix, Pickled Green Beans, Okra, Peppers & Olives, Fresh Celery Local Hot Sauce & Horseradish

Add Cajun Boiled Shrimp & Praline Bacon Garnishes | +3 pp

### Specialty Cocktail Add-On Options | per person

*Select (2) of the following Cocktails:*

Honey Bourbon Lemonade  
Hurricane  
Mai Tai  
Moscow Mule  
Spiked Peach Tea  
Irish Coffee

### Customized Hand-Crafted Cocktails Available

We will be happy to work with you to create a specialty cocktail just right for your event size and theme.

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## Wines by the Bottle and Special Order Wine List Available Upon Request

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All prices are subject to 22% service charge and 10.20% tax. Menu valid through August 31, 2024.