

MAISON DUPUY HOTEL

1001 TOULOUSE STREET  
NEW ORLEANS, LA 70112  
www.maisondupuy.com

# Breakfast

## ***Continental Breakfast Buffets***

*Buffets under 10 guests require  
an additional \$50.00 fee*

### ***Traditional Continental – \$18.95 per person***

Freshly Squeezed Orange Juice  
Seasonal Sliced Fruits and Yogurts  
Assorted Muffins, Croissants and Danish  
Selection of Jams and Butter  
Assorted Cereals and Milk  
Freshly Brewed Coffee and Hot Teas

### ***Healthy Starter – \$19.95 per person***

Freshly Squeezed Orange Juice  
Fresh Fruit Smoothies  
Berry Parfaits with Yogurt and Granola  
Seasonal Sliced Fruit  
Assorted Cereals and Milk  
Freshly Brewed Coffee and Hot Teas

## ***Full Breakfast Buffets***

*Buffets under 25 guests require  
an additional \$75.00 fee*

### ***Decatur Street - \$25.95 per person***

Freshly Squeezed Assorted Juices  
Assorted Cold Cereals with Milk  
Sliced Fruits with Assorted Yogurts  
Breakfast Muffins, Danish and Croissants  
Assorted Jams and Butter  
Scrambled Eggs with Cheese and Crispy Bacon  
Creole Cream Cheese Grits or Breakfast Potatoes  
Freshly Brewed Coffee and Hot Teas

### ***Esplanade Ave - \$32.95 per person***

Freshly Squeezed Assorted Juices  
Sliced Fresh Fruit  
Assorted Cold Cereals with Milk  
French Toast with Maple Syrup  
Scrambled Eggs  
Crispy Bacon and Sausage links  
Creole Cream Cheese Grits and Breakfast Potatoes  
Bagels with Assorted Cream Cheeses  
Freshly Brewed Coffee and Hot Teas

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## ***Plated Breakfast***

*Plated Breakfasts include:  
Freshly Squeezed Orange Juice  
Basket of Croissants, Danish and Muffins  
Assorted Jams and Butter  
Freshly Brewed Coffee and Hot Teas*

### ***American – \$22.95 per person***

Fluffy Scrambled Eggs  
Breakfast Potatoes or Grits  
Choice of:  
Crispy Bacon, Sausage link or Grilled Ham

### ***Pain Perdu – \$24.95 per person***

New Orleans French Bread Dipped in Vanilla  
Batter, Topped with Strawberries, Whipped  
Cream, Pecans and Powdered Sugar  
Choice of: Crispy Bacon, Sausage link or Grilled  
Ham

### ***Steak and Eggs – \$28.95 per person***

Grilled Hanger Steak  
Fluffy Scrambled Eggs  
Breakfast Potatoes  
Roasted Tomato

### ***Grillades and Grits – \$27.95 per person***

Panneéd Veal Cutlet  
Creole Cream Cheese Grits  
Creole Gravy

### ***Eggs Benedict – \$26.95 per person***

Two Poached Eggs Atop a Toasted English Muffin,  
Seared Canadian Bacon and Covered with  
Hollandaise Sauce.  
Served with Grilled Asparagus  
and  
Breakfast Potatoes

## ***Enhancements***

*Carved to order by one of our chefs*

### ***Creole Rubbed Roast Turkey Breast***

\$200.00 per turkey breast

### ***Bone in Maple Dijon Glazed Ham***

\$250.00 per ham

### ***Peppercorn Roasted NY Strip Loin***

\$325.00 per loin

*Made to order by one of our chefs*

*Minimum of 15 guests*

### ***Omelet Station - \$7.95 per person***

to include Assorted Cheeses,  
Baked Ham, Crispy Bacon,  
Fresh Vegetables  
and Louisiana Crawfish or Shrimp

### ***Smoked Salmon Station - \$6.95 per person***

Beautiful Display of Onions, Capers,  
Chopped Egg and Ripe Tomatoes  
Served with Bagels and  
Assorted Cream Cheeses

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# Breaks

## ***Sweet Themed Breaks***

*Breaks are for 30 minutes.*

*Breaks under 15 guests require an additional \$50.00 fee*

*All Breaks include Freshly Brewed Coffee, Assorted Soft Drinks and Bottled Water*

### ***Carnival Time - \$16.95 per person***

King Cake  
New Orleans Pralines  
Sliced Fresh Fruit  
Mardi Gras Beads

### ***Ice Cream Cart - \$14.95 per person***

Vanilla Ice Cream with Oreo Crumbles, Cherries, Cookie Dough, Chocolate Syrup, Caramel and Peanuts

### ***The Pastry Shop - \$13.95 per person***

Fresh Assortment of House Baked Pastries,  
To include Fruit Danishes, Muffins, Croissants  
Assorted Jams and Butter

### ***The Energizer - \$14.95 per person***

Fresh Made Yogurt Parfaits  
Assorted Granola Bars  
Sliced Fruit

## ***Salty Themed Breaks***

*Breaks are for 30 minutes.*

*Breaks under 15 guests require an additional \$50.00 fee*

*All Breaks include Freshly Brewed Coffee, Assorted Soft Drinks and Bottled Water*

### ***Charcuterie & Cheese - \$20.95 per person***

Assorted Sausages  
Domestic and Imported Cheeses  
with Fruit Garnish and Crackers

### ***Feeling a Little Nutty - \$13.95 per person***

Assorted Nutri-Grain Bars  
Cereal Bars  
Snack Bars  
Mixed Nuts

### ***The Street Vendor - \$15.95 per person***

Warm Soft Pretzels  
Corn Dogs  
Mustard

### ***Sports Break - \$14.95 per person***

Popcorn  
Pretzels  
Mixed Nuts  
Assorted  
Candy Bars

### ***Chips and Dips - \$14.95 per person***

Potato Chips with French Onion Dip  
Tortilla Chips and Salsa  
and Guacamole

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## ***Could Not Find a Break?***

### ***Build Your Own***

Danish, Muffins, Croissants - \$39.00/dozen

Bagels with Cream Cheese - \$37.00/dozen

Ham or Sausage and Egg Biscuits - \$39.00/dozen

Granola, Nutri-Grain or Cereal Bars - \$32.00/dozen

Whole Fresh Fruit - \$3.00/piece

Sliced Fruit - \$7.00/person

Individual Yogurts - \$5.00/each

Individual Bags of Chips or Pretzels - \$3.50/each

Individual Bags of Zapp's Chips - \$4.50/each

Mixed Nuts - \$30.00/pound

Mini French Pastries - \$39.00/dozen

Homemade Cookies or Brownies - \$38.00/dozen

Assorted Candy Bars - \$38.00/dozen

Chocolate Covered Strawberries - \$36.00/dozen

Ice Cream Bars - \$39.00/dozen

King Cake – feeds 20 people - \$65.00/cake

Pralines - \$42.00/dozen

Freshly Brewed Coffee - \$65.00/gal

Hot Water with Assorted Tea Bags - \$3.00/tea bag

Orange Juice - \$40.00/gallon

Grapefruit Juice - \$40.00/gallon

Cranberry Juice - \$40.00/gallon

Apple Juice - \$40.00/gallon

Tomato Juice - \$40.00/gallon

Individual Cans of Fruit Juice - \$4.00/can

Bottled Spring Water - \$4.00/each

Aqua Panna or Pellegrino Water - \$7.00/each

Assorted Soft Drinks - \$4.00/each

Lemonade or Fruit Punch - \$35.00/gallon

Iced Tea with Lemon - \$40.00/gallon

Red Bull and Sugar Free Red Bull - \$8.00/each

Gatorade - \$8.00/each

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# Lunch

## ***Plated Lunches***

*All Entrée Selections Include:  
Choice of Soup or Salad and a Dessert  
Assorted Rolls and Butter  
Iced Tea with Lemon*

### **First Course: Choice of One**

#### ***Soup du Jour***

NOLA Gumbo or  
Chef's Seasonal Selection

#### ***Classic Caesar Salad***

Crisp Romaine, Shaved Asiago Cheese,  
Kalamata Olive and Crostini,  
Served With Roman Dressing

#### ***Quarter Market Salad***

Tender Baby Greens, Blistered Ripe  
Tomatoes, Cucumbers and Carrots,  
Choice of Dressing

### **Third Course: Choice of One**

***Warm Chocolate Bread Pudding***

***Bourbon Pecan Pie***

***New York Chocolate Cheesecake***

***Chocolate Sponge Cake***

***Seasonal Fruit and Berries***

### **Second Course: Choice of One Entrée**

**Limit a choice of 3 per party**

#### ***Grilled Hanger Steak - \$35.95 per person***

Cashel Blue Cheese Butter, Haricot Verte and  
Roasted Red Potatoes

#### ***Crawfish and Crab Cakes - \$28.95 per person***

Served atop Fried Green Tomato with Creolaise and  
an Arugula Salad

#### ***Blackened Redfish - \$32.95 per person***

Butternut Squash and Tasso hash with Lemon Buerre  
Blanc

#### ***Vegetable Napoleon – \$24.95 per person***

Grilled Seasonal Vegetables layered with Puff  
Pastry

#### ***6oz Beef Filet - \$39.95 per person***

Marinated Portabella Mushrooms, Puree of roasted  
Garlic Potato and Port Wine Demi

#### ***Pan Seared Chicken – \$29.95 per person***

Wild Mushroom and Leek Risotto and Pan Jus

#### ***Red Beans and Rice – \$24.95 per person***

Slow Cooked with Andouille Sausage and Served  
Over Fluffy Long Grain Rice

#### ***Maison Dupuy Jambalaya – \$26.95 per person***

Chicken and Local Andouille Sausage

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## ***Plated Salad Lunch Entrees***

*All Salad Entrée Selections Include:  
Assorted Rolls and Butter, Iced Tea with Lemon  
Dessert Selection*

### **First Course: Choice of One**

#### ***Caesar Salad - \$20.95***

Romaine Lettuce, Crostini, Shaved Asiago Cheese,  
Kalamata Olives and Served with Roman Dressing

***Add Grilled Hanger Steak - \$26.95 per person***

***Add Grilled Chicken Breast- \$24.95 per person***

***Add Grilled Shrimp- 27.95 per person***

#### ***Gulf Coast Cobb Salad - \$29.95 per person***

Grilled Jumbo Shrimp, Lump Crab Meat, Avocado,  
Tomato, Boiled Egg, Olives and Bleu Cheese  
Served with Your Choice of Dressing

### **Second Course: Choice of One**

***Warm Chocolate Bread Pudding***

***Bourbon Pecan Pie***

***Creamy Cheesecake with Pecan Bourbon Glaze***

***Chocolate Decadence Cake***

***Seasonal Fruit and Berries***

### **To add a Soup**

***NOLA Gumbo or Chef's Soup Selection***

***\$5.95 per person***

## ***Sandwiches and Box Lunches***

*All lunches include:  
Bag of Zapp's Potato Chips  
Bakery Fresh Cookie and Whole Fruit  
Iced Tea with Lemon*

### ***Club - \$22.95 per person***

Choice of Turkey or Roast Beef with Swiss Cheese  
Bacon, Lettuce, Tomato, Mayonnaise and Mustard on  
the Side

### ***Veggie Wrap - \$22.95 per person***

Cucumber, Tomato, Sprouts, Hummus, Spinach and  
Feta Cheese With Tzatziki in a Flour Tortilla

### ***Grilled Chicken Sandwich - \$23.95 per person***

Rosemary Aioli, Roasted Tomatoes, Swiss Cheese on  
a Sourdough bun

### ***Roast Beef and Brie Sandwich - \$23.95 per person***

Piled High on French Bread with Baby Arugula and  
Horseradish Cream

### ***Chicken Caesar Wrap - \$22.95 per person***

Romaine, Asiago Cheese, Tomato, Roman Dressing  
Wrapped in a Flour Tortilla

### ***Cochon De Lait Po-Boy - \$23.95 per person***

Pulled Pork on French Bread with Shredded Lettuce,  
Caramelized Onions and Creole Mustard Aioli

### ***Po-Boy - \$23.95 per person***

Your choice of Smoked Ham, Turkey or Roast Beef  
on French Bread, "Dressed" with Shredded Lettuce,  
Sliced Tomato and Mayonnaise on the Side

### ***Half Muffaletta - \$23.95 per person***

Traditional New Orleans Sandwich with mortadella,  
Salami, Ham, Mozzarella, Provalone and Olive Salad

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## ***Lunch Buffets***

*All Lunch Buffets Include:*

*Assorted Rolls and Butter, Iced Tea with Lemon*

*Buffets under 25 guests require an additional  
\$10.00 per person fee*

### ***All Hail Caesar Buffet - \$29.95 per person***

Romaine Lettuce, Shaved Asiago Cheese

Flat Breads and Crostini

Roman Dressing

Kalamata Olives

Tomatoes

Artichoke Hearts

Grilled Chicken Breast

Marinated and Grilled Flank Steak

Bread Pudding

### ***Street Corner Deli - \$25.95 per person***

Garden Green Salad with Choice of Dressings

Potato Salad, Pasta Salad and Fruit Salad

Roast Beef, Ham and Smoked Turkey

Swiss, Cheddar and Pepper Jack Cheeses

Kaiser Rolls, Sliced Breads and

French Baguettes

Lettuce, Tomato, Pickle

Mayonnaise and Mustard

Bread Pudding

### ***Simply New Orleans - \$33.95 per person***

NOLA Gumbo

Garden Green Salad

Blackened Local Catfish

Chicken and Andouille Jambalaya

Red Beans and Rice with corn bread

Spinach Madelaine

Warm Chocolate Bread Pudding

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## ***Could Not Find a Buffet?***

### ***Build Your Own Buffet***

*All Lunch Buffets Include:*

Garden Green Salad  
Potato Salad  
Pasta Salad  
Fruit Salad  
Iced Tea with Lemon  
Rolls and Butter  
Chef's Dessert Selection

*Buffets under 25 guests require an additional \$10.00 per person fee*

*And:*

***Choice of 2 Entrees and 2 Sides  
\$37.95 per person***

*– or –*

***Choice of 3 Entrees and 3 Sides  
\$39.95 per person***

### **Entrees:**

Fried or Blackened Catfish  
Fried or Blackened Chicken  
BBQ Chicken  
BBQ Beef Brisket  
Pulled Cochon De Lait  
Pan seared Redfish  
Blackened Redfish  
Chicken & Andouille Jambalaya  
Grilled Pork Chops  
Grilled Flank Steak  
Crawfish Ettouffe  
Chicken and Andouille Gumbo  
Grilled Salmon

### **Sides:**

#### **Starches**

Cornbread Dressing  
Red Beans and Rice  
Puréed Potato  
Roasted Redskin Potato  
Baked Macaroni and Cheese  
Dirty Rice  
Candied Yams  
Rosemary Fingerling Potatoes  
Garlic Mash Potato  
Toasted Orzo, Arugula and Tomato

#### **Vegetables**

Spinach Madeleine  
Green Beans Almandine  
Corn Maque Choux  
Vegetable Medley  
Broccoli au Gratin  
Roasted Root Vegetables  
Grilled Vegetables  
Roasted Corn Succotash



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# All Day Packages

***Sandwiches and Such Package***  
***\$59.95 per person***

Package includes continuous freshly brewed hot coffee (regular and decaffeinated), assorted soft drinks and bottled water throughout the day

*Packages under 25 guests require an additional \$10 per person fee*

***Traditional Continental***

Chilled Freshly Squeezed Orange Juice  
Seasonal Sliced Fruits and Yogurts  
Assorted Muffins, Croissants and Danish  
Selection of Jams and Butter  
Assorted Cereals and Milk  
Freshly Brewed Coffee and Hot Teas

***Mid - Morning Break***

Granola Bars  
Assorted Whole Fruits

***Street Corner Deli***

Garden Green Salad with Choice of Dressings  
Potato Salad or Pasta Salad and Fruit Salad  
Roast Beef, Ham and Smoked Turkey  
Swiss, Cheddar and Pepper Jack Cheeses  
Kaiser Rolls, Sliced Breads and  
French Baguettes  
Lettuce, Tomato, Pickle  
Mayonnaise and Mustard

***Afternoon Break***

Choose from any of our Themed Breaks

***New Orleans Package***  
***\$68.95 per person***

Package includes continuous freshly brewed hot coffee (regular and decaffeinated), assorted soft drinks and bottled water throughout the day

*Packages under 25 guests require an additional \$10 per person fee*

***Traditional Continental***

Chilled Freshly Squeezed Orange Juice  
Seasonal Sliced Fruits and Yogurts  
Assorted Muffins, Croissants and Danish  
Selection of Jams and Butter  
Assorted Cereals and Milk  
Freshly Brewed Coffee and Hot Teas

***Mid - Morning Break***

Hot Beignets  
Assorted Whole Fruits

***Simply New Orleans Buffet***

Garden Green Salad with House Dressing  
Blackened Local Redfish  
Jambalaya with Chicken and Andouille Sausage  
Red Beans and Rice  
Spinach Madelaine  
Warm Chocolate Bread Pudding

***Afternoon Break***

Choose from any of our Themed Breaks

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### ***Uptown Package*** ***\$62.95 per person***

Package includes continuous freshly brewed hot coffee (regular and decaffeinated), assorted soft drinks and bottled water throughout the day

*Packages under 25 guests require an additional \$10 per person fee*

#### ***Healthy Starter***

Chilled Freshly Squeezed Orange Juice  
Fresh Fruit Smoothies  
Berry Parfaits with  
Yogurt and Granola  
Seasonal Sliced Fruit  
Assorted Cereals and Milk  
Freshly Brewed Coffee and Hot Teas

#### ***Mid - Morning Break***

Mixed Nuts  
Assorted Whole Fruits

#### ***All Hail Caesar Buffet***

Romaine Lettuce, Shaved Asiago Cheese  
Flat Breads and Crostini  
Roman Dressing  
Kalamata Olives  
Tomatoes  
Artichoke Hearts  
Grilled Chicken Breast  
Marinated and Grilled Flank Steak

#### ***Afternoon Break***

Choose from any of our Themed Breaks

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# Dinner

## *Plated Dinners*

*All Entrée Selections Include:  
Choice of Soup or Salad and a Dessert  
Assorted Rolls and Butter  
Freshly Brewed Coffee and Iced Tea with Lemon*

### First Course: Choice of One

#### *Classic Caesar Salad*

Crisp Romaine, Shaved Asiago Cheese, Kalamata Olives and Crostini Served with Roman Dressing

#### *Quarter Market Salad*

Tender Baby Greens, Blistered Ripe Tomatoes, Cucumbers and Carrots Served with Choice of Dressing

#### *Creole Tomato and Buffalo Mozzarella Salad*

Locally Grown Ripe Tomatoes, Fresh Mozzarella, Basil and a Balsamic Reduction

### Third Course: Choice of One

#### *Warm Chocolate Bread Pudding*

#### *Bourbon Pecan Pie*

#### *Chocolate sponge with Crème Anglaise And Brandied Cherries*

#### *White Chocolate Cheese Cake*

#### *Grande Marnier Berries with Chantilly Crème "Martini"*

### Second Course: Choice of One Entrée

#### *Blackened Redfish - \$46.95 per person*

Butternut Squash and Tasso hash with Lemon Buerre Blanc

#### *Grilled Hanger Steak - \$42.95 per person*

Cashel Blue Cheese Butter, Haricot Verte and Roasted Red Potatoes

#### *Airline Breast of Chicken - \$42.95 per person*

Wild Mushroom and Leek Risotto and Pan Jus

#### *BBQ Shrimp and Grits - \$44.95 per person*

Grilled Louisiana Shrimp over Stone Ground Grits

#### *8oz Beef Filet Mignon - \$59.95 per person*

Marinated Portabella Mushroom, Pomme Puree and Port Wine Demi

#### *Red Beans and Rice - \$33.95 per person*

Slow Cooked with Andouille Sausage and Served Over Fluffy Long Grain Rice topped with Duck Confit

#### *Maison Dupuy Jambalaya - \$34.95 per person*

Chicken and Local Andouille Sausage topped with Cochon De Lait

### To add a soup as another course

*NOLA Gumbo or Chef's Soup Selection  
\$5.95 per person*

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## ***Dinner Buffets***

*All Dinner Buffets Include:  
Assorted Rolls and Butter, Freshly Brewed Coffee,  
Hot Tea and Iced Tea with Lemon*

*Buffets under 25 guests require an additional  
\$10.00 per person fee*

### ***Second Line Buffet - \$51.95 per person***

NOLA Gumbo  
Garden Green Salad Served with House Dressing  
Fried P&J Oyster Shooters  
Blackened Local Catfish  
Jambalaya with Chicken and Andouille Sausage  
Red Beans and Rice  
Spinach Madelaine  
Warm Chocolate Bread Pudding

### ***Mediterranean Fare – \$51.95 per person***

Greek Salad with Balsamic Dressing  
Tabbouleh  
Hummus and Baba Ghanoush with pita  
Pasta Salad - Olive Oil, Tomatoes, Cucumbers,  
And Feta  
Grilled Chicken Breast with  
Moussaka (Eggplant Stew)  
Pan Seared Salmon with  
Cucumber Yogurt Sauce  
Spanakopita  
Baklava and  
Seasonal Berry Shooters

### ***South Beach Party - \$51.95 per person***

Garden Greens Salad Served with  
House Dressing  
Tropical Fruit Salad  
Mojo Marinated Flank Steak  
Jamaican Jerk Rubbed Chicken  
Black Beans and Coconut Jasmine Rice  
Baked Sweet Potato with  
Candied Pineapple, Pecans and Marshmallow  
Island Vegetables  
Key Lime Pie and Coconut Cake

### ***Le Meritage – \$59.95 per person***

Baby Spinach Leaves with Strawberries,  
Poppy Seeds, Feta Cheese and  
Balsamic Vinaigrette  
Pancetta Seared Chicken with  
Braised Leeks and Blistered Tomato  
Sarsaparilla and Bourbon Glazed Filet of Beef  
Broccoli Rhapsody with Charred Tomatoes  
and Roasted Garlic  
Toasted Orzo, Braised Radicchio  
and English Peas  
Warm Purple Potato Salad with Chevre Glace  
Baby Beans and Mirliton Casserole  
with Candied Pecans  
Chocolate Decadent Delight

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# Reception

## *Cold Hors D'oeuvres*

*All Hors D'oeuvres are served in  
25 and 50 piece increments*

### ***Tier 1 - \$2.95 per piece***

Assorted Finger Sandwiches  
Tomato Basil Bruschetta  
Grilled Vegetable Salsa Lettuce cup  
Blackberry and Brie Crostini  
Tomato Shooter with Fresh Mozzarella  
Rosemary Chicken Salad in Mini Basket

### ***Tier 2 - \$3.50 per piece***

Smoked Salmon on Cucumber with dill crème  
fraiche  
Crawfish Aioli on Crostini  
Yellow Fin Tuna Tartare Spoons  
Grande Marnier Berry Shooter  
Assorted Sushi and California Rolls  
*with Wasabi, Ginger and Soy*

### ***Tier 3 - \$3.95 per piece***

Mini Muffelattas  
Smoked Crawfish Dip Mini Martini  
Carpaccio of Filet Mignon *Tomato Jam and  
Parmesan Cheese on Crostini*  
Coriander Crusted Ahi Tuna *with Wasabi Whip on  
Wonton Chip*  
Marinated Cocktail Crab Claws

### ***Tier 4 - \$4.95 per piece***

Bistreaux Bloody Mary Shrimp Shooter  
Scallop Ceviche Mini Martini  
Crab Remoulade *on Crostini*

## *Hot Hors D'oeuvres*

*All Hors D'oeuvres are served in  
25 and 50 piece increments*

### ***Tier 1 - \$2.95 per piece***

Pecan Crusted Chicken  
Spinach and Feta Cheese in Flaky Pastry  
Andouille En Croute  
Caribbean Jerk Chicken Skewer  
Assorted Quiche  
Pear and Almond Brie Roulade  
Duck Quesadilla

### ***Tier 2 - \$3.50 per piece***

BBQ Pulled Pork Biscuit  
Blackened Beef Sirloin Skewer with *Charred Onion  
dip*  
Bacon Wrapped Dates with Chorizo  
Crawfish Pie  
Breaded Artichokes with Chevre  
Bacon Wrapped Filet with Gorgonzola

### ***Tier 3 - \$3.95 per piece***

BBQ Gulf Shrimp and Grit Mini Martini  
Creole Corn and Crab Bisque Shooters  
Miniature Local Crab Cakes  
Cajun Popcorn Crawfish or Shrimp Martinis  
Peking Duck Ravioli  
Nachitoches Meat Pie  
Crab Wonton  
Potato Wrapped Shrimp  
Braised Short Rib and Fontina Cheese Panini

### ***Tier 4 - \$4.95 per piece***

Blackened Lamb Lollipop with Mint Pestou  
Broiled Oysters on the Half Shell with Tasso Ham  
and Manchego Cheese Crust  
P&J Fried Oyster Shooter

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### ***Display Upgrades***

*\*These can be added onto existing menus and are not stand alone items*

***Raw Vegetable Display - \$7.95 per person***  
Assorted Fresh Seasonal Garden Vegetables  
Uniquely Presented with a Selection of  
Dips and Dressings

***Smoked Salmon Display - \$10.95 per person***  
Served with Capers, Onion, Chopped Egg,  
Tomatoes and Assorted Crisps and Crackers

***Grilled Vegetables Display - \$8.95 per person***  
Marinated and Grilled, Displayed with  
Spicy and Herb Aioli

***Imported/Domestic Cheese - \$11.95 per person***  
Display of a Variety of Cheeses from Soft to Hard,  
Mild to Full Flavored, Garnished with Fresh and  
Dried Fruits and Berries, Served with Crackers

***Charcuterie Display - \$11.95 per person***  
House made cured meats and terrines  
House made pickles Crackers and croutons

***Dips, Chips and Crostini - \$8.95 per person***  
Tomato Basil Bruschetta, Guacamole, Hummus  
and French Onion Dips with Crostini, Tortilla,  
Pita and Potato Chips

***Seasonal Fresh Fruit Display - \$8.95 per person***  
Fresh Sliced Fruits, Melons and Berries  
Accompanied by Housemade Yogurt Dip

***Dessert Display - \$9.95 per person***  
Chef's selection 3-4 house made Delicious Treats  
served with Freshly Brewed Coffee (Regular and  
Decaffeinated)

### ***Action Station Upgrade***

*\* These can be added onto existing menus and are not stand alone items*

***Louisiana Gumbo - \$8.95 per person***  
Classic Chicken and Andouille Sausage Gumbo,  
Served Over Fluffy Rice  
Attended by In Room Uniformed Attendant

***New Orleans Ettouffee - \$8.95 per person***  
Choice of Crawfish or Shrimp, Served with Rice

***Jambalaya - \$8.95 per person***  
Seasoned Rice with Chicken, Andouille Sausage

***Pasta Station - \$13.95 per person***  
Penne Rigate Italian Sausage, Roasted Garlic,  
Artichokes and Peas Tossed with a Plum Tomato  
Sauce and Cavatappi Pasta.  
Grilled Chicken, Roma Tomatoes,  
Spinach and Pine Nuts  
Tossed in a Pesto Cream Sauce.  
Accompanied with Shaved  
Parmesan Cheese and Garlic Bread.  
Prepared In Room by a Uniformed Attendant.

***Mashed Potato Martini Bar – \$10.95 per person***  
Horseradish and Garlic Mashed Potatoes  
Toppings to include Aged Cheddar  
Cheese, Smoked Gouda Cheese, Bleu Cheese,  
Chives, Sour Cream, Peas,  
Crispy Bacon and Onions,  
Mushroom Shallot Gravy  
Prepared In Room by a Uniformed Attendant.

***Aged Cheddar Grits and Mac-N-Cheese  
Martini Bar - \$11.95 per person***  
Toppings to include Apple Smoked  
Bacon, Pulled Pork, Caramelized  
Andouille Sausage, Smokey BBQ Sauce,  
Tabasco, Shredded Cheddar Cheese, Fried Onions  
and Candied Pecans.  
Prepared In Room by a Uniformed Attendant.

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***The Carving Board***

*Includes Carver*

Herb Crusted Strip Loin of Beef  
with Split Rolls and Condiments  
***\$12.95 per person***

Whole Roast Salmon with  
Traditional Accoutrements  
***\$11.95 per person***

Roasted Rosemary Turkey  
with Cranberry Orange Compote  
and Split Rolls  
***\$9.95 per person***

Prime Rib Roast  
with Split Rolls, Pan Jus and  
Horseradish cream  
***\$16.95 per person***

Banana Leaf Wrapped Seasonal Fish  
with Garlic, Ginger, Cilantro, and Lime  
***\$13.95 per person***

Coriander and Pink Peppercorn Rubbed Pork Loin  
with Brandy Apple Jus  
***\$9.95 per person***

***Traditional New Orleans Experiences***

***New Orleans Shrimp or Crawfish Boil***  
***Market Price***

Boiled Shrimp or Crawfish (seasonal),  
Andouille Sausage, Sweet Corn on the Cobb,  
New Potatoes, Mushrooms, and Okra  
Served Down Home Style.  
Get Ready to Get Your Fingers Dirty  
and Pass a Good Time!

***Seafood Pirogue***  
***Market Price***

Raw Oyster Station with  
Assorted Condiments and Crackers  
Sold in Increments of 100  
(Additional One Time \$150 Shucker Fee)

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## ***Reception Packages***

*All receptions include:*  
The Reception Food is based on  
Two (2)Hours of Service

Freshly Brewed Iced Tea with Lemon,  
Assorted Soft Drinks and Bottled Waters

Receptions Under 25 Guests  
Require an Additional \$10 per person fee

Hors d'Oeuvre Selections from Tier 1,2 or 3. Tier 4  
May Be Added as an Additional Charge

Station Selections Do Not Include Seasonal Fish,  
Prime Rib, Shrimp or Crawfish Boils or  
the Seafood Pirogue, But Can Be Added  
For An Additional Charge

***Quarter Package – \$48.95 per person***  
Choice of Two Hot and Two Cold Hors D'oeuvres  
Choice of One Display  
Choice of Two Stations

***New Orleans Package – \$54.95 per person***  
Choice of Three Hot and Three Cold Hors  
D'oeuvres  
Choice of Two Displays  
Choice of Two Stations

***Louisiana Package – \$62.95 per person***  
Choice of Four Hot and Four Cold Hors D'oeuvres  
Choice of Two Displays  
Choice of One Station  
Choice of One Carving Station

## ***Bar Packages***

*Bar Packages are Priced by the Hour  
on a Hosted Bar and are Per Person*

*Open Bar Package Selections:*

### **Beer and Wine Package**

*Domestic and Imported Beers  
(BudLight, Miller Lite, Abita Amber and Heineken)  
House Red and White Wine Selections  
Soft Drinks, Assorted Fruit Juices and Bottled Water*  
***Three Hour Open Beer and Wine Package***  
***\$31.00 per person***

### **Premium Brands Open Bar**

*Barcardi Rum, Tanqueray Gin, Stolichnaya Vodka,  
Jose Cuervo Tequila, Jack Daniels Bourbon, Dewars  
Scotch, Seagrams 7 Blend*  
*Domestic and Imported Beers (see list above)  
House Red and White Wine Selections  
Soft Drinks, Assorted Fruit Juices and Bottled Water*  
***Three Hour Open Beer and Wine Package***  
***\$35.00 per person***

### **Super Premium Brands Open Bar**

*Captain Morgan Rum, Bombay Sapphire Gin, Grey  
Goose Vodka, Pâtrone Tequila, Maker's Mark  
Bourbon, Chivas Regal Scotch, Crown Royal Blend*  
*Domestic and Imported Beers (see list above)  
House Red and White Wine Selections  
Soft Drinks, Assorted Fruit Juices and Bottled Water*  
***Three Hour Open Beer and Wine Package***  
***\$40.00 per person***

*The Maison Dupuy Will Provide One Complimentary  
Bartender for 75 guests.*

*Should you wish to add an additional Bartender, a  
fee of \$100.00/hour will then be applied.*

*Champagne is not included on the bar, but can be  
purchased at \$45.00/bottle*



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<b><i>Bar Packages by the Hour on a Hosted Bar and are Per Person</i></b>			<b><i>Hosted Bar Pricing per Drink, Either By Cash or By Consumption</i></b>	
<b>Beer and Wine Package</b>			Consumption Service Charge Tax <b><u>Not</u></b> Included	Cash Bar Service Charge Tax Included
<b>1 Hour</b>	<b>2 Hours</b>	<b>3 Hours</b>		
\$18.00	\$26.00	\$31.00		
<b>Premium Liquor, Beer and Wine Package</b>			Premium Brands	
<b>1 Hour</b>	<b>2 Hours</b>	<b>3 Hours</b>	\$9.00	\$10.00
\$22.00	\$30.00	\$35.00		
<b>Super Premium Liquor, Beer and Wine Package</b>			Super Premium Brands	
<b>1 Hour</b>	<b>2 Hours</b>	<b>3 Hours</b>	\$10.00	\$11.00
\$26.00	\$34.00	\$40.00		
			Domestic Beers	
			\$5.00	\$6.00
			Imported Beers	
			\$6.00	\$7.00
			House Wines	
			\$7.00	\$8.00
			Sodas, Fruit Juice, Bottled Water	
			\$4.00	\$5.00
			A \$100.00 Bartender Fee (per hour) applies to all Cash and Consumption Bars.	
			A \$100.00 Cashier Fee (per hour) applies to all Cash Bars.	