

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*

MAISON DUPUY HOTEL

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

<i>Bar Packages by the Hour on a Hosted Bar and are Per Person</i>			<i>Hosted Bar Pricing per Drink, Either By Cash or By Consumption</i>	
Beer and Wine Package			Consumption Service Charge Tax <u>Not</u> Included	Cash Bar Service Charge Tax Included
1 Hour	2 Hours	3 Hours		
\$18.00	\$26.00	\$31.00		
Premium Liquor, Beer and Wine Package			Premium Brands	
1 Hour	2 Hours	3 Hours	\$9.00	\$10.00
\$22.00	\$30.00	\$35.00		
Super Premium Liquor, Beer and Wine Package			Super Premium Brands	
1 Hour	2 Hours	3 Hours	\$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.	