

Banquet Menus

for

Maison Dupuy

BREAKS

Minimum of 15 people – 30 minute breaks
Fewer than 15 people add \$50.00 to total

Carnival Time

King Cake
Pralines
Sliced Fresh Fruit
Coffee (Reg and Decaf)
Assorted Soft Drinks
\$12.50 per person

I Scream for Ice Cream

Chocolate, Vanilla, Strawberry Ice Cream
Fixin's for Banana Splits
Ice Cream Bars
Pop Sicles
Assorted Soft Drinks
\$11.75 per person

French Quarter Fun

Hurricanes
Mint Juleps
Assorted Soft Drinks
Mini Muffalettas
Roast Beef Po-Boys
Pralines
\$14.75 per person
Make it Non-Alcoholic for \$12.25

Fiesta Time

Chips and Dips
Margaritas/Lemonade
Assorted Soft Drinks
Piñata of Candy Bars
Quesadillas
\$13.00 per person
Make it Non-Alcoholic for \$11.25

Que Sera Sera

Vegetable Tray with Dip
Assorted Cheeses with Crackers
Sliced Fresh Fruit
Fruit Bars
Perrier/Bottled Water
\$12.25 per person

Java Java

Three different types of Coffee
Cookies
Chocolate Swirlers
Coffee Cake
Bottled Water
\$11.00 per person

Sugar Rush

Assorted Candy Bars
Brownies
Cookies
Coffee
Bottled Water
\$12.00 per person

Let's Go To The Movies

Pretzels
Popcorn
Peanuts
Assorted Candy Bars
Assorted Soft Drinks
\$11.25 per person

The above menus are subject to a 22% service charge and a 9.75% sales tax

OTHER BREAK SUGGESTIONS

Chilled Fruit Juices:

Orange, Grapefruit, Apple, Tomato or Cranberry	\$18.00 per carafe
Canned Fruit Juices	\$3.25 each

BEVERAGES

Freshly Brewed Coffee (regular or decaf)	\$40.00 per gallon
Milk.....	\$21.00 per carafe
Iced Tea or Lemonade	\$20.00 per carafe
Bottled Water	\$3.50 each
Assorted Soft Drinks.....	\$3.00 each
Assorted Hot Teas.....	\$2.00 each

EARLY ENERGIZERS

Cinnamon Rolls	\$28.00 per dozen
Croissants.....	\$26.00 per dozen
Assorted Muffins	\$26.00 per dozen
Assorted Fruit Danishes	\$26.00 per dozen
Bagels with Cream Cheese	\$28.00 per dozen
Mardi Gras King Cake	Price Per Cake
Breakfast Sandwich	\$4.00 each

MIDWAY ENERGIZERS

Sliced Seasonal Fruit.....	\$3.75 per person
Whole Fresh Fruit	\$3.00 per person
New Orleans Style Pralines	\$30.00 per dozen
Fresh Baked Brownies	\$26.00 per dozen
Fresh Baked Cookies	\$26.00 per dozen
Assorted Candy Bars.....	\$25.00 per dozen

SNACKS

Peanut Mix	\$18.00 per pound
Deluxe Assorted Nuts	\$25.00 per pound
Pretzels or Goldfish.....	\$18.00 per bowl
Cajun Snack Mix.....	\$20.00 per bowl
Jumbo Pretzel with Mustard	\$28.00 per dozen
Granola and Fruit Bars.....	\$22.00 per dozen
Chips and Dips	\$25.00 per bowl
Fruit Yogurt	\$3.75 each
Freshly Popped Popcorn	\$2.50 per person

The above menus are subject to a 22% service charge and a 9.75% sales tax

CONTINENTAL BREAKFAST BUFFET

Minimum of 10 people
Fewer than 10 people add \$50.00 to total

Crescent City

Chilled Freshly Squeezed Orange Juice
Assorted Fruit Danishes, Muffins and Croissants
Assorted Jams and Creamy Butter
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Assorted Hot Teas
\$11.00 per person

Vieux Carre

Chilled Freshly Squeezed Orange Juice
Assorted Fruit Danishes, Muffins and Croissants
Assorted Jams and Creamy Butter
Sliced Fresh Fruit and Yogurt
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Assorted Hot Teas
\$13.00 per person

The Dupuy

Chilled Freshly Squeezed Orange Juice
Chilled Freshly Squeezed Grapefruit Juice
Assorted Fruit Danishes, Muffins and Croissants
Assorted Jams and Creamy Butter
Sliced Seasonal Fruit and Yogurt
Cereal and Milk (Whole and 2%)
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Assorted Hot Teas
\$15.00 per person

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“SERVICE WITH A SMILE” BREAKFAST BUFFET

**Minimum of 10 people
Fewer than 10 people add \$75.00 to total**

St. Charles

Chilled Freshly Squeezed Orange Juice
Fluffy Scrambled Eggs
Sausage Links and Bacon
Hash Brown Potatoes
Assorted Fruit Danishes, Muffins and Croissants
Assorted Jams and Creamy Butter
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Assorted Hot Teas
\$17.00 per person

Rue Toulouse

Chilled Freshly Squeezed Orange Juice and Grapefruit Juice
Eggs Benedict with Hollandaise Sauce and Bacon
Assorted Fruit Danishes, Muffins and Croissants
Assorted Jams and Creamy Butter
Sliced Seasonal Fruit and Yogurt
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Assorted Hot Teas
\$18.95 per person

New Orleans Style Breakfast

(Minimum of 20 people)

Chilled Freshly Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice
Grits and Grillades
Biscuits and Gravy
Cheese Omelets with Creole Sauce
Toast, Muffins and Croissants
Sliced Seasonal Fruit, Yogurt and Granola
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Assorted Hot Teas
\$21.00 per person

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“DID SOMEONE SAY BUFFET?” BREAKFAST

minimum of 25 guests

Buffet Bienville

Selection of Chilled Juices – Orange, Grapefruit and Tomato
Sliced Seasonal Fruit, Yogurt and Granola
Scrambled Eggs, Sausage Links and Crispy Bacon
Hash Brown Potatoes
Buttered Grits and Oatmeal
Croissants, Bagels, Assorted Danishes and Muffins
Creamy Butter and Assorted Jams
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Assorted Hot Teas
\$25.00 per person

French Quarter

Selection of Chilled Juices – Orange, Grapefruit and Tomato
Sliced Seasonal Fruit
Assorted Yogurts and Granola
Eggs Benedict with Hollandaise Sauce
Grilled Sausage and Crispy Smoked Bacon
Hash Brown Potatoes
Assorted Cereals and Milk (whole and 2%)
Blueberry Muffins, Croissants, Assorted Danish and Bagels
Creamy Butter, Assorted Jams and Cream Cheese
Bottled Water
Freshly Brewed Coffee
Freshly Brewed Decaffeinated Coffee
Assorted Hot Teas
\$28.00 per person

To Add Omelet Station additional \$5.00 charge per person
includes assorted cheeses, ham, bacon, fresh vegetables and crawfish or shrimp
Omelet Attendant @ \$75.00

To add Waffles with Whipped Cream and Strawberries, Honey Maple Syrup and Pecan Butter
additional \$3.00 charge per person

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LITE LUNCHEONS

All sandwiches include French Fries and Iced Tea with Lemon

Grilled Chicken Sandwich

Grilled Chicken Breast atop Croissant Bread
with Lettuce, Tomato and Mayonnaise
\$15.00 per person

Grilled Vegetarian

Grilled Seasoned Vegetables atop Sesame Seed Bun with or without Cheese
Lettuce, Tomatoes, Mayonnaise
\$15.00 per person

No Ordinary Club

Sandwich includes Smoked Turkey, Country Ham, Crispy Bacon, Cheese
with Lettuce, Tomatoes, Mayonnaise
\$15.50 per person

Sirloin Burger

Sirloin Burger is with or without cheese and dressed
with Mayonnaise, Lettuce, Tomato, Pickle Spear
\$15.50 per person

New Orleans Po-Boy

Choice of Smoked Turkey, Country Ham or Cajun Roast Beef
with Mayonnaise, Lettuce, Tomato, Pickle Spear
\$14.50 per person

Fried Shrimp Po-Boy

Sandwich is dressed with Mayonnaise, Lettuce, Tomato, Pickle Spear
\$15.50 per person

Fried Oyster Po-Boy

Sandwich is dressed with Mayonnaise, Lettuce, Tomato, Pickle Spear
\$16.00 per person

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LITE LUNCHEONS – PART II

Shrimp Panini

Grilled Panini Stuffed with Seasoned Shrimp, Spicy Remoulade Sauce and Swiss Cheese, accompanied by a Petite Salad with House Vinaigrette and Iced Tea
\$15.95 per person

Chicken Panini

Grilled Panini Stuffed with a Grilled Chicken Breast, Baby Spinach, Shaved Red Onion and Provolone Cheese, accompanied by a Side Salad with House Vinaigrette and Iced Tea
\$16.95 per person

Light Buffet

Ham, Turkey, Domestic Cheeses, Tomatoes, Lettuce, Mayonnaise, Croissants, Potato Chips and Cookies and Iced Tea with Lemon
\$17.95 per person

Grilled Chicken Caesar Salad

Grilled Breast of Chicken sits atop Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese and Croutons, Iced Tea with Lemon
\$14.95 per person

Soup and Salad

Soup of the Day accompanied by a Spinach Salad tossed in a Vinaigrette Dressing, Warm Rolls with Creamy Butter and Iced Tea with Lemon
\$17.00 per person

TO GO Boxed Lunches

New Orleans PoBoy

choice of Smoked Turkey, Country Ham or Cajun Roast Beef with Mayonnaise, Lettuce, Tomato, Chips, Whole Fresh Fruit, Cookie and Soft Drink
\$18.00 per person

Cold Roasted Chicken Sandwich

on Bun with Mayonnaise, Lettuce, Tomato, Chips, Whole Fresh Fruit, Cookie and Soft Drink
\$19.00 per person

A Little Extra

To add Our Louisiana Gumbo or Soup of the Day to any of the Light Luncheons
\$6.50 per person

To add one of the following desserts to any of the above

New Orleans Cheesecake, Pecan Pie, Bread Pudding with Rum Sauce, Chocolate Brownie a la Mode, Sliced Fresh Fruit
\$6.00 per person

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“A LITTLE SOMETHING” LUNCHEONS

*All Luncheons include a Choice of Soup of the Day or Mixed Seasonal Greens and Dessert
Also includes Warm Rolls & Butter, Freshly Brewed Coffee (Regular & Decaf), Iced Tea*

Pasta of the Day

Penne Tossed with Bay Shrimp or Crawfish, Fresh Herbs and Seasonal Vegetables
\$22.75 per person

Chicken Fettuccine

Fettuccine Tossed with Chicken in an Alfredo Sauce and Seasonal Vegetables
\$19.50 per person

Sesame Chicken

Sesame Crusted Chicken Breast with Roasted Garlic Mashed Potatoes
and Seasonal Vegetables
\$20.25 per person

Maison Dupuy Jambalaya

Cajun Sausage and Spicy Chicken are Smothered in a
Tomato Based Sauce and Tossed with Rice
\$18.25 per person

Red Beans and Rice

Red Beans slowly cooked with Smoked Andouille Sausage served with Rice
\$17.00 per person

Shrimp Creole

Gulf Shrimp Simmered and Served in our Creole Tomato Sauce atop Rice
\$22.50 per person

Crawfish Etouffee

Crawfish Tails, Onions, Celery and Bell Peppers Smothered in our
Creamy Etouffee Sauce and Served with Rice
\$23.50 per person

“A LITTLE SOMETHING” LUNCHEONS – PART II

Blackened Fish of the Day

Our Spicy Recipe for Blackened Fish is a must accompanied by
Rice Pilaf and Seasonal Vegetables

\$23.25 per person

New Orleans Strip

Grilled New York Strip with a Reduction of Shallot Jus and Wild Mushrooms,
Fresh Seasonal Vegetables and Starch

\$27.00 per person

Desserts

Choice of one dessert for group.

Pecan Pie

Cheesecake with Pecan Topping

Assorted French Pastries

Bread Pudding with Whiskey Sauce

Chocolate Brownie a la Mode

Sliced Fresh Fruit Plate

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TRY ONE OF OUR DELICIOUS LUNCH BUFFETS

Minimum of 25 Guests

Maison Dupuy Deli Buffet

Baked Ham, Smoked Turkey Breast and Roast Beef
Sliced Tomatoes and Lettuce with Crisp Red Onion
Domestic Cheeses
Red Skin Potato Salad
Assorted Breads and Rolls
Sliced Fresh Fruits
Cookies and Brownies
Freshly Brewed Coffee (Regular and Decaf)
Iced Tea with Lemon
\$23.50 per person

M.D. Deluxe Deli Buffet

Baked Ham, Smoked Turkey Breast, Roast Beef and Salami
Sliced Tomatoes and Lettuce with Crisp Red Onion
Domestic Cheeses
Crawfish Aioli
Soup of the Day
Green Salad
Assorted Breads and Rolls
Sliced Fresh Fruit
Bread Pudding with Rum Sauce
Freshly Brewed Coffee (Regular and Decaf)
Iced Tea with Lemon
\$26.50 per person

To add decorations to Lunch Buffets add \$10.00 per person
Themed Decorations may include Mardi Gras, Voodoo or Traditional Jazz

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TRY ONE OF OUR DELICIOUS LUNCH BUFFETS

Minimum of 25 Guests

Summer Elegance

Spinach Salad with Crumbled Bleu Cheese
Salad Orientale with Grilled Marinated Chicken
Marinated Mediterranean Salad
Caesar Salad with Parmesan Cheese Croutons
Assorted Vegetable Tray
Lemon-Rosemary Marinated Free Range Chicken
Assorted Breads and Rolls
Sliced Seasonal Fresh Fruit
Assorted French Pastries and Cakes
Freshly Brewed Coffee (Regular and Decaf)
Iced Tea with Lemon
\$28.50 per person

Mardi Gras Mambo

Mixed Green Salad with Assorted Dressings
Gumbo
Pasta Alfredo with Crawfish
Red Beans and Rice with Smoked Andouille
Spicy Blackened Chicken Breasts
Seasonal Steamed Vegetables
Assorted Breads and Rolls
Southern Pecan Pie or Bread Pudding with Butter Rum Sauce,
King Cake
Freshly Brewed Coffee (Regular and Decaf)
Iced Tea with Lemon
\$32.00 per person

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THREE COURSE DINNER

All Dinners Include Choice of Soup **OR** Salad,
For Choice of Soup **AND** Salad, add \$8.00

Dinners include
Chef's Choice of Vegetable, Starch, and Housemade Desserts
Housemade Warm Rolls and Butter,
Freshly Brewed Coffee (Regular and Decaf), Iced Tea

Soups

Cream of Oyster and Artichoke

Crawfish Bisque

Louisiana Gumbo

Cream of Mushroom

Creamy Tomato Basil

Seasonal Soup du Jour

Salads

Caesar Salad

with garlic croutons and freshly grated parmesan cheese

Spinach Salad

with crumbled bleu cheese, pecans and sweet red onions

Mixed Organic Baby Greens

with Roquefort cheese, pine nuts and balsamic vinaigrette

Baby Romaine and Arugula

With Prosciutto, Cherry Tomatoes and a Champagne Grapefruit Vinaigrette

ENTREES

Shrimp Sauce Piquante

Louisiana Marinated Shrimp with Spicy Sauce American and Fresh Herbs
\$32.00 per person

Bourbon Street Chicken

Breaded Chicken stuffed with Spinach, Andouille and Mushrooms
\$34.00 per person

Burgundy Chicken

Marinated Chicken Breast topped with a Lump Crabmeat Pontchartrain Sauce
\$35.00 per person

Roasted Vegetable Napoleon

Grilled Marinated Vegetables stacked and topped with a Roasted Red Pepper Sauce
\$33.00 per person

Pork Tenderloin St. Louis

Pepper crusted Pork Tenderloin served with Fig Reduction
\$36.00 per person

Roasted Fish Toulouse

Fresh Gulf Fish of the Day Marinated with Thyme and Basil,
Then Roasted and Served with a Roasted Pecan and Lemon Buerre-Blanc
\$35.00 per person

Grilled New York Strip Marchand de Vin

8 oz. New York Strip Marinated in Red Wine and Finish with
Wild Northshore Mushroom and Roasted Shallot
\$36.00 per person

Royal Street Rib Eye

10 oz. Rib Eye Grilled and Served with a Trio of Potato au Gratin
\$38.00 per person

Filet Mignon St. Peter

Tenderloin of Beef Topped with Madeira Wine Reduction served with a Roesti Potato
\$50.00 per person

Two for One

Marinated and Grilled Jumbo Shrimp along with Filet Tenderloin of Beef
\$55.00 per person

DESSERTS

Cappamisu

Mocha Wafers Cappuccino Dipped and Layered with Mascarpone Cream

Chocolate Mousse “Martini”
with Seasonal Berries and Fruit Coulis

Chocolate Pot
mixed berries, toasted hazelnuts

Cheese Cake
with Fresh Fruit Coulis

Crème Brulee du Jour

Cream Puffs and Eclairs

Pecan Pie

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ADD AN APPETIZER

Stuffed Mushrooms

Mushrooms Stuffed with Louisiana Crabmeat Stuffing
\$8.00 per person

Ahi Tuna Tar Tar

Marinated with Ginger Soy, Crispy Trio Pepper and Avocado Crème
served with a Garlic Crouton
\$10.00 per person

Crawfish Aioli

Crawfish with Spicy Aioli, Garlic Croutons and Vine Ripe Tomatoes
\$8.00 per person

Shrimp Remoulade

A New Orleans Favorite Sits Atop a Bed of Crisp Lettuce
\$9.00 per person

Fried Green Tomatoes topped with Fried Cornmeal Oysters

Atop a Bed of Fresh Greens
\$12.00 per person

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HOW ABOUT DINNER BUFFET

Minimum of 30 people

M.D. Deluxe Dinner Deli Buffet

Baked Ham, Smoked Turkey Breast, Roast Beef and Salami
Sliced Tomatoes and Lettuce with Crisp Red Onion
Domestic Cheeses
Crawfish Aioli
Soup of the Day
Green Salad
Assorted Breads and Rolls
Sliced Fresh Fruit
Bread Pudding with Rum Sauce
Freshly Brewed Coffee (Regular and Decaf)
Iced Tea with Lemon
\$32.00 per person

Fais Do Do Buffet

Creole Gumbo
Garden Fresh Salad with Italian and Traditional Ranch Dressing
Cajun Red Potato Salad
Marinated Crab Claws
Jambalaya with Smoked Sausage & Chicken
Traditional Red Beans and Rice
Catfish Pecandine
Blackened Chicken with Creole Herb Butter
Grilled Andouille with Tri-Colored Peppers & Onions
Chef's Choice of Vegetable
New Orleans Bread Pudding with Rum Sauce
Warm French Rolls and Creamy Butter
Freshly Brewed Coffee (Regular and Decaf) and Iced Tea
\$45.00 per person

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MORE DELICIOUS DINNER BUFFETS

Minimum of 30 people

Basin Street Buffet

Soup du Jour
Organic Mixed Baby Green Salad with all the Trimmings
Creole Pasta Salad
Jumbo Crab Claw Fingers
Crawfish Etouffee
Blackened Catfish Fillets
Shrimp Creole & Rice
Beef Lasagna
Carved Roasted Top Round of Beef au jus with Dinner Rolls,
Creole Mustard and Creamy Dill Horseradish Sauce
Old Southern Peach Cobbler with Chantilly Cream
Warm French Rolls and Creamy Butter
Freshly Brewed Coffee (Regular and Decaf) and Iced Tea
\$52.00 per person

Bayou Buffet

Soup du Jour
Traditional Caesar Salad with Housemade Croutons and Parmesan Cheese
* Fresh Gulf Shrimp with Remoulade Sauce *
Bow Tie Pasta with Alfredo and Shrimp or Crawfish Tails
Roasted New York Strip au jus with Dinner Rolls and Creamy Dill Horseradish Sauce
Grilled Breast of Chicken with Herb Butter Sauce
Fried Catfish with Tartar Sauce
Rice Pilaf and Chef's Choice of Vegetables
Sweet Potato Pie and Pecan Pie with Praline Sauce
Warm French Rolls and Creamy Butter
Freshly Brewed Coffee (Regular and Decaf) and Iced Tea
\$54.00 per person

***Based on two (2) shrimp per person.**

Additional shrimp can be purchased at \$75.00 for 25 pieces or \$150.00 for 50 pieces.

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MORE DELICIOUS DINNER BUFFETS

Minimum of 30 people

Rampart Street Jazz Buffet

Oyster Rockefeller Soup

Duo of Salads to include:

Spinach Salad with Crumbled Bleu Cheese, Pecans, Sweet Red Onions and Balsamic Vinaigrette

Garden Fresh Salad with Traditional Ranch Dressing

Louisiana Crawfish and Spicy Aioli

Boneless Breast of Chicken Marinated in Lemon-Rosemary

Seafood Linguine

Roasted Beef Tenderloin au jus

Potatoes Au Gratin

Chef's Choice of Vegetables

Apple cobbler, Cheesecake and Sweet Potato Pie

Warm French Rolls and Creamy Butter

Freshly Brewed Coffee (Regular and Decaf) and Iced Tea

\$60.00 per person

To add Decorations to Dinner Buffets add \$15.00/person

Themed Decorations may include Mardi Gras, Voodoo or Traditional Jazz

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COLD HORS D'OEUVRES

	<u>25 Pieces</u>	<u>50 Pieces</u>	<u>100 Pieces</u>
Assorted Finger Sandwiches	\$40.00	\$75.00	\$145.00
Shrimp Summer Roll <i>with Lime Spicy Garlic Vinaigrette</i>	\$95.00	\$185.00	\$365.00
**Shrimp Salad on Fried Wonton	\$45.00	\$85.00	\$165.00
**Tomato Wedge with Seafood Stuffing	\$45.00	\$85.00	\$165.00
Mini Muffalettas	\$45.00	\$85.00	\$165.00
**Crawfish Aioli on Garlic Crouton	\$45.00	\$85.00	\$165.00
**Ahi Tuna Tar Tar on Garlic Crouton	\$60.00	\$105.00	\$205.00
**Smoked Salmon Canapés	\$45.00	\$85.00	\$165.00
**Grilled Marinated Drunken Shrimp Cocktail	\$105.00	\$195.00	\$385.00
**Crab and Daikon Roll with Rosemary Ginger Dip <i>(You may substitute shrimp for crab)</i>	\$95.00	\$185.00	\$365.00
**Bruschetta on Garlic Crouton <i>Marinated Diced Tomatoes & Basil on Garlic Croutons</i>	\$40.00	\$75.00	\$145.00
**Iced Gulf Shrimp	\$85.00	\$175.00	\$345.00
Ratatoille <i>Sautéed Vegetables atop Garlic Crouton</i>	\$45.00	\$85.00	\$165.00

*** Oysters on the Half Shell with Condiments** **\$350.00 per 100**

*Based on a minimum of 100 oysters per order.

This item will incur an additional \$150.00 charge for a shucker

**Array of Fresh Vegetables with Dip (for 50 people)	\$125.00
**Sliced Fresh Fruit Display (for 50 people)	\$175.00
**Domestic Cheese Tray with Gourmet Crackers (for 50 people)	\$185.00
**Import and Domestic Cheese Tray with Gourmet Crackers (for 50)	\$225.00
**Fiesta Dip, fresh baked tortilla chips with guacamole and Salsa dip	\$125.00

**Vegetarian Items (includes some seafood items)

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HOT HORS D'OEUVRES

	<u>25 Pieces</u>	<u>50 Pieces</u>	<u>100 Pieces</u>
Andouille Sausage with Tri-Color Peppers and Onions	\$45.00	\$85.00	\$165.00
Andouille and Chicken Jambalaya	\$55.00	\$95.00	\$185.00
Pasta Primavera	\$60.00	\$105.00	\$205.00
**Fried Catfish Fingers with Cocktail/Tartar Sauce	\$45.00	\$85.00	\$165.00
Grilled Chicken Fingers in Wild Mushroom Sauce	\$55.00	\$95.00	\$185.00
**Crabmeat Stuffed Mushrooms	\$55.00	\$95.00	\$185.00
Shrimp and Pork Spring Rolls with Plum Sauce	\$45.00	\$85.00	\$165.00
**Vegetable Spring Rolls	\$40.00	\$75.00	\$145.00
Cajun In A Blanket <i>Andouille sausage en croute w/ Creole mustard</i>	\$45.00	\$85.00	\$165.00
Chicken Sate with Barbecue Peanut Sauce	\$45.00	\$85.00	\$165.00
Petit Duck Quesadilla with Plantain Sauce	\$75.00	\$125.00	\$245.00
Chicken Quesadilla with Salsa	\$45.00	\$85.00	\$165.00
**Spanakopita <i>spinach and feta cheese in phyllo pastry</i>	\$40.00	\$75.00	\$145.00
Bacon Wrapped Shrimp with Basil	\$115.00	\$205.00	\$405.00
Sea Scallop wrapped in Bacon	\$95.00	\$175.00	\$345.00
Sesame Chicken <i>A strip of tender chicken breast marinated in sesame oil, dipped in a light tempura battered and rolled in a blend of sesame seeds and Japanese bread crumbs</i>	\$45.00	\$85.00	\$165.00
**Wild Mushroom Tartlets <i>button mushrooms with Swiss Cheese and onion in cream sauce</i>	\$50.00	\$95.00	\$185.00
**Feuille de Brick <i>Brie cheese, dried and chopped apricots, peaches and pears, topped with a whole pecan</i>	\$50.00	\$95.00	\$185.00

****Vegetarian Items (includes some seafood items)**

MORE HOT HORS D'OEUVRES

	<u>25 Pieces</u>	<u>50 Pieces</u>	<u>100 Pieces</u>
**Feta and Sun-dried Tomato Phyllo Roll	\$40.00	\$75.00	\$145.00
**Artichoke Putanesca Barquette <i>Artichoke hearts, capers, olives, and aged parmesan in an open pate a choux, garnished with fresh tomatoes</i>	\$50.00	\$95.00	\$185.00
**Cozy Shrimp <i>Whole shrimp springroll with garlic, scallions and parsley</i>	\$55.00	\$105.00	\$205.00
**Crab Rangoon <i>Crabmeat, cream cheese and peppers in a wonton wrapper</i>	\$50.00	\$95.00	\$185.00
**Parmesan Artichoke Hearts stuffed with Goat Cheese	\$45.00	\$85.00	\$165.00
Mini Beef Wellington <i>A savory piece of beef tenderloin accented with a mushroom duxelle encased in a fresh-style pastry</i>	\$60.00	\$110.00	\$215.00
Beef Kabobs with Bell Peppers	\$50.00	\$95.00	\$185.00
BBQ Pulled Pork Biscuit <i>Spinach, tomato, goat cheese and garlic</i>	\$45.00	\$85.00	\$165.00
Peking Duck Ravioli <i>Peking style duck meat inside breaded ravioli w/ spicy hoi sin sauce</i>	\$55.00	\$105.00	\$205.00
**Samosas <i>Wanton wrap with fresh vegetables</i>	\$45.00	\$85.00	\$165.00
Cheese Steak Tartelettes <i>With shredded beef, peppers and cheese</i>	\$45.00	\$85.00	\$165.00
Mini Kobe Beef Cheeseburgers	\$75.00	\$125.00	\$245.00
Pear and Almond Brie Phyllo Roll	\$45.00	\$85.00	\$165.00

****Vegetarian Items (includes some seafood items)**

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LIQUORS

Choose One from each Category

Category	Premium	Super Premium
Rum	Bacardi Light Mount Gay	Myers Dark Captain Morgan
Gin	Beefeater Tanqueray Bombay	Bombay Sapphire
Vodka	Absolute Stolichnaya	Grey Goose Belvedere Ketel One Chopin
Tequila	Jose Cuervo Sauza Conmemorativo	Jose Cuervo 1800 Pâtrone
Bourbon	Wild Turkey 80 Proof Jack Daniels	Makers Mark Woodford Reserve Wild Turkey 101
Scotch	Dewars Johnny Walker Red	Chivas Regal Johnny Walker Black
Blends	Canadian Club Seagrams VO Seagrams 7 Crown Royal	Crown Royal Reserve

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Beers

Choose three – One Import and Two Domestics (Local is considered Domestic)

Imports	Domestics	Local	Non-Alcoholic
Guinness*	Budweiser	Abita Amber	Buckler
Red Stripe	BudLight	Abita Light*	
Amstel Light	Coors*	Abita Purple Haze	
Heineken	Coors Light	Dixie	
Corona	Miller*		
	Miller Lite		

House Red, White & White Zinfandel Wines, Soft Drinks, Juices, Mixers & Garnishes are also included on the bar.

Champagne is not included on the bar, but can be purchased at \$35.00 per bottle.

*Available upon advanced request only

Prices based on Unlimited Consumption are as follows:

	1 Hour	2 Hours	3 Hours
Premium	\$22.00	\$25.00	\$30.00
Super Premium	\$26.00	\$29.00	\$34.00
Beer/Wine	\$18.00	\$21.00	\$26.00

Prices based on Consumption are as follows:

LIQUOR @ \$8.00 per glass
WINE @ \$7.00 per glass
BEER @ \$5.00 per glass
SOFT DRINKS @ \$3.00 per glass
BOTTLED WATER AND FRUIT JUICES @ \$3.50 per glass

Cash Bars & Bars Based on Consumption will require a \$100.00 per hour Bartender Fee

To the above prices please add 22% Service Charge and 9.75% Sales Tax

SMALL RECEPTION PACKAGES

Receptions are for ONE hour with a minimum of 10 guests

Dupuy Feast

Deluxe Finger Sandwiches: Baked Ham, Roast Turkey, Roast Beef

~ ~ ~

Sliced Seasonal Fruit Tray

~ ~ ~

Cajun Spicy Snack Mix

~ ~ ~

Served with Hot Coffee and Assorted Soft Drinks

\$25.00 per person

Jazz Feast

Louisiana Crawfish with Spicy Aioli Served on Toasted French Rounds

~ ~ ~

Domestic Cheese Board Served with Assorted Crackers

~ ~ ~

Sliced Fresh Season Fruit

~ ~ ~

Spicy Chicken Drumettes

~ ~ ~

Chips and Salsa

~ ~ ~

Accompanied by an Assortment of Sodas, Beer, House Wine & Mineral Water

\$27.50 per person

French Quarter Feast

International Cheese Board Served with Assorted Crackers

~ ~ ~

Cajun in a Blanket with Spicy Mustard

~ ~ ~

Louisiana Crawfish Remoulade on Crispy Lettuce and Garlic Croutons

~ ~ ~

Fried Catfish Nuggets with Tartar Sauce

~ ~ ~

Mini Muffalettas with Provolone & Genoa Salami

~ ~ ~

Accompanied by an Assortment of Sodas, Beer, House Wine & Mineral Water

\$31.25 per person

The above menus are subject to a 22% Service Charge and a 9.75% Sales Tax

COCKTAIL RECEPTIONS

(Minimum of 30 Guests)

Prices Do Not Include Alcoholic Beverages

Old New Orleans Party

Andouille Sausage with Tri-Colored Peppers and Onions
Shrimp Creole atop Rice Pilaf
Domestic Cheese Board Served with Assorted Crackers
Assorted Finger Sandwiches
Roasted Pepper with Penne Pasta and Chicken Alfredo
La Crawfish with Spicy Aioli Served on Toasted French Rounds
Bread Pudding with Rum Sauce

French Quarter Party

Crab Salad
Deluxe Finger Sandwiches
Mini Muffalettas
Andouille & Chicken Jambalaya
International Cheese Board Served with Assorted Crackers
Creole Meatballs
Fried Catfish Fingers
Pecan Pie

Traditional Creole Reception

Louisiana Gumbo
Roasted Pepper Carved Round of Beef served with Dinner Rolls and Creole Mayonnaise
Crawfish Remoulade on Crispy Lettuce and Garlic Croutons
Seafood Stuffed Mushrooms
Red Beans and Rice
Spicy Chicken Drumettes
Fried Catfish Fingers with Tartar Sauce
Bread Pudding with Rum Sauce
Pecan Pie and Cheesecake

	<u>1 Hour</u>	<u>2 Hours</u>	<u>3 Hours</u>
Old New Orleans	\$25.50	\$31.50	\$37.50
French Quarter	\$32.50	\$37.50	\$43.50
Traditional Creole	\$39.50	\$45.50	\$51.50

A One (1) Hour Reception consists of twelve (12) hors d'oeuvres per person
A Two (2) Hour Reception consists of fifteen (15) hors d'oeuvres per person
A Three (3) Hour Reception consists of eighteen (18) hors d'oeuvres per person

The above menus are subject to a 22% Service Charge and a 9.75% Sales Tax

STRICTLY BUSINESS PACKAGES

All Business Meeting Package

Minimum of 10 guests

Light Breakfast

Freshly Squeezed Orange Juice
Assorted Fruit Danishes and Muffins
Freshly Brewed Coffee (Regular and Decaf)
Assorted Hot Teas

Mid Morning Break

Coffee, Decaf Coffee, Hot Tea,
Assorted Soft Drinks, Bottled Water

Light Lunch Buffet

Ham, Turkey, Domestic Cheeses, Tomatoes, Lettuce,
Mayonnaise, Croissants, Potato Chips and
Cookies and Iced Tea

Mid Afternoon Break

Coffee, Decaf Coffee, Hot Tea,
Assorted Soft Drinks, Bottled Water
Brownies

\$45.75 per person

The above menus are subject to a 22% Service Charge and a 9.75% Sales Tax

Deluxe Meeting Package

Minimum of 10 guests

Eye Opening Breakfast

Freshly Squeezed Orange Juice
Assorted Fruit Pastries, Muffins and Croissants
Sliced Fresh Fruit and Yogurt
Freshly Brewed Coffee (Regular and Decaf)
Assorted Hot Teas

Mid Morning Break

Coffee, Decaf Coffee, Hot Tea,
Assorted Soft Drinks, Bottled Water

Choice of One for Group Lunch

Mixed Seasonal Greens
Seafood Pasta of the Day
Pecan Pie

Mixed Seasonal Greens
Maison Dupuy Jambalaya
Bread Pudding with Whiskey Sauce

Soup of the Day
Blackened Fish of the Day
Cheesecake with Pecan Topping

Mid Afternoon Break

Iced Tea and Lemonade
Cookies and Sliced Fresh Fruit
Coffee, Decaf Coffee, Hot Tea
Assorted Soft Drinks, Bottled Water

\$51.50 per person

The above menus are subject to a 22% Service Charge and a 9.75% Sales Tax

Executive Meeting Package

Minimum of 25 guests

Full Breakfast

Freshly Squeezed Orange and Grapefruit Juice
Scrambled Eggs and Bacon, Grits and Oatmeal
Sliced Seasonal Fruit and Yogurt
Croissants, Bagels, Assorted Danishes and Muffins
Coffee, Decaf Coffee, Hot Teas

Mid Morning Break

Coffee, Decaf Coffee, Hot Tea,
Granola Bars and Popcorn
Assorted Soft Drinks, Bottled Water

Choice of One for Group Lunch

Baked Ham, Smoked Turkey Breast and Roast Beef
Sliced Tomatoes and Lettuce with Crisp Red Onions
Domestic Cheeses and Condiments
Soup of the Day and Green Salad
Assorted Breads and Rolls
Sliced Fresh Fruit and Bread Pudding
Coffee, Decaf Coffee, Iced Tea and Assorted Soft Drinks

Mixed Organic Baby Greens with Pine Nuts and Balsamic Vinaigrette
Fettuccine Tossed with Chicken in an Alfredo Sauce and Seasonal Vegetables
Myers Lemon Tarte with Toasted Meringue

Soup of the Day

Grilled New York Strip with a Reduction of Shallot Jus and Wild Mushrooms
Fresh Seasonal Vegetables and Starch
Cappamisu – Cappuccino Dipped Mocha Wafers and Layered with Mascapone Cream

Mid Afternoon Break

Iced Tea and Lemonade
Cookies and Brownies, Chips and Dips
Coffee, Decaf Coffee, Hot Tea
Assorted Soft Drinks, Bottled Water

\$64.25 per person

The above menus are subject to a 22% Service Charge and a 9.75% Sales Tax

Military Package

Minimum of 30 guests

Each package includes a Podium with Microphone and One Flip Chart with Pad and Markers

A Salute to a Meeting Package

Light Breakfast

Freshly Brewed Coffee (Regular and Decaf)
Assorted Fruit Danishes or Sliced Fresh Fruit

Mid Morning Break

Freshly Brewed Coffee (Regular and Decaf)

Mid Afternoon Break

Freshly Brewed Coffee (Regular and Decaf)
Assorted Soft Drinks
Cajun Snack Mix and Hard Candies

\$15.00 per person inclusive

Let's Hear It For The Boys Package

Light Breakfast

Freshly Brewed Coffee (Regular and Decaf)
Assorted Fruit Danishes and Sliced Fresh Fruit

Mid Morning Break

Freshly Brewed Coffee (Regular and Decaf)

Mid Afternoon Break

Freshly Brewed Coffee (Regular and Decaf)
Assorted Soft Drinks
Cookies and Brownies

\$20.00 per person inclusive

Banquets and Catering Information

Room Assignment and Rental

The Maison Dupuy Hotel, at its discretion, reserves the right to re-assign meeting or banquet rooms based upon the increase or decrease size of groups and requirements.

Function spaces are subject to an appropriate room rental fee and/or set up fee. If a change from the original room set-up is requested on the day of the function, an additional labor charge will be added to the banquet check.

Menu Selections and Policies

The Maison Dupuy Hotel and Le Meritage Restaurant take great pride in serving the freshest food available. Your catering representative will need your final menu selections two weeks prior to your function.

All food and beverage are subject to a 22% service charge and a 9.75% sales tax. All published prices are subject to change without notice, except where contracts have been signed.

No outside food and beverage will be permitted into the Maison Dupuy Hotel or into any function room by any guest.

Function guests will be admitted to the banquet room and expected to depart at the times stated on the contract and confirmed on the signed Banquet Event Order.

Guarantee/Deposit/Cancellation

Guarantees of attendance for all functions must be received at a minimum of 72 hours – three (3) business days – prior to the function. In the event no guarantee is received, the number specified on the Banquet Event Order (BEO) will serve as the guarantee. The Hotel will prepare and set for a 5% over guarantee. In the event your function is booked within the three (3) business days of the date of that function, the estimated number will serve as your guarantee.

Payment in full is due on or before the date of the final guarantee. If payment is not received by that date, the event will be considered a cancellation and the client will be responsible for the 85% of the original balance. Should the client choose to cancel for any reason after signing the contract, the 85% will be due immediately.

All deposits are non-refundable. Should an event be cancelled due to events beyond the guest's control, the deposit may be applied to a second event to take place within one (1) calendar year of the date of the original event.

If direct billing is requested, the application must be processed no later than thirty (30) days in advance of the event. Those accounts without direct billing approval must make payment in full via a credit card, check or cash prior to the start of any functions, including guests being checked into sleeping rooms.

If for any reason beyond the Hotel's control including but not limited to: strikes, labor disputes, restrictions or regulations on travel, hotel operation or supplies, Acts of War or Acts of God, the Hotel is unable to perform its obligations under this agreement, such non-performance shall be excused and the Hotel may terminate this Agreement without liability of any nature whatsoever upon the return of the client's deposit. In no event shall the hotel be liable for consequential damages of any nature for any reason whatsoever.

We will make every effort to protect our patron's property, but we accept no responsibility for loss due to fire or theft of any personal items belonging to the client(s) or any of their guests when left unattended in any function room or event area.

Entertainment

Entertainment is allowed in our courtyard and function spaces until 10:30 pm each night. Our catering department can recommend different music groups for you to call. If you prefer to bring in your own musical group, please consult with a sales representative as to the type of group. Noise (particularly from musical groups) shall be maintained at reasonable levels so as not to disturb other guests of the Hotel. Upon request, the client agrees to reduce noise levels deemed excessive by the Hotel Management and further agrees to indemnify the Hotel and hold it harmless against any violation of local noise ordinances.

Additional Services

Our catering department will be delighted to provide assistance in coordinating floral table arrangements, printed menus, entertainment, photographer, gift suggestions, place cards or any special requests for your function.

The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to insure proper acceptance of these items upon arrival at the Hotel. Appropriate storage fees will be charged if meeting space is used for storage.

Any items to be put on any meeting room walls or lobby walls and any directional signage must be approved by the Hotel.

All meeting rooms will be set up Non-Smoking. A Smoking area will be set up only at the specific request of the client.

The Hotel can provide a direct telephone extension to your meeting room (set up fee \$75.00) with calls subject to current Hotel rates. Allow one week prior to meeting for proper set up.

The Hotel can arrange for the rental of Audio-Visual equipment. The Hotel will accept no responsibility for storage of equipment brought in by our guests.