Vew Orleans Bourbon Atreet DINNER | BUFFET

Minimum of 40 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm. Applicable for select Bells & Whistles events.

# INCLUDES:

Premium Bar

# SALADS & APPETIZERS:

Peel & Eat Cajun shrimp New Orleans seafood gumbo Crabmeat fritters, rémoulade sauce Oysters on the half shell, cocktail sauce & rémoulade Capered crab salad Cajun crudités, sliced tomatoes with Creole mustard sauce, dilled okra pickles pickled beets with onions, Three bean salad, green onions, carrot curls Celery sticks, sliced Cucumber, tomato, asparagus, Cajun vinaigrette Cajun Caesar, romaine lettuce, Creole-spiced croutons, peppercorn-Caesar dressing

## ENTRÉE:

Deep fried Creole-spiced popcorn shrimp Chicken & sausage jambalaya Grilled Cajun-spiced Swordfish, Creole tartar sauce Chicken Rochambeau, boneless chicken breast topped with sliced ham, Béarnaise sauce Cornmeal-crusted catfish, creamed spinach, corn relish, roasted lemon Red beans and rice Roasted red bliss potatoes with rosemary Sautéed okra and tomatoes Sautéed baby corn with mushrooms

### DESSERT:

Creole bread pudding with Whiskey sauce Bourbon pecan pie Beignets & assorted French pastries Assorted cookies Blue Mountain coffee, seletion of teas

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#### GROUP SET-UP FEE: US \$14.00 PER PERSON

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 30 days prior to arrival.