



# Corporate Meeting All Day

## Breakfast at 8am

### New Orleans Parfaits

*Guests can make their own breakfast Parfaits with the following:*

#### Fresh Fruit

An assortment fresh seasonal Fruits of Oranges, Apples, Grapes and Bananas

#### Mixed Berry Jubilee

Fresh sliced Strawberries, Blackberries and Blueberries

#### Mixed Melon Celebration

Fresh Honeydew Melon and Cantaloupe Melons

#### Vanilla Bean Yogurt and Lemon spiked Yogurt

#### Crunchy Granola

House-made breakfast Cereal of rolled Oats, Sesame Seeds, Brown Sugar, Raisins, toasted Nuts and a touch of Honey

#### Stone Ground Grits Station served with Beef Grillades

Tender pieces of Beef slow-cooked with Creole Seasonings and a Dark Roux

*–and–*

#### Sautéed Mushrooms and Peppers *(Vegan)*

Button Mushrooms and Red Peppers sautéed with Olive Oil

#### Egg Scramble

Fluffy Scrambled Eggs

#### Bacon and Breakfast Sausage

Crisp Smokehouse Bacon and Classic Breakfast Sausage touched with Maple Syrup

Chef's Choice of Breakfast Breads to include:

**Assorted Bagels**

Served with Cream Cheese and Whipped Butter  
*–and–*

**Sticky Buns**

Freshly baked Brioche drizzled with Praline Glaze

**Beverages**

**Freshly brewed Community Coffee**

served with 2% Milk, Half and Half, Soy Milk, Sugar and Sugar Substitute  
*made available all day*

**International Teas**

A selection of International Teas and Traditional Breakfast Teas  
served with Sugar, Sugar Substitute and Honey  
*made available all day*

**Orange Juice**

*Breakfast only*

**Lunch at 12 noon**

**Bronzed Red Fish**

Gulf Fish seared on cast-iron with a charred Green  
Chile Vinaigrette and sliced Citrus

**Chile Marinated Flank Steak**

Flank Steak marinated with fresh Garlic, Herbs and light Chilies, grilled  
over hard-wood chips with a Fire-roasted Tomato Salsa

**Orzo Pasta Salad**

Rice-shaped Pasta tossed with Sun-dried Tomatoes, Roasted Vegetables,  
toasted Almonds and fresh Basil with a Citrus Vinaigrette

**Sautéed Green Beans**

French Green Beans sautéed with Olive Oil, White Wine and Red Onions

**“Red Red” Black Eye Peas**

Black Eye Peas slow-cooked with Onions, Garlic and fresh Tomatoes

**Southern Garden Salad**

Crisp Greens of Bib Lettuce, Radicchio and Arugula tossed with Beets,  
Tomatoes, Cucumber, Artichoke Hearts and fresh Corn, served with  
Raspberry Vinaigrette and Balsamic Vinaigrette

### **Peach Cobbler**

Rustin Peaches baked with Brown Sugar in a crumbly Cobbler Dough

### **Strawberry Shortcake**

Vanilla Cake baked with macerated Strawberries topped with Whipped Cream and fresh sliced Strawberries

### **Beverages**

#### **Freshly Brewed Iced Tea**

served with Sugar and Sugar Substitute

#### **Home-made Lemonade**

Bottled Water

### **Reception at 5 pm**

#### **Tapas Louisianne Station**

served with French Bread

#### **Grilled Artichokes**

Artichokes Grilled with garlic, fresh Herbs and Virgin Olive Oil

#### **Grilled Sausages**

Andouille, Boudin and Turkey Sausages, grilled, sliced and served with a Creole Mustard Sauce

#### **Cane Syrup glazed Loin of Pork**

Loin of Pork brined with fragrant Spices roasted with a Bourbon Cane Syrup Glaze

#### **Grilled Asparagus**

Tender Asparagus Spears, grilled and served with a Lemon Shallot Vinaigrette and Romesco Sauce (Fire Roasted Red Pepper and Almonds)

#### **Creole Potato Salad**

Red Potatoes boiled in Shrimp Boil tossed with Olive Salad and Creole Cream Dressing

#### **Marinated Olives and Vegetables**

Assorted Olives, Cherry Tomatoes, Cauliflower, Carrots and Peppers Marinated with Olive Oil, Spices and fresh Herbs

## Trio of Gulf Waters

### Oyster Rockefeller Dip

Louisiana Oysters blended with fresh Spinach, Parmesan Cheese and Cream spiked with *Herbsaint*

### Crab Gratin

Lump Crab baked with Creole Seasoning, Spices and Gruyere Cheese served with Croustades

### Creole Shrimp Dip

Gulf Shrimp chopped and tossed with a tangy Remoulade Sauce

## Tremé Gourmet Station

### Roasted Eggplant and Goat Cheese Terrine

Roasted Eggplant layered with fire-roasted Peppers, sun-dried Tomatoes and Herbed Farmer's Cheese

### Red Pepper Jam Brie en Croute

Brie stuffed with Red Pepper Jam wrapped in golden Puff Pastry

### Havarti with Praline

Creamy Cheese topped with House-made Praline Candy and sliced Almonds

### Crawfish Maque Choux Cheesecake

Louisiana Crawfish baked with smoked Bacon, Creole Seasoning, Roasted Corn, Spices and Cheese

## Something Sweet

### Double Chocolate Brownies

Squares of homemade Double Chocolate Brownies

### Lemon Curd Tartlets

Phyllo Tart Shells filled with a classic Lemon Curd topped with Confectioner's Sugar