

OMNI ROYAL ORLEANS

EVENT MENUS





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PETITE SALON BUFFETS

All breakfast buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and chilled orange, cranberry and grapefruit juices. Prices are based on one hour of service. Buffets require a minimum of 25 people. A fee of 150 for groups less than 25 people.

Prices are subject to a 25% service charge and 11% state sales tax. All menus and prices are subject to change.

ROYAL CONTINENTAL

Assortment of vine and tree ripened fruits, melons and berries

Individual fruit yogurts

Assorted Danishes, croissants and mini muffins

Sweet butter and fresh fruit preserves

33 per person

HEALTHY START

Assortment of vine and tree ripened fruits, melons and berries

Free range hard-boiled eggs, sea salt, pepper and Tabasco

Assorted organic dry cereal with chilled whole, skim, almond and soy milk

Steel-cut oatmeal, brown sugar, pecans and dried fruits

Whole-grain baked goods

Sweet butter, fresh fruit preserves and Louisiana honey

34 per person

CLASSIC AMERICAN

Assortment of vine and tree ripened fruits, melons and berries

Free-range scrambled eggs

Crispy hardwood smoked bacon and country-style link pork sausages

Royal O breakfast potatoes

Stone-ground grits with shredded cheese, green onions and crispy bacon

Assorted breakfast breads

Sweet butter, fresh fruit preserves and Louisiana honey

Yogurt bar with house made granola, berries and nuts

43 per person



THE ROYAL BUFFETS

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VIEUX CARRÉ

Yogurt bar with house made granola, berries and nuts

Free-range egg frittatas

Crispy pecanwood smoked bacon and grilled ham

Flash fried new potatoes

Steel-cut oatmeal with brown sugar, pecans and dried fruits

Belgian waffles with Vermont maple syrup and Chantilly cream

Assorted breakfast breads

Sweet butter, fresh fruit preserves and Louisiana honey

48 per person

THE ROYAL O BRUNCH

Yogurt bar with house made granola, berries and nuts

Assortment of vine and tree ripened fruit, melons and berries

Sliced smoked salmon display with traditional garnishes and toast points

Free-range Creole scrambled eggs

Prime rib debris and French baguettes with horseradish aioli

Crispy pecanwood smoked bacon

Breakfast sausage patties

Roasted fingerling potatoes with onions and sautéed peppers

Stone-ground grits bar

French toast with Vermont maple syrup and whipped sweet butter

Assorted breakfast breads

Sweet butter, fresh fruit preserves and Louisiana honey

Specialty egg station | Shrimp, crawfish, andouille sausage, peppers, onions, hollandaise, Creole sauce and Tabasco béarnaise

54 per person



BUFFETS

All enhancements must accompany a purchased buffet selection at the same quantity of people. Please speak with your catering professional for à la carte pricing. All à la carte pricing requires a minimum guarantee to accommodate at least 75% of total expected attendance. Prices are based on one hour of service. Chef attendant required on breakfast stations at 150 per chef, with one chef per 50 people.

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ENHANCEMENTS

Assorted organic dry cereals, chilled whole, low-fat, skim, soy and almond milk | 5 per person

New Orleans classic pain perdu | 6 per person

Steel-cut oatmeal with brown sugar, pecans and dried fruit | 5.75 per person

Sliced smoked salmon display with traditional garnishes and toast points | 9.5 per person

Smoked ham, fresh yard eggs and cheddar croissant sandwiches | 8.25 per person

Breakfast sausage biscuit | 7.25 per person

Stone-ground grits | 5.25 per person

Vine and tree ripened fruits | 8 per person

Cajun breakfast burritos with scrambled eggs, andouille sausage, crawfish and boiled potatoes | 9.5 per burrito

Bananas Foster station | 10 per person

Beignet station | 9 per person (limited availability)

Assorted house made smoothie station | 10 per person

HOUSE MADE BREAKFAST PASTRIES

Petit croissants | 52 per dozen

Cinnamon rolls | 54 per dozen

Turnovers | 60 per dozen

Chocolate, cheese and almond croissants
60 per dozen

HANDCRAFTED DESSERTS

Individual Southern pecan pies | 60 per dozen

Assorted petit cheesecakes | 60 per dozen

Lemon, buttermilk tarts | 48 per dozen

Jumbo cookies | 52 per dozen

Crème brûlée tartlets | 48 per dozen

Assorted coffee cakes | 50 per dozen

Profiteroles | 48 per dozen



STATIONS

Stations are designed to accompany your additional breakfast menu selections. Prices are based on one hour of service. Stations require a minimum of 25 people. Chef attendant required for Traditional Omelets station at 150 per chef, with one chef per 25 people.

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STONE-GROUND GRITS

Creole cream cheese and Vermont cheddar

Hardwood smoked bacon crumbles, andouille sausage and grillades

Roasted plum tomatoes and green onions

21 per person

TRADITIONAL OMELETS

À la minute omelets with free-range eggs

Slow roasted prime rib debris, ham and smoked bacon

Bell peppers, mushrooms, onions, tomatoes and cheese

21 per person

add shrimp, crawfish or crabmeat, additional 9 per person





PLATED

All plated breakfast are served with your choice of freshly brewed New Orleans coffee, decaffeinated coffee, tea and chilled orange juice. Accompanied by an assortment of breakfast pastries, butter and fruit preserves.

Prices are subject to a 25% service charge and 11% state sales tax. All menus and prices are subject to change.

EGGS | CHOICE OF ONE

Scrambled eggs and pepper jack cheese

Folded omelet | Cheddar, ham and peppers

Creole scramble | Andouille sausage, cheddar, peppers and onions

Eggs Benedict

MEATS | CHOICE OF ONE

Blueberry maple sausage

Bacon

Country-style link sausage

Chicken apple sausage

Ham steak

SIDES | CHOICE OF ONE

Roasted potatoes with onions and peppers

Chef's house made biscuits

French toast

Tomato provincial

Grilled asparagus

Wild mushrooms, green onions and spinach sauté

38 per person





BEVERAGES

*Prices for a full-day package are based on nine hours of service.
Prices for a half-day package are based on four hours of service.
Each additional hour for packages are 4 per person.*

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À LA CARTE

Freshly brewed coffee and decaffeinated coffee |
105 per gallon

Iced tea | 95 per gallon

Orange, tomato, cranberry and grapefruit juice |
88 per gallon

Fresh fruit punch | 88 per gallon

Bottled juices | 6 each

Assortment of hot teas | 6 each

SOFT DRINKS AND WATER

Assorted regular and diet soft drinks | 6 each

Assorted still and sparkling waters | 6 each

SPECIALTY

Bottled Abita root beer | 6 each

Starbucks frappuccino | 7 each

Red Bull | 7 each





À LA CARTE

Theatre-Style Buttered Popcorn prepared in room. Machine availability confirmed on first-come, first-serve basis and requires a 50 attendant fee.

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ROYAL O BAKERY ENHANCEMENTS

Assorted breakfast breads and Danishes | 52 per dozen

Assorted bagels with cream cheese | 52 per dozen

New Orleans-style beignets | 47 per dozen

Assorted house made jumbo cookies | 52 per dozen

House made chocolate chunk brownies | 52 per dozen

Royal O pralines | 41 per dozen

Assorted house made miniature desserts | 54 per dozen

Chocolate-dipped strawberries | 60 per dozen

Lemon squares | 59 per dozen

Assorted scones | 52 per dozen

Whole fruits | 4 each

Trail mix bar | Assorted dried fruits, nuts, granola and chocolate chips | 14.25 per person

Seasonal fruit display | 8 per person

Yogurt bar | House made granola, berries and nuts | 10.25 per person

Granola and candy bars | 4 each

GoMacro | 4 each

Gourmet mixed nuts | 36 per pound

Assorted bags of Zapp's potato chips | 5 each

Individual bags of hard salted pretzels | 4.75 each

Royal Orleans prime rib debris dip with house made pita | 10.25 per person

Tortilla chips, house made tomato salsa and guacamole 8.5 per person

Warm jumbo salted pretzels and whole-grain mustard | 64 per dozen

Theatre-style buttered popcorn | 9 per person

Warm miniature muffuletta with ham, salami, provolone and olive salad | 6.5 each

Hot spinach and artichoke dip with toasted pita chips 8.75 per person

Warm Louisiana crab dip with toasted crostinis | 11.5 per person

Cracker Jack | 6 each

Häagen-Dazs ice cream bars | 5 each

Mardi Gras king cake | 170 each, serves 25



THEMES

Prices are based on 30 minutes of service and accompanied by New Orleans coffee and tea service.

Prices are subject to a 25% service charge and an 11% state sales tax. All menus and prices are subject to change.

HEALTH NUT BREAK

Assorted chilled juices

Assorted seasonal ripened fruits, melons and berries

Assortment of Naked smoothies

GoMacro bars

Create your own trail mix

Individual Greek yogurts

23 per person

NOLA SLIDER BREAK

Royal Orleans famous prime rib debris sliders

House made king cake, beignets and pralines

Individual bags of assorted Zapp's potato chips

Café au lait

Abita root beer

22 per person

SWEET AND SALTY

Warm jumbo salted pretzels and whole grain mustard

Freshly popped popcorn

Plain and peanut M&M's candies

Assorted house made giant cookies

Iced cold lemonade

House made sweet and spicy nuts

21 per person

TAKE A DIP

Prime rib debris cheese dip with grilled French bread rusks

House made salsa and guacamole with tortilla chips

Classic hummus with house made pita chips

Royal Orleans red bean truffle hummus or roasted sweet pepper hummus with house made pita chips

18 per person

MEDITERRANEAN

Mini Tuscan ratatouille tarts

Antipasto skewers

Mediterranean hummus

Olive tapenade

Pita chips with caper berries, olives and infused olive oil

Grilled French bread croutons topped with basil pesto, roasted tomatoes, balsamic syrup and feta

24 per person, vegetarian

THE BAKERY BREAK

Cinnamon streusel coffee cake with praline icing

House made lemon squares, chocolate chip cookies, oatmeal raisin cookies and fudge brownies

Chocolate croissants

Almond croissants

Assorted scones

25 per person



THEMES

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ABITA ROOT BEER FLOAT BAR

Seasonal flavors from the famous Abita Brewing Company and locally made French vanilla ice cream

12.5 per person

THREE-HOUR BEVERAGE SERVICE

Regular and decaffeinated coffee

Tea service

Assorted soft drinks

Still and sparkling waters

30 per person





BUFFETS

All lunch buffets are served with your choice of freshly brewed New Orleans regular coffee, decaffeinated coffee, iced tea and water services. Prices are based on one hour of service. A fee of 150 will be applied for groups less than 25 people.

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SOUP, SALADS AND SANDWICHES

STARTERS

Soup | Choice of one from our assortment of soups

Salad | Choice of one from our assortment of salads

SALAD AND SANDWICHES

Mediterranean pasta salad | Sun-dried tomatoes, olives, feta and fresh basil pesto

Grilled and sliced chicken breast

Chopped chicken Caesar salad | Romaine, Parmesan cheese and Caesar dressing

New Orleans muffulettas

Assorted smoked ham, roasted turkey and house made roast beef po' boys

DESSERTS | CHOICE OF ONE

Royal O bakery assortment of desserts

47 per person

THE ROYAL DELI

STARTERS

Soup | Choice of one from our assortment of soups

DELI

Herb marinated grilled chicken breast on ciabatta with roasted Roma tomatoes, lettuce and basil-goat cheese pesto

Mini New Orleans muffulettas with ham, provolone, salami and olive salad

Club pipkin | Shaved prime rib on brioche with provolone, lettuce, tomatoes and dijonnaise dressing

California croissants | Roasted turkey with Swiss cheese, sprouts, vine ripened tomatoes and avocado aioli

SIDES

Creole boiled potato salad

Coleslaw

DESSERTS | CHOICE OF ONE

Royal O bakery assortment of desserts

48 per person



BUFFETS

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THE MARIGNY

STARTERS

Fresh herb marinated teardrop tomatoes

Salads | Choice of one from our assortment of salads

ENTRÉES

Roasted airline chicken breast and lemon butter

Creole seafood jambalaya with shrimp and andouille sausage

ACCOMPANIMENTS

Garlic roasted new potatoes and roasted vegetables

Leidenheimer French bread and creamy butter

DESSERTS

Royal O bakery assortment of desserts | Choice of one
48 *per person*

THE BYWATER

STARTERS

Salads | Choice of one from our assortment of salads

ENTRÉES

Pan seared Gulf fish, Louisiana lump crabmeat and charred lemon butter

Blackened beef tips with mushroom fricassée

ACCOMPANIMENTS

Mashed loaded potatoes

Chef's selection of seasonal vegetables

DESSERTS

Royal O bakery selection of desserts | Choice of one
48 *per person*

RIB ROOM DELUXE PO' BOY STATION

STARTERS

Soups | Choice of one from our assortment of soups

Salads | Choice of one from our assortment of salads

ENTRÉES

Grilled or fried shrimp | Choice of one

Prime rib debris

Fried catfish

French fry po' boy with roast beef gravy

ACCOMPANIMENTS

Creole boiled potato salad

Sliced vine ripened tomatoes, crisp lettuce, thinly sliced red onions and dill pickle chips

DESSERTS

Royal O bakery assortment of desserts | Choice of one
51 *per person*



SPECIALTY BUFFETS

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SATCHMO

STARTERS

House made coleslaw

ENTRÉES

Chicken and sausage gumbo

Crispy fried chicken

ACCOMPANIMENTS

House made potato salad

Red beans and rice with andouille sausage

Green bean almandine

Cornbread muffins

DESSERTS

Traditional bread pudding with rum sauce

49 per person

VENETIAN

STARTERS

Soup | Vegetable minestrone

Mosto Cotto caprese salad | Vine ripened teardrop tomatoes, fresh mozzarella, fresh basil and balsamic reduction

ENTRÉES

Pesto shrimp and penne pasta salad with roasted cherry tomatoes

Pan-seared chicken breast, sun-dried tomatoes, artichoke hearts with roasted garlic cream

Grilled eggplant Parmesan, spicy tomato sauce, fresh mozzarella and Parmesan cheese

ACCOMPANIMENTS

Garlic bread

DESSERTS

Assorted cannolis | Traditional and pistachio

51 per person



PLATED

All plated lunches are served with your choice of one soup or salad and one dessert, freshly brewed regular coffee, decaffeinated coffee and iced tea with fresh baked bread basket and butter. Add a course for 8 per person.

Prices are subject to a 25% service charge and 11% state sales tax. All menus and prices are subject to change.

ENTRÉES | CHOICE OF ONE

BLACKENED GULF FISH

Brabant potatoes, sautéed haricot verts and tasso cream

52 per person

SAUTÉED GULF SHRIMP RISOTTO

Sun-dried tomatoes, roasted shallots and Parmesan cream

48 per person

BRAISED SHORT RIB

Wild mushroom fricassée, sweet corn grits and red wine veal reduction

53 per person

GRILLED BEEF TENDERLOIN

Grilled asparagus and Parmesan cheese potato gratin with marchand de vin

64 per person

ROASTED CHICKEN BREAST

Garlic butter spinach and roasted fingerling potatoes with fresh herb citrus cream

46 per person

SLOW ROASTED PRIME RIB

Loaded mashed potatoes and Worcestershire glaze

65 per person

CREOLE CRAB CAKES

Orange kale slaw and warm Creole remoulade dressing

50 per person

ROASTED WILD MUSHROOM RISOTTO

Served with roasted shallots, grilled asparagus and lemon caper beurre noisette (vegetarian)

36 per person

SAFFRON RICE PILAF

Balsamic braised Bermuda onions, saffron rice pilaf, diced tomatoes and rosemary infused olive oil (vegan)

34 per person

OVEN-ROASTED TOMATO AND ORZO PASTA

Orzo pasta tossed with roasted tomatoes, whole garlic cloves, capers, asparagus and basil pesto (vegetarian)

33 per person



PLATED

All plated lunches are served with your choice of one soup or salad and one dessert, freshly brewed regular coffee, decaffeinated coffee and iced tea with fresh baked bread basket and butter. Add a course for 8 per person.

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**GRILLED OR BLACKENED
CHICKEN BREAST**
10 per person

CHICKEN AND PINEAPPLE KABOB
14 per person

DUAL ENTRÉE ENHANCEMENTS

LOUISIANA CREOLE CRAB CAKE
18 per person

**GARLIC GLACAGE BAKED
CHICKEN BREAST**
10 per person

GRILLED OR BLACKENED SHRIMP
9 per person

GRILLED GULF FRESH FISH
12 per person

**SAUTÉED LOUISIANA JUMBO LUMP CRAB
IN LEMON GARLIC BUTTER**
15 per person

PETITE FILET OF BEEF
25 per person

BARBECUE SHRIMP
12 per person

**CHILI GLAZED BONELESS BEEF
SHORT RIB**
16 per person

BEEF SATAY
15 per person

FRIED P & J OYSTERS
11 per person



LUNCH ADDITIONAL SELECTIONS

Items below are selections to accompany buffet and plated lunches. Add a course for 8 per person.

Prices are subject to a 25% service charge and 11% state sales tax. All menus and prices are subject to change.

SOUPS | CHOICE OF ONE

New Orleans chicken and andouille sausage gumbo | Steamed white rice

Tomato basil soup with petite herb croutons

Roasted garlic bisque

Loaded potato soup

Vegetable minestrone soup

Corn and crab bisque | *add 4 per person*

Rib Room turtle soup au sherry | *add 4 per person*

New Orleans seafood gumbo with steamed white rice | *add 4 per person*

Oyster Rockefeller | *add 4 per person*

SALADS | CHOICE OF ONE

Classic Caesar salad | Hearts of romaine lettuce, Parmesan cheese, Caesar dressing with olive oil and toasted croutons

Royal Street salad | Mixed greens, spiced pecans, blue cheese crumbles, dried cherries and balsamic vinaigrette

St. Louis street wedge | Teardrop tomatoes, red onions, crumbled bacon and house made blue cheese dressing

Classic caprese salad | Vine ripened teardrop tomatoes, fresh pearled mozzarella, fresh basil and balsamic reduction | *add 2 per person*

Baby spinach salad | Sliced red onions, chopped hard-boiled eggs, mushrooms and pecanwood smoked bacon and balsamic vinaigrette

Italian salad | Chopped romaine lettuce, Kalamata olives, tomatoes, salami, feta, artichokes and fresh herb vinaigrette | *add 2 per person*

DESSERTS | CHOICE OF ONE

Milk chocolate mousse with salted peanut brittle

New Orleans bread pudding with rum sauce

Carrot cake with Grand Mariner cream cheese icing

Philly-style cheesecake with fresh berries and classic coulis

Apple tarts with cinnamon spiced Chantilly cream

Southern pecan pies

Chocolate cherry-brandy tarts with chocolate ganache | *add 3 per person*

Vanilla crème brûlée tarts | *add 2 per person*

Hurricane cheesecakes | *add 2 per person*

King cake bread pudding | *add 2 per person*



HORS D'OEUVRES

Minimum order of 50 pieces.

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CHILLED

Deviled eggs | Fresh yard eggs with house made spiced hard-boiled egg stuffing (vegetarian) | 6.5 *each*

Blackened chicken salad tartlets | Spiced and seared chicken salad tossed with celery, onions, herbs and house made mayonnaise | 6 *each*

Mini muffulettas | Salami, ham and provolone on toasted sesame muffuletta roll with Italian olive salad | 6.5 *each*

Edamame potstickers | Crispy dumpling wrappers stuffed with fresh edamame, scallions, savoy cabbage and Asian spices (vegan) | 6 *each*

Crawfish remoulade martini | Local Creole boiled crawfish tails with New Orleans remoulade dressing on a chiffonade of organic baby lettuces | 8 *each*

Creole boiled jumbo shrimp cocktail | Gulf shrimp with house made bloody mary cocktail sauce | 7.25 *each*

Blue crab ravigote canapé | Louisiana blue crab in creamy ravigote dressing and stuffed in a savory pastry shell | 7.5 *each*

Prosciutto wrapped grilled asparagus | 7 *each*

Tuna poke | Served on a Chinese spoon with seaweed | 7.25 *each*

Bloody Mary oyster shooters | Gulf oysters, house made bloody mary reduction | 7.25 *each*

Avocado bruschetta (vegetarian) | 6.5 *each*

Smoked Gulf fish | Served on a Chinese spoon topped with roe | 6.75 *each*



HORS D'OEUVRES

Minimum order of 50 pieces.

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HOT

Crispy pork and cabbage potstickers with spicy peanut sauce | **6 each**

Louisiana Natchitoches meat pies | Spiced ground beef and vegetables in flaky pastry dough | **6.25 each**

Andouille sausage en croûte | Flaky baked pastries with andouille sausage and Creole mustard | **6 each**

Crispy catfish fingers | Lightly fried fresh water catfish with house made tartar sauce | **6 each**

Crispy Gulf shrimp | Cornmeal crusted shrimp with remoulade dressing | **7.25 each**

Flash fried Gulf oyster | Cornmeal crusted with bloody mary cocktail sauce | **7.25 each**

Chili-lime chicken kabobs with Creole honey mustard | Chili, fresh lime and cilantro marinated chicken with onions and peppers | **6 each**

Artichoke and boursin fritters | Roasted artichoke hearts and boursin cheese, breaded and fried (vegetarian) | **6 each**

Blackened beef satay | Roasted beef tenders, onions, bell peppers and sweet heat chili-garlic sauce | **6 each**

Beef Wellington | Beef tenderloin and mushroom duxelle in flaky pastry dough | **6 each**

Butter pecan shrimp skewers | Flash fried pecan crusted shrimp with Creole honey mustard sauce | **6.5 each**

Barbecue pulled pork sliders | Slow braised barbecue pork on petite slider rolls | **7 each**

Grilled lamb lollipops | Lamb chop with house made Worcestershire glaze | **7.5 each**

Mini cheeseburgers | Caramelized onions | **6 each**

Crawfish pies | Sautéed with celery, onions and bell peppers on a flaky pastry dough | **6.25 each**

Rustic fig, sweet onions and goat cheese tarts | Sweet onions, bacon and fig stuffing on a flaky pastry crust | **6 each**

Prime rib debris grilled cheese tea sandwiches | Mini sandwiches stuffed with provolone and horseradish aioli | **7 each**

Southern fried Creole crab cakes | House made remoulade dressing | **7.5 each**

Mini sausage skewers | Creole aioli, boudin, alligator and andouille sausage | **6.5 each**

Bacon wrapped Gulf shrimp | Steen's Pure Cane syrup and smoked paprika | **7.25 each**

Citrus cilantro bacon wrapped scallops | **7.25 each**

Mini roasted pork bao | Steamed Asian bun with cochon de lait | **6.25 each**

Smoked candied bacon jam tarts | **6 each**

Wild mushroom and truffle arancini (vegetarian) | **6 each**

Chinese spoon pork belly | Thai glazed and roasted | **6.5 each**



DISPLAYS

Receptions require a minimum of 25 people.

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BLACKENED BRIE

Served with pecan praline glaze, fresh berries and salt water crackers

11 per person

PECAN AND HICKORY WHOLE SMOKED SALMON

House made with traditional garnishes and Dijon mustard

21 per person

FARMER'S BASKET OF ASSORTED GRILLED AND SAUTÉED VEGETABLE PLATTER

Served with seasonal vegetables | Squash, eggplants, red onions, bell peppers, green beans and garlic sautéed Louisiana kale

9 per person

MOSTO COTTO CAPRESE SALAD

Vine ripened teardrop tomatoes and pearled mozzarella with basil and balsamic reduction

9.5 per person

SEASONAL FRESH FRUITS

Local and domestic fresh fruits

15 per person

CHEESE BOARD

Chef's selection of artisanal and farmhouse cheeses
17 per person

CHARCUTERIE BOARD

Chef's assortment of cured meats, dry aged sausages, pâtés, terrines, traditional garnishes, assorted mustards and toast points

18 per person

WHOLE LOUISIANA ALLIGATOR

19 per person



SPECIALTY STATIONS

Prices are based on one hour of service. Chef required at New Orleans Chicken and Andouille Gumbo station, New Orleans Seafood Gumbo station, Cochon de lait Slider station, New Orleans Barbecue Shrimp station, Far and Wide Pasta and Prime Rib Debris Slider station at 150 per station.

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NEW ORLEANS CHICKEN AND ANDOUILLE GUMBO

Served with steamed Louisiana white rice
10 per person

NEW ORLEANS SEAFOOD GUMBO

Served with steamed Louisiana white rice
11.5 per person

COCHON DE LAIT SLIDERS

Served with Creole mustard, sliced pickles and barbecue sauce
15 per person

NEW ORLEANS BARBECUE SHRIMP

Cream cheese stone-ground grits or toasted crostinis
17 per person

RUSTIC CREOLE JAMBALAYA

Chicken, shrimp and andouille sausage | Choice of two
13 per person

LOUISIANA OYSTERS ON HALF SHELL

26 per person

PRIME RIB DEBRIS SLIDERS

17 per person

MARINATED LOUISIANA BLUE CRAB CLAWS

46 per pound

WILD MUSHROOM RISOTTO

14 per person

BUFFALO OR FRIED CHICKEN FINGERS BAR

26 per person

ROYAL O SMASHED POTATOES

Butter, bacon, green onions, sour cream and cheddar
9.75 per person
add fried crawfish, 2 per person

FAR AND WIDE PASTA

Choice of two | Shrimp, oysters, crawfish or andouille sausage with sauce selection of creole creamy spicy marinara and puttanesca
26 per person

MAC AND CHEESE

Crawfish, tasso, tomatoes, andouille sausage, chicken, bacon, spinach, smoked Gouda and blue cheese
18 per person



SPECIALTY STATIONS

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TRADITIONAL CAESAR SALAD

9.5 per person

NEW ORLEANS STYLE DESSERTS

Bread pudding, pecan pies and praline cheesecakes

14 per person

BUILD YOUR OWN DESSERTS | CHOICE OF THREE

Carrot cake

Brownies

Butterscotch blondies

Chocolate mousse cups

Cream puffs

Lemon buttermilk tarts

Mini rum cakes

Seasonal fruit brown butter tarts

13 per person



CHEF DE PARTIE ACTION STATIONS

Action stations are designed to accompany your additional reception menu selections. Not available alone or as lunch or dinner buffets. All stations include rolls. Prices are based on one hour of service. Chef required for each station at 150. Stations require a minimum of 50 people.

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BARBECUE BEEF BRISKET

325 per station (serves 30)

CAJUN FRIED BONELESS TURKEY BREAST

Cornbread sausage dressing, turkey giblet gravy and cranberry sauce

360 per station (serves 30)

LEG OF LAMB WITH ROSEMARY LAMB JUS

375 per station (serves 30)

TENDERLOIN OF BEEF WITH MARCHAND DE VIN

525 per station (serves 25)

COUNTRY CURED HAM

350 per station (serves 60)

SLOW BRAISED COCHON DE LAIT WITH ROASTED GARLIC JUS

380 per station (serves 30)

SAGE ROASTED PORK LOIN WITH CALVADOS REDUCTION

375 per station (serves 40)

PRIME RIB WITH HORSERADISH CRÈME FRAÎCHE

675 per station (serves 50)

STEAMSHIP OF BEEF

Accompaniment of sauce and condiments

775 per station (serves 50))



BUFFETS

All dinner buffets are served with your choice of freshly brewed New Orleans regular coffee, decaffeinated coffee, iced tea and water services. Prices are based on one hour of service. A fee of 150 will be applied for groups less than 25 people. Chef attendant required on Carved roast sirloin at 150.

Prices are subject to a 25% service charge and 11% state sales tax. All menus and prices are subject to change.

BAYOU

STARTERS

Soup | Choice of one from our assortment of soups

Salad | Choice of one from our assortment of salads

Creole boiled potato salad

ENTRÉES

Blackened chicken breast

Fried des allemands catfish with lemon caper
beurre noisette

ACCOMPANIMENTS

Dirty rice

Seasonal vegetables

Jalapeño cornbread and sweet butter

DESSERT

Assortment of Royal O bakery desserts | Choice of one
78 per person

THE GRAND ISLE

STARTERS

Soup | Choice of one from our assortment of soups

Salad | Choice of one from our assortment of salads

ENTRÉES

Carved roast sirloin of beef and marchand de vin

Pan seared Gulf fish, finished with shrimp, artichokes
and lemon butter

Shrimp Creole with white rice

ACCOMPANIMENTS

Crawfish potato salad

Seasonal vegetables

Pistolettes and butter

DESSERTS | CHOICE OF TWO

Carrot cake

Brownies

Butterscotch blondies

Chocolate mousse cups

Cream puffs

Lemon buttermilk tarts

Mini rum cakes

Seasonal fruit brown butter tarts

85 per person



BUFFETS

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JAZZ

STARTERS

Soup | Choice of one from our assortment of soups

Salad | Choice of one from our assortment of salads

Cherry tomato salad

ENTRÉES

Carved top round of beef with marchand de vin

NOLA barbecue shrimp and grits

Fried chicken

Slow roasted pork loin

ACCOMPANIMENTS

Seasonal vegetables

Wild rice medley

DESSERTS

Assortment of Royal O bakery desserts | Choice of one

87 per person

ITALIAN

STARTERS

Vegetable minestrone soup

Classic caprese salad | Vine ripened teardrop tomatoes, fresh mozzarella, fresh basil and balsamic reduction

ENTRÉES

Pesto shrimp and penne pasta salad with roasted cherry tomatoes

Chicken Marsala

Roasted beef tenderloin with sun-dried tomatoes, artichoke hearts and roasted garlic demi-glace

Grilled ratatouille, spicy tomato sauce, fresh mozzarella and Parmesan cheese

ACCOMPANIMENTS

Garlic bread

DESSERTS

Assorted cannoli | Traditional and pistachio

84 per person



PLATED

All plated dinners are served with your choice of one soup or salad and one dessert, freshly brewed regular coffee, decaffeinated coffee and iced tea with fresh baked bread basket and butter.

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SOUPS

New Orleans chicken and andouille sausage gumbo with steamed white rice

Tomato basil soup with petite herb croutons

Loaded potato soup

Roasted mushroom bisque

Vegetable minestrone soup

Corn and crab bisque | *add 4 per person*

Rib Room turtle soup au sherry | *add 4 per person*

New Orleans seafood gumbo with steamed white rice | *add 4 per person*

Oyster Rockefeller | *add 4 per person*

SALADS

Classic Caesar salad | Hearts of romaine lettuce, Parmesan cheese, Caesar dressing with olive oil and toasted croutons

Royal Street salad | Mixed greens, spiced pecans, blue cheese crumbles, dried cherries and balsamic vinaigrette

St. Louis street wedge | Teardrop tomatoes, red onions, crumbled bacon and house made blue cheese dressing

Mosto Cotto caprese salad | Vine ripened teardrop tomatoes, pearled mozzarella, fresh basil and balsamic reduction

Baby spinach salad | Sliced red onions, chopped hard-boiled eggs, mushrooms, bacon and balsamic vinaigrette

The lagniappe salad | Chilled roasted red beets with Louisiana crabmeat tossed in horseradish crème fraîche, fresh herbs, pickled red onions and red wine beet vinaigrette | *add 4 per person*

DESSERTS

Milk chocolate mousse with salted peanut brittle

New Orleans bread pudding with rum sauce

Carrot cake with Grand Mariner cream cheese icing

Cheesecake with fresh berries and classic coulis

Apple tarts with cinnamon spiced Chantilly cream

Southern pecan pies

Chocolate cherry-brandy tarts with chocolate ganache | *add 3 per person*

Vanilla crème brûlée tarts | *add 2 per person*

Hurricane cheesecakes | *add 3 per person*

King cake bread pudding | *add 2 per person*



PLATED

All plated dinners are served with your choice of one soup or salad and one dessert, freshly brewed regular coffee, decaffeinated coffee and iced tea with fresh baked bread basket and butter.

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ENTRÉES | CHOICE OF TWO

BLACKENED GULF FISH

Brabant potatoes, sautéed haricot verts and tasso cream

69 per person

PONTCHARTRAIN CRAB CAKES

Two crab cakes, Creole remoulade dressing, sautéed spinach and garlic tossed shoestring potatoes

77 per person

SAUTÉED GULF SHRIMP RISOTTO

Sun-dried tomatoes, roasted shallots and Parmesan cheese cream

52 per person

GRILLED BEEF TENDERLOIN

Grilled Asparagus, Parmesan cheese potato gratin and marchand de vin

85 per person

GRILLED PORK CHOP

Bourbon mashed sweet potatoes, garlic wilted spinach and port wine demi-glace

68 per person

JACK DANIEL'S GLAZED BONELESS BEEF SHORT RIB

Yukon Gold mashed potatoes, maple bacon wilted spinach and Tennessee honey whiskey glaze

71 per person

ROASTED CHICKEN BREAST

Grilled asparagus, rosemary roasted fingerling potatoes and Creole mustard honey butter sauce

67 per person

SLOW ROASTED PRIME RIB

Bacon braised asparagus, fried potatoes and Worcestershire glaze

82 per person

ROASTED WILD MUSHROOM RISOTTO

With roasted shallots, grilled asparagus and lemon caper beurre noisette

41 per person

SAFFRON RICE PILAF

Balsamic braised Bermuda onions, saffron rice pilaf, diced tomatoes and rosemary infused olive oil (vegan)

43 per person

OVEN ROASTED TOMATO AND ORZO PASTA

Orzo pasta tossed with roasted tomatoes, whole garlic cloves, capers, asparagus and basil pesto

41 per person



PLATED

All plated dinners are served with your choice of one soup or salad and one dessert, freshly brewed regular coffee, decaffeinated coffee and iced tea with fresh baked bread basket and butter.

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GRILLED OR BLACKENED
CHICKEN BREAST
10 per person

CHICKEN AND PINEAPPLE KABOB
14 per person

DUAL ENTRÉE ENHANCEMENTS

LOUISIANA CREOLE CRAB CAKE
18 per person

GARLIC GLACAGE BAKED
CHICKEN BREAST
9 per person

GRILLED OR BLACKENED SHRIMP
10 per person

GRILLED GULF FRESH FISH
12 per person

SAUTÉED LOUISIANA JUMBO LUMP CRAB
IN LEMON GARLIC BUTTER
15 per person

PETITE FILET OF BEEF
25 per person

BARBECUE SHRIMP
12 per person

CHILI GLAZED BONELESS
BEEF SHORT RIB
16 per person

BEEF SATAY
15 per person

FRIED P & J OYSTERS
11 per person



BEVERAGES

Per person, per hour package pricing. Package bars provide you with an established per person price prior to the function. Each package includes unlimited consumption of mixed drinks, signature wines, imported and domestic beer and soft drinks. Bartender fee is 150 per three-hour shift and 30 per each additional hour.

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COCKTAIL RECEPTION

CALL

One hour | 21 per person

Two hours | 29 per person

Three hours | 36 per person

Four hours | 39 per person

PREMIUM

One hour | 24 per person

Two hours | 31 per person

Three hours | 38 per person

Four hours | 43 per person

PRESTIGE

One hour | 26 per person

Two hours | 34 per person

Three hours | 41 per person

Each additional hour | 46 per person

HOSTED BAR

Call | 9 per drink

Premium | 10 per drink

Prestige | 11 per drink

Cordials | 11 per drink

Tier one wines | 10 per glass

Kenwood sparkling wines | 9 per glass

Domestic beers | 7 per drink

Imported beers | 8 per drink

Micro brew beers | 8 per drink

Soft drinks and juices | 5 per drink

Bottled waters | 5 per drink

CASH BAR

Call | 10 per drink

Premium | 11 per drink

Prestige | 12 per drink

Cordials | 12 per drink

Tier one wines | 10 per glass

Kenwood sparkling wines | 8 per glass

Domestic beers | 7 per drink

Imported beers | 9 per drink

Micro brew beers | 8 per drink

Soft drinks and juices | 6 per drink

Bottled waters | 6 per drink



BEVERAGES

*Prices are subject to a 25% service charge and 11% state sales tax.
All menus and prices are subject to change.*

CALL BRANDS

Scotch | J&B
Rum | Castillo
Gin | Seagram's
Vodka | Svedka
Bourbon | Evan Williams
Tequila | Sauza Blanco
Cognac | Hennessy V.S

PREMIUM BRANDS

Vodka | Absolut
Rum | Bacardi
Gin | Beefeater
Scotch | Johnnie Walker Red
Bourbon | Jim Beam
Tequila | Hornitos Añejo
Cognac | Hennessy V.S

PRESTIGE BRANDS

Vodka | Tito's
Rum | Sailor Jerry
Gin | Aviation
Scotch | Monkey Shoulder
Bourbon | Elijah Craig
Tequila | Patrón Silver
Cognac | Hennessy V.S

BEERS

DOMESTIC

Bud Light
Budweiser
Michelob Ultra
Miller Lite

IMPORTED AND CRAFT

Amstel Light
Corona
Heineken
Abita Amber
Blue Moon Belgium White

SPECIALTY DRINKS

Hurricane | 12 *per drink*
Mint julep | 13 *per drink*
Bloody mary | 10 *per drink*
Mimosa | 10 *per drink*
Champagne punch | 110 *per gallon*
Martini bar | 12-15 *per drink*
Brandy milk punch | 105 *per gallon*

NONALCOHOLIC

Soft drinks
Mineral waters
Sparkling waters
Fruit juices



WINES

Host will pay for drinks as consumed. Bartenders charge of 150 per bartender. We reserve the right to substitute a vintage year of similar quality.

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HOUSE WINE LIST

TIER I

MAN Vinters | Coastal Region, South Africa |
chardonnay, sauvignon blanc, merlot and
cabernet sauvignon

10 per drink | 40 per bottle

TIER II

Wente Hayes Ranch | Livermore Valley, California |
chardonnay, rosé, merlot and cabernet sauvignon

12 per drink | 51 per bottle

TIER III

Decoy by Duckhorn | Sonoma County, California |
chardonnay, sauvignon blanc, pinot noir, merlot and
cabernet sauvignon

14 per drink | 61 per bottle





EVENT INFORMATION

Thank you for selecting Omni Royal Orleans for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES

An array of creative, specialty gifts are available through the hotel for delivery to guest rooms. Please ask your conference services manager for a complete list.

FOOD AND BEVERAGE SERVICE POLICIES

We ask that menu selections and setup arrangements be finalized at least two weeks prior to the scheduled event. A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order prior to the event. All food and beverages at Omni Royal Orleans must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Louisiana, and Omni Royal Orleans is responsible for the administration of these regulations.

GUARANTEES OF ATTENDANCE AND MINIMUMS

In order to ensure the success of your function, the catering and convention services planning team must be notified of the exact number of guests by 12 p.m. three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee changes from the expected count or as deemed necessary. This number will be charged even if fewer guests attend. The hotel will prepare food for 5% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.

WEATHER CONDITIONS

The hotel reserves the right to make the final decision regarding outdoor functions. The decision to move an event indoors will be made no less than four hours prior to the event and this decision will defer to the local forecasts. Should the event be moved less than four hours from start time, additional labor charges will be applicable to the final bill.



CALL TODAY TO SPEAK WITH A MEETING SPECIALIST.

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