



Holiday Inn Metairie New Orleans Airport

## BANQUET MENU

*All of the items listed are examples of the quality menus we build for our group events.  
Should you wish to have us create a special menu for your group, we would be happy to work with you in developing  
a menu that best represents the taste of your guests and the style of your event.*

*Bon Appetite!*

# *Breakfast*

## Continental Breakfast

Chilled Orange, Apple and Cranberry Juices  
Sliced Seasonal Fresh Fruits  
Variety of Breakfast Pastries and Muffins  
Cream Cheese, Butter, Peanut Butter, Jams and Jellies  
Fresh Brewed Rainforest Coffee, Decaffeinated Coffee, & Assorted Hot Teas  
**\$12.95++ Per Person**

## Executive Continental Breakfast

Chilled Orange, Apple and Cranberry Juices  
Sliced Seasonal Fresh Fruits and Assorted Yogurts  
Variety of Breakfast Pastries and Muffins  
Sausage or Ham Breakfast Sandwich  
Cream Cheese, Butter, Peanut Butter, Jams and Jellies  
Fresh Brewed Rainforest Coffee, Decaffeinated Coffee, & Assorted Hot Teas  
**\$14.95++ Per Person**

## Deluxe Breakfast Buffet

Chilled Orange, Apple and Cranberry Juices  
Sliced Seasonal Fresh Fruit Display with Assorted Yogurts  
Fluffy Scrambled Eggs  
Crispy Bacon & Link Sausage  
Buttered Grits & Hash Browns  
Hot from the oven Biscuits with Pepper Gravy  
Variety of Breakfast Pastries  
Served with Butter, Jams and Jellies  
Fresh Brewed Rainforest Coffee, Decaffeinated Coffee, & Assorted Hot Teas  
**\$16.95++ Per Person**

# *Refreshment Breaks*

## Keurig Coffee Break

Keurig coffee system with assorted coffees and teas  
**\$2.00 ++ Per Person**

## Beverage Break

Fresh Brewed Rainforest Regular and Decaffeinated Coffee  
Assorted Soft Drinks & Bottled Water  
**\$4.00++ Per Person**

## Sweet Treat

Freshly Baked Brownie and Blondie's  
Assorted Freshly Baked Cookies  
Assortment of Miniature Candy Bars  
Fresh Brewed Rainforest Regular and Decaffeinated Coffee  
Assorted Soft Drinks & Bottled Water  
**\$10.95++ Per Person**

## Movie Time

Freshly Popped Popcorn  
Assortment of Miniature Candy Bars  
Homemade Tortilla Chips and Nacho Cheese Dipping Sauce  
Assorted Soft Drinks & Bottle Water  
**\$11.95++ Per Person**

## Sports Enthusiast

Freshly Popped Popcorn  
Jumbo Soft Pretzels  
Miniature Corn Dogs  
Served with an assortment of Mustards  
Assortment of Miniature Candy Bars  
Assorted Soft Drinks & Bottle Water  
**\$14.95++ Per Person**

# *All Day Break*

## Morning Break

Assorted Soft Drinks and Bottled Water  
Fresh Brewed Rainforest Regular, Decaffeinated Coffee, & Assorted Hot Teas

## Afternoon Break

Freshly Baked Brownies and Blondies  
Jumbo Cookies  
Assorted Soft Drinks and Bottled Water  
Fresh Brewed Rainforest Regular, Decaffeinated Coffee, & Assorted Hot Teas  
**\$14.95++ Per Person**

# *Full Day Meeting Packages*

## **Jazz Fest Package**

### **Continental Breakfast**

Chilled Orange, Apple and Cranberry Juices  
Sliced Seasonal Fresh Fruits & Whole Fresh Fruit  
Variety of Breakfast Pastries, Muffins and Bagels  
Cream Cheese, Butter, Peanut Butter, Jams and Jellies  
Fresh Brewed Rainforest Coffee, Decaffeinated Coffee, & Assorted Hot Teas

### **Mid Morning Break**

Assorted Soft Drinks Bottled Water  
Fresh Brewed Rainforest Regular, Decaffeinated Coffee, & Assorted Hot Teas

### **Deli Buffet Lunch**

Creole Potato Salad  
Caesar Salad  
Display of Ham, Turkey and Roast Beef  
Sliced American, Swiss and Pepper Jack Cheese  
Variety of Freshly Baked Breads  
Homemade Kettle Chips  
Freshly Brewed Ice Tea

### **Afternoon Break**

Freshly Baked Brownies and Blondie's  
Jumbo Cookies  
Assorted Soft Drinks & Bottled Water  
Fresh Brewed Rainforest Regular and Decaffeinated Coffee

**\$30.95++ Per Person**

# *Full Day Meeting Packages*

## Family Gras Package

### **Continental Breakfast**

Chilled Orange, Apple and Cranberry Juices  
Sliced Seasonal Fresh Fruits & Whole Fresh Fruit  
Variety of Breakfast Pastries, Muffins and Bagels  
Cream Cheese, Butter, Peanut Butter, Jams and Jellies  
Fresh Brewed Rainforest Coffee, Decaffeinated Coffee, & Assorted Hot Teas

### **Mid Morning Break**

Assorted Soft Drinks Bottled Water  
Fresh Brewed Rainforest Regular, Decaffeinated Coffee, & Assorted Hot Teas

### **Hot Buffet Lunch**

Garden Salad with Ranch and Italian Dressing

### **Choice of One Entrée**

**Lemon Herb Fish**  
**Beef Pot Roast**  
**Baked Chicken**

Chefs Choice of Rice, Potatoes or Pasta  
Chefs Choice of Fresh Vegetable  
Chefs Choice Dessert  
Freshly Brewed Ice Tea

### **Afternoon Break**

Freshly Baked Brownies and Blondie's  
Jumbo Cookies  
Assorted Soft Drinks & Bottled Water  
Fresh Brewed Rainforest Regular, Regular and Decaffeinated

**\$37.95++per person**

# *Theme Lunch Buffets*

(Minimum 25 Guests)

All Buffets are served with  
Fresh Brewed Rainforest Regular and Decaffeinated Coffee  
Iced Tea Service

## Classic Deli Buffet

Sliced Roast Beef, Turkey Breast, Smoked Ham  
Sliced Assorted Cheeses  
Appropriate Condiments  
White and Wheat Bread  
Creamy Potato Salad  
Bagged Chips  
Freshly Baked Cookies  
**\$15.95++ Per Person**

## The New York Deli Buffet

Soup of the Day  
Creamy Potato Salad  
Sliced Roast Beef, Turkey Breast, Smoked Ham  
Sliced Assorted Cheeses  
Appropriate Condiments  
Marble Rye, Kaiser Rolls and Sourdough Breads  
Cheesecake  
**\$18.95++ Per Person**

## New Orleans Style Buffet

Garden Salad with Vinaigrette  
Gumbo with Steaming White Rice  
Creole Style Jambalaya  
Cajun Baked Chicken  
Cajun Corn  
New Orleans Famous Bread Pudding  
**\$18.95++ Per Person**

## Mexican Buffet

Tortilla Soup  
Build your own Taco or Fajita  
Shredded Beef and Grilled Chicken  
Diced Tomatoes, Shredded Lettuce, Diced Onions, Grated Cheddar Cheese  
Sliced Jalapeno Peppers, Fresh Salsa, Sour Cream and Guacamole  
Refried Beans and Spanish Rice  
Warm Flour Tortillas  
Crispy Taco Shells  
Sopaillas  
**\$23.95++ Per Person**

# *Plated Sandwich Lunch Entrees*

All entrees served with  
Fresh Brewed Rainforest Regular and Decaffeinated Coffee  
Iced Tea Service

## Nawlins Po Boy

Fried Shrimp

or

Fried Fish

Served on Fresh French Bread  
Dressed with Lettuce and Tomato

Assorted Condiments

Homemade Kettle Chips

Assorted Baked Cookies, Brownies and Blondie's

**\$16.95++ Per Person**

## Turkey Club Croissant

Thinly Sliced Breast of Turkey and Applewood Bacon

On a freshly Baked Croissant

Homemade Kettle Chips

Potato Salad

Pickle and Tomato Garnish

Freshly Baked Brownies

**\$15.95++ Per Person**

## On-The-Go Lunch Box

Pre-made Sandwich Choice:

Roast Beef and Swiss, Honey Baked Ham with American Cheese

Roasted Turkey Breast with Pepper Jack Cheese

Lunch Box also includes:

Lettuce, Tomato, Sweet Red Onion, Dill Pickle, Mayonnaise, Mustard,

A Selection Of:

Regular and Diet Soft Drinks

Bagged Chips

Cookies and Brownies

Will be available to select from at time of Lunch Box delivery

**\$16.95++ Per Person**

## *Entrées*

All Entrees served with Fresh Garden Salad  
Chefs Selection of Accompaniment  
Fresh Rolls and Butter  
Chefs Choice of Dessert  
Fresh Brewed Rainforest Regular and Decaffeinated Coffee  
Iced Tea Service

### French Quarter Chicken

Pan Seared Chicken  
Topped with Roasted Peppers, Onions, and Mozzarella Cheese  
**\$17.95++ Per Person**

### Lemon Herb Fresh Fish Catch of the Day

Baked Fish Catch of the Day  
Topped with Creamy Crawfish Dijon Sauce  
**\$17.95++ Per Person**

### Cajun Shrimp or Chicken Pasta

Panee Pasta with Shrimp or Grilled Chicken  
Topped with Creamy Cajun Sauce  
**\$17.95++ Per Person (Chicken)**  
**\$18.95++ Per Person (Shrimp)**

### Tender Roast Beef

Tender Roast Beef  
Topped with Au Jus Sauce  
**\$18.95++ Per Person**

### Vegetarian Heaven

Grilled Vegetables with Garlic and Olive Oil  
Topped with Eggplant Cakes  
**\$17.95++ Per Person**



# *Additional Buffet Options*

(Minimum of 25 Guests)

## **Entrée Options:**

Roast Beef  
Lemon Herb Chicken  
Baked Chicken  
Panned Chicken  
Lemon Herb Fish  
Baked Fish  
Fried Catfish  
Pork Chops  
Meat Loaf  
Hamburger Steak

## **1 Starches**

Mashed potatoes  
Mardi gras potatoes  
Rice Pilaf  
Pasta  
Dirty Rice

## **1 Vegetables**

Cajun Corn  
Mixed Vegetables  
Green Beans

## **1 Dessert**

Red velvet  
German chocolate  
Bread pudding  
Cobbler  
Pecan Pie

# *A La Carte Refreshment Items*

Fresh Brewed Regular & Decaffeinated Coffee	(Per ½ Gallon) (Per Gallon)	\$20.00 \$40.00
Sweet or Unsweet Iced Tea	(Gallon)	\$30.00
Juices by the Carafe	(Each)	\$18.00
Bottled Water and Soft Drinks	(Each)	\$3.00
Homemade Fruit Punch/Lemonade	(Gallon)	\$30.00
Freshly Baked Biscuits with Butter and Fruit Preserves	(Per Dozen)	\$25.00
Sausage Biscuits	(Per Dozen)	\$36.00
Assorted Breakfast Pastries with Butter and Fruit Preserves	(Per Dozen)	\$30.00
Assorted Bagels with Cream Cheese	(Per Dozen)	\$30.00
Croissants with Butter and Fruit Preserves	(Per Dozen)	\$30.00
Fresh Baked Cookies, Fudge Brownies and Blondies	(Per Dozen)	\$30.00
Sliced Seasonal Fresh Fruit	(Per Person)	\$3.50
Assorted Whole Fruit	(Each)	\$1.95
Spicy Trail Mix	(Per Pound)	\$19.00
Mixed Nuts	(Per Pound)	\$18.00
Pretzels, Tortilla or Homemade Kettle Chips	(Per Bowl)	\$18.00
Freshly Popped Popcorn	(Per Bowl)	\$18.00

# Audio Visual

*\$45.00 set up fee applies to all outsourced audio visual.*

*Audio Visual Provided by Video Ventures*

*Most Commonly Used Audio Visual is Listed Below*

*Additional Audio Visual Equipment is Available if Needed*

*A Complimentary Podium and Wired Microphone is Onsite*

## Presentation Package

Includes tripod screen, AV table, power strip and extension cord

**\$75 + tax**

## LCD Package

Includes LCD projector, tripod screen with skirt, AV table, power strip and extension cord

**\$375 + tax**

(Includes wired remote, zoom lens, carousel tray, spare lamp and projection stand)

## Screen

5 x 5 Screen

**\$30 + tax**

## Screen

6 x 6 Screen

**\$40 + tax + \$45 delivery fee**

## Screen

7 x 7 Screen

**\$45 + tax + \$45 delivery fee**

## Audio Equipment

Hand Held Microphone

**\$40 + tax**

Wireless Hand Held Microphone

**\$115 + tax**

Lavaliere Microphone

**\$115 + tax**

Mixer

**\$45 + tax (depending on channels needed)**

Computer Audio

**\$65 + tax**

**Meeting Accessories**

Flip Chart Easel with Paper and Markers  
**\$40 + tax**

Whiteboard with Markers  
**\$45 + tax (depending on size)**

Conference Speaker Phone  
**\$125 + tax**

# BANQUET EVENING MENUS

*All of the items listed are examples of the quality menus we build for our group events.  
Should you wish to have us create a special menu for your group, we would be happy to work with you in developing  
a menu that best represents the taste of your guests and the style of your event.*

*Bon Appetite!*

# *Dinner Buffets*

(Minimum of 25 Guests)

## All Dinner Buffets Include:

*All socials are served with coffee and iced tea  
Tax and gratuity are included in the per person pricing*

(1) Entrée \$27.00

(2) Entrees \$30.00

### **Entrée Options:**

Roast Beef  
Lemon Herb Chicken  
Baked Chicken  
Panned Chicken  
Lemon Herb Fish  
Baked Fish  
Fried Catfish  
Pork Chops  
Meat Loaf  
Hamburger Steak

### **1 Starches**

Mashed potatoes  
Mardi gras potatoes  
Rice Pilaf  
Pasta  
Dirty Rice

### **1 Vegetables**

Cajun Corn  
Mixed Vegetables  
Green Beans

### **1 Dessert**

Red velvet  
German chocolate  
Bread pudding  
Cobbler  
Pecan Pie

# *Social Inclusive Packages*

*All socials are served with coffee and iced tea  
Tax and gratuity are included in the per person pricing*

## **\$28.00 per person**

### **Select (2)**

Assorted Finger Sandwiches  
Vegetable Spring Rolls with Sweet and Sour Sauce  
Chicken Satay with Peanut Sauce  
BBQ Meatballs

### **Select (2)**

Chicken and Andouille Jambalaya  
Cajun Chicken Pasta  
Carved Roast Beef

### **Select (1)**

Assorted Fruit Platter  
Assorted Cheese Platter  
Assorted Vegetable Platter

## **\$30.00 per person Cajun Social**

Red Beans and Rice  
Fried Fish  
Cajun Pasta  
Chicken and Andouille Jambalaya  
New Orleans Bread Pudding

## **\$35.00 per person**

Assorted Finger Sandwiches  
Assorted Cheese Platter  
Assorted Fruit Platter  
BBQ Meatballs  
Cajun Shrimp Pasta  
Red Beans and Rice  
Carved Roast Beef with Rolls

## *Cold Hors d'oeuvres*

(Per 50 Pieces)

Assorted Finger Sandwiches	\$75.00
Assorted French Bread Finger Sandwiches	\$75.00
Assorted Cheese Platter	\$75.00
Assorted Fruit Platter	\$75.00
Assorted Vegetable Platter	\$75.00
Deviled Eggs	\$75.00
Hummus and Pita Chips (serves 50 Guests)	\$80.00
Plum Tomato Bruschetta on Grilled French Bread	\$65.00

## *Hot Hors d'oeuvres*

(Per 50 Pieces)

Vegetable Spring Rolls with Sweet and Sour Sauce	\$80.00
Kickin' Chicken Strips with Honey Mustard Sauce	\$75.00
Louisiana Hot Chicken Wings with Bleu Cheese Dressing	\$75.00
BBQ Meatballs	\$75.00
Cocktail Quiche	\$80.00
Chicken Satay	\$85.00
Mini Crawfish Pies	\$100.00
Coconut Crusted Shrimp with Mango Chutney Sauce	\$125.00
Spinach and Artichoke Dip (Serves 50 People)	\$90.00
Shrimp Pasta (Serves 30 People)	\$120.00



## *Carving Stations*

*All Carving Stations Require a Carver at a fee of \$75.00/Each*

### Smoked Turkey Breast

Served with Appropriate Accompaniments  
Silver Dollar Rolls  
(Serves 40 Guests)  
\$175.00++

### Honey Baked Ham

Served with Honey Mustard Sauce and  
Old Fashioned Pineapple Glaze Sauce  
Silver Dollar Rolls  
(Serves 50 Guests)  
\$175.00++

### Prime Rib of Beef

Served with Horseradish, Herb Mayonnaise,  
Mustard and  
Silver Dollar Rolls  
(Serves 40 Guests)  
\$250.00++

## *Cajun Specialties*

### New Orleans Style Red Beans and Rice

Served with Steamed White Rice  
(Serves 30 Guests)  
\$100.00++

### Shrimp Pasta

Louisiana Shrimp Tossed in Spicy Cream Sauce  
And Penne Pasta  
(Serves 30 Guests)  
\$120.00++

### Chicken and Andouille Sausage Jambalaya

Chicken and Andouille Sausage combined with Rice and Creole Seasonings  
(Serves 30 Guests)  
\$120.00++

### Creole Gumbo

Served with Steamed White Rice  
(Serves 30 Guests)  
\$130.00++

# *Reception Package with Bar Service*

## Reception Includes:

Creole Gumbo served with Steamed White Rice  
Golden Fried Fish Strips  
Chicken and Sausage Jambalaya  
Cajun Shrimp Pasta  
BBQ Meatballs  
Assorted Cheese Platter  
Call Brand Open Bar for three (3) Hours

Package includes Room Rental and Set up Fee, Bartender Fee, and Food for three (3) hours  
**\$50.00 ++ Per Person**

## *Bar Service*

*\$75.00 bartender fee applies*  
*Bar Pricing is for 3 Hours*

### **Call Brand Package**

Call Brands Mixed Drinks  
Domestic and Premium Beer  
Wine  
Soft Drinks / Bottled Water  
**\$20.00 ++ Per Person**

### **Premium Brand Package**

Premium Brands Mixed Drinks  
Domestic and Premium Beer  
Wine  
Soft Drinks / Bottled Water  
**\$25.00 ++ Per Person**

### **Deluxe Brand Package**

Deluxe Brand Mixed Drinks  
Domestic and Premium Beer  
Wine  
Soft Drinks / Bottled Water  
**\$28.00 ++ Per Person**