

Sheraton Metairie-New Orleans Hotel



Thank you for considering the Sheraton Metairie-New Orleans Hotel for your upcoming event. The Sheraton Metairie-New Orleans Hotel is Jefferson Parish's newest Luxury Hotel. Offering a beautifully appointed banquet facility, complimentary indoor parking and an easily accessible and central location, the Metairie Hotel is an ideal setting for your function. The Sheraton Metairie participates in the Starwood Sustainability Programs which allows for local and organic products to be sourced as well as meeting impact reports.

Menus

Our menus include a wide variety of choices to appeal to you and your guests. Included you will find several menu options: you may choose one of the suggested packages, create your own menu from the individually listed items or the Chef could create a menu specifically for your reception.

Many menu items are seasonal – the Hotel reserves the right to substitute items in order to maintain the highest degree of quality. To properly plan and ensure the best quality possible, we will need your final menu selection one month prior to your event.

All menu prices are subject to 21% service charge and 8.75% sales tax. All preparation stations will require a culinarian at \$50.00 each. An additional service charge will be applied to groups of less than 20 guests.

All food and beverage must be supplied and prepared by the Hotel and consumed on the premises.

Function Guarantees

Food guarantees are due by noon 3 (three) working days prior to the scheduled function. If no guarantee is given, the last given expected attendance will be considered final. Our Chef will prepare for up to 5% over the quoted guarantee.

Deposits

A 25% deposit is required with a signed contract to confirm the space. An additional 50% deposit is requested 60 days prior to the function. The balance is due a week before the event.

Special Services

We'd be delighted to offer guidance and assist you with information regarding audio visual equipment, florists, photography, video, entertainment, transportation and hotel rooms.

For an additional charge, we can also order personalized items such as logo signs and ice carvings.

Linens and Décor

The Hotel can provide a variety of linens, tableware and room décor. Should you have a special request, please advise us so that special arrangements may be made to purchase or rent the proper equipment to suit your needs. The cost of rental or purchase will be charged to the function.

Sheraton Metairie-New Orleans Hotel



Continental Breakfasts*

(A minimum of 15 guests is required-A la Carte items available for groups less than 15 guests)

A Light Start

Assorted chilled Juices

* * *

*Assorted bakeries to include fruit Danish,
Croissants and Muffins*

* * *

Butter and Preserves

* * *

*Starbucks® Coffee, Tea & Decaffeinated
Coffee*

\$13.95 per person

Southern

Assorted chilled Juices

* * *

*Sliced seasonal Fruit and Berries
with Yogurt Dressing*

* * *

*Buttermilk Biscuits with Sausage or
miniature Ham & Cheese Croissant
Sandwiches*

* * *

*Starbucks® Coffee, Tea & Decaffeinated
Coffee*

\$17.95 per person

Power Breakfast

Assorted chilled Juices

* * *

The Season's Freshest Fruit and Berries

* * *

Assorted Flavored Yogurts

Granola Bars and Nutri-grain Bars

* * *

Cups of dried mixed fruit

* * *

Croissants and Muffins

* * *

Butter and Preserves

* * *

*Starbucks® Coffee, Tea & Decaffeinated
Coffee*

\$18.95 per person

Classic

Assorted chilled Juices

* * *

*Assorted dry Cereals with Raisins and
Milk*

* * *

*The Season's Freshest Fruit and Berries
Served with Yogurt and Granola with
Raisins*

* * *

*Assorted bakeries to include fruit Danish,
Croissants, and Muffins*

* * *

Butter and Preserves

* * *

*Starbucks® Coffee, Tea & Decaffeinated
Coffee*

\$16.95 per person

****All per person Continental Breakfast are served for 1 hour of continuous service.***

All menu prices are subject to 8.75% sales tax and 21% service charge.

Prices may be confirmed three months prior to the event.

Sheraton Metairie-New Orleans Hotel



Breakfast Buffets*

(A minimum of 25 guests is required)

Old Metairie

Assorted Chilled Juices

** * **

*Sliced Seasonal Fruit and Berries
Yogurt and Granola with Raisins*

** * **

*Cajun Scrambled Eggs
With Shrimp and Pepper Jack Cheese*

** * **

*Buttery Grits
Brabant Potatoes*

** * **

*Fluffy Buttermilk Pancakes
Served with Warm Maple Syrup and Warm Pecan Syrup*

** * **

Starbucks® Coffee, Tea, & Starbucks® Decaffeinated Coffee

\$21.95 per person

Galleria

Assorted Chilled Juices

** * **

*Sliced Seasonal Fresh Fruit and Berries
Assorted Cold Cereals and Selection of Fruit Yogurt*

** * **

*Fluffy Scrambled Eggs
Crisp Bacon and Patty Sausage*

*Buttery Grits
Brabant Potatoes*

** * **

*Breakfast Bakeries to include fruit Danish, Croissants, and Muffins
Butter and Preserves*

** * **

Starbucks® Coffee, Tea and Starbucks® Decaffeinated Coffee

\$19.95 per person

****Prices based on 1.5 hours of continuous service-\$2.50 additional per person per ½ hour will be assessed for extended service***

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Plated Breakfasts

(A minimum of 20 guests is required)

American Breakfast

Chilled Juice

** * **

Cut Seasonal Fresh Fruit and Berries

** * **

Fluffy Scrambled Eggs

Brabant Potatoes

Crisp Bacon & Sausage Link

** * **

Buttermilk Biscuits and Blueberry Muffins

** * **

Butter and Preserves

** * **

Starbucks® Coffee, Tea, and Starbucks® Decaffeinated Coffee

\$18.95 per person

Tokalon Breakfast

(A minimum of 20 people)

Chilled Juice

** * **

Sliced Seasonal Fruit and Berries

** * **

Pecan Pancakes with Pecan Maple Syrup

** * **

Fresh Croissants

** * **

Butter and Preserves

** * **

Starbucks® Coffee, Tea, and Starbucks® Decaffeinated Coffee

\$16.95 per person

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A-la-carte Selections

(The following items may be selected at an additional charge)

Assorted dry Cereals with Raisins and Milk
\$5.95 per person

Sliced seasonal Fruit, Berries and Yogurt Dressing
\$4.95 per person

Toasted Bagels with Cream Cheese, Butter and Fruit Preserves
\$4.95 per person

Individual fresh Fruit and Yogurt Parfaits with Granola and Raisins
\$5.95 per person

Chef's selection of assorted Breakfast Bakeries with Butter and Preserves
\$27.95 per dozen

Smoked Atlantic Salmon and Cream Cheese on Bagels with Capers, Chopped Eggs and Diced Onions
\$62.95 per dozen

Miniature Ham and Cheese Croissant Sandwiches
\$45.95 per dozen

Buttermilk Sausage Biscuits
\$36.95 per dozen

Warm Buttermilk Biscuits with Butter and Preserves
\$27.95 per dozen

Sausage Patties on Sliver Dollar Pancakes
\$37.95 per dozen

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Beverages

*Freshly brewed Starbucks Coffee and
Decaffeinated Coffee*
\$52.00 per gallon
\$5.95 per person (20 minutes)
Assorted Herbal Teas \$3.00 each

Assorted Soft Drinks
\$3.00 per can

Bottled Mineral Water and Sparkling Water
\$3.00 per bottle

Orange, Apple, Grapefruit or Cranberry Juice
\$13.00 per quart

Whole, 2% low-fat or skim Milk
\$10.00 per quart

Hot Chocolate or Café au Lait
\$42.00 per gallon

*Brandy Alexander
(Coffee, ice cream, and Brandy)*
\$8.95 each

Tropical Fruit Punch or fresh Lemonade
\$35.00 per gallon

*The Classic Bloody Mary
(Our blend of Smirnoff Vodka, Tomato and
V-8 Juices, fresh Lime Juice, Tabasco and
freshly ground Pepper)*
\$7.95 each

*The Cajun Mary
(A fiery blend of Absolut Pepper Vodka with
Tomato and V-8 Juices spiced to perfection and
served with a pickled Green Bean)*
\$7.95 each

*The Mimosa
(A blend of sparkling Wine blended with
Orange Juice)*
\$7.95 each

Champagne Punch
\$65.00 per gallon

Minimum service charges may apply.

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Munchies Menu

*Freshly baked assorted jumbo Cookies
(Chocolate Chip, Oatmeal Raisin, Peanut
Butter, Macadamia Nut)
\$27.00 per dozen*

*Double Fudge Walnut Brownies
\$27.00 per dozen*

*Assorted Ice Cream Novelties
\$4.95 each
(min. 2 dozen)*

*Assorted Potato Chips and Tortilla Chips with
French Onion, Guacamole, and Salsa
\$4.95 per person*

*Nutri-Grain and Granola Snack Bars
\$2.95 each*

*Whole fresh Fruit: Apples, Bananas and
Oranges
\$2.95 per piece*

*Honey Roasted Peanuts or Cashews
\$20.00 per pound*

*Assorted Finger Sandwiches
\$24.00 per dozen*

*Dry Snacks
(Spicy Cajun Mix, Goldfish or Party Mix)
\$20.00 per pound*

*Sliced Fresh Fruit Display
Small (25 people) **\$75.00**
Medium (50 people) **\$150.00**
Large (75 people) **\$225.00***

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Break Packages*

(20 minutes service)

Coffee Break

*Assorted Muffins and assorted breakfast bakeries
Freshly brewed Coffee and Decaffeinated Coffee
A selection of assorted hot teas*

\$9.95 per person

Cookie Monster

*Freshly baked Jumbo Cookies
Freshly brewed Coffee and Decaffeinated
Coffee*

A selection of assorted hot Teas

\$11.95 per person

Health Nut

*Nutri-grain & Granola Snack
Bars
Fruit Brochettes and Assorted
Fruit Juices*

\$11.95 per person

Afternoon Siesta

*Tortilla Chips with Salsa,
Cheese Dip and Guacamole
and Assorted Soft Drinks and
Bottled Water*

\$11.95 per person

Chocoholic

*Double Fudge Walnut
Brownies, Ice Cream
Novelties, Ice Cold Milk with
Chocolate Syrup on the side*

\$12.95 per person

**All per person break service requires a minimum of 20 guests. A-la-carte selections are available for groups of less than 20 guests. Minimum service charges may apply, for a-la-carte break service.*

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Plated Lunches

*All luncheons are served with your choice of Soup, or Salad, Entrée, Appropriate starch where applicable, chef's selection of vegetable, Dessert and Rolls with Butter.
Coffee, Tea & Decaffeinated Coffee*

Entrées

Choice of one per Group

Chicken Marsala

A grilled breast of chicken with mushrooms and a Marsala wine sauce

\$19.95 per person

Tournedos of Beef Tenderloin

with Madeira demi-glace

\$32.95 per person

Pecan Crusted Catfish

with praline butter

\$20.95 per person

Blackened Pork Loin

A center cut loin topped

with spiced pineapple chutney

\$21.95 per person

Grilled or Blackened Chicken Caesar Salad

Boneless breast of chicken on a bed of crisp Romaine with Parmesan and Romano cheese, garlic croutons and creamy Caesar dressing

\$18.95 per person

Blackened Sliced Sirloin Caesar Salad

over a bed of crisp Romaine with Parmesan and Romano cheese, garlic croutons and creamy Caesar dressing

\$19.95 per person

*Some menu items may not be available for parties of less than 20 guests.
An additional \$25.00 service charge will be added to parties of less than 20 guests.*

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Soup *Choice of one per Group*

New Orleans Chicken and Sausage Gumbo

Shrimp and Corn Chowder

Broccoli and Cheese

Vegetable Soup

Minestrone

Salad *Choice of one per Group*

*Mixed Green Salad with Grape Tomatoes and
Balsamic Vinaigrette*

*Boston Bibb Lettuce with Mandarin Oranges,
toasted Almonds and Asian Vinaigrette*

*Spinach Salad with Mushrooms
And Warm Tasso Vinaigrette*

*Marinated Artichoke Hearts
On a bed of mixed Greens*

*Tomato Mozzarella Salad
with fresh Basil*

*Hearts of Palm & Shrimp Remoulade on a
Chiffonade of Lettuce*

Desserts *Choice of one per Group*

Chocolate Decadence Cake

Cheesecake with Raspberry Sauce

Bourbon Pecan Pie with whipped cream

Individual Apple Tart with caramel sauce

Chocolate Mousse

Bread Pudding with rum sauce

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Plated Dinners

*All dinners are served with Soup, Salad, Rolls, Butter,
Entrée, Vegetable, Starch, Dessert
Coffee and Iced Tea*

Entrées

Choice of one for less than 30 guest

Choice of two for more than 30 guest

Tournedos of Beef

*Seared beef tenderloin medallions served
with a Madeira Demi-glace*

\$37.95 per person

Steak and Shrimp Duet

*Beef tenderloin served with Madeira Demi-
glace & jumbo shrimp*

\$41.95 per person

Roasted Prime Rib of Beef

*Served with au jus and creamy horseradish
sauce*

\$39.95 per person

Charbroiled Veal Chop

*Served with a wild mushroom
Demi-glace*

\$44.95 per person

Seafood Stuffed Chicken Breast

Finished with a roasted garlic butter sauce

\$34.95 per person

Grilled Snapper

topped with pineapple salsa

\$34.95 per person

Veal Oscar

*Sautéed Veal Medallions topped with lump
crabmeat, hollandaise and asparagus*

\$38.95 per person

Catfish Almandine

*Seared filet topped with toasted almonds and
lemon butter sauce*

\$39.95 per person

Chicken en Croute

*A boneless breast of chicken baked in puff
pastry with mushroom duxelles served with a
tarragon cream sauce*

\$36.95 per person

Pepper Crusted Muscovy Duck Breast

*Flash seared and roasted, finished with a
raspberry demi-glace*

\$38.95 per person

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Starches

Creole Rice Pilaf
Wild Rice Pilaf
Roasted New Potatoes
Garlic Mashed Potatoes
Penne Pasta Alfredo

Vegetables

Steamed Broccoli Florets
Asparagus in Garlic Butter
Steamed Baby Carrots
Grilled Vegetables
Green Beans Almandine

Soups

Roasted Tomato & Basil Soup

Mushroom Bisque

Oyster & Artichoke Soup

Vegetable Soup

“Golden Meadow” Shrimp Bisque

New Orleans Seafood Gumbo

Corn & Seafood Bisque

Salads

*Spinach Salad with mushrooms and tasso
vinaigrette*

*Mixed Green Salad with grape tomatoes
and balsamic vinaigrette*

*Bibb Lettuce Wedge with vine -ripe tomatoes
and bleu cheese dressing*

*Caesar Salad with romaine lettuce, Caesar
dressing, croutons, and
Parmesan*

Desserts

Choice of one per Group

Praline Cheesecake

Key Lime Pie

Bourbon Pecan Pie with whipped cream

Tiramisu with Kahlua Cream

NY Style Cheesecake with Raspberry Sauce

*Dutch Apple Tart served with
Crème Anglaise*

*Bread Pudding
With rum sauce*

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Specialties from the Garde Manager

Imported and domestic Cheese Display garnished with fresh Grapes, French- Bread and Crackers
(35-50 people) \$175.00
(75-100 people) \$300.00

Smoked Atlantic salmon with traditional garnishes of Cream Cheese, Capers, Eggs, Red Onions, Lemon, and Water Crackers
\$175.00 per side (serves 50-75)

Cold Cut Display with Smoked Ham, Roasted Turkey, Roast Beef, Salami and Cappicola accompanied with Mayonnaise and Mustards and French Pistolettes
(35-50 people) \$100.00. (50-75 people) \$200.00
(75-100 people) \$300.00

Iced Jumbo Shrimp with Remoulade and Cocktail Sauce
\$275.00 per 100 pieces

Garden fresh Vegetable Crudités with Ranch and Bleu Cheese Dips
(35-50 People) \$125.00
(75-100 people) \$200.00

Sliced Fresh Fruit Display
(35-50 people) \$75.00
(50-75 people) \$150.00
(75-100 people) \$225.00

Display of Salmon Mousse, Blue Crab Mousse and Crawfish Mousse with Fresh crudités and assorted crackers
Small (25 people) \$150.00.
Medium (50 people) \$250.00
Large (75 people) \$350.00

Pecan Praline crusted baked Brie served with French-Bread
\$175.00 (serves 40)

Pasta Stations

(All Pastas are served by the Chafing Dish and serve 30 Guests)

Grilled Chicken with Alfredo Sauce over Penne Pasta
\$150.00

Proscuitto Ham, julienne Vegetables and White Wine Cream Sauce served with Fettuccini
\$150.00

Sautéed Louisiana Shrimp Scampi with Garlic Butter and Herbs over tri-color Rotini Pasta
\$175.00

Sautéed Shrimp, Scallops, Garlic, Tomatoes and Clam Sauce served with Bowtie Pasta
\$175.00

Pesto Primavera with Ziti Pasta
\$150.00

Cheese filled Tortellini with Marinara Sauce
\$125.00

Action Pasta Station

Prepared in the Dining Room Additional Service Charge \$50.00 (Minimum of 75 guests)
Tri-color Rotini, Bowtie & Cheese filled Tortellini Pastas served with Shrimp, Marinara and Primavera Sauces

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Carving Stations

Service quantities are based on Reception style service and portions are not intended as solitary Entrée items or as a full Meal option.

Steamship Round of Beef with creamy Horseradish Sauce, Mayonnaise, Mustards and Silver Dollar Rolls

\$425.00

(Serves approximately 100 guests)

Pepper crusted Top Round of Beef au Jus with traditional accompaniments of Mayonnaise, Mustards and Silver Dollar Rolls

\$250.00

(Serves approximately 50 guests)

Roasted center cut Pork Loin with Pineapple Salsa, Mustards and Silver Dollar Rolls

\$175.00

(Serves approximately 35 guests)

Honey glazed Ham with Mayonnaise, Mustards, and French Pistolettes

\$200.00

(Serves approximately 35 guests)

Herb crusted Leg of Lamb with Rosemary Shallot Sauce and French Pistolettes

\$275.00

(Serves approximately 50 guests)

Roasted New York Strip Loin with Horseradish Sauce, Mayonnaise, Mustards and Silver Dollar Rolls

\$275.00

(Serves approximately 40 guests)

A Variety of Sausages with assorted Mustards, Cornichons and crackers

\$250.00

(Serves approximately 50 guests)

Whole roasted Turkey Breast with Gravy, Cranberry Sauce and French Pistolettes

\$150.00

(serves 35 guests)

Roasted Beef Tenderloin with Béarnaise Sauce

\$350.00

(Serves approximately 50 guests)

All of the above are served pre-sliced and served in a Chafing Dish.

For Stations Carved and Served in the Dining Room an additional Service Charge of \$50.00 will be added.

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Cold Hors d'Oeuvre

(priced per 100 pieces-minimum order 50)

<i>Goat Cheese and Sun-dried Tomato Crustini</i>	<i>\$200.00</i>
<i>Salmon Mousse stuffed Artichoke Bottom</i>	<i>\$325.00</i>
<i>Gulf Shrimp with Cocktail and Remoulade Sauce</i>	<i>\$275.00</i>
<i>Spiced Crabmeat Mousse on Crustini</i>	<i>\$300.00</i>
<i>Crawfish & Herb Canapé</i>	<i>\$225.00</i>
<i>Smoked Salmon & Cream Cheese Canapé</i>	<i>\$275.00</i>
<i>Roast Beef and Blue Cheese Wraps</i>	<i>\$175.00</i>
<i>Smoked Turkey and Guacamole Wraps</i>	<i>\$200.00</i>
<i>Ham and Pineapple Cream Cheese Wraps</i>	<i>\$175.00</i>
<i>Shrimp & Tomato Bruschetta</i>	<i>\$250.00</i>

Assorted Finger Sandwiches

Turkey, Ham, Roast Beef & Chicken Salad on assorted breads with light Creole Mayonnaise
\$200.00 per 100

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Hot Hors d'Oeuvres

(Priced per 100 pieces-Minimum order 50 pieces)

<i>Spicy Fried Chicken Wings</i>	<i>\$175.00</i>
<i>Fried Chicken Tenders with Ranch and Bleu Cheese</i>	<i>\$175.00</i>
<i>Roasted Chicken Tenders in Orange Sauce</i>	<i>\$175.00</i>
<i>Chicken Satay with Peanut Sauce</i>	<i>\$200.00</i>
<i>Chicken & Cheese Quesadilla Cornucopias</i>	<i>\$200.00</i>
<i>Pecan crusted Chicken with Honey Mustard Sauce</i>	<i>\$225.00</i>
<i>Spicy Crawfish Pies</i>	<i>\$200.00</i>
<i>Spicy Beef Pies</i>	<i>\$200.00</i>
<i>Miniature Muffulettas</i>	<i>\$200.00</i>
<i>Artichoke Hearts with Parmesan Cheese</i>	<i>\$300.00</i>
<i>Pork & Vegetable Pot Stickers with Asian Dipping Sauce</i>	<i>\$200.00</i>
<i>Andouille Sausage en Croute with Creole Mustard Sauce</i>	<i>\$175.00</i>
<i>Assorted Miniature Quiches</i>	<i>\$175.00</i>
<i>Spanakopita</i>	<i>\$175.00</i>
<i>Meatballs in Marinara or Barbeque Sauce</i>	<i>\$175.00</i>
<i>Seafood stuffed Mushrooms</i>	<i>\$225.00</i>
<i>New Orleans style Barbeque Shrimp</i>	<i>\$300.00</i>
<i>Oysters Rockefeller or Bienville</i>	<i>\$250.00</i>
<i>Spicy Catfish Fingers with Remoulade Sauce</i>	<i>\$175.00</i>
<i>Bacon wrapped Scallops</i>	<i>\$275.00</i>
<i>Cajun Fried Shrimp with Remoulade and Tartar Sauce</i>	<i>\$225.00</i>
<i>Louisiana Crab Cakes with Remoulade Sauce</i>	<i>\$300.00</i>

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Reception Beverages

Option I – Bar by the Drink (The host will be charged per drink)

Name Bar

Jim Beam Straight Bourbon Whiskey
Cutty Sark Blended Scotch Whiskey
Absolut Vodka
Beefeater Dry Gin
Bacardi Puerto Rican Rum
Canadian Club Blended Canadian Whiskey

\$7.00 per drink

Premium Bar

Jack Daniels Single Barrel Tennessee Whiskey
Chivas Regal Scotch Whiskey
Grey Goose Vodka
Bombay Dry Gin
Meyer's Original Dark Rum
Seagram's Crown Royal Blended Whiskey

\$9.00 per drink

House Red & White Wine at \$6.00 per glass
Assorted domestic beer at \$5.00 per bottle
Imported beer at \$6.00 per bottle
Non-alcoholic beer at \$5.00 per bottle
Assorted soft drinks at \$3.00 per drink
Assorted mineral waters at \$3.00 per bottle

Option II – Bar by the Hour (the host will be charged per person*-2 hour minimum)

Name Brands Package:

1st hour - \$9.00 per person
2nd hour - \$6.00 per person
3rd hour - \$3.00 per person
Each additional hour-\$3.00 per person

Premium Brands Package:

1st hour - \$10.00 per person
2nd hour - \$8.00 per person
3rd hour - \$6.00 per person
Each additional hour \$4.00 per person

All per hour bar service includes House Red & White Wine, Imported & Domestic Beer, Soft Drinks and assorted Fruit Juices

All bars require one bartender per 75 people at a charge of \$60.00 each
(*based upon the guaranteed guest count)

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BANQUET WINE LIST

--Light Intensity, Fruity White & Blush Wines—

<i>Beringer White Zinfandel</i>	\$27.00
<i>Ecco Domani Pinot Grigio</i>	\$24.00
<i>Kendall Jackson Riesling</i>	\$32.00

--Medium to Full Intensity, Dry White Wines—

<i>Sterling Chardonnay</i>	\$25.00
<i>Cupcake Chardonnay</i>	\$32.00
<i>Nobilo Sauvignon Blanc</i>	\$38.00
<i>Kendall-Jackson Reserve Chardonnay</i>	\$39.00
<i>Caymus Conundrum</i>	\$54.00

--Light to Medium Intensity, Mildly Tannic Red Wines--

<i>Louis Martini Sonoma Cabernet</i>	\$36.00
<i>Mac Murray Pinot Noir</i>	\$40.00
<i>Rutherford Hill Merlot</i>	\$48.00

--Full Intensity, More Tannic Red Wines—

<i>Blackstone Merlot</i>	\$32.00
<i>Graffigna Centenario Malbec</i>	\$36.00
<i>Beaulieu Vineyard Signet Cabernet Sauvignon</i>	\$48.00
<i>Bottega Vinia Pinot Noir</i>	\$44.00
<i>Penfolds, Thomas Highland Shiraz</i>	\$40.00
<i>Ravenswood Zinfandel</i>	\$38.00

--Sparkling Wines—

<i>Kenwood Yalupa</i>	\$30.00
<i>Domain Chandon Brut</i>	\$60.00
<i>Moet & Chandon White Star</i>	\$90.00

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RECEPTION MENU A

From our Garde Manager

*Imported and Domestic Cheese Display garnished with
Fresh Grapes, French- Bread, and Crackers*

Fresh Crudités with Ranch and Bleu Cheese Dips

Baked Brie en Croute with Pecans & Praline Sauce

Hot Hors d'Oeuvre

(Please select three)

Meatballs in Barbeque Sauce

Assorted Miniature Quiches

Chicken Satay with Peanut Sauce

Spicy Crawfish Pies

*Andouille Sausage en Croûte with Honey
Mustard Sauce*

*Artichoke Hearts stuffed with Parmesan
Cheese*

*Spicy Catfish Fingers with Remoulade
Sauce*

Spanakopita

Mini Pasta Station

*Fettuccini & Bowtie Pastas served with Marinara & Alfredo Sauces
Fresh Rolls*

*Bread Pudding with Rum Sauce
Coffee, Tea & Decaffeinated Coffee*

\$34.95++ per person

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RECEPTION MENU B

Display of Assorted Finger Sandwiches

From our Garde Manager

*Imported and Domestic Cheese Display garnished with
Fresh Grapes, French-Bread, and Crackers*

Fresh Crudités with Ranch and Bleu Cheese Dip

Hot Hors d'Oeuvres

(please select three)

<i>Cajun Fried Shrimp</i>	<i>Catfish Fingers with Remoulade Sauce</i>
<i>Seafood stuffed Mushrooms</i>	<i>Pork and Vegetable Pot Stickers</i>
<i>Andouille Sausage en Croûte with Creole Mustard Sauce</i>	<i>Roasted Chicken Tenders in Orange Sauce</i>
<i>Assorted Miniature Quiches</i>	<i>Spanakopita</i>

Pasta Station

Cheese filled Tortellini with Marinara Sauce

*Penne Pasta with Shrimp or Grilled Chicken Cream Sauce
Served with freshly grated Parmesan Cheese*

Carving Station

*Pepper crusted Top Round of Beef au Jus served with traditional accompaniments
of Mayonnaise, Creole Mustard and Horseradish sauce with Silver Dollar Rolls*

*Display of Assorted French Pastries
Coffee, Tea & Decaffeinated Coffee*

\$36.95++ per person

RECEPTION MENU C

*All menu prices are subject to 8.75% sales tax and 21% service charge.
Prices may be confirmed three months prior to the event.*

Sheraton Metairie-New Orleans Hotel



Cold Hors d'Oeuvre

(Please select four)

Smoked Salmon & Cream Cheese Canapé

Spiced Crabmeat Mousse Crustini

Ham and pineapple Cream cheese Wraps

Smoked Turkey and Guacamole Wraps

Goat Cheese and Sun-dried Tomato Crustini

Roast Beef and Blue Cheese Wraps

Shrimp & Tomato Bruschetta

Display of Imported & Domestic Cheeses

Assorted Crackers & sliced French- Bread

From our Garde Manager

Fresh Crudités with Ranch and Bleu Cheese Dips

Cold Cut Display with Smoked Ham, Roasted Turkey, Roast Beef, Salami and Cappicola accompanied with Mayonnaise and Mustards and French Pistolettes

Hot Hors d'Oeuvre

(Please select three)

Fried Shrimp with Cocktail Sauce

Seafood stuffed Mushrooms

Andouille Sausage en Croûte with Creole Mustard Sauce

Assorted Miniature Quiches

Catfish Fingers with Remoulade Sauce

Pork and Vegetable Pot Stickers

Roasted Chicken Tenders in Orange Sauce

Spanakopita

Pasta Station

Cheese filled Tortellini, Rotini & Bowtie Pastas served with Marinara, Primavera and Crawfish Sauces

Carving Station

Pepper crusted top round of beef au jus

with mayonnaise, mustards, horseradish sauce and

French Pistolettes

Whole roasted turkey breast

with mayonnaise, mustards and French Pistolettes

Honey glazed ham with assorted mustards, and French Pistolettes

Display of Assorted Mini Pastries and Cheesecakes

Coffee, Tea & Decaffeinated Coffee

\$43.95 ++ per person

*All menu prices are subject to 8.75% sales tax and 21% service charge.
Prices may be confirmed three months prior to the event.*

Sheraton Metairie-New Orleans Hotel



RECEPTION MENU D

(Minimum 100 guests)

From the Garde Manager

Pecan Praline crusted baked Brie with French Bread Crustini

Fresh Crudités with Ranch and bleu Cheese

*Smoked Atlantic salmon with traditional garnishes of
Cream Cheese, Capers, Eggs, Red Onions, Lemon, and Water Crackers*

Display of spicy Louisiana Gulf Shrimp with Cocktail & Remoulade Sauces

Hot Hors d'Oeuvre

Spicy Fried Chicken Wings

Oysters Rockefeller

Pecan crusted Chicken with Honey Mustard Sauce

Artichoke Hearts with Parmesan Cheese

Pasta Station

Cheese filled Tortellini, Rotelli & Bowtie Pastas served with Marinara, Primavera & Crawfish Sauces

Fettuccini Alfredo prepared in the Dining Room by our Chef

Carving Station

*Blackened Tenderloin of Beef with Creamy Horseradish, Mayonnaise, Mustards and French
Pistolettes*

Dessert Station

Bananas Foster

*Fresh Bananas flambéed with butter, brown sugar, cinnamon, banana liqueur, dark rum and served over
Vanilla Ice Cream*

Coffee, Tea & Decaffeinated Coffee

\$54.95 ++ per person

*All menu prices are subject to 8.75% sales tax and 21% service charge.
Prices may be confirmed three months prior to the event.*