



2014 BANQUET & EVENT MENUS

OMNI  HOTELS & RESORTS®
royal crescent | new orleans

OMNI ROYAL CRESCENT HOTEL

2014
BANQUET & EVENT
MENUS

The Omni Royal Crescent Hotel is located in the heart of New Orleans' revitalized Arts District, home to world-class art galleries, museums, restaurants and shopping. This boutique hotel truly reflects the mystique of New Orleans, with an ideal location just two blocks from the French Quarter, Canal Street shopping and casinos. Whether you wish to stroll down Julia Street and gallery hop with local art lovers or rub shoulders with the high rollers at Harrah's, the Omni Royal Crescent Hotel is the perfect destination to partake in all that New Orleans has to offer.

535 Gravier Street
New Orleans, Louisiana 70130
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BREAKFAST

Breakfast Buffet



Continental Breakfast \$16

Freshly squeezed Orange and Grapefruit Juice
Assorted Breakfast Pastries, Breads and Bagels

With Butter, Preserves, and Cream Cheese

Coffee, Decaffeinated Coffee and Assorted Herbal Tea

Crescent Continental Breakfast \$22

Orange and Grapefruit Juice

Array of Sliced Fresh Seasonal Fruits and Berries
Assortment of Charcuterie and Cheese

Selection of Fruit Flavored Yogurts

Assorted Breakfast Pastries, Breads and Bagels

With Butter, Preserves, and Cream Cheese

Coffee, Decaffeinated Coffee and Assorted Herbal Tea

Enhancements

Cereal \$3.50 per person

Sausage Biscuit \$4.25 per person

Cheese Blintzes \$4.25 per person

French Toast \$6.50 per person

Ham and Egg Croissant Sandwiches \$6.50/per person

22% Taxable Service Charge and
8.25% Sales Tax will be added to all
Charges. All Menus and Prices are
Subject to Change

BREAKS



Break Selections

Beverage Break \$15

- Orange, Tomato, Grapefruit Juices \$60 per gallon
- Coffee, Tea, Decaffeinated (Full Day Service) \$18 per gallon
- Coffee, Tea, Decaffeinated (Per Gallon) \$65 per gallon
- Assorted Soft Drinks (Coke, Diet Coke, Sprite) \$3.50 each
- Assorted Bottled Juices \$3.75 each
- Barq's® Root Beer \$3.75 each
- Bottled Mineral Waters, Evian, San Pellegrino \$4 each
- Individual Starbucks® Frappuccino \$4.50 each
- Red Bull \$6 each

Breakfast Breads & Sweets

- Danish, Croissants, Brioche, Muffins, Fruit Breads \$45 per dozen
- Bagels with Cream Cheese \$45 per dozen
- Homemade Royal Crescent Cookies \$42 per dozen
- Homemade Royal Crescent Brownies \$45 per dozen
- Granola Bars & Nutri-Grain® Bars \$34 per dozen
- Homemade Royal Crescent Pralines \$25 per dozen

Snacks

- Sliced Seasonal Fruit \$7 per person
- Assorted Whole Fruit \$2 per piece
- Cracker Jacks \$3 per box
- Candy Bars \$3 per bar
- Assorted Natural Yogurts \$3.75 each
- Gourmet Mixed Nuts \$4 per person
- Pretzels & Chips \$4.25 per person
- Zapp's Potato Chips \$4.75 per person
- Tortilla Chips & Salsa \$4.75 each
- Assorted Finger Sandwiches \$36 per dozen

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BREAKS



Break Themes

Beverage Break \$15

Coffee, Decaffeinated Coffee & Tea

Assorted Soft Drinks

Mineral & Bottled Waters

Health Nut Break \$16

Assorted Freshly Squeezed Juices

Sliced Fresh Seasonal Fruits and Berries Granola Bars,

Trail Mix & Yogurts Mineral Waters

Coffee, Decaffeinated Coffee & Tea

Sumthin' Sweet 'n Salty \$16

Homemade Royal Crescent Chocolate Chip, Peanut Butter, Oatmeal Raisin and Chocolate Chunk Cookies

Old Time Pretzels with Dijon, American and Whole

Grain Mustards

Assorted Mixed Nuts

Coffee, Decaffeinated Coffee & Tea



New Orleans Break \$17

Hubig's Pies - A New Orleans Favorite!

Royal Crescent Pralines

Zapp's Assorted Individual Bags of Potato Chips
Coffee,
Decaffeinated Coffee and Tea

Veg Head Break \$17

V8 Juice

Carrot Sticks, Celery Sticks, Cauliflower & Broccoli

Homemade Potato Chips

Veggie Chips

Dill Dip & Onion Dip

Coffee, Decaffeinated Coffee & Team

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BREAKS

Meals on the Run

Vegetarian Wrap \$18

Baby Spinach, Shredded Carrots, Cucumber, Artichoke Hearts, Roasted Red Peppers and Balsamic Vinaigrette

Served with:
Zapp's Individual Bag of Potato Chips

Homemade Royal Crescent Cookies Assorted Soft Drinks and Bottled Water



New Orleans Po-Boy \$20

Thinly sliced deli meats

Ton include: Turkey, Roast Beef & Ham on French Bread Dressed with Assorted Cheeses, Lettuce & Tomato

Accompanied with:
Zapp's Individual Bag of Potato Chips

Hubig's Pie

Assorted Soft Drinks and Bottled Water



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RECEPTION

Meeting Packages

Classic Meeting Package \$59 per person

Continental Breakfast

Freshly squeezed Orange and Grapefruit Juice
Assorted Breakfast Pastries, Breads and Bagels
with Butter, Preserves, and Cream Cheese

Coffee, Decaffeinated Coffee and Assorted Herbal Tea

Mid Morning Break

Coffee Refreshed

Granola Bars



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Buffet Lunch (Choose One)

Deli Buffet

Homemade Potato Salad

Marinated Vegetable Pasta Salad

Thinly Sliced Deli Meats

Sliced Swiss, American & Provolone Cheese

Vine Ripened Tomatoes, Onions & Lettuce Assorted
Gourmet Breads and

Traditional Condiments

Iced Tea, Coffee, Decaffeinated Coffee or Hot Tea

Salad Buffet

Home-style Potato Salad

Marinated Seasonal Vegetable Salad

Crisp Tossed Salad with Creole Tomatoes, Cucumbers
& Red Onions Chicken Salad Enhanced with Tarragon

With Celery, Onions & Lemon Zest

Gourmet Breads & Butter Croissants

Iced Tea, Coffee, Decaffeinated Coffee or Hot Tea

Mid Afternoon Break

Coffee Refreshed

RECEPTION

Meeting Packages

Deluxe Meeting Package \$63 per person

Continental Breakfast

- Freshly Squeezed Orange and Grapefruit Juice
- Assorted Breakfast Pastries with Butter and Preserves
- Fruit and Nut Breads
- Coffee, Decaffeinated Coffee and Tea



Mid Morning Break

- Coffee Refreshed
- Granola Bars



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Buffet Lunch (Choose One)

Little Italy

Antipasto Display

To Include: Marinated Vegetables, Italian Cheeses & Hard Salami on a Bed of Baby Greens

Penne Pasta

Tossed with Grilled Chicken, Sun Dried Tomatoes & Wild Mushrooms Iced Tea, Coffee, Decaffeinated Coffee & Hot Tea

French Market

Crisp Tossed Salad with Creole Tomatoes, Cucumbers, Red Onions & Assorted Dressings

Shrimp & Grits

Red Beans & Rice with Smoked Sausage

Corn Bread with Creamy Butter

White Chocolate Bread Pudding

With Caramel Sauce

Iced Tea, Coffee, Decaffeinated Coffee & Hot Tea

Mid Afternoon Break

Coffee Refreshed

Royal Crescent Pralines

RECEPTION

Meeting Packages

Executive Meeting Package \$70 per person

Continental Breakfast

- Freshly Squeezed Orange and Grapefruit Juice
- Sliced Fresh Fruit with Honey Yogurt Dressing
- Country-Styled Scrambled Eggs
- Crispy Bacon Strips
- Country-Style Breakfast Potatoes
- Assorted Breakfast Pastries with Butter and Preserves
- Coffee, Decaffeinated Coffee and Tea

Mid Morning Break

- Coffee Refreshed
- Sliced Seasonal Fruit

Buffet Lunch

- Tossed Greens with Assorted Dressings
- Panko Crusted Gulf of Mexico Catch with Citrus Beurre Blanc
- Sliced Roasted Top Round of Beef with Mushroom
- Madeira Gravy Rosemary Roasted New Potatoes
- Medley of Vegetables
- Chocolate Cream Pie
- Rolls & Butter
- Iced Tea
- Coffee, Decaffeinated Coffee & Hot Tea

Mid Afternoon Break

- Coffee Refreshed
- Popcorn
- Assorted Candy Bars



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LUNCH

Plated Lunch

Entrée price is based on a maximum of three courses including selection of one soup or one salad, rolls, butter, dessert, iced tea, coffee, decaffeinated coffee or hot tea



Soups

Seafood Gumbo served over Rice

Oyster and Artichoke Soup

Salads

Baby Mixed Greens with Carrots, Red Onions, Alfalfa Sprouts, Tomatoes and a Balsamic Vinaigrette

Romaine Lettuce with House made Croutons, Parmesan Cheese and Caesar Dressing

Hot Entrees

Grilled Tilapia \$21

Parmesan Grilled Asparagus

Stuffed Chicken \$23

Spinach; Provolone; Prosciutto

Shrimp & Grits \$25

Grilled Gulf Shrimp; Sweet Corn-Cheddar Cheese Grits

Grilled Flank Steak \$27

Sauteed Onion-Potato Hash

Jumbo Lump Crabmeat Stuffed Portabella \$28

Housemade Louisiana Seafood Gumbo

Desserts (choose one)

Carrot Cake

Bread Pudding with Rum Sauce

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LUNCH

Lunch Buffet

All lunch buffets will include iced tea, coffee, decaffeinated coffee or hot tea

15 person minimum



Nawlin's Buffet \$32

Seafood Gumbo

Sliced Seasonal Fruit with Honey Yogurt Dressing

Shrimp Creole with Fluffy White Rice

Classic Caesar Salad with Dressing on the Side

Shrimp Remoulade

Housemade Potato Salad

Mini Muffalattas & Assorted Po-Boys

Bread Pudding with Whiskey Sauce

Wrap Buffet \$36

Chicken Noodle Soup

Cucumber and Tomato Salad

Turkey Club Wrap

Crisp Bacon, Egg, Tomato, Lettuce & Spicy Mayonnaise

Roast Beef Wrap

Roast Beef, Cheddar Cheese, Tomato, Lettuce, Red Onion & Creamy Horseradish Sauce

Veggie Wrap

Baby Spinach, Shredded Carrots, Cucumber, Artichoke Hearts, Roasted Red Peppers & Balsamic Vinaigrette

Zapp's Potato Chips

Royal Orleans Cookies and Brownies

Land & Sea Buffet \$41

Tossed Greens with Assorted Dressings

Herb Panko Crusted Crab Cake with Roasted Red Pepper Coulis

Sliced Roasted Top Round of Beef with Mushroom

Madeira Gravy

Rosemary Roasted New Potatoes

Medley of Vegetables

Chocolate Cream Pie

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DINNER

Plated Dinner

Entrée price is based on a maximum of three courses including selection of one soup or one salad, rolls, butter, dessert, iced tea, coffee, decaffeinated coffee or hot tea



Soup Selection

Wild Mushroom Bisque

Corn and Crab bisque

Home-made Chicken Noodle Soup

Seafood Gumbo served over Fluffy White Rice

Salad Selection

Classic Caesar Salad

Hearts of Romaine Lettuce with Garlic, Parmesan Cheese and Caesar Dressing

Gravier Street Salad

Mixed Greens with Dried Cherries, Spiced Pecans, Crumbled Blue Cheese served with Balsamic Vinaigrette

Florentine Salad

Baby Spinach with Tomato, Red Onion, Mushrooms, Hard Boiled Egg and Crispy Bacon with Honey Mustard Dressing

Entrée Selection

New Orleans Trio \$34

Seafood Gumbo; Shrimp Creole; Red Beans and Rice with Smoked Sausage

Blackened Cajun Chicken Breast \$39

Served with Spring Onion Mashed Potato, Sautéed Vegetables Medley And finished with a Dijon Mustard Sauce

Sauteed Gulf Red Fish \$48

With Etouffee Sauce, Louisiana Popcorn Rice and Sautéed Fresh Vegetables

Filet Oscar \$56

Petit Filet topped with Louisiana Jumbo Lump Crabmeat Fresh Asparagus and Sauce Béarnaise

Desserts (choose one)

Carrot Cake

Bread Pudding with Rum Sauce

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DINNER



Buffet Dinners

All dinner buffets will include iced tea, coffee, decaffeinated coffee or hot tea, 15 person minimum

Bayou Buffet \$54

- Marinated Creole Tomatoes
- Tossed Garden Salad with Louisiana Cane Syrup Vinaigrette
- Grilled Lamb Chops with Mint Gastrique
- Crawfish Etouffee with Fluffy White Rice
- Roasted New Potatoes
- Smothered Green Beans
- French Bread and Creamy Butter
- Bread Pudding with Rum Sauce
- Southern Pecan Pie

Jazz Buffet \$63

- Salad of Field Greens with Seasonal Vegetables, Herb Buttermilk Dressing
- Sliced Seasonal Fruit Display
- *Top Round with Herb Jus
- Penne Pasta with Gulf Shrimp and Sherry Cream
- Pan Seared Breast of Chicken with Green Peppercorn Sauce Maple Glazed Sweet Potatoes
- Haricot Vert and Pearl Onions
- Praline Cheesecake
- Banana Foster Bread Pudding

French Quarter Buffet \$68

- Marinated French Green Beans with a Lemon Shallot Vinaigrette
- Seafood Gumbo
- *Carved Roast Sirloin of Beef with Madeira Sauce
- Pan Seared Black Drum
- Finished with Shrimp, Artichoke & Lemon Butter
- Smothered Italian Chicken
- Wild Rice Pilaf
- Sauteed Vegetables to include Asparagus, Button Mushrooms & Carrots
- Pistolettes and Butter
- Pound Cake with Seasonal Berries
- French Apple Pie
- * Carver Required, \$100 Carver Fee

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