



WWII
THE NATIONAL
WWII MUSEUM

The **AMERICAN** *Sector*
CATERING

Banquet & Catering Menu

GENERAL INFORMATION

EXCLUSIVITY

American Sector Catering maintains the exclusive rights to provide all food and beverage at The National WWII Museum.

FOOD AND BEVERAGE PRICING

A good faith estimate of food and beverage prices will be provided 3 months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, we reserve the right to make product substitutions based on specific commodity price increases and availability.

Due to the fluctuating market, our menu prices and availability are subject to change.

American Sector Catering is able to accommodate food allergies/dietary restrictions. A list should be provided five (5) business days prior the event date. Additional charges may apply.

MENUS FOR LARGE EVENTS

Meal functions of 500 and above may require customized menus. Your Catering Sales Professional and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events. The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

SERVICE CHARGES AND TAX

A 22% service charge will apply to all food, beverage and labor charges. Current state and local sales taxes of 10.20% will apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

If an entity is tax exempt in the state where the facility is located, the customer must deliver satisfactory evidence of such 30 days prior to the event.

PAYMENT POLICY

A deposit is required upon signing the catering contract. The remaining balance of payment is due five (5) business days prior to the event by either cashier's check, credit card or wire transfer. A credit card authorization shall be retained on file through the conclusion of the event. Any additional charges incurred during the function will be charged to the credit card.

LINEN, DÉCOR, TABLE AND CHAIR SERVICE

For events held in the Louisiana Memorial Pavilion, John E. Kushner Restoration Pavilion, Campaigns of Courage Pavilion and US Freedom Pavilion/The Boeing Center, a seating package is required at \$3 per person for reception style and \$5 per person for seated/buffet dinners plus state sales tax. This will include our in-house black or white poly cotton linen, tables and chairs.

For events held in the BB's Stage Door Canteen, American Sector Restaurant and American Sector Private Dining Room, tables and chairs are included. If linen is requested, a linen package is required at \$1.50 per person for reception style and \$2.00 per person for seated/buffet style.

GENERAL INFORMATION

GUARANTEES

The customer must notify American Sector Catering five (5) business days prior to the event with the guaranteed number of guests for the event. If the number of guests served is greater than the guarantee, the customer is responsible for the total number of guests served. American Sector Catering will be prepared to serve three percent (3%) over the guarantee, up to 30 meals. The customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.

If the customer's guaranteed attendance increases by more than three percent (3%) within three (3) business days of the event, American Sector Catering reserves the right to charge a 20% surcharge on menu prices due to increased costs incurred. Additionally, the contracted menu items may not be available for the additional added guests.

STAFFING

- **Butler, Attendant, Coat Check Attendant or Additional Servers Fee**
\$160.00 plus tax and service charge for up to three (3) hours. \$40.00 plus tax and service charge for each additional hour.
- **Culinary Professional Fee**
\$160.00 plus tax and service charge for up to three (3) hours. \$40.00 plus tax and service charge for each additional hour.
- **Bartender Fee**
\$160.00 plus tax and service charge for up to three (3) hours. \$40.00 plus tax and service charge for each additional hour. 1 bartender per 75 guests is required for Hosted Bars. 1 bartender per 50 guests is required for Cash Bars.
- **Additional Fees**
Additional fees, Small Group fees may apply to orders with guest guarantee lower than stated minimums. All labor fees listed are based on a minimum requirement of three (3) hours. Food and beverage events with fewer than 25 guests may incur a \$150.00 service fee.

CANCELLATION POLICY

Cancellation by Customer shall be in writing. Payment is non-refundable if a function is cancelled less than fourteen (14) business days prior to services.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Mardi Gras Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Eve and Day.

DELAYED OR EXTENDED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your event changes by 30 minutes or more, an additional labor charge will apply. Should your event require extended pre or post service or stand by time, often necessitated by high-security functions, an additional labor charge will apply.



The **AMERICAN** *Sector*
CATERING

BREAKFAST & BRUNCH MENUS

BREAKFAST & BRUNCH MENUS

BUFFET BREAKFAST & BRUNCH OPTIONS

All prices listed are per guest. Minimum of 25 guests.

All breakfast & brunch buffets include orange juice, Community Coffee and herbal tea.

CONTINENTAL BREAKFAST

Seasonal Fresh Fruit, Assorted Pastries,
Preserves, Yogurt & Granola

CANTEEN BUFFET

Seasonal Fresh Fruit, Scrambled Eggs, Stone Ground Grits, Buttermilk Biscuits,
Apple-Wood Smoked Bacon, Preserves

SOUTHERN MORNING BUFFET

Scrambled Eggs, Stone Ground Grits, Buttermilk Biscuits & Sausage Gravy,
Apple-Wood Smoked Bacon, Preserves

BRUNCH BUFFET

Assorted Quiche, Seasonal Fresh Fruit, Breakfast Potato Hash,
Breakfast Sausage, Beignets with Powdered Sugar

PLATED BREAKFAST

All prices listed are per guest. Minimum of 25 guests.

All plated breakfasts include biscuits and preserves, orange juice, Community Coffee and herbal tea.

TRADITIONAL BREAKFAST

Scrambled Eggs, New Orleans Style Smoked Sausage, Breakfast Potatoes

SHRIMP AND GRITS

Louisiana Gulf Shrimp, Smoked Gouda Grits, Roasted Tomato & Tasso Broth

QUICHE

Bacon, Onion & Cheese Quiche, Seasonal Fresh Fruit,
Spring Mix with Champagne Vinaigrette

GRILLADES AND GRITS

Slow Cooked Veal, Stewed Tomatoes & Herbs, Smoked Gouda Grits

All prices based on 1 1/2 hours of service. Additional fees will apply if extended service is requested.

All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.

Events with less than 25 guests may incur a service fee of \$150.00.

BREAKFAST & BRUNCH MENUS

RECEPTION BRUNCH OPTIONS

All prices listed are per guest and are based on 3 hours of service. Minimum of 25 guests.
All breakfast & brunch buffets include orange juice, Community Coffee and herbal tea.

SELECT THREE (3) FROM THE SELECTIONS BELOW

SELECT FOUR (4) FROM THE SELECTIONS BELOW

SELECT FIVE (5) FROM THE SELECTIONS BELOW

SELECT SIX (6) FROM THE SELECTIONS BELOW

TRADITIONAL

Scambled Eggs, Buttermilk Biscuits, Apple-Wood Smoked Bacon, Preserves

MINI CROISSANT SANDWICHES

Chicken Salad with Arugula

BISCUITS & GRAVY

Buttermilk Biscuits, Andouille Gravy

QUICHE

Bacon, Onion & Cheese | Spinach & Artichoke

NEW ORLEANS BEIGNETS

Powdered Sugar

SMOKED SALMON PLATTER

Lemon, Dill, Capers, Onions, Cream Cheese, Crostini

ANTIPASTO DISPLAY

Roasted Peppers, Genoa Salami, Pepperoni, Prosciutto, Artisan Cheeses,
Seasonal Grilled Vegetables, Assorted Crackers & Crostini

VICTORY GARDEN SALAD

Champagne Vinaigrette

TRADITIONAL CAESAR SALAD

Herbed Croutons, Parmesan, Classic Caesar Dressing

GRILLADES AND GRITS

Slow Cooked Veal, Stewed Tomatoes & Herbs, Smoked Gouda Grits

MINI DESSERTS

Pralines, Macarons, Bread Pudding, Cream Puffs, Eclairs

All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.
Events with less than 25 guests may incur a service fee of \$150.00.

BREAKFAST & BRUNCH MENUS

BREAKFAST & BRUNCH ENHANCEMENTS

Minimum of \$300.00 in sales if enhancements purchased a la carte.

BEVERAGES

Price Per Gallon

Fresh Lemonade
Freshly Brewed Iced Tea
Freshly Brewed Peach & Mango Iced Tea
Infused Water (Strawberry Lime or Cucumber Melon)

Price Per Item

Assorted Bottled Fruit Juices
Dasani Water 16oz
Smart Water
Perrier
Pellegrino
La Croix Assorted
Assorted Canned Sodas (Coke, Diet Coke, Sprite)
Fairlife Milk (White, Chocolate, Strawberry)
Naked® Fruit Juices
Red Bull Energy Drink
V8 Vegetable Juice
Tazo Organic Iced Green Tea

Price Per Person

COFFEE BAR

Includes Community Coffee, Whipped Cream, Steamed Milk,
Raw Sugar Cubes, Cinnamon, Nutmeg, Shaved Chocolate,
Assorted Monin Syrups, Non-Dairy Milk, Pirouette Wafer Cookies

HOT CHOCOLATE BAR

Includes Hot Chocolate, Marshmallows, Crushed Peppermint,
Toffee Crumbles, Shaved Chocolate, Whipped Cream,
Assorted Monin Syrups, Pirouette Wafer Cookies

All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.
Events with less than \$300.00 minimum may incur a service fee of \$150.00.

BREAKFAST & BRUNCH MENUS

BREAKFAST & BRUNCH ENHANCEMENTS

Minimum of \$300.00 in sales if enhancements purchased a la carte.

Price Per Dozen

Assorted Danish
Assorted Muffins
Assorted Breakfast Pastries
Bagels
Assorted Flavors, Whipped Cream Cheese, Preserves
Mini Croissants
Assorted Brownies
Assorted Cookies
Pecan Pralines
New Orleans Beignets
Powdered Sugar
Hard Boiled Eggs
Breakfast Burritos
Cinnamon Rolls
Filled Croissants
Chocolate or Almond
Spinach & Feta Cheese
Sausage, Egg & Cheese

Price Per Person

Sliced Seasonal Fruit and Berries
Corned Beef Hash
Stone Ground Grits
Parmesan and Goat Cheese Grits
Candied Jalapeno Grits
Praline Bacon
Smoked Salmon
Lemon, Dill, Capers, Onions, Cream Cheese, Crostini

Price Per Item

Breakfast Breads
Banana Nut, Carrot, Cinnamon Apple
(1 loaf serves 8)
Traditional New Orleans King Cake
(Serves 15)
Granola Bars
Whole Fresh Fruit
Individual Assorted Yogurt
Mixed Nuts
Biscuits with Andouille Sausage Gravy
Fresh Fruit Parfait
Vanilla Yogurt, Berries, House Made Granola
Biscuit Sandwiches
Choice of:
Egg and Cheese
Bacon, Egg and Cheese
or Sausage, Egg and Cheese
*May Substitute an English Muffin

All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.
Events with less than \$300.00 minimum may incur a service fee of \$150.00.



The **AMERICAN** *Sector*
CATERING
AM/PM BREAKS

AM/PM BREAKS

BREAK OPTIONS

All prices listed are per guest. Minimum of 15 guests.
Minimum of \$300.00 in sales if break purchased a la carte.

All Breaks include bottled water.

MINDFUL SNACKS

Granola Bars, Yogurt, Wrapped Cheese Sticks,
Whole Fruit, Popcorn, Chilled Juices

GREEN BERET

Naked® Fruit Juice Smoothies, V8 Juice, Whole Fruit,
Cruité with Hummus, Pita Chips, Popcorn

D'PATISSERIE

Brownies, Assorted Fresh Baked Cookies, Assorted Cupcakes,
Chocolate Milk & White Milk

STREETCAR STOP

Assorted Zapp's Potato Chips, Mini Muffulettas, Pecan Pralines

PARADE ROUTE

Finger Sandwiches, Zapp's Potato Chips, Barq's Root Beer

SNACK BAR

Candy Bars, Assorted Chips, Popcorn, Cookies

CHARCUTERIE

Gourmet Cured Meats, Artisan Cheese, Crackers, Preserves

All prices based on 1 hour of service. Additional fees will apply if extended service is requested.
All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.
Events with less than 15 guests may incur a service fee of \$150.00.

AM/PM BREAKS

BREAK ENHANCEMENTS

Minimum of \$300.00 in sales if enhancements purchased a la carte.

BEVERAGES

Price Per Gallon

Community Coffee

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Teas

Fresh Lemonade

Freshly Brewed Iced Tea

Freshly Brewed Peach & Mango Iced Tea

Infused Water (Strawberry Lime or Cucumber Melon)

Orange Juice

Price Per Item

Assorted Bottled Fruit Juices

Dasani Water 16oz

Smart Water

Perrier

Pellegrino

La Croix Assorted

Assorted Canned Sodas (Coke, Diet Coke, Sprite)

Fairlife Milk (White, Chocolate & Strawberry)

Naked® Fruit Juices

Red Bull Energy Drink

V8 Vegetable Juice

Tazo Organic Iced Green Tea

Price Per Person

COFFEE BAR

Includes Community Coffee, Whipped Cream, Steamed Milk, Raw Sugar Cubes, Cinnamon, Nutmeg, Shaved Chocolate, Assorted Monin Syrups, Non-Dairy Milk, Pirouette Wafer Cookies

HOT CHOCOLATE BAR

Includes Hot Chocolate, Marshmallows, Crushed Peppermint, Toffee Crumbles, Shaved Chocolate, Whipped Cream, Assorted Monin Syrups, Pirouette Wafer Cookies

All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022. Events with less than \$300.00 minimum may incur a service fee of \$150.00.

AM/PM BREAKS

BREAK ENHANCEMENTS

Minimum of \$300.00 in sales if enhancements purchased a la carte.

A LA CARTE ITEMS

Price Per Dozen

Assorted Muffins

Bagels

Assorted Flavors
Whipped Cream Cheese, Preserves

Freshly Baked Croissants

Assorted Brownies

Assorted Cookies

Pecan Pralines

New Orleans Beignets

Powdered Sugar

Hard Boiled Eggs

Breakfast Burritos

Cinnamon Rolls

Chocolate or Almond Croissants

Assorted Danish

Mini Muffulettas

Assorted Finger Sandwiches

Ham, Roast Beef, Turkey

Price Per Person

Sliced Seasonal Fruit and Berries

Smoked Salmon

Lemon, Dill, Capers, Onions, Cream Cheese, Crostini

Price Per Item

Breakfast Breads

Banana Nut, Carrot, Cinnamon Apple
(1 loaf serves 8)

Traditional New Orleans King Cake
(Serves 15)

Granola Bars

Whole Fresh Fruit

Individual Assorted Yogurt

Mixed Nuts

Fresh Fruit Parfait

Vanilla Yogurt, Berries, House Made Granola

Miss Vickie's Potato Chips

Candy Bars

Sabra Hummus and Pita Chips

Seasonal Fresh Fruit Cup

Garden Vegetable Cup, Ranch

All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.
Events with less than \$300.00 minimum may incur a service fee of \$150.00.



The **AMERICAN** *Sector*
CATERING
LUNCH MENUS

LUNCH MENUS

BOXED LUNCHES

All prices listed are per person. A minimum of ten (10) boxed lunches must be ordered per event. Selections due five (5) business days prior to the event.

HIGGINS BOXED LUNCHES

With up to three (3) selections of the following:

TURKEY & PROVOLONE

French Bread, Lettuce, Tomato

HAM & SWISS

French Bread, Lettuce, Tomato

ROAST BEEF & CHEDDAR

French Bread, Lettuce, Tomato

CHICKEN CAESAR SALAD

Herbed Croutons, Parmesan, Classic Caesar Dressing

VICTORY GARDEN SALAD

House Dressing

EXECUTIVE BOXED LUNCH

With up to four (4) selections of the following:

WRAPS

CHICKEN CAESAR WRAP

Grilled Chicken, Romain Lettuce, Parmesan Cheese, Bacon, Creamy Caesar Dressing

BALSAMIC ROASTED VEGETABLE (V)

Balsamic Roasted Vegetables, Caramelized Red Onion, Kalamata Olives,
Roasted Red Pepper Hummus

ROAST BEEF AND CARAMELIZED ONION

Shaved Roast Beef, Caramelized Onions, Cheddar Cheese, Horseradish Aioli

SALADS

CLASSIC CHICKEN CAESAR

Chopped Romain Lettuce, Grilled Chicken, Parmesan Cheese, Croutons, Creamy Caesar

CHOPPED SALAD

Mixed Greens, Ham, Shredded Cheddar, Sweet Peppers,
Grape Tomatoes, Cucumbers, Buttermilk Ranch

LUNCH MENUS

EXECUTIVE BOXED LUNCH CONT...

SANDWICHES

BLACKENED CHICKEN & BRIE

Caramelized Red Onion, Lettuce, Brie Cheese served on Brioche Bread

MAGAZINE ST. HAM AND SWISS

Smoked Ham, Swiss Cheese, Olive Salad, Mayo served on Leidenheimer French Bread

CLASSIC ITALIAN SUB

Genoa Salami, Mortadella, Pepperoni, Provolone, Olives, Lettuce, Tomato and Deli Dressing served on a Baguette

GRILLED PORTOBELLO MUSHROOM (V)

Marinated Grilled Portobello, Roasted Red Bell Peppers, Spinach, Tomato, Balsamic Mayo served on a Pretzel Bun

CAJUN ROAST TURKEY

Sliced Cajun Turkey, Swiss, Pepperoncini, Lettuce, Tomato, Creole Honey Mustard on Brioche

GRILLED CHICKEN SUB

Grilled Chicken, Smoked Gouda, Balsamic Roasted Vegetables, Caramelized Onions, Balsamic Aioli served on French Bread

All boxed lunches include:

POTATO CHIPS, CHOCOLATE CHIP COOKIE, BOTTLED WATER, CONDIMENTS
(mayonnaise & mustard)

ADD WHOLE FRUIT

ADD FRUIT CUP

ADD POTATO SALAD

ADD CANNED SODA

(Coke, Diet Coke or Sprite)

ADD ARTISAN OR SPARKLING WATER

All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.

LUNCH MENUS

DELI BUFFET OPTIONS

All prices listed are per person. Minimum of 25 guests.
Each deli buffet includes bakery fresh breads and iced tea.

THE LIBERTY BUFFET

Sliced Honey Ham, Smoked Turkey Breast, Chicken Salad,
Swiss and Cheddar Cheese, Mayonnaise, Mustard, Lettuce, Tomato,
Dill Pickle Spears, two (2) of the below listed sides,
House Made Cookies and Brownies

US FREEDOM BUFFET

Roast Top Sirloin, Sliced Turkey Breast, Chicken Salad,
Sharp Cheddar and Provolone Cheese, Mayonnaise, Mustard, Lettuce, Tomato,
Dill Pickle Spears, two (2) of the below listed sides,
House Made Assorted Sweets

Please select two sides from the options below:

Seasonal Fruit Salad

Victory Garden Salad, Champagne Vinaigrette

Caesar Salad

Stone Ground Mustard Potato Salad

PREMIUM BUFFET OPTION

All prices listed are per person. Minimum of 25 guests.
Premium buffet includes rolls, butter, and iced tea.

INDEPENDENCE BUFFET

Please select one salad from the selections below:

Spinach Salad

Strawberry, Pickled Red Onion, Feta
Cheese, Balsamic Vinaigrette

White Bean & Bacon Salad

Stone Ground Mustard Potato Salad

Victory Garden Salad
Champagne Vinaigrette

Caesar Salad

Seasonal Fruit Salad

LUNCH MENUS

Please select two entrees from the selections below:

Seared Beef Tips

Mushrooms, Red Wine Demi-Glace

Grilled Chicken & Penne Pasta

Garden Tomato Cream Sauce, Baby Spinach

Tomato Braised Pork Chops

Fried Catfish

Lemon and Tartar Sauce

Paneéd Chicken

Brown Butter Almond Sauce

Please select two sides from the selections below:

Twice Baked Potato Casserole

Steen's Glazed Roasted Sweet Potatoes

Yukon Gold Mashed Potatoes

Bacon Braised Southern Greens

Roasted Seasonal Vegetables

Blanched Haricot Verts

Almonds and Brown Butter

Corn Maque Choux

Please select one dessert from the selections below:

Bread Pudding

Traditional, Sweet Potato or
Bananas Foster, Rum Caramel Sauce

Southern Pecan Pie

Bourbon Whipped Cream

Chocolate Tarts

Red Velvet Cupcakes

Creole Cream Cheese Icing

House Made Cookies and Pralines

All prices based on 2 hours of service. Additional fees will apply if extended service is requested.
All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.
Events with less than minimum may incur a service fee of \$150.00.

LUNCH MENUS

3-COURSE PLATED LUNCH

All prices listed are per person. Minimum of 25 guests required.

Includes rolls, butter, iced tea, and Community Coffee.

*Upgrade to WW2 Museum Logo Pressed Butter Pats - Market Price

1ST COURSE

Please choose one salad or soup from the selections below:

Victory Garden Salad

Champagne Vinaigrette

Baby Iceberg Wedge

Applewood Smoked Bacon, Cherry Tomatoes,
Blue Cheese Crumbles, Balsamic Vinaigrette

Traditional Caesar Salad

Herbed Croutons, Parmesan, Classic Caesar Dressing

Chicken and Sausage Gumbo

Louisiana Steamed Rice

Crawfish, Corn & Potato Soup

Cream of Artichoke Soup

Smoked Gouda & Roasted
Red Pepper Bisque

Additional Soup/Salad Course +7

Please choose one from the selections above.

ENTRÉE COURSE

Please choose one entrée from the selections below:

Paneed Chicken

Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Rosemary Jus

French Bread and Sausage Stuffed Pork

Sweet Potato Puree, Braised Southern Greens, Natural Jus

Grilled Salmon

Roasted Purple Potatoes, Roasted Seasonal Vegetables, Scallion Soubise

Gulf Fish Meuniere

Mashed Potatoes, Roasted Brussels Sprouts with Cane Syrup, Browned Butter

Grilled Beef Tips

Potatoes Au Gratin, Roasted Cauliflower and Broccoli, Red Wine Demi-Glace

DESSERT COURSE

Please choose one dessert from the selections below:

Pecan Pie

Praline Whipped Cream

Carrot Cake

Cream Cheese Frosting

Key Lime Tart

Strawberry Cheesecake

Flourless Chocolate Cake (GF)

*Your Custom Image or Logo on Chocolate is Available to Add to Any Dessert - Market Price

All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.
Events with less than 25 guests may incur a service fee of \$150.00.



The **AMERICAN** *Sector*
CATERING
DINNER MENUS

DINNER BUFFETS

All prices listed are per person. Minimum of 25 guests.
Dinner buffets include rolls, butter, and iced tea.

EISENHOWER'S BUFFET

Please select one salad from the selections below:

Victory Garden Salad
Champagne Vinaigrette

Caesar Salad
Crisp Romaine, Shaved Parmesan, Garlic & Herb Croutons

Please select two entrées from the selections below:

Grilled Chicken Penne
Tomatoes, Spinach, Shaved Parmesan, Fresh Basil, Garlic Cream Sauce

Grilled Beef Tips
Mushrooms, Red Wine Demi-Glace

Slow Braised Pork Chops
Smothered with Tomato, Onions, Garlic

New Orleans Red Beans & Andouille Sausage
Louisiana Steamed Rice

*Can Be Made Vegetarian Upon Request

Paneéd Chicken
Brown Butter Almond Sauce

Please select two sides from the selections below:

Candied Sweet Potatoes
Roasted Seasonal Vegetables
Yukon Gold Mashed Potatoes
Bacon Braised Southern Greens
Potatoes Au Gratin
Fresh Sweet Corn

Please select one dessert from the selections below:

Bananas Foster Bread Pudding
Rum Caramel Sauce
Seasonal Fruit Cobbler

DINNER MENUS

TRUMAN'S BUFFET

Please select one salad from the selections below:

Victory Garden Salad

Champagne Vinaigrette

Strawberry & Spinach Salad

Pickled Red Onions, Feta, Balsamic Vinaigrette

Mixed Field Greens Salad

Bacon Lardons, Grape Tomatoes, Red Onions, Croutons,

Blue Cheese Dressing

Please select two entrées from the selections below:

Grilled Beef Tenderloin

Horseradish Cream Mousse, Red Wine Bordelaise

Dirty Rice Stuffed Pork Tenderloin

Bacon Braised Greens, Blanton's Sugar Cane Glaze

Free Range Chicken Breast

Rosemary Cream Sauce, Baby Heirloom Tomatoes

Blackened Redfish

Acadiana Dirty Rice

Pasta Jambalaya

Free Range Chicken, Andouille, Fire Roasted Trinity, Tomato Cream

Please select two sides from the selections below:

Roasted Fingerling Potatoes

White Bean Cassoulet

Roasted Seasonal Vegetables

Candied Sweet Potatoes

Yukon Gold Mashed Potatoes

Bacon Braised Southern Greens

Roasted Asparagus

Potatoes Au Gratin

Please select one dessert from the selections below:

Bananas Foster Bread Pudding

Rum Caramel Sauce

Seasonal Fruit Cobbler

Trifle

Choice of Chocolate Brownie or Strawberry Shortcake

All prices based on 3 hours of service. Additional fees will apply if extended service is requested.
All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.
Events with less than 25 guests may incur a service fee of \$150.00.

DINNER MENUS

3-COURSE PLATED DINNER

All prices listed are per person. Minimum of 25 guests required.

Includes rolls, butter, iced tea, and Community Coffee.

*Upgrade to WW2 Museum Logo Pressed Butter Pats - Market Price

1ST COURSE

Please choose one salad or soup from the selections below:

Victory Garden Salad

Champagne Vinaigrette

Baby Iceberg Wedge

Applewood Smoked Bacon, Cherry Tomatoes,
Blue Cheese Crumbles, Balsamic Vinaigrette

Strawberry and Spinach Salad

Feta Cheese, Red Onion, Creamy Balsamic Dressing

Roasted Pear Salad

Baby Lettuce, Pecorino Cheese,
Candied Pecans, Balsamic Vinaigrette

Cream of Artichoke Soup

Chicken and Andouille Sausage Gumbo

Louisiana Steamed Rice

Crawfish, Corn & Potato Soup

Smoked Gouda & Roasted
Red Pepper Bisque

Additional Soup/Salad Course +7

Please choose one from the selections above.

ENTRÉE COURSE

Please choose one entrée from the selections below:

Airline Chicken Breast

Roasted Apple Cream, Haricot Verts, Scallion Mashed Potatoes

Date Port Glazed Pork Chops

Roasted Baby Potatoes, Braised Collard Greens

Blackened Redfish

Roasted Asparagus, Acadiana Dirty Rice, Beurre Blanc

Beer Braised Beef Brisket

Yukon Gold Potato Puree, Grilled Asparagus

Pan Seared Gulf Fish

Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Citrus Beurre Blanc

Seared Snapper

Coconut Rice, Cilantro-Lime Crab Salad

Cajun Dirty Rice Stuffed Pork Tenderloin

Bacon Braised Greens, Blanton's Sugar Cane Glaze

Cast Iron Seared Beef Tenderloin

Prime Beef Filet, Truffle Mashed Potatoes, Roasted Asparagus, Crispy Tabasco Onions

DUAL ENTRÉE OPTIONS

Petite Filet and Louisiana Lump Crab Cake
Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Demi-Glace

Petite Filet and Local Gulf Fish
Parsnip Puree, Roasted Seasonal Vegetables, Béarnaise Sauce

Petite Filet and Grilled Shrimp
Potatoes Au Gratin, Roasted Seasonal Vegetables, Demi-Glace

*Add Butter Poached Crabmeat to Entrée | Market Price

DESSERT COURSE

Please choose one from the selections below:

Carrot Cake

Cream Cheese Icing

Bourbon Pecan Tart

Pecan Pralines, Whipped Cream

French Opera Cake

Espresso Buttercream, Dark Chocolate Ganache, Chocolate Covered Espresso Bean

House Made Apple Pie

Farm Fresh Apples, Buttery Pie Crust

White Chocolate Blueberry Cheesecake

Macerated Blueberries, Shaved White Chocolate, Whipped Cream

*Add your custom logo or image on chocolate | Market Price

All prices based on 3 hours of service. Additional fees will apply if extended service is requested.
All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.
Events with less than 25 guests may incur a service fee of \$150.00.



The **AMERICAN** *Sector*
CATERING
RECEPTION MENUS

RECEPTION MENUS

RECEPTION PACKAGES

All prices listed are per person and based on a 3-hour event.
Minimum of 25 guests required for each package.

THE PATRIOT PACKAGE

Three Hand Passed Hors D'oeuvres

Please select 3 hors d'oeuvres from "Hand Passed Hors D'oeuvres" page.
Hors d'oeuvres will be passed for the first 60 minutes of the event.

Victory Garden Display Station

Seasonal Fruit and Vegetable Display,
Assorted Cheeses and Crackers

ENTRÉE STATIONS

Please choose one station from the selections below:

Pesto Chicken Penne

Free Range Chicken, Sundried Tomato, Pesto Parmesan Cream

Boudin Dirty Rice

Louisiana Steamed Rice, Smoked Pork Shoulder

Pan Roasted Chicken

Free Range Chicken, Roasted New Potatoes, Rosemary Cream

Red Beans and Rice

Smoked Sausage

Pasta Jambalaya

Free Range Chicken, Andouille, Fire Roasted Trinity, Tomato Cream

Sundried Tomato Pasta

Penne Pasta, Steamed Broccoli, Basil, Garlic Cream

DESSERT

Assorted House Made Pastries

Cookies, Brownies, Lemon Squares, Pecan Pralines (GF)

All prices based on 3 hours of service. Additional fees will apply if extended service is requested.
All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.
Events with less than 25 guests may incur a service fee of \$150.00.

RECEPTION MENUS

THE VICTORY PACKAGE

Three Hand Passed Hors D'oeuvres

Please select 3 hors d'oeuvres from "Hand Passed Hors D'oeuvres" page.
Hors d'oeuvres will be passed for the first 60 minutes of the event.

Farm and Garden Display

Seasonal Fruit and Vegetable Display, Assorted Artisanal Cheeses,
Fresh Baked Breads and Assorted Crackers

ENTRÉE STATIONS

Please choose one station from the selections below:

Shrimp Creole

Local Gulf Shrimp, Stewed Tomatoes, Fire Roasted Trinity, Louisiana Steamed Rice

Grilled Pork Tenderloin

Local Pork, Braised Southern Greens, Steens's Cane Syrup Demi-Glace

Pan Roasted Chicken

Free Range Chicken, Roasted New Potatoes, Rosemary Cream

Sundried Tomato Pasta

Penne Pasta, Steamed Broccoli, Basil, Garlic Cream

Chicken & Andouille Sausage Gumbo

Louisiana Steamed Rice

Pasta Jambalaya

Free Range Chicken, Andouille, Fire Roasted Trinity, Tomato Cream

CARVING STATION

Please choose one item from the selections below:

All carving stations are served with silver dollar rolls and condiments.

One uniformed chef attendant required at \$160.00 for up to 3 hours.

House Smoked Turkey

Boneless Turkey Breast, Rosemary Jus

Creole Mustard Pork Loin

Center Cut Pork Loin, Andouille Pan Gravy

Honey Glazed Ham

Pit Ham, Brown Sugar, Local Honey

House Smoked Brisket

Chipotle Barbeque Sauce

DESSERT BITES

Please choose three desserts from the selections below:

Mini Assorted Cheesecake (GF)

Macaroons (GF)

Miniature Bread Pudding

Mini Lemon Meringue

Mini Cream Puffs and Éclairs

Fruit Tartelettes

Pecan Pralines (GF)

Brownie Bites

All prices based on 3 hours of service. Additional fees will apply if extended service is requested.
All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.
Events with less than 25 guests may incur a service fee of \$150.00.

THE GOLD STAR PACKAGE

Three Hand Passed Hors D'oeuvres

Please select 3 hors d'oeuvres from "Hand Passed Hors D'oeuvres" page.
Hors d'oeuvres will be passed for the first 60 minutes of the event.

Antipasto + Charcuterie Display

Roasted Peppers, Genoa Salami, Pepperoni, Prosciutto, Artisan Cheeses,
Seasonal Grilled Vegetables, Charcuterie, Pickles,
Preserves, Baked Breads, Assorted Crackers

ENTRÉE STATIONS

Please choose one station from the selections below:

Shrimp Creole

Local Gulf Shrimp, Stewed Tomatoes, Fire Roasted Trinity, Louisiana Steamed Rice

Grilled Pork Tenderloin

Local Pork, Braised Southern Greens, Steens's Cane Syrup Demi-Glace

Pan Roasted Chicken

Free Range Chicken, Roasted New Potatoes, Rosemary Cream

Sundried Tomato Pasta

Penne Pasta, Steamed Broccoli, Basil, Garlic Cream

Chicken-Sausage Gumbo

Louisiana Steamed Rice

Pasta Jambalaya

Free Range Chicken, Andouille, Fire Roasted Trinity, Tomato Cream

SMALL PLATE ACTION STATION

*Please choose one station from the selections below:
One uniformed chef attendant required at \$160.00 for up to 3 hours.*

Braised Short Ribs

Creamy Gouda Macaroni and Cheese

Shrimp and Grits

Louisiana Gulf Shrimp, Smoked Gouda Grits, Roasted Tomato & Tasso Broth

Pork Carnitas-Chipotle Crema

Lime, Cilantro, Corn Tortilla

CARVING STATION

*Please choose one item from the selections below:
All carving stations are served with silver dollar rolls and condiments.
One uniformed chef attendant required at \$160.00 for up to 3 hours.*

Roasted Pork Loin

Creole Mustard, Andouille Pan Gravy

House Smoked Brisket

Chipotle Barbeque Sauce

Grilled New York Strip

Mushroom Demi-Glace, Horseradish Cream

House Smoked Turkey Breast

Rosemary Jus

Whole Suckling Pig

Pulled Pork, Smoked Pork Reduction

Honey Glazed Ham

Pit Ham, Brown Sugar, Local Honey

DESSERT BITES

Please choose three desserts from the selections below:

Mini Assorted Cheesecake (GF)

Macarons (GF)

Miniature Bread Pudding

Mini Lemon Meringue

Mini Cream Puffs and Éclairs

Fruit Tartelettes

Pecan Pralines (GF)

Brownie Bites

All prices based on 3 hours of service. Additional fees will apply if extended service is requested.
All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.
Events with less than 25 guests may incur a service fee of \$150.00.

RECEPTION MENUS

HAND PASSED HORS D'OEUVRES

All prices listed are per piece. Minimum of 50 pieces per selection.

Hot

Southwestern Chicken Spring Roll
Lime Sour Cream

Vegetable Spring Roll
Sweet and Sour

Sector Meat Pies
Ground Beef, Vegetables, Spices, Ranch Dipping Sauce

Crispy P&J Oysters
Spicy Ranch

Mini Crawfish Pies

Andouille Fritter
Remoulade Sauce

Mini Muffulettas
Olive Salad

Crawfish Wontons (Seasonal)
Soy Wasabi Dipping Sauce

Cold

Louisiana Shrimp Remoulade
Gulf Shrimp, Creole Spices, Chives

Smoked Catfish Deviled Eggs
Cajun Caviar, Chervil

Tomato Jam Crostini
Peppered Goat Cheese, Arugula

Pickled Shrimp
Basil Salad, Fresh Citrus

Beef Carpaccio
Micro Arugula, Lemon, Olive Oil, Crostini

Ahi Tuna Tartare
Crisp Wonton Chip, Wasabi Aioli

Blueberry Whipped Goat Cheese
Cucumber Wafer, Mint

Sugarcane Glazed Beef Tenderloin
Horseradish Mousse

Roasted Tomato Bruschetta
Mozzarella, Garden Pesto

Per Person Option:

SELECT 4 FOR 1/2 HOUR

SELECT 6 FOR 1 HOUR

All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.

RECEPTION MENUS

RECEPTION ENHANCEMENTS

The purchase of a reception package is required to add on any reception enhancements. All prices listed are per guest unless stated otherwise. A minimum of 25 guests.

DISPLAYED ITEMS

Antipasto Display

Roasted Peppers, Genoa Salami, Pepperoni, Prosciutto, Artisan Cheeses, Seasonal Grilled Vegetables, Baked Breads, Assorted Crackers

Oyster Rockefeller Dip

House Made Crostini

Seafood Gumbo

Louisiana Steamed Rice

Artisanal Cheese Display

Assorted Cheese, Seasonal Fruit, House Made Preserves, Assorted Breads

Charcuterie Board

Charcuterie, Pickles, Preserves, Baked Breads, Assorted Crackers

Bruschetta and Hummus Display

Spicy Hummus, Grilled Eggplant, Olive Tapenade, Fresh Tomato Basil & Garlic Bruschetta, Pita Chips, Assorted Crostini

Louisiana Seafood Display | Market Price

Boiled Shrimp, Lake Pontchartrain Blue Crab Claws, Gulf Oysters on the Half Shell, Champagne Mignonette

CARVING STATIONS

All carving boards are served with rolls and condiments. All prices listed are per piece. One uniform chef attendant required at \$160.00 for up to 3 hours.

Roasted Pork Loin

Creole Mustard, Andouille Pan Gravy
(serves approximately 30 people)

House Smoked Brisket

Chipotle Barbeque Sauce
(serves approximately 30 people)

Grilled New York Strip

Mushroom Demi-Glace
(serves approximately 30 people)

House Smoked Turkey Breast

Rosemary Jus
(serves approximately 25 people)

Whole Suckling Pig

Pulled Pork, Smoked Pork Reduction
(serves approximately 50 people)

Steamship Round of Beef

Creamy Horseradish, Au Jus
(serves approximately 200 people)

SMALL PLATE ACTION STATIONS

All prices listed are per person. A minimum of 25 guests. One uniformed chef attendant required at \$160.00 for up to 3 hours.

Braised Short Ribs

Gouda Macaroni and Cheese

Shrimp and Grits

Louisiana Gulf Shrimp, Smoked Gouda Grits, Roasted Tomato & Tasso Broth

Grilled Pork Loin

Cajun Dirty Rice

Pork Carnitas-Chipotle Crema

Lime, Cilantro, Corn Tortilla

SWEET STATIONS

All prices listed are per person. A minimum of 25 guests. Station open 1 hour after event start. One uniform chef attendant required at \$160.00 for up to 3 hours.

Bananas Foster

Brown Sugar Cinnamon, Rum, Vanilla Bean Ice Cream

Traditional New Orleans Bread Pudding

Rum Caramel Sauce

S'mores Brownies

Fudge Brownie, Toasted Whipped Marshmallow, Graham Cracker Crumbles, Shaved Chocolate

The Soda Shop

Scooped Ice Cream, Sundaes, Banana Splits

New Orleans Beignets

Powdered Sugar, Whipped Cream, Strawberries, Fudge, Caramel, Cinnamon, Shaved Chocolate



The **AMERICAN** *Sector*
CATERING
BEVERAGE MENUS

BEVERAGE MENUS

HOSTED BAR PACKAGES

Prices listed are per person. Bartender fee required - \$160.00 for up to three hours. \$40.00 for each additional hour. One (1) bartender per 75 guests is required.

Bar package items/brands are subject to change based on availability

	GOLD PACKAGE	PREMIUM PACKAGE	SUPER PREMIUM PACKAGE
VODKA	Wheatley	Tito's Wheatley	Ketel One Wheatley
GIN	Miles	Tanqueray	Bombay Sapphire
RUM	Cane Run	Bacardi White	Bacardi 8
TEQUILA	Corazon	Corazon	Corazon
SCOTCH	Glen Quentin	Dewar's White Label	Johnnie Walker Black
BOURBON	Benchmark	Buffalo Trace	Woodford Reserve Eagle Rare
WHISKEY	Sazerac	Makers Mark Sazerac	Crown Royal Sazerac
COGNAC	D'usse	D'usse	D'usse
WINES	1 Red and 1 White Gold Level Wine	1 Red and 1 White Premium Level Wine	1 Red and 1 White Super Premium Level Wine
AMERICAN BEER	Bud Light Michelob Ultra	Bud Light Michelob Ultra	Bud Light Michelob Ultra
LOCAL CRAFT BEER	Assorted Local New Orleans & Louisiana Micro Brews	Assorted Local New Orleans & Louisiana Micro Brews	Assorted Local New Orleans & Louisiana Micro Brews
<i>*Package bars come with non-alcoholic selections and standard mixers.</i>			
2 Hours	per person (based on 2 hours)	per person (based on 2 hours)	per person (based on 2 hours)
3 Hours	per person (based on 3 hours)	per person (based on 3 hours)	per person (based on 3 hours)
Additional Hour - Add	+per person	+per person	+per person

A bartender fee required at \$160.00 per bartender for up to a three-hour event. A fee of \$40.00 per bartender will be charged for each additional hour. All prices are subject to 22% service charge and 10.20% tax.

Menu valid through December 31, 2022.

BEVERAGE MENUS

HOSTED CONSUMPTION BAR

All prices are per beverage. Bartender fee required - \$160.00 for up to three hours. \$40.00 for each additional hour. One (1) bartender per 75 guests is required. Beverage Minimum - \$500.00 per Bar.

Bar items/brands are subject to change based on availability

American Beer

Bud Light
Michelob Ultra

Local Craft Beer

Assortment of
Local New Orleans &
Louisiana Micro Brews

Gold Spirits

Wheatley Vodka
Miles Gin
Cane Run Rum
Corazon Tequila
Glen Quentin Scotch
Benchmark Bourbon
Sazerac Whiskey

Gold Wine

Canyon Road Cabernet
Canyon Road Chardonnay

Premium Spirits

Tito's Vodka
Wheatley Vodka
Tanqueray Gin
Bacardi White Rum
Corazon Tequila
Dewar's White Label Scotch
Buffalo Trace Bourbon
Makers Mark Whiskey
Sazerac Whiskey
D'usse V.S.O.P. Cognac

Premium Wine

Chateau St. Jean Cabernet
William Hill Chardonnay

Super Premium Wine

Chateau Ste Michelle Cabernet
Talbot Kali Hart Chardonnay
Santa Cristina Pinot Grigio
Erath Pinot Noir

Super Premium Spirits

Ketel One Vodka
Wheatley Vodka
Bombay Sapphire
Bacardi 8 Rum
Corazon Tequila
Johnnie Walker Black Scotch
Eagle Rare Bourbon
Woodford Reserve Bourbon
Crown Royal
Sazerac Whiskey
D'usse V.S.O.P. Cognac

Soft Drinks

Bottled Water

Sparkling Mineral Water

A bartender fee required at \$160.00 per bartender for up to a three-hour event. A fee of \$40.00 per bartender will be charged for each additional hour.

One (1) bartender per 75 guests is required. All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.

BEVERAGE MENUS

CASH BAR

All prices are per beverage (applicable taxes included). Host is responsible for bartender fee(s) - \$160.00 for up to three hours. \$40.00 for each additional hour. One (1) bartender per 50 guests is required for Cash Bars.

Cash Bar Beverage Minimum - \$500.00 per bar

Bar items/brands are subject to change based on availability

American Beer

Bud Light
Michelob Ultra

Local Craft Beer

Assortment of
Local New Orleans &
Louisiana Micro Brews

Gold Spirits

Wheatley Vodka
Miles Gin
Cane Run Rum
Corazon Tequila
Glen Quentin Scotch
Benchmark Bourbon
Sazerac Whiskey

Gold Wine

Canyon Road Cabernet
Canyon Road Chardonnay

Premium Spirits

Tito's Vodka
Wheatley Vodka
Tanqueray Gin
Bacardi White Rum
Corazon Tequila
Dewar's White Label Scotch
Buffalo Trace Bourbon
Makers Mark Whiskey
Sazerac Whiskey
D'usse V.S.O.P. Cognac

Premium Wine

Chateau St. Jean Cabernet
William Hill Chardonnay

Super Premium Spirits

Ketel One Vodka
Wheatley Vodka
Bombay Sapphire
Bacardi 8 Rum
Corazon Tequila
Johnnie Walker Black Scotch
Eagle Rare Bourbon
Woodford Reserve Bourbon
Crown Royal
Sazerac Whiskey
D'usse V.S.O.P. Cognac

Super Premium Wine

Chateau Ste Michelle Cabernet
Talbot Kali Hart Chardonnay
Santa Cristina Pinot Grigio
Erath Pinot Noir'

Soft Drinks

Bottled Water

Sparkling Mineral Water

Host is responsible for bartender fee(s) at \$160.00 per bartender for up to a three-hour event. A fee of \$40.00 per bartender will be charged for each additional hour.

One (1) bartender per 50 guests is required for all Cash Bars. All prices are subject to 22% service charge and 10.20% tax.
Menu valid through December 31, 2022.

BEVERAGE MENUS

SPECIALTY BAR OPTIONS

Prices listed are per person and based on a 3-hour event. Additional Bartender fee required - \$160.00 for up to three hours. \$40.00 for each additional hour. One (1) bartender per 75 guests is required.

Mimosa Bar | per person Add-On | per person

House Sparkling Wine, Orange, Cranberry, Pineapple & White Peach Juices, Fresh Oranges & Mint

Combined Bloody Mary & Mimosa Bar | per person Add-On | per person

Cordial & Coffee Bar | per person Add-On | per person

Kahlua, Bailey's, Grand Marnier, Chambord, Amaretto Disaronno, Jameson Irish Whiskey, Tawny Port, Hennessy V.S.O.P., Glenmorangie 10yr Scotch, Eagle Rare Single Barrel Bourbon

Fresh Brewed Community Coffee, Whipped Cream, Steamed Milk, Raw Sugar Cubes, Cinnamon, Nutmeg, Shaved Chocolate, Assorted Monin Syrups, Non-Dairy Milk, Pirouette Wafer Cookies

Bloody Mary Bar | per person Add-On | per person

Assorted Vodkas, House Made Bloody Mary Mix, Pickled Green Beans, Okra, Peppers & Olives, Fresh Celery Local Hot Sauce & Horseradish

Add Cajun Boiled Shrimp & Praline Bacon Garnishes | +3 pp

Specialty Cocktail Add-On Options | per person

Select (2) of the following Cocktails:

Honey Bourbon Lemonade
Hurricane
Mai Tai
Moscow Mule
Spiked Peach Tea
Irish Coffee

Customized Hand-Crafted Cocktails Available

We will be happy to work with you to create a specialty cocktail just right for your event size and theme.

Wines by the Bottle and Special Order Wine List Available Upon Request

All prices are subject to 22% service charge and 10.20% tax. Menu valid through December 31, 2022.