



Banquet Menus

833 Poydras Street | New Orleans, LA 70112 t
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www.lepavillon.com

Breakfast Buffet

Minimum of 25 Guests per Menu; All Buffets Priced for One Hour of Service

*Requires a Culinary Attendant at \$150

Le Pavillon Continental

Seasonal Sliced Fresh Fruit, Assorted Pastries
Muffins and Croissants, Butter and Preserves

Assorted Fruit Yogurt

Freshly Squeezed Juice, Ice Cold Milk

Freshly Brewed Coffee, Specialty Hot Teas

\$25 per person

Le Pavillon Deluxe

Continental

Sliced Seasonal Fresh Fruit & Berries,
Assorted Pastries

Muffins and Croissants, Butter and Preserves

Assorted Cereals, Crunchy Granola

Bagels & Cream Cheese, Assorted Fruit Yogurt

Freshly Squeezed Juice, Ice Cold Milk

Freshly Brewed Coffee, Specialty Hot Teas

\$30 per person

All American

Assortment of Breakfast Pastries,

Muffins and Croissants

Assorted Cereals, Crunchy Granola

Butter and Fruit Preserves

Scrambled Eggs, Bacon, Sausage

Buttered Grits, Breakfast Potatoes

French Toast with Berry Coulis and Maple Syrup

Assorted Freshly Squeezed Juice, Ice Cold Milk

Freshly Brewed Coffee, Specialty Hot Teas

\$35 per person

European Breakfast*

Omelet Station - Cooked To Order

Selection of Italian Deli Meats - *Salami,*

Prosciutto & Mortadella

Selection of Imported and Domestic Cheeses

Seasonal Sliced Fruit Display

Freshly Baked Baguettes, Crunchy Granola

Sparkling Water, Assorted Freshly Squeezed Juice,

Ice Cold Milk Freshly Brewed Coffee

Specialty Hot Teas

\$48 per person

New York Deli*

Omelet Station - Cooked To Order

Lox & Fresh Bagels, Appropriate Accompaniments

Cheese Blitzes and Seasonal Fruit Coulis

Warm Oatmeal with Brown Sugar, Honey,

Raisins & Pecans

Sliced Seasonal Fruit Display, Assorted Cereals

Assorted Freshly Squeezed Juice, Ice Cold Milk

Freshly Brewed Coffee, Specialty Hot Teas

\$54 per person

Breakfast Enhancements

\$150 Culinary Attendant Fee, Per Station

- Create Your Own - Omelet Station

Farm Fresh Two - Egg Omelets - Prepared To Order

Choice of the Following Ingredients:

*Onions, Tomatoes, Mushrooms, Spinach, Bell Peppers
Apple Wood Bacon Smoked Ham, Aged Cheddar*

\$14 per person

- Create Your Own - Belgian Waffle Station

Served with:

*Honey Whipped Butter, Vanilla Chantilly
Powdered Sugar, Dark Maple Syrup, Amber Honey
Seasonal Mixed Berries and Bananas*

\$14 per person

Plated Breakfast

Menu - Priced Per Person

English Breakfast

Freshly Baked Scones
Served with Lemon Curd & Assorted Preserves
Freshly Brewed Coffee, Specialty Hot Teas Cream, Lemon and Honey

\$25 per person

All American Breakfast

Scrambled Eggs, Bacon, Sausage
Buttered Grits, Breakfast Potatoes
Biscuits, Butter and Preserves
Chilled Orange Juice, Ice Cold Milk
Freshly Brewed Coffee, Specialty Hot Teas

\$30 per person

Eggs Le Pavillon

Perfectly Poached Eggs atop Louisiana Crab Cakes
Topped with Crawfish Cream Sauce
Breakfast Potatoes, Sliced Seasonal Fresh Fruit
Freshly Squeezed Juice, Ice Cold Milk
Freshly Brewed Coffee, Specialty Hot Teas

\$32 per person

A La Carte Break Items

FRESHLY BAKED ASSORTED COOKIES

chocolate chip, oatmeal raisin, peanut butter, sugar, macadamia nut
\$38 per dozen

BROWNIES

\$38 per dozen

ASSORTED INDIVIDUAL GRANOLA BARS

\$4 each

ASSORTED CANDY IN INDIVIDUAL BAGS

snickers, reese's cups, m&m's, hershey's chocolate bar, twizzlers
\$4 each

INDIVIDUAL SNACK BAGS

potato chips, popcorn, pretzels
\$5 each

WHOLE SEASONAL FRUIT

\$22 dozen

DANISHES, CROISSANTS, BAGELS & MUFFINS

fruit preserves, butter, honey, cream cheese
\$42 per dozen

HOUSE-MADE SEASONED CHIPS

\$20 each large bowl

SNACK MIX

mixed nuts, trail mix, m&ms, dried fruits
\$15 per person

SPINACH & ARTICHOKE DIP

*pita toast points
\$22 per quart*

FRENCH ONION DIP

*multi-grain cracker
\$22 per quart*

BUFFALO CHICKEN DIP

*grilled french bread
\$24 per quart*

NEW ORLEANS KING CAKE

\$100 per cake

HOT PRETZELS

*creole mustard, spicy brown mustard, sharp cheddar cheese sauce
\$30 per dozen*

SLICED SEASONAL FRUIT

\$15 per person

FRESH SEASONAL FRUIT KEBABS

\$20 per person

CUMIN SCENTED HUMMUS

*basil pesto with grilled pita toast points
\$12 per person*

CHEESE PLATTER

*with multi-grain crackers
\$20 per person*

VEGETABLE PLATTER

*selection of raw & grilled vegetables with blue cheese, onion, & ranch dips
\$16 per person*

CHIPS WITH SALSA & GUACAMOLE

\$12 per person

Finger Sandwiches

[\$30 Per Dozen]

PIMENTO CHEESE

with mixed greens on brioche

TURKEY & FRENCH BRIE

with arugula, grilled beefsteak tomato, dijon mustard on croissants

CRANBERRY CHICKEN SALAD

with romaine lettuce, heirloom tomatoes on buttery white bread

ENGLISH CUCUMBER & DILL

with tzatziki, bibb lettuce crystals hot sauce

SMOKED SALMON

with shaved red onion, flash fried capers, sliced heirloom tomato

FRISEE LETTUCE SANDWICH

whipped boursin cream cheese on multi-grain wheat

ARTICHOKE SANDWICH

with red peppers, sun-dried tomato, local honey goat cheese on marble rye

AVOCADO & HEIRLOOM

tomato salad, mixed greens on white bread

MINI MUFFULETTA'S

Beverages

LAVAZZA COFFEE, HOT TEA, DECAFFEINATED COFFEE

\$90 per gallon

ICED TEA / SWEET ICE TEA

\$60 per gallon

LEMONADE

strawberry, lemon, or prickly pear

\$60 per gallon

Beverages Cont.

FRUIT PUNCH

garnished with lemons, limes, berries, oranges
\$60 per gallon

HOUSE-MADE HOT CHOCOLATE

\$70 per gallon

SPA WATER

[Choice Of]

honeydew, english cucumber, mint
blackberry, orange, fresh ginger
blueberry, lemon, thai basil
mango, strawberry, ginger
\$30 per gallon

NAKED JUICES

mango madness, green machine, strawberry-banana
\$5 each

VITAMIN WATER

acai-blueberry pomegranate, lemon-lime, tropical-mango
\$5 each

ENERGY DRINKS

[Choice Of]

red bull, monster or rockstar
\$6 each

ASSORTED SOFT DRINKS

pepsi, diet pepsi, sierra mist, mountain dew
\$5 each

BOTTLE WATER

dasani
\$4 each

SMART WATER

\$5 each

Specialty Breaks Menu

Le Pavillon Signature Break

GOURMET PB&J SANDWICHES
*made with smooth & crunchy peanut butters,
grape and apple jellies and freshly baked breads*
HOT COCOA
ICE COLD MILK
FRESHLY BREWED COFFEE

\$16 per person

High Tea

[choice of 3 finger sandwiches]

PIMENTO CHEESE
with mixed greens on brioche
TURKEY & FRENCH BRIE
arugula, grilled beefsteak tomato, dijon mustard on croissants
CRANBERRY CHICKEN SALAD
romaine lettuce, heirloom tomatoes on buttery white bread
SMOKED SALMON
*shaved red onion, flash fried capers, sliced heirloom tomato, frisee lettuce,
whipped boursin cream cheese on multi-grain wheat*
ARTICHOKE SANDWICH
red peppers, sun-dried tomato, local honey goat cheese on marble rye
AVOCADO & HEIRLOOM TOMATO SALAD
mixed greens on white bread

Served With:

SELECTION OF SPECIALTY TEAS
with cream (almond, soy, half & half), lemon and honey
DESSERTS
*baked scones, lemon curd, fresh whipped chantilly cream
assorted macarons, tea breads*

\$30 per person

Mardi Gras

TRADITIONAL NEW ORLEANS
KING CAKE
BOURBON PECAN PIE
CAFÉ AU LAIT

\$28 per person

Mind & Body

MAKE-YOUR-OWN TRAIL MIX
*almonds, walnuts, peanuts, dried cherries,
dried apricots, raisins, craisins, marshmallows,
pretzels, granola, chocolate chips, m&m's*
GREEK YOGURTS
COCONUT WATER
BOTTLED WATER

\$28 per person

Strawberry Station

MINI STRAWBERRY SHORTCAKES
STRAWBERRY SMOOTHIE SHOOTERS
FRESH STRAWBERRIES
*served with chocolate, white chocolate, caramel,
chantilly cream, raspberry, mango,
and key lime dipping sauces*

\$11 per person

Cookies & Milk

FRESH BAKED ASSORTED COOKIES
*chocolate chip, peanut butter, oatmeal raisin,
macadamia nut*
MILK
*select two: chocolate milk, whole milk,
almond, soy, 2%, skim milk*

\$20 per person

Healthy Balance

SELECTION OF GRANOLA BARS
oats & honey, chocolate chip, oatmeal raisin
SELECTION OF PROTEIN BARS
crunchy peanut butter, dark chocolate, mixed nut
WHOLE FRUIT
oranges, apples, bananas, plums
YOGURT
assorted fruit & greek yogurt
TRAIL MIX
NAKED JUICE
green machine, strawberry banana, mighty mango
BOTTLED WATER

\$20 per person

Artisan Display

IMPORTED & DOMESTIC CHEESE
CHARCUTERIE

sliced salami, prosciutto, soppressata, pepperoni

DRIED FRUITS & MIXED NUTS

GARLIC HUMMUS & ROASTED RED PEPPER HUMMUS

CUMIN SCENTED PITA BREAD

FRESH GRAPES & BERRIES

\$35 per person

Chocolate Bar

CHOCOLATE COVERED PRETZELS

MINI CHOCOLATE BROWNIES

DARK CHOCOLATE COVERED ALMONDS

CHOCOLATE COVERED STRAWBERRIES & MARSHMALLOWS

CHOCOLATE HERSHEY BARS

\$22 per person

The Orchard

FRESH FRUIT KEBABS

with local honey infused yogurt

INDIVIDUAL BERRY BASKETS

WHOLE PISTACHIOS

WHOLE FRUIT

apples, oranges, plums, bananas, grapes

\$25 per person

South of the Border

LIME SCENTED CORN TORTILLA CHIPS

served with house-made salsa, guacamole, black bean salsa, pico de gallo, sour cream

JARRITO DRINKS

mandarin, lime, fruit punch

\$15 per person

Boxed Lunches

Includes: Bottle Water, Whole Fruit, Freshly Baked Cookie

\$39 per person

Choices:

GRILLED PORTOBELLO MUSHROOM

with beefsteak tomato, fresh buffalo mozzarella, basil pesto on ciabatta

PEPPERCORN CRUSTED ROAST STEAK

with caramelized onions, blue cheese crumbles, arugula, beefsteak tomato on french bread

SMOKED TURKEY

bibb lettuce, shaved red onion, beefsteak tomato, gouda cheese on croissant

TOMATO-BASIL VEGETABLE WRAP

grilled seasonal vegetables, garlic-lemon hummus, and pea shoots

COBB SALAD

ham, turkey, heirloom tomatoes, bacon, hard-boiled eggs, cheddar cheese

LE PAVILLON SALAD

spring greens, sliced avocado, heirloom tomatoes, honey goat cheese, raisins, strawberries, red onions, croutons

Select One:

FARFALLE SALAD

sun-dried tomatoes, kalamata olives, english cucumbers, shaved red onions

DILL & DIJON POTATO SALAD

CITRUS COLESLAW

Lunch Buffet Menu

Cajun Buffet

FIELD GREENS SALAD

*sliced apples, toasted almonds, blue cheese, julienne carrots, heirloom tomatoes, pickled onions,
with ranch, balsamic and blue cheese*

FIRE ROASTED CORN & CRAWFISH BISQUE

CHICKEN & SAUSAGE JAMBALAYA

BRONZE REDFISH

HERB ROASTED FINGERLING POTATOES

CHOICE OF DESSERT

\$60 per person

Bayou Experience

FIELD GREENS SALAD

*sliced apples, toasted almonds, blue cheese, julienne carrots, heirloom tomatoes, pickled onions,
with ranch, balsamic and blue cheese*

CREOLE SMOKED SAUSAGE & CHICKEN GUMBO RED & BEANS RICE

CRAWFISH ETOUFFEE

with white rice

STEWED BONE-IN FREE RANGE CHICKEN

CORN MAC CHOUX

CHOICE OF DESSERT

\$60 per person

Deli Buffet

FIELD GREENS SALAD

*sliced apples, toasted almonds, blue cheese, julienne carrots, heirloom tomatoes, pickled onions,
with ranch, balsamic and blue cheese*

COMPRESS CHILLED WATERMELON CILANTRO SALAD

SPICED TUNA

with arugula on rye

SLOW ROASTED TURKEY

boursin cheese, cranberry mayonnaise, on rosemary ciabatta bread

SPINACH WRAP

grilled seasonal squash, pea shoots, feta, pickled onions

SHAVED ROAST BEEF

blue cheese crumbles, whole grain dijon mustard, artisan greens on french bread

CAPRESE SALAD

heirloom grape tomatoes, buffalo mozzarella, balsamic reduction

CHOICE OF DESSERT

\$50 per person

Cup & Board

FIELD GREENS SALAD

*sliced apples, toasted almonds, blue cheese, julienne carrots, heirloom tomatoes, pickled onions,
with ranch, balsamic and blue cheese*

ASSORTED SLICED DELI MEATS

slow roasted turkey, peppercorn crusted roast beef, applewood ham, salami

MULTI- GRAIN, WHEAT, SOURDOUGH, BRIOCHE, FRENCH BREAD

RED POTATO SALAD

with dill & whole grain mustard

MANGO COLESLAW

FIRE ROASTED CORN & BLACK BEAN SALAD

SOUP OF THE DAY

corn & crawfish bisque, tomato basil, vegetable minestrone, chicken & wild rice, split pea

CHOICE OF DESSERT

\$40 per person

Open Grill

FIELD GREENS SALAD

*sliced apples, toasted almonds, blue cheese, julienne carrots, heirloom tomatoes, pickled onions,
with ranch, balsamic and blue cheese*

FARFALLE PASTA SALAD

sun-dried tomatoes, kalamata olives, english cucumbers, shaved red onions

CILANTRO-LIME MARINATED CHICKEN BREAST

SEARED REDFISH

ON THE GRILL

handcrafted hamburgers, kosher beef hot dogs, vegan burgers

SIDES & CONDIMENTS

brioche, kaiser, potato buns

smoked ketchup, whole grain mustard, mayo

bibb lettuce, beefsteak tomatoes, shaved red onion

CHOICE OF DESSERT

\$50 per person

Tex-Mex Buffet

FIELD GREENS SALAD

*sliced apples, toasted almonds, blue cheese, julienne carrots, heirloom tomatoes, pickled onions,
with ranch, balsamic and blue cheese*

CITRUS MARINATED COLESLAW

HOME-MADE TACOS

cumin & cilantro picadillo

chili & lime marinated chicken

bronze redfish

gulf shrimp

SIDES & CONDIMENTS

refried beans, soft flour & corn tortillas

shredded romaine lettuce, cheddar cheese, sour cream, guacamole,

pico de gallo, salsa, salsa verde

YELLOW RICE

with bell peppers, white onions

CHOICE OF DESSERT

\$50 per person

Southern Style

FIELD GREENS SALAD

*sliced apples, toasted almonds, blue cheese, julienne carrots, heirloom tomatoes, pickled onions,
with ranch, balsamic and blue cheese*

GREEN TOMATO & CUCUMBER SALAD

BBQ BONE-IN FREE RANGE CHICKEN

SWEETEN COLLARD GREENS

BLACKENED CATFISH

with tomato relish

SMOKED GOUDA MAC N' CHEESE

HONEY GLAZED CARROTS

CHOICE OF DESSERT

\$60 per person

Dessert Choices

TRIPLE LAYER CHOCOLATE CAKE

NEW ORLEANS BREAD PUDDING

whiskey sauce

COOKIES & BROWNIES

LEMON BAR

fresh raspberries & raspberry sauce

CARROT CAKE

SWEET POTATO PIE

BOURBON PECAN PIE

salted caramel

CRÈME BRULEE CHEESECAKE

banana fosters glaze

Station Attendant

[\$175 per hour, per attendant]

Plated Lunch Menu

Choice of (1) first course, (1) entrée (hot or cold), (1) dessert

{ first courses }

FRISEE SALAD

sun-dried tomatoes, kalamata olives, english cucumbers, shaved red onions

FIELD GREENS SALAD

sliced apples, toasted almonds, blue cheese, julienne carrots, heirloom tomatoes, citrus

CLASSIC CAESAR SALAD

romaine, croutons, shaved aged parmesan, anchovies, caesar dressing

BABY SPINACH & BACON

baby spinach, bacon, feta cheese, shaved red onions, pecans, radishes

QUINOA SALAD

snap peas, arugula, feta, pickled onion, heirloom tomatoes, shaved carrots

{ entrée salads }

CAESAR SALAD

*marinated grill chicken breast, hearts of romaine, shaved parmesan,
caesar dressing, crouton ring*

LE PAVILLON SALAD

*gulf shrimp, spring greens, sliced avocado, heirloom tomatoes, honey goat cheese, raisins,
strawberries, red onions, croutons*

COBB SALAD

*applewood bacon, sliced avocado, chopped eggs, shredded cheddar, diced heirloom tomatoes,
chiffonade ham & turkey*

{ *hot entrées* }

BLACKBERRY & ROSEMARY PORK TENDERLOIN

*pan-roasted jerusalem artichokes, pancetta, bell peppers, caramelized onions,
saffron, braised collard greens*

\$48 per person

BRONZE GULF SHRIMP & STONE SMOKED GOUDA GRITS

nueske bacon, melted heirloom tomatoes, green onions, diced bell peppers, celery, onions

\$45 per person

CAST IRON SEARED GULF BLACK GROUPER

ginger & coconut slaw, sweet potato rosti

\$53 per person

BBQ LOCAL REDFISH

tasso ham & yukon potato hash, beurre blanc

\$53 per person

STUFFED BALSAMIC MARINATED PORTABELLA MUSHROOM

*heirloom tomatoes, spinach, caramelized onions, sliced seasonal squash,
local goat cheese, corn shoots, aged modena balsamic glaze.*

\$35 per person

GRILLED PETITE BEEF TENDERLOIN

smashed fingerling potatoes, chipotle-honey glazed carrots

\$54 per person

{ *desserts* }

STRAWBERRY SHORTCAKE

pound cake, fresh strawberries, strawberry coulis

BOURBON PECAN PIE

salted caramel

CRÈME BRULEE CHEESECAKE

banana fosters glaze

TRIPLE-LAYER CHOCOLATE CAKE

LEMON TORT

fresh raspberry compote

Salad Bar Banquet Menu

{ Select 3 Salads }

MEDITERRANEAN SPELT

cucumber, feta, tomato, green olives, red onion, spinach, peppers, artichokes

FARMER'S MARKET

grilled & chopped asparagus, zucchini, eggplant, portobello, peppers, yellow squash, endive, arugula

WALDORF

romaine, green apple, grapes, celery, candied walnuts, celery root

ASIAN SALAD

napa cabbage, cucumber, jicama, carrots, white sesame seeds, bean sprouts

MIXED GREENS

shaved almonds, blue cheese, dried cranberries

QUINOA ANTIPASTO

roasted mushrooms, finocchiona salami, black olives, mozzarella, sweet mixed greens

HOUSE-MADE DRESSINGS | SELECT 3

*green-goddess, balsamic vinaigrette, citrus-champagne vinaigrette, pesto ranch,
blue cheese, 1000 island, italian, caesar*

{ Additions }

SEASONED TOFU, \$4 per person | MARINATED CHICKEN, \$6 per person
CAJUN SHRIMP, \$8 per person | HANGER STEAK, \$10 per person

{ Desserts & Beverages }

YOGURT PARFAITS

greek yogurt, mixed berry compote, chantilly cream, lemon zest, local honeycomb

SEASONAL FRUIT DISPLAY

LAVAZZA COFFEE, DECAFFEINATED COFFEE, & ASSORTED TEAS

\$30 per person

Canapes & Tapas Banquet Menu

{ Cold Options }

- SHRIMP CEVICHE *red onions, citrus, bell peppers, cilantro* | \$8 ea.
SMOKED SALMON *dill, english cucumber, caviar* | \$7 ea.
BLUE CRAB ESCABECHE *multi-grain flat bread* | \$7 ea.
RED AHI TUNA POKE *wasabi aioli* | \$8 ea.
CAPRESE ROSEMARY SKEWERS *heirloom cherry tomato, ciliegine mozzarella, sweet basil, rosemary skewer* | \$6 ea.
TOMATO BRUSCHETTA *balsamic tomatoes, red onions, shaved parmesan, parsley, french crostini* | \$6 ea.
HERBED GOAT CHEESE *roasted red beet, thyme* | \$5 ea.
SHRIMP COCKTAIL *bloody mary cocktail sauce* | \$7 ea.
COMPRESSED WATERMELON *feta, white balsamic reduction* | \$5 ea.
SALMON TARTARE *crème fraîche, wild green onion* | \$7 ea.
LITTLE NECK CLAMS *champagne citrus mignonette* | \$5 ea.
ASSORTED SUSHI ROLLS *vegetable, spicy tuna, california* | \$6 ea.

{ Hot Options }

- WARM TOMATO SOUP & GRILLED CHEESE | \$5 ea.
VEGETARIAN POT STICKERS | \$5 ea.
CHICKEN SATAY *with thai peanut sauce* | \$6 ea.
MINI CRAB CAKES *with saffron aioli* | \$8 ea.
SHORT RIB *manchego, pepper chow chow, potato cake* | \$6 ea.
SWEET CHILI GLAZED PORK BELLY *with pickled red cabbage* | \$6 ea.
RUM MARINATED COCONUT SHRIMP *with mango chutney* | \$8 ea.
BACON BBQ SHRIMP *with orange marmalade* | \$6 ea.
VEGETABLE SPRING ROLLS *with sweet soy* | \$5 ea.
CRAB MUSHROOM CAPS *spinach, gruyere cheese, bone-marrow crust, onions, bell peppers* | \$7 ea.
BITE SIZED BEEF WELLINGTONS | \$20 per doz
WILD MUSHROOM TARTLET | \$5 ea.
CORNMEAL DUSTED OYSTERS *crystal buffalo hot sauce, blue cheese crumbles* | \$5 ea.

Hors d'Oeuvres Menu

{ Cold Options }

- CAPRESE SKEWERS | \$6 ea.
TOMATO & MOZZARELLA *french crisp with balsamic reduction* | \$6 ea.
RED AHI TUNA CRUDO *sweet soy, avocado mousseline, caviar* | \$8 ea.
MINI MUFFULETTAS | \$6 ea.
CHICKEN SALAD *in curry cones* | \$7 ea.
SMOKED SALMON CANAPES *with dill crème fraîche* | \$6 ea.
DEVEILED EGGS *with smoked paprika* | \$5 ea.
CITRUS POACHED SHRIMP COCKTAIL *bloody mary cocktail sauce* | \$6 ea.

{ Hot Options }

- PAN-SEARED LOUISIANA CRAB CAKE *with sweet corn remoulade* | \$8 ea.
WORCESTERSHIRE GLAZED BEEF SKEWERS *with horseradish crème* | \$6 ea.
CORNMEAL DUSTED OYSTERS ON THE HALF SHELL *crystal buffalo sauce,
blue cheese crumbles* | \$6 ea.
VEGETABLE SPRING ROLLS *with sweet and sour sauce* | \$6 ea.
MINI MEAT PIE *with smoked poblano aioli* | \$6 ea.
CHICKEN SATAY *with thai peanut sauce* | \$6 ea.
BAKED RASPBERRY BRIE *with toasted almonds* | \$6 ea.
COCONUT SHRIMP *with mango chutney* | \$8 ea.
SEARED BRONZE DIVER SCALLOPS *with ginger wakame & yum yum sauce* | \$8 ea.
BITE-SIZED BEEF WELLINGTONS | \$6 ea.
CRAWFISH PIES *with tabasco pepper jam* | \$7 ea.
ANDOUILLE STUFFED MUSHROOMS | \$6 ea.
BACON BBQ SHRIMP | \$6 ea.

Dinner Buffet Menu

Southern Smokehouse

DECONSTRUCTION WEDGE SALAD

heirloom grape tomatoes, blue cheese crumbles, candied pecans, crispy onions, ranch dressing

DILL & DIJON POTATO SALAD

SHREDDED CABBAGE & CARROTS

golden raisins, celery seed aioli

WATERMELON & RASPBERRIES

red onion, marinated feta

BRONZED GROUPER

pickled vegetables, lemon butter

HERB ROASTED BBQ BONE-IN CHICKEN

SMOKED BEEF BRISKET MOLASSES

BAKED POTATO

sweet butter, sour cream, cheddar cheese, bacon bits, green onions

GRILLED CORN ON THE COB

HERB & CHEDDAR BISCUITS

CHOICE OF DESSERT

\$85 per person

Low-Country Boil

MIXED GREEN SALAD

cucumbers, red onions, heirloom tomatoes, croutons, shaved carrots

ranch, balsamic vinaigrette

FRESH SPINACH SALAD

chopped eggs, sliced mushrooms, heirloom tomatoes, pickled onions, warm bacon dressing

CITRUS POACHED COCKTAIL SHRIMP

TRADITIONAL LOW-COUNTRY BOIL

seasoned shrimp, crawfish, andouille sausage, corn on the cob, red potato

BLACKENED CATFISH

cajun remoulade

CAJUN RED BEANS AND RICE

CORNBREAD

CHOICE OF DESSERT

\$80 per person

Flight, Farms, Fins, Fields

BABY FIELD GREENS

*english cucumbers, melted tomatoes, hearts of palm, pecans, dried craisins,
balsamic vinaigrette, ranch, blue cheese*

ANTIPASTO BUTCHER'S BLOCK

*marinated artichokes, grilled asparagus, marinated mozzarella,
spiced chorizo, imported olives, shaved prosciutto, pickled vegetables, & grilled artisan breads*

ICED SEAFOOD DISPLAY

*citrus poached prawns, cold water crab claws, horseradish cocktail sauce,
wedges of lemon, stone ground mustard sauce*

MARINATED CAPRESE SALAD

*vine ripened tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil,
aged modena balsamic*

CRACKED BLACK PEPPER CRUSTED FLAT IRON STEAKS

madeira dijon bordelaise

PARMESAN & HERB CRUSTED BREAST OF FREE-RANGE CHICKEN

fricassee of foraged mushrooms, marsala cream

PAN ROASTED FLORIDA GULF STREAM SNAPPER

shaved fennel, indian river citrus and olive slaw

GRILLED PORK LOIN

french beans and parsley pesto, fingerling potatoes

ROASTED VEGETABLES

zucchini, yellow squash, vine ripened tomatoes, eggplant, herb de provence

SWEETGRASS DAIRY FARMS CHEESE AND POTATO GRATIN

goat's cheese, truffles, chopped chives

CHOICE OF DESSERT

\$100 per person

NOLA Grill

CHILLED SEAFOOD STATION

pacific snow crab claws with coleman's® dry mustard sauce

GULF SHRIMP

florida citrus cocktail sauce

LOCAL MIXED GREENS

assorted dressings

HEIRLOOM TOMATO SALAD

buffalo mozzarella with aged modena balsamic drizzle

ROASTED BABY VEGETABLE

herb marinated flank steak, onion marmalade, fingerling potato contadina, asparagus, valdeon cheese, and pinot noir jus

BRONZE MARINATED FREE-RANGE CHICKEN

SUGAR CANE BBQ BRUSHED SALMON

CHOICE OF DESSERT

\$95 per person

Desserts

STRAWBERRY SHORTCAKE

pound cake, fresh strawberries, strawberry coulis

BOURBON PECAN PIE

salted caramel

CRÈME BRULEE CHEESECAKE

banana fosters glaze

TRIPLE-LAYER CHOCOLATE CAKE

LEMON TORT

fresh raspberry compote

Station Attendant

[\$175 per hour, per attendant]

Plated Dinner Menu

Choice of (1) appetizer, (1) salad, (1) entrée, (1) dessert

{ appetizers }

GRILLED BABY BELLA MUSHROOMS

balsamic, crumbled feta cheese, sun-dried tomatoes, spinach

PAN-SEARED DIVER SCALLOPS

seaweed, yum yum sauce, pickled ginger

RED AHI TUNA CRUDO

sweet chili & soy marinated ahi tuna, avocado mousseline, caviar

SMOKED TOMATO & ASIAGO CHEESE RISOTTO CROQUETTE

wilted collard greens, macadamia nut pesto

BRAISED PORK BELLY

char-grilled peach, sweet chili sesame glaze

CHARRED BURRATA

heirloom beets, vincotto, basil oil

{ salads }

FRISÉE SALAD

sun-dried tomatoes, kalamata olives, english cucumbers, shaved red onions

MIXED ARTISAN GREENS

sliced apples, toasted almonds, blue cheese, julienne carrots, heirloom tomatoes, citrus

CLASSIC CAESAR

romaine, croutons, shaved aged parmesan, anchovies, caesar dressing

BABY SPINACH & BACON

baby spinach, bacon, feta cheese, shaved red onions, pecans, radishes

QUINOA SALAD

snap peas, arugula, feta, pickled onion, heirloom tomatoes, shaved carrots, red endive

PEA-TENDRIL SALAD

shaved carrots, asparagus, julienne watermelon radish, sherry vinaigrette

{ entrées }

BEEF TENDERLOIN

*truffle parsnip purée, balsamic caramelized onion & brussels sprouts,
port wine charred shallot compound butter*

\$96 per person

PASTRAMI SPICED RIBEYE

yukon gold potato mousseline, roasted garlic asparagus confit, Nueske bacon-tabasco jam

\$90 per person

HERB CRUSTED NEW ZEALAND RACK OF LAMB

gruyere potato au gratin, chipotle-honey glaze carrots, pomegranate gastrique

\$90 per person

PAN ROASTED JOYCE FARMS FRENCH CHICKEN BREAST *sun-dried*

tomato & goat cheese polenta, broccolini, thyme infused chicken jusen

\$90 person

LEMON & ROSEMARY ROASTED JOYCE FARMS CHICKEN

BREAST *mixed vegetable quinoa, charred eggplant purée*

\$90 per person

BRONZE LOCAL REDFISH

braised beluga lentils, celery & carrot salad, citrus emulsion

\$90 per person

TANDOORI SPICED DIVER SCALLOPS

napa cabbage stir fry, ginger and lemongrass emulsion

\$90 per person

GRILLED BLACK GROUPER

fire roasted chickpea ragout, smoked gouda grits, provençale sauce

\$90 per person

ATLANTIC SALMON

fennel purée, olive & lemon salmoriglio, watercress

\$80 per person

{ *vegetarian entrées* }

RICOTTA CHEESE DUMPLINGS

marinated artichokes, char-grilled eggplant, arugula, feta cheese, melted heirloom tomatoes, mushroom fricasee, and herb butter

\$50 per person

CREAMY BUTTERNUT SQUASH & ZUCCHINI NOODLES

roasted butternut squash, julienne zucchini, yellow onion, garlic, fried sage, vegetable broth, crushed red pepper

\$50 per person

CRISPY PEANUT TOFU & ROMANESCO STIR-FRY

marinated tofu, sesame oil, romanesco, garlic, soy sauce, brown sugar, chili garlic sauce, peanut butter, baby bok choy, grilled green onion, bell peppers, and broccoli

\$50 per person

MUSHROOM RAVIOLI

mascarpone, grana padano, sage, pine nuts

\$50 person

HOUSE-MADE GNOCCHI

creamy pesto, oven dried tomato

\$50 per person

{ *desserts* }

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salted caramel

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banana fosters glaze

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LEMON TORT

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Reception Banquet Menu

Tex Mex Tacos

CARNE ASADA
MARINATED CHICKEN
CILANTRO-LIME SHRIMP
SALSA ROJA & SALSA VERDE
GUACAMOLE

green onions, lime wedges, pickled red onion, shredded romaine, cheddar cheese

TORTILLAS

soft flour tortillas, soft corn tortillas

\$16 per person

Sliders & Fries

SHORT RIB BURGER

with cheddar & horseradish cream

TURKEY BURGER

with swiss & bell pepper aioli

GRILLED CHEESE

smoked gouda, cheddar, swiss, truffle butter, grilled tomato

TRUFFLE FRIES

shaved parmesan, truffle aioli

SWEET POTATO FRIES

with maple-cinnamon butter

SIDES

roma tomatoes, bibb lettuce, shaved red onion

\$20 per person

Artisan Cheese & Fruit Display

IMPORTED & DOMESTIC CHEESE

FRUIT SELECTION

dried fruits, fresh berries, grapes

MULTI-GRAIN FLATBREAD CRACKERS

GRILLED FRENCH BREAD

\$22 per person

Fresh Vegetable Display

VEGETABLE DISPLAY
grilled, roasted and fresh vegetables
 CILANTRO-PEPPER RANCH
 GARLIC HUMMUS
 GUACAMOLE
 CUMIN SCENTED PITA POINTS
 GRILLED FRENCH BREAD

\$16 per person

Pasta Bar

[choose 2 pastas & 2 sauces]

PASTA SELECTION
penne, bow tie, fettuccine, spaghetti
 SAUCE SELECTIONS
marinara, pesto, vodka sauce, alfredo

\$20 per person

ADDITIONS

sautéed vegetables & chicken | \$4 per person
grilled shrimp | \$6 per person

Fruit Display

ASSORTED SLICED FRUIT, ASSORTED BERRIES,
 WHOLE FRUITS

\$11 per person

Cheese Display

IMPORTED & DOMESTIC CHEESE
 MULTI-GRAIN FLAT BREAD CRACKERS
 SEASONAL BERRIES & GRAPES

\$11 per person

Seafood Display

ICED JUMBO SHRIMP
MARINATED CRAB CLAWS
OYSTERS ON THE HALF SHELL
COCKTAIL SAUCE

\$25 per person

Charcuterie Display

SLICED MEATS
sliced salami, prosciutto, mortadella, soppressata
GOURMET MUSTARDS
PICKLED VEGETABLES
GRILLED FRENCH BREADS

\$20 per person

Smoked Salmon Display

SIDES

shaved red onion, chopped eggs, capers, whipped cream cheese

FRESH BREADS

toasted baguette, mini bagels

\$18 per person

Market Display

ARTISAN CHEESES
ASSORTED FRESH & DRIED FRUITS
SEASONAL BERRIES
IMPORTED OLIVES
SHAVED PROSCIUTTO
ROASTED VEGETABLES
GARLIC-LEMON HUMMUS
PITA TOAST POINTS
MARINATED MOZZARELLA

\$25 per person

After-Party Banquet Menu

SMOKED GOUDA BEEF SLIDERS

arugula, pickled onions

\$30 per dozen

CHICKEN & WAFFLE SLIDERS

vanilla infused maple syrup, seasoned fried chicken cutlets

\$30 per dozen

TRUFFLE FRENCH FRIES

fresh minced garlic, shaved parmesan, truffle aioli in individual cups

\$15 per dozen

CHICKEN TENDERS

with assorted dipping sauces: smoked ketchup, honey mustard, cilantro ranch

\$10 per person

SWEET TREATS

*mini assorted cheesecakes, macarons, chocolate covered strawberries,
mini cannolis, and lemon tarts*

\$15 per person

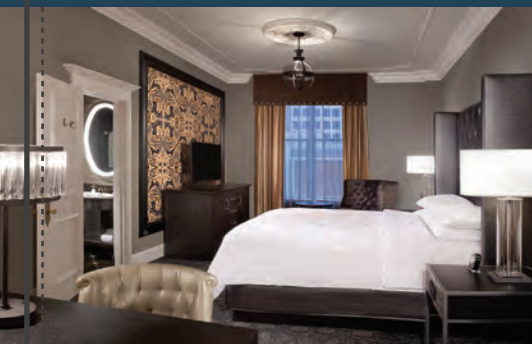
CHAR-GRILLED WINGS

[Select 3 Sauces]

*mild, buffalo, teriyaki, sweet chili, bbq
with celery, ranch and blue cheese*

\$12 per person

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