Banquet Menus

2018

833 Poydras Street | New Orleans, LA 70112
T 504 581 3111 | F 504 620 4130
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

All pricing subject to 25% service charge & 9.45% state sales tax
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

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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

$30 per person

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Specialty Breaks
Menu - All Breaks Priced for 30 Minutes of Service

Le Pavillon’s Signature Break
Gourmet Peanut Butter and Jelly Sandwiches
Made with Crunchy and Smooth Peanut Butters
Assorted Jellies & Fresh Baked Breads
Hot Cocoa, Ice Cold Milk, Freshly Brewed Coffee
$16 per person

Tea Time Break
Selection of Specialty Teas with Cream, Lemon and Honey Baked Scones & Lemon Curd, Fresh Whipped Cream, Assorted Macaroons, Tea Breads, Assorted Short Bread Cookies
$25 per person

Mardi Gras Break
Assorted Fresh Fruit
Traditional New Orleans King Cake & Café Au Lait
$22 per person

Matinee Break
Individual Bags of Popcorn
Nachos with Cheese and Jalapeños, Theater Candies
Assorted Soft Drinks & Bottled Water
$22 per person

Fitness Break
Whole Fruit, Granola Bars
Trail Mix, Assorted Yogurts
Individual Bottles of Gatorade
Assorted Fruit Juices & Bottled Water
$22 per person

Ball Park Break
Individual Bags of Popcorn, Shell Peanuts
Corn Dogs, Condiments
Assorted Soft Drinks & Bottled Water
$25 per person

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Break Beverages

Coffee $80 per gallon
Craft Coffee $35 per gallon
Specialty Teas $75 per gallon
Hot Chocolate $75 per gallon
Fruit Juice $35 per carafe
Fruit Punch $60 per gallon
Bottled Fruit Juice $6 per bottle
Milk $4.50 per bottle
Le Pavillon Bottled Water $5 each
Soft Drinks $5 each
Red Bull $6 each

Break Cuisine

Danish, Croissants, Bagels and Muffins $42 per dozen
Brownies & Assorted Cookies $42 per dozen
Fruit & Plain Yogurt $36 per dozen
Whole Fruit $36 per dozen
Sliced Fruit $10 per person
House Made Potato Chips $25 per bowl
Mixed Nuts $35 per bowl
Onion Dip $25 per quart
Spicy Creole Snack Mix $30 per bowl
New Orleans King Cake (serves 20 ppl) $120 each
Hot Pretzels, Creole Mustard $40 per dozen

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Lunch Buffet

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**Creole Buffet**
Mixed Green Salad with Assorted Dressings
Corn & Crawfish Bisque
Chicken and Sausage Jambalaya
Blackened Catfish
Stewed Chicken with Green Beans Almandine
Herb Roasted Potatoes
Bread Pudding with Whiskey Sauce

$40 per person

**Bayou Experience**
Creole Gumbo with White Rice, Corn Bread
Creole Jambalaya
Crawfish Étouffée with White Rice
Stewed Chicken with Garlic Green Beans
Corn Mac Choux
Roasted Potatoes
Bread Pudding and Pecan Pie

$48 per person

**Deli Buffet**
Soup Du Jour
Ham, Turkey and Roast Beef with Cheddar, Swiss, American, & Provolone Cheese
Potato Salad, Cole Slaw
Assorted Gourmet Breads
Lettuce, Sliced Tomatoes, Pickles and Condiments

$42 per person

**Manga Manga**
Caesar Salad
Antipasto of Hearts of Palm, Pepperoncini and Kalamata Olives
Chicken Parmesan, Linguini Pasta, Garlic Green Beans and Marinara Sauce
Italian Sausage, Penne Alfredo, Broccoli
Miniature Cannoli & Tiramisu

$50 per person

**Deluxe Deli Buffet**
Soup Du Jour
Ham, Turkey, Genoa Salami and Roast Beef Cheddar, Swiss, American & Provolone Cheese
Tuna Salad, Chicken Salad, Egg Salad, Potato Salad Cole Slaw
Assorted Gourmet Breads
Lettuce, Sliced Tomatoes, Pickles and Condiments

$40 per person

**City Park Picnic**
Garden Salad, Cucumbers, Grape Tomatoes, Red Onion
Red Bliss Potato Salad with Creole Mustard
Chilled Rotini Pasta Salad with Olives, Feta Cheese, Sundried Tomatoes
Burgers and Brats
Served with Lettuce, Tomato and Pickle, Mayonnaise, Mustard and Ketchup
Apple Pie & Pecan Pie

$48 per person

**Southern BBQ**
Marinated Cole Slaw, Corn on the Cobb
B.B.Q. Pulled Pork with Bourbon B.B.Q. Sauce Herb and Cheese Biscuits
B.B.Q. Chicken with Red Bliss Potato Salad Southern Mac and Cheese
Bread Pudding and Pecan Pie

$60 per person

All pricing subject to 25% service charge & 9.45% state sales tax
Crystal Room Restaurant
Lunch Buffets

Served in the Crystal Room Restaurant “not private”

Full Lunch Buffet

Gumbo du Jour and Soup du Jour
Soup and Salad Bar
Pasta Made to Order
Daily Selection of Hot Items to Include:
Two Proteins, Vegetable and Starch du Jour
Bread Pudding
Iced Tea

$25 per person

Pasta Lunch Buffet

Gumbo du Jour and Soup du Jour
Soup and Salad Bar
Pasta Made to Order
Bread Pudding
Iced Tea

$20 per person

Soup & Salad Lunch Buffet

Gumbo du Jour and Soup du Jour
Soup and Salad Bar
Bread Pudding
Iced Tea

$16 per person

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Plated Lunch
Menu - Priced per Person

Deli Plate
Soup Du Jour
Turkey and Cheddar Po Boy
Potato Salad, Dill Pickles, Lettuce, Tomato
Condiments
$25 per person

New Yorker
Soup Du Jour
Pastrami or Corned Beef Sandwich with
Swiss Cheese on Rye Bread
Cajun Mustard, Lettuce, Tomato
House Made Potato Chips & Dill Pickles
$30 per person

Chicken Caesar
Soup Du Jour
Grilled Chicken Breast on top Romaine Lettuce
House Made Croûtons & Caesar Dressing
$25 per person

Shrimp Caesar
Soup Du Jour
Grilled Shrimp on top Romaine Lettuce
House Made Croûtons
Caesar Dressing
$28 per person

Chicken Orleans
Le Pavillon Salad or Soup Du Jour
Grilled Chicken Breast, Crawfish Cream Sauce
Chefs Choice of Starch
Vegetable Du Jour
$35 per person

St. Charles Filet of Fish
Le Pavillon Salad or Soup Du Jour
6 Ounce Filet of Fish, Seafood Cream Sauce
Chefs Choice Starch
Vegetable Du Jour
$38 per person

Filet Mignon
Le Pavillon Salad or Soup Du Jour
6 Ounce Filet, Roasted Garlic Demi-Glace
Chefs Choice Starch
Vegetable Du Jour
$50 per person

Pork Loin Denechaud
Le Pavillon Salad or Soup Du Jour
Herb Crusted Pork Loin Medallions
Fresh Berry Coulis
Chefs Choice Starch
Vegetable Du Jour
$38 per person

Chicken Piccata
Le Pavillon Salad or Soup Du Jour
Pan Seared Chicken Breast with
Lemon & Caper Sauce
Chefs Choice of Starch, Vegetable Du Jour
$40 per person

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Dinner Buffets

Minimum of 25 Guests per Menu; All Buffets Priced for 2 Hours of Service
*Requires a Culinary Attendant at $150

Lakeside Grill
Marinated Crab Claw Salad
Boiled Gulf Shrimp with Creole Remoulade
Mixed Greens, Assorted Dressings
Creole Tomato, Cucumber and Red Onion Salad
Grilled Asparagus, Roasted Vegetable Pasta
Cajun Marinated Flank Steak, Roasted Fingerling Potatoes
Grilled Gulf Fish with Crawfish Sauce, Mushroom and Parmesan Risotto Key
Lime Pie and Lemon Meringue Pie
$72 per person

Southern BBQ
Marinated Cole Slaw, Corn on the Cobb
B.B.Q. Pulled Pork, Herb and Cheddar Biscuits
B.B.Q. Chicken with Red Bliss Potato Salad
Baby Back Ribs, Southern Mac & Cheese
Bread Pudding and Pecan Pie
$68 per person

The Mediterranean
Vegetable Minestrone Soup
Orzo Salad with Roasted Vegetable
Spinach Salad with Feta Cheese and Roasted Peppers
Lemon Chicken, Vegetable Cous Cous
Flank Steak with Marsala Sauce & Roasted Rosemary Potatoes
Garlic Creamed Spinach & Roasted Eggplant Casserole
Lemon Curd Tartlets, Baklava
$68 per person

Italian Experience
Mozzarella and Tomato Salad
Marinated Artichoke Salad
Chicken Marsala, Pesto, Mashed Potatoes
Fish Piccata with Fettuccine, Garlic Butter Sauce
Ratatouille and Garlic Green Beans
Tiramisu and Mini Cannoli’s
$65 per person

All pricing subject to 25% service charge & 9.45% state sales tax
Plated Dinner

Menu - Priced per Person

**Chicken Orleans**
Le Pavillon Salad
8 ounce Airline Chicken Breast
Crawfish Cream Sauce
Chef’s Choice Starch
Vegetable Du Jour

$52 per person

**Filet of Fish**
Le Pavillon Salad
8 ounce Filet of Fish
Crab Meat Beurre Blanc
Chef’s Choice Starch
Vegetable Du Jour

$46 per person

**Duck Lafitte**
Le Pavillon Salad
8 ounce Duck Breast
Fresh Berry Demi-Glace
Chef’s Choice Starch
Vegetable du Jour

$48 per person

**Denechaud Pork Chop**
Le Pavillon Salad
12 ounce Bone In Center Cut Pork Chop
Roasted Garlic Demi-Glace
Chef’s Choice Starch
Vegetable du Jour

$50 per person

**Steak Au Poive**
Le Pavillon Salad
Pepper Crusted New York Strip
Brandy Cream Sauce
Chef’s Choice Starch
Vegetable Du Jour

$52 per person, 8 oz | $62 per person, 12 oz

**Filet Mignon**
Le Pavillon Salad
8 ounce Center Cut Filet
Truffle Infused Demi-Glace
Chef’s Choice Starch
Vegetable du Jour

$70 per person

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Reception Stations

Up to 75 Guests | Menu is priced per Person
All Stations Require Culinary Attendant at $150 each

Slider Station
Choose One(1):
Pulled Pork or 100% Angus Beef Patties
Served with: Brioche Buns, Ketchup, Mayonnaise, Mustard, and Chopped Onion
$15 per person

Sushi Station*
An Assortment of Different Sushi Rolls
*Sushi Chef to Hand Make Rolls to Order - An Additional $200.00 Charge Will Apply
$20 per person

Pho Station
Assortment of Farm Fresh Vegetables, Herbs
Choice of Beef, Chicken or Shrimp, Simmered in Broth
$15 per person

Taco Bar
Beef, Chicken or Fish, Served in Flour or Corn Tortillas
Tomatoes, Lettuce, Sour Cream, Fresh Pico De Gallo
Green Onion & Shredded Cheddar Jack Cheese
$12 per person

Bananas Foster Station
Bananas Sautéed in Butter, Cinnamon and Brown Sugar
Flamed with Rum, Served Over Vanilla Ice Cream
$10 per person

S'mores Station
Chocolate, Marshmallow & Graham Crackers
$10 per person

Mini Dessert Station
Assorted Mini Desserts
$8 per person

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Reception Stations

Up to 75 Guests | Menu is priced per Person
All Stations Require Culinary Attendant at $150 each

Pasta Station
Choose Two (2) of Each:
- Cooked to Order -
  Penne, Bowtie, Fettuccine, Angel Hair Pasta
  Marinara, Pesto Cream, Seafood Cream, Vodka Sauce
  $16 per person

Carving Station
Choose One (1):
  Roasted Top Round of Beef, Herb Crusted Pork Loin
  Cajun Fried Turkey Breast, Root Beer Glazed Ham
  Served with Rolls and Condiments
  $11 per person

Shrimp & Grits Station
Classic New Orleans Dish!
Sautéed Shrimp, Simmered in Garlic-Beer Broth
  Served with Buttery Grits
  $15 per person

Mashed Potato Bar
Creamy Mashed Potatoes
Served with: Bacon Bits, Sour Cream, Green Onion, Blue Cheese,
  Shredded Cheddar Cheese, Roast Beef Gravy
  $12 per person

Risotto Station
Light & Fluffy Risotto, Cooked with Shallots, White Wine
Served with: Parmesan Cheese, Bacon Bits, Blue Cheese, Green Onion and Shrimp
  $12 per person

Mac & Cheese Bar
Four Cheese Macaroni
Served with: Green Onion, Bacon Bits, Shrimp, Crawfish
  $12 per person

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Display Stations

Priced for up to 75 guests per display

Vegetable Station Display
Marinated Grilled Vegetables
Balsamic Reduction
$14 per person

Fruit Station Display
Assorted Fresh Fruits
Assorted Berries
$6 per person

Cheese Display
International & Domestic Cheeses
Served with Crostini
$15 per person

Smoked Salmon Display
Served with Chopped Red Onion, Eggs, Capers,
Cream Cheese, Toasted Baguette
$6.50 per person

Seafood Station
Iced Jumbo Shrimp, Marinated Crab Claws, Raw Oysters
Served with Cocktail Sauce
$19 per person

Charcuterie Display
Sliced Salami, Prosciutto, and Mortadella
Gourmet Mustards
Toasted Baguette
$7 per person

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Hors D’Oeuvres

Passed or Displayed; Priced per Dozen

**Hot**

- Blue Cheese Stuffed Figs (Seasonal) $30
- Mini Meat Pies, Creole Mustard Aioli $32
- Parmesan Crusted Artichoke Hearts, Lemon Aioli $32
- Mini Crawfish Pies, Tabasco Aioli $34
- Beef Short Ribs on Potato Cakes $36
- Bacon Wrapped Shrimp, Orange Marmalade $38
- Coconut Shrimp, Mango Chutney $38
- Mini Beef Wellington $38
- Pan Seared Duck Breast, Blue Cheese Mousse $40
- Mini Crawfish Cakes, Creole Remoulade $42
- Crabmeat Stuffed Mushroom Caps $42
- Mini Crab Cakes, Green Onion Remoulade $46
- Pan Seared Sea Scallops, Red Pepper Coulis $48

**Cold**

- Caprese Skewers $28
- Mini Muffuletta $29
- Prosciutto Wrapped Asparagus, Lemon Aioli $32
- Chicken Salad Mousse in Curry Cones $32
- Parmesan Crisps, Heirloom Tomato Salad $32
- Duck Confit On Crostini, Balsamic Reduction $38
- Smoked Salmon Canapes with Caviar $40
- Seared Ahi Tuna on Rice Cakes, Wasabi Aioli $44

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Bar Packages

Full Bar Service Includes The Following:
House Red & White Wines, Sparkling Wine, Bottled Domestic & Imported Beers, Sodas, Mixers and Garnish. (*Wine list available upon request)

*Minimum 75 Guests | 1 Bartender per 75 Guests @ $150 ea. | 1 Cashier per 75 Guests @ $150 ea.

**Beer & Wine Bar**

Beer & Wine Bar
First Hour $21 per Guest
Each Additional Hour $8 per Guest

**Call Brands**

$22 per person for the first hour
$12 per person for each additional hour

Bourbon | Jim Beam, VO
Vodka    | Absolut
Scotch   | Cutty
Gin      | Beefeaters
Rum      | Bacardi

**Premium Brands**

$27 per person for the first hour
$12 per person for each additional hour

Bourbon | Maker’s Mark, Jack Daniels, Canadian Club
Vodka   | Ketel One
Scotch  | Glen Fiddich
Gin     | Bombay
Rum     | Bacardi (Amber or Silver)

**Connoisseur Brands**

$29 per person for the first hour
$17 per person for each additional hour

Bourbon | Crown Royal, Knob Creek
Vodka   | Grey Goose
Scotch  | McCallan 12 Year Old
Gin     | Bombay Sapphire
Rum     | Bacardi 8

**Hosted Bar by the Drink**

Charge reflects the actual number of drinks served

Call Brands | $10
Premium Brands | $11
Connoisseur Brands | $12
House Wine | $9
House Sparkling | $9
Imported Beer | $8
Domestic Beer | $8
Mineral & Bottled Water | $4
Sodas | $4

**Cash Bar by the Drink**

Call Brands | $12
Premium Brands | $14
Connoisseur Brands | $16
House Wine | $12
House Sparkling | $12
Imported Beer | $9
Domestic Beer | $10
Mineral & Bottled Water | $5
Sodas | $5

Le Pavillon Hotel

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