



BOOTH CATERING MENU • 2013

New Orleans **ERNEST N. MORIAL** **CONVENTION CENTER**

900 CONVENTION CENTER BOULEVARD

NEW ORLEANS, LA 70130

WWW.MCCNO.COM



BEVERAGES	BREAKFAST/BAKERY	PANTRY	LUNCH
HORS D'OEUVRES	STATIONS	BEVERAGES	GENERAL INFORMATION



BOOTH CATERING MENU · 2013

BEVERAGES BREAKFAST/BAKERY PANTRY LUNCH
 HORS D'OEUVRES STATIONS BEVERAGES GENERAL INFORMATION

Beverages



please be advised that all food and beverage items in the exhibit halls must be purchased through the booth catering department – **this includes bottled water.**

a 20% service charge and current sales tax will be added to all food, beverage and labor fees.

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FRESHLY BREWED COFFEE

**includes cups, creamers, sugar, artificial sweeteners, stirrers and napkins
 price per gallon, 3-gallon minimum required. each gallon serves approximately (15) 10 oz. cups

PJ'S COFFEE EXCHANGE* (GALLON) \$52.00
 freshly brewed PJ's coffee, decaffeinated orleans coffee or hot teas

STARBUCKS COFFEE* (GALLON) \$75.00
 freshly brewed starbucks coffee, decaffeinated coffee or tazo teas

NOLA COFFEE* (GALLON) \$68.00
 4 flavored syrups: vanilla, hazelnut, mocha, and caramel
 swizzle sugar sticks and cinnamon

BEVERAGE SERVICE

ASSORTED CANNED SODAS* \$72.00

NATURAL SPRING WATER* \$78.00

ASSORTED BOTTLED FRUIT JUICES* \$90.00

ASSORTED POWERADE* · 20 oz. \$125.00

ASSORTED SNAPPLE* · 20 oz. \$125.00

BOTTLED ICED TEA* \$125.00

RED BULL* · 8 oz. \$155.00

ICED TEA \$39.00**

FRESH LEMONADE \$40.00**

** (24) beverages per case, (1) case minimum required
 ** price per gallon, (3) gallon minimum required*

WATER SERVICE

WATER DISPENSER \$50.00

*3 day rental/additional rental of \$25.00++ per day for each additional day.
 client must have a space that has (1) regular wall socket available for electrical power.
 requires 100 volt, 15 amp electrical service.*

(5) GALLON JUG OF WATER \$40.00

ICE · price per 40 lbs. \$25.00

DAILY REFRESH FOR BEVERAGES \$25.00

cups, cubed ice, container and ice scoop



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Breakfast & Bakery



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BREAKFAST

10 person minimum required

CONTINENTAL BREAKFAST

\$15.00

assorted bottled fruit juices, fresh baked breakfast pastries, muffins and bagels served with butter, preserves and cream cheese freshly brewed coffee, decaffeinated coffee and hot tea

BUTTERMILK BISCUIT SANDWICH

\$6.00

scrambled eggs, pork sausage and cheddar cheese

FROM THE BAKERY

price per dozen; (3) dozen minimum required

ASSORTED DANISH

\$44.00

ASSORTED MUFFINS

\$40.00

ASSORTED CROISSANTS

\$47.00

MINI KING CAKES

\$75.00

ASSORTED BAGELS WITH CREAM CHEESE

\$44.00

FRESHLY BAKED COOKIES

\$31.00

FRESHLY BAKED BROWNIES

\$40.00

RICE KRISPY TREATS

\$30.00

ORLEANS PECAN PRALINES · *original, chocolate or rum*

\$54.00

FRESH FRIED BEIGNETS · *plain or cinnamon*

\$40.00

dusted with powdered sugar

SHEET CAKES

choice of fruit or cream filling

includes disposable cake knife, plates, forks and napkins

FULL SHEET CAKE* · (80) slices

\$350.00

HALF SHEET CAKE* · (40) slices

\$175.00

**custom artwork available; pricing may vary depending on intricacy of logo/design. contact your catering sales manager for more information.*



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Pantry

BEVERAGES BREAKFAST/BAKERY PANTRY LUNCH
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FROM THE PANTRY

DOMESTIC CHEESE DISPLAY WITH CRACKERS · serves 20	\$130.00
SEASONAL VEGETABLE CRUDITE WITH DIP · serves 20	\$145.00
SLICED FRESH FRUIT · serves 20	\$115.00
WHOLE FRESH FRUIT · serves 20	\$60.00
POTATO CHIPS AND DIP · serves 20	\$80.00
TORTILLA CHIPS AND SALSA · serves 20	\$140.00
MIXED NUTS · (2) pounds	\$68.00
TRADITIONAL SNACK MIX · (2) pounds	\$60.00
PRETZEL TWISTS · (2) pounds	\$32.00
GRANOLA BARS · (24) individual bars	\$75.00
ASSORTED INDIVIDUAL BAGS OF CHIPS	\$2.50

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Lunch

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BOX LUNCHEONS

10 box lunch minimum required

TRADITIONAL BOX LUNCH

\$18.50

selection of sandwiches:

- turkey and provolone cheese
- roast beef and banana pepper with dijonaise
- ham and cheddar
- grilled eggplant steak with oven dried tomatoes and hummus spread

all traditional sandwiches are presented on a french roll with lettuce and tomato. includes a soda, individual bag of zapp's potato chips, fresh whole fruit, chocolate chip cookie, and appropriate condiments.

FRENCH QUARTER BOX LUNCH

\$19.50

selection of gourmet wraps:

- greek salad wrap • chicken caesar wrap
- tasso ham and egg salad wrap

wraps are served with lettuce and tomato. includes a soda, individual bag of zapp's potato chips, fresh whole fruit, chocolate chip cookie, and appropriate condiments

MISSISSIPPI RIVER SALAD BOX LUNCH

\$19.50

selection of gourmet salads:

- shrimp remoulade salad
- cajun chicken caesar salad

includes a soda, individual bag of zapp's potato chips, fresh whole fruit, gourmet brownie and appropriate condiments

BUFFET LUNCHEON

minimum of 10 guests / maximum of 50 guests

GOURMET DELI BUFFET

\$30.00

assorted pre-made sandwiches – turkey, roast beef and vegetarian
 mustard and mayonnaise
 chef's selection of deli salad and
 assorted bags of individual chips
 assorted whole fruit and assorted cookies

LUNCHEON SALADS

GARDEN SALAD

\$100.00

mixed field greens, tomatoes, carrot curls and cucumbers
 choice of ranch, italian or bleu cheese dressing
 served with hearth baked rolls and butter

CHICKEN CAESAR SALAD

\$135.00

crisp romaine lettuce, sliced breast of chicken and garlic croutons
 traditional caesar dressing
 served with crusty french bread and butter

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Hors D'Oeuvres

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SANDWICH PLATTERS

· each platter serves 15-20 guests

MINI MUFFALETTA SANDWICHES **\$165.00**
 salami, ham, provolone, lettuce, tomato and chopped olive salad

ASSORTED MINI PO' BOY SANDWICHES **\$185.00**
 • smoked turkey croissant with brie and local citrus
 • hurricane shrimp brioche
 • grilled vegetable on crusty bread
 • cochon ham, bacon, smoked sausage and local cheese

COLD HORS D'OEUVRES

prices below are per dozen · (3) dozen minimum required

RATATOUILLE BROCHETTES **\$68.00**
BEEF AND POTATO CANAPES **\$60.00**
MINI COCKTAIL MUFFALETTAS **\$56.00**
CLASSIC SHRIMP COCKTAILS **\$62.00**
CREOLAISE CHICKEN TARTS **\$50.00**

HOT HORS D'OEUVRES

prices below are per dozen · (3) dozen minimum required

HIBACHI BEEF SKEWERS **\$58.00**
PECAN CRUSTED CHICKEN TENDERS **\$48.00**
ANDOUILLE SAUSAGE AND BLACK-EYED PEA SPRING ROLLS **\$58.00**
CAJUN CRAB CAKES **\$74.00**
CHILE AND WHITE CORN HUSH PUPPIES **\$38.00**
ALLIGATOR BITES **\$52.00**



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Stations

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RECEPTION STATIONS

20 guest minimum required per order

BRUSCHETTA AND FLAT BREAD STATION · per person **\$11.00**

specialty toppings to include:
 spicy hummus, grilled eggplant, black olive tapenade,
 fresh tomato, basil and garlic
 served with extra virgin olive oil and a variety of toasted flat breads
 and pita chips

client to supply: 4x6 workspace · minimum of 1 - 6 ft table · trash removal · clean up

PETIT PATISSERIE STATION · per person **\$18.00**

a gourmet selection of miniature french pastries, petit fours,
 mini tartlets, chocolate truffles and chocolate dipped strawberries

client to supply: 4x6 workspace · minimum of 1 - 6 ft table · trash removal · clean up

OLDTIME CANDY SHOPPE **\$600.00**

penny candy jars filled with your choice of sweet treats
 Minimum selection of (3)Three types of Candy/(5)Five Pounds each,
 priced at \$40.00++/Pound
 includes jars, scoops and candy bags
 choose from: gummy bears, swedish fish, assorted tootsie rolls,
 licorice red bites, assorted jolly ranchers, plain m&m's,
 maltball mania, chewy spree

*attendant service available at \$25.00++hour/five (5) hour minimum
 \$100.00++ one time set up fee*

client to supply: 4x6 workspace · minimum of 1 - 6 ft table · trash removal · clean up

INFUSED HYDRATION STATION **\$550.00**

three decorative dispensers filled with
 your choice of refreshing beverage:
 · infused spa water · infused iced tea · infused lemonade
 or choose all three!
 includes disposable cups, napkins, stirrers and sweeteners
 approximately: (50) 7 oz. cups per container

*\$550.00++ minimum
 additional infused beverage dispensers \$175.00++
 3 gallon infused beverage refills, \$150.00++ each
 attendant service required at \$25.00++hour/five (5) hour minimum
 \$100.00++ one time set up fee*

client to supply: 4x6 workspace · minimum of 1 - 6 ft table · trash removal · clean up



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ACTION STATIONS

a one-time set-up fee of \$100.00++ will apply to each of the following carts.

ICE CREAM CART

\$650.00

- (1) ice cream cart
- standard cart to include: (100) assorted ice cream novelties
- additional ice cream novelties available at \$6.00++ each

*should you desire a booth attendant to distribute the product ,
a \$25.00++hour/five (5) hour minimum labor fee will apply.
client to supply: electrical · 4x4 work space · trash removal · clean up*

SMOOTHIE STATION

\$650.00

- choice of (2) flavors – strawberry, wild berry or mango
- includes (150) 7oz. fruit smoothies
- additional smoothies available at \$4.50++ each

*a booth attendant is required to distribute the product to your guests
a (2)-hour set-up time is required on the show floor
a \$25.00++hour/five (5) hour minimum labor fee will apply.
client to supply: electrical · 4x4 work space · trash removal · clean up*

POPCORN CART

\$650.00

- (1) popcorn machine includes popcorn
- and (325) popcorn bags and napkins
- additional popcorn – \$325.00++ per case

*a booth attendant is required to distribute the product to your guests,
a \$25.00++hour/five (5) hour minimum labor fee will apply.
client to supply: electrical · 4x4 work space · trash removal · clean up*

FRESH BAKED GOURMET CHOCOLATE CHIP COOKIE STATION \$650.00

- featuring otis spunkmeyer premium gourmet chocolate chip cookies
- to include: (245) chocolate chip cookies*, oven, napkins and appropriate supplies
- additional cookies – \$400.00++ per case

*a booth attendant is required to bake and distribute the product to your guests
a \$25.00++hour/five (5) hour minimum labor fee will apply.
*a portion of the cookies will be pre-baked and delivered to your booth on trays
client to supply: electrical · 4x4 work space · trash removal · clean up*

GOURMET SOFT PRETZEL STATION

\$650.00

- to include: (145) freshly baked gourmet soft pretzels
- served with your choice of nacho cheese or traditional yellow mustard
- napkins and appropriate supplies
- additional pretzels – \$200.00++ per case

*a booth attendant is required. a \$25.00++hour/five (5) hour minimum labor fee will apply.
client to supply: electrical · 4x4 work space · trash removal · clean up*

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ACTION STATIONS

CAPPUCCINO BAR

\$1,500.00

includes: espresso, latte, cappuccino, americano,
mocha and hot chocolate
traditional condiments
(250) 12 oz. cups

*attendant service--a \$25.00++hour/five (5) hour minimum labor fee will apply.
one time set up fee of \$100.00++
each additional cup over the package minimum is \$4.50++/each
minimum 4x4'workspace must be provided
client is responsible for arranging the correct power supply--
please request this from your catering sales manager.
client is responsible for trash removal and clean up*

ORLEANS CAPPUCCINO BAR

\$1,625.00

includes espresso, latte and cappuccino, americano
and specialty drinks
vanilla, hazelnut and whipped cream
traditional condiments
(250) 12 oz. cups

*attendant service--a \$25.00++hour/five (5) hour minimum labor fee will apply.
one time set up fee of \$100.00++
each additional cup over the package minimum is \$5.00++/each
minimum 4x4'workspace must be provided
client is responsible for arranging the correct power supply--
please request this from your catering sales manager
client is responsible for trash removal and clean up*

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BOOTH CATERING INFORMATION

all alcohol sales and consumption in the new orleans convention center are regulated by the louisiana alcoholic beverage control, and mccnofb is responsible for the administration of these regulations.

no alcoholic beverages are allowed to be served by anyone other than a new orleans convention center food and beverage department bartender.

mccnofb prohibits exhibitors and event participants from removing alcohol from the new orleans convention center.

alcoholic products will be delivered to your booth at the scheduled time of your service, and removed from your booth at the conclusion of your event by the attending mccnofb bartender.

all alcoholic beverages must be removed from your booth at the conclusion of your event.

no product can be transferred for use the following day(s).

DOMESTIC BEER · case	\$115.00
budweiser, bud light, or o'douls amber (non-alcoholic)	
IMPORTED/MICROBREW BEER · case	\$140.00
heineken, corona, or abita (local)	
DRAFT BEER · DOMESTIC · keg	\$450.00
DRAFT BEER · IMPORTED · keg	\$625.00
DRAFT BEER · MICRO BREW · keg	\$625.00
HOUSE WINE · bottle	\$28.00
chardonnay, cabernet sauvignon and merlot	
WYCLIFF BRUT · bottle	\$28.00
MARTINELLI'S SPARKLING APPLE CIDER · bottle	\$20.00

a bartender is required to distribute all alcoholic beverages.

attendant service--a \$25.00++hour/five (5) hour minimum labor fee will apply, plus a one time set up fee of \$100.00++.

client to supply: 4x4 work space · trash removal · clean up

**special order wines, beers and champagnes are sold by the case only and are not based on consumption.*



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Specialty Bars



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SOUTH OF THE BORDER MARGARITA STATION **\$770.00**

to include: (100) 10 oz. margaritas on the rocks
 · additional margaritas available at \$6.75++ each

*minimum guarantee of \$770.00 per day will apply, plus a one-time set-up fee of \$100.00++.
 a bartender is required to mix and distribute the beverages
 attendant service--a \$25.00++/hour/five (5) hour minimum labor fee will apply for each bartender
 client to supply: 8x8 work space · trash removal · clean up*

SIGNATURE HURRICANE STATION **\$825.00**

to include: (100) 10 oz. hurricanes
 · additional hurricanes available at \$7.50++ each

*minimum guarantee of \$825.00 per day will apply, plus a one-time set-up fee of \$100.00++.
 a bartender is required to mix and distribute the beverages
 a \$25.00++/hour/five (5) hour minimum labor fee will apply for each bartender
 client to supply: 8x8 work space · trash removal · clean up*

FROZEN DAIQUIRI STATION **\$850.00**

to include: (100) 12 oz. frozen daiquiris
 choose up to two flavors: strawberry, hurricane,
 passion fruit or pina colada
 · additional daiquiris available at \$7.75++ each

*minimum guarantee of \$850.00 per day will apply, plus a one-time set-up fee of \$100.00++.
 a bartender is required to mix and distribute the beverages
 a \$25.00++/hour/five (5) hour minimum labor fee will apply for each bartender
 client to supply: 8x8 work space · electrical - trash removal · clean up*

CAJUN MARY STATION **\$775.00**

to include: (100) 9 oz. cajun mary's
 · additional cajun mary's available at \$7.00++ each

*minimum guarantee of \$775.00 per day will apply, plus a one-time set-up fee of \$100.00++.
 a bartender is required to mix and distribute the beverages
 a \$25.00++/hour/five (5) hour minimum labor fee will apply for each bartender
 client to supply: 8x8 work space · trash removal · clean up*

HOSTED BAR · on consumption **\$1,200.00**

- house cocktails
- house wines by the glass
- domestic beers
- imported/microbrew beers
- bottled waters
- assorted sodas

*minimum guarantee of \$1,200.00 per day will apply, plus a one-time set-up fee of \$100.00++.
 a bartender is required to mix and distribute the beverages
 a \$25.00++/hour/five (5) hour minimum labor fee will apply for each bartender
 client to supply: 8x8 work space · trash removal · clean up*



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POLICIES

- all food and beverage items in the exhibit halls must be purchased through the food and beverage department. this includes bottled water.
- exhibitor booth catering does not supply tables or electrical for your booth. please order this equipment through your service contractor.
- all food and beverage orders require full payment in advance. we accept american express, mastercard, visa or company check. please make checks payable to centerplate.
- initial order, as well as additional services ordered on site, will be billed to the customer's credit card.
- all prices are subject to a (++) charge, which represents a 20% service charge and louisiana state sales tax.
- disposable service ware is used on all food and beverage functions on the exhibit floor.
- a \$25.00++ "trip charge" will apply for each food and beverage delivery.
- mccnofb requires that a new orleans convention center bartender dispense all alcoholic beverages.
- in order to best serve your catering needs, we require (5) business days, advance notice for ordering or an additional 20% service charge will apply on a limited on-site menu.
- menu items and prices are subject to change without notice.

CANCELLATION POLICY

- full charges will be applied to cancellation of any menu items received within (72) hours, (3 business days), prior to delivery.

STAFFING

BOOTH ATTENDANT*	\$25.00++ per hour
BARTENDER*	\$25.00++ per hour
CHEF*	\$75.00++ per hour
DELIVERY FEE	\$25.00++ per trip

**minimum of (5) hours*