

The **AMERICAN** *Sector*
CATERING



CHEF SPOTLIGHT

JEREMIE JANISE, EXECUTIVE CHEF

Executive Chef Jeremie Janise leads the catering and culinary operations at the National WWII Museum, delivering custom dining experiences that combine Louisiana tradition with refined execution. He oversees multiple food and beverage outlets and a large-scale catering program, supporting events ranging from intimate gatherings to high-profile receptions.

Raised in Eunice, Louisiana, Jeremie's culinary foundation is rooted in Cajun and Creole cuisine, shaped by hands-on experience with traditional preparation techniques from an early age. His career includes numerous culinary honors, such as a Gold Medal at the Baton Rouge Culinary Classic and the People's Choice Award at MEN Who Cook for three consecutive years. Jeremie has designed and executed dinners for distinguished guests including Steven Spielberg, Tom Hanks, and senior members of the U.S. government.





BREAKFAST



MORNING REVEILLE

Breakfast buffets include assorted juice, Community Coffee and herbal tea.
Prices listed are per guest and based on 1.5 hours of service. Minimum of 25 guests.

BUFFET SELECTIONS

Allied Breakfast

Sliced Fresh Fruit and Berry Platter, Assorted Breakfast Pastries, Yogurt and House Granola

Mess Call Buffet

Scrambled Eggs, Breakfast Potato Hash, Breakfast Sausage, Apple-Wood Smoked Bacon, Southern Biscuits, Parfait Bar with Yogurt, House Granola and Berries

Whole Grain Power Bowls

Build Your Own Breakfast Bowl:
Quinoa, Boiled Eggs, Sweet Potato Hash, Halved Baby Heirloom Tomatoes, Crumbled Bacon, Baby Spinach

Bagels & Lox

Assorted Bagels, Smoked Salmon, Whipped Cream Cheese, Minced Egg, Capers, Onions, Cucumbers, Lemon and Dill

BREAKFAST ENHANCEMENTS

Filled Croissants

Ham and Swiss, Spinach and Feta, Chocolate or Almond

Assorted Pastries

Assortment of Danishes, Muffins, Scones, and Coffee Cake

New Orleans Beignets

Fried Beignets, Powdered Sugar, Raspberry and Chocolate Syrup

Breakfast Burritos

Choice of:
-Scrambled Egg and Cheddar Cheese
-Bacon, Egg and Cheese
-Sausage, Egg and Cheese
With Pico de Gallo in a Flour Tortilla

Breakfast Biscuits

Choice Of:
-Egg and Cheese
-Bacon, Egg and Cheese,
-Sausage, Egg & Cheese
Enhance with a Butter Croissant +5
Enhance with Locally-Made "Everything" Bagels +7





A LA CARTE

Minimum of \$500.00 in sales if purchased a la carte.

FOOD

Individual Yogurt

Assorted Flavors

Personal Fruit Parfait

Vanilla Yogurt, Berries, Granola

Whole Fresh Fruit

Fresh Fruit Cup

Seasonal Diced Fruit, Melon and Berries

Garden Vegetable Cup

Broccoli, Cauliflower, Celery, Carrot Sticks, Ranch

Hummus and Pretzel Cup

Cookies, Brownies, Lemon

Shortbreads

House Baked Chocolate Chip and Oatmeal Raisin Cookies,
Lemon Curd Shortbreads, Chocolate Brownies

Classic Pecan Pralines

New Orleans Beignets

Fried Beignets, Powdered Sugar, Raspberry and Chocolate Syrup

Cheese and Cracker Platter

Cheddar, Swiss, and Pepperjack Cheeses,
Assorted Water and Multi-Grain Crackers

BEVERAGES

Community Coffee, Decaffeinated Coffee, or Hot Teas

Lemonade or Iced Tea

Infused Water

Strawberry Lime or Cucumber Melon

Assorted Bottled Fruit Juices

Bottled Water

Perrier

Assorted Canned Sodas

Coke, Diet Coke, Sprite

San Pellegrino

Blood Orange or Lemon

Vintage Glass Coca-Cola Products

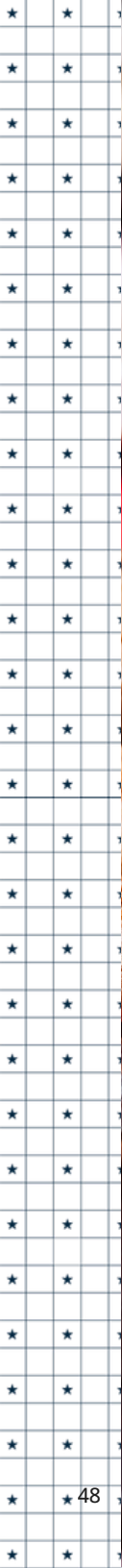
Coke, Diet Coke, Sprite, Root Beer





BREAKS





BREAKS

Prices are calculated per person. Minimum of 15 guests.
All prices are based on 1 hour of service unless otherwise specified.

Mindful Snacks

Granola Bars, Yogurt, Wrapped Cheese Sticks, Whole Fruit, Popcorn, Flavored Sparkling Water

Sweet Treats

Assorted Fresh Baked Cookies, Brownies, and Lemon Shortbread, Community Coffee

Streetcar Stop

Kettle Potato Chips, Pecan Pralines, Assorted Vintage Glass Bottled Sodas, Mini Assorted Po'boys or Mini Muffulettas

Chocolate D-Rations

House Made Mini Chocolate Brownies & Chocolate Chip Cookies, Mini Chocolate Candies, Chocolate Covered Almonds, Community Coffee

Snack Bar

Candy Bars, Assorted Miss Vickie's Chips, Popcorn, Cookies, Bottled Water

Fresh Snacks

Hummus Cup, Fruit Cup, Veggie Cup, Popcorn, Bottled Water

Twisted Treats

Warm Salted Gourmet Pretzels, Creole & Yellow Mustard, Nacho Cheese, Cinnamon Butter, Mini Pretzel Dogs, Vintage Glass Bottled Sodas

Beverage Package

Community Coffee, Decaffeinated Coffee, Hot Tea, Assorted Canned Soda, Water Station
Half Day (up to 4hrs)
Whole Day (up to 8hrs)

Executive Coffee Service

Espresso, Cappuccino, and Iced Coffee
Includes a Nespresso Machine, Milk Frother, Vanilla, Caramel, & Mocha Syrups
Machine Rental + 25 Coffee Pods
Additional Coffee Pods (25 Pods)



LUNCH



BOXED RATIONS

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

All Lunches Include Chips, Chocolate Chip Cookie, Bottled Water (add Soda +2), Condiments.

Prices listed are per person. A minimum of ten (10) boxed lunches must be ordered per event.

Selections are due five (5) business days prior to the event.

Select up to (3) of the following; +\$6 each for additional selections.

SALADS

Classic Caesar Salad

Crisp Romaine, Parmesan Cheese, Herbed Focaccia
Croutons, Creamy Caesar Dressing

Market Greens Salad

Sweet Peppers, Cucumbers, Grape Tomatoes, Watermelon
Radish, Red Onion, Shaved Parmesan Cheese,
Champagne Vinaigrette

Grilled Vegetable Couscous Salad

Pearl Couscous, Marinated Artichokes, Red Onion,
Diced Cucumbers, Sweet Peppers, Sun Dried Tomatoes,
Green Goddess Dressing

Mediterranean Greek Salad

Romaine, Chickpeas, Kalamata Olives, Pepperoncini,
Cucumbers, Baby Heirloom Tomatoes, Feta Cheese, Lemon-
Basil Vinaigrette

ENHANCEMENTS

If enhancements are purchased, they must be
for whole group.

- + Grilled Chicken to Salad
- + Grilled Shrimp to Salad
- + Whole Fruit to Boxed Lunch
- + Fruit Cup to Boxed Lunch

SANDWICHES

*Sandwiches available as wraps if requested
when ordering.

Roast Beef and Cheddar

Shaved Roast Beef, Sliced Cheddar, Caramelized Onions,
Horseradish Aioli, Leidenheimer French Bread

Smoked Ham and Baby Swiss

Smoked Ham, Baby Swiss, Lettuce, Tomato, Red Onion,
Creole Honey Mustard, Brioche Bun

Classic Italian

Genoa Salami, Mortadella, Provolone, Olives, Lettuce, Tomato,
Oil and Vinegar, Leidenheimer French Bread

Oven Roasted Shaved Turkey

Turkey, Provolone, Romaine, Tomato, Dijon Aioli, Ciabatta

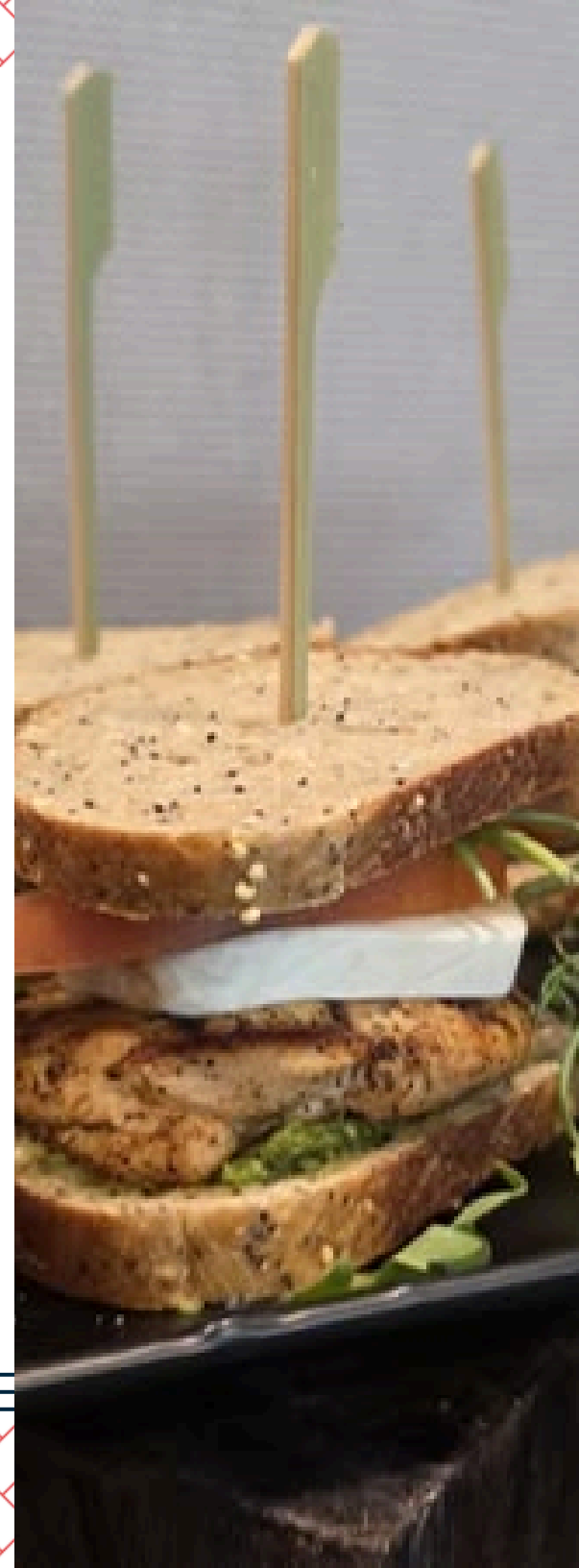
Vegetable Bahn Mi

Tofu, Daikon, Carrots, Jalapeno, Cilantro, Sweet Chili & Sriracha
Mayo, French Bread

Ciabatta Caprese

Fresh Mozzarella, Sliced Tomatoes, Baby Arugula, Fresh Basil,
Grilled Chicken, Pesto Aioli, Ciabatta

*Can be made vegetarian option upon request





LUNCH CHOW LINES

Prices listed are per person and include iced tea.

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

Minimum of 25 guests.

THE FREEDOM BUFFET

Market Greens Salad

Sweet Peppers, Cucumbers, Grape Tomatoes, Watermelon Radish, Red Onion, Shaved Parmesan Cheese, Champagne Vinaigrette

Roasted Red Bell Pepper and Gouda Soup

Velvety Blend of Roasted Sweet Peppers and Smoked Gouda Cheese

Sandwich Platter:

-Smoked Ham and Baby Swiss

Lettuce, Tomato, Red Onion, Creole Honey Mustard, Brioche Bun

-Oven-Roasted Sliced Turkey

Provolone, Romaine, Tomato, Dijon Aioli, Ciabatta

-Roasted Vegetable Wrap

Roasted Zucchini, Caramelized Onions, Marinated Artichokes, Kalamata Olives, Roasted Red Pepper Hummus, Balsamic Dressing, Flour Tortilla

Cookies, Brownies, and Praline Bites

Assorted House Made Mini Cookies, Chocolate Brownies and New Orleans Pecan Pralines

NOLA PICNIC

Warm Cornbread

Honey and Pepper Jelly, Butter

Potato Salad

Red Bliss Potatoes, Boiled Eggs, Creole Mustard

Chicken and Sausage Gumbo

Local Smoked Andouille Sausage, Steamed Louisiana White Rice, Green Onions

New Orleans Po'boy and Mini Muffuletta Tray

-Smoked Ham, Turkey and Roast Beef, Lettuce and Tomato on Leidenheimer Po'boy Bread.

-Mini Muffuletta: Mixed Olive Salad, Ham, Salami, Mortadella, Sliced Provolone, Mini Sesame Bun

Peach Crumb Bars

Sweet Peaches, Buttery Streusel, Almond Icing

ENHANCEMENTS

Upgrade Po'boys to Fried Shrimp & Oyster Po'boys



LUNCH CHOW LINES

Prices listed are per person and include iced tea.

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

Minimum of 25 guests.

LUAU

Hawaiian Sweet Rolls

Butter

Tiki Salad

Market Greens, Toasted Almonds, Red Onion, Cucumber,
Sweet Peppers, Croutons, Sugar Cane Vinaigrette

Grilled Huli Huli Chicken

Traditional Hawaiian Marinated Grilled Chicken, Hoisin
BBQ Glaze

Kalua Pulled Pork

Slow Roasted Pork Shoulder, Garlic, Sea Salt,
Rice Wine & Chive Vinaigrette

Spam Fried Rice

Carrots, Peas, Soy Sauce, Scallions, Jasmine Rice

Sesame Garlic Green Beans

Sauteed Green Beans, Fried Garlic, Toasted Sesame Seeds

Pineapple Upside-Down Cake

Vanilla Cake, Pineapple Rings, Maraschino Cherries

HOME FRONT COOK OUT

Warm Cornbread

Honey and Pepper Jelly, Butter

Strawberry Festival Salad

Fresh Strawberries, Market Greens, Pickled Red Onions,
Feta Cheese, Candied Pecans, Creamy Balsamic Vinaigrette

Smoked Brisket

Slow Smoked & Sliced Beef Brisket with Grilled Peach BBQ
Sauce

Citrus Roasted Pulled Pork

Citrus Marinated Slow Roasted Pork Shoulder, Charred
Oranges, Green Mojo Sauce

Backyard Beans

Slow Simmered Baked Beans with Trinity and Molasses

Baked Mac & Cheese

Elbow Macaroni, Cheddar Cheese, Mornay, Toasted
Breadcrumbs

Kitchen Window Apple Crumble

Cinnamon Streusel, Caramel



LUNCH CHOW LINES

Prices listed are per person and include iced tea.

All prices based on 2 hours of service. Additional fees will apply if extended service is requested. Minimum of 25 guests.

BUILD YOUR OWN BUFFET

Choose 1 Salad

Market Greens Salad

Sweet Peppers, Cucumbers, Grape Tomatoes, Watermelon Radish, Red Onion, Shaved Parmesan Cheese, Champagne Vinaigrette

Classic Caesar Salad

Crisp Romaine, Shaved Parmesan Cheese, Herbed Focaccia Croutons, Creamy Caesar Dressing

Choose 2 Entrees

Chipotle Glazed Beef Tips

Marinated Grilled Beef Tips with Grilled Onions and Sweet Peppers, Mojito Sauce

Creole Mustard Pork Loin

Andouille Pan Gravy, Shallot Confit

Chicken Louis

Pan Seared Chicken Breast, Brown Butter and Almonds

Homefront Meatloaf

Tomato Glaze, Minced Scallion

Pan Seared Local Drum

With a Savory Shrimp & Creole Tomato Sauce

Blackened Shrimp Pasta

Sweet Peppers, Diced Tomatoes, Spinach, Penne

Red Beans & Rice

Smoked Andouille Sausage, Steamed Louisiana White Rice, Green Onions

Choose 2 Sides

Red Bliss Smashed Potatoes

Steamed and Smashed Potatoes, Butter, Scallions

Grilled Vegetable Couscous

Pearl Couscous, Marinated Artichokes, Sweet Peppers, Sun-Dried Tomatoes, Lemon-Basil Vinaigrette

Roasted Garden Vegetables

Broccolini, Charred Seasonal Cauliflower, Squash, Red Pepper, & Asparagus, with Sea Salt & EVOO

Cilantro Lime Rice

Lime-Scented Long Grain Rice, Grilled Onions, Peppers, Cotija Cheese, Chipotle Crema

Twice Baked Potato Casserole

Choose 1 Dessert

New Orleans Bread Pudding

Spiced and Soaked French Bread, Rum Caramel Sauce

Double Chocolate Cake

Double Chocolate Layered Cake, Whipped Cream, Seasonal Berries

Red Velvet Cake

Moist Red Velvet Cake, Cream Cheese Icing, Fresh Berries

Pineapple Upside-Down Cake

Vanilla Cake, Pineapple Rings, Maraschino Cherries



3 COURSE PLATED LUNCH

Select 1 salad, 1 entree, and 1 dessert. All prices listed are per person. Minimum of 25 guests. Includes rolls, butter and iced tea.

SALAD

Caprese Tomato Salad

Sliced Garden Tomatoes, Fresh Mozzarella, Basil, Sea Salt, Cracked Black Pepper, Balsamic Vinegar Reduction

Blueberry Salad

Mixed Leaf Lettuces, Cucumbers, Toasted Almonds, Crumbled Goat Cheese, Balsamic Vinaigrette

Lemon Arugula Salad

Toasted Almonds, Shaved Parmesan, Garlic-Lemon Sensation Dressing

Greek Salad

Romaine, Chickpeas, Kalamata Olives, Pepperoncini, Cucumbers, Baby Heirloom Tomatoes, Feta Cheese, Lemon-Basil Vinaigrette

DESSERT

Bourbon Pecan Pie

Praline Whipped Cream

Carrot Cake

Cream Cheese Frosting

Lemon Curd Mousse

Whipped Lemon Curd, Graham Crackers, Berries

New York Style Cheesecake

Fresh Fruit Coulis, Whipped Cream, Berries

Strawberry Shortcake

Sweet Biscuit, Whipped Cream, Sliced Berries

ENTREE

Mediterranean Chicken

Pan Seared Chicken Breast, Lemon-Mint Pearl Couscous, Roasted Eggplant, Capers, Marinated Artichokes, Basil Oil

Shrimp and Grits

New Orleans Style Barbeque Shrimp, Creamy Smoked Gouda Grits, Sweet Peppers, Scallions

Grilled Salmon

Fire Grilled Salmon, Sautéed Spinach, Garlic and Roasted Peppers, Red Chimichurri

Chicken Gnocchi

Pan Seared Chicken Breast, Roasted Radish and Pearl Onions, Herbed Gnocchi, Spinach, Tomato-Basil Vinaigrette

Pan Seared Gulf Fish

Seared Drum, Yukon Gold Puree, Sautéed Green Beans, Hazelnut Beurre Blanc

COFFEE SERVICE

Community Coffee, Decaf Coffee, and Hot Tea Served with Dessert Course



DINNER



DINNER CHOWLINES

Prices listed are per person. Minimum of 25 guests. Buffet includes iced tea.
All prices based on 3 hours of service. Additional fees will apply if extended service is requested.

WALKIN' TO NEW ORLEANS

Warm French Bread

Butter

Strawberry Festival Salad

Fresh Strawberries, Market Greens, Pickled Red Onions, Feta Cheese, Candied Pecans, Creamy Balsamic Vinaigrette

Chicken Louis

Pan Seared Chicken Breast, Browned Butter and Almonds

Pontchartrain Shrimp

Blackened Shrimp, Sweet Peppers, Diced Tomatoes, Scallion, Parmesan Cream, Linguini

Southern Snap Beans

Sauteed Haricot Verts, Lemon Zest

Mashed Potatoes

Smashed Red Potatoes, Butter, Scallion

Bananas Foster Cake

Vanilla Cake with Buttercream Icing, Caramelized Bananas, Rum Caramel Sauce

THE ITALIAN FRONT

Garlic Bread

French Bread, Butter, Garlic, Herbs

Classic Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan, House-Made Focaccia Croutons, Creamy Caesar Dressing

Chicken Piccata

Pan Seared Chicken Cutlet, White Wine, Lemon-Caper Sauce, With Linguine Pasta

Little Palermo Meatballs

Slow-Cooked Herb Meatballs in New Orleans Sicilian-Style Red Sauce, Zesty Parsley Gremolata

Rosemary Polenta

Creamy Mascarpone Cheese, Fresh Herbs, Lemon Zest

Vegetable Primavera

Sun Dried Tomatoes, Zucchini, Roasted Cauliflower, Sweet Peppers, Pecorino Cheese, White Wine, Fresh Basil and Herbs

Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone, Cocoa Powder



INDEPENDENCE BUFFET

Prices listed are per person. Minimum of 25 guests.
Buffet includes iced tea.
All prices based on 3 hours of service. Additional fees will
apply if extended service is requested.

Warm Dinner Rolls

Whipped Butter

Blueberry Salad

Mixed Leaf Lettuces, Cucumbers, Toasted Almonds, Feta Cheese,
Creamy Balsamic Dressing

Grilled Beef Tenderloin

Beef Tenderloin Grilled and Sliced, Red Wine Demi-Glace

Seared Black Drum

With Crawfish Tails in a Champagne Cream Sauce

Au Gratin Stack

Yukon Gold Potatoes, Gruyere and Cheddar, Bechamel

Grilled Asparagus

Tender Asparagus, Olive Oil, Sea Salt and Cracked Black Pepper

French Opera Cake

Espresso Buttercream, Dark Chocolate Ganache, Chocolate
Covered Espresso Beans





TRUMAN'S BUILD YOUR OWN BUFFET

Prices listed are per person. Minimum of 25 guests. Buffet includes iced tea.

All prices based on 3 hours of service. Additional fees will apply if extended service is requested.

Choose 1 Salad

Market Greens Salad

Sweet Peppers, Cucumbers, Grape Tomatoes, Watermelon Radish, Red Onion, Shaved Parmesan Cheese, Champagne Vinaigrette

Classic Caesar Salad

Crisp Romaine, Shaved Parmesan, House-Made Focaccia Croutons, Creamy Caesar Dressing

Lemon Arugula Salad

Toasted Almonds, Shaved Parmesan, Garlic-Lemon Sensation Dressing

Choose 2 Sides

Roasted Asparagus

Haricot Verts

Charred Cauliflower

Whipped Potatoes

Roasted Fingerling Potatoes

Potatoes Au Gratin

Choose 1 Dessert

New Orleans Bread Pudding

Spiced and Soaked French Bread, Rum Caramel Sauce

Red Velvet Cake

Cream Cheese Icing, Berries

Double Chocolate Cake

Whipped Cream, Berries

Kitchen Window Apple Crumble

Cinnamon Streusel, Caramel

Choose 2 Entrees

Grilled Beef Sirloin

Beef Sirloin, Grilled and Sliced, Red Wine Demi-Glace

Seared Black Drum

Shrimp Creole Sauce

Smothered Pork Chops

Slow Braised with Mushrooms, Onions, Garlic

Pontchartrain Shrimp

Blackened Shrimp, Sweet Peppers, Diced Tomatoes, Scallion, Parmesan Cream, Linguini

Herbed Chicken Breast

Rosemary Cream Sauce, Baby Heirloom Tomatoes

Pasta Jambalaya

Chicken, Andouille, Fire Roasted Trinity, Tomato Cream

Dirty Rice Stuffed Pork Tenderloin

Steen's Sugar Cane Glaze

Grilled Beef Tenderloin

Grilled and Sliced Beef Tenderloin, Red Wine Demi-Glace



PLATED DINNER

All prices listed are per person. Minimum of 25 guests required.
Includes rolls, butter and iced tea.

SALAD

Select One Salad

Baby Iceberg Wedge

Applewood Smoked Bacon, Cherry Tomatoes,
Blue Cheese Crumbles, Peppercorn Ranch Dressing

Strawberry & Feta

Market Greens, Strawberries, Candied Pecans,
Pickled Red Onion, Crumbled Feta Cheese,
Creamy Balsamic Dressing

Burrata e Pomadori

Arugula, Heirloom Tomatoes, Burrata Cheese, Toasted
Herb Breadcrumbs, Chive-Basil Oil, Balsamic Reduction

Blueberry & Goat Cheese

Mixed Leaf Lettuces, Cucumbers, Toasted Almonds,
Crumbled Goat Cheese, Balsamic Vinaigrette

Lemon Arugula Salad

Toasted Almonds, Shaved Parmesan, Garlic-Lemon
Sensation Dressing

Fennel & Apple

Seasonal Greens, Thinly Sliced Baby Fennel, Blue
Cheese Crumbles, Toasted Almonds, Citrus Vinaigrette,
Pomegranate Reduction

ENTREE

Select One Entree

Pan Seared Lemon Chicken

Yukon Gold Potato Puree, Haricot Verts, Lemon-Tarragon Cream
**Pairs well with Miner Family Sauvignon Blanc*

Chicken L'Acadian

Herb Roasted Chicken Breast, Andouille-Tomato Pan Sauce,
Cajun Dirty Rice, Steen's Glazed Roasted Carrots
**Pairs well with Miner Family Viognier*

Apple Cider Brined Pork Chop

12oz Grilled Bone in Pork Chop, Sweet Potato and Bacon Hash,
Garlic Green Beans, Local Molasses and Creole Mustard Glace
**Pairs well with J Vineyards Russian River Valley Pinot Noir*

Blackened Gulf Fish

Whipped Yukon Gold Potatoes, Sauteed Haricot Verts,
Slow Roasted Roma Tomato, Beurre Blanc
**Pairs well with Talbott Kali Hart Chardonnay*

Red Wine Braised Beef Short Ribs

Truffled Mashed Potatoes, Grilled Asparagus, Red Wine Jus
**Pairs well with Hourglass HGIII Red Blend*

Redfish Amandine

Yukon Gold Potato Puree, Roasted Vegetable Bouquet,
Toasted Almonds and Browned Butter
**Pairs well with William Hill Chardonnay*

Cast Iron Seared Sirloin

8oz Beef Sirloin, Truffled Cauliflower Souffle'
Garlic Haricot Verts, Red Wine Demi-Glace
**Pairs well with Hourglass HGIII Red Blend*

Cast Iron Seared Filet Mignon

6oz Prime Beef Filet, Potato Gratin,
Roasted Vegetable Bouquet, Red Wine Demi-Glace
**Pairs well with Chateau Ste Michelle Indian Wells Cabernet Sauvignon*

PLATED DINNER

All prices listed are per person. Minimum of 25 guests required.
Includes rolls, butter, and iced tea.

AQUA TERRA ENTREES

Petite Filet and Lump Crab Cake

4oz Filet Mignon, Louisiana Blue Crab, Whipped Yukon
Gold Potatoes, Grilled Asparagus, Citrus Beurre Blanc

Petite Filet and Jumbo Garlic Shrimp

4oz Filet Mignon, Red Wine Demi-Glace,
3 Grilled U10 Shrimp with Cirtus and Herb Butter,
Truffled Cauliflower Souffle', Sautéed Haricot Verts

Petite Filet and Seared Black Drum

4oz Filet Mignon, Potato Gratin, Grilled Asparagus,
New Orleans Sauce Meunière

Petite Filet Topped with Crawfish Cream

4oz Filet Mignon, Potato Gratin, Grilled Asparagus,
peeled Crawfish Tails in a Champagne Cream Sauce

ENTREE ADD ONS

Below can be added to any entree upon request.

Sauteed Jumbo Lump Crabmeat

Shallots, Garlic, White Wine

Creamy Blue Crab Mornay

Crawfish Tails with Champagne Cream

Broiled Lobster Tail

6oz Maine Lobster Tail, Garlic Butter

DESSERT

Select One Dessert

New York Style Cheesecake

Fresh Fruit Coulis, Whipped Cream, Berries

Carrot Cake

Cream Cheese Icing

Rustic Blueberry Tart

Fresh Blueberries, Whipped Cream, Blueberry Syrup,
Shortcrust Pastry

Lemon Curd Mousse

Whipped Lemon Curd, Graham Crackers, Berries

White Chocolate Mousse

Whipped Mousse, Macerated Berries

French Opera Cake

Espresso Buttercream, Dark Chocolate Ganache,
Chocolate Covered Espresso Bean

Mini Peach Pie

Individual Classic Peach Pie, Honey Whipped Cream

Flourless Chocolate Cake

Raspberry Sauce, Whipped Cream, Berries

Blackberry and Almond Buckle

Fresh Blackberries, Toasted Almonds, Blackberry
Cream Cheese Frosting, Lemon Mousse

COFFEE SERVICE

Community Coffee, Decaf Coffee, and Hot Tea
Served with Dessert Course





RECEPTIONS





HORS D'OEUVRES

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

Hors D'oeuvres can be displayed or hand passed. Attendant fee(s) required when hand passed.

HOT

Louisiana Meat Pie

- Seasoned Ground Beef
- Crawfish
- Shrimp & Andouille Sausage

Fried Gulf Oyster

Spicy Ranch

Andouille Fritter

Rémoulade Sauce

Mini Muffuletta

Italian Meats, Provolone, Olive Salad

Mini Spam Slider

Pickled Vegetables, Ciantro, Spicy Mayo

Blue Crab Popper

Fried Crab Beignets, Lemon Tabasco Aioli

Truffled Mushroom Cup

Fresh Herbs, Manchego Cheese, Phyllo Pastry

Homefront Meatloaf

Tomato Glaze, Minced Scallion, Whipped Potato

Mini Baked Brie En Croute

Local Fig Jam

Vegetable Samosa

Tamarind Sauce

Savory Fig Bread Pudding

Rosemary Cream

Mini Louisiana Blue Crab Cake

Lemon Butter

Alligator Meatball

Cajun Hot Wing Sauce

Jumbo Lump Crabmeat Mornay

French Bread Crostini

HORS D'OEUVRES

All prices listed are per piece. Minimum of 50 pieces per selection.
Hors D'oeuvres can be displayed or hand passed. Attendant fee(s) required when hand passed.

COLD

Pork Rilette Tartine

Mustard Caviar

Shrimp Remoulade

Creole Spices, Chives

Southern Deviled Egg

Caprese Skewer

Mozzarella, Tomato, Balsamic Glaze, Sweet Basil

Blueberry Whipped Goat Cheese

Phyllo Cup, Fresh Mint

Sugarcane Glazed Beef Tenderloin

Horseradish Mousse, Crostini

Mini BLT

Crisped Bacon, Baby Tomato, Sour Cream Mustard Sauce,
Micro Arugula

Eggplant Caponata

Fried Lasagna Chip

Louisiana Bowfin Caviar

Potato Blini, Crème Fraiche

Pickled Shrimp Shooter

Shredded Vegetables and Green Mojo

Smoked Salmon Mousse

Dill, Minced Capers, Toast Points

Whipped Goat Cheese

Figs, Balsamic Syrup, Toast Point

Blistered Tomato Toast

Heirloom Tomatoes, Fresh Herbs,
White Bean-Honey Puree

Fried Cauliflower Crumble

Phyllo Cup, House Spicy Aioli

Spicy Tuna Poke Cup

Steamed Rice, Cucumber, Carrot, Tobiko,
Sesame Ginger Sauce and Wasabi





RECEPTION BOARDS

Prices are calculated per person.
Minimum of 25 guests required unless otherwise noted.

Louisiana Charcuterie & Artisan Cheese

Andouille, Boudin, Smoked Sausage, Shaved Tasso, Hog Head Cheese, Artisan Cheeses, Tabasco Pepper Jelly, Grain Mustards, Pickled Vegetables, Gourmet Breads, Crostini and Crackers

Antipasto Display

Genoa Salami, Pepperoni, Prosciutto, Artisan Cheeses, Marinated & Grilled Vegetables, Olives, Pepperoncini, Roasted Peppers, Pickled Onions, Balsamic Glaze, Artisan Crackers, Breads and Crostini

Fresh Fruit & Garden Crudité

Honey Dew, Pineapple, Cantaloupe, Red Grapes, Strawberries & Assorted Berries
Fresh Cauliflower, Broccoli, Baby Carrots, Cherry Tomatoes & Cucumbers
Spicy Ranch Dip, Green Goddess Herb Dip

Mediterranean Display

Roasted Red Bell Pepper Hummus, Fresh Vegetables, Grilled Eggplant, Olive Tapenade, Grilled Artichoke, Marinated Olives, Feta Cheese, Crostini, Grilled Pita and Flat Bread

New Orleans Po'Boy Display

Full Loaf Po'Boys, Cut into Individual Servings
Assortment of Ham, Turkey, and Roast Beef
Dressed with Lettuce and Tomato on Leidenheimer French Bread

*Add in Shrimp and Oyster Po'Boys +4

Louisiana Cold Seafood Bar

Louisiana Boiled Shrimp with Cocktail & Remoulade Sauce,
Bloody Mary Oyster Shooters, Marinated Blue Crab Claws, Mini Tuna Poke Bowls
Hot Sauce, Lemon and Saltine Crackers

Louisiana Seafood Cold Bar Add-Ons

Prices listed are per person.

Smoked Redfish Dip, Crostini
Louisiana Bowfin Caviar, Blini, Crème Fraiche

STATIONS

Prices are calculated per person.
Minimum of 25 guests required unless otherwise noted.

BROWSING STATIONS

Pasta Jambalaya

Chicken, Andouille Sausage, Fire Roasted Trinity,
Tomato Cream

New Orleans Red Beans

Slow Stewed Red Beans, Andouille Sausage,
Louisiana Rice

Pontchartrain Shrimp

Blackened Shrimp, Sweet Peppers, Diced Tomatoes,
Scallion, Parmesan Cream, Linguini

Shrimp Etouffee

Gulf Shrimp, Savory Cajun Sauce, Trinity, Louisiana Rice
*Substitute Crawfish +3

Chicken and Sausage Gumbo

Smoked Andouille Sausage, Steamed Louisiana White
Rice, Green Onions
*Substitute Seafood +5

Whipped Yukon Gold Potato Bar

Crumbled Bacon, Sautéed Mushrooms, Sour Cream,
Chives, Shredded Cheddar Cheese
*Add Pulled Pork or Beef Brisket

SPECIALTY STATIONS

One uniformed culinary attendant required \$165.00 per
station for up to 3 hours.

Shrimp & Grits

New Orleans Style Barbeque Shrimp, Smoked Gouda Grits,
Sweet Peppers, Scallions

Homefront Meatloaf

Tomato Glaze, Whipped Potatoes, English Peas,
Minced Scallions

Braised Beef Short Ribs

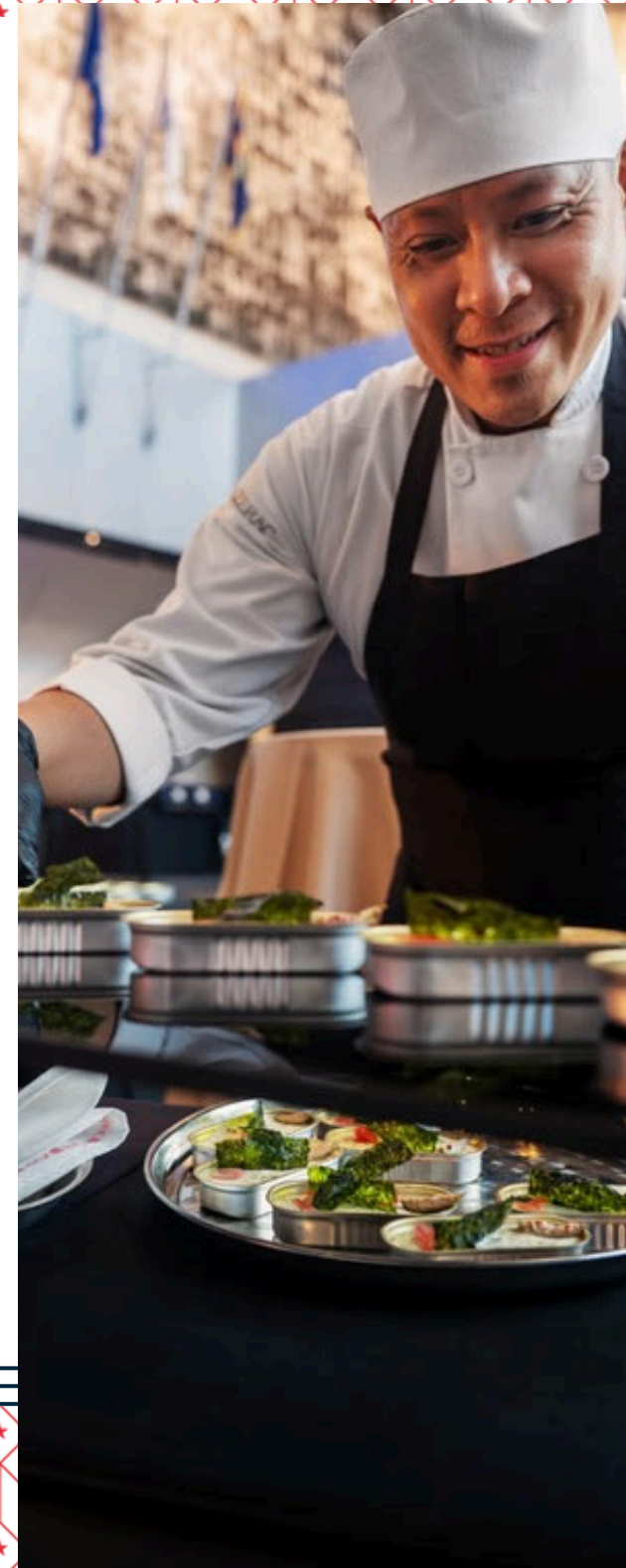
Smoked Gouda Macaroni and Cheese

Street Tacos

Braised Pork Carnitas, Shredded Chicken,
Warm Tortillas with Cotija, Pico de Gallo, Jalapenos,
Shredded Lettuce, Sour Cream, and Hot Sauce

Hawaiian Style Poke Bowls

Ahi Tuna, Wakame Seaweed, Tobiko, Edamame Beans,
Wasabi Aioli, Sweet Soy, Jasmine Rice, Sesame Furikake





CARVING STATIONS

Minimum of 25 Guests.

One uniformed chef attendant required \$165.00 per station for up to 3 hours.

Smoked Turkey Breast

Spiced Cranberry Reduction, Turkey Jus, Rosemary Focaccia

Creole Mustard Pork Loin

Andouille Pan Gravy, Shallot Confit, Jalapeno Cornbread Muffin

Honey Glazed Ham

Mint Honey, Sweet and Sour Cherries, Hawaiian Rolls

Smoked Beef Brisket

Chipotle Barbeque Sauce, Crispy Onion Straws, Rolls

Grilled Beef Sirloin

Beef Sirloin, Red Wine Demi-Glace, Dinner Rolls

Peppercorn Crusted New York Strip

Wild Mushroom Demi-Glace, Horseradish Cream, Dinner Rolls

Herb Crusted Beef Tenderloin

Marchand de Vin, Hollandaise, Dinner Rolls

Steamship Round of Beef

Horseradish Cream, Au Jus, Rolls

*Serves 150 guests

Carving Station Add-Ons

Prices listed are per person.

Truffled Cauliflower Souffle'

Au Gratin Potato Stack

Roasted Asparagus

Green Beans with Bacon

Whipped Yukon Gold Potatoes

Smoked Andouille Dirty Rice

Gouda Macaroni and Cheese

HOMECOMING SWEETS

DESSERT BITES

Price listed per piece. Minimum of 50 pieces per selection if purchasing a la carte by the piece.

Assorted Cheesecake

Coconut Macaroons

Mini Bread Pudding

Lemon Meringue

Cream Puffs

Chocolate Éclairs

Fruit Tartelettes

Pecan Pralines

Brownie Bites

SWEET STATIONS

Prices listed are per person. Minimum of 25 guests.
*One uniformed culinary attendant required \$165.00 per station for up to 3 hours.

*Bananas Foster

Rum, Brown Sugar Cinnamon, Vanilla Ice Cream

New Orleans Traditional Bread Pudding

Warm Bread Pudding, Rum Caramel Sauce
+*Scooped Vanilla Ice Cream

S'mores Brownies

Warm Fudge Brownies, Toasted Whipped Marshmallow, Graham Cracker Crumbles, Shaved Chocolate
+*Scooped Chocolate Ice Cream

*The Soda Shop

Scooped Vanilla and Chocolate Ice Cream, Sundaes, Banana Splits

*Beignet Fries

Powdered Sugar, Raspberry Syrup

Kitchen Window Bakery Display

Chef's Choice of Pies and Bars Rotating Throughout the Night





BARS





BAR LEVELS

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

	Gold	Premium	Super Premium
Vodka	Wheatley	Tito's	Grey Goose
Gin	Miles	Tanqueray	Hendricks
Rum	Cane Run	Bacardi White	Bacardi 8
Tequila	Corazon Silver	Corazon Reposado	Corazon Anejo
Scotch	Sir Malcolm	Dewar's White Label	Johnnie Walker
Bourbon	Benchmark	Buffalo Trace	Woodford Reserve
Whiskey	Sazerac	Jack Daniel's	Crown Royal
Cognac	-	-	Hennessy
Wines	Proverb	Chateau Ste. Michelle	Talbott Kali Hart & Chateau Ste. Michelle Indian Wells
American Beer	Michelob Ultra	Michelob Ultra	Michelob Ultra
Craft Beer	Assortment of Louisiana Craft Brews	Assortment of Louisiana Craft Brews	Assortment of Louisiana Craft Brews

Client is required to have 1 bartender per 75 guests for hosted & non-hosted bars.
Client is required to also have 1 cashier per bar for non-hosted bars.
\$165 per bartender / cashier for up to 3 hours and \$55 per hour for each additional hour.



BARS

HOSTED BAR PACKAGES

Prices listed are per person. Client is responsible for bartender fee(s). Bar packages include liquor, wine, and beer as listed in each level, along with soda, bottled water, and standard juices.

Service Duration	Gold Package	Premium Package	Super Premium
2 Hours	per person	per person	per person
3 Hours	per person	per person	per person
Each Additional Hour	per person	per person	per person

HOSTED CONSUMPTION BAR

Select a bar level from the bar levels list. Client is responsible for bartender fee(s). The client will be charged based on the beverages ordered by guests at the bar. An estimated total will be provided in advance of event. Hosted Bar Beverage Minimum - \$500.00 per bar.

NON-HOSTED BAR

Select a bar level from the bar levels list. Client is responsible for bartender fee(s) and cashier fee(s). Bar Minimum - \$500.00 per bar. Bars are cashless. Guests can pay with credit/debit cards or mobile wallet.

Gold Level

Wine
Spirits

Premium Level

Wine
Spirits

Super Premium Level

Wine
Spirits

All Levels Include

American Beer
Local Craft Beer
Soft Drinks
Bottled Water
Sparkling Mineral Water

BARTENDERS

Client is required to have one (1) bartender per 75 guests for hosted & non-hosted bars. Client is required to also have 1 cashier per bar for non-hosted bars. \$165 per bartender / cashier for up to 3 hours and \$55 per hour for each additional hour.



SPECIALTY BAR OPTIONS

Prices listed are per person and based on a 3-hour event. Additional bartenders may be required for some add-on bar packages. Brands subject to change based on availability. Add-On options can be added to full package bars and consumption bars.

Mimosa Bar Add-On

House Sparkling Wine, Assorted Fresh Juices, Fruit and Garnishes

Bloody Mary Bar Add-On

Vodka, House Made Bloody Mary Mix, Assorted Pickled Garnish Bar

Champagne Bar Add-On

Sparkling Wine Served with Liqueurs and Fruits on a Decorative Station

Classic NOLA Cocktail Bar Add-On

3 Classic New Orleans Cocktail Samples: Sazerac, Hurricane, and Daiquiri

Craft Cocktail Package Add-On

Upgraded Mixers, Garnishes, and Liquors for Craft Cocktails

- Fever Tree Mixers, Expanded Juice Selections, House-Made Infused Simple Syrups, Specialty Bitters, Decorative Garnishes, and Liquors
- 1 Bartender per 50 Guests Required

Cordial and Coffee Bar Add-On

Selection of 3 after dinner coffee cocktails: Espresso Martini, Irish Coffee, Cafe Amaretto, Spanish Coffee, Cafe Grand Marnier, Cafe Brulot

Custom Wines

Special-Order Wines are Available Upon Request

Specialty Cocktail Add-On Options

Select (2) of Our House Cocktails, Options Listed on Next Page



SPECIALTY BEVERAGES

Brands subject to change based on availability.

ZERO-PROOF COCKTAILS

Mango Mule

Mango Puree, Fresh Lime Juice, Simple Syrup, Ginger Beer, Lime

Raspberry Rosie

Raspberry Puree, Rosemary Simple Syrup, Fresh Lemon Juice, Club Soda

Sparkling Citrus Pomegranate

Ginger Ale, Pomegranate, Twist of Lemon

COCKTAILS

Rosemary the Riveter

White Peach and Rosemary Vodka, St. Germaine Elderflower Liqueur, Lime Juice, Mint

Purple Heart

Empress Gin, St. Germaine, Blueberry Syrup, Lemon, Champagne

Espresso Martini

Tito's Vodka, Coffee Liqueur, Espresso and Cream

The South Pacific

1940's Mai Tai with Meyer's Dark Jamaican Rum, Duquesne Rhum Agricole Blanc, Lime Juice, Orgeat Almond Syrup

Hurricane

Dark and Ligh Rum, Passion Fruit Puree, Orange Juice, Grenadine, Lime

"Thanks for the Memory!" A Toast to Bob Hope

Sazerac Rye Whiskey, Fresh Lemonade

French 75

Gin, Lemon Juice, Simple Syrup, Champagne

GENERAL INFORMATION

EXCLUSIVITY

American Sector Catering maintains the exclusive right to provide all food and beverage at The National World War II 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 can accommodate food allergies/dietary restrictions. A list should be provided five (5) business days prior to the event date. Additional charges may apply.

SERVICE CHARGES AND TAX

A 22% service charge will apply to all food, beverage and labor charges. Current state and local sales taxes 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.

MENUS FOR LARGE EVENTS

Meal functions of 500 and above may require customized menus. Your catering team 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.

STAFFING

Attendant, Coat Check or Additional Servers Fee \$165.00 plus tax and service charge for up to three (3) hours. \$45.00 plus tax and service charge for each additional hour.

Culinary Professional Fee

- \$165.00 +tax and service charge for up to three (3) hours. \$55.00 plus tax and service charge for each additional hour.

Bartender/Cashier Fee

- \$165.00 +tax and service charge for up to three (3) hours. \$55.00 plus tax and service charge for each additional hour.
- One (1) bartender per 75 guests is required for Hosted/Cash Bars.
- One (1) cashier is required per bar 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 \$165.00++ service fee.



GENERAL INFORMATION

LINEN, DÉCOR, TABLE & 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 \$2 per person for reception style and \$3 per person for seated/ buffet style.

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.

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.

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.

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 an additional labor charge will apply.

