

Hampton Inn & Suites, New Orleans Convention Center and joel  
*great meetings, special occasions and extraordinary catering*

## **A Coliseum Square Wedding Reception**

*A selection of three passed hors d'oeuvres.  
Includes wedding cake & three hour call brand bar.  
\$69 per person, inclusive of tax & service charge. Based on 150 guests.*

### Presented on the Buffet

#### Seafood Gumbo

This family recipe was passed down to Joel by Grandma long ago & is finished with Papa Stansil's popcorn rice

#### Domestic & Imported Cheeses

A selection of domestic & imported cheeses paired with seasonal fruits, nuts & served on homemade croutons, breads & crackers

#### Cocktail Muffalettas & Mini Po-boys

A selection of cocktail muffalettas, turkey po-boys & roast beef po-boy's

#### Sundried Tomato Cheesecake

Petite rounds with sundried tomatoes, goat cheese, pesto & Creole cream cheesecake topped with toasted pecans

#### Crab Cakes

Served with Creole Rémooulade sauce

#### Smoked Chicken, Tasso & Mushroom Pasta

Marinated chicken & mushrooms served with mini penne pasta & tossed in a creamy Alfredo sauce

#### Grilled Herb Marinated Mahi-Mahi Medallions

Served over a bed of sautéed leeks & topped with a Lemon Beurre Blanc

### Action Stations

#### Pulled Pork on Mashed Sweet Potatoes

Slow cooked pork medallions finished with a candied pecan demi-glaze served by a uniformed chef assembling to order in individual glasses

#### Barbecue Shrimp & Grist

Southern style cheese grits topped with Joel's own barbecued shrimp sautéed & served to order by a uniformed chef



1201 Convention Center Blvd. • New Orleans, LA 70130

Catering and Conference Services • ph: 504-566-9990 • toll free: 866-311-1200 • [www.neworleanshamptoninns.com](http://www.neworleanshamptoninns.com)