

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

An Esplanade Avenue Wedding Reception

*A selection of three passed hors d'oeuvres.
Includes wedding cake & three hour call brand bar.
\$72 per person, inclusive of tax & service charge. Based on 150 guests.*

Presented on the Buffet

Corn & Shrimp Bisque

A traditional New Orleans favorite topped with crème fraiche & chives

Grilled Vegetables

Eggplant, yellow squash, carrots, bell peppers, asparagus, zucchini, green beans & artichokes served with sun dried tomato aioli

Petite Sandwiches

An assortment of turkey, ham & homemade chicken salad with rosemary aioli & Creole mustard served on whole wheat & white bread

Artichoke Magazine

Lightly breaded artichoke bottoms stuffed with oysters & baked to perfection

Pecan Crusted Trout Meuniere

Finished with Creole Meuniere Sauce & toasted pecans

Spoonbread Topped with Southern Veal Grillades & Wild Mushroom Ragot

Our Creole corn soufflé accompanied by traditional veal grillades & mushroom ragout

Cheese, Charcuterie & Fresh Fruit Station

An assortment of domestic & imported cheeses, country style pate, quail & pancetta terrine, crackers, olives & fresh fruit

Action Stations

Louisiana Cochon De Lait

Cochon de lait topped with au jus, sliced by a uniformed chef & served with Creole mustard, horseradish aioli & homemade breads

Crab Cakes

Louisiana crab cakes seared & served by a uniformed chef & topped with your choice of Creole rémoulade sauce, jalapeno tartar sauce or lemon caper rémoulade sauce



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