

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

A St. Charles Square Wedding Reception

*A selection of three passed hors d'oeuvres.
Includes wedding cake & three hour call brand bar.
\$79 per person, inclusive of tax & service charge. Based on 150 guests.*

Presented on the Buffet

Joel's Lobster Bisque

Creamy delicate soup lightly spiced & loaded with fresh lobster

Shrimp Ravigote

Tender Gulf shrimp tossed with lemon herb sauce with shaved fennel & served in individual glasses

Cornettes filled with Tuna or Smoked Salmon

A towering display of individual cones filled with ahi tuna, papaya salsa & wasabi caviar or smoked salmon topped with crème fraiche & Louisiana caviar

Chicken Crepes

Homemade herb crepes stuffed with marinated chicken breast, caramelized onions & brie cream sauce

Jambalaya Cakes with BBQ Shrimp

Topped with barbecue shrimp, sautéed spinach & finished with Creole barbecue sauce

Crawfish Beggars Purse

Herbed crepe filled with a ragout of sweet corn & Louisiana crawfish

Action Stations

Crabmeat Ravioli

Ravioli stuffed with Louisiana lump crabmeat & fresh herbs finished with a smoked tomato sauce

Grilled Flank Steak

Flank steak grilled to medium rare, sliced by a uniformed chef & topped with Chimichurri sauce



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