



2019

BANQUET MENU

OMNI  HOTELS & RESORTS
royal orleans | new orleans

BANQUET & EVENT MENUS

The Omni Royal Orleans offers graceful elegance in a New Orleans French Quarter hotel. Located on the most fashionable corner, St. Louis at Royal, the hotel has received the four-diamond luxury award for over 30 years and has earned the Pinnacle Award for meeting services..



BREAKFAST
MENU



BREAKFAST

Enjoy our New Orleans coffee and tea service which is included in the buffet packages that we specially designed for your event. Our assortment of chilled juices include orange, cranberry and grapefruit.

THE PETITE SALON BREAKFAST BUFFET*

ROYAL CONTINENTAL | \$27 PER GUEST

- Assortment of vine and tree ripened fruit, melon, berries
- Individual fruit yogurts
- Choice of three assorted breakfast breads from the Royal "O" Bakery
- Sweet butter, fresh fruit preserves

HEALTHY | \$30 PER GUEST

- Assortment of vine and tree ripened fruit, melon, berries
- Free range hard boiled eggs, sea salt, pepper, Tabasco®
- Assorted organic dry cereal
- Chilled whole, skim, almond, soy milk
- Steel cut oatmeal, brown sugar, pecans, dried fruit
- Whole grain baked goods from the Royal "O" Bakery
- Sweet butter, fresh fruit preserves, Louisiana honey

CLASSIC AMERICAN | \$39 PER GUEST

- Assortment of vine and tree ripened fruit, melon, berries
- Free range scrambled eggs
- Crispy hard wood smoked bacon, local link pork sausage
- Roasted new potatoes
- Stone ground grits, shredded cheese, green onion, crispy bacon
- Choice of three assorted breakfast breads from the Royal "O" Bakery
- Sweet butter, fresh fruit preserves

All prices are subject to a 24% taxable service charge and 11% sales tax. Prices are subject to change.

*The Omni Royal Orleans is pleased to offer buffet service for groups of 25 guests or more. A fee of \$150.00 will be applied for parties less than 25 attendees

BREAKFAST

Your selection will be accompanied by coffee and tea service. An assortment of chilled juices include orange, cranberry and grapefruit.

THE ROYAL BREAKFAST BUFFET*

VIEUX CARRÉ BUFFET | \$42 PER GUEST

Individual fruit parfaits

Free range egg frittata

Crispy hard wood smoked bacon, grilled ham

Flash fried new potatoes

Steel cut oatmeal, brown sugar, pecans, dried fruit

Belgian waffles, Vermont maple syrup, Chantilly cream

Assorted breakfast breads from the Royal "O" Bakery

Sweet butter, fresh fruit preserves

THE ROYAL "O" BRUNCH BUFFET \$51 PER GUEST

Greek yogurt with house made granola

Assortment of vine and tree ripened fruit, melon, berries

Sliced smoked salmon display with traditional garnishes,
toast points

Free range Creole scrambled eggs

Prime rib debris, French baguettes, horseradish aioli

Crispy applewood smoked bacon

Breakfast sausage patties

Roasted fingerling potatoes

Stone ground grits bar

Buttermilk pancakes with Vermont maple syrup, whipped
sweet butter

Choice of three assorted breakfast breads from the Royal
"O" Bakery

Sweet butter, fresh fruit preserves





BREAKFAST

THE ROYAL BREAKFAST BUFFET ENHANCEMENTS*

ASSORTED DRY CEREALS | \$4.25 PER GUEST

Chilled whole, low-fat, skim soy, and almond milk

PAIN PERDUE | \$6 PER GUEST

STEEL CUT OATMEAL | \$5.75 PER GUEST

Brown sugar, pecans, dried fruit

SLICED SMOKED SALMON DISPLAY \$8.75 PER GUEST

With traditional garnishes and toast points

CINNAMON SWEET POTATO PUFF \$5 PER GUEST

SMOKED HAM, FRESH YARD EGG & CHEDDAR CHEESE CROISSANT SANDWICH \$7.50 PER GUEST

BREAKFAST SAUSAGE BISCUIT \$6.75 PER GUEST

STONE GROUND GRITS | \$4.95 PER GUEST

ASSORTMENT OF VINE AND TREE RIPENED FRUIT | \$6 PER GUEST

All prices are subject to a 24% taxable service charge and 11% sales tax.
Prices are subject to change.

*Enhancements to any Breakfast will be based on the same guarantee as the menu chosen.
A la carte pricing available on request.

BREAKFAST

Our Pastry chef prepares freshly baked goods each day to enhance the quality of your event.

THE ROYAL “O” BAKERY GOODS

FRESH BAKED GOODS

WHOLE GRAIN BAKED GOODS:

- Multigrain bread
- Whole wheat bagels
- Whole wheat banana bread
- Butter croissants

HOUSE MADE BREAKFAST PASTRIES:

- Mini croissants | \$52 per dozen
- Cinnamon rolls | \$54 per dozen
- Turnovers | \$60 per dozen
- Chocolate, cheese and almond croissants | \$60 per dozen

HAND CRAFTED DESSERTS:

- Individual Southern pecan pie | \$60 per dozen
- Mini cheesecake | \$60 per dozen
- Banana tartlet | \$60 per dozen
- Red Velvet cake bites | \$48 per dozen
- Jumbo cookies | \$52 per dozen
- Crème brûlée tartlets | \$48 per dozen
- Chocolate tartlets | \$48 per dozen





BREAKFAST

BREAKFAST SERVICE

STONEGROUND GRITS BAR | \$15 PER GUEST

Creole cream cheese, Vermont cheddar

Hardwood smoked bacon crumbles, andouille, grillades

Roasted plum tomatoes, green onions

TRADITIONAL OMELET STATION† \$15 PER GUEST

À la minute omelets with free range eggs

Slow roasted Prime rib debris, ham, smoked bacon

Bell pepper, mushroom, onion, tomatoes, cheese

“BUILD YOUR OWN” BREAKFAST SANDWICH† \$16 PER GUEST

Free range eggs cooked any way

Choice of meat: country ham, Louisiana boudin, andouille, thick cut bacon or prime rib debris

Choice of cheese: cheddar, Swiss or brie

Choice of bread: croissant, English muffin, or Leidenheimer French bread

“BUILD YOUR OWN” EGGS BENEDICT† \$17 PER GUEST

Choice of sauce to include: Tabasco®, tomato or traditional hollandaise

Choice of one meat: country ham, boudin, hot sausage patty, or fried catfish

Choice of one bread: cream biscuit or English muffin

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†Chef required station \$125 per station

BREAKFAST

Enjoy our New Orleans coffee and tea service which is included in the buffet packages that we specially designed for your event. Our assortment of chilled juices are to include orange, cranberry and grapefruit.

BREAKFAST PLATED

THE CRESCENT CITY | \$28 PER GUEST

Free range scrambled eggs

Breakfast sausage patty

Skillet potatoes and tomato Provencal

LA LOUISIANE | \$29 PER GUEST

Assortment of vine and tree ripened fruit, melon, berries,
Louisiana honey-mint yogurt

Creole cream cheese

Free range scrambled eggs

Wild mushrooms and green onion sauté

Country ham steak

THE BIG EASY | \$33 PER GUEST

Eggs Benedict

Poached free range eggs, Canadian bacon on an English
muffin with hollandaise

Roasted fingerling potatoes

Grilled asparagus



A close-up photograph of several golden-brown cinnamon rolls. Each roll is topped with a thick, white icing that has been drizzled over the top. The rolls are arranged in a row, with the one in the foreground being the most prominent. The background is softly blurred, showing more rolls and a white napkin. A semi-transparent white rectangular box is centered over the rolls, containing the text "BREAK MENU" in a blue, serif font.

*BREAK
MENU*

BREAKS

À LA CARTE

BEVERAGES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
\$95 PER GALLON

ICED TEA | \$95 PER GALLON

ORANGE, TOMATO, CRANBERRY, OR GRAPEFRUIT JUICE
\$76 PER GALLON

FRESH FRUIT PUNCH | \$76 PER GALLON

BOTTLED JUICES | \$6 EACH

HOT TEA SELECTION | \$6 EACH

SOFT DRINKS & WATER

ASSORTED SOFT DRINKS, REGULAR, DIET | \$5 EACH

ASSORTED STILL AND SPARKLING WATER | \$5 EACH

SPECIALTY BEVERAGES

BOTTLED ABITA ROOT BEER | \$5 EACH

STARBUCKS® FRAPPUCCINO | \$5 EACH

RED BULL | \$7 EACH

ENHANCEMENTS FROM THE ROYAL "O" BAKERY

ASSORTED BREAKFAST BREADS AND DANISH
\$52 PER DOZEN

ASSORTED BAGELS WITH CREAM CHEESE
\$52 PER DOZEN

NEW ORLEANS STYLE BEIGNETS | \$47 PER DOZEN

ASSORTED HOMEMADE COOKIES | \$52 PER DOZEN

HOUSEMADE CHOCOLATE CHUNK BROWNIES
\$52 PER DOZEN

ROYAL "O" PRALINES | \$41 PER DOZEN

ASSORTED HAND CRAFTED MINIATURE PASTRIES
\$54 PER DOZEN

CHOCOLATE DIPPED STRAWBERRIES | \$60 PER DOZEN

APPLE CINNAMON OATMEAL FLAN | \$50 PER DOZEN

CINNAMON SWEET POTATO PUFF | \$50 PER DOZEN



BREAKS

À LA CARTE

WHOLE FRUIT | \$4 EACH

FRUITS AND BERRIES | \$7.75 PER GUEST

Vine and tree ripened

INDIVIDUAL FRUIT, GREEK YOGURT
\$4.75 EACH

GRANOLA OR CANDY BARS | \$4 EACH

POWER BARS, ENERGY BARS, LOW CARB
BARS | \$4 EACH

GOURMET MIXED NUTS | \$36 PER POUND

ASSORTED BAGS OF ZAPP'S® POTATO CHIPS
\$4.75 PER BAG

INDIVIDUAL BAGS OF HARD SALTED
PRETZELS | \$4.75 PER BAG

POTATO CHIPS, FRENCH ONION DIP
\$6.50 PER GUEST

TORTILLA CHIPS | \$7.50 PER GUEST

House made tomato salsa and guacamole

WARM JUMBO SALTED PRETZELS, WHOLE
GRAIN MUSTARD | \$8.50 PER GUEST

THEATRE-STYLE BUTTERED POPCORN
(PREPARED IN ROOM)* | \$6 PER GUEST

ASSORTED FINGER SANDWICHES
\$48 PER DOZEN

Ham, roast beef, turkey & tuna salad

WARM MINIATURE MUFFALETTA
\$6 EACH

Ham, salami, provolone, olive salad

HOT SPINACH & ARTICHOKE DIP
\$8.75 PER GUEST

With toasted pita chips

WARM LOUISIANA CRAB DIP
\$9.95 PER GUEST

With toasted crostini's

CRACKER JACKS™ | \$4 PER BOX

HÄAGEN-DAZS® ICE CREAM BARS | \$5 EACH

MARDI GRAS KING CAKE | \$170 EACH
(SERVES 25)

All prices are subject to a 24% taxable service charge and 11% sales tax.
Prices are subject to change.

*Machine availability confirmed on a first come first serve basis with a \$50 Attendant Fee

BREAKS

Each break package is accompanied by New Orleans coffee and tea service.

BREAK TIME*

HEALTH NUT BREAK | \$18 PER GUEST

- Assorted chilled juice
- Assorted vine and tree ripened fruit, melon, berries
- Granola bars
- Fruit and nut trail mix
- Individual Greek yogurt

NATURALLY N'AWLINS | \$21 PER GUEST

- House made king cake, beignets, pralines
- Individual bags of assorted Zapp's® potato chips
- Café au Lait

SWEET & SALTY | \$19 PER GUEST

- Warm jumbo salted pretzels, whole grain mustard
- Freshly popped popcorn
- Peanuts and M&M's® candies
- Assorted house made giant cookies
- Iced cold lemonade

MILK & COOKIES | \$17 PER GUEST

- Assorted house made colossal cookies
- Chilled whole, skim, chocolate, almond, soy milk

HOUSE MADE CHIPS & DIPS \$17.50 PER GUEST

- Potato chips, French onion dip
- Tortilla chips, house made salsa and guacamole
- Pita chips, classic hummus

MEDITERRANEAN† | \$21 PER GUEST

- Mini Tuscan ratatouille tarts, antipasto skewers, Mediterranean hummus, olive tapenade pita chips

THE BAKERY BREAK | \$25 PER GUEST

- Croissants, Zapp's potato chips, cinnamon sweet potato puffs
- Brownie bites, mini cheesecakes, mini cookies

THREE HOUR BEVERAGE SERVICE \$30 PER GUEST

- Coffee, decaffeinated coffee
- Tea service
- Assorted soft drinks
- Still and sparkling water





LUNCH
MENU

LUNCH

All Plated lunches are accompanied by your selection of one soup or salad and one dessert plus bread basket, butter, coffee and iced tea service. Our chef is at your service to discuss any special requests, dietary restrictions, and enhancements to your event.

PLATED LUNCHES*

PLATED LUNCHES

SELECT ONE

SEARED SALMON | \$56 PER GUEST

On organic baby greens, sautéed asparagus, fresh herb vinaigrette

BLACKENED RED FISH | \$52 PER GUEST

Creamed potatoes, sautéed haricot vert, tasso cream

NEW ORLEANS STYLE BBQ SHRIMP | \$48 PER GUEST

With sweet corn grits, shaved green onions

BLACKENED BEEF TIPS | \$49 PER GUEST

Wild mushrooms fricassee, creamed potatoes, marchand de vin

GRILLED BEEF TENDERLOIN | \$64 PER GUEST

Served with sautéed haricot vert, parmesan potato gratin, marchand de vin

GRILLED CHICKEN BREAST | \$46 PER GUEST

Grilled asparagus, roasted fingerling potatoes, lemon-herb beurre blanc

VEGETARIAN CHOICES

ROASTED WILD MUSHROOM RISOTTO (DAIRY)
\$36 PER GUEST

With roasted red peppers, grilled asparagus, lemon beurre noisette

GRILLED SEASONAL VEGETABLE (VEGAN)
\$34 PER GUEST

Charred roma tomato, grilled squash, eggplant napoleon

ROASTED TOMATO PASTA AND GARLIC AIOLI
\$32 PER GUEST

Fresh pasta with plum tomatoes, roasted garlic, asparagus, basil infused extra virgin olive oil





LUNCH

All lunch buffets include water, iced tea and coffee service.

LUNCH BUFFETS*

SOUP, SALAD & SANDWICH BUFFET \$41 PER GUEST

Choose one soup from our Soup Selection

Choose one salad from our Salad Selection

Sliced seasonal fruit, hand crafted honey yogurt dressing

Mediterranean pasta salad: sundried tomatoes, olives, feta cheese, fresh basil pesto

Grilled & sliced chicken breast

New Orleans style muffulettas

Assorted smoked ham, roasted turkey, housemade roast beef po-boys

Choose one dessert from our Royal "O" Bakery dessert selection

THE ROYAL DELI | \$42 PER GUEST

Choose one soup from our Soup Selection

Home-style potato salad & coleslaw

Herb Marinated grilled chicken breast on ciabatta with roasted roma, lettuce, basil- goat cheese pesto

Mini New Orleans muffuletta with ham, provolone, salami, olive salad

Club "Pipkin" shaved turkey or prime rib on brioche with provolone cheese, lettuce, tomatoes, dijonnaise dressing

California Croissant Roasted Turkey on croissant with Swiss cheese, sprouts, vine ripened tomato, avocado aioli

Choose one dessert from our Royal "O" Bakery dessert selection

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*Two hour service time. Lunch Buffets accommodate groups of 25 guests or more. A fee of \$150 will be applied for parties less than 25 attendees.

LUNCH

Two hour service time. All lunch buffets include water, iced tea and coffee service.

LUNCH BUFFETS*

THE MARIGNY | \$43 PER GUEST

Fresh herb marinated teardrop tomatoes

Choose one salad from our Salad Selection

Roasted chicken breast with lemon butter sauce

Creole Seafood Jambalaya with gulf shrimp, oyster, crab

Garlic roasted new potatoes and marinated- roasted vegetables

Leidenheimer® French bread, creamy unsalted butter

Choose one dessert from our Royal “O” Bakery Dessert Selection

LAND & SEA BUFFET | \$46 PER GUEST

Choose one salad from our Salad Selection

Pan seared drum, Louisiana lump crab meat, crab butter

Blackened beef tips, wild mushrooms, red wine demi glacé

Creamy mashed potatoes and chef’s selection of seasonal vegetables

Choose one dessert from our Royal “O” Bakery Dessert Selection

RIB ROOM DELUXE PO-BOY STATION† \$48 PER GUEST

Choice of soup

Roasted new potato salad

Choose one salad from our Salad Selection

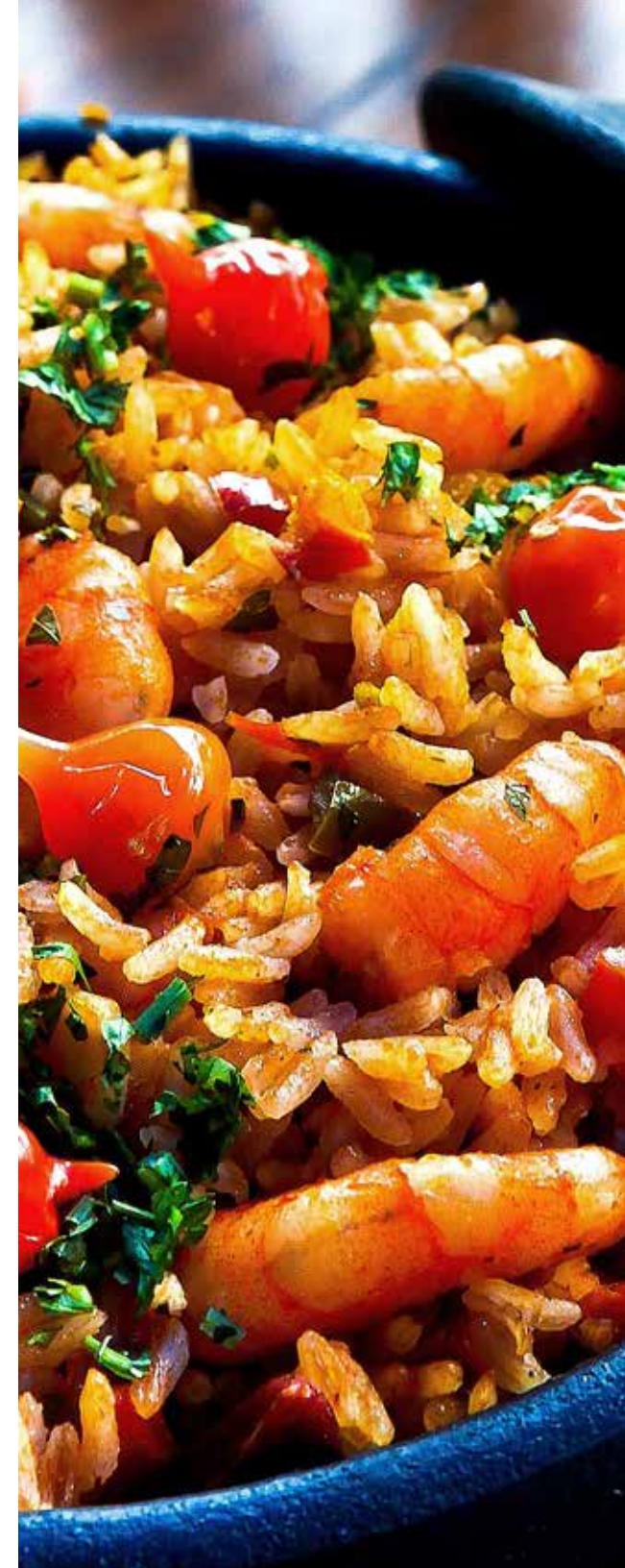
Choose one; spicy butter-poached or fried shrimp

Prime rib debris

Selection of sliced vine ripened tomato, crisp lettuce, thinly sliced red onion, dill pickle chips

Leidenheimer® French bread, horseradish crème fraiche, spicy cocktail sauce, remoulade sauce

Assorted Royal Bakery handcrafted cookies



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*Lunch Buffets accommodate groups of 25 guests or more. A fee of \$150.00 will be applied for parties less than 25 attendees
†Chef required station \$125.00 per station



LUNCH

The accompaniments with your choice of Buffet will include New Orleans coffee and tea services.

LUNCH BUFFETS*

SATCHMO BUFFET | \$44 PER GUEST

- House made coleslaw
- Home style potato salad
- Crispy fried chicken
- Red beans and rice, andouille sausage
- Green bean almandine
- Cornbread muffins
- Traditional bread pudding, rum sauce

LITTLE ITALY | \$47 PER GUEST

- Vegetable minestrone
- “Mosto Cotto” caprese, vine ripened teardrop tomatoes, fresh mozzarella, fresh basil, balsamic extraction
- Pesto shrimp and penne pasta salad, roasted cherry tomatoes
- Pan-seared chicken breast, sun dried tomato, artichoke hearts, roasted garlic cream
- Grilled eggplant parmesan, spicy tomato sauce, fresh mozzarella, parmesan cheese
- Cannoli assorted traditional and pistachio
- Garlic bread

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†Chef required station \$125.00 per station

LUNCH

Choose from our selection of soups, salads and desserts for your plated or buffet meal.

SOUPS AND SALADS*

SOUPS

SELECT ONE

New Orleans chicken and andouille gumbo with steamed white rice

Tomato basil with petite herb croutons

Smoked mushroom bisque

Creole boiled "loaded" potato soup

Vegetable minestrone

UPGRADE | \$4 PER GUEST

Corn & crab bisque

UPGRADE | \$4 PER GUEST

Rib Room turtle soup au sherry

UPGRADE | \$4 PER GUEST

New Orleans seafood gumbo with steamed white rice

SALADS

SELECT ONE

Classic Caesar, hearts of romaine, parmesan cheese, Caesar dressing, olive oil toasted croutons

Royal Street, mixed greens, spiced pecans, crumbled blue cheese, dried cherries, balsamic vinaigrette

St. Louis Street Wedge, tear drop tomatoes, red onions, crumbled bacon, house made bleu cheese dressing

Baby spinach, sliced red onion, chopped hard boiled egg, mushrooms, balsamic vinaigrette

UPGRADE | \$2 PER GUEST

"Mosto Cotto" caprese, vine ripened teardrop tomatoes, fresh mozzarella, fresh basil balsamic extraction





LUNCH

THE ROYAL “O” BAKERY DESSERTS

DESSERT SELECTION

SELECT ONE

Chef's creative bread pudding rum sauce

Milk chocolate mousse, salted peanut brittle

Carrot cake with orange cream cheese icing

“Philly” style cheesecake, fresh berries and strawberry coulis

Apple tart, cinnamon spiced Chantilly cream

Individual Southern Pecan Pie

UPGRADE | \$3 PER GUEST

Chocolate cherry- brandy tart and chocolate ganache

UPGRADE | \$2 PER GUEST

Vanilla crème brûlée tart

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*DINNER
MENU*



DINNER

All Plated dinners are accompanied by your selection of one soup or salad and one dessert plus bread basket, butter, coffee and iced tea service. Our chef is at your service to discuss any special requests, dietary restrictions, and enhancements to your event. A choice of two entrees will be allowed for your plated dinner.

DINNER SERVICE PLATED*

BLACKENED RED FISH | \$69 PER GUEST

Creamed potatoes, sautéed haricot vert, tasso cream

PAN SEARED SALMON | \$72 PER GUEST

Grilled asparagus, barbequed andouille-potato hash

TWO JUMBO LUMP CRAB CAKES \$71 PER GUEST

Creole remoulade dressing, sautéed spinach, garlic tossed shoestring potatoes

NEW ORLEANS STYLE BBQ SHRIMP \$77 PER GUEST

With sweet corn grits, shaved green onions

GRILLED BEEF TENDERLOIN | \$88 PER GUEST

Served with sautéed haricot vert, parmesan potato gratin, marchand de vin

ROASTED PORK TENDERLOIN \$68 PER GUEST

Bourbon mashed sweet potatoes, garlic sautéed spinach, "Sweet Heat" reduction

CHILI GLAZED BONELESS BEEF SHORT RIB \$69 PER GUEST

Yukon Gold mashed potatoes, sautéed spinach, "Sweet Heat" chili sauce

GRILLED BREAST OF CHICKEN \$65 PER GUEST

Grilled asparagus, rosemary roasted fingerling potatoes, Creole mustard butter sauce

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*An exact count for each entrée is due three business days prior to the event. It is the responsibility of the client to provide escort cards for the guests indicating their entrée selection

DINNER

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DUAL ENTRÉES*

FILET OF BEEF | \$80 PER GUEST

Parsley potatoes, sautéed haricot vert

TOURNEDOS OF BEEF WITH GRILLED SHRIMP \$78 PER GUEST

Roasted garlic mashed potatoes , grilled asparagus

CHILI GLAZED BONELESS BEEF SHORT RIB AND FRIED P&J OYSTERS | \$79 PER GUEST

Center cut boneless beef short rib with fingerling potatoes, sautéed haricot vert, "Sweet Heat" chili glaze

ROASTED DRY RUB CHICKEN BREAST TOPPED WITH LOUISIANA CRAB | \$75 PER GUEST

Rosemary roasted fingerling potatoes, garlic spinach, Creole mustard butter sauce

CHEF'S CREATIVE FRESH FISH & BEEF SATAY \$74 PER GUEST

Sautéed haricot vert, sundried tomatoe, fresh basil pasta, lemon butter cape beurre noisette

VEGETARIAN CHOICES | \$52 PER GUEST

Roasted wild mushrooms risotto (dairy), roasted red peppers, grilled asparagus, lemon beurre noisette

GRILLED SEASONAL VEGETABLES \$51 PER GUEST

Oven roasted roma tomato, grilled zucchini, squash, eggplant napoleon (vegan)

ROASTED TOMATO POSTA AND GARLIC AIOLI \$50 PER GUEST

Fresh pasta with plum tomatoes, roasted garlic, asparagus, basil infused extra virgin olive oil





DINNER

DINNER BUFFETS*

BAYOU BUFFET | \$74 PER GUEST

Choose one soup from our Soup Selection

Choose one salad from our Salad Selection

House made potato salad

Blackened chicken Breast

Fried Des Allemandes catfish with lemon caper beurre noisette

Dirty rice

Grilled seasonal vegetables

Jalapeno corn bread, sweet butter

Choose one dessert from our Royal Bakery dessert selection

THE GRAND ISLE BUFFET† | \$85 PER GUEST

Choose one soup from our Soup Selection

Choose one salad from our Salad Selection

Carved roast sirloin of beef, Creole bordelaise

Pan seared Gulf fish, finished with shrimp, artichoke, lemon butter

Tasso jambalaya

Potato gratin

Seasonal vegetables

Pistolettes and butter

Choose one dessert from our Royal Bakery dessert selection

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†Chef required station \$150.00 per station

DINNER

DINNER BUFFETS*

JAZZ BUFFET† | \$81 PER GUEST

- Choose one soup from our Soup Selection
- Choose one salad from our Salad Selection
- Cherry tomato salad
- Carved top round of beef, Creole bordelaise
- Abita BBQ shrimp & grits
- Slow roasted pork Loin with Wild Rice Medley
- Market vegetables
- Choose one Dessert from our Royal Bakery dessert selection

ITALIAN BUFFET | \$81 PER GUEST

- Vegetable Minestrone
- “Mosto Cotto” caprese, vine-ripened tear drop tomatoes, fresh mozzarella, fresh basil, balsamic extraction
- Pesto shrimp and penne pasta salad, roasted cherry tomatoes
- Roasted Beef Tenderloin with sun dried tomato, artichoke hearts, roasted garlic demi glacet
- Grilled ratatouille, spicy tomato sauce, fresh mozzarella, parmesan cheese
- Cannoli assorted traditional, pistachio
- Garlic bread



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DINNER

Choose from our selection of soups, salads and desserts for your plated or buffet meal.

SOUPS AND SALADS

SOUPS

SELECT ONE

New Orleans Chicken and Andouille gumbo with steamed white rice

Tomato basil with petite herb croutons

Smoked mushroom bisque

Creole boiled “loaded” potato soup

Vegetable minestrone

UPGRADE | \$4 PER GUEST

Corn & crab bisque

UPGRADE | \$4 PER GUEST

Rib Room Turtle soup au sherry

UPGRADE | \$4 PER GUEST

New Orleans Seafood gumbo with steamed white rice

SALADS

SELECT ONE

Classic Caesar, hearts of romaine, parmesan cheese, Caesar dressing, olive oil toasted croutons

Royal Street, mixed greens, spiced pecans, crumbled blue cheese, dried cherries, balsamic vinaigrette

St. Louis Street Wedge, tear drop tomatoes, red onions, crumbled bacon, house made bleu cheese dressing

“Mosto Cotto” Caprese, vine ripened Tear drop tomatoes, fresh mozzarella, fresh basil, balsamic extraction

Baby spinach, sliced red onion, chopped hard boiled egg, mushrooms, balsamic vinaigrette

UPGRADE | \$4 PER GUEST

The Lagniappe-Chilled Roasted Red Beets with Louisiana crabmeat tossed in horseradish crème fraiche, fresh herbs, pickled red onions, red wine beet vinaigrette

DINNER

THE ROYAL “O” BAKERY DESSERTS

DESSERT SELECTION

SELECT ONE

Chef's creative bread pudding rum sauce

Milk chocolate mousse, salted peanut brittle

Carrot cake with orange cream cheese icing

“Philly” style cheesecake, fresh berries and strawberry coulis

Apple tart, cinnamon spiced Chantilly cream

Individual Southern Pecan Pie

UPGRADE | \$3 PER GUEST

Chocolate cherry- brandy tart and chocolate ganache

UPGRADE | \$2 PER GUEST

Vanilla crème brûlée tart



A charcuterie board is displayed on a dark slate tray, which is placed on a rustic wooden table. The board features a variety of cured meats, including a large roll of salami with a marbled pattern, a slice of prosciutto, and several smaller pieces of cured meats. A wedge of cheese is also present. In the background, a small black bowl contains several yellow olives on wooden skewers. The overall scene is warmly lit, emphasizing the textures of the food and the wood.

RECEPTION
MENU

RECEPTION

CHILLED HORS D'OEUVRES*

DEVILED EGGS | \$5.25 PER PIECE

Fresh “Yard” eggs with hand crafted- spiced hard boiled egg stuffing

BLACKENED CHICKEN SALAD TARTLET

\$4.75 PER PIECE

Spiced and seared chicken salad tossed with celery, onions, herbs and house made mayonnaise

MINI MUFFULETTA | \$6 PER PIECE

Salami, ham and provolone on toasted sesame muffaletta roll with Italian olive salad

EDAMAME POTSTICKER | \$4.75 PER PIECE

Crispy dumpling wrapper stuffed with fresh edamame, scallions, savoy cabbage and Asian spices

CRAWFISH REMOULADE MARTINI

\$5.25 PER PIECE

Local Creole boiled crawfish tails tossed with New Orleans remoulade dressing on a chiffonade of organic baby lettuces

CREOLE BOILED JUMBO SHRIMP COCKTAIL

\$5.25 PER PIECE

Gulf Shrimp served with house made Bloody Mary cocktail sauce

BLUE CRAB RAVIGOTE CANAPÉ

MARKET PRICE

Louisiana blue crab tossed in creamy ravigote dressing stuffed into a savory pastry shell



RECEPTION

HOT HORS D'OEUVRES*

CRISPY PORK & CABBAGE POTSTICKER WITH SPICY PEANUT SAUCE** | \$5.25 PER PIECE**

REUBEN IN RYE PUFF | \$6 PER PIECE

Shredded corned beef, sauerkraut, Swiss in flaky pastry dough

LOUISIANA NATCHITOCES MEAT PIE \$5 PER PIECE

Spiced ground beef & vegetables in flaky pastry dough

LOADED DAUPHINE POTATOES \$4.75 PER PIECE

Fried potato soufflé with cheddar cheese, bacon & green onions, served with horseradish crème fraiche

GRUYERE & LEEK TART* \$4.50 PER PIECE

Miniature style quiche with Gruyere cheese, leeks, egg

ANDOUILLE SAUSAGE EN CROUTE \$4.50 PER PIECE

Flaky baked pastries stuffed with andouille sausage tossed with Creole mustard

CRISPY CATFISH FINGERS | \$4.75 PER PIECE

Lightly fried fresh water catfish with house made tartar sauce

CRISPY GULF SHRIMP | \$7 PER PIECE

Cornmeal crusted Gulf shrimp with classic remoulade dressing

FLASH FRIED GULF OYSTER \$7.25 PER PIECE

Cornmeal crusted Gulf oyster with bloody mary Cocktail sauce

CHILI LIME CHICKEN KABOB WITH CREOLE HONEY MUSTARD | \$4.75 PER PIECE

Chili, fresh lime and cilantro marinated chicken with onions & peppers

ARTICHOKE & BOURSIN FRITTER* \$4.75 PER PIECE

Roasted artichoke hearts folded into boursin cheese, breaded and fried

BLACKENED BEEF SATAY | \$4.75 PER PIECE

Roasted beef tenders, onion & bell pepper with "Sweet Heat" chili - garlic sauce

PEKING DUCK RAVIOLI | \$6 PER PIECE

Slow roasted Asian style Long Island Peking duck stuffed in traditional pasta dough, tossed in black and white sesame seeds

* VEGETARIAN

** VEGAN

*** GLUTEN FREE

**** MODERATELY SPICY

All prices are subject to a 24% taxable service charge and 11% sales tax. Prices are subject to change.

*Minimum order 50 pieces.

RECEPTION

HORS D'OEUVRES*

HOT HORS D'OEUVRES

BEEF WELLINGTON | \$6 PER PIECE

Beef tenderloin and mushroom duxelle in flaky pastry dough

BUTTER PECAN SHRIMP SKEWER | \$5.50 PER PIECE

Flash fried pecan crusted shrimp served with Creole honey mustard sauce

BARBEQUED PULLED PORK SLIDER | \$7 PER PIECE

Slow braised barbeque pork on petite slider rolls

GRILLED LAMB LOLLIPOP | \$6.50 PER PIECE

Lamb chop with house made Worcestershire glaze

MINI CHEESE BURGER | \$5.50 PER PIECE

One bite individual cheeseburgers with caramelized onions

CRAWFISH PIE | \$5.50 PER PIECE

Sautéed crawfish with celery, onion and bell pepper in a flaky pastry dough

RUSTIC FIG, SWEET ONION, GOAT CHEESE TARTLET \$5.50 PER PIECE

Sweet onion, bacon and fig stuffing in a flaky pastry shell

PRIME RIB DEBRIS GRILLED CHEESE TEA SANDWICH \$6.75 PER PIECE

Mini sandwiches stuffed with prime rib debris, provolone cheese with horseradish aioli

SOUTHERN FRIED CREOLE CRAB CAKE | \$6.75 PER PIECE

House made remoulade dressing

MINI SAUSAGE SKEWERS | \$5.25 PER PIECE

Creole aioli, boudin, alligator, andouille Sausage





RECEPTION

DISPLAYS

BRIE WITH PECAN PRALINE GLAZE \$275 EACH

With fresh berries, salt water crackers

IN HOUSE PECAN & HICKORY WHOLE SMOKED SALMON \$525 EACH

With traditional garnishes, Dijon mustard

ASSORTED GRILLED & SAUTÉED VEGETABLE PLATTER | \$220 EACH

With seasonal vegetables; squash, eggplant, red onions,
bell peppers, green beans, garlic sautéed Louisiana kale

“MOSTO COTTO” CAPRESE SALAD \$230 EACH

Vine ripened teardrop tomatoes, pearled mozzarella &
basil, balsamic extraction

SEASONAL FRESH FRUIT DISPLAY \$350 EACH

A selection of local and domestic fresh fruit

CHEESE BOARD | \$400 EACH

Chef's selection of artisanal and farmhouse cheeses

CHARCUTERIE BOARD | \$450 EACH

Chef's selection of cured meats, dry aged sausages, pâté's,
terrines,

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*Minimum 50 guests per reception. All displays serves 50 guests.

RECEPTION

SPECIALTY STATIONS

NEW ORLEANS CHICKEN AND ANDOUILLE GUMBO† | \$10 PER GUEST

Served with steamed Louisiana white rice

NEW ORLEANS SEAFOOD GUMBO† \$10.50 PER GUEST

Served with steamed Louisiana white rice

SLOW ROASTED PECKING DUCK† \$14.50 PER GUEST

Green onion pancakes, hoisin

COCHON DE LAIT SLIDER STATION† \$15 PER GUEST

NEW ORLEANS BBQ SHRIMP STATION† MARKET PRICE

Cream cheese stone ground grits

LOUISIANA OYSTER BAR† | \$26 PER GUEST

MARINATED LOUISIANA BLUE CRAB CLAWS \$46 PER POUND

PRIME RIB DEBRIS SLIDER STATION† \$15 PER GUEST

BUFFALO OR FRIED CHICKEN FINGER BAR \$12 PER GUEST





RECEPTION

One hour service time.

SPECIALTY STATIONS

ROYAL O' MASHED POTATO BAR \$9.75 PER GUEST

Butter, bacon, green onions, sour cream, cheddar cheese
(ask about additional toppings)

RUSTIC CREOLE JAMBALAYA STATION \$13 PER GUEST

CHOOSE TWO:

Chicken, shrimp or andouille sausage

CAJUN PASTA STATION† | \$18.00 PER GUEST

CHOOSE TWO

Shrimp, chicken, vegetables or andouille sausage

Creole cream with orecchiette pasta

TRADITIONAL CAESAR SALAD \$9.50 PER GUEST

NEW ORLEANS STYLE DESSERT BAR \$14 PER GUEST

Bread pudding, pecan pie, praline cheesecake

BUILD YOUR OWN DESSERTS BAR \$13 PER PERSON

CHOOSE FROM THREE THE ROYAL "O" DESSERT
SELECTION

All prices are subject to a 24% taxable service charge and 11% sales tax.
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*Minimum 50 guests per reception. All displays serves 50 guests.
†Chef required station \$150 per station

RECEPTION

One hour service time.

CHEF DE PARTIE ACTION STATION

BBQ BEEF BRISKET† | \$325 EACH

SERVES 30 GUESTS

SLOW ROASTED OR FRIED BONLESS TURKEY† \$360 EACH

SERVES 30 GUESTS

Oyster stuffing & turkey giblet gravy

LEG OF LAMB† | \$375 EACH

SERVES 30 GUESTS

Rosemary lamb jus

TENDERLOIN OF BEEF† | \$475 EACH

SERVES 25 GUESTS

Marchand de vin

COUNTRY CURED HAM† | \$350 EACH

SERVES 60 GUESTS

SLOW BRAISED COCHON DE LAIT† \$380 EACH

SERVES 30 GUESTS

Roasted garlic jus

SAGE ROASTED PORK LOINT† | \$375 EACH

SERVES 40 GUESTS

Calvados reduction

PRIME RIB† | \$675 EACH

SERVES 50 GUESTS

Horseradish crème fraîche



A close-up photograph of a waiter in a white uniform pouring champagne into a flute glass. The waiter's hands are visible, one holding the bottle and the other holding the glass. The champagne is being poured, creating a frothy head. The background is blurred, showing a white tablecloth and other glasses. A semi-transparent white box with a thin black border is centered over the image, containing the text "BEVERAGE MENU" in a blue, serif font.

*BEVERAGE
MENU*

BEVERAGES

BAR SERVICES

PREMIUM SPIRITS

J & B scotch
Jim Beam bourbon
Seagram's gin
Svedka vodka
Canadian Club
Sauza Blanco tequila
Bacardi rum

LOCAL FLAVOR

Johnnie Walker Black
La 1 bourbon/whiskey
Europhrosine gin
Crescent vodka
Tocamba Azul tequila
Old New Orleans rum

PRESTIGE SPIRITS

Chivas Regal scotch
Makers Mark bourbon
Bombay Sapphire gin
Grey Goose vodka
Crown Royal Canadian whiskey
Sauza Gold tequila
Bacardi rum

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Michelob

BEER

40 Arpent Brewing
Nola Brewing Co.

IMPORTED BEER

Heineken, Amstel Light, Corona

MICRO BREW BEER

Abita Amber

SPECIALTY DRINKS

HURRICANE | \$9 PER DRINK

MINT JULEP | \$9 PER DRINK

BLOODY MARY | \$8 PER DRINK

MIMOSA | \$8 PER DRINK

CHAMPAGNE PUNCH | \$95 PER GALLON

MARTINI BAR | \$12 - \$15 PER DRINK

SOFT BEVERAGES

SOFT DRINKS

MINERAL WATER

SPARKLING WATER

FRUIT JUICE

All prices are subject to a 24% taxable service charge and 11% sales tax.
Prices are subject to change.





BEVERAGES

Each package includes unlimited consumption of mixed drinks, signature wines, imported and domestic beer, and soft drinks. Bartender fees are not included package bar pricing.

SPIRIT PRICING

PREMIUM SPIRITS*

ONE HOUR	\$19 PER GUEST
TWO HOURS	\$27 PER GUEST
THREE HOURS	\$34 PER GUEST
FOUR HOURS	\$11 PER GUEST

TOP SHELF SPIRITS*

ONE HOUR	\$25 PER GUEST
TWO HOURS	\$33 PER GUEST
THREE HOURS	\$40 PER GUEST
FOUR HOURS	\$14 PER GUEST

LOCAL FLAVORS*

ONE HOUR	\$23 PER GUEST
TWO HOURS	\$30 PER GUEST
THREE HOURS	\$37 PER GUEST
FOUR HOURS	\$12 PER GUEST

BAR PRICING

HOSTED BAR†

PREMIUM SPIRITS	\$8 EACH
LOCAL FLAVOR SPIRITS	\$9 EACH
TOP SHELF SPIRITS	\$10 EACH
CORDIALS	\$10 EACH
SIGNATURE WINE	\$9 PER GLASS
DOMESTIC BEER	\$6 EACH
IMPORTED BEER	\$7 EACH
MICRO BREW BEER	\$7 EACH
SPARKLING, MINERAL WATER	\$5 EACH
SOFT DRINKS, JUICES	\$5 EACH

CASH BAR†

PREMIUM SPIRITS	\$9 EACH
LOCAL FLAVOR SPIRITS	\$10 EACH
TOP SHELF SPIRITS	\$11 EACH
CORDIALS	\$12 EACH
SIGNATURE WINE	\$10 PER GLASS
DOMESTIC BEER	\$7 EACH
IMPORTED BEER	\$9 EACH
MICRO BREW BEER	\$8 EACH
SPARKLING, MINERAL WATER	\$6 EACH
SOFT DRINKS, JUICES	\$6 EACH

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*Per guest, per hour package pricing Package bars provide you with an established per person price prior to the function. \$150 each per three hour shift. \$25 each per additional hour.

†Per drink, posted to the master bill. Cashier/Bartender fees apply to cash and hosted bar. \$100 each per three hour shift, \$25 per additional hour.

BEVERAGES

WINE LIST

HOUSE WINES

TIER I

M•A•N Family Wines, South Africa
Chardonnay, Merlot, Cabernet Sauvignon

TIER II

Wente Hayes Ranch, Livermore Valley California
Chardonnay, Merlot, Cabernet Sauvignon

TIER III

Highway 12 Vineyards & Winery, Sonoma County
Chardonnay, Pinot Noir, Cabernet Sauvignon

SUPER PREMIUM

Franciscan, Napa Valley California
Chardonnay, Merlot, Cabernet Sauvignon

GLASS BOTTLE

\$9 \$37

\$12 \$48

\$14 \$58

\$18 \$78



All prices are subject to a 24% taxable service charge and 11% sales tax. Prices are subject to change.

All bottles are 750ml



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