



THE RITZ-CARLTON

NEW ORLEANS



Holiday Menus

*All menus include Coffee, Decaffeinated Coffee,
Iced Tea and an assortment of Hot Teas*

A 25% taxable service charge and 10.995% sales tax will be applied to all food and beverage. An additional charge of \$100.00 applies for groups of less than 20 guests.

HOLIDAY BRUNCH BUFFET

\$75 per guest

SALADS

Mixed Green Salad
Homemade Ranch Dressing and
Rosemary White Balsamic
Vinaigrette

Creole Chicken Pasta Salad
with Fresh Herbs

Tomato and Cucumber Salad
Creamy Red Wine Vinaigrette

HOT PRESENTATIONS

Scrambled Eggs

Breakfast Potato Hash

Pecan Wood Smoked Bacon

Cajun Fried Turkey Breast with
Caramelized Onion, Natural Jus

Cornbread Dressing

Roasted Winter Vegetables

BBQ Shrimp and Grits

EGGS AND OMELET STATION

Farm Fresh Eggs and Egg Whites with
Black Forest Ham, Roasted Turkey,
Smoked Bacon, Wild Mushroom,
Red Onion, Bell Pepper, Spinach,
Arugula, Cheddar, Pepper Jack, and
Mozzarella

BAKERY

Assorted Breakfast Pastries

DESSERT DISPLAY

Apple Strudel

Sweet Potato Pie

Fruit Cake

La Buche de Noel

DESSERT ACTION STATION

Cherries Jubilee
Chef's Attendant Included

THE MISTLETOE

(Light Reception)

\$70 per guest

COLD CANAPÉS

(Choose Two)

Chilled Jumbo Shrimp with Remoulade Sauce

Sweet White Wine Poached Pear, Prosciutto
and Brie on Focaccia

Sautéed Mushroom, Caramelized Onion,
and Roasted Red Pepper on Flatbread

HOT CANAPÉS

(Choose Two)

Andouille Sausage Wellington with
Creole Mustard

French Onion Tart with Maytag
Blue Cheese

Jambalaya Fritter with Crystal Aioli

COLD DISPLAYS

(Choose One)

Assorted Artisanal Cheese: Dried
Fruits, Nuts, Grapes, Crostini, and
Rice Crackers

Seasonal Vegetable Crudités:
House Made Ranch Dressing,
Roasted Garlic Hummus

HOT DISPLAYS

(Choose One)

Crawfish Monica: Fusilli Pasta, Crawfish,
Cream, Lemon, White Wine, and Green Onion

Chicken and Andouille Jambalaya

Crawfish Étouffée, Rice Pilaf

DESSERT DISPLAY

Strawberry Eclair

Pumpkin Pie

La Buche de Noel

DECK THE HALLS

(Heavy Reception)

\$105 per guest

COLD CANAPÉS

Smoked Chicken and Apple
Salad Tartlet

Tomato, Artichoke and Olive
Brochette Herb Pesto

Goat Cheese Nougat,
Cranberry, Candy Pecan on
Savory Biscotti

SLIDER BAR

Grilled Chicken with Pepper
Jelly

Shredded Pork, Pickled Red
Onion on Country Biscuit

Pulled Duck "Gumbo" with
Cajun Pickle

Grilled Portobello Mushroom
with Herb Goat Cheese,
Roasted Tomato and Spinach

HOT CANAPÉS

Pecan Crusted Chicken with House
Made Pepper Jelly

BBQ Chicken on Sweet Potato
Biscuit

Mini Lump Crab Cakes with
Garlic Aioli

SALADS

Baby Lettuces Salad
Pancetta Dressing and
Creole Mustard Vinaigrette

Toasted Quinoa Salad
Parsley, Roasted Garlic,
Lemon, Tomato and Red
Onion

SOUP

Chicken and Andouille
Gumbo, Rice

RISOTTO STATION

Crawfish, with Asparagus,
Sweet Corn, Shallot, Parmesan

Grilled Chicken Breast with
Artichoke, Onion, Red Pepper,
English Peas, Asiago

Forest Mushroom, Plum
Tomatoes, Roasted Garlic,
Spinach

DESSERTS

Toblerone Chocolate Mousse

Praline Pumpkin Cheesecake

Chocolate Rum Cake

Eggnog Crème Brulée

La Buche de Noël

LE REVEILLON

(Dinner Buffet)

\$95 per guest

SOUP

Butternut Squash and Carrot

SALADS

Mixed Greens Salad with Balsamic
Dressing and Red Wine Vinaigrette

Bulgur Salad, Sautéed Mushrooms, Bell
Pepper, Green Onion, Olive Oil and
Sherry Vinegar

Tomato and Asparagus Salad with Pickled
Red Onion and Herb Vinaigrette

HOT PRESENTATIONS

Blackened Redfish with Crawfish
Cream Sauce

Herb Roasted Chicken Breast with
Sautéed Spinach, Caramelized
Onion and Tomato Jus

Green Bean Casserole

Boursin Garlic Mashed Potatoes

Shrimp and Mirliton Dressing

ACTION STATION

Whole Roasted Beef Tenderloin with
Sweet Onion Demi, Au Poivre and
Creole Mustard
Cream Sauces
Assorted Dinner Rolls
Chef's Attendant Included

ACTION STATION

Salt Crusted Strip Loin with
Horseradish Cream
Assorted Dinner Rolls
Chef Carver Included

DESSERTS

Cherry Chocolate Slice

Carrot Cake

Linzer Slice

Spiced Pecan Tart

Red Velvet Cake

‘TIS THE SEASON

(Plated Dinner)

*For Each Course, Choose One of the Following
Menu Price Determined by Entrée Selection*

PLATED SOUP SELECTIONS

Crawfish Bisque

Artichoke Volute

PLATED SALAD SELECTIONS

Farmers Market Salad with
Oregano Vinaigrette

Roasted Beet Salad, Humboldt Fog, Petite
Lettuces, Toasted Almonds, Banyuls
Vinaigrette

PLATED ENTRÉE SELECTIONS

Pan Seared Mahi-Mahi \$76

Sweet Plantains, Broccolini, Tropical Salad

Cornbread Stuffed Turkey Roulade \$74

Buttermilk Mash Potato, Haricot Verts, Black
Pepper Gravy

Rosemary Chicken Breast \$74

Oven Roasted Winter Vegetables, Wild

Mushroom Risotto, Marsala Sauce

Grilled Filet of Beef \$92

Brabant Potatoes, Roasted Baby Heirloom

Carrots, Red Wine Reduction

Tea Brine Pork Chop \$78

Sweet Potato Mousseline, Roasted Broccolini,
Bourbon Demi

Filet of Beef and Blackened Shrimp \$105

Caramelized Onion Potato Hash, Asparagus,
Green Peppercorn Sauce and Pepper Coulis

PLATED DESSERT SELECTIONS

Raspberry Chestnut Madagascar

Chestnut Cream, Pistachio Biscuit,

Raspberry Gelee, Chocolate Ganache

Milk Chocolate Hazelnut Cake

Milk Chocolate Chantilly Perfumed with
Bailey's Liquor, Hazelnut Cake, Blueberry
Sauce

Holiday Rum Cake

Vanilla Bourbon Sauce

Ginger Cardamom Crème Brulée

Honey Pistachio Madeleine and Berries

Dulce de Leche Cheese Cake

Swirl of caramel and hint of coffee

HOLIDAY CHEER

Wine and Spirits

\$150 bartender fee for the first 2 hours and \$75 every hour thereafter

Bartender Fees Apply to All Bar Packages

HOLIDAY HOSTED BAR PACKAGE

\$26 one hour, \$13 per guest each additional hour
Grey Goose Vodka, Tanqueray Gin, Chivas Regal
Scotch, Crown Royal Whiskey, Buffalo Trace
Bourbon, Bacardi Rum, 1800 Resposado Tequila,
Imported and Domestic Beer, Bottled Water,
Assorted Soft Drinks

SPARKLING & CHAMPAGNE

Ritz, Brut, Champagne, France,
NV *\$165 per bottle*

Lamberti Prosecco, Extra Dry,
Prosecco, Treviso, Italy
\$65 per bottle

Dom Perignon, Brut, Champagne,
France, 2002 *\$400 per bottle*



WHITE WINE

Beringer, White Zinfandel, California
\$40 per bottle

Ponzi, Pinot Gris, Willamette Valley,
Oregon *\$70 per bottle*

Morgan, Sauvignon Blanc, Monterey
County, California *\$58 per bottle*

Cakebread Cellars, Chardonnay,
Napa Valley, California *\$125 per bottle*

Sterling, Chardonnay, Napa Valley,
California *\$68 per bottle*

RED WINE

Elk Cove, Pinot Noir, Willamette Valley,
California *\$70 per bottle*

Sterling, Merlot, Napa Valley, California
\$70 per bottle

Seghesio, Zinfandel, Sonoma County,
California *\$65 per bottle*

Groth, Cabernet Sauvignon, Oakville,
California *\$125 per bottle*

Fuse, Cabernet Sauvignon, Napa Valley,
California *\$90 per bottle*

SPECIALTY HOLIDAY COCKTAILS

Candy Cane Cocktail

Egg Nog Martini

White Snow Wine Sparkler

Berry Little Cocktail

Cranberry Cosmopolitan

Amaretto-Bourbon Punch

Choose One as Your Signature Drink