

Buffet Lunch Suggestions

Louisiana Deli Buffet

Okra Gumbo With Crawfish and Shrimp
Grilled Seasonal Vegetable Platter with Herb Aioli
Sliced Meats to include: Oven Roasted Turkey, Roast Beef, Pork Tenderloin,
Smoked Ham, Shredded Lettuce, Sliced Tomatoes, Sliced Cheese and Condiments
Hearth Baked Breads: Pullman (Dome Cut) Sourdough and Whole Wheat
Baby Red Potato Salad
Crawfish Pasta Salad
Caramelized Pecan Cheesecake
Iced Tea, Coffee, Decaffeinated Coffee and Tea
\$ 27.00

New Orleans Po Boy Buffet

Seafood Gumbo
Muffaletta Pasta Salad
Hot Items: Fried Shrimp and Slow Roast Beef with Creamy Au Jus
Shredded Lettuce, Sliced Tomatoes, Tartar Sauce Hot Sauce, and Condiments
Bread: New Orleans French Bread and 7-Grain Kaiser Rolls
Zapp's Potato Chips
Lemon Ice Box Pie
Iced Tea, Coffee, Decaf Coffee and Tea
\$28.00

Warehouse District Buffet

Oyster and Artichoke Soup
Green Salad with Sun Dried Cherries, Candied Walnuts, Chevre, Dill, Cilantro in a Citrus Vinaigrette
Crawfish and Creole Tomato Salad with Hoisin Vinaigrette
Herb Roasted Chicken in Au Jus
Fried Catfish with Tartar Sauce
Roasted New Potatoes
Green Bean Casserole
Chocolate and Pistachio Canolis
White Chocolate Pecan Pie
Iced Tea, Coffee, Decaffeinated Coffee and Tea
\$ 32.00

Hot Buffets Require a Minimum of 15 People.
All prices subject to 9.75% sales tax and 21% service charge



hampton inn and suites
1201 convention center blvd. • new orleans, louisiana 70130
504.299.8400 • fax 504.299.8401 • joels.com

Buffet Lunch Suggestions

Creole Buffet

Crawfish Etouffee

House Salad with Cucumbers, Radishes and a Southern Green Onion Dressing

Tomato and Mozzarella Cheese Salad with Balsamic Vinaigrette

Filet of Tilapia with Jumbo Shrimp Finished with a Lemon Butter Beurre Blanc

Mixed Chicken Finished with a Green Onion and Mushroom Marsala Sauce

Rice Pilaf

Corn Maquechoux

Old Fashioned Bread Pudding with Crème Anglaise

Garlic Bread, Creole Cheddar Biscuits and Butter, Iced Tea, Coffee, Decaffeinated Coffee and Tea

\$31.00

Bienville Lunch Buffet

Duck and Andouille Sausage Gumbo

Baby Spinach with Prosciutto Ham, Shaved Red Onions, Toasted Pecans And Raspberry Vinaigrette

Cucumber & Tomato Salad

Medallions of Mahi-Mahi in a Citrus Beurre Blanc, topped with Caramelized Onions and Leeks

Oven Roasted Pork Tenderloin with a Creamy Herb Orzo Pasta

Provencal Style Ratatouille

Oven Roasted Sweet Potatoes

Fresh Seasonal Fruits with Devonshire Cream, Chocolate and Pistachio Canolis

Homemade Breads and Butter, Iced Tea, Coffee, Decaffeinated Coffee and Tea

\$ 32.00

Conti Lunch Buffet

Sweet Corn and Crab Bisque

Arugula Salad with Pickled Sweet Onions, Roasted Red and Poblano Peppers, Nicoise Olives, Goat Cheese
with a Red Wine Vinaigrette

Vegetable Pasta Salad with Lemon Dijon Dressing

Jambalaya Cakes with Wilted Spinach and BBQ Shrimp

Beef Tenderloin Medallions with Sauce Au Poivre

Fresh Julienne Vegetables

Potato Croquette

Chocolate Soufflé Cakes with Raspberry Coulis, Sweet Potato Pecan Pie

Homemade Breads and Butter, Iced Tea, Coffee, Decaffeinated Coffee and Tea

\$ 34.00

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Buffet Lunch Suggestions

Creole Buffet

Seafood Gumbo
House Salad with a Southern Green Onion Dressing
Cucumber & Tomato Salad
Filet of Tilapia with Jumbo Shrimp Finished with a Lemon Butter Beurre Blanc
Creole Smothered Pork Chops
Dirty Rice
Corn Maquechoux
Caramelized Pecan Cheesecake
Lemon Squares
Garlic Bread and Creole Cheddar Biscuits and Butter
Iced Tea, Coffee, Decaffeinated Coffee and Tea
\$32.00

Bienville Lunch Buffet

Duck and Andouille Sausage Gumbo
Baby Spinach with Prosciutto Ham, Shaved Red Onions, Toasted Pecans And Raspberry Vinaigrette
Tomato and Mozzarella Cheese Salad with Fresh Basil
Medallions of Mahi-Mahi in a Citrus Beurre Blanc, topped with Caramelized Onions and Leeks
Oven Roasted Pork Tenderloin with a Creamy Herb Orzo Pasta
Provencal Style Ratatouille
Oven Roasted Sweet Potatoes
Fresh Seasonal Fruits with Devonshire Cream
Chocolate and Pistachio Canolis
Homemade Breads and Butter
Iced Tea, Coffee, Decaffeinated Coffee and Tea
\$ 32.00

Conti Lunch Buffet

Sweet Corn and Crab Bisque
Grilled Vegetable Platter with Herb Aioli
Southwest Style Pasta Salad
Jambalaya Cakes with Wilted Spinach and BBQ Shrimp
Beef Tenderloin Medallions with Sauce Au Poivre
Fresh Julienne Vegetables
Potato Croquette
Chocolate Soufflé Cakes with Raspberry Coulis
Sweet Potato Pecan Pie
Homemade Breads and Butter
Iced Tea, Coffee, Decaffeinated
Coffee and Tea
\$ 34.00

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