

Seated and Served Lunch Suggestions

All Luncheons are served with Your Choice of Soup or Salad and Dessert
Assorted Bread Rolls
Iced Tea, Coffee, Decaffeinated Coffee and Tea

Soups:

Oyster and Artichoke Soup
Okra Gumbo with Crawfish and Shrimp
Roasted Eggplant and Tasso Soup
Oven Roasted Tomato Bisque
Mushroom Bisque
Shrimp Bisque
Oyster Rockefeller Soup

Salads:

Fresh Baby Greens with Wild Mushroom and Truffle Vinaigrette

Grilled Asparagus tossed in Lemon Vinaigrette, Fresh Garden Greens,
Finished with Roasted Red Pepper Coulis and Pumpkin Seed and Herb Oil

Baby Spinach tossed in Andouille Vinaigrette,
Completed with Shaved Manchego Cheese

Boston Bib Lettuce and Red Endive Salad with Gorgonzola Cheese, Orange Segments
Candied Pecans in a Spicy Orange Vinaigrette

Avocado and Tomato Salad accompanied by Arugula Lettuce,
Finished with Balsamic Vinaigrette and Mozzarella Crouton **-add \$ 2.00**

Classic Caesar Salad,
Accompanied by Crispy Sourdough Croutons and Shaved Parmesan Cheese

Mesculin Greens with Roasted Corn, Avocado, Toasted Pine Nuts, Sweet Potato Hay
with a Orange Vinaigrette

All prices subject to a 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

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Entrees

Shrimp and Andouille Sausage Linguini with Parsley and Green Onions in a Savory Roux Base Sauce,
\$ 22.00

Pecan Crusted Trout with Creole Meuniere Sauce,
Panache of Vegetables and Fresh Oven Roasted Potatoes
\$ 24.00

Smoked Gouda Cheese and Tasso Stuffed Chicken Breast with a Fresh Tomato Confit, Rice Pilaf and Sautéed
Spinach
\$ 24.00

Breast of Chicken Finished with a Green Onion and Mushroom Marsala Sauce with Gratin Potatoes and
Haricot Vert
\$26.00

French Cut Pork Chop with Mashed Sweet Potatoes in a Candied Pecan Demi Glaze with Snow Peas
\$28.00

Pan Seared Pork Tenderloin Medallions,
Served with a Roasted Corn and Herb Orzo Pasta
\$ 29.00

Cumin and Coriander Marinated Grilled Mahi-Mahi,
Topped with Caramelized Onions and Leeks, Served with Citrus Beurre Blanc And Duchess Potatoes
\$ 30.00

6 oz Petite Filet of Beef with Sauce Au Poivre,
Fresh Grilled Asparagus and Potato Croquettes
\$ 34.00

Vegetarian Lunch Entrees

Wild Mushroom Strudel,
Creamy Herb Sauce and a Watercress and Carrot Salad
\$ 22.00

Fettuccini Pasta with Sun Dried Tomatoes, Capers and Kalamata Olives
\$ 20.00

Italian Style Vegetable and Wild Mushroom Risotto,
Finished with Fresh Mascapone Cheese and Fresh Herbs
\$ 22.00

Old Fashioned Eggplant Parmesan,
Served with a Tomato and Basil Sauce and Fresh Spaghetti Pasta
\$ 21.00

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Desserts

Fresh Seasonal Fruit Tarts

Individual Chocolate Soufflé Cake with Raspberry Coulis

Brandy Snap Basket filled Fresh Berries and Devonshire Cream

Old Fashioned Chocolate and Pistachio Canolis

Espresso Pots de Crème

Southern Style Sweet Potato and Pecan Pie

Banana Foster Cobbler with a Cinnamon Sugar Crust and Chantilly Crème Sauce

Banana Chocolate Tart Finished with Whip Cream

Orange Crème Brulee

Caramelized Pecan Cheesecake

White Chocolate Pecan Pie

White Chocolate or Old Fashioned Bread Pudding with Crème Anglaise

Hazelnut Mousse Daiquoise

Italian Style Tiramisu

Homemade Flan with and Caramel Sauce

Lemon Ice Box Pie

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