

Catering Package

CHATEAU LEMOYNE features vast settings for the perfect meeting. Our newly renovated spaces open up to the garden courtyard featuring natural lighting, accented brick walls and a picturesque view. We will help make your meeting a success by providing a creative space, superb customer service and savory food.

Our Director of Sales and Catering Coordinator will be happy to assist you with our package options in order to create the ideal event. On behalf of the staff, thank you for giving us the opportunity to be a part of your experience.

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CHATEAU LEMOYNE & RF's Restaurant

301 Dauphine Street
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DINING MUSIC COCKTAILS



CHATEAU LEMOYNE
FRENCH QUARTER

Break Packages

(Minimum 10 people)
Based on 1 hour of service

Sweet Tooth

Freshly Baked Cookies and Brownies
New Orleans Roast Coffee Station
\$8.95/person

Movie Theater

Buttered Popcorn and Assorted Chips
Mini Candy Bars
Assorted Soft Drinks & Iced Tea
\$9.95/person

Refresh

Sliced seasonal Fresh Fruit and Berries
Individual Assorted Yogurts & Granola
Assorted Juices (OJ, Apple Juice, Cranberry and Grapefruit)
\$11.95/person

Afternoon Delight

Finger Sandwiches
Louisiana Zapp's Chips
Assorted Soft Drinks
\$12.95/person

After Hours

International and Domestic Cheese Display with Gourmet Crackers
Fresh Seasonal Fruit Platter
House Chardonnay and Cabernet
\$21.95/person

DINING MUSIC COCKTAILS

Prices subject to Applicable Tax and 23% Service Charge

Contact Megan Sapp, Sales & Catering Coordinator at 504-586-7558 email: megan@rfsnola.com

All Day Break Packages
(Minimum 10 people)

Basic Package

Assorted Baked Pastries & Muffins
Orange Juice
New Orleans Roast Coffee Station

Premium Package

Assorted Baked Pastries & Muffins
Orange Juice
Traditional (Hot) Breakfast Buffet
New Orleans Roast Coffee Station

Mid-Morning

Freshly Brewed Coffee

Mid-Afternoon Break

Baked Cookies and Brownies
Refresh of Coffee Station

\$14.95 per person

\$19.95 per person



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Corporate Plus Package

(Minimum 10 people)

\$38.95/person

Continental Breakfast

Assorted Pastries, Croissants and Muffins

Served with Butter & Jelly

Assorted Chilled Juices

New Orleans Roast Coffee Station

(Upgrade to Hot Traditional Breakfast Buffet - \$4.00/person)

Morning Break

Assorted Granola Bars,

Dannon Light & Fit Yogurts

Freshly Brewed Coffee

Assorted Soft Drinks and Iced Tea

Lunch

Create Your Own Sandwich

Includes:

Fresh Sliced Fruit Platter

Italian Pasta Salad

Garden Salad with Assorted Dressing

A Selection of Deli Meats:

Sliced Turkey

Roast Beef

Honey Ham

Assorted Breads and Rolls

Lettuce, Sliced Tomatoes & Dill Pickles

Condiments on the side

Freshly Baked Cookies

Assorted Soft Drinks, Water & Iced Tea

Afternoon Break

Assorted Cookies & Brownies

Soft Drinks and Bottled Water

Refresh Coffee Station

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A La Carte

Assorted Breakfast Pastries, Muffins & Cinnamon Rolls	\$19.95 / dozen
Baked Cookies and Fudge Brownies	\$19.95 / dozen
Chocolate Chip, Oatmeal, Peanut Butter, White Chocolate Macadamia Nut	
Dannon Light & Fit Yogurts	\$19.95 / dozen
Bagels served with Cream Cheese	\$26.95 / dozen
Bag of Chips (assorted)	\$1.95 each
Fruit Platter	
Petite- serves 25	\$49.95 / tray
Small- serves 50	\$89.95 / tray
Medium- Serves 100	\$149.95 / tray
Large- Serves 150	\$194.95 / tray
Fresh Vegetable Crudités	
Petite- serves 25	\$49.96 / tray
Small- serves 50	\$89.95 / tray
Medium- Serves 100	\$149.95 / tray
Large- Serves 150	\$209.95 / tray
New Orleans Roast Coffee	
Small- serves 10 cups	\$29.95
Large- serves 20 cups	\$39.95
Chilled Assorted Juices	\$19.95
(One carafe of each)	
OJ, apple, cranberry, grapefruit	
Assorted Soft Drinks	\$1.95 each
Bottled Water	\$1.95 each
Hot Tea (Individual Bags)	\$24.95 / dozen
Sweet / Unsweetened Tea	\$15.95/gallon

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Breakfast Selections

(Serves 10 guests)
(Replenished for two hours)

Basic Continental

Assortment of Pastries and Muffins, orange juice and New Orleans Roast coffee station

\$9.95 / person

Add individual yogurts, granola and croissants

+\$5.00 / person

Add seasonal fresh fruit

+\$3.00 / person

Healthy Continental Buffet \$14.95 / person

Seasonal fresh fruit bowl, Dannon Light and Fit yogurts with granola, assorted cold cereals with milk, oatmeal, orange juice and New Orleans Roast coffee station

Traditional Breakfast Buffet \$18.95 / person

Scrambled eggs, bacon **or** sausage, hash brown potatoes **or** grits, house-made biscuits and country gravy, sliced fresh fruit, orange juice and New Orleans Roast coffee station

Good Morning Buffet \$21.95 / person

Sliced seasonal fresh fruit platter, assorted cold cereals, scrambled eggs, sausage and bacon, hash brown potatoes, assorted juices, milk and New Orleans Roast coffee station

Big Day Buffet \$21.95 / person

Sliced seasonal fresh fruit display, assorted individual yogurt, scrambled eggs, sausage and bacon, pancakes with maple syrup, assorted juice and New Orleans Roast coffee station

Add-Ons:

These are enhancements to be added to a buffet, not sold alone

Build Your Own Parfait

A variety of yogurt flavors with an assortment of different toppings including cold cereal, fresh fruit, granola and nuts. May be added to your buffet for additional \$5.95 / person

Build Your Own Oatmeal

Hot house-made oatmeal with an assortment of add-ons including cranberries, blueberries, walnuts, peanut butter, honey, maple syrup, cinnamon and brown sugar. May be added to any buffet for an additional \$5.95 / person

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Create Your Own Lunch Buffet

(Minimum 15 guests)

Served with a fresh garden salad, Chef's choice dessert, rolls with butter, iced tea, New Orleans Roast coffee and decaf

Please select your choices from the list below:

One Entree, One Side, One Vegetable, Chef's Choice Dessert \$19.95 / person

Two Entrees, One Side, One Vegetable, Chef's Choice Dessert \$24.95 / person

Three Entrees, One Side, One Vegetable, Chef's Choice Dessert \$30.95 / person

Entrée Selections:

Crawfish Monica Penne Pasta
Pecan Crusted Gulf Fish in a Lemon Butter Beurre Blanc
Southern Fried Chicken
Roasted Turkey and Dressing
Roasted Pork Loin in a Creole Mustard Sauce
Blackened Chicken Breast
Baked Parmesan Pork Chops
Sliced Roast Beef with Au Jus
Spaghetti and Italian Meatballs
Chicken Saltimbocca (Baked Chicken stuffed with Spinach and wrapped in Prosciutto)

Vegetable Selections:

Green Bean Almandine
Broccoli in Butter Sauce
Brown Sugar Glazed Carrots
Grilled Asparagus
Sauteed Zucchini and Squash

Side Selections:

Garlic Roasted Mashed Potatoes
Spiced Rice Pilaf
Creamy Alfredo Pasta
Rosemary New Potatoes
New Orleans Red Beans and Rice
Baked Macaroni and 3-Cheese
Au Gratin Potatoes

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Specialty Buffets

(Minimum 15 guests)

All Buffet include Iced Tea, Iced Water and New Orleans Roast Coffee Station and Chef's Choice Dessert (unless stated otherwise)

Italian Buffet

Chicken Parmesan, Lasagna, Alfredo Pasta, Vegetable Medley, Tomato and Cucumber Basil Salad, Caesar Salad and Garlic Bread

Lunch \$27.95++ / person Dinner \$31.95++ / person

Nawlins Buffet

Southern Fried Chicken, Chicken and Andouille Jambalaya, Seafood Gumbo or Crawfish Etouffee, Sautéed Vegetables, Hush Puppies, Mixed Greens Salad and Warm Rolls

Lunch \$23.95++ / person Dinner \$28.95++ / person

South Louisiana BBQ

BBQ Chicken, Sausage and Cochon De Lait with Potato Salad, Baked Beans, Macaroni and Cheese and Garlic Bread

Lunch \$22.95++ / person Dinner \$27.95++ / person

Bayou Buffet

Garden Salad with Assorted Dressings, Chicken and Andouille Jambalaya, Fried Catfish and Fried Shrimp with Cocktail & Remoulade sauces, Green Beans, Rosemary Potatoes, Rolls with Butter and Bread Pudding

Lunch \$17.95++ / person Dinner \$21.95++ / person

Baked Potato Bar

Baked Potatoes with assorted toppings including: Grilled Chicken, Bacon, Broccoli, Chives, Sautéed Mushrooms, Jalapenos, Caramelized Onions, Shredded Cheeses, Sour Cream, Butter and BBQ Sauce

Lunch \$15.95++ / person Dinner \$19.95++ / person

Taco Bar

Ground Seasoned Beef, Shredded Chicken, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Onions and Peppers, Jalapenos, Salsa, Sour Cream, Guacamole with Taco Shells & Flour Tortillas.

With Sides of Black Beans, Refried Beans & Yellow Rice.

Add Steak for \$3/person - Add Shrimp for \$4/person

Lunch \$16.95 / person Dinner \$20.95 / person

Build Your Own Burger Bar

Ground Beef Patty or Grilled Chicken with Toppings of Sliced Cheddar Cheese & Pepper Jack, Bacon, Leaf Lettuce, Sliced Tomatoes, Onions, Pickles. Condiments of Ketchup, Mayo, Mustard and BBQ Sauce with Assorted Buns. With French Fries & Potato Salad

Lunch \$16.95 / person Dinner \$20.95 / person

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Box Lunches

(Minimum 10 guests)

All box meals are served with chips, cookie and drink

Group of 20 people or less, choice of 2 sandwiches

Group of 20 people or more, choice of 3 sandwiches

\$15.95 per guest

Choose a Sandwich:

Honey Ham and Colby Cheese

Sliced Honey Ham and Colby Cheese on sliced White & Wheat Bread with Lettuce and sliced Tomatoes

Roasted Turkey and Provolone Cheese

Sliced Turkey and Provolone on sliced White & Wheat Bread with Lettuce and sliced Tomatoes

Veggie PoBoy

Sliced Cucumbers, Red Onions, Alfalfa Sprouts, Avocado, Lettuce and sliced Tomato served on Leidenheimer French Bread

Roast Beef PoBoy and Swiss Cheese

Sliced Roast Beef with Swiss Cheese on Leidenheimer French Bread with Lettuce and sliced Tomatoes

Classic Club

Honey Ham, Roasted Turkey, Bacon and Colby Jack Cheese served with Lettuce and sliced Tomatoes on a Toasted Brioche Bun

Chicken Salad Croissant

House-made Chicken Salad, Lettuce and sliced Tomatoes served on a fresh Croissant

Choose a Drink:

Bottled Water

Soft Drink (Coke, Diet Coke, Sprite)

Iced Tea (Dine In Only)

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(**Platters**)
(Serves 10 people)

PoBoy Platter

Roasted Sliced Turkey, Honey Ham and Roast Beef served on Leidenheimer French Bread and dressed with Lettuce and Tomato, condiments the side
\$74.95

Sandwich Platter

An assortment of Honey Ham with Cheddar Cheese, Roasted Sliced Turkey with Colby Jack Cheese and Veggie Sandwiches on White and Wheat Bread, dressed with Lettuce and Tomato, condiments on the side
\$74.95

Fresh Wrap Platter

A selection of our signature Tortillas wraps filled with Grilled Chicken, Shredded Cheeses and Lettuce with ranch dressing, honey mustard and garlic aioli served on the side
\$79.95

Dessert

(Serves 10 people)

Whipped Chocolate Mousse with Fresh Berries	\$60.00
Fresh Berry Parfait	\$65.00
Cheesecake (flavors change seasonally)	\$70.00
Warm Bread Pudding (flavors change seasonally)	\$75.00
Apple Strudel drizzled with Caramel and Chantilly Cream	\$55.00
New Orleans Beignets Bites with Dipping Sauces (3 dozen) French-style doughnuts, lavishly covered with powdered sugar	\$45.00

Build Your Own Party

Fresh Vegetable Crudité

Freshly cut seasonal vegetables with dips

Petite (Serves 25)	\$50.00
Small (Serves 50)	\$90.00
Medium (Serves 100)	\$150.00
Large (Serves 150)	\$210.00

Display of Sliced Seasonal Fresh Fruit

Petite (Serves 25)	\$50.00
Small (Serves 50)	\$90.00
Medium (Serves 100)	\$150.00
Large (Serves 150)	\$210.00

International Cheese Tray

Variety of domestic and imported cheeses served with crackers

Petite (Serves 25)	\$50.00
Small (Serves 50)	\$100.00
Medium (Serves 100)	\$175.00
Large (Serves 150)	\$225.00

The Perfect Combination

Fresh fruit display and International cheese display with an assortment of crackers

Petite (Serves 25)	\$60.00
Small (Serves 50)	\$115.00
Medium (Serves 100)	\$195.00
Large (Serves 150)	\$250.00

Assorted Finger Sandwiches

Tray of 25 sandwiches	\$50.00
Tray of 50 sandwiches	\$100.00
Tray of 100 sandwiches	\$175.00
Tray of 150 sandwiches	\$225.00

Iced Shrimp Display

100 Piece Display	\$275.00
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Hors d' Oeuvres

(Prices are per 50 pieces)

Marinara Meatballs	\$80.00
Mini-Muffalettas	\$150.00
Chicken and Sausage Jambalaya (serves 50)	\$135.00
Deviled Eggs	\$125.00
Fried Mushrooms	\$135.00
Chicken Drumettes	\$135.00
Fried Catfish with Remoulade Sauce	\$135.00
Chicken, Crawfish or Beef Quesadilla	\$135.00
Smoked Sausage Pieces	\$210.00
Mushroom Caps stuffed with Louisiana Shrimp	\$210.00
Bacon Wrapped Shrimp	\$300.00
Beef or Chicken & Veggie Skewers	\$300.00

Snacks and Dips

Snacks by the Bowl (Chips or Pretzels – serves 20)	\$30.00
Mixed nuts (serves 20)	\$35.00
Chip and Dip Tray (serves 20)	\$40.00
Hummus and Pita (serves 20)	\$45.00
Hot Spinach Dip and Crackers (serves 20)	\$50.00
Louisiana Crab Dip with Bread Chips / Crackers (20 servings)	\$150.00

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