



Break Packages

(Minimum 10 people)
Based on 1 hour of service

Sweet Tooth

Cookies and Brownies
Coffee Station
\$6.95/person

Movie Theater

Popcorn and Chips
Assorted Mini Candy Bars
Coffee Station
\$7.95/person

Refresh

Sliced seasonal Fresh Fruit and Berries
Assorted Juices
Individual Assorted Yogurts
\$9.95/person

Afternoon Delight

Croissants Filled with: Ham and Provolone, Turkey and Cheddar, or Spinach and Feta
\$10.95/person

After Hours

House Chardonnay and Cabernet
International and Domestic Cheese Display with Gourmet Crackers
Fresh Seasonal Fruit
\$17.95/person

All Day Break Packages

(Minimum 10 people)

Basic

Breakfast

Assorted Baked Pastries and Muffins

Orange Juice

Coffee Station

Premium

Breakfast

Assorted Baked Pastries and Muffins

Orange Juice

Traditional Breakfast Buffet

Coffee Station

Mid-Morning

Refresh of Coffee

Mid-Afternoon Break

Assorted Cookies and Brownies

Coffee Station

\$12.95 per person

\$16.95 per person

Platters

(Serves 10 people)

Poor Boy Platter

Turkey, Honey Ham and Roast Beef served and dressed with lettuce and tomato, condiments on the side

\$69.95

Sandwich Platter

An assortment of Ham and Cheddar, Turkey and Colby, Veggie sandwiches on White and Whole Wheat Bread, dressed with Lettuce and Tomato, condiments on the side

\$69.95

Fresh Wrap Platter

A selection of our signature Tortillas wraps filled with Grilled Chicken, fresh cheese, and home-made sauces

\$69.95

A La Carte

Assorted Breakfast Pastries, Muffins or Cinnamon Rolls	\$18.95 / dozen
Assorted Cookies and Brownies Chocolate Chip, Oatmeal, Peanut Butter, White Chocolate Macadamia Nut	\$18.95 / dozen
Assorted Individual Yogurt	\$18.95 / dozen
Bagels served with Cream Cheese	\$24.95 / dozen
Fresh Whole Fruit Basket (serves 25)	\$34.95
Bag of Chips (assorted)	\$1.95 each
Fruit Platter	
Petite- serves 25	\$39.95 / tray
Small- serves 50	\$74.95 / tray
Medium- Serves 100	\$149.95 / tray
Large- Serves 150	\$194.95 / tray
Fresh Vegetable Crudités	
Petite- serves 25	\$39.95 / tray
Small- serves 50	\$74.95 / tray
Medium- Serves 100	\$149.95 / tray
Large- Serves 150	\$194.95 / tray
Coffee	
Small- serves 10 cups	\$17.95
Large- serves 20 cups	\$27.95
Chilled Assorted Juices (One carafe of each) OJ, apple, cranberry, lemonade	\$19.95
Assorted Soft Drinks	\$1.95 each
Bottled Water	\$1.95 each
Hot Tea	\$1.95 each
Sweet / Unsweetened Tea	\$14.95/gallon

Prices subject to applicable Sales Tax and 22% Service Charge

Contact Megan Sapp, Sales & Catering Coordinator at 504-586-0972 email: megan@richardfiskes.com

Breakfast Selections

(Serves 10 guests)
(Replenished for two hours)

Basic Continental

Assortment of fruit filled Danish, orange juice, coffee station	\$7.95 / person
Add individual yogurts, croissants and muffins	\$3.00 / person
Add seasonal fresh fruit	\$2.00 / person

Traditional Breakfast Buffet

\$14.95 / person

Scrambled eggs, bacon or sausage, hash brown potatoes or grits, homemade biscuits and country gravy, assorted fresh fruit, orange juice, coffee station

Good Morning Buffet

\$17.95 / person

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

Big Day Buffet

\$18.95 / person

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

Plated Lunch Selections

(Minimum 15 guests)

All plated meals are served with a fresh garden salad, Chef's choice vegetable (excluding pasta dishes), Chef's choice desert, rolls with butter, iced tea, coffee and decaf)

Pecan Glazed Catfish served with Rice Pilaf	\$21.95 / person
10-ounce Sirloin served with Twice Baked Potatoes	\$21.95 / person
Pork Loin topped with Apricot Glaze served with Mashed Potatoes	\$20.95 / person
Grilled Pork Chop served with Baked Sweet Potatoes	\$20.95 / person
Chicken Parmesan served over Angel Hair Pasta	\$20.95 / person
Shrimp Etouffée and White Rice	\$20.95 / person
Chicken Marsala served over Angel Hair Pasta	\$20.95 / person
Blackened Chicken Alfredo served with Bow Tie Pasta	\$18.95 / person
Crab Cakes with Mango Salsa	\$21.95 / person
Grilled Chicken served with Rice Pilaf: (Florentine, Pontchartrain, Blackened, Seasoned, Chipotle Glaze)	\$20.95 / person

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Create Your Own Lunch Buffet

(Minimum 25 guests)

All plated meals are served with a fresh garden salad, Chef's choice dessert, rolls with butter, iced tea, coffee and decaf)

Please select your choices from the list below:

One Entree, One Side, One Vegetable, Chef's Choice Dessert \$16.95 / person

Two Entrees, One Side, One Vegetable, Chef's Choice Dessert \$21.95 / person

Three Entrees, One Side, One Vegetable, Chef's Choice Dessert \$28.95 / person

Entrée Selections:

Crawfish Monica
Pecan Crusted Gulf Fish
Southern Fried Chicken
Catfish Menieure
Roasted Turkey and Dressing
Roast Pork Loin
Blackened Chicken Breast
Baked Pork Chops
Homemade Lasagna
Sliced Roast Beef with Au Jus
Spaghetti and Meatballs
Chicken Saltimbocca

Vegetable Selections:

Green Bean Almandine
Broccoli in Butter Sauce
Brown Sugar Glazed Carrots
Asparagus
Grilled Zucchini
Balsamic Braised Brussel Sprouts

Side Selections:

Garlic Roasted Mashed Potatoes
Rice Pilaf
Alfredo Pasta
New Potatoes
Red Beans and Rice
Macaroni and 3-Cheese
Au Gratin Potatoes

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Box Lunches

(Minimum 10 guests)

All box meals are served with chips, cookie and drink

\$14.95 per guest

Choose a Sandwich:

Ham and Colby Cheese

Sliced Honey Ham and Colby cheese on French Bread with Lettuce and sliced Tomatoes

Turkey and Provolone

Sliced Turkey and Provolone on French Bread with leaf Lettuce and sliced Tomatoes

Veggie Poor Boy

Cucumbers, Red Onions, Alfalfa Sprouts, Lettuce and Tomato served on French Bread

Roast Beef Poor Boy

Sliced Roast Beef On French Bread with Leaf Lettuce and sliced Tomatoes

Classic Club

Ham, Turkey, Bacon and Colby Cheese served with Lettuce and Tomato on our Signature Sourdough Bun

Chicken Salad Croissant

Home-made Chicken Salad, Lettuce, and tomato served on a fresh croissant

Choose a Drink:

Bottled Water

Chilled Soda

Iced Tea (Dine In Only)

Dessert

All dessert's prepared either in-house or by local artisan bakeries.
Each serves 10 guests

Chocolate Mousse with Fresh Berries	\$60.00
Fresh Berry Parfait	\$60.00
Flourless Chocolate Pate	\$60.00
Crème Brule (flavors change seasonally)	\$60.00
Petite Cheesecake (flavors change seasonally)	\$60.00
Bread Pudding (flavors change seasonally)	\$60.00
Warm Apple Strudel with Caramel and Chantilly Cream	\$60.00
Bananas Foster Flambé Station	\$100.00
The Basics An Assortment of fresh baked Cookies and Brownies.	\$60.00

Specialty Dessert Displays

Each serves 10 guests

A Taste of New Orleans Sweets	\$150.00
A selection of fresh-baked and fresh-made New Orleans traditional desserts from our kitchen and other New Orleans treasures such as Angelo Brocato's Ice Cream and Pastry Shop (founded 1905), Sucre, Randazzo's, La Boulangerie, and more. Includes items such as: fresh Cannolis, Moelleux, Beignets, Petit Fours, and more. Presented in a beautiful display.	
Beignets Bites with Assorted Dipping Sauces (3 dozen)	\$45.00
French-style doughnuts, lavishly covered with powdered sugar	

Build Your Own Party

Fresh Vegetable Crudité

Freshly cut seasonal vegetables with dips

Petite (Serves 25)	\$40.00
Small (Serves 50)	\$75.00
Medium (Serves 100)	\$125.00
Large (Serves 150)	\$175.00

Display of Sliced Seasonal Fresh Fruit

Petite (Serves 25)	\$40.00
Small (Serves 50)	\$75.00
Medium (Serves 100)	\$125.00
Large (Serves 150)	\$175.00

International Cheese Tray

Variety of domestic and imported cheeses, garnished with fresh fruit and served with an assortment of crackers

Petite (Serves 25)	\$40.00
Small (Serves 50)	\$75.00
Medium (Serves 100)	\$125.00
Large (Serves 150)	\$175.00

The Perfect Combination

Fresh fruit display and International cheese display

Petite (Serves 25)	\$40.00
Small (Serves 50)	\$75.00
Medium (Serves 100)	\$125.00
Large (Serves 150)	\$175.00

Assorted Finger Sandwiches

Tray of 25 sandwiches	\$40.00
Tray of 50 sandwiches	\$75.00
Tray of 100 sandwiches	\$125.00
Tray of 150 sandwiches	\$175.00

Iced Shrimp Display

100 Piece Display	\$225.00
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Hors d' Oeuvres

(Prices are per 100 pieces)

Marinara Meatballs	\$65.00
Mini-Muffalettas	\$125.00
Chicken and Sausage Jambalaya (serves 50)	\$110.00
Deviled Eggs	\$100.00
Fried Mushrooms	\$110.00
Chicken Drumettes	\$110.00
Catfish with Creole Tartar Sauce	\$110.00
Chicken, Crawfish or Beef Quesadilla	\$110.00
Smoked Sausage Pieces	\$175.00
Mushroom Caps stuffed with Louisiana Shrimp	\$175.00
Bacon Wrapped Shrimp	\$250.00
Beef and Chicken Skewers	\$250.00

Snacks and Dips

Snacks by the Bowl (Chips or Pretzels – serves 15)	\$20.00
Mixed nuts (serves 15)	\$25.00
Chip and Dip Tray (serves 20)	\$35.00
Hummus and Pita (serves 20)	\$35.00
Hot Spinach Dip and Crackers (serves 20)	\$35.00
Louisiana Crab Dip with Bread / Crackers (20 servings)	\$125.00

Carving Stations

We provide a uniformed, professional kitchen staff as part of the pricing listed below.

Honey-Glazed Pit Ham Carving Station (serves 100) Honey-Glazed Ham served with Hawaiian Rolls	\$300.00
Roasted Whole Turkey Carving Station (serves 35) Honey-Roasted Breast of Turkey with Turkey Gravy and Rolls	\$220.00
Top Round of Beef Carving Station (serves 100) Tender Top Round of Beef roasted to a perfection served with a Port Wine Demi-Glaze, Horseradish Sauce, and Dinner Rolls	\$350.00
Pork Loin Carving Station (serves 75) Rosemary Roasted Pork Loin served with a Cranberry and Apple Chutney, and Dinner Rolls	\$250.00
Prime Rib Carving Station (serves 75) Prime Rib served with Thyme Au Jus, Straight and Creamy Horseradish Sauce, and Sweet Dinner Rolls	\$325.00