

BANQUET MEAL SELECTIONS

We met with the Head Chef of the Hotel and he prepared a fantastic menu featuring the best of New Orleans style cuisine! Bon Appétit!

APPETIZER

Cup of New Orleans Gumbo (No Salad)

MAIN COURSE

Your Choice of:

- **Blackened Pork Loin**
With Creole Mustard Sauce, Mirliton Salsa
Served with Goat Cheese Yukon Gold Mashed Potatoes
- **Cornbread Stuffed Airline* Chicken Breast**
With Tasso Cream Sauce, Roasted Garden Vegetables
Served with Traditional New Orleans Style Jambalaya
- **Pan Seared Red Drum Fish**
With Crawfish Etouffee Sauce, Roasted Broccoli Florets
Served with Goat Cheese Yukon Gold Mashed Potatoes

DESERT

Bananas Foster Bread Pudding w/Rum Sauce

All meals include:

Assorted Rolls w/Butter, Iced Tea, Water, Coffee

* **Airline chicken breast** is a **chicken breast** with the drumette still attached.
It has nothing in common with the food on an airline serves.

IMPORTANT NOTES:

**YOU MAY NOT SUBSTITUTE SIDE DISHES FROM ONE ENTREE TO ANOTHER!
FOR EXAMPLE, YOU CANNOT GET THE JAMBALYA WITH THE PORK ROAST.
SO PLEASE DON'T ASK YOUR SERVER.**

**ALSO, YOU WILL MAKE YOUR SELECTIONS WHEN YOU REGISTER FOR THE REUNION.
WE TURN IN A FINAL COUNT TO THE HOTEL CHEF BEFORE THE REUNION STARTS, SO
YOU CANNOT CHANGE YOUR MIND AFTER YOU GET TO NEW ORLEANS!**

**FINALLY, AT THE BANQUET YOU MUST HAVE YOUR COLOR CODED TICKET INDICATING
YOUR MEAL SELECTION. THE SERVERS ARE INSTRUCTED TO SERVE ONLY ACCORDING
TO THOSE TICKETS. TAKE CARE OF YOUR TICKETS AND DON'T FORGET THEM!**

**THERE IS NO PRESCRIBED DRESS CODE FOR DINNER.
WE SUGGEST "BUSINESS CASUAL" (Sport Shirt & Slacks) AS A MINIMUM**