



## Exhibit & Ancillary Meeting Catering Menu

# Welcome to New Orleans!

Welcome to New Orleans, “The Big Easy,” a world-renowned destination for food, wine, and free-spirited fun – where the historic beauty and entertainment options are matched only by the warmth and energy of an exciting community.

Sodexo Live! is a leading global event hospitality company, and we are thrilled to be your exclusive hospitality partner at the Ernest N. Morial Convention Center. Our style is collaborative, and our New Orleans team is delighted to work with you to ensure your experience here in this special location is smooth, successful, and enjoyable. We are committed to delivering the finest food, amenities, and service to impress your guests.

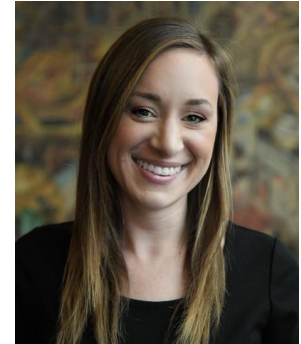
Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced, and quality ingredients to crisp, sincere, and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here’s to your successful event in New Orleans.

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## TASTE OF NEW ORLEANS

Assorted Zapp's Chips **\$96**  
serves 24

Assorted Chee Wees **\$96**  
serves 24

Traditional Pralines **\$75 per dozen**  
3-dozen minimum

Traditional King Cakes **\$75 each**  
pre-sliced, 20 pieces each

Freshly Fried Beignets **\$135 per order**  
Dusted with Powered Sugar  
3-dozen per order

White Chocolate Bread Pudding **\$125 per order**  
Salted Caramel Sauce  
serves 25

Mini Muffuletta Sandwiches **\$250 per platter**  
50 per platter

Finger Sandwiches **\$200 per platter**  
50 per platter

Assorted Pinwheels **\$180 per platter**  
Turkey, Ham & Roast Beef with Cream Cheese  
50 per platter

Creole Sausage & Shrimp Skewers **\$84**  
Ravigote Sauce

Crawfish Pies **\$66**  
Remoulade Sauce

Meat Pies **\$66**  
Hurricane Sauce

Gator Bites **\$60**  
Ravigote Sauce

Louisiana Crab Cake Bites **\$72**  
Meyer Lemon Remoulade

Crab Stuffed Mushrooms **\$78**

Boudin Balls **\$66**  
Horseradish Creme

Chili & White Corn Hush Puppies **\$48**

Classic Shrimp Cocktail **\$72**

Prices are listed per dozen;  
(3) dozen minimum required per item



*\*Booth runner may be required based on final order*



## A LA CARTE & BREAKFAST OPTIONS

### Assorted Baked Goods **\$55 per dozen**

3-dozen minimum, items must be ordered by the dozen  
Muffins | Danish | Donuts | Scones | Breakfast Breads

### Assortment of Yoplait Yogurts **\$60 per dozen**

### Yogurt Parfaits **\$84 per dozen**

Fresh Seasonal Fruit, Vanilla Yogurt, House Granola,  
Honey

### Whole Fruit **\$96 each**

serves 24

### Sliced Seasonal Fruit Cups **\$84 per dozen**

### Hard-Boiled Eggs **\$36 per dozen**

### Uptown Breakfast Box **\$25 each**

Blueberry Muffin, Fruit Cup, Granola Bar, Yogurt  
Bottled Juice

### Breakfast Wrap **\$9 each**

Scrambled Egg, Cajun Sausage, Potato, Cheese in  
Warm Tortilla with Tabasco and Fresh Salsa

### Biscuit Sandwich **\$10 each**

Buttermilk Biscuit with Applewood Bacon, Egg & Cheese  
*vegetarian option upon request*

### Breakfast Po' Boy **\$10 each**

Scrambled Egg, Hot Sausage Patty & Cheddar Cheese

### English Muffin Breakfast Sandwich **\$9 each**

Scrambled Egg, Tasso Ham, Cheddar Cheese  
*vegetarian option upon request*

10 piece minimum per item

*\*Booth runner may be required based on final order*



## SNACKS

### Individual Bags of Pretzels \$96

serves 24

### Individual Bags of Salted Peanuts \$120

serves 24

### Individual Bags of Trail Mix \$120

serves 24

### Nature Valley® Granola Bars \$96

serves 24

### Kellogg's® Nutri-Grain® Bars \$96

serves 24

### Kellogg's® Rice Krispy Treats \$96

serves 24

### Full Size Candy Bars \$120

serves 24

### Clif® & Kind Bars® \$168

serves 24

### Tortilla Chips & Salsa \$150

serves 25

### Chips & French Onion Dip \$150

serves 25

### Crudité & Ranch Dip \$250

serves 25

### Pita Chips & Hummus \$200

serves 25

### Imported & Domestic Cheese & Cracker Display \$300

serves 25

### Charcuterie Board with Grilled Vegetables \$325

serves 25

Roasted zucchini, squash, eggplant, peppers and asparagus drizzled with extra virgin olive oil

Salami and mortadella

Imported and domestic cheeses

House made pickles

Toasted gourmet and flat bread crackers

### Fresh Fruit Display \$225

serves 25

Yogurt Dipping Sauce



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## SWEETS & TREATS

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### Assorted Cookies **\$50 per dozen**

Chocolate Chip, Oatmeal Raisin, White Macadamia & Peanut Butter  
3-dozen minimum

### Assorted Brownies **\$50 per dozen**

Fudge, Chocolate Chip & Walnut  
3-dozen minimum

### Blondies **\$50 per dozen**

3-dozen minimum

### Lemon Bars **\$50 per dozen**

3-dozen minimum

### Pecan Bars **\$56 per dozen**

3-dozen minimum

### Cupcakes **\$72 per dozen**

3-dozen minimum

### Petit Fours **\$60 per dozen**

3-dozen minimum

### Mini Doberge Cakes **\$60 per dozen**

Chocolate or Lemon  
3-dozen minimum

### Half Sheet Cake+ **\$200 each**

Fruit or Cream Filling  
Serves 40

### Full Sheet Cake+ **\$400 each**

Fruit or Cream Filling  
Serves 80

+Custom artwork available upon request.  
Please speak to your catering sales manager



## BENTO BOXES & BREAKS

Cheese, Salami, Pita Chips & Hummus **\$18 each**

Pretzels, Celery, Peanut Butter & Trail Mix **\$16 each**

Chicken Salad, Grapes, Cheese & Crackers **\$18 each**

Carrot Sticks, Mixed Nuts, Grapes & Cheese **\$16 each**  
Ranch Dipping Sauce

Minimum of 10 boxes per item



**Bayou \$20 person**

Jalapeño Hushpuppies  
Fried Boudin with Horseradish Dipping Sauce  
Fried Crawfish & Corn Maque Choux Salad  
Assorted Mini Fruit Hand Pies

**Jazz it Up \$19 person**

French Toast Sticks with Bourbon Maple Syrup &  
Berry Compote  
Cantaloupe & Strawberry Salad with Mint & Goat Cheese  
Assorted Petite Scones with Lemon Curd,  
Fresh Whipped Cream & Butter

**Mardi Gras \$21 person**

Mini Meat Pies with Hurricane Sauce  
Assorted Finger Sandwiches  
Mardi Gras Petit Fours  
Chocolate & Traditional Pralines

**Who Dat \$22 person**

Individual Bags of Pretzels  
Smartfood White Cheddar Popcorn  
Mini Corn Dogs  
Cheeseburger Sliders  
Assorted Candy Bars

Minimum order of 20 guests per item



# BOXED LUNCHES

Minimum of 10 boxes per item

All Boxed Lunches are served with individual bag of Zapp's® Chips,  
Fresh Whole Fruit, Chocolate Chip Cookie & Bottled Water

## Tremé \$37 each

Served on an artisan French roll with lettuce

- Hickory Smoked Turkey & Provolone Cheese
- Cajun Roast Beef & Cheddar Cheese
- Smoked Ham & Jack Cheese

## Lakeview \$37 each

- Cajun Chicken Caesar Salad with Spiced Chicken Breast, Romaine Hearts, Tomato Gems, Croutons, Parmesan Cheese & Creamy Caesar Dressing
- French Market Chef's Salad with Local Mixed Greens, Chopped Ham, Hard-Boiled Egg, Goat Cheese, Olives, Applewood Bacon & Red Wine Vinaigrette
- Southwest Chicken Salad with Chopped Romaine, Roasted Corn, Black Beans, Diced Peppers & Cilantro Vinaigrette

## Marigny {Vegan} \$40 each

Served with Zapp's VooDoo Chips, Fresh Whole Fruit, Vegan Baked Good & Bottled Water

- Farmer's Market Vegetable Salad with Assorted Greens, Local Vegetables, Chickpeas, Kidney Beans & Sugarcane Vinaigrette
- Roasted Northshore Vegetables & House-made Hummus on Ciabatta
- Roasted Eggplant Wrap with Squash, Peppers, Sun Dried Tomatoes & Greens

## French Quarter Wraps \$37 each

- Smoked Turkey with Brie Mousse, Greens & Satsuma Chutney
- Cajun Roast Beef with Greens, Roasted Red Peppers & Herbed Creole Garlic Cheese
- Chicken Caesar with Romaine & Parmesan Cheese

## Bayou St. John \$37 each

- New Orleans Classic Muffuletta Sandwich
- Cajun Turkey Breast with Arugula & Tomatoes on a Kalamata Olive Baguette
- Chicken Salad Croissant
- Marinated Roasted Portobello Mushroom with Roasted Red Peppers & Garlic Herb Cheese on a Ciabatta Roll



Select boxed lunches can be made gluten-free with gluten-free bread and gluten-free brownie with the additional cost of \$11.50 per box





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## HORS D' OEUVRES

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Prices are listed per dozen;  
(3) dozen minimum required per item

### Hibachi Beef Skewers \$72

Green Onion & Teriyaki Glaze

### Chicken Tandoori Skewers \$60

Greek Yogurt & Herb Dip

### Crispy Creole Cheese & Crab Pocket \$60

Sweet Chili Fruit Dip

### Mac n' Cheese Bites \$48

Baked Golden

### Tempura Shrimp \$72

Sweet Chili Sauce

### Raspberry & Brie Bites \$48

Raspberries & Brie in Puff Pastry

### Mini Beef Wellington \$66

Tender Beef wrapped in Buttery Phyllo

### Antipasto Brochettes \$72

Mozzarella, Roasted Tomato & Kalamata Olive in  
Basil Marinade

### Smoked Candied Bacon Jam Tart \$60

Hardwood Smoked Bacon, Blue Cheese in a Quinoa  
Tart Shell

### Crispy Asiago Asparagus \$60

Asparagus Spear, Asiago Cheese, Hand Wrapped in  
Crisp Buttery Phyllo



*\*Booth runner may be required based on final order*



# SPECIALTY STATIONS

Client to supply: electrical · 4-6 foot countertop work space · trash removal · clean up

## Ice Cream Cart **\$650**

(100) Assorted Ice Cream Novelties - Strawberry Bars, Fudge Bars, Ice Cream Cones, Chocolate Bars & Ice Cream Sandwiches

\$144 per additional order of 24 assorted ice creams

## Creole Creamery Ice Cream Co. Cart\* **\$800**

(3) 3-gallon Creole Creamery ice cream

Our Favorite Flavors: Cookie Monster, Creole Cream Cheese, Bananas Foster, Chocolate Amaretto Cheesecake, Lavender Honey, Cafe Au Lait, Mint Chocolate Chip, Vanilla, Nectar Sherbet, and French 75 Sorbet

More Flavors Available Upon Request

Add Toppings: Crushed Oreos, Chopped Nuts, Chocolate Sauce, Maraschino Cherries & Whipped Cream \$225 per (3) 3-gallon service

Additional tubs available for \$225 per 3-gallon tub & toppings for \$75 per 3-gallon tub



## Freshly Baked Gourmet Chocolate Chip Cookie Station\* **\$750**

Featuring Otis Spunkmeyer premium gourmet chocolate chip cookies. Includes: (264) chocolate chip cookies, oven, napkins and appropriate supplies

Additional cookies available at \$480 per case of 240

## Cinnamon Roll Station\* **\$750**

Includes: (240) freshly in-booth baked cinnamon rolls Served with vanilla icing, oven, napkins, and appropriate supplies

Additional cinnamon rolls available at \$360 per case of 120

## Popcorn Cart\* **\$750**

(1) popcorn machine includes popcorn and (225) popcorn bags and napkins

Additional popcorn available at \$400 per case of 225

## Gourmet Pretzel Station\* **\$800**

Includes: (180) Freshly Baked Gourmet Soft Pretzels Served with Yellow Mustard  
Add Nacho Cheese \$135

Additional pretzels available at \$200 per case of 45

*\*Booth Attendant is required for above service, additional fees apply  
A \$100++ set up fee will apply on first day of service. A delivery fee will apply on subsequent days of service*



## SPECIALTY STATIONS CONTINUED

Client to supply: electrical · 4-6 foot countertop work space · trash removal · clean up

### Old Time Candy Shoppe **\$750**

Penny candy jars filled with your choice of sweet treats

Minimum selection of (5) five types of candy, (5) five pounds each

Includes jars, scoops and candy bags

Choose from: Gummi Bears®, Swedish fish, Assorted Tootsie Rolls®, Licorice Bites, Assorted Jolly Ranchers®, Plain M&M's®, Maltball Mania or Chewy Sprees®

### Build Your Own Trail Mix **\$750**

Penny candy jars filled with your choice of sweet & salty treats

Minimum selection of (5) five types (5) five pounds each

Includes jars, scoops and bags

Choose from: Mixed Nuts, Plain M&M's®, Dried Fruit Mix, Raisins, Banana Chips, Yogurt Pretzels, Granola, Traditional Snack Mix or Cajun Snack Mix



### Infused Hydration Station **\$550**

Three decorative dispensers filled with your flavor choice of a refreshing infused water. Includes disposable cups, napkins, stirrers, and sweeteners.

Consult your catering sales manager for suggested flavors of infused beverages.

Approximately (50) 7 oz servings per container.

3-gallon refresh available \$175 each

No onsite refreshes available, must be ordered in advance

### Frozen Coffee Station\* **\$750**

Includes: (100) frozen coffee drinks topped with whipped cream and chocolate or caramel drizzle

·Additional (50) drinks available at \$375

*\*Booth Attendant is required for above service, additional fees apply*

*A \$100++ set up fee will apply on first day of service. A delivery fee will apply on subsequent days of service*



# SPECIALTY BEVERAGE CARTS

## Big Easy Frozen Beverages \$2500

Your choice of one of the following services for the run of show:

- A Bananas Foster Signature Coffee Frappe  
*Iconic dessert and coffee combination*
- B Frozen Coffee  
*Delicious, Cool and Caffeinated*
- C Frozen Lemonade  
*Tart, Smooth and Creamy*
- D Mardi Gras Vanilla Shake  
*Classic, Festive and Fun*
- E Pat O'Brien's Frozen Hurricane  
*Sweet, Fruity with Regional Inspiration (non-alcoholic)*
- F Mango and Strawberry Smoothie  
*Refreshing Strawberry, Mango or Layered Strawberry-Mango*

Packages include:

1-6 hours of service | 400 – 7 oz drinks

Two day minimum

One time set up fee - \$275

Additional service hours - \$150

Additional beverages available at \$4.50 each (100 cup increments)

Client to provide: 6' hospitality counter or rented 6' draped counter.  
Client is responsible for pre-arranging the correct electrical power supply – please request this from your catering sales manager.  
Client is responsible for trash removal and clean up.

## Cappuccino Station \$2500

Includes: espresso, Americano, cappuccino, latte, macchiato and traditional condiments

## Orleans Cappuccino Station \$2750

Includes: bananas foster, mochas and hot chocolate

Packages include:

1-6 hours of barista service | 400 – 6 oz drinks

Two day minimum

One time set up fee - \$275

Add iced coffee to any package - \$75

Additional service hours - \$150

Additional beverages available at \$4.50 each (100 cup increments)

Client to provide: 6' hospitality counter or rented 6' draped counter.  
Client is responsible for pre-arranging the correct electrical power supply – please request this from your catering sales manager.  
Client is responsible for trash removal and clean up.



## BEVERAGES

**Bottled Fruit Juices \$96**  
Orange, Cranberry & Apple

**Assorted Canned Soda \$96**  
Coke, Diet Coke & Sprite

**Assorted Vitamin Water \$120**

**Dasani Bottled Water \$96**

**Perrier® Sparkling Water \$96**

**Red Bull (8oz) \$144**  
Regular or Sugar Free

**Ice - 16 lb bag \$14 each**

(24) Beverages per case  
(1) Case minimum required per item  
Ice & Cups provided with initial order, additional \$15 fee applies for ice & cup refresh

**PJ's Freshly Brewed Coffee or Hot Tea \$68 per gallon**  
3-gallon minimum

**Freshly Brewed Starbucks® Coffee \$84 per gallon**  
3-gallon minimum

**Brewed Coffee Enhancement \$15 per gallon**  
3-gallon minimum  
Included freshly brewed coffee, assortment of flavored syrups, swizzle sugar stick, chocolate shavings & whipped topping

**Iced Coffee \$88 per gallon**  
3-gallon minimum

**Iced Coffee Enhancement \$10 per gallon**  
3-gallon minimum  
Included freshly brewed coffee, assortment of flavored syrups, chocolate shavings & whipped topping

**Water Cooler \$60 each**  
3-day rental, additional days available

**5-Gallon Jug \$50 each**



# ALCOHOLIC BEVERAGES

Client to supply: electrical · 4-6 foot countertop work space · trash removal · clean up

## Domestic Beer **\$156 per case**

Miller Lite, Bud Light, Coors Light

## Imported & Microbrew Beer **\$180 per case**

Heineken, Corona Extra

Abita Amber, Urban South Paradise Park

Sam Adams Boston Lager & Sierra Nevada Pale Ale

## House Wine **\$40 per bottle**

Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio & Sparkling

## La Marca Prosecco **\$55 per bottle**

## Hosted Bar

On consumption

- House cocktails
- House wines by the glass
- Bottled domestic beers
- Bottled imported beers & microbrew beers
- Bottled waters
- Assorted sodas

Minimum guarantee of **\$1200** per day applies

## South of the Border Margarita Station **\$1000**

Includes: (100) margaritas on the rocks garnished with lime wedge and salted rim

·Additional (50) margaritas available at \$450

## Signature Hurricane Station **\$1000**

Includes: (100) hurricanes on the rocks garnished with orange & cherries

·Additional (50) hurricanes available at \$450

## Frozen Daiquiri Station **\$950**

Includes: (100) frozen daiquiris

Choose one flavor: strawberry, hurricane, bushwhacker, margarita or piña colada with appropriate garnish

·Additional (50) daiquiris available at \$425

## Cajun Mary Station **\$950**

Includes: (100) Cajun Mary's garnished with green beans, lemons, limes & olives

·Additional (50) Cajun Mary's available at \$400

*all alcoholic beverage orders require a bartender for service, additional staff & equipment may be required  
A \$100++ set up fee will apply on first day of service. A delivery fee will apply on subsequent days of service*



# HOW TO ORDER

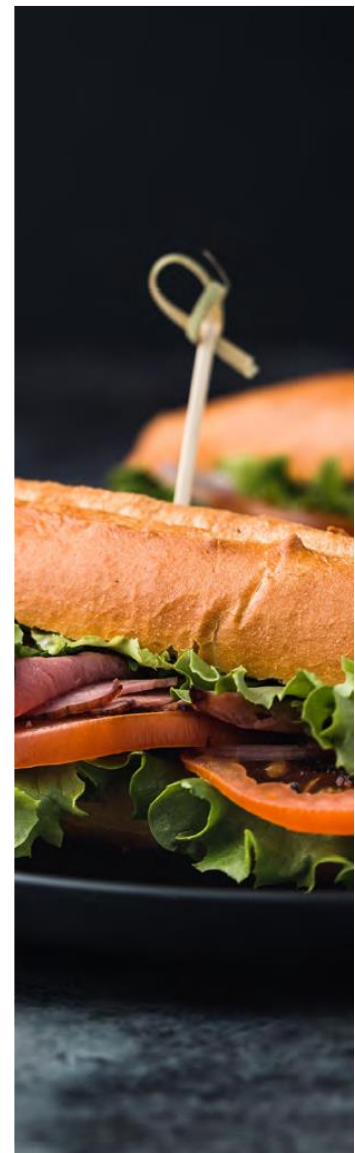
VISIT OUR WEBISTE:

<https://mccnoexpresscatering.ezplanit.com>

- Select your event
- Select your location **Exhibit Hall (Trade Shows) or Meeting Rooms**
- Make your menu selections
  - Click on the item you would like to order
  - Update the quantity and select **Add to Cart** once finished
  - Repeat until all items have been successfully added to cart
- Once you have completed your order, click **Your Cart** in the upper right corner, confirm cart and select **Checkout**
  
- First time ordering? Sign up for an account by clicking **Create Your Account**
  - Complete all fields, including a mobile number for the person onsite and select **Register Account**
- Returning user? Log in to your account
  
- Checkout
  - Enter your Booth or Meeting Room Number
  - Select your desired delivery time(s)
  - Add any notes or delivery instructions
  - Enter payment info by clicking **Change Payment Method**, followed by **Add New Card** and enter card info
  - Confirm order is correct and select **Place Order**

\*You will receive an email indicating your order has been placed and is pending approval. You will hear from our catering team within 3-5 business days, confirming the order. Your card will not be charged at the time of ordering.

\*\*The online ordering portal will close 14 days prior to the first day of the respective trade show. Requests for catering past the deadline are NOT guaranteed and will be subject to availability. Late fees may apply.



# POLICIES & SERVICES

All food and beverage items in the exhibit halls must be purchased through the food and beverage department. This includes bottled water.

- Exhibitor catering does not supply tables or electrical for your booth.

Please order this equipment through your service contractor.

- All food and beverage orders require full payment in advance.

We accept American Express, Discover, Mastercard, Visa or company check. Please make checks payable Sodexo Live!.

- MCCNOFB requires payment by credit card for all advance and on-site orders.

- Disposable service ware is used on all food and beverage functions on the exhibit floor.

- Menu items and prices are subject to change without notice.

## CDC, State & Local Policies Guidelines & Recommendations

Sodexo Live! will adhere to all CDC, State & Local policies. We reserve the right to modify or cancel a service if we are no longer able to execute due to changes from authorities or if a safe working environment is not available at time of service.

## Cancellation Policy

Full charges will be applied to cancellation of any menu items received within 3 business days, prior to delivery.

## Alcohol

All alcohol sales and consumption in the New Orleans Convention Center are regulated by the Louisiana Alcoholic Beverage Control, and Morial Convention Center New Orleans Food and Beverage (MCCNOFB) is responsible for the administration of these regulations. No alcoholic beverages are allowed to be served by anyone other than a MCCNOFB Department Bartender. MCCNOFB prohibits exhibitors and event participants from removing alcohol from the New Orleans Convention Center. Alcoholic products will be delivered to your booth at the scheduled time of your service and removed from your booth at the conclusion of your event by the attending MCCNOFB bartender. No product can be transferred for use the following day(s).

## Staffing

Booth Attendant\* \$45 per hour

Chef\* \$75 per hour

\*Minimum of (5) hours

Bartender\* \$45 per hour

Delivery Fee \$30 per trip

A 23% service charge and current sales tax will be added to all food, beverage and labor fees. Menu items and prices may be subject to change without notice.

A \$30.00 delivery fee will be applied to all above orders. Exhibitor booth catering does not supply tables for your booth. You must order these through your service contractor.

## Service Charges and Tax

A 23% "house" or "administrative" charge will apply to all food, beverage, labor and fees (including corkage). Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

The "house" or "administrative" charge of 23% is added to your bill for the catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

If the customer is an entity claiming exemption from taxation in the state where the facility is located, the customer must deliver to MCCNOFB satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.







**MAKING IT BETTER TO BE THERE®**

As a leader in event hospitality, Sodexo Live! is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

