



# THE AMERICAN SECTOR ★ CATERING MENU



**WWII**  
THE NATIONAL  
WWII MUSEUM  
NEW ORLEANS

# THE AMERICAN SECTOR | CATERING

★★★★★ PROUD TO SERVE ★★★★★



# BUFFET BREAKFAST

*Minimum of 10 guests.*

All Breakfast Buffets Include Assorted Bottled Fruit Juices,  
Community Coffee, Herbal Teas

## **Continental Breakfast**

Seasonal Fresh Fruit, Berries, Assorted Muffins, Croissants,  
Danish, House Made Preserves

## **Breakfast Buffet #1**

Seasonal Fresh Fruit, Berries, Scrambled Eggs, Stone Ground Grits, Buttermilk Biscuits,  
Apple-wood Smoked Bacon, House Made Preserves

## **Breakfast Buffet #2**

Scrambled Eggs, Stone Ground Grits, Buttermilk Biscuits, Apple-wood Smoked Bacon,  
Oatmeal, Fruit & Brown Sugar, House Made Preserves

## **Breakfast Buffet #3**

Assorted Breakfast Pastries, Sliced Fresh Fruit, Scrambled Eggs, Breakfast Potato Hash,  
Apple-wood Smoked Bacon, Buttermilk Biscuits, House Made Preserves

## **Breakfast Buffet #4**

Bananas Foster Pain Perdu, Scrambled Eggs, Breakfast Potatoes, Apple-wood Smoked  
Bacon, Breakfast Sausage, Buttermilk Biscuits, Fruit & Yogurt Parfait, House Made  
Granola, House Made Preserves



## A LA CARTE BREAKFAST

**Bananas Foster Pain Perdu** (per person)

Bruléed Bananas, Toasted Pecans, Whipped Cream

**Biscuit Sandwiches** (each)

Choice of Bacon, Egg and Cheese or Sausage, Egg and Cheese  
(May Substitute an English Muffin for the Biscuit)

**Biscuits with Country Gravy** (each)

**Breakfast Potato Hash** (per person)

Caramelized Onions, Peppers, Clipped Chives

**Stone Ground Grits** (per person)

Smoked Gouda Grits- *upcharge*

Jalapeno Grits- *upcharge*

**Applewood-Smoked Bacon** (per person)

**Fresh Fruit Parfait** (each)

Yogurt, Local Berries, House Made Granola

## PLATED BREAKFAST

*Minimum order of 15 guests.*

All Plated Breakfasts are served with Orange Juice, Fresh Fruit, Breakfast Breads,  
Community Coffee, Herbal Teas

**Traditional Breakfast**

Scrambled Eggs, New Orleans Style Smoked Sausage, Home Fried Potatoes

**Shrimp and Grits**

Louisiana Gulf Shrimp, Smoked Gouda Grits, Roasted Tomato, Tasso Broth

**Bananas Foster Pain Perdu**

Bruleed Bananas, Toasted Pecans, Whipped Cream, Applewood Smoked Bacon

## NON-ALCOHOLIC BEVERAGES

**Community Coffee** (per gallon)

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Teas

**Assorted Bottled Fruit Juices** (each)

**Fresh Lemonade** (per gallon)

**Freshly Brewed Iced Tea** (per gallon)

**House Made Infused Water** (per gallon)

**Bottled Water** (each)

**Sparkling Mineral Water** (each)

**Assorted Canned Sodas** (each)

Coke, Diet Coke, Sprite

**Milk** (half pint)



## BAKERY

**Freshly Baked Muffins** (per dozen)

**Fresh Local Bagels** (per dozen)

Assorted Flavors, Whipped Cream Cheese, House Made Preserves

**Breakfast Breads** (by the loaf — 8 portions)

Banana Nut, Carrot, Cinnamon Apple

**Freshly Baked Croissants** (per dozen)

**Brownies** Assorted Flavors (per dozen)

**Cookies** Assorted Flavors (per dozen)

**House-made Pecan Pralines** (per dozen)

**Beignets** Dusted with Powdered Sugar (per dozen)

**Traditional New Orleans King Cake** (Serves 20)

## PANTRY

**Assorted Cold Cereals** (each)

**Granola Bars** (each)

**Sliced Seasonal Fruit and Berries** (per person)

**Whole Fresh Fruit** (each)

**Assorted Yoplait® Yogurts** (each)

**Assorted Potato Chips** (each)

**Potato Chips and Dips** (per person)

Roasted Garlic & French Onion Dips

## BOXED LUNCHES

*Minimum of 10 per selection.*

All Boxed Lunches Include Potato Chips, Whole Fresh Fruit, Chocolate Chip Cookie,  
Choice of a Soft Drink or Bottled Water and Condiments.

### **Higgins Boxed Lunches**

*Please select from the following:*

Turkey, Provolone, on Kaiser, Lettuce, Tomato

Ham, Swiss on Kaiser, Lettuce, Tomato

Roast Beef, Cheddar on Kaiser, Lettuce, Tomato

Vegetarian Wrap, Feta, Hummus, Tomatoes, Cucumber, Sprouts

Chicken Caesar Salad, Romaine, Herbed Croutons, Parmesan, Classic Caesar dressing

Victory Garden Vegetable Salad, Champagne Vinaigrette

## DELI BUFFET OPTIONS

*Minimum order of 25 guests.*

The following buffets Include Bakery Fresh Breads, Community Coffee, Iced and Hot Teas.

### **The Liberty Deli Buffet**

Sliced Honey Ham, Smoked Turkey Breast, Traditional Egg Salad, Swiss and Cheddar Cheese, Mayonnaise, Mustard, Lettuce, Tomato, Dill Pickle Spears, House Made Cookies and Brownies

### **US Freedom Buffet**

Roast Top Sirloin, Sliced Turkey, Mortadella, Salami, Shrimp Salad, Sharp Cheddar, Provolone Cheese, Mayonnaise, Mustard, Lettuce, Tomato, Pickles, House Made Assorted Sweets

### **Choose Two Sides from the following:**

Seasonal Fruit Salad

Tasso Ham and Macaroni Salad

Victory Garden Salad

Stone Ground Mustard Potato Salad

## LUNCH BUFFET

*Minimum order of 25 guests.*

Luncheon Buffet Includes Bakery Fresh Bread and Butter,  
Community Coffee, Iced and Hot Teas.

### **Independence Buffet**

*Please select one Salad from the following:*

Victory Garden Vegetable Salad, Champagne Vinaigrette  
Traditional Caesar Salad, Herbed Croutons, Parmesan, Classic Caesar Dressing  
Macaroni and Tasso Salad  
Fresh Louisiana Fruit Salad

*Please select two of the following Entrées:*

Sautéed Beef Tips Simmered in Pan Gravy with Roasted Mushrooms  
Penne Pasta, Garden Tomato Cream Sauce, Grilled Chicken, Baby Spinach  
Barbecue Pork, Bacon Braised Southern Greens, Fresh Sweet Corn  
Blackened Redfish, Louisiana Popcorn Rice, Seasonal Vegetables, Lemon Cream Sauce  
Honey Bourbon Glazed Chicken, Andouille Pan Gravy, Potato Puree, Roasted Seasonal  
Vegetables

*Please select one Dessert:*

Bread Pudding – Traditional, Sweet Potato or Bananas Foster, Rum Caramel Sauce  
Assorted Cheesecakes, Local Berries  
Southern Pecan Pie, Bourbon Whipped Cream  
Red Velvet Cupcakes, Creole Cream Cheese Icing  
House Made Cookies and Pralines



## THREE COURSE PLATED LUNCHES

*Minimum of 15 guests.*

Plated Lunch Include Salad or Soup, Rolls, Butter, Community Coffee, Iced and Hot Teas

*Please choose one Salad or Soup from the selection below:*

### **Salad**

Victory Garden Vegetable Salad, Champagne Vinaigrette

Baby Iceberg Wedge Salad, Applewood Smoked Bacon,  
Cherry Tomatoes, Blue Cheese Crumbles, Balsamic Reduction

Traditional Caesar Salad, Herbed Croutons, Parmesan, Classic Caesar Dressing

~OR~

### **Soup**

Chicken and Sausage Gumbo, Louisiana Popcorn Rice

Roasted Garden Tomato

Red Beans, Louisiana Popcorn Rice

### **Entrée Selections**

*Please choose one Entrée from the selection below:*

#### **Free Range Airline Chicken**

Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Rosemary Chicken Jus

#### **Creole Mustard Glazed Pork Loin**

Sweet Potato Boulanger, Braised Southern Greens, Andouille Pan Gravy

#### **Black Iron Seared Salmon**

Parsnip Puree, Roasted Seasonal Vegetables, Herbed Cream Sauce

#### **Redfish Courtbouillon**

Stewed Tomatoes, Peppers, Creole Spices, Louisiana Popcorn Rice

#### **Grilled Beef Tenderloin**

Potatoes Au Gratin, Roasted Seasonal Vegetables, Glace de Viande

## THREE COURSE PLATED LUNCHES – CONTINUED

### **Plated Desserts**

*Please choose one Dessert from the selection below:*

#### **Pecan Pie**

Praline Vanilla Anglaise

#### **American Sector S'mores Pie**

Campfire Marshmallow

#### **House Made Apple Pie**

Farm Fresh Apples, Buttery Pie Crust

#### **Key Lime Tart**

#### **Bananas Foster Cheesecake**



## DINNER BUFFETS

### **Eisenhower's Buffet**

*Please select one Salad from the following:*

Victory Garden Vegetable Salad, Champagne Vinaigrette  
Traditional Caesar Salad, Herbed Croutons, Parmesan, Classic Caesar Dressing

*Please select two of the following Entrées:*

Bourbon-Pecan Chicken  
Sautéed Beef Tips Simmered in Pan Gravy with Roasted Mushrooms  
Creole Mustard Glazed Pork Loin, Rosemary Demi-Glace  
Buttermilk Fried Chicken  
Red Beans and Louisiana Popcorn Rice

*Please select two of the following Sides:*

Parsnip Puree  
Potatoes Au Gratin  
Sweet Potato Boulangier  
Yukon Gold Potato Puree  
Roasted Seasonal Vegetables  
Fresh Sweet Corn  
Bacon Braised Southern Greens

*Please select One Dessert:*

Bread Pudding – Traditional, Sweet Potato or Bananas Foster, Rum Caramel Sauce  
Assorted Cheesecakes, Local Berries  
Southern Pecan Pie, Bourbon Whipped Cream  
Red Velvet Cupcakes, Creole Cream Cheese Icing  
House Made Cookies and Pralines

## DINNER BUFFETS—CONTINUED

### Truman's Buffet

Antipasto Display of Genoa Salami, Capicola Ham, Pepperoncini,  
Assorted Cheese, Artisan Breads

Mixed Field Greens, Pecorino, Crispy Prosciutto, Grape Tomatoes, Croutons,  
House Made Dressings

Shrimp Cocktail

Grilled Beef Tenderloin, Horseradish Cream Mousse, Mushroom Pan Gravy

Free Range Chicken Breast, Roasted Asparagus, Lemon Cream Sauce

Yukon Gold Potato Puree

Grilled Seasonal Vegetables

Strawberry Shortcake, Buttermilk Biscuit

*Minimum of 25 guests.*

Dinner Buffets Includes Rolls, Butter, Community Coffee, Iced and Hot Teas



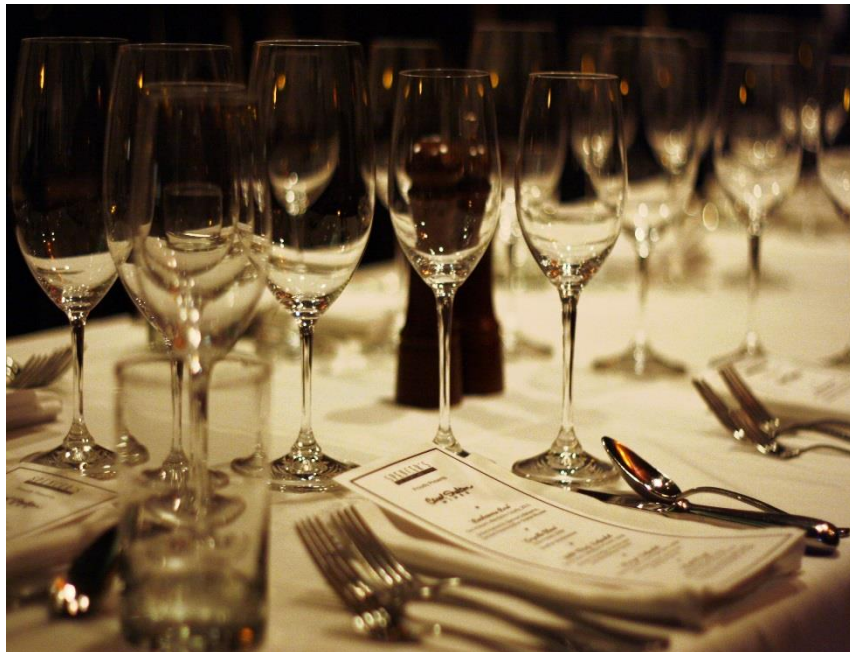
## CHEF'S TABLE

### **Add to Your Buffet at Market Price**

Louisiana Seafood Display-(seasonal)  
Peel and Eat Shrimp, Boiled Crawfish, Lake Pontchartrain Blue Crab Claws,  
Champagne Mignette, Bloody Mary Oyster Shooters

### *Entrées:*

Duck Confit, Sweet Potato Boulanger  
Veal Grillades and Grits, Charred Chilis and Onions  
Rabbit Fricassee, Louisiana Popcorn Rice



## THREE COURSE PLATED DINNERS

*Minimum of 15 guests.*

All Dinners Include Salad or Soup, Rolls, Butter, Dessert, Community Coffee, Iced and Hot Teas.

### Starters

*Please choose one from the selection below:*

**Victory Garden Vegetable Salad**, Champagne Vinaigrette

**Baby Iceberg Wedge Salad**, Applewood Smoked Bacon, Cherry Tomatoes, Blue Cheese Crumbles, Balsamic Reduction

**Traditional Caesar Salad**, Herbed Croutons, Parmesan, Classic Caesar Dressing

**Roasted Pear Salad**, Baby Lettuce, Candied Pecans, Pecorino Cheese, Balsamic Vinaigrette

**Crab and Citrus Salad**, Jumbo Lump Crab, Local Citrus, Baby Frisee, Red Navel-Champagne Vinaigrette (additional charge)

**Pate De Campagna**, Country Pate, Mizuna, Charred Onions, Bourbon Blueberry Syrup (additional charge)

### Creole Tomato Soup

**Crab Bisque** (additional charge)

**Shrimp Bisque** (additional charge)

### Entrée

*Please choose one Entrée from the selection below:*

#### All-Natural Airline Chicken

Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Rosemary Chicken Jus

#### Creole Mustard Glazed Pork Loin

Sweet Potato Puree, Braised Southern Greens, Andouille Pan Gravy

#### Broiled Atlantic Salmon

Parsnip Puree, Roasted Seasonal Vegetables, Herbed Cream Sauce

#### Redfish Courtbouillon

Redfish, Stewed Tomatoes, Peppers, Creole Spices, Louisiana Popcorn Rice

## THREE COURSE PLATED DINNERS – CONTINUED

### **Beef Short Ribs**

Abita Amber Braised, Parmesan Polenta, Grilled Asparagus, Natural Pan Jus

### **Seared Gulf Fish**

Yukon Gold Potato Puree, Roasted Seasonal Vegetables, Citrus Beurre Blanc

### **Grilled Beef Tenderloin**

6oz Prime Filet, Yukon Gold Puree, Seasonal Vegetables, Glace de Viande

### **Seared Pompano**

Crushed Yucca and Plantain, Crystal Rum Conch Ceviche

### **Rabbit Dirty Rice Stuffed Quail**

Bacon Braised Greens, Blanton's Sugar Cane Glaze

### **Black Iron Seared Beef Tenderloin**

Prime Beef Filet, Boulanger Potatoes, Roquefort Cream, Crispy Tabasco Onions

### **Petite Filet and Free Range Chicken**

Yukon Gold Potato Puree, Roasted Market Vegetables, Glace de Viande

### **Petite Filet and Local Gulf Fish**

Parsnips Puree, Roasted Market Vegetables, Béarnaise Sauce

### **Petite Filet and Grilled Shrimp**

Potatoes Au Gratin, Roasted Market Vegetables, Demi-Glace

*(Add Butter Poached Crabmeat to the above Entrées at Market Price)*

## THREE COURSE PLATED DINNERS – CONTINUED

### Desserts

*Please choose one Dessert from the selection below:*

#### **Flourless Chocolate Cake**

Raspberry Coulis, Whipped Cream, Seasonal Berries

#### **Strawberry Shortcake**

Buttermilk Biscuits, Vanilla Whipped Cream

#### **Peanut Butter Semifreddo**

Strawberry Meringue, Toasted Coconut

#### **Bourbon Pecan Tart**

Pecan Pralines, Whipped Cream, Praline Anglaise Sauce

#### **French Opera Cake**

Espresso Buttercream, Dark Chocolate Ganache,  
Chocolate Covered Espresso Bean

#### **House Made Apple Pie**

Farm Fresh Apples, Buttery Pie Crust

#### **Lemon Cheesecake**

Candied Lemon Zest, Seasonal Berries, Raspberry Coulis





# RECEPTION

## **Appetizers**

*Minimum of 50 pieces per selection.*

**Louisiana Shrimp Remoulade**, Gulf Shrimp, Creole Spices, Clipped Chives

**Deviled Eggs**, Creole Mustard, Cajun Caviar, Micro Herbs

**Sugarcane Glazed Beef Tenderloin**, Horseradish Mousse

**Roasted Tomato Bruschetta**, Mozzarella, Garden Pesto

**Maine Lobster Canape**, Shaved Fennel Salad, Fresh Dill

**Beef Carpaccio**, Micro Arugula, Smoked Lemon Olive Oil

**Southwestern Chicken Spring Roll**, Sweet and Sour

**Vegetable Spring Roll**, Sweet and Sour

**Sector Meat Pies**, Ground Beef, Vegetables, Spices, Ranch Dipping Sauce

**Crispy P&J Oysters**, Spicy Buttermilk Ranch, Micro Herbs

**Crawfish Wontons (seasonal)**, Soy Wasabi Dipping Sauce

**Stuffed Crimini Mushroom**, Manchego Cheese, Spinach, Artichoke

**Ahi Tuna Tartare**, Crisp Wonton Chip, Wasabi Aioli

## RECEPTION PACKAGE

*Minimum of 25 guests.*

### **The Patriot Package**

#### **Victory Garden Display**

Seasonal Fruit and Vegetable Display  
Assorted Artisan Cheeses, Fresh Baked Breads,  
Assorted Crackers

#### **Station**

*Please choose one station from the selections below:*

**Pasta Jambalaya**, Free Range Chicken, Andouille, Fire Roasted Vegetables,  
Tomato Cream

**Boudin Dirty Rice**, Louisiana Popcorn Rice, Smoked Pork Shoulder,  
Cajun Spices

**White Bean Cassoulet**, Navy Beans, Charred Trinity, Smoked Tasso, Demi-Glace

**Roasted Garlic Pasta**, Penne Pasta, Steamed Broccoli,  
Fresh Spinach, Garlic Cream

#### **Passed Appetizers**

*Please choose two Appetizers from the selections below:*

**Deviled Eggs**, Creole Mustard, Cajun Caviar, Micro Herbs

**Roasted Tomato Bruschetta**, Mozzarella, Garden Pesto

**Southwestern Chicken Spring Roll**, Sweet and Sour

**Vegetable Spring Roll**, Sweet and Sour

**Sector Meat Pies**, Ground Beef, Vegetables, Spices, Ranch Dipping Sauce

#### **Assorted House Made Pastries**

Cookies, Brownies, Lemon Bars, Pralines

## RECEPTION PACKAGE - CONTINUED

### **The Victory Package**

#### **Farm and Garden Display**

Seasonal Fruit and Vegetable Display  
Assorted Artisan Cheeses, Fresh Baked Breads, Assorted Crackers  
House Made Charcuterie

#### **Station**

*Please choose one station from the selections below:*

#### **Shrimp Creole**

Local Gulf Shrimp, Stewed Tomatoes, Fire Roasted Trinity, Louisiana Popcorn Rice

#### **Grilled Pork Tenderloin**

Local Pork, Braised Southern Greens, Sugar Cane Glaze

#### **Beer Braised Chicken**

Free Range Chicken, Roasted New Potatoes, "High Life" Honey Glaze

#### **Corn Maque Choux**

Sweet Corn, Local Tomatoes, Pickled Okra

#### **Passed Appetizers**

*Please choose two Appetizers from the selections below:*

**Louisiana Shrimp Remoulade**, Gulf Shrimp, Creole Spices,  
Clipped Chives

**Deviled Eggs**, Creole Mustard, Cajun Caviar, Micro Herbs

**Sugarcane Glazed Beef Tenderloin**, Horseradish Mousse

**Roasted Tomato Bruschetta**, Mozzarella, Garden Pesto

**Beef Carpaccio**, Micro Arugula, Smoked Lemon Olive Oil

**Southwestern Chicken Spring Roll**, Sweet and Sour

## RECEPTION PACKAGE- CONTINUED

### **The Victory Package**

**Vegetable Spring Roll**, Sweet and Sour

**Sector Meat Pies**, Ground Beef, Vegetables, Spices, Ranch Dipping Sauce

**Crispy P&J Oysters**, Spicy Buttermilk Ranch, Micro Herbs

**Crawfish Wontons (seasonal)**, Soy Wasabi Dipping Sauce

**Ahi Tuna Tartare**, Crisp Wonton Chip, Wasabi Aioli

### **Carving Station**

*Please choose one item from the selections below:*

#### **House Smoked Turkey**

Boneless Turkey Breast, Rosemary Jus

#### **Creole Mustard Pork Loin**

Center Cut Pork Loin, Andouille Pan Gravy

#### **Honey Glazed Ham**

Chisesi Bros Ham, Brown Sugar, Local Honey

### **Dessert Bites**

*Please choose three desserts from the selections below:*

**Mini Assorted Cheesecake**

**Coconut Macaroons (GF)**

**Miniature Bread Pudding**

**Mini Lemon Meringue**

**Mini Cream Puffs and Éclairs**

**Fruit Tartelettes**

**Pecan Pralines (GF)**

## RECEPTION STATIONS

*A minimum of 25 guests.*

### **Antipasto Display**

Roasted Peppers, Genoa Salami, Pepperoni, Prosciutto, Artisan Cheeses, Seasonal Grilled Vegetables, Baked Breads, Assorted Crackers

### **Garden Vegetable Display**

French Onion, Roasted Garlic Dip

### **Seasonal Fruit and Berries**

### **Grilled Marinated Vegetables and Charcuterie Board**

Grilled Seasonal Vegetables, House Made Charcuterie, Pickles and Preserves, Baked Breads, Assorted Crackers

### **Bruschetta and Hummus**

Spicy Hummus, Grilled Eggplant, Olive Tapenade, Fresh Tomato, Basil, Garlic

### **Artisan Cheese Display**

Assorted Cheeses, Seasonal Fruit, House Made Preserves, Assorted Breads

### **Gumbo**

Chicken-Sausage Gumbo, Louisiana Popcorn Rice

### **Shrimp Creole**

Local Gulf Shrimp, Stewed Tomatoes, Fire Roasted Trinity, Louisiana Popcorn Rice

### **Grilled Pork Tenderloin**

Local Pork, Braised Southern Greens, Sugar Cane Glaze

### **Beer Braised Chicken**

Free Range Chicken, Roasted New Potatoes, "High Life" Honey Glaze

### **Corn Maque Choux**

Sweet Corn, Local Tomatoes, Pickled Okra

### **Louisiana Seafood Display- (seasonal) – Market Price**

Peel and Eat Shrimp, Boiled Crawfish, Lake Pontchartrain Blue Crab Claws, Champagne Mignette, Bloody Mary Oyster Shooters

### **Pasta Jambalaya**

Free Range Chicken, Andouille, Fire Roasted Vegetables, Tomato Cream

## RECEPTION STATIONS- CONTINUED

*A minimum of 25 guests.*

### **Boudin Dirty Rice**

Louisiana Popcorn Rice, Smoked Pork Shoulder,  
Cajun Spices

### **White Bean Cassoulet**

Navy Beans, Charred Trinity, Smoked Tasso, Demi-Glace

### **Roasted Garlic Pasta**

Penne Pasta, Steamed Broccoli,  
Fresh Spinach, Garlic Cream

## CARVING BOARD

*\*Uniformed chef required*

All listed are per piece.

### **Roasted Pork Loin**

Creole Mustard, Andouille Pan Gravy  
*(Serves approximately 30 people)*

### **House Smoked Brisket**

Chipotle Barbecue Sauce  
*(Serves approximately 30 people)*

### **Grilled New York Strip**

Mushroom Agrodolce  
*(Serves approximately 30 people)*

### **House Smoked Turkey Breast**

Rosemary Jus  
*(Serves approximately 25 people)*

### **Whole Suckling Pig**

Pulled Pork, Smoked Pork Reduction  
*(Serves approximately 50 people)*

## SMALL PLATE ACTION STATIONS

*\*Uniformed chef required*

**Braised Short Ribs-House Made Macaroni and Cheese**

**Shrimp and Grits**

**Grilled Pork Loin- Smoked Boudin Dirty Rice**

**Pork Carnitas-Chipotle Crema, Lime, Cilantro, Corn Tortilla**

## DESSERT BITES

*Minimum of 50 pieces per selection.*

**Mini Assorted Cheesecake**

**Mini Pecan Pies**

**Coconut Macaroons**

**Key Lime Tart**

**Miniature Bread Pudding**

**Mini Lemon Meringue pies**

**Mini Cream Puffs and Éclairs**

**Fruit Tartelettes**

**Pecan Pralines**

**Miniature Tres Leches Cakes**

**Chocolate Dipped Strawberry**

## SWEET STATIONS

*Minimum of 25 guests.*

### **New Orleans Beignets**

Dusted with Powdered Sugar

### **Bananas Foster**

Brown Sugar, Cinnamon, Rum, Vanilla Bean Ice Cream

### **Bread Pudding**

Traditional Bread Pudding, Rum Caramel Sauce





## BEVERAGE MENU

### HOSTED BEVERAGE PACKAGES

*Per person, per hour*

#### **Gold Package**

American Beer, Gold Wine, Gold Spirits and Non-Alcoholic Selections

#### **Premium Package**

American Beer, Imported and Craft Beer and Premium Wine,  
Premium Spirits and Non-Alcoholic Selections

#### **Super Premium Package**

American Beer, Imported and Craft Beer, Super Premium Wine,  
Super Premium Spirits and Non-Alcoholic Selections

### BEER BY THE BOTTLE

#### **American Beer**

Budweiser  
Bud Light  
Coors  
Coors Light  
Miller  
Miller Lite  
O'Doul's Amber (non-alcoholic)

#### **Imported and Craft Beer**

Amstel Light Heineken  
Sam Adams Boston Lager  
Abita Amber Ale  
Dos Equis Coors Banquet  
Miller Genuine Draft

#### **Domestic Draft Beer – Keg**

Imported/craft beers available upon request

**BEVERAGES BY THE GLASS**

**Gold Spirits**

Epic Vodka  
Platinum Gin  
Margaritaville Rum  
Margaritaville Tequila  
Glenquentin Rare Scotch  
Buffalo Trace Bourbon  
Rich & Rare Reserve Whisky

**Premium Spirits**

Ketel One Vodka  
Tanqueray Gin  
Captain Morgan Rum  
Camarena Silver Tequila  
Dewar's 12 Scotch  
Bulleit Bourbon  
Seagram's VO Whisky  
Hennessey V.S.O.P. Cognac

**Super Premium Spirits**

Grey Goose  
Bombay Sapphire  
Bacardi 8 Rum  
Herradura Silver Tequila  
Johnnie Walker Black Scotch  
Woodford Reserve Bourbon  
Crown Royal Whisky  
D'Ussé Cognac



**WINE BY THE GLASS**

**Gold Wine by the Glass**

Canyon Road Chardonnay  
Canyon Road Cabernet

**Premium Wine by the Glass**

A by Acacia Chardonnay  
Sterling Sauvignon Blanc  
Stellina di Notte Pinot Grigio  
Sterling Merlot  
Chalone Monterey County Cabernet  
Casillero Pinot Noir

**Super Premium Wine by the Glass**

William Hill Chardonnay  
Edna Valley Sauvignon Blanc  
MacMurray Pinot Gris  
William Hill Cabernet  
Edna Valley Merlot  
MacMurray Pinot Noir

**Sparkling Wine by the Bottle**

Chandon Brut  
La Marca Prosecco



## GENERAL INFORMATION

### **Exclusivity**

American Sector Catering maintains the exclusive right to provide all food and beverage in The National WWII Museum. All food and beverages, including water, must be purchased from American Sector Catering.

### **Food and Beverage Pricing**

A good faith estimate of food and beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

### **Service Charges and Tax**

A 20% "house" or "administrative" charge will apply to all food, beverage and labor charges. 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 20% 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 American Sector Catering 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.

### **Payment Policy**

A twenty-five percent (25%) deposit is required upon signing the contract. An additional deposit of fifty percent (50%) of the total estimated food and beverage is required forty-five (45) days in advance of the event. The remaining balance of payment is required seventy-two (72) business hours prior to the event by either cashier's check or credit card.

American Sector Catering will begin to accrue 1.5% interest from the date of the invoice if not paid within fifteen (15) days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer.

A credit card authorization shall be retained on file through the conclusion of the event. Any additional charges incurred during the function will be charged to the credit card on file upon completion of the event.

### **Linen, Décor, Table and Chair Service**

American Sector Catering provides in-house poly cotton linen for most meal functions with our compliments. Additional linen fees will apply for specialty linen or linen required for meeting functions without food and beverage. Your catering sales manager will be happy to offer suggestions for your consideration and quote corresponding linens fees and additional décor services if requested. Additional fee for tables and chairs for events held in the Louisiana Memorial Pavilion, Campaigns of Courage Pavilion and US Freedom Pavilion: The Boeing Center. Tables and chairs are included for events held in the BB's Stage Door Canteen and American Sector Restaurant.

## Holiday Service

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holidays: New Year’s Eve and Day, Mardi Gras Day, Martin Luther King Jr. Day, President’s Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Eve and Day.

At the time of booking the event(s), American Sector Catering will notify the customer of estimated labor fees based on the information supplied by the customer.

## Delayed or Extended Service

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply. Should your event require extended pre or post service or stand by time, often necessitated by high-security functions, an additional labor charge will apply.

## Cancellation Policy

Should Customer cancel the Event after a Contract has been signed, written notice must be received by American Sector Catering and the following cancellation fees will apply

### Written Confirmation Received by American Sector Catering

From 180 days to issue of Contract  
 From 121 days to 179 days prior to Event  
 From 60 days to 120 days prior to Event  
 From 59 days to the date of Event

### Liquidated Damages

25% of overall estimated revenue  
 50% of overall estimated revenue  
 75% of overall estimated revenue  
 100% of overall estimated revenue

## Security

At the discretion of The National WWII Museum, in order to maintain adequate security measures, the customer may be required to provide security for certain functions. Security personnel will be at the customer’s sole expense.

## Guarantees

The customer shall notify American Sector Catering not less than five (5) business days (excluding holidays and weekends) prior to the event, the minimum number of persons the customer guarantees will attend the event (the “guaranteed attendance”).

There may be applicable charges for events with minimal attendance if customer fails to notify American Sector Catering of the guaranteed attendance within the time required.

- (a) American Sector Catering shall prepare for and provide services to persons attending the event on the basis of the estimated attendance specified in the BEO’s, and
- (b) Such estimated attendance shall be deemed to be the guaranteed attendance. American Sector Catering will be prepared to serve three percent (3%) above the guaranteed attendance, up to a maximum of thirty (30) meals (the overage). If this overage is used, the customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax. Should additional persons attend the event in excess of the total of the guaranteed attendance plus the overage, American Sector Catering will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes. Should the guaranteed attendance increase or decrease by thirty-three percent (33%) or more from the original contracted number of guests,
- (c) An additional charge of twenty percent (20%) per guaranteed guest may apply.

Meal functions of 1,000 and above are considered “specialty events” and may require customized menus. Your catering sales professional and our executive chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events.

The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

An additional fee may be applied for service to events with less than the stated minimum, for each menu category.

## SERVICE DIRECTORY

### **The National WWII Museum**

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### **American Sector Catering**

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### **The Centerplate Way**

Centerplate is a leading global event hospitality company, serving fans and guests at more than 250 North American sports, entertainment and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients, to simple and clean preparations that let the food speak clearly, to crisp, sincere and attentive service, our guiding philosophy is more “restaurant” than “caterer.” So welcome to our place! We’ll do everything we can to help you have a fantastic time.

