



Please be advised this is for 2024!
These prices are subject to a 4%-6% increase.
These are for reference only
and not to be used for 2025 event orders.

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.

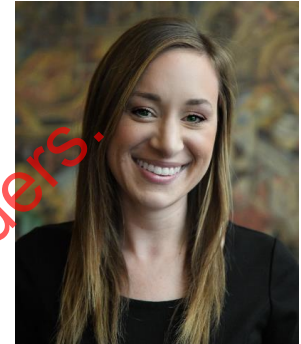
Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced, and quality ingredients to crisp, sincere, and attentive service, our goal is to provide world-class hospitality for every one of our guests.

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

Crudit  & 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



SWEETS & TREATS

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



HORS D' OEUVRES

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 pina 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.



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