

Continental Breakfasts:

Lake Pontchartrain Continental

Assorted Muffins and Danishes
Sliced seasonal fresh fruit display
Fresh orange and cranberry juices
Regular & decaffeinated coffee
Assorted gourmet teas
Jams, jellies, and butter
\$16.95 per person

Heart Healthy

Sliced seasonal fresh fruit display
Assorted individual yogurts
Granola and assorted cereal with milk
Assorted bagels & muffins with preserves and butter
Fresh orange and cranberry juices
Granola bars with cereal bars
Assortment of gourmet tea
\$17.95 per person

Yogurt Buffet

Vanilla and plain yogurts with assorted toppings to include:
Strawberries, Blueberries, Peaches, Pineapple and granola
Assorted chilled Juices
Regular and decaffeinated coffee
Assortment of Gourmet teas
\$16.95 per person

Gourmet Bagel Bar

Assorted fresh Bagels
Fat free and flavored cream cheeses
Butter and preserves
Whole fresh fruit
Assorted chilled juices
Regular and decaffeinated coffee
Herbal teas
16.95 Per person

Breakfast Buffets

Pontchartrain Sunrise

Sliced fresh seasonal fruit display
Fluffy scrambled eggs
Apple wood smoked bacon and Sausage links
Creamy Southern Grits with Buttermilk Biscuits
Preserves and butter
Selection of chilled fruit juices
Gourmet regular & decaffeinated coffee
Selection of herbal teas
\$20.95 per person

Country Croissant

Scrambled eggs with shaved ham and topped with sharp cheddar cheese on a flaky croissant
Sliced fresh seasonal fruit display
Country potatoes
Selection of chilled fruit juices
Gourmet regular & decaffeinated coffee and selection of herbal teas
\$19.95 per person

Ovations Traditional Breakfast

Light and fluffy scrambled eggs with mushrooms and chives, topped with sharp cheddar
Country style potatoes with peppers and onions
Crisp Apple wood smoked bacon and maple sausage links
Assorted Danish pastries, muffins, croissants and breakfast breads with fruit preserves and butter
Freshly brewed gourmet coffee, decaffeinated coffee and a selection of herbal teas
\$24.50 per person

There will be a \$100.00 dollar fee for a station attendant.

Breakfast Enhancements:

Breakfast Burritos	\$5.00 per person
Omelets and eggs to order Station	\$6.00 per person
Belgian waffle Station	\$6.00 per person
Served with Mixed Berry Compote, Whipped Cream and Maple Syrup	
French toast Station	\$6.00 per person
Served with Mixed Berry Compote, Whipped Cream and Maple Syrup	
Buttermilk Pancakes	\$6.00 per person

Plated Breakfasts

The Pontchartrain

Fluffy Scrambled Eggs with Chives and Sharp Cheddar
Crisp apple wood smoked bacon
Southern Style Grits
\$16.50 per person

The Frenchmen

Cream Cheese and strawberry preserve stuffed French toast with Maple Syrup
Apple wood Smoked Bacon
\$17.95 per person

French Quarter

Poached Eggs served on a toasted English muffin
With Canadian bacon and Hollandaise
Southern style hash browns
\$20.50 per person

Fresh Sliced Fruit Plate

A Selection of Fresh seasonal fruits including; Grapefruit, Honeydew, Cantaloupe, Pineapple and Strawberries
Served with fresh yogurt and a basket of fresh baked breakfast pastries
\$17.50 per person

A La Cart Refreshments

Beverages

Gourmet Coffee, Decaffeinated Coffee or Hot Water	\$42.50 per gallon
Gourmet Hot Chocolate	\$28.50 per gallon
Fresh Orange, Apple or Cranberry, Grapefruit, V8 or Tomato Juices	\$17.00 carafe
2% Milk or chocolate milk	\$15.00 carafe
Brewed Iced Tea	\$28.00 per gallon
Assorted bottled juices	\$3.00 each
Assorted canned sodas	\$3.50 each
Energy drinks	\$4.00 each
Bottled Water	\$3.50 each
Bottled sparkling water	\$4.00 each
Perrier	\$3.00 each
San Pellegrino	\$3.50 each
Lemonade or Fruit Juice	\$24.95 per gallon

Eye Openers

Assorted fresh Danish and pastries	\$28.00 per dozen
Assorted fresh donuts	\$35.00 per dozen
Assorted fresh muffins	\$24.00 per dozen
Beignets	\$1.50 each
Coffee Cake	\$28.00 per Dozen
Croissants	\$28.00 per dozen
Cinnamon rolls	\$24.00 per dozen
Bagels with cream cheese	\$28.00 per dozen
Basket of assorted breakfast breads	\$28.00 per dozen
Assorted granola and cereal bars	\$18.00 per dozen
Individual assorted yogurts	\$3.00 each
Sliced Seasonal fresh fruit	\$5.50 each
Fresh fruit salad	\$5.50 each
Whole Fruit Assortment	\$14.00 per dozen
Individual Cereals & Milk	\$3.00 each

Etcetera

Fresh Baked Cookies	\$24.00 per dozen
Chewy Fudge Brownies	\$28.00 per dozen
Hot Jumbo Pretzels	\$24.00 per dozen
Assorted Candy Bars	\$3.50 each
Large Basket Fresh Popcorn	\$3.00 per bag
Large Basket Mini Pretzels	\$16.00 per dozen
Large Basket of Chips w/ Ranch Dip	\$16.00 per bowl
Large Basket of Tortilla Chips w/ Salsa	\$16.00 per bowl
Chocolate Dipped Strawberries	\$32.00 per dozen
Assorted Ice Cream Bars	\$52.00 per dozen

Break packages

Snack Assortment

Popcorn or pretzels, potato chips & ranch dip, tortilla chips with salsa
\$6.95 per person

Power Break

Assorted granola bars
Fresh whole fruit basket
Jumbo muffins
Assorted yogurts
Assorted bottled juice
Bottled water
\$9.50 per person
Add \$2.00 a person for Entergy bars to be added

The Chocolatier

Chocolate covered strawberries
Chewy fudge brownies
Chocolate chip cookies
Gourmet hot chocolate
\$11.95 per person

The Stimulus Package

Assortment of miniature candy bars
Bowls of trail mix, snack mix and M&M's
Fresh baked cookies and brownies
Assorted canned sodas and bottled water
Gourmet regular & decaffeinated coffee
Assortment of gourmet teas
\$15.95 per person



Good Humor Break

Assortment of premium Ice Cream Novelties
Assorted Soft Drinks, Premium Coffee and Gourmet Teas
\$12.95 per person

The Cookie Monster

Assorted Fresh Baked Cookies
Dessert Bars
Whole Milk, 2% Milk
Gourmet regular & decaffeinated coffee
\$9.95 per person

Deli Style Luncheons

Delicatessen Spread

Mixed field green salad with assorted dressings
Country potato salad
Sliced roast beef, smoked turkey and honey ham
Assorted sliced cheeses, lettuce, sliced tomatoes, red onion
Fresh baked deli breads
Fresh baked cookies and brownies
Fresh brewed coffee, decaffeinated coffee and herbal teas
Iced tea
\$19.95 per person

Gourmet Deli Spread

Mixed field green salad with assorted dressings
Muffaletta Pasta Salad
Sliced roast beef, smoked turkey, black forest ham
Egg salad & tuna salad
Assorted sliced cheeses, lettuce, sliced tomatoes, red onion
Fresh baked deli breads
Assorted condiments
Display of baked desserts
Sliced seasonal fresh fruit
Freshly brewed gourmet coffee, decaffeinated coffee and a selection of herbal teas
Iced tea
\$25.95 per person

All menus are subject to 22% Management Charge and 8.75% Sales Tax

Can't Get Away lunch

Display of sliced & whole seasonal fruit
Vegetable crudité's with herb garlic dip
Sliced roast beef, smoked turkey, black forest ham
Egg Salad, Tuna Salad, Chicken Salad
Chef's soup du jour
Fresh baked cookies & brownies
Regular & decaffeinated coffee, herbal teas, iced tea & lemonade
\$24.95 per person

Box lunch

Choice of Ham, Roast Beef, or Turkey Sandwich on Kaiser Roll
Vegetarian option also available
Lettuce, tomato, pickle
Mustard & Mayonnaise
Whole piece of fruit, Fresh Baked Cookie, or Brownie
\$16.95 per person

Luncheon Sandwiches

Brisket Sandwich

Sliced roasted beef brisket with natural au jus topped with southern style Cole slaw
Served with house made potato salad
\$17.95 per person

Vegetarian grilled mushroom wrap

Grilled Portobello, roasted red pepper, Baby arugula, caramelized onions and goat cheese wrapped in a spinach tortilla
Served with Messina's Italian salad
\$14.95 per person

Chicken Caesar wrap

Grilled chicken and romaine lettuce with zesty Caesar dressing and shaved parmesan cheese wrapped in a sundried tomato tortilla
Served with house made potato chips
\$12.95 per person

Grilled Chicken Club Wrap

Sliced deli ham, Grilled chicken breast and Apple wood smoked Bacon with Shredded cheese, lettuce and tomato in a flour tortilla.
Served with House made potato chips
14.95 Per Person

Luncheon Buffets

New Orleans

Panned Chicken Breast
Pecan Crusted Catfish
Strawberry Fields Salad
Rosemary Roasted Fingerling Potatoes
Spinach Madeline
Bread Budding with Jack Daniels Whiskey Sauce
\$ 25.95

Mange Mange

Messina's Italian Salad
Chicken Marsala
Messina's Meatballs
Pasta Alfredo
Rustic Ratatouille
Chef's choice of dessert
\$26.95

French Market

Herb roasted chicken with garlic aujus
Grilled salmon with a dill cream sauce
Baby arugula with goat cheese, roasted pecans and red onion
Puree of Garlic Yukon Gold Potatoes
Green beans almandine
Chef's choice of dessert
\$ 32.95

Traditional Southern

Farmers Salad
Grilled barbeque bone in chicken
Cornmeal fried catfish
Smoked turkey infused mustard greens with Corn bread muffins
Roasted sweet potatoes
Black eyed peas with white rice
Bourbon Pecan Pie
\$30.95

Plated Luncheons

Minimum of 50 guests. All Plated Luncheons include the following: Assortment of Fresh Baked Breads with Butter, your choice of Gourmet Regular, Decaffeinated Coffee and Herbal Hot Teas Or Iced Tea & Lemonade

Salads (Choose one of the following)

Garden Salad with choice of Balsamic Vinaigrette or Ranch
Classic Caesar Salad
Messina's Italian Salad

Soups (Additional Charge required)

Creamy Tomato Basil Soup	\$4.00
Corn & Crab Bisque	\$6.00
Seafood Gumbo	\$6.50
Chicken & Sausage Gumbo	\$6.00

Panned Chicken Breast

Herb encrusted pan fried boneless breast with roasted garlic mashed potatoes and seasonal roasted vegetables.
\$23.95

Chicken Florentine

Herb encrusted Grilled boneless chicken topped with creamy spinach sauce on a bed of pasta
\$23.95

Tomato Stuffed Eggplant Parmesan

Creole tomato stuffed with roasted eggplant and parmesan cheese accompanied by roasted garlic smoked tomato coulis
22.95

Grilled Vegetable Napoleon

Garlic and herb marinated grilled vegetables on a bed of smoked tomato coulis...
\$22.95

Center cut Rib eye

Rib eye grilled and topped with a wild mushroom and red wine reduction served over garlic and rosemary roasted Red potatoes and jumbo asparagus
\$34.95

Stuffed Pork Loin

Stuffed with Andouille Sausage cornbread and served with Farm fresh vegetable medley.
\$30.95

Desserts (Choose one of the following)

New York Cheesecake
Chocolate Cake
Carrot Cake

Dinner Buffets

All dinner buffets include a selection of fresh baked bread
Regular coffee, decaffeinated coffee and a selection of herbal teas

New Orleans

Panned Chicken Breast
Pecan Crusted Catfish
Strawberry Fields Salad
Rosemary Roasted Fingerling Potatoes
Spinach Madeline
Bread Budding with Jack Daniels Whiskey Sauce
\$ 29.95

Mange Mange

Messinas Italian Salad
Chicken Marsala
Messina's Meatballs
Pasta Alfredo
Rustic Ratatouille
Chef's choice of dessert
\$32.95

French market

Herb roasted chicken with garlic Aujus
Grilled Salmon with a dill cream sauce
Baby arugula with goat cheese, roasted pecans and red onion
Puree of Garlic Yukon Gold Potatoes
Green beans almandine
Chef's choice of dessert
\$ 36.95

Traditional Southern

Farmers Salad
Grilled barbeque bone in chicken
Cornmeal fried catfish
Smoked turkey infused mustard greens with Corn bread muffins
Roasted sweet potatoes
Black eyed peas and white rice
Bourbon Pecan Pie
\$32.95

Plated Dinners

Minimum of 50 guests. All Plated Dinners include the following: Assortment of Fresh Baked Breads with Butter, your choice of Gourmet Regular, Decaffeinated Coffee and Herbal Hot Teas or Iced Tea & Lemonade.

Starters (Choose one of the following)

Garden Salad served with Balsamic Vinaigrette or Ranch dressing
Classic Caesar Salad
Messina's Italian Salad
Bacon Blues Salad
Greek Walnut Salad
Spinach Salad
Creamy Tomato Basil Soup
Corn & Crab Bisque
Chicken & Sausage Gumbo

Stuffed Quail

Stuffed with chorizo and dried fruits and served over Red bliss mashed potatoes and Garlic green beans. \$38.95

Pecan Catfish

Pan seared catfish topped with roasted pecans accompanied by a Creole manure sauce and served over Roasted Red potatoes and green bean Almandine. \$26.95

Grilled Salmon

Fresh Grilled Salmon served over wilted spinach and topped with strawberry and mango salsa.
(Market Price)

Grilled Vegetable Napoleon

Garlic and herb marinated on a bed of smoked tomato coulis.
\$22.95

Petit Filet

Grilled petit filet of beef with a wild mushroom wine reduction served with caramelized onion and baby carrots over mashed potato.
\$36.95

Steak au Poivre

Topped with a brandied peppercorn cream sauce and Served with garlic green beans and puree of Yukon gold potatoes.
\$38.95

Ovations®
Messina's
AT THE PONTCHARTRAIN CENTER

New Orleans Strip

New York strip with Cajun seasoning and crawfish cream sauce accompanied by sautéed root vegetables and Roasted Fingerling Potatoes
\$38.95

Center cut Rib eye

Rib eye grilled and topped with a wild mushroom and red wine reduction served over garlic and rosemary roasted Red potatoes and jumbo asparagus
\$38.95

Stuffed Pork Loin

Stuffed with Andouille Sausage cornbread and served with Farm fresh vegetable medley.
\$32.95

Desserts (Choose one of the following)

New York Cheesecake
Chocolate Cake
Carrot Cake

Enhancements:

Bananas foster station \$3.50 per person

There will be a \$100.00 station attendant fee



Cash Bar Pricing:

Premium Mixed Drink	\$8.00
Wine	\$5.00
Beer	\$4.00
Sodas	\$3.00
Bottled Water	\$3.00

Hosted Bar Pricing:

Crown Royal, Kettle One Vodka, Bombay Gin, Jack Daniels Bourbon, Dewars Scotch, Jose Cuervo Tequila, Bacardi Rum, and Amaretto. All mixers and sodas included.

\$25 per person for 3 Hours

\$30 per person for 4 Hours

All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.