

2017

Photo Booths, Wedding
Planning, Equipment
Rentals, Staffing &
Catering

CS EVENTS
 — *of* — 
NEW ORLEANS

CSEvents1@email.com

www.cseventsnola.com

504-459-5084

Event Staff & Event Planners Page 3

Wedding Planning Page 4

ASK ABOUT OUR WEDDING GUIDE

Event Enhancements Page 6

Photo Booths by CS Events Page 8

Equipment & Décor Rental Page 11

Beverages Page 12

Bar & Liquor Packages Page 13

Wine Tasting Page 14

Cash-Bar Option Page 14

CATERING:

Individually Boxed Corporate Meals Page 15

A La Carte Menu Page 16

Dessert Features Page 23

Weekday Catering Packages Page 24

Event Staff:

Voted one of the best "Staffing Services in the New Orleans Area" in 2015 AND again in 2016 by our local clients, CS Events of New Orleans provides only the best staff for all of our clients. All of our staff are licensed with the state of Louisiana and insured. Our event staff can be hired based on a four-hour event. Staff shows up thirty minutes prior to the event, works the event and then assists in clean up for thirty minutes for a total of five hours.

Additional time added for a fee based on each individual event.

STAFFING SERVICES	PRICE
Event Servers	\$115.00
Bartender (licensed)	\$115.00



Event Planners:

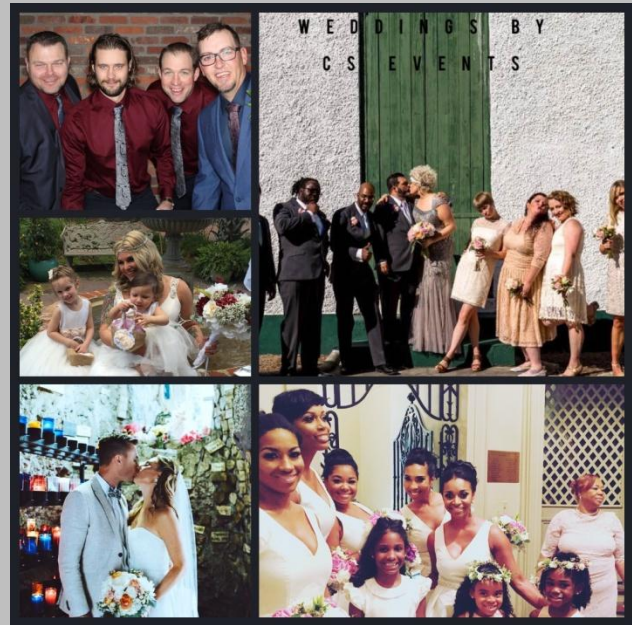
We know that every event you plan has special meaning. The pressures and time that it takes to plan the perfect gala, birthday party, sit-down dinner or child's graduation can add to the stress and complications of everyday life. Our amazing planners are trained and experienced in designing and producing everything from small gatherings like backyard barbecues to cathedral style weddings and extravagant fundraisers. Hire a planner to help manager your event at \$250.00 so that you can enjoy your time. Complete planning is available for one-time fees starting at \$500.00 for your personal planner.



Wedding Coordinator

Nowadays, with wedding blogs and DIY books readily available, more couples are opting to plan their own wedding. While this is an ideal way to assure that you keep true to your own vision, one thing is certain — you cannot coordinate your own wedding day!

With one of our capable Day-Of Coordinators watching over all of the details of your big day, you can enjoy all the special moments with your family and friends without stressing. Not only do *you* want to relax on your wedding day, those closest to you should as well. Entrust your special day to a wedding professional with the experience and flexibility to handle any last-minute changes that may come up, so you can enjoy your celebration.



Basic Wedding Coordinator - \$750.00

Day of Wedding Coordinator

Premier Wedding Coordinators - \$1850.00

Month of Wedding Coordinator

ASK ABOUT OUR WEDDING GUIDE



EVENT ENHANCEMENTS

CS Events of New Orleans should be your first call on the journey of planning your events. Our Event Planning department contains so many services other than simply securing venues and organizing your day. Having years of experience in this city, honorably, we work with some of the best entertainers and specialty staff in the industry. Call us to book your DJs and sound systems, kid's party features, wedding photographer and celebrity impersonators. The following are just a few of the more popular additional features that we are able to offer. There is just too many for us to name them all, so call us if you do not see what you are looking for.

ICE SCULPTURES

FOOD ART DISPLAYS



BRANDED ITEMS FOR YOUR EVENT OR COMPANY

CASINO GAMES, PETTING ZOOS, BOUNCE HOUSES AND AIR MISTERS



HOTEL RESERVATIONS AND DINNER SUGGESTIONS

TRANSPORTATION ACCOMODATIONS

SPECIALTY ENTERTAINERS

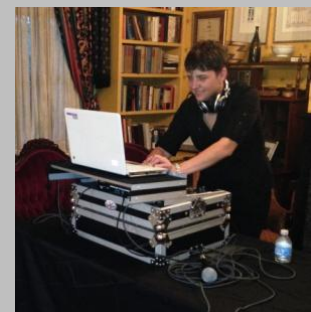
(Belly and burlesque dancers, carnival acts, celebrity look-alikes, go-go dancers and more)



SNOW BALL STANDS FOR A PRIVATE EVENT

CORPORATE GIFTS

DJ'S, LIVE MUSIC, BRASS BANDS AND EVEN DISCO BALLS!



Second Line Parade - \$2600

Impress your guest (up to 100 people) with a 45-minute second line parade through the streets of New Orleans! This amazing package includes:

- a traditional LIVE 5-piece brass band with their own energetic Grand Marshall leading the parade
- a photographer* that will capture all the fun that your guests are having
- personalized colorful second line handkerchiefs for all of your guests
- Mardi Gras beads and mask for all of your guests
- flashing red and blue lights of your personal New Orleans Police car escort, along with a motorcade of police blocking traffic to allow your parade to progress without interruption
- Themed and costumed Mardi Gras revelers



CS Events of New Orleans will take care of all city permits for scheduling your parade. We do require a 30-day notice for this service.

*All photographs are digitally re-touched and delivered to the client digitally for download within fourteen days of the event.



Photo Booths by CS Events

CS Events of New Orleans takes pride in being the only phone call our clients have to make, without searching for several different vendors. In staying true to this mission, CS Events of New Orleans is growing in 2017 with the addition of Photo Booths by CS Events!

While we can still organize and provide you with full-service photo booth experiences, we realize that sometimes the full experience is simply not in the budget. This is why Photo Booths by CS Events has introduced The Memory Maker!

The MEMORY MAKER!

Are you looking for photos and fun on a budget? Enhance any gathering with CS Events of New Orleans' Memory Maker. Create your own background and your own props and let Photo Booths by CS Events supply the tech along with a personal attendant. Our digital share unit can be setup almost anywhere. We will create fun frames and even add private or corporate logos. The Memory Maker allows your guests to send the photos to their email and cell phones to share with their friends, family and social media. Great for school functions, corporate events and private parties!

\$450.00(+tax)

FOUR hours of photo sharing





Red Carpet Step & Repeat Photo Opportunity - \$700.00

Make your event a memory that your guests will never forget. From fundraisers to birthday parties, rolling out the red carpet will make your party one like no other. We take your personal/company logo or up to four images and spread them out over an 8'x10' canvas*. This feature includes a red carpet, our Memory Maker and an attendant for 3 hours with digital access to your pictures after the event. At the end of your event, the banner is yours to use over again!

* Additional \$130.00 to keep the stand



Equipment & Décor Rental

With an ever-increasing catalog of items, CS Events of New Orleans can provide you with all of your party and event needs. We specialize in being about to provide everything for your event at one stop. Below are some of the most popular items and categories. If you do not see what you are looking for, give us a call. We have an extensive collection in our warehouse. We are the only rental service that delivers and picks-up the same day, which is already included in the price.

Tables, Chairs and Linens:	Price:
All of our 6' tables include white or black linen in the rental price. We have an assortment of additional colors of linens that can be rented for an additional charge.	
6 Foot Table (minimum of 4 tables)	\$8.00
6 Foot Table (10 or more tables)	\$7.00
6 Foot Colored Linen (assorted colors)*	\$5.00
All of our round-topped bar tables are 4' high and include a round white or black linen. We have an assortment of additional colors of linens that can be rented for an additional charge	
120" Round Colored Linen*	\$5.00
Bar Table	\$11.00
We rent black metal/plastic folding chairs that can accommodate up to 250 pounds. We have black, gold and white chair-covers. The price of the chair covers includes the folding chair, the cover itself and a colored sash for the chair. We have multiple colored sashes and can provided other colors for the chair covers for an additional charge.	
Folding Chairs (Black) (minimum 25)	\$3.00
Folding Chairs (Black) (200 +)	\$2.50
Chair Cover, Sash & Chair	\$5.50

Glassware:	Rack
Champagne Glasses (Rack of 36)	\$20.00
Martini Glasses (Rack of 16)	\$15.00
Wine Glasses (Rack of 36)	\$20.00
Cocktail Glasses (Rack of 25)	\$15.00
Beer Pints (Rack of 25)	\$15.00

* With 14 days notice, we can get almost any color linen for you tables with no additional charges. There is a minimum of five linen to be rented for all colored linens. Within 14 days, you will be limited to the colors that are available at the current time.

Batched Beverages

All of our batched beverages come in a three-gallon glass dispenser and are served with plastic cups, ice and appropriate garnishes. Alcoholic batched beverages are only available if a licensed bartender is purchased through CS Events of New Orleans for your event. Each batched item yields roughly 30-35 12oz servings.

Non-Alcoholic Beverages (all are pre-sweetened): \$30.00

Lemonade
Pink Lemonade
Southern Iced Tea
Peach Iced Tea
Pomegranate Iced Tea
Mango Iced Tea
Blue Raspberry Iced Tea

Alcoholic Beverages: \$52.00

Sweet Rum Punch (Dark Rum)
Margaritas (Tequila)

Garnished Alcoholic Beverages: \$68.00

White Citrus Sangria (White Wine & Brandy)
Cosmopolitans (Vodka)
Fizzy Blueberry Gin Punch (Gin)
Minty Mojitos (Clear Rum)
Hard Lemonade (Whiskey)

Bloody Mary & Mimosa Bar: \$250.00

(Enough for 50+ guests) Three gallons of premixed Bloody Mary cocktail using local Oryza Vodka, six bottles of champagne, assorted fruit juices, assorted flavors of Big Easy Bucha's artisan kombucha, host sauces and a host of garnishes including fruit, olives, vegetables, ice and themed glassware. All arranged in a beautiful display for your event



CS EVENTS BAR & LIQUOR PACKAGES!

BAR PACKAGES* (3 hour of Service)	PRICE PER GUEST (3 hour event)		
	30-74 GUEST	75-149 GUEST	150 + GUEST
Wine, Liquor & Beer Package	\$23.00	\$20.00	\$20.00
Wine & Liquor Package	\$20.00	\$18.00	\$17.00
Beer Package	N/A	\$12.00	\$11.00
Champagne Toast [1 Hour (includes champagne glasses)]	\$4.00	\$3.00	\$3.00

Wine, Liquor & Beer Package:

This Package includes our Premium line of Local Spirits, distilled right here in Louisiana: Oryza Vodka, Oryza Gin, Rougaroux Sugarshine Rum, Rougaroux Full Moon Dark Rum and LA1 Whiskey. We also pour only the finest local wine from Pontchartrain Vineyards (Chardonnay, Cabernet and Red Zinfandel).

Includes Coca-Cola, Diet Coca-Cola and Sprite beverages. Orange, Pineapple, Grapefruit and Cranberry Juice and Bloody Mary mixers for specialty drinks, ice, napkins, plastic cups and traditional garnishes along with specialty garnishes provided by Boscoli Family Foods. Even our beer selection was brewed right on the shores of Lake Pontchartrain at Covington Brewery. Bartender is free with the premium package.



Champagne Toast:

Includes chilled Champagne and stemmed champagne glasses per person.

OTHER SERVICES (4 hours of service)	PRICE
CS Events Portable Bar Rental	\$120.00
Bartender (licensed)	\$115.00



\$55.00

40 Assorted New Orleans Fest Cola Products and Bottled Water – served with ice and plastic cups

WINE TASTING PARTY!

\$14.00 per person (minimum of 20 guests)



There is always a reason for you and your friends to have a glass of wine! CS Events of New Orleans has collaborated with Pontchartrain Vineyards out of Bush, Louisiana to provide you with a fun and informative experience. For your two-hour party, we will bring out seven different wines for you and your guests to taste. (We will even pour whole glasses!)



Package includes a licensed bartender, a Cheese Board, a Fruit Tray and Assorted Sweets, wine glasses and seven different wines from Louisiana's award-winning Pontchartrain Vineyards with information sheets for the wine.

CASH BAR OPTION –

Having an event where you would like to provide a bar option? CS Events of New Orleans will do a cash bar (liquor, beer, wine, mixers and sodas) with a minimum of \$250.00 in cash/credit card purchases over a 3-hour time. Additional time can be arranged. Cash bars must utilize one of our licensed bartenders and provide a valid credit card. The credit card will be billed the price of the private bartender and the difference, after the event, if your event's total sales does not meet the minimum.

*ALL bar packages require a licensed CS Events of New Orleans bartender be hired for mixology services.

Individually Boxed Meals

Minimum purchase of 30 meals. All meals must be the same. Boxed Lunches are offered seven days a week from 11am – 7pm

Price + tax + \$15.00 (Delivery Fee)

Individual BBQ Sandwiches (choice of meat on a Dong Phuong Bakery bun): \$14.00

- **Choose One Meat:** Carolina Style Pulled Pork, Slow Smoked Pulled Chicken, Texas Style Brisket or Chaurice Sausage
- **Choose TWO Sides:** Baked Beans & Pork, Molasses Stewed Collard Greens, Creole Creamy Potato Salad, Sweet & Spicy Coleslaw, Potato Chips
- **Choose ONE Dessert:** Chocolate Chip Cookie, Mini-Brownie, Mini-Cupcake

Plated Individual BBQ Meals: \$16.00 (\$20.00 for two types of meat)

- **Choose One Meat:** Carolina Style Pulled Pork, Slow Smoked Chicken, Texas Style Brisket, St. Louis Cut Pork Ribs or Chaurice Sausage
- **Choose TWO Sides:** Baked Beans & Pork, Molasses Stewed Collard Greens, Creole Creamy Potato Salad, Sweet & Spicy Coleslaw, Potato Chips
- **Choose ONE Dessert:** Chocolate Chip Cookie, Mini-Brownie, Mini-Cupcake

A La Carte Menu

Salads, Soups & Deli Platters (serve up to 35 guests):

\$62.00

Antipasto Platter

An assortment of Boscoli Family pickled asparagus, assorted stuffed olives, capers, pickled green beans, pearl onions and sundried tomatoes served with assorted local deli meats.

\$58.00

Assorted Cheese Platter

Cheddar, Swiss and Pepper Jack Cheese served with premium crackers and accented with fresh fruits and berries.

\$60.00

Assorted Deli Po-boys

A tray of 50 assorted deli meat po-boys (black forest ham, slow roasted prime beef and smoked aged turkey) topped with Swiss cheese or white American. Served on Leidenheimer French bread and dressed with locally grown green leaf lettuce, sliced Roma tomatoes and sliced white onions. Includes ketchup, mustard and mayonnaise.

\$60.00

Boscoli Family Tossed Salad

Bib lettuce and mixed greens with Boscoli Family pearl onions, blue cheese stuffed olives, pickled capers, sundried tomatoes and asparagus with a balsamic vinaigrette.

\$44.00

Cajun Caesar Salad

Locally grown crisp romaine lettuce, grated Parmesan cheese and garlic croutons tossed in a Caesar dressing with just a hint of Louisiana hot sauce.

\$68.00

Corn & Crab Bisque

A creamy bisque with local pulled blue crab meat and roasted sweet corn.

\$35.00

Italian Pasta Salad

Chilled rainbow spiral pasta, grated Parmesan, Louisiana freshly grown cucumbers, cherry tomatoes, bell peppers and chopped aromatic basil tossed in a light Italian herb dressing.

\$50.00**Local Garden Crudités Tossed Salad**

Bib lettuce and mixed greens with garlic croutons, Louisiana freshly grown cucumbers, cherry tomatoes, bell peppers, red onions and carrots. Served with your choice of light Italian herb, blue cheese or creamy ranch dressing.

**\$50.00****Louisiana Strawberry Salad**

Fresh Grown Ponchatoula, Louisiana strawberries, crumbled feta cheese, pickled capers, shaved almonds and an assortment of petite mixed greens served with a Boscoli Family Vinaigrette

\$115.00**Mini-Stuffed Muffalettas**

100 build-your-own mini muffalettas with salami and provolone cheese and Boscoli Family Olive Salad on fresh Leidenheimer mini-seeded Italian buns

\$68.00**Premium Cheese Tray**

A generous portion of 3 of the freshest imported cheeses. Every tray is different as it depends on what we can get fresh. It includes one soft spreadable cheese and two hard cheeses. Served with premium crackers and accented with fresh fruits, berries and Louisiana honey and nuts

\$68.00**Stuffed Artichoke Soup**

Roasted artichoke hearts, Cajun seasonings and a thick amount of parmesan stuffing made into a rich and creamy soup

\$68.00**Tomato & Spiced Walnut Salad**

An assortment of colorful cherry tomatoes, dried cranberries, red onions, toasted Cajun spiced walnuts, warm crushed bacon and crumbled feta cheese over mixed green and served with Boscoli Family Vinaigrette for dressing



**\$60.00****Vegetable Crudités Dippers**

Fifty shooter cups stuffed with baby carrots, celery, green peppers, squash and cherry tomatoes bottomed out with a layer of ranch dressing for dipping

Appetizers & Snacks:**\$62.00****Boudin Balls**

Sixty pre-battered balls consisting of pork, rice, vegetables, herbs and Cajun seasonings fried until a golden brown.

\$65.00**Chicken Wings**

Sixty baked mini-wings and drumsticks tossed in your choice of BBQ, teriyaki or hot sauce.

**\$95.00****Chilled Shrimp Cocktail Shooters**

Fifty chilled shrimp cocktail shooters (100 Shrimp) layered with two chilled jumbo shrimp, a zesty cocktail sauce and sliced lemon each.

\$55.00**Cocktail Meatballs**

Eighty mini-meatballs served hot and tossed in your choice of marinara, BBQ or teriyaki sauce

\$75.00**Crab Stuffed Jalapeno Poppers**

Fifty jalapeno peppers stuffed with crab claw meat and Cajun seasonings and wrapped in a stuffing that is fried to a crispy golden brown

\$88.00**Crabmeat St. Francis**

We use lump crabmeat poached in light champagne, topped with a rich butter and herb sauce and a parmesan cheese crust. Let's not forget that slight kick of Cajun seasonings. This is a simple and traditional crab dish at its best.



\$85.00**Alligator Balls**

A true southern delicacy: seventy-five tender alligator meat sautéed with diced vegetable and a mix of southern spices, formed into 1 ounce balls and then lightly breaded and fried until golden.

\$55.00**Greek Hummus Trio**

Traditional, Garlic and Roasted Red Pepper hummus served with pita chips, miniature carrot sticks and celery sticks for dipping

\$25.00**Nacho Chips and Nacho Cheese**

Crispy nacho chips served with smooth nacho cheese with a hint of salsa spice

\$20.00**Nacho Chips and Salsa**

Crispy nacho chips served with medium heat salsa

\$64.00**New Orleans BBQ Andouille Sausage**

Andouille rings baked and tossed in a New Orleans style BBQ Sauce (Worcestershire sauce, butter, garlic, lemon juice, sweet onions, celery, rosemary and Creole seasoning)

**\$64.00****Sausage and Parmesan Stuffed Mushrooms**

Fifty to sixty medium to large mushroom tops stuffed with a Creole pork sausage, fresh herbs, seasonings and parmesan cheese stuffing and baked to perfection with a Louisiana's Pontchartrain Vineyard's red wine infusion

\$64.00**Shrimp Henican**

Wild gulf white shrimp tossed in a creamy Louisiana hot sauce Beurre Blanc and mixed with slices of Louisiana grown pickled okra

\$64.00**Teriyaki Chicken Skewers**

Fifty wooden skewers of chicken tossed in a teriyaki sauce and accented with fresh pineapples



Hot Sides:**\$38.00****Baked Mac & Cheese**

A rich and creamy Mac & Cheese, made with 3 different cheeses and baked for a cheesy crust.

ADD: Chicken, Ham or Andouille Sausage - \$15.00

\$44.00**Glazed Baked Yams**

Skinless yams, glazed and seasoned in cinnamon and brown sugar, baked golden.

\$44.00**Green Bean Almondine**

Fresh sliced green beans tossed in a Boscoli extra virgin olive oil, course black pepper and just a hint of rosemary herbs and then topped off with crunchy sautéed sliced white almonds.

\$55.00**Roasted Artichoke Couscous**

Artichoke hearts, garlic, extra virgin olive oil and fresh lavender roasted and mixed into a parmesan couscous.

\$44.00**Rosemary Roasted Potatoes**

New red potatoes salted and seasoned with fresh rosemary and extra virgin olive oil and then oven-roasted to a golden brown

Entrees:**\$62.00****Andouille Pesto Pasta**

Al dente penne pasta and locally produced Andouille sausage tossed in a homemade basil pesto sauce, sprinkled with grated Parmesan cheese and served hot.

\$88.00**Baked Cajun Fish**

Cajun seasoned broiled fish baked until golden, topped with fresh grilled lemon and served on a bed of seasoned yellow rice.

\$68.00**Baked Eggplant Caprice**

Fresh Louisiana grown purple eggplants, baked to perfection and topped off with local Roma tomatoes, garden fresh chopped basil and melted mozzarella cheeses.

\$95.00**BBQ Pulled Pork**

Over ten pounds of slow cooked pork, pulled and shredded, with a sweet BBQ sauce. Served with a horseradish cream sauce, spicy mustard and 40 pistolette rolls.

\$68.00**Chicken & Sausage Jambalaya**

The Creole "Holy Trinity," Creole tomatoes, rice, blended seasonings, chicken and Chisesi Brothers smoked sausage mixed perfectly into this traditional New Orleans dish.

\$78.00**Creamy Cajun Louisiana Crawfish Pasta**

Al dente penne pasta and Louisiana wild crawfish tails tossed in a homemade creamy Parmesan-Alfredo sauce with Creole seasoning and topped with garden fresh chopped basil.

**\$68.00****Chicken Alfredo Pasta**

Penne pasta tossed in a heavy cream Alfredo sauce, garden fresh oregano, fresh grated Parmesan cheese and topped with garden fresh chopped parsley and seasoned chicken

\$125.00**Chicken Soft Taco Bar**

Seasoned shredded chicken, soft tortillas, shredded lettuce, salsa, shredded cheese, sour cream, guacamole and sliced jalapenos.

\$78.00**Gumbo YaYa**

A traditional New Orleans roux with all the great vegetables we use for seasoning: garlic, white and green onions, bell peppers, celery, okra and more! It's the sliced andouille and amazingly tender chicken that make this roux amazing. Served with jasmine steamed rice.

\$90.00**Oven Roasted Turkey or Ham Carving Station**

Perfectly roasted turkey breast or buffet ham carving station served with an assortment of baked mini-rolls, mustard, mayonnaise and homemade sweet cranberry sauce.

\$68.00**Red Beans and White Rice**

A rich, thick and creamy New Orleans style red kidney beans, the "Creole Holy Trinity" and assorted seasonings with Chisesi Brothers' Andouille sausage, slow cooked to creamy perfection and served with steamed jasmine white rice.

\$78.00**Rosemary Baked Chicken**

Assorted skinless chicken pieces, tossed in Boscoli Family olive oil, seasoned with fresh rosemary and baked until juicy and golden.

SWEETS & SPECTACLES:**\$18.00****Apple Pie**

An American classic: crispy and flakey dough crust filled with sweet baked red apples, cinnamon and a host of other great tasting spices

\$48.00**Brownie Bites**

100 assorted vanilla pecan, chocolate chocolate chip and chocolate cheesecake brownies

\$46.00**Chocolate Chip Cookies**

Fifty fresh baked chocolate chip cookies

\$65.00**Coffee and Sweet Treats**

Fifty assorted chocolate and vanilla pastries served with Orleans Coffee Exchange gourmet chicory regular and decaf coffee and hot teas. Cups, napkins, sweetener and creamers included. Enough for twenty-five guest

\$65.00**Fruit Platter**

A large selection of fresh cut melons, local berries and other assorted local citrus.

DESSERT BOMB!

\$225.00

Our guest loved it so much for the holidays that we decided to do it all year 'round! Our stunning display of assorted desserts (including chocolate cakes, assorted pastries, fruit tarts, éclairs, puff pastries, chocolate and vanilla brownies and more) is guaranteed to be the focal point of any event. Also, ask us about additional options.



BANANAS FOSTER ACTION STATION!

\$275.00

How would you end a New Orleans themed walk down culinary lane? With nothing less than a spectacle! Our banana fosters station is everything short of actually burning down the house. This historic dessert is made with a sauce of butter, brown sugar, cinnamon, dark rum, and banana liqueur. The alcohol is added as the sauces bubbles and ignited into a tableside performance of flambé. The bananas and sauce are then served over vanilla ice cream. Enough for 40 guests.



Weekday Lunch Buffet: \$355.00 (+tax)
Free Delivery Between 10am-5pm Monday – Friday

Pool Party Package (feeds 30-40 guests)

Assorted Zapp's Potato Chips
Caesar Salad with Caesar Dressing
Italian Pasta Salad
25 Jumbo Hot Dogs
30 Juicy Hamburgers
Buns, cheese, lettuce and onions

The Complete Lunch Package (feeds 25-35 guests)

Assorted whole fruits & Assorted bagged chips

Choice of:

Local Garden Crudités Salad with Ranch & Italian Dressing
Cajun Caesar Salad with Caesar Dressing

Green Bean Almondine
Glazed Sweet Potato Smash

Choice of ONE:

Chicken & Sausage Jambalaya
Creamy Louisiana Crawfish Pasta
Creamy Chicken Alfredo Pasta
Rosemary Roasted Chicken

Assorted Fest Cola beverages & bottled water

Menus Listed above are suggestion, only. They can be for Weddings, Rehearsal Dinner, Holiday parties, Corporate Events, Galas, etc. Feel Free to Mix and Match or call 504-459-5084 for additional pricing information

Please note that all contracts, estimates and proposals are valid for 14 days from date of origin. After 14 days, CS Events of New Orleans is no longer able to guarantee pricing or availability.

All hot food will be delivered in non-disposable, hot-holding chaffer dishes. All serving non-disposable utensils are included. Packages include plastic plates, forks, spoons, knives, cups, New Orleans' own Fest Cola Products, and bottled water. All orders are set up fifteen (15) minutes before scheduled time and equipment picked up three (3) hours after start time unless otherwise noted. All orders must be placed 72 hours in advance to receive this pricing. Limited availability per day.