

SEMOLINA

GROUP DINING GUIDE

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Private Room Facilities

Semolina Metairie is located in the Clearview Mall on Veterans Hwy just seconds off the Clearview exit. The location is only 15 minutes from Downtown New Orleans and 25 minutes from the Pontchartrain Center in Kenner. The private event space available is The Clearview Room which can accommodate banquets of 50-150 guests depending on room(s) configuration.

The Clearview Room is a private banquet hall located in the Clearview Mall near the rear entrance. The ambiance allows for guests to add their own decorating flavor for any function, from social celebrations to business presentations.

Semolina offers a large selection of menu options including buffet style and reception style meals for lunch and dinner. Our group menus feature some of our most famous and locally popular items, as well as a number of New Orleans inspired dishes. With a range of menu options and prices that will fit your needs, Semolina can also arrange a custom menu designed specifically for your guests. The inviting ambiance and great location combined with the best New Orleans food and hospitality make Semolina a perfect choice for your next special occasion or business function.

Offsite Events

If you prefer to host an event at your home, office or other venue, Semolina Metairie also specializes in full service offsite catering and event planning, providing our outstanding menu selections and superior staff at the location of your choosing. We can arrange for all rental items needed such as china, glassware, linen, tables and anything else to make your event a complete success. Zea can customize a perfect menu for your wedding, meeting, special occasion or event.

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Private Event Menus

Clearview Lunch Buffet

(available for events ending by 4PM)

\$22.75 per person

Salad:

Semolina Caesar Salad

Crisp, chilled romaine lettuce tossed in our classic parmesan & garlic dressing

Two entrée selections:

Meatballs with Pasta

Semolina's famous homemade meatballs with marinara sauce, parmesan cheese, and fresh basil served over angel hair pasta.

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Eggplant Parmesan

Tender eggplant medallions over bowtie pasta, topped with a rich marinara, finished with provolone, parmesan and fontina cheeses

Dessert:

Award winning **Bread Pudding**.

ADD ONS & UPGRADES:

Cup of soup: Shrimp & Corn Bisque or Tomato Basil ~ \$6.50 per person

Garlic Cheese Bread ~ \$3.50 per person

Soft Drinks ~ \$2.50 per person

*Price includes: Beverages of iced tea, water & coffee.
Price does not include tax, gratuity or room rental fees.*

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Audubon Buffet

\$24.50 per person

Salad:

Semolina Caesar Salad

Crisp, chilled romaine lettuce tossed in our classic parmesan & garlic dressing.

Choose two entrée selections:

Meatballs with Pasta

Semolina's famous homemade meatballs with marinara sauce, parmesan cheese, and fresh basil served over angel hair pasta.

Eggplant Parmesan

Tender eggplant medallions over bowtie pasta, topped with a rich marinara, finished with provolone, parmesan and fontina cheeses.

Shrimp Roban

Plump shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta, garnished with chopped green onions.

Dessert:

A delectable scoop of our award winning **Bread Pudding**

ADD ONS & UPGRADES:

Cup of soup: Shrimp & Corn Bisque or Tomato Basil ~ \$6.50 per person

Garlic Cheese Bread ~ \$3.50 per person

Soft Drinks ~ \$2.50 per person

*Price includes: Beverages of iced tea, water & coffee.
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Uptown Buffet

\$31.00 per person

Salad:

Semolina Caesar Salad

Crisp, chilled romaine lettuce tossed in our classic parmesan & garlic dressing.

Choose three entrée selections:

Shrimp Roban

Plump shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta, garnished with chopped green onions.

Chicken Parmesan

A classic. Breaded, sautéed chicken breast topped with provolone and our marinara sauce on a bed of Pasta Alfredo.

Chicago Pasta

Sweet Italian sausage, red onions, bell peppers and garlic in a hearty red sauce. Served over angel hair Pasta with parmesan cheese.

Pesto Pasta

Fresh mushrooms and garlic tossed in a rich, creamy pesto sauce with a touch of marinara and parmesan over Pasta.

Meatballs with Pasta

Semolina's famous homemade meatballs with marinara sauce, parmesan cheese, and fresh basil served over angel hair pasta.

Dessert:

A delectable scoop of our award winning **Bread Pudding**

ADD ONS & UPGRADES:

Cup of soup: Shrimp & Corn Bisque or Tomato Basil ~ \$6.50 per person

Garlic Cheese Bread ~ \$3.50 per person

Soft Drinks ~ \$2.50 per person

*Price includes: Beverages of iced tea, water & coffee.
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Garden District Buffet
\$45.00 Per Person

Salad:

Malibleu Beach Salad

Crisp green apples, raisins, walnuts and sesame seeds in a wave of balsamic vinaigrette tossed with fresh greens and topped with gorgonzola and sun-dried tomatoes.

Choose three entrée selections:

Shrimp Roban

Plump shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta, garnished with chopped green onions.

Chicken Parmesan

A classic. Breaded, sautéed chicken breast topped with provolone and our marinara sauce on a bed of Pasta Alfredo.

Chicken Marsala

Tender chicken breast sautéed with fresh mushrooms in a Marsala wine sauce served over Pasta Alfredo.

Fresh Fish Chauvin

Fresh grilled trout filet on a bed of spinach, mushrooms, garlic and Angel Hair pasta. Topped with shrimp sautéed in a spicy cream sauce.

Pesto Pasta

Fresh mushrooms and garlic tossed in a rich, creamy pesto sauce with a touch of marinara and parmesan over Pasta.

Eggplant Parmesan

Tender eggplant medallions over bowtie pasta, topped with a rich marinara, finished with provolone, parmesan and fontina cheeses.

Dessert:

Assorted Dessert Table

Chef's choice of our best offerings.

ADD ONS & UPGRADES:

Cup of soup: Shrimp & Corn Bisque or Tomato Basil ~ \$6.50 per person

Garlic Cheese Bread ~ \$3.50 per person

Soft Drinks ~ \$2.50 per person

*Price includes: Beverages of iced tea, water & coffee.
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Appetizers/Add ons

Parmesan Chicken Tenders (25 pc)
\$35.00

Marinated chicken breast sliced into thin strips and fried golden brown

Spinach & Artichoke Dip (approx. 25 ppl)
\$40.00

Semolina's twist on the American classic, served with garlic bread for dipping

Mini Meatballs (30 pc)
\$50.00

Traditional Italian mini meatballs with marinara sauce

Stuffed Mushrooms (15 pc)
\$50.00

Fresh Mushrooms caps stuffed with Italian Sausage & provolone cheese atop marinara sauce

Mini Baked Ciabattas (25 pc)
\$75

(one type per tray)

Shrimp

Sausage & Pepper

Parmesan Crusted Chicken

Meatball

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MENU & GUEST GUARANTEES

Fixed price buffet style menus are available for lunch and dinner. We require your pre-selected menu 14 days prior to your event and the final guest count, 3 working days prior to your event. The buffet menus below are based on final number of guaranteed guests, it is not an “all you can eat” buffet. Additional food may be ordered and purchased in advance. Changes in guest counts within 72 hours may incur additional charges. At the time of the contract, a credit card number will be required to secure the booking. **All private rooms have a guaranteed attendance minimum.** This minimum must be guaranteed before the room can be held.

RENTAL RATES & MINIMUMS

Room rental fees and booking minimums are indicated below.

Clearview Room Minimums:	Sunday-Thursday; Friday & Saturday until 4PM	\$675.00
	Friday & Saturday Evenings	\$1,200.00
Clearview Room Rental:	50-100 guests, 3 hours	\$100-150
	100-150 guests, 3 hours	\$200
Audio/Visual Rental Options:	Screen	\$125 (6' or 8' screen)
	Sound Speakers & Mic	\$250
	Projector:	\$300

*Additional items available upon request with 7 business days' notice.

Policies, Payments & Cancellations

All events must be paid in full at the end of the event. Any booking regarded tentative or pending may be canceled in place of a confirmed event unless a credit card is received. We accept all major credit cards. **A two week cancellation notice prior to your scheduled event is required or half the event price will be charged to the credit card on file.** No outside food, beverages, or alcohol are allowed, only items contracted by Zea or Semolina restaurants. In addition to food & beverage minimum there is a rental fee determined by guest count, in addition to a set up/break down fee.

Event Time Frame

Each event booking is for 3 hours, including set up. Additional time may be purchased for a fee. All events must conclude by 10:00pm. Please note, Friday and Saturday evening's limited time frames may be applied. We do offer additional allotted time frames, room charges will apply.

Dining Room Arrangements

Semolina offers champagne linen for your event for an additional minimal fee. Specialty linen & chair covers can be ordered to your specifications, if desired, for an additional fee. We reserve the right to adjust table sizes in the event the number of guests is changed.