The Whole World Loves Louisiana's Cooking...You Will, Too!

With excellent food everywhere around -- from the pushcart vendor selling Hot Dogs or Muffolettos on French Quarter streets, in dimlit "hole-in-the-wall" restaurants throughout the city, and in posh, world-famed restaurants like Antoine's, Arnaud's, Galatoire's, Brennan's and so many more -- New Orleans hotels know they must serve their guest the finest meals their chefs can devise!! The CLARION HOTEL is no exception: in fact the CLARION is known and envied for "setting the standard" for hotel-served food!

Here are the menus we have arranged with Clarion's chef to serve you:

MEMORIAL BREAKFAST, Friday, September 3, 9:00 AM

"The Standard"

Orange Juice
Scrambled Eggs with Ham and Grits
Homemade Buiscuits with Butter and Preserves
Tea, Coffee, Decaffinated Coffee etc.

THE BANQUET, Saturday, September 4, 7:00 PM

"Breast of Chicken Tulane"

Appetizer or Salad
*Boneless Breast Stuffed with Eggplant and Shrimp **
Two Vegetables, Seasonal
Potato, Rice or Pasta
Rolls and Butter
Bread Pudding
Tea, Coffee, Decaffinated Coffee etc

FAREWELL BREAKFAST, Sunday, September 5, 9:00 AM

"The Clarion"

Fresh Fruit Cup
Scrambled Eggs, Tomatoe Slices
Canadian Bacon on an English Muffin
Cheddar Cheese Sauce
Homemade Biscuits with Butter and Preserves
Tea, Coffee, Decaffinated Coffee etc

*** NOTE: Persons allergic to shellfish (shrimp, crab etc.) or any other menu item should report that to 508 Registration personnel at earliest opportunity. Every effort will be made to arrange for an acceptable substitute item.**

Louisiana
We're Really Cookin'!