



ALDP LSU

ACADEMIC LEADERSHIP
DEVELOPMENT PROGRAM

Meals & Bar Information

SUNDAY, OCTOBER 4, 2026

DINNER:

Grill Station: Mini hot dog bar, bbq bacon cheeseburger sliders, traditional pasta salad

Taco Bar: Green Chile chicken tacos, taco calabacitas, queso con carne

Farm to Table: Vegetable crudité, orzo pasta salad

Dessert: Assorted petit desserts

MONDAY, OCTOBER 5, 2026

LUNCH:

Entree: Chicken breast piccata with capers spanossa and lemon butter sauce, angel hair pasta with olive oil, basil and crushed red chili flakes, fresh bread and butter and glazed carrots

Dessert: Assorted gourmet cookies

DINNER:

Salad: Sensation salad

Entree: 6 oz filet with broiled shrimp, roasted root vegetables and compound butter

Dessert: King Cake bread pudding

TUESDAY, OCTOBER 5, 2026

LUNCH:

Salad: Lettuce & spinach blend with a variety of toppings

Entree: Smoked chickem with lemon herb glaze, fresh green beans, roasted garlic mashed potatoes and a vegetable pasta salad

Dessert: Strawberry shortcake trifles

DINNER:

Passed items: Fig and goat cheese tartlets, crawfish salad wontons, harissa chicken skewers

Salad: Citrus salad with pecans, feta, citrus segments, fresh berries with a champagne vinaigrette

Entree: Sliced beef tenderloin with marchand du vin, roasted new potatoes, roasted zucchini and tomatoes

Dessert: NY style cheesecake with three sauce options: raspberry, chocolate and caramel

SIGNATURE COCKTAIL: FRENCH 75

On Tuesday evening, ALDP guests can enjoy another classic cocktail with strong ties to New Orleans the French 75. The drink dates to the World War I era and takes its name from the French 75-millimeter field gun, known for its speed and power—a fitting comparison for a cocktail that is light and sparkling but packs a punch. Traditionally made with gin, lemon juice, sugar, and Champagne, the French 75 became especially associated with New Orleans through Arnauds French 75 Bar in the French Quarter. For this evening, our French 75 will be finished with a touch of gold shimmer, adding a celebratory note to a cocktail already known for its elegance. It is a fitting toast to an evening centered on the arts, creativity, and the enduring spirit of Louisiana.

OCTOBER 4 - 7, 2026
LOUISIANA STATE UNIVERSITY



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WEDNESDAY, OCTOBER 5, 2026

LUNCH:

Entree: Your choice of

- Gourmet Sandwiches (club, muffuletta, smoked turkey and caprese),
- Croissants (shrimp salad or chicken salad)
- Wraps (grilled chicken, tex-mex, veggie or smoked turkey)
- Green salad with romaine, cherry tomatoes, cucumber, croutons with ranch or balsamic vinaigrette

Fresh cut fruit salad, vegetable pasta salad, chips and assorted desserts

THE BAR AT THE COOK HOTEL

The bar will be open from 8:30 p.m. to 10:30 p.m. Drink tickets are available in your envelope, with each ticket redeemable for one beer, glass of wine, or our specialty cocktail, a Pimm's Cup or Cucumber Ginger Mocktail. Additional beverages outside these selections will be available for purchase

SIGNATURE COCKTAIL: PIMM'S CUP

At the bar at The Cook Hotel, ALDP guests can enjoy a signature drink with a special connection to Louisiana: the Pimm's Cup. The light, refreshing cocktail originated in London in the 1840s, when barkeep James Pimm created Pimm's No. 1 using a recipe that remains a closely guarded secret. About a century later, Napoleon House in New Orleans' French Quarter gave the drink a distinctly local twist, combining Pimm's No. 1 with lemonade and lemon-lime soda and finishing it with a cucumber garnish. The result became a New Orleans staple, especially during Louisiana's warm summer months. For a non-alcoholic alternative, try the Cucumber Ginger Cup, made with ginger ale, lemon, cucumber, and mint and served over ice.

BREAKFAST

Hot breakfast is available starting at 6:00 a.m. in the lobby of The Cook Hotel.

DIETARY RESTRICTIONS

All allergies or dietary restrictions noted by attendees during the registration process will be accommodated. If you noted a dietary restriction on your registration, accommodation cards will be provided in your welcome envelope. These cards should be brought with you to your meals.

HOSPITALITY SUITE

The Hospitality Suite will be open during extended breaks (longer than 15 minutes) in The Cook Hotel. There will be snacks and water bottles available for all conference attendees during the breaks.

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