

OFFICE LEASES
TENANT

Aeroteck
 Geico
 General Electric Capital Corp
 Kiewit
 Project Consulting Services
 URS
 URS
 Whelen Security

BUILDING

One Lakeway (Metairie, La.)
 Causeway Plaza I (Metairie, La.)
 Place St. Charles (New Orleans, La.)
 Two Lakeway (Metairie, La.)
 Causeway Plaza II (Metairie, La.)
 1515 Poydras Street (New Orleans, La.)
 Bon Carre Business Center (Baton Rouge, La.)
 Causeway Plaza III (Metairie, La.)

SIZE

6,595 SF
 5,353 SF
 9,441 SF
 9,066 SF
 22,320 SF
 16,311 SF
 80,311 SF
 845 SF

CR BROKER(S)

B. Sossaman (Landlord Rep)
 J. Cohn (Landlord Rep)
 B. Davis (Landlord Rep)
 B. Sossaman (Landlord Rep)
 J. Cohn (Landlord Rep)
 Siegel / White (Tenant Reps)
 Siegel / White (Tenant Reps)
 J. Cohn (Landlord Rep)

RETAIL LEASES
TENANT

Accent Annex
 Aveda/Boeau Belle Ltd LLC
 Bark Avenue
 Bayou Secret LLC
 Fresh Market
 Green To Go LLC
 Gulf Coast Teaching Family Services
 Higher Power Gym
 Hopmar LLC
 Metro PCS
 Papa's Pizza
 Premium Parking
 Red Robin Gourmet Burger
 Rivers Spencer Interiors
 St. James Cheese Co.
 Terry Parkway Animal Clinic
 Verizon Wireless

LOCATION

Belle Meade Shopping Center (Gretna, La.)
 Fremaux Town Center (Slidell, La.)
 Greenbriar Shopping Center (Lafayette, La.)
 St. Roch Market (New Orleans, La.)
 Wilshire Plaza (Metairie, La.)
 400 Poydras Tower (New Orleans, La.)
 19341 10th Street (Covington, La.)
 514 City Park Avenue (New Orleans, La.)
 5515 Pepsi Street (Elmwood, La.)
 4306 Chef Menteur Hwy (New Orleans, La.)
 Place St. Charles (New Orleans, La.)
 335 Magazine Street (New Orleans, La.)
 Fremaux Town Center (Slidell, La.)
 3909 Magazine Street (New Orleans, La.)
 641 Tchoupitoulas Street (New Orleans, La.)
 Terry Parkway Shopping Center (Gretna, La.)
 1170 N Highway 190 (Covington, La.)

SIZE

1,800 SF
 1,800 SF
 1,501 SF
 680 SF
 19,265 SF
 1,638 SF
 2,400 SF
 3,600 SF
 11,750 SF
 1,000 SF
 2,025 SF
 11,500 SF
 450 SF
 2,700 SF
 2,200 SF
 1,270 SF
 1,000 SF

CR BROKER(S)

A. Huseman
 K. Adler
 M. Carrone
 M. Siegel
 S. Swan
 Lavin / Whalen
 S. Swan
 C. Burka
 C. Berthelot
 C. Burka
 B. Davis
 H. Wren
 R. Weber
 C. Burka
 M. Siegel
 Rabin / Kramer
 K. Adler

COMPLETED SALES
PROPERTY

455 S Galvez Street
 940 Parkview Drive

LOCATION

New Orleans, Louisiana
 New Iberia, Louisiana

SIZE

11,000 SF
 2,428 SF

CR BROKER(S)

H. Wren
 Fawer / Siegel

NEW LISTINGS
PROPERTY

1036-1040 N Rampart Street
 1100 Bertrand Drive
 176 West Airline Drive
 308-310 St. Charles Avenue
 3819 Magazine Street
 4934 Magazine Street
 5821 Jefferson Highway
 619-621 Carondelet Street
 7431 Chef Menteur Highway
 9000 West Judge Perez Drive
 Airline Hwy & Professional Blvd.
 Pan American Life Center Office Space
 4333 Canal Street
 119 St. Charles Avenue
 4901 Iberville Street
 864 S Peters Street

LOCATION

New Orleans, La.
 Lafayette, La.
 Kenner, La.
 New Orleans, La.
 New Orleans, La.
 New Orleans, La.
 Jefferson, La.
 New Orleans, La.
 New Orleans, La.
 Chalmette, La.
 Baton Rouge, La.
 New Orleans, La.
 New Orleans, La.
 New Orleans, La.
 New Orleans, La.
 New Orleans, La.
 New Orleans, La.

TYPE

historic buildings for sale
 office building for lease
 land for sale
 mixed use building for sale
 retail space for lease
 retail space for lease
 warehouse space for lease
 historic buildings for sale
 land for sale
 commercial building for sale
 outparcels for sale
 sublease on 25th floor
 building for sale
 restaurant space for lease
 investment in Mid-City
 ground floor for lease

SIZE

3,870 SF
 22,054 SF
 3.12 Acres
 6,948 SF
 2,010 SF
 1,682 SF
 15,000 SF
 19,158 SF
 76,441 SF
 14,195 SF
 175,546 SF
 5,270 SF
 9,070 SF
 3,600 SF
 3,528 SF
 15,600 SF

CR BROKER(S)

R. White
 R. White
 H. Wren
 Burka / Jacobson
 K. Adler
 Burka / Jacobson
 H. Wren
 H. Wren
 K. Adler
 Siegel / Wren
 Rabin / Fawer
 R. White
 Burka / Jacobson
 M. Siegel
 Burka / Jacobson
 Siegel / Fawer

NEW MANAGEMENT ASSIGNMENTS
PROPERTY

Contemporary Arts Center

LOCATION

New Orleans, La.

TYPE

arts center

SIZE

80,000 SF



Coquette

bistro wine bar

With dining rooms on two floors

and a 14 seat bar, Coquette, on the corner of Washington Avenue and Magazine Street, offers innovative southern cuisine with an emphasis on locally sourced product, an international wine list, classic and creative New Orleans cocktails and a well-traveled beer list.

Shrimp and Grits

Ingredients/Method

Shrimp Stock

3 tablespoons blended oil
2 pounds shrimp shells
1 onion chopped
1/2 cup carrots chopped
1/2 cup celery chopped
1 tablespoon garlic chopped
1 bay leaf
4 sprigs of thyme
1 teaspoon black pepper corns
1 bunch of parsley stems
3 quarts of cold water

Brown shells in a heavy bottomed pot using oil. Add onions, carrots, and celery. Caramelize vegetables then add garlic, bay, and thyme. Add water, stems and pepper corns, simmer for an hour. Strain and reduce by half.

Pork Stock

5 pounds pork bones
2 tablespoons of tomato paste
2 onions chopped
1 cups carrots chopped
1 cups celery chopped
2 tablespoons chopped garlic
8 thyme sprigs
1 tablespoon black pepper corns
2 bay leaves
6 quarts of water

Roast bones on a sheet pan at 300 degrees Fahrenheit until brown. Caramelize onions, carrots, celery in a heavy bottomed pot. Add tomato paste and sauté for 2 to 3 minutes. Add garlic, bay, and thyme, cook for one minute to release aromas. Add cold water and pepper corns simmer for 6 to 12 hours. Strain and reduce by half.

Grits

1 cup Anson Mills Grits
1 quart water
4 ounces butter
4 ounces Mascarpone

Salt to taste. Bring water to a boil, add grits. Cook until thick and creamy. Wisk in butter, Mascarpone, and salt. Blanched vegetables: In lightly salted water blanch peas and peeled favas separately, shocking each in an ice bath and reserving.

Shrimp and Grits

2 tablespoons oil
1/4 pound Tasso or Andouille
1/4 pound bacon
2 tablespoons shallots
1 tablespoon garlic
2 teaspoons thyme
1/4 cup white wine
1/2 cup kumquats de-seeded
1/2 cup fresh squeezed orange juice
1 tablespoon white sugar
1 cup reduced shrimp stock
1 cup reduced pork stock
2 tablespoons Crystal hot sauce
3 tablespoons Worcestershire
juice of 2 lemons
1 tablespoon sherry vinegar
1 teaspoon red pepper flakes
12 peeled and deveined jumbo shrimp
salt and pepper
1 tablespoon butter
blanched peas and favas

In a heavy bottom pot on medium high heat add oil and brown tasso and bacon. Once browned reserve meat and used rendered fat to sauté shallots, garlic, and thyme. Deglaze with white wine, add the rest of the ingredients simmer for three minutes and blend sauce till smooth and hold. Season the shrimp with salt and pepper. In a medium pan with a tablespoon of oil sear till golden brown. Add tasso, bacon, and sauce. Sauté peas and favas in butter to heat through. Heat grits, serve, and top with sautéed vegetables.



Please enjoy this recipe from Coquette,
compliments of
CORPORATE REALTY

