

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

