



# The American Society of Naval Engineers, Central Gulf Coast Section



## **Hiller Companies – Latest Advancements In Marine Fire Extinguishing Systems**

by

**Charlie Hon**



The Hiller Companies offers fire protection and life safety products and services that preserve lives and property all around the world. Hiller provides an extensive range of marine fire protection offerings. We have experienced engineers and technicians that seamlessly manage the design, engineering, installation, service, and maintenance through the full life cycle of systems. Headquartered in Mobile Alabama, Hiller extends its reach globally as well as in domestic markets with offices across the United States. The company has grown substantially through mergers and acquisitions and will continue this year opening new offices in key operating areas for both owners and shipbuilders. Hiller excels in both commercial vessel builds as well as government program of all sizes. Our systems are currently featured on CVN, FFG (X), DDG 51, LCS Freedom Variant, LCS Independence Variant, DDG 1000, LHD, LHA, LPD, ESB, T-AO, EPF, NSC, PSC, OPC, T-AGS, NOAA, APL Berthing Barges, and others.

Charlie Hon is a Marine Sales Engineer for Hiller in the headquarter office of Mobile, AL. Charlie began his career with Hiller as an Engineer before joining the sales and project side in 2021.

Charlie holds a Master Degree in Business Administration from The University of Alabama Manderson Graduate School of Business and a Bachelor of Science Degree in Mechanical Engineering from the University of Alabama.

**Thursday May 16<sup>th</sup>, 2024**

**Social Hour 1730 – 1830**

**Location: JB's Fuel Dock**

**Dinner with Presentation 1830 – 2030**

**[126 S Roadway St, New Orleans, LA 70124](#)**

**Cover**

ASNE Member: \$10

**Charge:**

Non-Member: \$20

Student: Free with proof of [ASNE Membership Sign-up](#)



**To Register please email Danny Brown:**

**[dbrown@hillercompanies.com](mailto:dbrown@hillercompanies.com)**

**Note:**

Checks payable to "ASNE", cash, or credit cards accepted at the meeting

Confirmed attendees who are a "No Show," will still be expected to remit payment.

**Cancellations are accepted up to the registration deadline:**

**Noon, Friday, 10 May 2024.**

**Your Choice of Food and Beverage to be paid direct to the restaurant per the menu:**



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## APPETIZERS

<b>Mozzarella Sticks</b> .....	8.00
<b>Eggplant Fries</b> .....	7.00
<b>Garlic Bites</b> .....	6.00
<b>Wings</b> .....	7.50 (6 pc)/14.50 (12 pc)
Buffalo, Lemon Pepper, Garlic Parmesan, BBQ or Naked	
<i>Your choice of blue cheese or ranch with celery sticks</i>	

## SALADS

<b>House</b> .....	8.00
Chopped romaine lettuce, artichoke hearts, black olives, red onion, salami, provolone, with house Italian dressing	
<b>Caesar</b> .....	7.00
Chopped romaine lettuce, parmesan cheese and croutons with house Caesar dressing +4 grilled chicken	

## SANDWICHES

<b>JB's BLT</b> .....	9.95
Bacon, lettuce, and tomato on toasted Dong Phuong brioche bun with Zapp's Classic potato chips	
<b>JB's Classic Burger</b> .....	11.95
8 oz. burger served on toasted Dong Phuong brioche bun with Zapp's Classic potato chips +5 extra patty	
<b>JB's Grilled Chicken Sandwich</b> .....	10.95
6 oz. chicken breast served on toasted Dong Phuong brioche bun with Zapp's Classic potato chips	
<i>(Sriracha ranch sauce upon request) all sandwiches come with lettuce, tomato, onions and pickles on the side</i>	
+2 cheddar, pepperjack, provolone (includes 2 slices)	
+3 bacon	

## CALZONES

<b>Pepperoni or Sausage</b> .....	13.00
<b>Build Your Own</b> .....	11.00
See additional toppings to build your perfect calzone or choose from our list of pizzas	

## PIZZAS

	10"	14"
<b>Cheese</b> .....	11.00	13.00
<b>Pepperoni or Sausage</b> .....	13.00	16.00
<b>Margherita</b> .....	14.00	19.00
A classic combination of fresh mozzarella and basil, drizzled with olive oil		
<b>Supreme</b> .....	16.00	21.00
Pepperoni, Italian sausage, red onion, green peppers, black olives and mushrooms		
<b>Meat Lovers</b> .....	16.00	21.00
Pepperoni, Italian sausage, crumbled ground beef and thick-cut bacon pieces		
<b>Buffalo Chicken</b> .....	15.00	20.00
Grilled chicken and red onions with a house buffalo sauce base		
<b>Bacon Chicken Ranch</b> .....	16.00	20.00
Thick-cut bacon pieces, grilled chicken, and red onions with a ranch dressing base		
<b>Garlic &amp; Red Pepper</b> .....	15.00	19.00
Butter-poached garlic cloves, roasted red peppers and red onions		
<b>Vegged-Out</b> .....	15.00	19.00
Roasted red peppers, artichoke hearts, poached garlic, mushrooms, green peppers, red onions, black olives and banana peppers		
<b>Jalapeño Popper</b> .....	16.00	21.00
Cream cheese, cheddar cheese, mozzarella cheese, thick-cut bacon pieces and fresh sliced jalapeños with an olive oil base		
<b>Build Your Own</b> .....	11.00	13.00

## DESSERT

<b>Beignet Bites</b> .....	6.00
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## ADDITIONAL TOPPINGS

- +1 • Extra Cheese • Green Peppers • Mushrooms • Red Onions
- Black Olives • Artichoke Hearts • Banana Peppers
- Jalapeño Peppers • Fresh Basil • Roasted Red Peppers

- +2 • Pepperoni • Italian Sausage • Thick-Cut Bacon • Ground Beef
- Poached Garlic • Fresh Mozzarella • Cheddar • Provolone
- Pepper Jack • Pineapple • Tomatoes
- +3 • Grilled Chicken

## ALTERNATE PIZZA BASES

Olive Oil • Garlic Butter • Barbecue Sauce • Ranch • Buffalo Sauce





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## BEVERAGES

Coke, Diet Coke, Sprite, Barq's Root Beer	2.50
Unsweetened Iced Tea, Lemonade, Juice	2.50
Red Bull (Regular, Sugar Free, Watermelon)	4.00
Bottled Water	2.00

## BEER

### DRAUGHT

(Subject to Change)

Blue Moon, Canebrake	6.00
Jucifer (IPA)	7.00
Ghost in the Machine (Double IPA)	9.50
Seasonal	See Bartender

### DOMESTICS

Bud Light, Budweiser, Coors Light, Miller Lite	3.50
Michelob Ultra	3.75
Bucket Special (5)	14.00

### IMPORTS

Abita Amber, Angry Orchard, Corona,	
Corona Premier, Heineken, Modelo Especial	4.00
Heineken 00 (non-alcoholic)	4.00
Bucket Special (5)	18.00
Guinness (15 oz. Can)	6.00

## SELTZERS

High Noon (Vodka Based)	6.00
Black Cherry, Grapefruit, Lemon, Lime, Peach,	
Pineapple, Mango and Watermelon	
High Noon (Tequila Based)	6.00
Grapefruit, Lime, Strawberry and Passion Fruit	
Bucket Special (5 Cans)	28.00

## WINES

GLASS / BOTTLE

### SPARKLING WINE

Wycliff, Brut	6.00/20.00
Veuve Clicquot, Champagne (1/2 bottle)	50.00
La Marca, Prosecco	7.00/25.00
La Marca, Prosecco (5 - 187mls/individual servings)	
Bucket Special	30.00

### WHITE WINE

House, Pinot Grigio	6.00/20.00
Italo Cescon, Pinot Grigio	7.00/25.00
Whitehaven, Sauvignon Blanc	10.00/35.00
House, Chardonnay	6.00/20.00
William Hill, Chardonnay	7.50/28.00

### RED WINE

House, Pinot Noir	6.00/20.00
Meiomi, Pinot Noir	9.00/31.00
Josh Cellars, Red Blend	7.50/28.00
House, Cabernet Sauvignon	6.00/20.00
Columbia Crest H3, Cabernet	8.00/29.00

## SIGNATURE COCKTAILS

JB's Basin Bowl	9.00
RumHaven Coconut Rum, light rum, blue curacao,	
pineapple juice topped with cherries	
Aperol Spritz	7.00
Aperol, La Marca Prosecco, splash of soda with orange slice	
Bloody Mary	9.00
Tito's Handmade Vodka, Zing Zang Bloody Mary Mix	
and all the lagniappe	
Bloody Maria	8.00
Tequila, Zing Zang Bloody Mix and all the lagniappe	
Jalapeño Bloody Maria	8.00
Jalapeño infused tequila, Zing Zang Bloody Mix and all the lagniappe	
Honeysuckle Lemonade	7.00
Cathead Honeysuckle Vodka and lemonade	
Island Punch	7.00
RumHaven Coconut Rum, fruit juices topped with fresh fruit	
Jalapeño Mexican Mule	7.00
Jalapeño infused tequila, Gosling's Ginger Beer and lime	
Southern Special	7.00
Tito's Handmade Vodka, lemonade and iced tea	
Lakeview Lemonade	7.00
Tito's Handmade Vodka and lemonade with candy garnish	
Jalapaloma	8.00
Jalapeño infused tequila, Aperol, grapefruit and lime juice	
Long Island Iced Tea	9.00
Rum, Gin, Tequila and Vodka strong enough to set your ship sailing	
+3 premium liquors	
Moscow Mule	7.00
Tito's Handmade Vodka, Gosling's Ginger Beer with lime	
+1 blackberry syrup	
Old Fashioned	8.00
Maker's Mark® Bourbon, muddled cherries and oranges,	
sugar and bitters with a splash of water	
Rum Punch	6.00
Rum and fruit juices topped with fresh fruit	

## SIGNATURE MARGARITAS

Blackberry Margarita	7.00
Tequila and blackberry syrup	
Grand Margarita	12.00
Top shelf made with Casamigos Blanco Tequila and Grand Marnier	
Jalapeño Margarita	7.00
Traditional margarita made with jalapeño infused tequila	
Jalapeño Cucumber Margarita	8.00
Traditional margarita made with jalapeño infused tequila and a	
splash of Prairie Cucumber Vodka	
Jalapeño Pineapple Margarita	7.00
Traditional margarita made with jalapeño infused tequila	
and pineapple juice to sweeten it up	
Pineapple Margarita	7.00
Tequila and pineapple juice	

## FROZEN DRINKS

Bushwhacker	8.00
Dark rum, coffee liquor and crème de cacao	
with chocolate syrup, and cherry on top	
+3 rum floater	



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# SEE YOU THERE!

