



Hyatt Regency New Orleans
Spring/Summer

Chef & Partners

Chef's Philosophy

Executive Chef Didelot brings a diverse background of culinary expertise from Europe, Latin America and now, New Orleans. A winner of numerous awards worldwide, Didelot's creative style and innovative ideas make for extraordinary sweet and savory cuisine. As Executive Chef, Didelot oversees the hotel's eight unique dining outlets, all on-property banquet functions, 1718 Catering for off-premise events, and Pain Frais – the hotel's wholesale bread company developed in 2011. Didelot's creative menus blend the richness of his culinary background with the wealth of seasonal and locally-sourced ingredients available in Louisiana. In a true testament to Didelot's passion and dedication to culinary arts, dining at Hyatt Regency New Orleans continues to be a cherished favorite to both guests and locals alike.

Have our Culinary and Events team create that special occasion menu or your conference menus for the group attendees.

Local Farms and Partners

COVEY RISE FARM

Location: Baton Rouge, LA

Products: Seasonal Produce

TWO RUN FARM

Location: Vaughan, MS

Products: Veal, Cow and Lamb

CHAPPAPEELA FARMS

Location: Baton Rouge, LA

Products: Hogs, Ducks and Chicken

ST. JAMES CHEESE COMPANY

Location: New Orleans, LA

Products: Assorted Fine Local Cheeses

NEW ORLEANS FISH HOUSE

Location: New Orleans, LA

Products: All Seafood

Breakfast of the Day

Enjoy a rotating selection showcasing our chef's finest breakfast delights.

Daily Menu Pricing - \$52 Per Guest on Designated Day, \$55 Per Guest on All Other Days

Sunday Lagniappe - A Little Something Extra

Selection of Chilled Juices

Locally and Seasonally Inspired Whole & Diced Fruit

Croissants, Mini Cranberry Muffins, Maple Pecan Danishes

Farm Butter and Seasonal Jams

Anson Stone Mill Ground Grits, Served with Aged Cheddar, and Green Onion

Quiche - Gruyere, Leek, Spinach

Granny Smith Apple, Lemon and Carrot Infused Water

Rainforest Coffee and Tazo Tea

Monday Lagniappe - A Little Something Extra

Selection of Chilled Juices

Locally and Seasonally Inspired Whole & Diced Fruit

Croissants, Chocolate Croissants, Mini Blueberry Muffins

Farm Butter and Seasonal Jams

Thursday Lagniappe - A Little Something Extra

Selection of Chilled Juices

Locally and Seasonally Inspired Whole & Diced Fruit

Croissants, Cinnamon Swirl Danishes, Mini All Bran Muffins

Farm Butter and Seasonal Jams

Anson Stone Mill Ground Grits, Served with Aged Cheddar, and Green Onion

Quiche, Bacon, Swiss Cheese

Ginger Peach Infused Water

Rainforest Coffee and Tazo Tea

Friday Lagniappe - A Little Something Extra

Selection of Chilled Juices

Locally and Seasonally Inspired Whole & Diced Fruit

Croissants, Bagels, Raspberry Crowns

Plain and Herb Cream Cheeses, Farm Butter, and Seasonal Jams

Anson Stone Mill Ground Grits, Served with Aged Cheddar, and Green Onion

Chorizo, Cheddar Cheese, Cage Free Egg Scramble

Orange Blueberry Mint Infused Water

Rainforest Coffee and Tazo Tea

Tuesday Lagniappe - A Little Something Extra

Selection of Chilled Juices

Locally and Seasonally Inspired Whole & Diced Fruit

Croissants, Mini Berry Smash Muffins, Marble Coffee Cake

Farm Butter and Seasonal Jams

Anson Stone Mill Ground Grits, Served with Aged Cheddar, and Green Onion

Cheese Blintz, Grape Jelly

Strawberry Cucumber Mint Infused Water

Rainforest Coffee and Tazo Tea

Wednesday Lagniappe - A Little Something Extra

Selection of Chilled Juices

Locally and Seasonally Inspired Whole & Diced Fruit

Anson Stone Mill Ground Grits, Served with Aged Cheddar, and Green Onion

Country-Style Scrambled Eggs, Bacon, Dice Potatoes, Green Onions, Peppers, Cheddar Cheese

Lemon Orange Grapefruit Infused Water

Rainforest Coffee and Tazo Tea

Saturday Lagniappe - A Little Something Extra

Selection of Chilled Juices

Locally and Seasonally Inspired Whole & Diced Fruit

Croissants, Banana Coffee Cake, Apple Coronets

Farm Butter and Seasonal Jams

Anson Stone Mill Ground Grits, Served with Aged Cheddar, and Green Onion

Frittata - Spinach, Roasted Sweet Potato, Goat Cheese

Kiwi Cantaloupe Infused Water

Rainforest Coffee and Tazo Tea

Croissants, Cheese Danishes, Pineapple Buttermilk Coffee Cake
Farm Butter and Seasonal Jams

Anson Stone Mill Ground Grits, Served with Aged Cheddar, and Green
Onion
Spinach, Mushroom, Egg White Scramble

Seasonal Melon Infused Water
Rainforest Coffee and Tazo Tea

A Continental or Breakfast Buffet is required when adding any of the breakfast enhancements and breakfast enhancements may not be ordered individually.
Prices are based on 1 1/2 - hour of service maximum.

All Prices Subject to 25% Service Charge and 10.20% State Sales Tax.
Menus valid through September 30th, 2022
Groups of 25 guests and under are subject to a \$6.00 per guest surcharge.
Events added within 72 business hours are subject to a 25% surcharge.

Breakfast Enhancements

Breakfast Sandwiches

Please Select One

Choose 1 option.

Egg White with Spinach, Sautéed Onions, and Swiss Cheese on English Muffin

Ham, Egg, and Cheese on Flaky Croissant

Croque Monsieur

Bacon, Egg, and Cheese on Fresh Baked Biscuit

Chicken Sausage, Egg, Provolone Cheese on French Toast

Vegan Vegetable and Tofu Scramble in a Spinach Wrap

\$15.00 Each

Sweet Treats

Please Select One

Choose 1 option.

Golden Pancakes Served With Vermont Maple Syrup, Whipped Cream, and Assorted Berries

Belgian Waffles Served With Vermont Maple Syrup, Whipped Cream, and Assorted Berries

\$15.00 Per Guest

Frittatta Station

Whole Egg and Egg White Mini Frittata

Topped with Your Choice of Sautéed Spinach, Tomato, and Onion

Wild Mushroom Ragout

Louisiana Crawfish Nantua

Minimum of 25 Guests

Requires a Chef Attendant @\$200 each

\$20.50 Per Guest

Omelet Station Prepared Your Way

Whole Eggs, Egg Whites

Seasonally Inspired Ingredients to Include: Chives, Local Goat Cheese, Sharp Cheddar, All Natural Bacon, Fischer Farms Ham, Andouille

Sausage, Mushrooms, Tomato, Spinach, Bell Pepper, Pickled Jalapeno

Minimum of 25 Guests

Requires a Chef Attendant @ \$200 each

\$20.50 Per Guest

Biscuits & Gravy

House Made Country Biscuits served with Traditional Sausage Gravy,

Louisiana Honey Butter, and Louisiana Crawfish Nantua Sauce

\$15.00 Per Guest

Build Your Own Breakfast Bowl Station

Morning Additions

Please Select One

Choose 1 option.

Bonnecaze Farm's Stone Ground Oats, Sliced Banana, Brown Sugar, Raisins, and Roasted Nuts

Bonnecaze Farm's Stone Ground Grits, Cheddar Cheese, and Sweet Corn Muffins

New Orleans Pain Perdu made with Pain Frais French Bread
Dusted with Powdered Sugar and Served with Steen's Cane Syrup
and Candied Pecans

New Orleans Beignets Dusted with Powdered Sugar, and served
with Chocolate Sauce, and Chantilly Crème Anglaise

\$15.00 Per Guest

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Quinoa, Anson Stone Ground Grits, Scrambled Eggs, Scrambled Egg Whites and Potato Hash

Mix With Your Favorite Toppings to Include:

BBQ Imported Shrimp, Andouille Sausage, Louisiana Crawfish

Sauteed Kale, Mushrooms, Dried Tomatoes, Avocado, Sautéed Onions
Aged Cheddar and Feta Cheese

Pico de Gallo, Traditional Salsa, Salsa Verde

\$19.50 Per Guest

Breakfast Buffet

Enjoy our daily selection continental buffet enhanced with the offerings of your choosing. Price varies based on the number of enhancements.

Breakfast Buffet of the Day

Selection of Chilled Juices

Locally and Seasonally Inspired Whole & Sliced Fruit

Daily Rotation of Assorted Bakeries

Farm Butter and Seasonal Jams

Bonnecaze Farm's Stone Ground Grits, Cheddar Cheese, and Green Onions

Chef's Choice Lagniappe - A Little Something Extra

Infused Water

Rainforest Coffee, Tazo Tea

Customize Your Menu By Choosing Your Enhancements

Choose 1 option.

3 Enhancements

\$65.00

4 Enhancements

\$69.00

5 Enhancements

\$73.00

Enhancements

Freshly Made Scrambled Eggs with Louisiana Crawfish Sauce

Vegetables Quiches

All Natural Applewood Smoked Bacon

Louisiana Breakfast Sausage

Chicken Breakfast Sausage

Smoked Ham

Roasted Louisiana Breakfast Potatoes, Local Spinach, Sauteed Onions

Local Harvest Breakfast Potato Hash Browns

Roasted New Potatoes with Yellow Grilled Corn

Butter Biscuits with Traditional Country Gravy

Waffles, Maple Syrup

French Toast, Maple Syrup

Golden Pancakes, Maple Syrup

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Breakfast Plated

Plated Breakfast

Your Choice Of:

Organic Yogurt, Mixed Berries, and House Made Granola Or
Fresh Fruit Salad with Citrus and Mint

Cage Free Scrambled Eggs
Two Strips of Pecan Smoked Bacon
Roasted Mushroom Hash, and Overnight Tomato

Breakfast Pastries for the Table

Selection of Chilled Juices
Rainforest Coffee, Tazo Tea

\$63.00 Per Guest

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Plated Breakfast

Your Choice Of:

Organic Yogurt, Mixed Berries, and House Made Granola Or
Fresh Fruit Salad with Citrus and Mint

Scrambled Egg Whites with Baby Spinach, Rosemary Roasted Potato
Two Pieces of Louisiana Chicken Sausage
Tomato Fins Herb Salad

Breakfast Pastries for the Table

Selection of Chilled Juices
Rainforest Coffee, Tazo Tea

\$64.00 Per Guest

Brunch

Brunch Buffet

Please select 2 Salads, 3 Breakfast Items, 3 Lunch Items, and 2 Desserts

SALAD - Select 2

- Creole Potato Salad, Pecan Smoked Bacon, Coarse Grain Mustard

Dressing

- Orzo Pasta Salad with Grilled Vegetables
- Shaved Broccoli, Cauliflower, and Brussel Sprout Salad topped with Crispy Onion, Parmesan, Sherry Shallot Vinaigrette
- Covey Rise Baby Greens, Tomato, Cucumber, Corn, Pickled Red Onion, Cane Vinaigrette
- Classic Caesar: Chopped Romaine, Shaved Parmesan, Herb Croutons

BREAKFAST - Select 3

- Freshly Made Scrambled Cage Free Eggs
- All Natural Applewood Smoked Bacon
- Roasted Louisiana Breakfast Potatoes, Local Spinach, Sauteed Onions
- Golden Pancakes, Maple Syrup
- Chicken Breakfast Sausage
- Bonnet Farm's Stone Ground Grits, Cheddar Cheese, Sweet Corn Muffins

LUNCH - Select 3

- Blackened Louisiana Catfish, Tri-Color Pepper Ragout

- Smoked Chicken Andouille Sausage Gumbo with White Rice
- Traditional Creole Jambalaya, Andouille Sausage, Smoked Chicken, Creole Tomato, Garlic Trinity, Louisiana Rice
- Dry Rubbed Pulled Pork Shoulder, Memphis Style BBQ Sauce
- Pulled Smoked Chicken, Carolina Gold Style BBQ Sauce
- Classic New Orleans Red Beans and Rice, Smoked Andouille Sausage, White Rice
- Q Smokery Macaroni & Cheese
- Slow Cooked Collard Greens with Pecan Smoked Bacon and Onion
- Country Fried Free Range Chicken

DESSERT - Select 2

- Chocolate Brownies
- Lemon Bars
- Tiramisu
- Praline Cheesecake
- Pear Crumble Pie

\$79.00 Per Guest

Groups of 25 guests and under are subject to a \$5.00 per guest surcharge.

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Morning & Afternoon Breaks

ALL DAY PACKAGE BREAK

Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea

INCLUDES:

Morning Snack - Assorted Scones

Organic Greek Fruit Yogurts

AND

Afternoon Snack - Brownies & Blondies

Pita Chips with Dips

(50% of each based on guarantee)

Served for up to 3 hours in the morning AND 3 hours in the afternoon.

\$50.00 Per Guest

HALF DAY PACKAGE BREAK

Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea

INCLUDES:

Mid-Morning Snack: Whole Fruit & Assorted Granola & Energy Bars

OR

Afternoon Snack: Assorted Cookies & House Smoked & Salted Nuts

(50% of each based on guarantee)

Served for up to 3 hours in the morning OR 3 hours in the afternoon

\$29.00 Per Guest

Crisp

Taste of New Orleans

Beignet Bite

Mini Praline

Mini King Cake Croissants

Mini Red Velvet Cupcakes

Pineapple Cilantro Infused Water

\$32.50 Per Guest

Refresh

Locally Grown Watermelon with Lime, Chili and Sea Salt

Bowls of Fresh Seasonal Berries

Local Candied Walnuts

House Made Sparkling Strawberry Lemonade

Organic Local Green Smoothies

\$32.50 Per Guest

Anti-O

Dark Chocolate Bark

Farmers Market Fruit Selection

Make Your Own Trail Mix To Include:

Raw Almonds and Pecans, Granola Bites, Golden Raisins, Dark

Chocolate Chips, Dried Cranberries

Grapefruit and Rosemary Infused Water

\$32.50 Per Guest

Grilled Herb Crostini and Selection of Assorted Crackers
Fresh Local Vegetable Sampling
Black Bean Hummus, Heirloom Tomato Bruschetta with Crispy Bread
Vegetable Chips
Non-Alcoholic Sangria and Lavender Iced Tea

\$32.50 Per Guest

Retro

Jars of Candy To Include: M&Ms, Skittles, Reese's, & Raisinets
Caramel Popcorn
Swiss Roll
Rice Krispie Treats
Lemon Meringue Tarts

\$32.50 Per Guest

\$32.50 Per Guest

Energize

Cinnamon Coffee Cake
Whole Bananas
House Made Oat and Nut Energy Bars
Green Boost Smoothies

\$32.50 Per Guest

Citrus

Lemon Poppy Seed Breakfast Bread
Candied Orange Peel
Assorted Citrus Segment Fruit Salad
Fresh Squeezed Orange Juice

\$32.50 Per Guest

Sweet and Savory

Warm Donut Holes
House Made Chippery Chips to Include BBQ, Dill, Ketchup, White Cheddar
Cajun Spiced Nuts, Candied Nuts, Smoked Nuts

\$32.50 Per Guest

Themed Breaks are not available before 10:00 a.m.

Breaks do not include beverages unless specified.

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A La Carte Beverages

Coffee and Hot Tea

Rainforest Regular, Decaffeinated Coffee

Tazo Tea

\$160.00 Per Gallon

Regular, and Diet Pepsi® Soft Drinks

Still and Sparkling Waters

Assorted Bubly Flavored Waters

\$9.00 Each

Coca-Cola® Products

Check with your Manager for Availability

\$10.25 Each

Bottled Iced Teas, Lemonade,

Starbucks Frappucino

\$10.25 Each

Organic Juices

Cranberry, Apple, & Orange

\$51.50 Per Quart

Flavored Iced Teas

Lapsang Ginger or Blueberry Rosemary

\$110.00 Per Gallon

Infused Water

Strawberry Lemon Basil, Pineapple Lemon

Mint, Grapefruit and Rosemary, or Jalapeno

Mango

\$5.00 Per Guest

High Energy Drinks

Red Bull and Sugar Free Red Bull

\$9.50 Each

Starbucks® Cold Brew Coffee

Nariño 70 Cold Brew Coffee is handcrafted in small batches, slow-steeped in cool water for 20 hours, without touching heat. Starbucks Cold Brew is an artful blend of coffees from Colombia's Nariño region and from East Africa. These coffees are grown and roasted to be steeped long and cold for a super-smooth flavor. This no-heat, lengthy approach produces a distinctively sweet, smooth coffee.

** Limited Quantities per day

** limited to groups of 300 attendees

** Charged for Quantities ordered

\$180.00 Per Gallon

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Menus valid through September 30th, 2022

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A La Carte Bakeries and Snacks

Assorted Muffins

Cranberry Crumb, Lemon Poppy Seed, Blueberry Banana, and Carrot Walnut

\$82.00 Per Dozen

Pan Frais Bakeries

Butter Croissants, Wheat Croissants, Pain Au Chocolat, Seasonal Fruit Danish, Muffins and Seasonal Scones

\$82.00 Per Dozen

Warm Churros

Brown Sugar and Cinnamon, Served with Caramel sauce, Vanilla Sauce, Chocolate Sauce

\$82.00 Per Dozen

Assorted Scones

\$81.00 Per Dozen

Breakfast Breads

Cranberry Crumb, Lemon Poppy, Blueberry-Banana, Carrot-Walnut

Pecan and Lemon Bars

\$83.00 Per Dozen

Assorted Cupcakes

Red Velvet, Chocolate, Vanilla

\$83.00 Per Dozen

New Orleans Style King Cake

Your choice of Plain, Cream Cheese or Fruit Filled

A Local Specialty, Serves 20

\$57.00 Each

Fresh Fruit Smoothies

Pre-Made in Pitchers

Please Select Two

Choose 2 options.

Mixed Berry Smoothie: Banana, Mixed Berries, Almond Milk, Greek Yogurt and Honey

Green Machine: Green Apple, Spinach, Celery, Ginger and Greek Yogurt

Whole Market Fruits

Seasonal Selection, Fully Ripened

\$33.50 Per Dozen

House-Smoked Salted Nuts

Trail Mix, Marinated, Stuffed, Local and Imported Olives

Minimum of 20 Guests

\$15.00 Per Guest

Fresh Fruit Parfaits

Local Farm Yogurt, Fresh Berries, Housemade Granola

Charged per Quantity Ordered

\$11.00 Each

Assorted Dips

Black Bean Hummus, Red Pepper Hummus, Spinach Artichoke, and Herve Cream Cheese with Pepper Jelly

Served with Assorted Crackers, Dita Chino

\$82.00 Per Dozen

Assorted Cookies

Chocolate Chunk, Peanut Butter, Oatmeal Raisin, and Sugar

\$83.00 Per Dozen

Brownies

Chocolate Fudge, and Blondies

\$83.00 Per Dozen

House-Made Warm Soft Pretzel Bites

Classic Salted, Caraway, Brown Sugar and Cinnamon
Assorted Mustards

\$82.00 Per Dozen

Assortment of Fresh Bagels

Plain, Everything, Cinnamon-Raisin with Plain and Herb Cream Cheese

\$82.00 Per Dozen

Strawberry and Mango: Strawberry, Mango, Orange Juice and Honey (Gluten Free)

Pina Colada: Bananas, Pineapple, Coconut Milk, Pineapple Juice, Greek Yogurt and Shredded Sweetened Coconut

Chocolate and Peanut Butter: Bananas, Peanut Butter, Cocoa Powder, Almond Milk and Honey

Strawberry Lemonade: Strawberries, Lemon Juice, Vanilla Yogurt

\$15.00 Per Guest

Hyatt Regency New Orleans Spring/Summer

11/1/2022
SERVED WITH ASSORTED CRACKERS, FISH CHIPS, and Tortilla Chips

\$14.50 Per Guest

Assorted Organic Greek Fruit Yogurts

\$7.50 Each

Prepackaged Granola & Energy Bars

Assorted Variety and Individually Packaged
\$7.50 Each

Pre-Packaged Chips & Pretzels

Assorted Variety and Individually Packaged
\$7.50 Each

Individual Pre-Packaged Popcorn

\$10.25 Each

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Buffet Lunch of the Day

Enjoy a rotating selection showcasing our chef's finest lunch delights.

Daily Menu Pricing - \$84 Per Guest on Designated Day, \$90 Per Guest on All Other Days

Add Coffee and Tea Service - \$2.50 per person

Add Iced Tea Service - \$2.50 per person

Add Bread Service - \$2 per person

MONDAY: Summer BBQ

Watermelon Salad, Fresh Greens, Cotija Cheese, Balsamic Vinaigrette
BLT Salad - Bacon, Tomato, Lettuce Salad, Herb Croutons, Creole
Ranch Dressing

Dry Rubbed Pork Ribs, Chipotle BBQ
Roasted Bone in Chicken, Smoked Garlic Jus
Louisiana Sweet Corn, Chickpeas, Quinoa

Market Vegetables
Home Style Fried Potato Wedges

Lemon Bars
Seasonal Fruit Cobbler

TUESDAY: Stay Fit

Spring Mixed Greens, Almonds, Golden Raisins, Goat Cheese, Citrus

SATURDAY: Sustainable

Local-Organic Chilled Cucumber & Yellow Tomato Gazpacho
Quinoa & Spinach Salad, Imported Shrimp, Capers, Green Onions

Grilled Chicken Breast, Caramelized Sweet Onion Jus
Striped Bass, Wilted Garlic Greens, Lemon, Olive Oil
Ratatouille

Traditional Rice Pilaf
Haricot Verts, Peppers, Crispy Tofu

Coconut Macaroons
Peanut Butter Brownies

SUNDAY: Seasonal Deli

Smoked Chicken & Barley Soup

Honey Vinaigrette

Artichoke & Olive Salad - Sun-dried Tomatoes, Feta Cheese

Heirloom Tomato & Cucumber Salad, White Wine Vinaigrette

Grilled Free Range Chicken, Lemon Herb Vinaigrette

Today's Sustainable Catch, Spiced Olive Oil

Roasted Broccoli

Whole Wheat Penne Pasta, Fava Beans, Crumbled Goat Cheese

Mushroom & Wild Rice Pilaf

Vegan Cake

Coconut Macaroon

WEDNESDAY: Tusca

Roasted Garlic Hummus, Olive Oil, Smoked Paprika, Grilled Ciabatta

Tusca Caesar Salad, Romaine, Traditional Dressing, Fresh Parmesan,

Anchovy, Garlic Crouton

Artichoke & Olive Salad - Sun-dried Tomatoes, Feta Cheese

Seared Salmon, Saffron Sauce

Roasted Chicken, Parmesan Sauce, Herbed Bread Crumbs

Seasonal Vegetables

Vegan Vegetable Risotto

Cannoli

Farfalle Pasta, Fresh Vegetables, Dijon Vinaigrette

Best of Market Mixed Summer Green Salad, Truffle Vinaigrette

Chicken & Bacon Club Sandwich - Pesto Aioli, Lettuce Tomato, on

Freshly Baked Ciabatta

Muffaletta Sandwich - Italian Meats, Marinated Olive Salad, Focaccia

Tuna Salad, Freshly Baked Croissant

Grilled Seasonal Vegetable Wrap - Roasted Chickpea Hummus,

Spinach Tortilla

Local Kettle Chips

Peach Crumble Tart

Oatmeal Raisin Cookies

PIZZA CONSEGNA LUNCH

Pick (3) Pizzas, (2) Salads, & (2) Desserts

PIZZA

Pepperoni

Quattro Formaggi - Shaved Parmesan, Gorgonzola, Shredded

Cheddar, Mozzarella

Smoked Sausage - Smoked Andouille Sausage

Muffaletta - Olive Salad, Salami, Provolone Cheese, Mortadella

BOC - Benton Bacon, Caramelized Onion, Goat Cheese

BBQ Chicken - BBQ Sauce, Mozzarella, Cheddar Cheese, Roasted Red

Peppers, House Smoked Chicken

Tiramisu

THURSDAY: Asian Garden

Miso Soup, Scallions, Seaweed, Tofu

Asian Greens Slaw Salad, Carrots, Shaved Almonds, Cucumber,
Toasted Sesame Dressing
Vermicelli Noodle Salad, Pickled Red Onion, Pickled Carrots, Scallions,
Fish Sauce Vinaigrette

Grilled Teriyaki Yuzu Chicken, Sesame Seeds
Pan Seared Mahi, Sweet Chili Soy
Steamed Baby Bok Choi, Shiitake Mushrooms
Chickpea Masala

Jasmine Rice

Mango Cheesecake
Coconut Scented Jasmine Rice Pudding

FRIDAY: Latin Inspired

Organic Chilled Celery, Cucumber, Cilantro, Lime Gazpacho
Watermelon Salad, Fennel Bulb Crispy Chicharron, Lime, Mint
Gulf Shrimp Salad, Cucumber, Red Radish, Chili Lime

Grilled Chicken Breast, Chipotle Glace

Veggie - Onions, Peppers, Mushroom, Cauliflower, Tomato
Margarita: Fresh Mozzarella, Tomato, Basil (Prosciutto +\$3pp)

SALAD

Classic Caesar - Chopped Romaine, Shaved Parmesan, Herb Croutons
Spinach Salad - Spinach Leaves, Walnuts, Goat Cheese, Red Onion,
Citrus Segments, Raspberry Vinaigrette
Spring Mix - Tomato, Cucumber, Carrot, Croutons, Italian Dressing
Iceberg Salad - Blue Cheese Crumble, Bacon Lardon, Roasted
Tomato, Blue Cheese Dressing
Cobb Salad - Diced Egg, Tomato, Cucumber, Corn, Bacon, Blue Cheese
Crumble, Ranch Dressing

DESSERT

Lemon Bars
Tiramisu
Chocolate Brownies
Praline Cheesecake

\$59.00 Per Guest

Striped Bass, Pineapple Avocado Sauce

Guajillo Mixed Vegetables

Cilantro Rice & Sweet Corn

Chipotle Black Beans, Cilantro

Chocolate Sea Salt Macaroons

Fudge Brownies

Any re-plated items will be subject to a \$5.00 per person re-plating fee, based on event guarantee
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Plated Lunches

Prices Reflect 3-Course Menu. Select (1) Soup or Salad, (1) Entrée, and (1) Dessert

Speak to your Event Manager for 4-Course Plated Lunch Pricing

All Plated Lunches Include Iced Water Or Iced Tea

Add Iced Tea Service - \$2.50 per person

SOUP OR SALAD - Select one

Vegetarian Minestrone, Parmesan Crouton

Local Farmer's Market Heirloom Tomato Gazpacho,
Feta, Basil Oil

Spring Mixed Greens, Strawberry, Goat Cheese Crouton, Raspberry
Vinaigrette

Arugula Frissee Salad, Sliced Pears, Grapes, Walnuts Maytag Blue
Cheese, Citrus Vinaigrette

Grilled Peach, Fresh Mozzarella, Cilantro Vinaigrette

Vegetarian Summer Salad, Romaine, Strawberries, Carrot, Cucumber,
Walnuts, White Balsamic Vinaigrette

Spinach Salad, Orange Segments, Goat Cheese, Dried Cherry, Toasted

PLATED ENTREES

Chicken Breast

Q Smokery BBQ Chicken Breast, White Cheddar Grits, Braised Local
Greens

\$74.50 Per Guest

Joyce Farms Organic Chicken

Roasted Garlic Chicken Jus, Potato Gratin, Ratatouille

\$75.00 Per Guest

Chappapeela Farm Pork Chop

Braised Peach Jus, Garlic Mashed Potato, Grilled Asparagus

\$79.00 Per Guest

Smoked Pork Shoulder

Almonds

DESSERTS

Bananas Foster Crumble Cheese Cake

Mango Mousse Cake, Coconut Crème, Sesame Florentine

Berry Crumble Tart, Lime Curd

Peach Panna Cotta, Toasted Coconut Crumble

Berry Crème Brulee

Triple Chocolate Cake

Smoked Pork Shoulder, Stewed Red Beans & Rice

\$80.00 Per Guest

Pork Tenderloin

Andouille Sausage, Sage & Cornbread Stuffing, Roasted Carrots & Rosemary-Garlic Jus

\$80.00 Per Guest

Cavatappi Primavera

Cavatapi Primavera , Fava Beans, Peas, Imported Shrimp, Spring Cajun Sauce

\$80.00 Per Guest

Gulf Caught Redfish

Gulf Caught Redfish, Carrot Puree, Spring Garden Vegetables

\$90.00 Per Guest

Abita Root Beer Short Ribs

Root Beer Jus, Smoked Cheddar Grits, Glazed Root Vegetables

\$82.00 Per Guest

Filet Mignon

Grilled Louisiana Legacy 6oz Filet Mignon, Black Truffle Jus, Pomme Puree, Garlic Snap Peas

\$95.00 Per Guest

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Grab & Go Lunch

Grab & Go Boxed Lunches - \$59 Per Guest

Includes Bag of Potato Chips, Whole Fruit, Soft Drink or Bottled Water

Sandwich & Wrap Options

THE NOLA

Muffaletta Sandwich on a Seeded Bun with Olive Salad, Salami, Ham, and Provolone Cheese

THE GIROD STREET

Beef Brisket Po-Boy on French Bread, with Leaf Lettuce and Creamy Coleslaw

THE LOYOLA AVENUE

Oven Roasted Free Range Chicken Breast, Leaf Lettuce, Tomato, and Pesto Mayo on Ciabatta Bread

THE POYDRAS

Spinach Tortilla Wrap with Grilled Portabella Mushroom, Leaf Lettuce, Fire Roasted Peppers, Squash, Eggplant, Cumin Spiced Hummus Spread

THE RAMPART

Gluten Free Sliced Bread with Smoked Turkey, American Cheese, Leaf Lettuce and Tomato

Accompaniments

Salads

Choose 1 option.

Traditional Potato Salad

Penne Pasta Salad

Cucumber Tomato Salad*

*Automatically served with Gluten Free Sandwich

Desserts

Choose 1 option.

Pecan Praline

Chocolate Chip Cookie

River Road Chocolate Brownie

All Prices Subject to 25% Service Charge and 10.20% State Sales Tax.

Menus valid through September 30th, 2022

Any events added within 72 hours are subject to an additional 25% surcharge.

Alternative Options

Daily Rotation of Vegan Options

Sunday

Spelt & Root Vegetable Risotto, Seared Grape Tomatoes & Spicy Arugula

Monday

Prairie Lentil, Chick Pea & Cracked Wheat Tomato Stew with Fresh Coriander Leaves, Red Onions & Semi Dried Tomatoes

Tuesday

Quinoa Stuffed Creole Tomato, Herb Roasted Squash, Pepper Coulis

Wednesday

Grilled Portobello Mushroom, Yellow Wax Beans, Haricot Verts, Confit Tomato, Green Rice, Pea Shoot Salad, Truffle Vinaigrette

Thursday

Roasted Vegetable Kebobs, Dried Fruit & Quinoa Pilaf, Sweet Chili Glaze

Friday

Artichoke, Roasted Pepper and Chickpea Tagine with Olives and Preserved Lemons

Saturday

Grilled Squash, Brabant Potato, Warm Tomato Concasse, Curry Tofu

Kosher/Halal Meals Available:

Kosher/ Halal Breakfast: \$74

Kosher/ Halal Lunch: \$86

Kosher/ Halal Boxed Lunch : \$68

Kosher/ Halal Dinner: \$102

Meal must be ordered with your event manager at least 1 week prior to requested meal date

to requested meal date.

Hors D’oeuvres

Minimum of 50 Pieces Per Selection

Butler passed hors d'oeuvres require banquet attendants - \$185 per attendant
(three hour maximum)

COLD

Blue Cheese Crostini, Apple-Onion Chutney

Grape Tomato Caprese Skewer, Sea Salt, Basil

Blueberry Stilton, American Speck Crostini

Tomato Tapenade Crostini

Miniature BLT, Herb Aioli

Prosciutto, Herb Ricotta, Crostini

Seafood Ceviche, Phyllo

Smoked Salmon, Fresh Dill Blini

Ahi Poke, Cucumber & Sweet Onion Shooter

Charred Lamb, Fig Chutney, Phyllo

Hyatt Regency New Orleans

HOT

Spicy Vegetable Pakora, Yogurt Mint Dipping Sauce

Roasted Fig, Blue Cheese Pizzettes

Mushroom Taleggio Arancini, Spicy Marinara

Tandoori Chicken Skewers, Cucumber Raita

Pecan Chicken Tender, Pepper Jelly

Coconut Imported Shrimp, Sweet Chili

Low Country Boil Skewer

Lobster Cobbler

Beef Empanada, Lime Cilantro

Beef Wellington

Hyatt Regency New Orleans

\$10.00 Per Piece

All Prices Subject to 25% Service Charge and 10.20% State Sales Tax.

Menus valid through September 30th, 2022

Any events added within 72 hours are subject to an additional 25% surcharge.

\$10.25 Per Piece

Presentation Displays

Prices based on 1.5 hours of service

NOLA Charcuterie

- House Cured Meats and Sausages, Local Andouille Sausage, Proscuitto, Salami, Capocollo
- Served with Pain Frais Bread Display
- House Pickled Vegetables
- Assortment of Olives and Mustards

\$26.00 Per Guest

Artisanal Cheese Selection

- Selection of Artisanal and Local Cheeses from St. James Cheese Co.
- Pain Frais Breads, Seasonal Fruits, Nuts
- Local Bayou Honey, Citrus Jam, Pepper Jelly

\$26.00 Per Guest

Crudites

- Seasonal Vegetable Selection
- Radish, Cauliflower, Broccoli, Snow Peas, Celery, Carrots, Pumpkin Seeds
- Olive and Roasted Tomato Tapenade, Spinach and Ranch Dips
- Sesame Crackers and Wasa Crisps

\$21.00 Per Guest

Poke Bowls

- Ponzu marinated Salmon Poke Bowl, Brown Rice, Seaweed Salad, Pickled ginger, Bean Sprouts
- Spicy Tuna Poke Bowl, White Rice, Furikake, Sesame Seeds, Eel Sauce, Cucumber, Scallions
- Soy Marinated Tofu, Baby Spring Mix Greens, Edamame, Dice Cucumber, Shredded Carrots, Ginger Vinaigrette
- Served with Housemade Bread, Soy Sauce, Sriracha, and Ginger

\$40.00 Per Guest

Sliders Station

- Angus Beef, Bacon, Cheddar, with Cajun Pickle
- Angus Beef, Mushroom, Herb Goat Cheese, and Caramelized Onion
- Vegan Black Bean, Jalapeno, Caramelized Julienne Peppers
- Served with Creole Mustard Aioli, Mustard, and Tomato Ketchup (Based on 3 pieces per person)

\$26.50 Per Guest

Pizza Consegna

House-Made Foccaccia Napolitano-style

Selection of (3) of the Following:

- Pepperoni
- Vegetarian: Peppers. Mushroom. Onion. Cauliflower. Tomato

Grilled Vegetable Station

- Platters of Colorful Roasted Vegetables Including Zucchini, Squash, Red Onions, Asparagus, Peppers and Eggplant
- Marinated Olives and Artichokes
- Hummus, Roasted Eggplant and Cucumber Yogurt Spreads
- Pain Frais Bread and Pita Display

\$23.00 Per Guest**Sushi Display**

- Sushi Rolls, Nigiri and Sashimi Tuna
- Imported Shrimp, Salmon, Smoked Eel and Squid
- Spicy Tuna Rolls and California Rolls
- Edamame with Sea Salt
- Seaweed and Tofu Salads Wasabi
- Soy Sauce and Pickled Ginger

\$1,120.00 Per 100 Pieces**Shellfish Bar**

- Imported Jumbo Shrimp
- Poulette Steamed Mussels
- Seasonal Crab Claws
- Salmon Crudo, Smoked Salmon Tartar
- Louisiana Oysters on the half shell - Served with Mignonette, Remoulade, Tabasco, Lemon, and Cocktail Sauce

\$1,100.00 Per 100 Pieces

- Meat Lovers: Pepperoni, Bacon, Andouille Sausage, Italian Sausage
- Arugula, Goat Cheese, Proscuitto
- Andouille, Peppers, Olive Salad, Parmesean

Condiments to Include:

- Parmesan, Red Pepper Flakes, Basil, Garlic Powder

(Minimum of 25 guests)

Pricing Based on 3 Slices per Person

\$33.00 Per Guest**New Orleans Build Your Own Po-Boy**

- Fried Imported Shrimp, Fried Oysters, Roast Beef Debris
- Served With Pain Frais French Bread

Toppings and Condiments:

- Creole Mustard Aioli, Yellow Mustard, Mayonnaise, Ketchup, Hot Sauce
- Shredded Lettuce, Sliced Vine Ripened Tomato, Pickles
- Potato Chips

*Requires an Attendant at \$100/ea.

\$29.00 Per Guest**Gumbo Three Ways**

- Smoked Chicken and Andouille Sausage Gumbo
- Seafood Gumbo
- Gumbo Z'herbes: Vegetarian Gumbo using Seven Different Types of

Charbroiled Oyster Display

- Rockefeller: Spinach, Herbs, Herbsaint, Garlic Bread Crumbs
- NOLA Classic: Creole Garlic Butter, Parmesan, Herbs

\$1,100.00 Per 100 Pieces**Jambalaya Station**

- Traditional with Andouille Sausage and Smoked Chicken
- Vegetarian Jambalaya
- Prepared with Creole Tomato, Garlic Trinity, Louisiana Rice, Green Onion

\$21.75 Per Guest

All Prices Subject to 25% Service Charge and 10.20% State Sales Tax.

Menus valid through September 30th, 2022

Any events added within 72 hours are subject to an additional 25% surcharge.

Greens

- Served with Louisiana Rice and Crusty French Bread

\$23.00 Per Guest

Carving Stations

SLOW ROASTED WAGYU BEEF STEAMSHIP

Garlic and Herb New Potatoes

Green Beans

Horseradish cream, Au Jus, Creole Mustard, Almondine

Assorted Pain Frais Bread Rolls

(Serves 100)

\$1,145.00 Each

SMOKED WHOLE RED FISH

Braised White Beans, Garlic Confit, Cajun Trinity, Fresh Herbs

Roasted Sweet Potatoes

Lemon Aioli, Herb Pistou

Assorted Pain Frais Bread Rolls

(Serves 25)

\$515.00 Each

SLOW ROASTED BONELESS PRIME RIB

Garlic, Herb New Potatoes

Roasted Broccoli

Horseradish Cream, Au Jus, Creole Mustard

Assorted Pain Frais Bread Rolls

(Serves 45)

\$800.00 Each

SMOKED GARDEN VEGETABLE CARVING STATION

Herb Pistou Smoked Assorted Vegetables

Chimichurri, Curry Vinaigrette, Eggplant Caviar, Vegan Seeded Rolls

Braised Lentils, Tomato, Garlic, Natural Braising Liquid

(Serves 25)

\$230.00 Each

ALLIGATOR SAUSAGE STUFFED PORK LOIN

Creamy Mac & Cheese

Q SMOKERY CHUCK ROAST

Cajun Braised Collard Greens

Green Beans, Bacon, Onions

Fricassee of Shelled Local Beans

Creole Mustard, Tabasco Pepper Jelly

BBQ Au Jus

Assorted Pain Frais Bread Rolls

Country Style Corn Bread, Sweet Butter

(Serves 40)

(Serves 40)

\$615.00 Each

\$725.00 Each

All menu items require a chef attendant at \$240.00 each plus tax
Based on 1.5 hours of Service

All Prices Subject to 25% Service Charge and 10.20% State Sales Tax.
Menus valid through September 30th, 2022
Any events added within 72 hours are subject to an additional 25% surcharge.

Chef Action Stations

Action stations require a chef attendant - \$240 each

(Based on 1.5 hours of Service)

Crabcakes

Pan Seared Louisiana Crab Cake

Corn, Tomato, Cucumber, Pickled Red Onion Salad, Sauce Remoulade

Zapp's Kettle Cooked Chips

Sea Salt, Malt Vinegar

(3 Pieces per Guest)

\$33.00 Per Guest

Creole Pasta

Choice of Pasta:

Crawfish & Andouille Sausage Ravioli, Spinach, Parmesan, Creole Spiced Tomato Sauce

Cavatappi Pasta, Louisiana Crawfish Monica

Vegetarian Bowtie Pasta Primavera, Green Peas, Radish, Asparagus, Lemon Herb Pistou

Traditional New Orleans Shrimp and Grits

- Bonnecaze Farm's Stone Ground Grits served with

- Pan Seared Imported Shrimp, Lea & Perrins, Garlic, Lemon, White Wine, Butter

Toppings to Include:

- Hickory Smoked Bacon, Chives, Caramelized Vidalia Onions

- Roasted Peppers, Smoked Cheddar and Blue Cheese Crumbles

\$26.50 Per Guest

Asian Noodle Bar

- Chicken Lo Mein:

Chicken Breast, Lo Mein Noodles, Carrots, Celery, Mushrooms

- Vegetable Pad Thai:

Rice Noodles, Bean Sprouts, Tamarind Sauce, Roasted Peanuts, Thai Basil

- Japanese Yakiudon:

Sautéed Beef, Udon Noodles, Shredded Cabbage, Carrots, Scallions

Toppings to Include:

Lime Wedges, Scallions, Bean Sprouts, Cilantro, Chili Oil, Sriracha

\$26.50 Per Guest

Hand Shaved Parmesan, Extra Virgin Olive Oil, Black Pepper

Rustic Tuscan Breads

\$36.75 Per Guest

All Prices Subject to 25% Service Charge and 10.20% State Sales Tax.

Menus valid through September 30th, 2022

Any events added within 72 hours are subject to an additional 25% surcharge.

Sweet Stations

Sweet stations requires chef attendants - \$240 each

(Based on 1.5 hours of service)

Dessert Display

Warm Fruit Cobbler

New York Style Cheesecake

Praline Crème Brûlée

Carrot Cake

Chocolate Ganache Cake

\$21.25 Per Guest

Crepe Station

Warm Made-to-Order French Crepes

Toppings/Fillings to Include:

Nutella, Strawberries, Blueberries, Whipped Cream, Toasted Coconut

Banana Butter Rum Sauté, Cherries Jubilee, Toasted Almond Slices,
Powdered Sugar

\$21.50 Per Guest

Crème Brûlée Station

Caramelized To Order

Assorted Rotating Seasonal Flavored Custards

Butter Nut Squash, Pistachio, Vanilla, Chocolate, Rum Raisin

\$21.75 Per Guest

Seasonal Jubilee Station

Classic Flambéed Dessert Made of Local Fruit, Vanilla Ice Cream

Sauce Made of Butter, Raw Sugar, Lemon Juice, Liqueur

\$22.00 Per Guest

Dessert Waffle Station

Made to Order Belgium Waffles Dipped in Caramel or Chocolate Sauce

Toppings to Include: Dried Nuts, Coconut, Crushed Oreos, Chocolate
Chips, Nutella, Sprinkles, Berry Compote, Whipped Cream

\$22.00 Per Guest

Bananas Foster Station

New Orleans Classic Dessert

Flambéed Bananas, Vanilla Ice Cream

Sauce Made of Butter, Brown Sugar, Cinnamon, Dark Rum, Banana
Liqueur

\$27.75 Per Guest

All Prices Subject to 25% Service Charge and 10.20% State Sales Tax.

Menus valid through September 30th, 2022

Any events added within 72 hours are subject to an additional 25% surcharge.

Personal Preference

4-Course Dinner Menu - Appetizer, Salad, Entrée, Dessert & Coffee Service - \$168 Per Guest

Guests select their own entrées in a banquet setting.

Better than the standard entrée option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences.

1. Planner chooses appetizer, salad, Starch, Vegetable and dessert in advance

2. A custom printed menu featuring 4 entrée selections is provided for guests at each setting

3. Specially trained servers take your guests' order as they are seated

Please allow a minimum of 2 hours for service

Planner's Choice of Appetizer

Seafood Gumbo, Louisiana Rice

Chicken & Sausage Gumbo, Louisiana Rice

Gumbo Herbs, Local Greens

NOLA Style BBQ Shrimp, Smoked Jumbo Imported Shrimp, Herb
Batard, Petite Salad

Pate Champagne, Comfit Exotic Mushrooms, Creole & Fruit Mustard,
Crostini

Individual Guest's Choice Entrees

Joyce Farms Organic Chicken, Roasted Garlic Chicken Jus

Chappapeela Farm Pork Chop, Creole Mustard and Pepper Jelly Jus

Louisiana Caught Fish, Beurre Meuniere

Carolina Black Grouper, Tomato Chutney

Red Snapper, Mango Pecan Habanero Relish

Maple Leaf Duck Breast, Asian Glaze

Tuna Tataki, Chilled Rice Noodle, Seaweed Salad, Roasted Sesame Vinaigrette, Wasabi Tobiko

Crab Cake, Grilled Asparagus, Pickled Mirlitons Relish, Remoulade Sauce

Crab Stuffed Creole Tomato, Lemon Aioli

Creole Stewed Local Rabbit, Cavatelli Pasta, Wild Mushrooms, English Peas

Planner's Choice Salad

Chop Market Salad, Seasonal Fruit, Veggies, Truffle Vinaigrette

Romaine Spear, Ciabatta Crostini, Anchovy, Shaved Parmesan, Traditional Caesar Dressing

Drunken Grape, & Strawberry Salad, Wild Arugula, Pistachio, Goat Cheese, White Balsamic Vinaigrette

Jumbo Asparagus Salad, Hard Cooked Eggs, Bacon Lardoons, Focaccia Croutons, Bacon Fat Pesto

Hydro Grown Lettuces, Market Radish, Cucumber, Heirloom Cherry Tomato, Buttermilk Ranch, Grissini

Sugar Snap Pea. Blue Crabmeat. Avocado Puree. Cherry Tomato.

Abita Root Beer Short Ribs, Root Beer Jus

Grilled Louisiana Legacy 6 Oz. Filet Mignon, Black Truffle Jus

8oz Louisiana Legacy NY Strip Filet, Braised Onion Rings

8oz Louisiana Legacy Ribeye Filet , Confit Pearl Onions

Planner's Choice of Starch & Vegetable

STARCH

Choose 1 option.

Yukon Gold Gratin of Potatoes

Truffle Mashed Potatoes

Creamy Polenta, Vegetable, Basil

Herb Quinoa

VEGETABLE

Choose 1 option.

Broccolini

Baby Carrots

Roasted Squash Medley

Roasted Asparagus

Blonde Frisee Lettuce Citrus Vinaigrette

Blonde Frisee & Frilly Mustard Green Salad, Blue Crab Meat, Sugar
Snap Peas, Cherry Tomato, Avocado Puree, Citrus Vinaigrette

Planner's Choice Dessert

Salted Caramel Panna Cotta, Toasted Coconut Crumble, Dulcey Pearls

Strawberry Cheesecake, White Chocolate Cremeux

Triple Chocolate Cake, Grand Marnier Whipped Crème

Opera Cake, Vanilla Chantilly Crème, Nougatine Bits

Lime Margarita Tart, Blueberry Compote

Passion Fruit Crème Brulee

Whiskey Bread Pudding, Cola Crème Anglaise

* All Prices Subject to 25% Service Charge and 10.2% State Sales Tax.

Menus valid through September 30th, 2022

Plated Dinner

Prices Reflect 3-Course Menu. Select (1) Starter or Salad, (1) Entrée, and (1) Dessert

Speak to your Event Manager for 4-Course Plated Dinner Pricing

All Plated Dinners Include Bread Service, Iced Water Or Iced Tea

Add Iced Tea Service - \$2.50 per person

Add Coffee & Tea Service - \$2.50 per person

Starters

Seafood Gumbo, Louisiana Rice

Chicken & Sausage Gumbo, Louisiana Rice

Creamy Fava Bean Soup, White Truffle Oil

NOLA Style BBQ Shrimp, Smoked Jumbo Imported Shrimp, Herb Batard, Petite Salad

Pate Champagne, Confit Exotic Mushrooms, Creole & Fruit Mustard, Crostini

Seared Gulf Caught Yellowtail Tuna, Chilled Noodle Salad, Seaweed, Citrus Ponzu

Crab Cake, Grilled Asparagus, Pickled Mirlitons Relish, Remoulade Sauce

Joyce Farms Organic Chicken

Sweet Potato Puree, Roasted Asparagus, Garlic Chicken Demi

\$96.00 Per Guest

Roasted Chappapeela Farm Pork Loin Medallion

Sweet Potato and Corn Hash, Braised Cabbage, Creole Mustard Pork Jus

\$103.00 Per Guest

Herb Crusted Sustainable Loch Duart Salmon

Briased Louisiana Split Peas, Grilled Acorn Squash, Lemon Pistou

\$105.00 Per Guest

Pan Seared Red Fish

Tomato Braised Flageolet Beans, Roasted Cauliflower, Peach & Jalapeno Relish

Crab Stuffed Creole Tomato, Lemon Aioli

Stewed Local Spring Lamb, Cavatappi Pasta, Wild Mushrooms, English Peas

Salads

Caesar Salad, Parmesan, Roasted Peppers, Herb Croutons, Cajun Caesar Dressing

Rocket Salad, Roasted Grapes, Candied Pecans, Spring Herbs, Camembert, Sherry Vinaigrette

Four Endive Salad, Marcona Almonds, Dijon Mustard Vinaigrette

Heirloom Tomato Caprese, Mozzarella, Basil, Balsamic Reduction

Classic Tuna Nicoise Salad - Baby Spring Mix, Blanched Haricot Verts, Hard Boiled Eggs, Potatoes, Kalamata Olives, Heirloom Tomatoes, Citrus Vinaigrette

Crab Salad, Avocado Mousse, Frisse Salad, Herb Oil

Watermelon Steak, Baby Greens, Cotija Cheese, Sunflower Seed, Smokey Vinaigrette

Mango Salad. Arugula and Frisse. Cherrv Tomato. Radish. Corn.

\$109.00 Per Guest

Red Wine Braised Short Rib

Sweet Potato Puree, Roasted Baby Vegetables, Red Wine Demi, Horse Radish Gremolata

\$111.00 Per Guest

Grilled Louisiana Legacy Beef Filet

Cauliflower Emulsion, Broccolini, Red Wine Demi

\$122.00 Per Guest

Duo of Filet and Shrimp

Duo of Louisiana Legacy Beef Filet Medallion, Blackened Imported Shrimp

Black Truffle Potato Puree, Asparagus, Baby Carrots, Cabernet Demi

\$128.00 Per Guest

Mango, Mint Vinaigrette

Arugula Salad, Candied Pecans, Parmesan, Golden Raisins, Red Wine
Vinaigrette

Desserts

Mango Cheesecake, Coconut Crème, Toasted Coconut Streusel

Strawberry Cake, Mixed Berry Compote

Tiramisu

Banoffee

Chocolate Ganache Tart, Mascarpone Chantilly Crème

All Prices Subject to 25% Service Charge and 10.20% State Sales Tax.

Menus valid through September 30th, 2022

Any events added within 72 hours are subject to an additional 25% surcharge.

Buffet Dinner

Buffets are \$138 per person (unless otherwise stated)

Add Coffee and Tea Service - \$2.50 per person

Add Iced Tea Service - \$2.50 per person

Add Bread Service - \$2 per person

Creole

SALADS

Imported Shrimp Salad, Haricot Verts, Roasted Tomato, Shaved Celery Hearts, Pickled Red Onion, Garlic Dressing

Creole Cobb Salad with B&W Arugula, Baby Iceberg Lettuce, Tomato, Cucumber, Goat Cheese, Chopped Cage Free Egg, Pecan Smoked Bacon

Muffaletta Pasta Salad, New Orleans Olive Giardiniera, House Cured Salami, Ham, Provolone Cheese

ENTREES

Rosemary & Thyme Roasted bone-in Chicken, Natural Jus

Braised Harris Ranch Beef Grillades, Creole Trinity, Red Wine Demi

Blackened Louisiana Catfish, Tri Color Pepper Ragout

Tofu Etoufee, Louisiana Wild Rice

Uniquely NOLA

SALADS

Gumbo "YA-YA" - Smoked Chicken, Crab, Imported Shrimp, Louisiana Crawfish, White Rice

Covey Rise Baby Greens, Tomato, Cucumber, Corn, Pickled Red Onion, Cane Vinaigrette

Cajun Caesar Pasta Salad, Rotini Pasta, Kalamata Olive, Cucumber, Roasted Tomato, Parmesan, Cajun Caesar Dressing

ENTREES

Pan Seared Gulf Drum, Creamy Louisiana Sweet Corn Maque Choux, Lemon Butter Sauce

Traditional Creole Jambalaya, Andouille, Smoked Chicken, Creole Tomato, Garlic Trinity, Louisiana Rice, Green Onion

Grilled Chicken Breast, Cajun Seasoning, Louisiana Crawfish Cream Sauce, Roasted Mushrooms

SIDES

Herb Brabant Potatoes

Farmer's Market Vegetables - Yellow Wax Beans, Haricot Verts, Confit

Tomato, Garlic Herb Butter

DESSERTS

Chocolate Pecan Pie

Pumpkin & White Chocolate Bread Pudding

Vanilla Crème Anglaise

PIZZA CONSEGNA DINNER

SOUPS - Select One

Hearty Vegetable Minestrone Soup

Italian Chicken Pasta Soup

Creamy Tomato Soup

Fava Bean Pasta Fagioli

SALADS - Select Two

Classic Caesar - Chopped Romaine, Shaved Parmesan, Herb Croutons

Spinach Salad, Walnuts, Goat Cheese, Red Onion, Citrus

Segments, Raspberry Vinaigrette

Spring Mix House Salad - Tomato, Cucumber, Carrot and Croutons,

Italian Dressing

Iceberg Salad. Blue Cheese Crumble. Bacon Lardon. Roasted

Grilled Skirt Steak, Herb Potato Wedge, Spring Onion Pistou

SIDES

Vegan Quinoa, Seasonal Vegetables

Farmer's Market Vegetables to Include: Yellow Wax Beans, Haricot

Verts, Confit Tomato, Garlic Herb Butter

DESSERTS

Bourbon Pecan Pie

Warm NOLA Beignets

Ponchatoula Strawberry Cake

En Bonne Santé

SOUP & SALADS

Vegan Potato & Leek Soup

Three Bean Salad, Local Peppers, Dijon Vinaigrette

Spring Mixed Greens, Confit Tomatoes, Fresh Peach, Cucumber, Green

Goddess Dressing

Tofu & Vegetable Salad, Garlic Dressing

ENTREES

Grilled Free Range Chicken Breast, Caramelized Pearl Onions, Lemon

Oil

Tomato, Blue Cheese Dressing

Cobb Salad - Diced Egg, Tomato, Cucumber, Corn, Bacon Blue Cheese
Crumble, Ranch Dressing

PIZZAS - Select Three
Pepperoni

Quattro Formaggi - Shaved Parmesan, Gorgonzola, Shredded
Cheddar, Mozzarella

Smoked Sausage - Smoked Andouille Sausage

Nola - Romaine Lettuce, Olive Salad, Salami, Provolone Cheese,
Mortadella

Vegetarian - Onions, Peppers, Mushroom, Cauliflower, Tomato

Margherita - Fresh Mozzarella, Tomato, Basil (Prosciutto +\$3pp)

DESSERTS - Select Three
Chocolate Brownies
Lemon Bars
Tiramisu
Praline Cheesecake
Banana Cream Pie

\$84.00 Per Guest

Steamed Red Fish, Ginger, Cilantro, Sesame Ponzu

Herb Grilled Flat Iron Steak, Herb Pistou

SIDES
Roasted Spring Vegetables
Tricolored Quinoa, Dried Cranberry, Apricot, Lemon Vinaigrette

DESSERTS
Warm Peach Crumble
Low Fat Cheesecake
Gluten Free Cake
Fresh Melon Salad, Mint

Q Smokery

SALADS
Creole Potato Salad, Pecan Smoked Bacon, Coarse Mustard Dressing
Grilled Vegetable Orzo Pasta Salad
Shaved Broccoli, Cauliflower, and Brussel Sprout Salad, Crispy Onion,
Parmesan, Sherry Shallot Vinaigrette

ENTREES
Dry Rubbed Pulled Pork Shoulder, Memphis Style BBQ Sauce
Pulled Smoked Chicken, Carolina Gold Style BBQ Sauce
Q Smoked Beef Brisket, St Louis Style BBQ Sauce

SIDES

Classic New Orleans Red Beans, Smoked Andouille Sausage, White Rice

Q Smokery Macaroni & Cheese

Slow Cooked Collard Greens, Pecan Smoked Bacon, Onions

DESSERTS

Lemon Bars

Blueberry Crumble Pie

Fudge Brownies

All Prices Subject to 25% Service Charge and 10.20% State Sales Tax.

Menus valid through September 30th, 2022

Any events added within 72 hours are subject to an additional 25% surcharge.

Alternative Options

Sunday

Roasted Vegetable Kebobs, Dried Fruit & Quinoa Pilaf, Sweet Chili Glaze

Monday

Artichoke, Roasted Pepper and Chickpea Tagine with Olives and Preserved Lemons

Tuesday

Grilled Squash, Brabant Potato, Warm Tomato Concasse, Curry Tofu

Wednesday

Spelt & Root Vegetable Risotto, Seared Grape Tomatoes & Spicy Arugula

Thursday

Prairie Lentil, Chick Pea & Cracked Wheat Tomato Stew with Fresh Coriander Leaves, Red Onions & Semi Dried Tomatoes

Friday

Quinoa Stuffed Creole Tomato, Herb Roasted Squash, Pepper Coulis

Saturday

Grilled Portobello Mushroom, Yellow wax Beans, Haricot Verts, Confit Tomato, Green Rice, Pea Shoot Salad, Truffle Vinaigrette

Kosher/Halal Meals Available:

Kosher/ Halal Breakfast: \$74

Kosher/ Halal Lunch: \$84

Kosher/ Halal Boxed Lunch : \$68

Kosher/ Halal Dinner: \$102

Meal must be ordered with your event manager at least 1 week prior to requested meal date.

Signature Wine Series

PERFECTLY PAIRED WINES FOR THE SEASON

The Seeker takes you on an international wine journey that doesn't allow borders, trends or preconceptions to stand in the way of enjoying great wines. Our top-quality wines are discovered in the regions that grow them best, and crafted by quality-driven, hands-on winemakers. Join us, and seek adventure!

Seeker Chardonnay, California

Discovered in cool-climate growing regions of California, where abundant sunshine and fresh, coastal breezes lead to perfectly ripened Chardonnay grapes. Featuring crisp tropical fruit flavors, a refreshing, clean finish, and just a hint of oak for a satisfying body. Pairs well with salmon, risotto, stuffed and sauced chicken breasts.

Seeker Sauvignon Blanc, Marlborough New Zealand

Discovered in the stunning maritime landscapes of New Zealand, the world's new shining star for growing Sauvignon Blanc. Grown in two prized region: Marlborough for rich, citrus flavors and Martinborough for round, full flavors. Vibrant aromas of fresh lemons and limes, green apple, and a touch of floral honey. Pairs well with braised short ribs, steak and fish duos, steak fajitas and alfredo pasta dishes.

Seeker Pinot Noir, France

Discovered in France, the home and origin of Pinot Noir, in regions with a history of Pinot Noir winemaking dating to the 11th century. Warm days and cool nights, gentle western slopes and consistent breezes allow for perfect ripening, resulting in a wine with rich red fruit and spice flavors, silky texture and a smooth, long finish.

\$64.00 Per Bottle

HYATT SIGNATURE WINE SERIES

CANVAS BY MICHAEL MONDAVI

Pinot Grigio, Veneto, Italy

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

Chardonnay, California

Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

Pinot Noir, California

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Cabernet Sauvignon, California

Subtle hints of oak and spice married with lively tannins.

Brut Blanc De Blancs, Italy

Aromas of peach and acacia blossom with crisp green apple

\$58.00 Per Bottle

All Prices Subject to 25% Service Charge and 10.20% State Sales Tax.

Menus valid through September 30th, 2022

Any events added within 72 hours are subject to an additional 25% surcharge.

Bubbles, White and Red Wines

Sparkling Wine

Canvas Blanc de Blanc, Brut Italy

\$58.00

La Marca, Prosecco, Italy

\$65.00

Charles Roux, Rose, France

\$72.00

Gloria Ferrer, Blanc de Noir, California

\$72.00

Piper Sonoma, Sonoma, California

\$78.00

Veuve Cliquot, Yellow Label, France

\$216.00

White Wine

Canvas, Pinot Grigio, Italy

\$48.00

Canvas, Chardonnay, California

\$58.00

Chateau Ste. Michelle, Riesling, Washington

\$63.00

Red Wine

Canvas, Cabernet Sauvignon, California

\$58.00

Canvas, Pinot Noir, California

\$58.00

Kaiken, Malbec, Mendoza, Argentina

\$62.00

Daou, Cabernet Sauvignon, California

\$67.00

Caymus Bonanza, Cabernet Sauvignon, California

\$67.00

Decoy by Duckhorn, Red Blend, Sonoma

\$75.00

Boen, Pinot Noir, California

\$75.00

Rose

Fleur de Mer, Rose, France

\$72.00

The Crossings, Sauvignon Blanc, New Zealand

\$65.00

Kendall Jackson, Vinters Reserve, Chardonnay, California

\$65.00

Hess Collection, Chardonnay, Napa

\$68.00

Loveblock, Sauvignon Blanc, New Zealand

\$72.00

All Prices Subject to 25% Service Charge and 10.20% State Sales Tax.

Menus valid through September 30th, 2020

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Hand Crafted Cocktails

Best of Hyatt

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

NOLA Hurricane

Hanvana Club Rum, Meyers Dark Rum, Orange Juice, Lime Juice, Passion Fruit, Grenadine, Simple Syrup

Per Drink

\$18.00

Per Gallon

\$255.00

Big Easy Palmer

Jim Beam Bourbon, Iced Tea, Lemonade, Simple Syrup

Per Drink

\$18.00

Per Gallon

\$255.00

Pimms Cup

Pimms #1, Mint Twist, Cucumber, Lemon Juice

Per Drink

\$19.50

Per Gallon

\$279.00

Rum Fresher

Conciere Rum, Peach Schnapps, Orange Juice, Pineapple Juice, Grenadine

Per Drink

\$16.00

Per Gallon

\$217.00

Sweet Easy

Conciere Tequila, Apple Pucker, Apple Juice, Sour Mix

Per Drink

\$16.00

Per Gallon

\$217.00

Purple Rain

Smirnoff Vodka, Blue Curacao, Cranberry, Pineapple and Lime Juice, Grenadine

Per Drink

\$18.00

Per Gallon

\$255.00

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\$217.00

Sazerac

Sazerac Rye, Peychaud's Bitters, Angostura Bitters, Simple Syrup, Absinthe

Per Drink

\$21.00

Host Sponsored Bar Per Drink

Signature (Well) Cocktails

Conciere Private Label Vodka, Gin, Rum, Tequila, Scotch, Whiskey, and Bourbon

\$14.50

Premium Cocktails

Vodka - Smirnoff

Gin - Beefeater

Rum - Havana Club

Tequila - Sauza Gold

Scotch - Monkey Shoulder

Irish Whiskey - Jameson

Bourbon - Jim Beam

\$17.00

Super Premium Cocktails

Vodka - Ketel One

Gin - Hendricks

Rum - Bacardi Superior

Tequila - Don Julio Silver

Scotch - Glenlivet 12

Whiskey - Jack Daniels

Irish Whiskey - Teelings

Canadian Whiskey - Crown Royal

Host-Sponsored Bar Per Person

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

Beer and Wine Only

First Hour \$30 per Person

Each Additional Hour \$12 per Person

Signature (Well) Brands

First Hour \$34 per Person

Second Hour \$13 per Person

Each Additional Hour \$12 per Person

Premium Brands

First Hour \$42 per Person

Second Hour \$15 per Person

Each Additional Hour \$14 per Person

Super Premium Brands

First Hour \$48 per Person

Second Hour \$16 per Person

Each Additional Hour \$15 per Person

Cash Bars

Includes a Full Bar Setup. Drink price

Bourbon - Woodford Reserve

Mezcal - Del Maguet Vida

\$19.50

Domestic, Imported, and Craft Beer

Bud Light

Stella Artois

Corona Extra

Miller Lite

Blue Moon

Lagunitas IPA

Local IPA

\$11.50

Signature Wine

Canvas by Michael Mondavi Chardonnay, Pinot Grigio, Pinot Noir, and Cabernet

Sauvignon

\$14.50

Premium Wine

Seasonal Selection, please ask your Event Manager

\$17.00

Sparkling Wine

Canvas by Michael Mondavi

\$15.00

Soft Drinks, Juices, and Bottled Water

\$9.00

includes service charge and tax.

Signature (Well) Cocktails

\$14.00

Premium Cocktails

\$16.00

Super Premium Cocktails

\$18.00

Domestic, Imported, and Craft Beer

\$10.00

Signature Wine

\$14.00

Premium Wine

\$16.00

Sparkling Wine

\$14.00

Soft Drinks, Juices, Bottled Waters

\$8.00

LABOR CHARGES

Bartenders, \$300/each up to three hours

Server Fee, \$185/each up to three hours

BAR MINIMUMS

Minimum of 50 Guests required for package bars Required Beverage

Minimum: \$1,000 per bar

All Prices Subject to 25% Service Charge and 10.20% State Sales Tax.

Menus valid through September 30th, 2022

Any events added within 72 hours are subject to an additional 25% surcharge.

Additional Information

Food & Beverage Guidelines

Buffet Meals

- All buffets will be displayed for no longer than 1.5 hours of service time
- 1 single-sided buffet line will be set for every 100 guests
- Desserts can not be removed from the menu to replace an AM or PM break

Plated Meals

- It is recommended that you request Dietary Restrictions with your guests. Should you not collect this information, the hotel will prepare 3% of your guarantee as a Vegan/Vegetarian menu option
- Plated events will not have overset tables and chairs.
 - Should you require overset seating, a fee of \$100 per table will be charged. The table will not be set and a reserved sign will be placed on the tables.
- Desserts can not be removed from the menu to replace an AM or PM break

Server & Attendant Fees

Food

- Chef Attendant - \$240/each up to 1.5 hours
- Servers - \$185/each up to 1.5 hours

Beverage

- Bartenders - \$300/each up to 3 hours
- Wine Stewards - \$125/each up to 4 tables
- Servers - \$185/each up to 1 hour

Corkage Fee

Please discuss with your Event Manager if this option is available to you and your group.

Charges:

\$14/per person-per event

or

\$35/per bottle