

MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure your guests do not have the same breakfast twice. Daily Menu Pricing - \$52 Per Guest on Designated Day. An additional \$5 per person will be added to the menu price on all other days. All Breakfasts include Rainforest Coffee, Decaffeinated Coffee & Herbal Tazo Tea as well as Chilled Juices.

\$52 Per Guest	\$52 Per Guest
Blackberries, Orange, Ginger Infused Water	Blueberry, Lemon, and Rosemary Infused Water
Breakfast Pizza, Focaccia Crust, Cage Free Scrambled Eggs, Spinach, Italian Cheese Blend V	Egg, Chorizo, Hashbrown, and Cheddar Frittata GF Plant-based Chorizo available for additional charge
Steel Cut Oats, Served with Brown Sugar and Raisins (on the side) VGN GF	Bonnecaze Farm's Stone Ground Grits, Cheddar, Green Onion, Bacon on the Side V GF
Assorted Individual Greek Yogurts V GF	Assorted Individual Greek Yogurts V GF
Croissants, Mini Berry Smash Muffins, Marble Coffee Cake, Farm Butter and Seasonal Jams V CN Gluten Free Pastries are provided to guests upon request.	Croissants, Cheese Danishes, Pineapple Buttermilk Coffee Cake, Farm Butter and Jams V CN Gluten Free Pastries provided to guest upon request.
Local and Seasonal Fruit Medley VGN GF	Local and Seasonal Fruit Medley VGN GF
TUESDAY / FRIDAY	WEDNESDAY / SATURDAY
\$52 Per Guest	\$52 Per Guest
Strawberry, Basil, and Lemon Infused Water	Honeydew, Cucumber, and Mint Infused Water
Spanish Tortilla - Egg, Potato, Gruyere, Leek and Spinach V GF	Louisiana Breakfast Casserole GF Cage Free Eggs, Andouille Sausage, Potatoes, Jack Cheese
Steel Cut Oats, Served with Brown Sugar and Raisins (on the side) VGN GF	Bonnecaze Farm's Stone Ground Grits, Served with Cheddar, Green Onion, Bacon on the Side V GF
Assorted Individual Greek Yogurts V GF	Assorted Individual Greek Yogurts V GF
Croissants, Mini Cranberry Muffins, Maple Pecan Danishes Farm Butter and Jams V CN Gluten Free Pastries are provided to guests upon request.	Croissants, Chocolate Croissants, Mini Blueberry Muffins, Farm Butter and Jams V CN Gluten Free Pastries are provided to guests upon request.
Local and Seasonal Fruit Medley VGN GF	Local and Seasonal Fruit Medley VGN GF
SUNDAY	MONDAY/ THURSDAY

Groups of 25 guests and under are subject to a \$6.00 per guest surcharge. All Prices Subject to 26% Service Charge and 10.75% State Sales Tax. Menus Valid Through December 31, 2025Any events added within 72 hours are subject to an additional 25% surcharge

Breakfast Enhancements

We recommend personalizing your buffet with enhancements to elevate your continental or standard breakfast buffet. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea, and Chilled Juices. Plant-based substitutions available at an additional charge.

BREAKFAST SANDWICHES Minimum order of (12) Sandwiches per Type	NEW ORLEANS INSPIRED ADDITIONS Choose 1 From the Following Selection:
Chef's Signature Glazed Donut Breakfast Sandwich Bacon, Egg, and Gouda Cheese	Smoked Brisket Breakfast Hash, Peppers, Onions, Shredded Potatoes DF GF
Scrambled Egg, Ham, Swiss Cheese, Butter Croissant Scrambled Egg, Client Choice of Bacon, Chorizo, or Sausage, Butter Croissant Egg White, Spinach, Sautéed Onions, Swiss Cheese, English Muffin V Avocado Toast - Whole Grain Bread, Tomato, Onion, Cilantro,	New Orleans Pain Perdu - Pain Frais French Bread, Powdered Sugar Dusting, Steen's Cane Syrup, Candied Pecans V CN House Made Country Biscuits with Choice of Traditional Sausage Gravy, Louisiana Honey Butter (V), Louisiana Crawfish Sauce Dietary Restrictions will change based upon Planner selection \$14 Per Guest
Olive Oil and Lime DF V Chicken Sausage, Egg, Provolone Cheese on French Toast Breakfast Burrito - Scrambled Eggs or Eggs Whites	
Select from the Following Additions Protein (1): Chicken Apple Sausage, Bacon, Sausage Vegetables (1): Spinach, Mushroom, Tomato, Bell Pepper, Onion Cheese (1): Cheddar, Mozzarella, Feta Dietary Restrictions will change based upon planner selection	
\$144 Per Dozen	
OMELET STATION PREPARED YOUR WAY Whole Eggs, Egg Whites Seasonally Inspired Ingredients to Include: Scallions, Bell	CHIA SEED PUDDING Choose 1 From the Following Selection: Mango and Coconut Milk VGN GF
Peppers, Tomatoes, Spinach, Mushrooms, Black Forest Ham, Smoked Bacon, Andouille Sausage, Aged Cheddar Cheese, Pepper Jack Cheese, Goat Cheese, Pickled Jalapeno and Sharp Cheddar Minimum of 25 Guests Requires Chef Attendant - \$240	Fresh Berry and Lemon VGN GF

Blueberry and Almond Milk VGN GF



Peanut Butter and Banana **V GF**\$10 Per Guest

BUILD YOUR OWN BREAKFAST BOWL STATION

Quinoa, Scrambled Eggs, Scrambled Egg Whites and Tofu Scramble

Sautéed Kale, Mushrooms, Dried Tomatoes, Avocado, Sautéed Onions Mix With Your Favorite Toppings to Include: Imported BBQ Shrimp, Andouille Sausage, Bacon Aged Cheddar and Mozzarella Pico de Gallo, Traditional Salsa, Salsa Verde Minimum of 25 Guests Requires Chef Attendant - \$240 each

\$22 Per Guest

EGGS BENEDICT GF

English Muffin, Canadian Bacon, Hollandaise, and Chives to Taste Sous Vide Eggs Substitute Smoked Salmon or Crab Cake for additional \$6.00 Minimum of 25 Guests Requires Chef Attendant -\$240 each

\$22 Per Guest

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Classic Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea and Chilled Juices Plant-based substitutions available at an additional charge.

COMPLETE VOLID DI JECET MITH

BREAKFAST BUFFET	COMPLETE YOUR BUFFET WITH
Local and Seasonal Fruit Medley DF VGN GF	Freshly Made Cage Free Scrambled Eggs DF V GF
Daily Rotation of Assorted Bakeries Farm Butter and Seasonal	Vegetable Egg Hash DF V GF
Jams V CN Gluten Free Pastries are provided to guests upon request.	Louisiana Andouille Sausage GF
Individual Greek Yogurts V GF	All Natural Applewood Smoked Bacon GF
Steel Cut Oats, Served with Brown Sugar and Raisins (on the side) DFV GF -OR-	Chicken Breakfast Sausage GF
	All Natural Breakfast Sausage GF
Bonnecaze Farm's Stone Ground Grits, Cheddar Cheese, Green Onions, Bacon (on side) V GF	House Made Country Biscuits (V) with Choice of Traditional Sausage Gravy, Louisiana Honey Butter (V, GF) or Louisiana Crawfish Julie Sauce
Infused Water of the Day	Patton's Hot Sausage Patty GF
	Roasted Louisiana Potato, Bell Peppers, Sautéed Onions VGN GF

French Toast, Praline Syrup and Dusted Powdered Sugar V
Golden Pancakes, Maple Syrup V
\$653 enhancements
\$70 4 enhancements
\$75 5 enhancements

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Plated Breakfast

When your event requires sticking to an agenda, a plated breakfast can be a great solution. Each breakfast includes fresh made pastries, farm butter and jams for the table, chilled juices, tea and regular and decaffeinated coffee service. Plant-based substitutions available at an additional charge.

FRESH START PLATED BREAKFAST	CLEAN & LEAN PLATED BREAKFAST
Organic Yogurt, Mixed Berries, House Made Granola VGN GF	Fresh Fruit Salad, Citrus, Mint V GF
Freshly Made Cage Free Scrambled Eggs V GF	Egg White Frittata, Tomato, Broccoli, Cheddar Cheese V GF
Two Strips of Pecan Smoked Bacon GF	Chicken Apple Sausage GF
Roasted Potato Hash, Bell Peppers, Onions VGN GF	Sweet Potato and Vegetable Confits, Fresh Thyme V GF
Breakfast Pastries for the Table V	Multi-Grain Croissant, Gluten Free Blueberry Muffin basket for the Table
\$64 Per Guest	
	\$65 Per Guest

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Brunch Buffet

Looking for a little something extra or treating your guests after a fun evening in New Orleans? Look no further than our Brunch buffet, featuring classic dishes to please any guest.

SALAD	BREAKFAST
Select 2	Select 2
Creole Potato Salad, Pecan Wood Smoked Bacon, Coarse Grain	Freshly Made Scrambled Cage Free Eggs

Mustard Dressing GF	Chef's Choice of Bakery Basket
Orzo Salad with Grilled Vegetables VGN	All Natural Applewood Smoked Bacon
Cucumber, Cherry Tomato Salad, Julienne Red Onions, Dill, Apple Cider Vinaigrette VGN GF	Roasted Louisiana Breakfast Potatoes, Local Spinach, Sautéed Onions
Classic Caesar Salad - Chopped Romaine, Shaved Parmesan, Herb Croutons, Caesar Dressing V	Chicken Breakfast Sausage
Local and Seasonal Fruit Medley DF VGN GF	Bonnecaze Farm's Stone Ground Grits, Cheddar Cheese, Sweet Corn
	Golden Pancakes, Maple Syrup
LUNCH	DESSERT
Select 2	Select 2
Blackened Louisiana Catfish, Corn Maque Choux	Bourbon Pecan Pie
Smoked Chicken and Andouille Sausage Gumbo, White Rice	Turtle Cupcake
Creole Jambalaya, Andouille Sausage, Smoke Chicken	Apple Crumble Tart
Country Fried Free Range Chicken	Banana Foster Cheesecake
Pulled Pork, Mac & Cheese	Bread Pudding, Vanilla Creme Anglaise
New Orleans Red Beans and White Rice, Smoked Andouille Sausage	\$80 Per Guest
Slow Cooked Collard Greens, Pecan Smoked Bacon and Onions	

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Morning & Afternoon Breaks

Coffee breaks are designed to provide your guests with a mid-morning, or mid-afternoon pick-me-up to keep them energized and engaged throughout the day!

HALF DAY MID-MORNING BREAK PACKAGE

Daily Fresh Whole Fruit, Rotation of Assorted Granola, Energy, and Fig Bars

HALF DAY MID-AFTERNOON BREAK PACKAGE

Chef's Selection of Cupcakes

Zapps Chips and Pretzels

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Daily Rotation of Infused Water	Rotation of Iced Tea and Flavored Lemonade
Rainforest Bold Regular Coffee, Decaffeinated Coffee, and Tazo Tea	Iced Coffee Served with Sugar Free Vanilla and Caramel Syrups
\$30 Per Guest	\$30 Per Guest
FARMER'S MARKET	'AFTER SCHOOL' SNACK
Selection of Crudité Vegetables, Chickpea Hummus (VG, GF, NF), Olive Tapenade (VG, GF, NF) Spinach Dip (V, GF, NF)	Fresh Popped Popcorn - Kettle and Original (VG, GF, NF)
Black and Green Marinated Olives (GV, GF, NF), Pita Bread, Grilled Herb Crostini (V, NF)	Mini Grilled Cheese Sandwiches (V, NF) Jarrs of Bulk Candies - Chef's Selection of Three Varieties
Roasted Maple Pecans (V, GF)	Rice Krispie Treats
Assorted Flavored Donut Holes (V, NF) Flavors: Powdered Sugar and Vanilla Sugar	HRNO's Capri Sun (Make it an Adult Capri Sun for an additional \$10 per guest)
Ponchatoula Strawberry Mint Lemonade	\$32.50 Per Guest
MID-MORNING PICK ME UP	TASTE OF NEW ORLEANS
Make Your Own Trail Mix Bar	Mini Ground Beef Handpie, Crystal Hot Sauce Aioli (NF)
Assorted Nuts, Dried Fruits, Chocolate Pieces (V, GF, DF)	Mini Ground Beef Handpie, Crystal Hot Sauce Aioli (NF) Praline Bread Pudding Poppers (V)
Assorted Nuts, Dried Fruits, Chocolate Pieces (V, GF, DF) House Made Banana Nut Bread (V)	Mini Ground Beef Handpie, Crystal Hot Sauce Aioli (NF) Praline Bread Pudding Poppers (V)
Assorted Nuts, Dried Fruits, Chocolate Pieces (V, GF, DF) House Made Banana Nut Bread (V) Chocolate Protein Shooters	Mini Ground Beef Handpie, Crystal Hot Sauce Aioli (NF) Praline Bread Pudding Poppers (V) Classic New Orleans Beignets (V), Topped with Powdered Suga Pineapple Cilantro Infused Water
Assorted Nuts, Dried Fruits, Chocolate Pieces (V, GF, DF) House Made Banana Nut Bread (V) Chocolate Protein Shooters Grapefruit and Rosemary Infused Water	Mini Ground Beef Handpie, Crystal Hot Sauce Aioli (NF) Praline Bread Pudding Poppers (V) Classic New Orleans Beignets (V), Topped with Powdered Suga
Assorted Nuts, Dried Fruits, Chocolate Pieces (V, GF, DF) House Made Banana Nut Bread (V) Chocolate Protein Shooters Grapefruit and Rosemary Infused Water \$32.50 Per Guest	Mini Ground Beef Handpie, Crystal Hot Sauce Aioli (NF) Praline Bread Pudding Poppers (V) Classic New Orleans Beignets (V), Topped with Powdered Suga Pineapple Cilantro Infused Water
Make Your Own Trail Mix Bar Assorted Nuts, Dried Fruits, Chocolate Pieces (V, GF, DF) House Made Banana Nut Bread (V) Chocolate Protein Shooters Grapefruit and Rosemary Infused Water \$32.50 Per Guest ENERGIZE Peanut Butter Chocolate Bar (V, GF)	Mini Ground Beef Handpie, Crystal Hot Sauce Aioli (NF) Praline Bread Pudding Poppers (V) Classic New Orleans Beignets (V), Topped with Powdered Sugar Pineapple Cilantro Infused Water \$32.50 Per Guest PROTEIN BENTO BOX Client's Choice of (1): Hard Boiled Egg (V, GF, DF, NF) OR Salami
Assorted Nuts, Dried Fruits, Chocolate Pieces (V, GF, DF) House Made Banana Nut Bread (V) Chocolate Protein Shooters Grapefruit and Rosemary Infused Water \$32.50 Per Guest ENERGIZE	Mini Ground Beef Handpie, Crystal Hot Sauce Aioli (NF) Praline Bread Pudding Poppers (V) Classic New Orleans Beignets (V), Topped with Powdered Suga Pineapple Cilantro Infused Water \$32.50 Per Guest PROTEIN BENTO BOX

Togarashi Root Vegetable Chips	Assorted Dried Fruits and Nuts
Celsius (Assorted Flavors x2)	Seasonal Flavored Lemonade
\$36 Per Guest	\$36 Per Guest
TWISTED	
Arnold Palmer (Add Twisted Tea for \$10 per guest)	
Cinnamon Sugar Pretzel Bites (V, NF), Caramel Sauce (V, NF)	
Chocolate Dipped Pretzel Rods (V, NF)	
Assorted Dips - Creole Mustard (VG, GF, NF), Warm Andouille Cheese Dip (GF, NF)	
Traditional Salted Pretzel (V, NF) Gluten Free Pretzels provided in addition to Traditional	
\$30 Per Guest	

All Prices Subject to 26% Service Charge and 10.75% State Sales Tax. Menus Valid Through December 31, 2025Prices are based on a (30) minute service time for Coffee Breaks. Events added within 72 business hours are subject to a 25% surcharge.

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

FRESH FRUIT SMOOTHIES

Choose 2 From Following Selections:

Mixed Berry Smoothie - Banana, Mixed Berries, Almond Milk, Greek Yogurt, Honey

Green Machine - Green Apple, Spinach, Celery, Ginger, Greek Yogurt

Strawberry and Mango - Strawberry, Mango, Orange Juice, Honey

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

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

PAN FRAIS BAKERIES (V)

Butter Croissant, Wheat Croissant, Pain Au Chocolat, Seasonal Fruit Danish, Muffins, Seasonal Scones

\$82 Per Dozen

Carrot - Carrot, Sweet Potato, Banana, Ginger, Cinnamon, Almond Milk	
\$15 Per Guest	
BREAKFAST BREADS (V, NF) Orange Poppy, Cinnamon Streusel (contains nuts), Marble, Glazed Lemon	WHOLE MARKET FRUITS (VG, GF, NF) Seasonal Selection, Fully Ripened
\$82 Per Dozen	··· \$48 Per Dozen
ASSORTED GREEK FRUIT YOGURTS (V, GF, NF)	ASSORTMENT OF FRESH BAGELS (V, NF)
\$7.50 Each	Plain, Everything, Cinnamon-Raisin Cream Cheese - Plain, Herb, Mixed Berry
	\$82 Per Dozen
FRESH FRUIT PARFAITS (V)	ASSORTED COOKIES (V)
Local Farm Yogurt, Fresh Berries, House Made Granola (Charged per quantity ordered)	Chocolate Chunk, White Chocolate Macadamia Nut, Oatmeal Raisin, Snickerdoodle
\$11 Each	\$83 Per Dozen
BROWNIES AND BLONDIES (V, NF) Chocolate Fudge, Blondies	NEW ORLEANS STYLE KING CAKE (V) Each Cake Serves Twenty (20)
\$83 Per Dozen	Original, Cream Cheese, or Fruit Filled Choose One Option
	\$90 Per Cake
WARM CHURROS (V, NF) Served with Caramel and Chocolate Dipping Sauces	HOUSE-SMOKED SALTED NUTS (VG, GF) Estimate (7) Guests Per lb of Nuts
\$83 Per Dozen	Almonds, Pecans, Peanuts, Walnuts
	<i>\$16</i> Per lb

INDIVIDUAL PRE-PACKAGED GRANOLA & ENERGY

BARS

Assorted Variety, Individually Packaged

\$7.50 Each

INDIVIDUAL PRE-PACKAGED CHIPS & PRETZELS

Assorted Variety, Individually Packaged

\$7.50 Each

INDIVIDUAL PRE-PACKAGED POPCORN (GF, VG, NF)

Assorted Variety, Individually Packaged

\$10.25 Each

All Prices Subject to 26% Service Charge and 10.75% State Sales Tax. Menus Valid Through December 31, 2025 Prices are based on 1 1/2 - hour of service maximum. Events added within 72 business hours are subject to a 25% surcharge.

A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

RAINFOREST COFFEE & TAZO TEA	REGULAR, AND DIET PEPSI® SOFT DRINKS
Royal Cup Rainforest Regular and Decaffeinated Coffee \$160 Per	Still, Sparkling Waters \$9 Each
Gallon	Assorted Bubly Flavored Waters \$9 Each
Tazo Tea \$160 Per Gallon	
BOTTLED BEVERAGES	ASSORTED JUICES
Iced Tea \$10.25 Each	Cranberry \$51.50 Per Quart
Lemonade \$10.25 Each	Apple \$51.50 Per Quart
Starbucks Frappucino \$10.25 Each	Orange \$51.50 Per Quart
Red Bull and Sugar Free Red Bull \$10.25 Each	
ICED TEA AND LEMONADE	INFUSED WATER
Lapsang Ginger \$130.00 Per Gallon	Select (One)
Blueberry Rosemary \$130.00 Per Gallon	Strawberry Lemon Basil \$5.00 Per Guest
Iced Tea - Unsweetened \$90.00 Per Gallon	Pineapple Lemon Mint \$5.00 Per Guest

House-made Satsuma Lemonade \$90.00 Per Gallon	Grapefruit and Rosemary \$5.00 Per Guest
	Jalapeno Mango \$5.00 Per Guest

STARBUCKS® COLD BREW COFFEE

Starbucks® Cold Brew Coffee | \$180.00 Per Gallon

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

All Prices Subject to 26% Service Charge and 10.75% State Sales Tax. Menus Valid Through October 31, 2024Events added within 72 business hours are subject to a 25% surcharge.

Lunch of the Day

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our culinary team have curated menus for each day to provide variety to your guests and share a little of New Orleans food culture infusing their personal flair along the way. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$90 per guest. Lunches include Iced Tea and Water Service. Add Coffee and Tea Service - \$2.50 per person Add Bread Service - \$1.50 per person

MEDITERRANEAN - MONDAY

SALADS

Fattoush - Romaine, Grape Tomatoes, Cucumber, Feta Cheese, Oregano & Green Onions, Sumac, Fried Pita Strips with Mint Vinaigrette (V, NF) Mediterranean Pasta salad, Kale, Artichoke, Bell Pepper, Kalamata Olives, with Tuscan Vinaigrette (V, NF, DF)

SOUP

Fire Roasted Vegetable Orzo Soup (VG, NF)

ENTREES

Pan Seared Salmon with Lemon and Roasted Fennel (GF, DF, NF) Housemade Falafel (V, NF, DF) Greek Roasted Chicken – Oregano, Garlic, Yogurt Marinade (GF, NF)

SIDES

Saffron Trinity Cous Cous (V, NF, DF) Root Vegetables (VG, GF, NF)

DESSERTS

Limoncello Panna Cotta (V, GF) Olive Oil Cake (V, DF) Baklava (V)

Q SMOKERY & CAFE - WEDNESDAY

SALADS

Shaved Brussel Sprout Salad, Broccoli Slaw, Sweet Tangy Dressing Loaded Potato Salad, Hickory Smoked Bacon, Cheddar Cheese, Green Onion, Creole Mustard Dressing

FROM THE SMOKER

Smoked Brisket, Orange Molasses Glaze (GF, NF) Hickory Smoked Boneless Chicken Thigh - Bourbon Barbecue Sauce (GF, NF) Carne Asada Jackfruit (VG, GF, NF)

SIDES

Baked Truffle Macaroni and Cheese, Three Cheese, Toasted Cheddar Panko (V) Sauteed Haricot Verts, Lemon Juice, Garlic (VG, GF, NF) Baked Beans, Brown Sugar and Bacon

DESSERTS

Lemon Meringue Tarts (V) Chocolate Pot du Creme Peach Crisp (V)

\$84 Per Guest

FRENCH INSPIRED - THURSDAY

SALADS

Salad Nicoise - Tuna, Haricot Vert, Tomato, Hard Boiled Egg, Olives, Capers, Red Onion, Roasted Baby Potatoes, Bibb Lettuce, Balsamic Vinaigrette (GF, DF, NF) Grilled Asparagus Salad, Fresh Farm Cheese, Lemon Vinaigrette, Fennel & Dill (V, GF, NF)

SOUP

Cassoulet - Assorted Beans, Sausage, Duck, Vegetable Consommé (GF, DF, NF)

ENTRES

Beef Bourguignon - Tender Beef, Simmered in Gravy (DF, NF) Coq au Vin - Airline Chicken, Onions, Baby Carrots and Celery, Red Wine Demi (GF, NF, DF) Pan Seared Gulf Fish with Provencal Sauce (GF, DF, NF)

SIDES

Ratatouille (V, GF, NF) Herb Roasted Potatoes (VG, GF, NF)

DESSERTS

Chocolate Pot de Creme (V, GF, NF) Eclairs (V, NF) Fresh Raspberry Financier

\$84 Per Guest

CARIBBEAN - SATURDAY

SALADS

Caribbean Salad - Romaine and Frisée, Grilled Pineapple, Plantain Chips, Queso Fresco, Mojito Vinaigrette (V, GF, NF) Caribbean Shredded Chicken Salad, Tomato, Black Bean, Red Onion, Bell Pepper, Mandarins, Leafy Greens, Mango Dressing (GF, NF, DF)

SOUP

Conch Tomato Chowder (GF, DF, NF)

ENTREES

Roasted Pernil (Pork), Piquillo Peppers (GF, NF, DF) Pan Seared Mahi-Mahi, Savory Tomato and Coconut Sauce (GF, DF) Cuban Fufu, Sweet Plantain Mash, Grilled Tofu, Sofrito Sauce (V, GF, NF)

SIDES

ITALIAN - TUESDAY

SALADS

Farro Salad with Sundried Tomatoes, Roasted Artichoke, Citrus Vinaigrette (VG, NF) Caprese Salad - Cherry Tomatoes, Bocconcini Cheese, Spring Mix, Basil Vinaigrette (V, GF, NF)

SOUP

Italian Wedding Soup - Orzo, Meatballs (DF, NF)

ENTREES

Chicken Piccata - Lemon Caper Sauce, Fried Sage, (GF, NF) Gulf Fish Romesco - Roasted Peppers, Garlic, Fresh Basil Asiago Wild Mushroom Gnocchi (V, NF)

SIDES

Parmesan Crusted Vegetables (V, GF, NF) Reggiano Arancini

DESSERTS

Cannolis (V, NF) Tiramisu (V) Buttermilk Panna Cotta, Strawberry Compote (V, NF, GF)

\$84 Per Guest

UNIQUELY NOLA – FRIDAY

SALADS

Watercress, Creole Tomato, Watermelon Radish, Cane Vinaigrette (VG, GF, NF) Satsuma and Beet Salad with Crumbled Gorgonzola Cheese, Spiced Pecans, Citrus Vinaigrette (V, GF)

GUMBO

Smoked Chicken and Andouille Sausage Gumbo, White Rice (NF, DF)

ENTREES

Louisiana Red Fish, Roasted Mushrooms, Crawfish Cream Sauce Airline Grilled Chicken Breast, Cajun Seasoning, Crispy Okra, Sauce Piquante Quinoa Stuffed Half Pepper, Creole Tomato Sauce, Olive Salad

SIDES

Puerto Rican Congo Bean Rice (Pigeon Peas) (NF, GF,	Charred Broccolini (VG, GF, NF) Roasted Sweet Potatoes (VG, GF,
DF) Contains Pork Braised Yucca, Pickled Onions, Garlic Chips	NF)
(VG, GF, NF)	
	DESSERTS
DESSERTS	Bourbon Pecan Tart (V) White Chocolate Bread Pudding (V)
Pineapple Upside Down Cake Dulce de Leche Cheesecake (V)	Bananas Foster Creme Panna Cotta (V, GF)
Mango-Coconut Rice Pudding (V, GF)	
	\$84 Per Guest
\$84 Per Guest	·

Groups of 25 guests and under are subject to a \$6.00 per guest surcharge. Desserts cannot be served at a different time or location than the scheduled lunch time period. All Prices Subject to 26% Service Charge and 10.75% State Sales Tax. Menus Valid Through December 31, 2025 Any events added within 72 hours are subject to an additional 25% surcharge

Grab 'n Go Lunch

Our Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.

GRAB 'N GO LUNCH

Planner's choice of 3 sandwich options, 1 side, and 1 dessert. Includes a bag of chips, whole fruit, and a soft drink or bottled water.

SANDWICHES

Muffaletta Sandwich on Toasted Sesame Roll (NF) Herb Roasted Free Range Chicken Breast, Pecan Smoked Bacon, Bibb Lettuce, Creole Tomato, Pain Frais French Bread (DF) Q Smokery Beef Brisket Wrap, Creole Slaw (NF) Grilled Portobella Mushroom, Marinated Tomato, Zucchini, Fried Roasted Peppers, Shaved Red Onion, Cumin Spiced Hummus Spread, Gluten Free Bread (VG, GF, NF) Mixed Green Salad with Assorted Vegetables to include Shredded Carrots, Cucumbers, and Tomatoes. Served with Grilled Chicken OR Tofu and side Balsamic Vinaigrette (GF, DF, NF - Chicken) / (VG, GF, NF - Tofu)

SIDES

Cajun Penne Pasta Salad (V, NF) Grilled Vegetable Orzo Pasta Salad (V, NF) Traditional Potato Salad (GF, V, NF) Cucumber and Tomato Salad (GF, VG, NF)

DESSERT

Planner's Choice of Praline (GF, V) or Fruit Cup (GF, V, NF)

\$59 Per Guest

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, and dessert. All Plated Lunches include Bread Service, Water and Iced Tea. Coffee Service may be added for \$2.50 Per Guest

STARTERS

Select (1) Starter (Soup or Salad) For Four Courses - add \$12.00 Per Guest

SOUPS

Sweet Corn Chowder, Paprika (V, GF, NF) Creamy Roasted Tomato Basil, Basil Oil (V, GF, NF) Cream of Mushroom Soup, Truffle Oil (V, GF, NF) Herb Roasted Chicken Noodle Soup (NF) Traditional New Orleans Smoked Chicken and Andouille Sausage Gumbo, White Rice (NF) Seafood Gumbo Crawfish Corn Chowder

SALADS

Romaine, Red Wine Caesar Dressing, Roasted Cherry Tomatoes, Focaccia Croutons Iceberg Wedge, Stilton Bleu Cheese, Pancetta, Roasted Grape Tomatoes, Fried Shallots, Buttermilk Ranch Dressing (V, NF) Baby Kale, Spinach, Aged Sharp Cheddar, Green Apple, Cornbread Crouton, Vidalia Onion Vinaigrette (V, NF) Salt Crusted Oven Roasted Red and Yellow Beets, Citrus Ricotta, Pistachio Dust, Minus 8 Vinaigrette (V, GF) Market Green Salad, Shaved Radish, Carrot, Grape, Tomato, Cucumber, Raspberry Vinaigrette (VG, GF, NF)

HOT ENTREES

Herb Roasted Airline Chicken Breast | \$75 Per Guest Roasted Young Potato, Mushrooms, Tomato Cafe au Lait Sauce (GE. NE.)

Smoked Chicken | \$78 Per Guest

Boursin Potato Ragout, Haricot Vert, Mushroom Demi (GF, NF)

Herb Marinated Salmon | \$84 Per Guest

Succotash, Corn Fava Beans, Roasted Potatoes, Scallions, Lemon Butter Sauce (GF, NF)

Pan Seared Red Fish | \$75 Per Guest

Celery Root Puree, Red Gravy, Warm Kale Mushroom Salad

Bacon Brown Sugar Pork Tenderloin | \$82 Per Guest Sweet Potato Puree, Charred Broccolini, Roasted Cherry Tomatoes (GF, DF, NF)

Hibiscus Glazed Short Rib | \$80 Per Guest

Potato Mousseline, Heirloom Carrots, Crispy Shallots (NF)

New York Strip Medallion | \$85 Per Guest

COLD ENTREES - (2) COURSE MENU

Select (1) Cold Entree and Either an Appetizer or Dessert

Caesar Salad | \$62 Per Guest

Planner's Choice of (1) Protein: Chicken / Shrimp / Smoked Salmon, (GF, NF) Parmesan Crostini

Asian Chicken Salad | \$64 Per Guest

Napa Cabbage, Carrots, Cilantro, Sliced Chicken, Radicchio, Ginger Sesame Dressing

Tuscany Salad | \$64 Per Guest

Romaine and Arugula, Endive, Cucumber Ribbon, Olive, Candied Pecan, Prosciutto, Mortadella, Chorizo, Crumbled Feta, Balsamic Vinaigrette (GF)

Gulf Coast Blue Crab Cobb Salad | \$68 Per Guest

Avocado, Tomato, Cheddar Cheese, Cucumber, Chopped Free

Range Egg, Pecan Smoked Bacon, Chopped Iceberg Lettuce,

Dijon Dressing

Super Salad | \$68 Per Guest

Southwest Black Bean Quinoa Salad with Iceberg Lettuce and Poblano Lime Vinaigrette (VG, GF, NF)

DESSERTS

Select (1) One

New York Cheesecake, Berry Coulis, Fresh Whipped Cream (V)

Traditional Bread Pudding, Vanilla Creme Anglaise, Fresh Whipped Cream (V)

Lemon Tart, Raspberry Coulis, Fresh Whipped Cream (V)

French Chocolate Tart, Raspberry Coulis, Fresh Whipped Cream (V)

Crème Brûlée, Seasonal Berries (GF)

Garlic Mashed Potatoes, Sauteed Greens, Mushroom Cippolini (GF, NF)

Oriental Noodle Salad - Seaweed, Carrots, Tofu, Ginger Sesame

Dressing (VG, NF)

DESSERT

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Exhibit Hall Menus

\$74.00 Per Guest Exclusively offered in your exhibit hall to maximize networking with booths and sponsors when limited eating is available. Please check with your event manager to confirm availability for your event. *Menus are only available INSIDE your exhibit hall, when lunch seating is available for less than 50% of a group.*

than 50% of a group.	
STARTERS Select Two (2) Starters Add an Additional for \$12.00 Per Guest	ENTREES Select Three (3) Entrees Add an Additional for \$15.00 per Guest
Kale Waldorf Salad, Applies, Dried Cranberries, Walnut, Celery,	Classic New Orleans -Barbecue (BBQ) Shrimp and Grits (GF, NF)
Lemon Citrus Vinaigrette (VG, GF) Caesar Salad, Parmesan Cheese, Croutons (V, NF)	Traditional Creole Jambalaya with Chicken and Sausage (DF, GF, NF)
Tomato Burrata, Cherry Tomatoes, Pickled Red Onions, Basil	Valenciana Saffron Seafood Paella Bowl (GF, DF, NF)
Vinaigrette (V, GF, NF)	Chicken Satay with Couscous, Za'atar Toasted Pita, Tzatziki
French Quarter Salad - Chef's Salad with all the fixings, Ranch Dressing - (NF)	Q Smokery Pulled Pork Macaroni and Cheese Bowl (NF)
Green Papaya Salad - Frisée, Scallion, Cucumber, Edamame (VG, GF, NF)	New Orleans Beef Debris Short Rib with Creamy Polenta, Crispy Shallots and Cheese (GF)
Summer Roll - Rice Paper, Rice, Napa Cabbage, Carrots, Cucumbers, Mango, Mint (VG, GF, NF)	Loaded Tater Tots, Cheese, Barbecue Sauce, Scallions, Shredded Pork (GF, NF)
Tri Color Tortellini Pasta Salad with Cherry Tomatoes, Bleu Cheese Crumbles, Cured Red Onion, Ranch Dressing (NF)	Beef Kabob with Mediterranean Rice, Roasted Vegetables
Loaded Potato Salad - Cheese, Celery, Bacon Bits, Scallions, Mayonnaise (NF)	
Quinoa Salad - Tomatoes, Queso Fresco, Root Vegetable (V, GF, NF)	
Poke Salad - Ahi Tuna, Shredded Napa Cabbage, Carrots, Scallions, Daikon, Cilantro Leaves (GF, NF)	

Display of Chef's Selection of (3) Three Assorted Mini Desserts (1) to be Gluten Free

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Alternative Options

Chef Kalych and his team strive to provide options for any guest with special dietary needs. We pride ourselves on ensuring everyone has a wonderful dining experience. These dishes offer variety for your vegan and vegetarian guests each day.

ALTERNATIVE OPTIONS **SUNDAY** Artichoke, Roasted Pepper and Chickpea Tagine, Olives, Preserved Lemons MONDAY Tamari Soy Glazed Tofu and Mushrooms, Crispy Brussels Sprouts, Coconut Jasmine Rice **TUESDAY** Twice Cooked Sweet Potato, Lentils, Broccolini Citrus Herb Oil WEDNESDAY Vegan Miso Polenta, Roasted Eggplant, Cauliflower Broccoli, Baby Carrots, Cherry Tomato Relish **THURSDAY** Grilled Cauliflower Steak, Vegan Cauliflower Puree, Farro, Chimichurri **FRIDAY** Quinoa Stuffed Creole Tomato, Herb Roasted Squash, Pepper Coulis **SATURDAY** Spelt & Root Vegetable Risotto, Seared Grape Tomatoes, Spicy Arugula

KOSHER AND HALAL MEALS

Kosher / Halal Breakfast: \$74 Kosher/ Halal Lunch: \$86 Kosher/ Halal Boxed Lunch: \$70 Kosher/ Halal Dinner: \$102 Meal must be ordered with your event manager at least (7) Days prior to requested meal date. (18 Days is Preferred)

All Prices Subject to 26% Service Charge and 10.75% State Sales Tax. Menus Valid Through October 31, 2024Groups of 25 guests and under are subject to a \$6.00 per guest surcharge. Prices are based on 1 1/2 - hour of service maximum. Events added within 72 business hours are subject to a 25% surcharge.

Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of (25) pieces per selection. Butler passed hors d'oeuvres require a banquet attendant at \$185.00 per hour. Your Event Manager can recommend the appropriate number of attendants for your group size.

COLD	HOT
Smoked Salmon, Fresh Dill Blini (NF)	Low Country Boil Skewer (Andouille, Boiled Potato, Shrimp)
Prosciutto, Bocconcini, Micro Arugula Tostada (NF)	Fig & Goat Cheese Tart
Whipped Ricotta Toast Points, Red Wine Poached Pear, Honey Drizzle, Pistachio Dust (V)	Corn Relish Arepa, Chicken, Avocado Crema (VG, GF, NF) Vegetarian upon request
Gazpacho Shooter (VG, NF)	Edamame Falafel, Spicy Pickle Jam (VG, GF, NF)
Can be made Gluten Free upon Request	Spanish Chorizo Stuffed Mushrooms (GF, NF)
Mini Muffalettas on Seeded Sourdough Buns	Macaroni and Cheese Popper (V, NF)
Deviled Egg, Cajun Caviar (GF, NF) Tuna Poke, Fried Vermicelli (GF, DF) Lomi Lomi Salmon, Crispy Onion Tomato, Baby Mozzarella Pipette (V, GF, NF)	Beef or Chicken Empanada, Lime Cilantro
	Thai Chicken Satay, Peanut Sauce
	Louisiana Mini Crab Cakes, Crystal Aioli
	Lamb Lollipops, Sundried Tomato Chimichurri (GF, DF, NF)
Beef Filet Crostini, Caramelized Onion, Boursin (NF)	Crawfish Pies, Louisiana Crystal Hot Sauce Aioli
Red Snapper Seafood Ceviche (GF, NF, DF) \$10 Per Piece	Braised Short Rib Vol au Vent (NF)
	Mushroom Croquette (V, NF)
	Tomato Basil Arancini (V, NF)
	\$10.25 Per Piece

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

NOLA CHARCUTERIE	ARTISANAL CHEESE SELECTION
House Cured Meats & Sausages - Local Andouille Sausage, Prosciutto, Salami, Capocollo	St. James Cheese Company's Artisanal, Local Cheeses

House Pickled Vegetables	Local Bayou Honey, Citrus Jam, Pepper Jelly
Assorted Olives, Mustards	Pain Frais Breads, Seasonal Fruits, Nuts
Pain Frais Bread	\$30 Per Guest
\$35 Per Person	
CRUDITÉS	NEW ORLEANS SEAFOOD STEW STATION
Seasonal Vegetable Selection - Radish, Cauliflower, Broccoli, Snow Peas, Celery, Carrots, Pumpkin Seeds	Creole Shrimp Etoufee, Gulf Shrimp, Aromatic Cajun Sauce
Olive and Roasted Tomato Tapenade	Courtbouillon, Blue Crab, Mussels, Calamari, Spicy Tomato Broth
Spinach and Ranch Dips	· Louisiana White Rice
Grilled Chips	- Assorted Pain Frais Bread Display
\$24 Per Guest	\$45 Per Guest
DIM-SUM	JAMBALAYA STATION
Edamame Dumpling	Andouille Sausage and Smoked Chicken
Chicken Teriyaki Dumpling	Vegetarian Jambalaya, Mushrooms, Artichokes
Pork Dumpling	Prepared with Creole Tomato, Garlic Trinity, Louisiana Rice,
Served with Ponzu Sauce, Crunchy Chili Garlic	Green Onion
\$32 Per Guest	\$25 Per Guest
SLIDERS STATION Select (3) Sliders (Based on 3 pieces per person)	FLATBREAD STATION Choose up to 3 options.
Angus Beef, Mushroom, Herb Goat Cheese, and Caramelized	Pepperoni
Onion	·· Vegetarian - Peppers, Mushroom, Onion, Cauliflower, Tomato
Angus Beef, Bacon, Cheddar with Cajun Pickle Chicken, Kimchi, Sweet Mayo	Meat Lovers - Pepperoni, Bacon, Andouille, Italian Sausage Arugula, Goat Cheese, Prosciutto
BBQ Pulled Pork, Crispy Onions	Creole - Andouille, Peppers, Olive Salad, Parmesan Condiments include Parmesan, Red Pepper Flakes, Basil
Vegan Black Bean, Jalapeno, Caramelized Julienne Peppers	(Minimum of 25 guests)

Served with Creole Mustard Aioli, Mustard and Tomato Ketchup	\$35 Per Guest
\$28 Per Guest	
CHARBROILED OYSTERS	SUSHI DISPLAY
Rockefeller - Spinach, Herbs, Herbsaint, Garlic Bread Crumbs	Sushi - Spicy Tuna, Shrimp Tempura and California Rolls
NOLA Classic - Creole Garlic Butter, Parmesan, Herbs	Nigiri - Shrimp, Salmon and Eel
\$900 Per 100 Pieces	Edamame with Sea Salt
	Seaweed and Tofu Salad Wasabi
	Noodle Salad, Tempura Fried Vegetables
	Soy Sauce and Pickled Ginger
	\$30 Per Guest
NEW ORLEANS BUILD YOUR OWN PO-BOY	GUMBO THREE WAYS
Fried Gulf Shrimp, Fried Oysters, Roast Beef Debris	Smoked Chicken and Andouille Sausage Gumbo
Served with Pain Frais French Bread	Seafood Gumbo
Toppings and Condiments:	Gumbo Z'herbes: Vegetarian Gumbo with Seven Different Types
Creole Mustard Aioli, Yellow Mustard, Mayonnaise, Ketchup, Hot Sauce	of Greens Served with Louisiana Rice and Crusty French Bread
Shredded Lettuce, Sliced Vine Ripened Tomato, Pickles Potato Chips	\$24 Per Guest
\$30 Per Guest	
SHELLFISHBAR	
Louisiana Oysters on the Half Shell	
Imported Jumbo Shrimp	

Served with Mignonette Remoulade, Tabasco, Lemon and Cocktail Sauce

Seasonal Crab Claws

Salmon Crudo, Smoked Salmon Tartar

\$1,200 Per 100 Pieces

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - \$240 per attendant. All carving stations include an assortment of fresh rolls and butter.

SLOW ROASTED BONE-IN PRIME RIB Serves (30) Guests Each	SLOW ROASTED WAGYU BEEF STEAMSHIP Serves (80) Guests Each
Au Gratin Potatoes	Truffle Mashed Potatoes
Roasted Jumbo Asparagus	Roasted Broccoli
Horseradish Cream, Au Jus, Creole Mustard	Horseradish Cream, Au Jus, Creole Mustard
Assorted Pain Frais Bread Rolls	Assorted Pain Frais Bread Rolls
\$800	\$1400
Q SMOKERY CHUCK ROAST Serves (40) Guests Each	SMOKED WHOLE GULF FISH Serves (30) Guests Each
Green Beans Almondine	Braised White Beans, Garlic Confit, Cajun Trinity, Fresh Herbs
Roasted Fingerling Potatoes	Roasted Louisiana Sweet Potatoes
BBQ Au Jus	Lemon Aioli, Herb Pistou
Country Style Corn Bread, Sweet Butter	Assorted Pain Frais Bread Rolls
\$750	\$550
ALLIGATOR SAUSAGE STUFFED PORK LOIN Serves (40) Guests Each	
Creamy Mac and Cheese	
Cajun Braised Collard Greens	

Creole Mustard, Tabasco Pepper Jelly
Assorted Pain Frais Bread Rolls
\$750

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Chef Action Stations

A wonderful way to wow your guests! Our culinary team loves the opportunity to show off their skills in one of our chef action stations. Each station requires a Chef attendant at \$240.00 each. Your event manager can assist to recommend the number of each station you may need, based on your menu and group size.

and group size.	
CRAB CAKES	RISOTTO
Pan Seared Louisiana Crab Cake	Wild Mushroom Farro Risotto - Spinach, Parmesan Cheese, Cajun Spiced Vegetable Stock
Corn, Tomato, Cucumber, Pickled Red Onion Salad, Sauce Remoulade	Smoked Chicken, Asparagus, Baby Spinach, Sundried Tomatoes, Chicken Stock, Shaved Parmesan
	Creamy Roasted Crawfish, Peas, Corn, Boursin Cheese
Sea Salt, Malt Vinegar (Based on 2 pieces per guest)	\$38 Per Guest
\$35 Per Guest	
TRADITIONAL NEW ORLEANS SHRIMP & GRITS	Q SMOKERY TACOS
Bonnecaze Farm's Stone Ground Grits	Pecan Smoked Chicken Thigh
Pan Seared Gulf Shrimp, Lea & Perrins, Garlic, Lemon, White	Chipotle Smoked Gulf Shrimp
Vine, Butter & Grits	Smoked Skirt Steak
Assorted Toppings Hickory Smoked Bacon, Chives, Caramelized Vidalia Onions, Roasted Peppers, Smoked Cheddar, Blue Cheese Crumbles	Flour Tortillas
\$28 Per Guest	Toppings Pineapple Salsa, Corn Slaw, Pico De Gallo, Guacamole, Pickled Jalapenos, Sour Cream, Cilantro, Onions, Limes, Cotija Cheese

\$30 Per Guest

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Sweet Stations

\$25 Per Guest

Chef Milan and his pastry team can delight your senses and create magic for your guests. From classic sweets, to traditional New Orleans Desserts, everyone will look forward to a sweet treat to cap off their evening.

CREPE STATION	DESSERT DISPLAY
Fillings Nutella, Strawberries, Blueberries, Lemon Curd Toppings Bananas, Strawberries, Blueberries, Toasted Almonds, Candied Pecans, Toasted Coconut, Suzette Sauce, Butter Rum Sauce, Salted Caramel and Whipped Cream	Warm Peach Crumble
	Double Chocolate Flourless Cake (GF)
	Carrot Cake
	Lemon Chess Pie
\$24 Per Guest	Southern Pecan Tart
	Bananas Foster Creme Brulee
	\$25 Per Guest
STARWBERRY SHORTCAKE STATION	BANANAS FOSTER
Freshly Made Shortcakes	Classic Dessert Made from Bananas, Vanilla Ice Cream
Toppings: Berry Compote, Vanilla Chantilly Creme, Caramel Sauce, Page borg Caylog White Chantelete Showings	Sauce - Butter, Brown Sugar, Cinnamon, Dark Rum, Banana Liqueur
Raspberry Sauce, White Chocolate Shavings S22 Per Guest	\$28 Per Guest
PROFITEROLES BAR	
Diplomat Cream Filling Flavors Strawberry, Chocolate, Vanilla	
Toppings to Include: Chocolate Sauce, Strawberry Sauce, Sprinkles, Crushed Oreos, Toa	asted Almonds, Coconut Shavings and M&M's

Herb Roasted Airline Chicken Breast (GF, DF, NF) | \$96 Per Guest Marbled Provencal Potatoes, Roasted Baby Carrots, Black Truffle

Duet of Pan Roasted Chicken Breast and Red Fish (NF) | \$115 Per

Farro Risotto (contains gluten), Carrot, Kale, Bacon Lardons

Celery Root Puree, Asparagus and Mushroom Ragout, Lemon

Pan Seared Sea Bass (GF, NF) | \$112 Per Guest

Demi

Guest

Beurre Fondue

Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from starter/salad, entrée, and dessert, melds together to wow your attendees' taste buds. Planner to Select (1) Starter, (1) Entree and (1) Dessert. Add a (4th) Course for \$12.00 pp All Dinners Include Bread Service, Coffee, and Tea Selection.

Course for \$12.00 pp All Dinners Include Bread Service, Coffee, and Tea Se	taste buds. Planner to Select (1) Starter, (1) Entree and (1) Dessert. Add a (4tr election.
STARTERS	SALADS
Southern Style Crab Cake, Celeriac Slaw (NF)	Local Field Greens, Cucumber, Tomato, Smoked Bleu Cheese, Pickled Red Onion, Citrus Vinaigrette (V, GF, NF)
House Cured Salmon, Salted Cabbage, Beet Sauce, Pickled Jicama, Carrot Salad (GF, DF, NF)	Red Wine Confit Pear, Frisee and Arugula, Champagne Vinaigrette, Pancetta Chip (GF, NF)
Black Bean Soup, Corn Relish, Cumin Oil (VG, GF, NF)	Can be made Vegan upon request without Pancetta
Cauliflower Bisque, Crispy Shallots (Contains Gluten), Brown Butter Drizzle (V, NF)	Heirloom Tomato and Burrata, Crispy Quinoa, Micro Basil, Aji Amarillo Dressing (V, GF, NF)
Madagascar Vanilla Scented Lobster Bisque (NF)	Watercress, Beets, Cured Onions Balsamic Vinaigrette (VG, GF, NF)
Bronzed Gulf Shrimp, Creamy Succotash Grits, Louisiana Barbecue Sauce	
PLATED ENTREE	DESSERTS
Roasted Red Snapper Filet (GF, DF, NF) \$108 Per Guest Forbidden Rice, Baby Bok Choy, Charred Tomato, Piquillo Pepper Sauce Duet of Filet Mignon (GF, NF) and Low Country Crab Cake (NF) \$130 Per Guest Potato Mousseline, Heirloom Carrots, Broccolini, Red Wine Bordelaise	Salted Caramel Chocolate Tart, Chocolate Sauce, Fresh Whipped Cream (V)
	Bourbon Pecan Tart, Caramel Sauce, Fresh Whipped Cream (V)
	Opera Cake, Chocolate Sauce, Fresh Whipped Cream (V)
	Praline Cheesecake, Caramel Sauce, Fresh Whipped Cream (V)

Red Wine Braised Short Rib (GF, NF) \$105 Per Guest
Sweet Potato Puree, Roasted Baby Vegetables, Crispy Shallot,
Red Wine Hibiscus Demi
Duet of Glazed Short Rib and Blackened Gulf Shrimp (GF, DF, NF)
\$124 Per Guest
Truffle Potato Puree, Roasted Root Vegetables, Braising Jus

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Personal Preference

Available to Groups up to 300 Guests Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be

accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. To create your Personal Preference Menu:1. Planner chooses appetizer, salad, starch, vegetable and dessert in advance2. A custom printed menu featuring up to four entree selections is provided for your guest3. Specially trained servers take your guests order as they are seated		
PLANNER'S CHOICE APPETIZER	PLANNER'S CHOICE SALAD	
Traditional New Orleans Smoked Chicken and Andouille Gumbo, Louisiana White Rice	Caesar Salad, Parmesan, Herb Crouton, Hearts of Romaine Spears, Caesar Dressing	
Traditional Seafood Gumbo, Louisiana White Rice	Roasted Baby Beet and Pears, Chopped Kale, Pumpkin Seeds, Red Wine Vinaigrette	
Butternut Squash Bisque, Chives, Sour Cream		
Sweet Corn Soup, Lump Crab Salad	Baby Romaine Spears, Shaved Radish, Carrot, Grape Tomato, Cucumber, Raspberry Vinaigrette	
Pan Seared Louisiana Crab Cake, Crystal Hot Sauce Aioli	Roasted Root Vegetable and Quinoa Salad, Oven Dried Tomato, Toasted Almonds, Caramelized Shallot Vinaigrette	
Oven Roasted Butternut Squash, Herb Burrata Cheese, Pomegranate		
	Endive Arugula Salad - Dried Cranberry, Candied Pecans, Blue Cheese, Bacon, Citrus Vinaigrette	
INDIVIDUAL GUEST'S CHOICE ENTREE	PLANNER'S CHOICE STARCH	
Harris Ranch Beef Short Rib, Abita Beer Braising Jus	Yukon Gold Gratin of Potatoes	
Joyce Farms Organic Airline Chicken Breast, Garlic Chicken Demi	Truffle Mashed Potatoes	
Gulf Drum, Muffaletta Olive Tapenade, Crystal Beurre Blanc	Sweet Potato Puree	
Pan Seared Louisiana Red Fish, Crawfish Veloute	Creamy Polenta, Vegetable, Basil Herb Quinoa	

¢170
8oz Louisiana Legacy Ribeye Filet, Confit Pearl Onions
8oz Louisiana Legacy NY Strip Filet, Braised Onion Rings
Grilled Louisiana Legacy 6oz Filet Mignon, Black Truffle Jus
Maple Leaf Duck Breast, Asian Glaze

\$170 Per Guest

PLANNER'S CHOICE VEGETABLE	PLANNER'S CHOICE DESSERT
Broccolini	Rum Raisin Bread Pudding, Egg-Nog Crème Anglaise
Baby Carrots	Apple Tart, Cinnamon Spiced Mascarpone Crème, Craisin Confit
Roasted Squash Medley	Chocolate Tart, Passion Fruit Whipped Ganache
Roasted Asparagus	Fudge Chocolate Cake, Vanilla Crème Anglaise

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Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an assortment of Bread as well as Coffee & Tea Service

UNIQUELY NOLA

GUMBO

Smoked Chicken Andouille Gumbo with White Rice

SALAD

Covey Rise Baby Greens, Tomato, Cucumber, Corn, Pickled Red Onion, Cane Vinaigrette Grilled Louisiana Squash Salad, North Shore Green Beans, Creole Tomato, Grilled Red Onion, Creole Mustard Vinaigrette Cajun Caesar Pasta Salad, Rotini Pasta, Kalamata Olive, Cucumber, Roasted Tomato, Parmesan, Cajun Caesar Dressing

ENTREE

Grilled Chicken Breast, Cajun Seasoning, Crawfish Cream Sauce, Roasted Mushrooms Flat Iron Steak, Cajun Mushroom Hash, Fricassee of Squash, Sauce Diable SIDES Farmer's Market Vegetables - Yellow Wax Beans, Haricot Verts, Confit Tomato

CREOLE

SALAD

Gulf Shrimp Salad, Haricot Verts, Tri-Colored Peppers, Roasted Tomato, Shaved Celery Hearts, Pickled Red Onion, Garlic Dressing Creole Cobb Salad, 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

ENTREE

Abita Beer Roasted Bone-In Chicken, Natural Jus Beef Bourguignon Blackened Louisiana Catfish, Tri-Color Pepper Ragout

SIDES

Herb Brabant Potatoes Farmer's Market Vegetables - Yellow Wax Beans, Haricot Verts, Confit Tomato Tofu Dirty Brown Rice

Louisiana Sweet Potato, Chickpea Hash	DESSERTS
DESSERTS Bananas Foster Cheesecake Bourbon Crème Brulee Caramelized	Butternut Squash Crème Brulee Chocolate Pecan Pie Stollen Spiced Bread Pudding, Vanilla Creme Anglaise
Pecan Bread Pudding	\$140 Per Guest
<i>\$140</i> Per Guest	
Q SMOKERY	
SALADS Creole Potato Salad, Pecan Smoked Bacon, Coarse Mustard Dressin Cauliflower, and Brussel Sprout Salad, Parmesan, Sherry Shallot Vin	
FROM THE SMOKER Dry Rubbed Pulled Pork Shoulder, Memphis Style BBQ Sauce Pulled Beef Brisket, St Louis Style BBQ Sauce	Smoked Chicken, Carolina Gold Style BBQ Sauce Q Smoked
SIDES Classic New Orleans Red Beans, Smoked Andouille, White Rice Q Sm Collard Greens with Pecan Smoked Bacon, Onion Smoked Tofu Ba	
DESSERTS Buttermilk Panna Cotta, Chambord Strawberry Hazelnut Crème Bru	lee Fudge Brownies House Made Satsuma Lemonade
\$140 Per Guest	

Groups of 25 guests and under are subject to a \$8.00 per guest surcharge. Desserts cannot be served at a different time or location than the scheduled dinner time period. Menus Valid Through October 31, 2024 All Prices Subject to 26% Service Charge and 10.75% State Sales Tax. Menus valid through Any events added within 72 hours are subject to an additional 25% surcharge

Alternative Options

Chef Kalych and his team strive to provide options for any guest with special dietary needs. We pride ourselves on ensuring everyone has a wonderful dining experience. These dishes offer variety for your vegan and vegetarian guests options each day.

ALTERNATIVE OPTIONS	DESSERTS
SUNDAY Artichoke, Roasted Pepper and Chickpea Tagine, Olives, Preserved Lemons MONDAY Tamari Soy Glazed Tofu and Mushrooms, Crispy Brussels Sprouts, Coconut Jasmin Rice	Vegan Strawberry Shortcake, Strawberry Coulis, Fresh Berries Vegan Chocolate Fudge Cake, Raspberry Coulis, Fresh Raspberries
	Vegan Chocolate Pot de Crème, Raspberry Coulis, Fresh Raspberries (GF)
TUESDAY	Vegan Panna Cotta, Mango Coulis, Mango Compote (GF)

Twice Cooked Sweet Potato, Lentils, Broccolini Citrus Herb Oil
WEDNESDAY Vegan Miso Polenta, Roasted Eggplant, Cauliflower Broccoli, Baby Carrots, Cherry Tomato Relish
THURSDAY Grilled Cauliflower Steak, Vegan Cauliflower Puree, Farro, Chimichurri
FRIDAY Quinoa Stuffed Creole Tomato, Herb Roasted Squash, Pepper Coulis
SATURDAY Spelt & Root Vegetable Risotto, Seared Grape Tomatoes, Spicy Arugula

KOSHER AND HALAL MEALS

Kosher or Halal Breakfast: \$74 Kosher or Halal Lunch: \$86 Kosher or Halal Boxed Lunch: \$68 Kosher or Halal Reception Plate (Hot or Cold): \$45 Kosher or Halal Dinner: \$102 Meal must be ordered with your event manager at least (7) Business Days prior to requested meal date. Orders cannot be placed between Friday Sundown - Saturday Sundown (18 Days is Preferred)

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate. Prices below by the Bottle

SEASONAL WINE SELECTIONS

Seasonal Wine Selections

Savor the season with our curated selection of limited-time wines, perfect for any occasion. Seasonal wines are available on all of our Premium Bar Packages. Please contact your Event Manager for details and recommendations tailored to your event. Cheers!

HYATT SIGNATURE WINE SERIES

CANVAS BY MICHAEL MONDAVI

Chardonnay, California | \$56 Freshness and richnesss of pure fruit woven beautifully with subtle toasty oak.

Pinot Grigio, Veneto, Italy | \$56

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

Cabernet Sauvignon, California | \$56

Subtle hints of oak and spice married with lively tannins.
Pinot Noir, California \$56 Aromas of vivid red fruit with hints of spice that complement the lithe texture.
Canvas Brut Blanc De Blancs \$58 This vino spumante brut is a product of Italy that combines elegance with complexity. The pale straw yellow sparkling wine presents aromas of peach, acacia blossom and unripe golden apple, providing fresh fruit flavors and crisp mouthfeel. Delightful on its own as an aperitif or with savory appetizers or entrées.

All Prices Subject to 26% Service Charge and 10.75% State Sales Tax. Menus Valid Through December 31, 2025 Any events added within 72 hours are subject to an additional 25% surcharge

Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palate and occasion.

SPARKLING WINES	WHITES
Canvas Blanc de Blanc, Brut Italy \$58	Chateau Ste. Michelle, Riesling Washington \$60
Charles Roux, Rose, France \$62	Canvas, Pinot Grigio, Italy \$56
Chandon, Brut, California \$85	Whitehaven Sauvignon Blanc, Marlborough \$65
Mionetto Avantgarde Prosecco, Italy \$64	McBride Sisters, Sauvignon Blanc, Marlborough \$66
	Canvas Chardonnay, California \$56
	Kendall Jackson, Vinters Reserve Chardonnay, California \$65
	Mer Soleil Reserve Chardonnay, Monterey California \$66
REDS	ROSE
Canvas Pinot Noir, California \$56	Belleruche, Rose, France \$60
Elouan Pinot Noir, Oregon \$64	Studio by Miraval Rose, France \$62
Canvas, Cabernet Sauvignon, California \$56	
Catena Vista Flores Malbec, Argentina \$62	

Rodney Strong Cabernet Sauvignon, Sonoma County \$65
Daou, Cabernet Sauvignon, California \$72
Joel Gott Palisades Red Wine, California \$68

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing 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. Cheers!

NOLA HURRICANE

Conciere Silver Rum, Meyers Dark Rum, Orange Juice, Lime Juice, Passion Fruit, Grenadine, Simple Syrup

\$255 Per Gallon

\$15 Per Drink

BIG EASY PALMER

Conciere Bourbon, Iced Tea, Lemonade, Simple Syrup

\$250 Per Gallon

\$15 Per Drink

PURPLE RAIN

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

\$255 Per Gallon

\$15 Per Drink

PIMMS CUP

Pimms #1, Mint Twist, Cucumber, Lemon Juice

\$18 Per Drink

SWEET EASY

Conciere Silver Tequila, Apple Pucker, Apple Juice, Sour Mix

\$255 Per Gallon

\$16 Per Drink

RUM FRESHER

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

\$220 Per Gallon

\$15 Per Drink

SAZERAC

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

\$16 Per Drink

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice. Mixer Notes: Fever Tree Tonic Water Zing Zang Bloody Mary Mix

HOST SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Signature (Well) Cocktails | \$14

Conciere Private Label to include: Vodka, Gin, Silver Rum, Silver Tequila, Scotch, Whiskey, Bourbon, and Triple Sec

Premium Cocktails | \$16

Vodka - Tito's Handmade Vodka Gin - Beefeater Silver Rum - Bacardi Superior Silver Tequila - Patron Silver Bourbon - Jim Beam White Label Whiskey - Teeling Small Batch Irish Scotch - Chivas Regal

Super Premium Cocktails | \$18

Vodka - Ketel One Gin - Hendricks Rum - Diplomatico Reserva Exclusiva Tequila - Don Julio Silver Scotch - Johnnie Walker Black American Whiskey - Jack Daniel's Irish Whiskey - Jameson Canadian Whiskey - Crown Royal Bourbon - Maker's Mark Mezcal -Del Maguet Vida

Domestic, Imported, and Craft Beer | \$10

Coors Light, Michelob Ultra, Corona Extra, Abita Amber, Holy Roller IPA, White Claw Hard Seltzer, High Noon Vodka Seltzer, Athletic Brewing Non-Alcoholic Beer

Signature Wine | \$13

Canvas by Michael Mondavi: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

Sparkling Wine | \$14

Canvas by Michael Mondavi, Blanc de Blancs

Premium Wine | \$16

Seasonal Selection, please ask your Event Manager

Red Bull and Sugar-Free Red Bull | \$10.25

Soft Drinks, Juices, and Bottled Water | \$9

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.

Premium Brands

First Hour \$38.00 per Person Second Hour \$17.00 per Person Each Additional Hour \$14.00 per Person

Super Premium Brands

First Hour \$42.00 per Person Second Hour \$18.00 per Person Each Additional Hour \$15.00 per Person

Signature (Well) Brands

First Hour \$34.00 per Person Second Hour \$16.00 per Person Each Additional Hour \$12.00 per Person

Beer and Wine Only

First Hour \$28.00 per Person Second Hour \$15.00 per Person Each Additional Hour \$10.00 per Person

SELF PAY BARS

Includes a Full Bar Setup. Drink price includes service charge and tax.

Signature (Well) Cocktails | \$16 Premium Cocktails | \$18 Super-Premium Cocktails | \$20 Domestic, Imported, and Craft Beer | \$11 Signature Wine | \$15 Premium Wine | \$18 Sparkling Wine | \$16 Red Bull and Sugar-Free Red Bull | \$11.25 Soft Drinks, Juices, Bottled Waters | \$10

LABOR CHARGES

Bartenders, \$300.00/each up to three hours Waiter Fee, \$185.00/each per hour

BAR MINIMUMS

Minimum of 50 Guests required for package bars Required Beverage Minimum: \$1000.00 per bar

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Additional Information

Additional Information is provided in order to better assist you with your event.

FOOD AND 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 and bakeries cannot 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

SERVER AND ATTENDANT FEES

Food

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

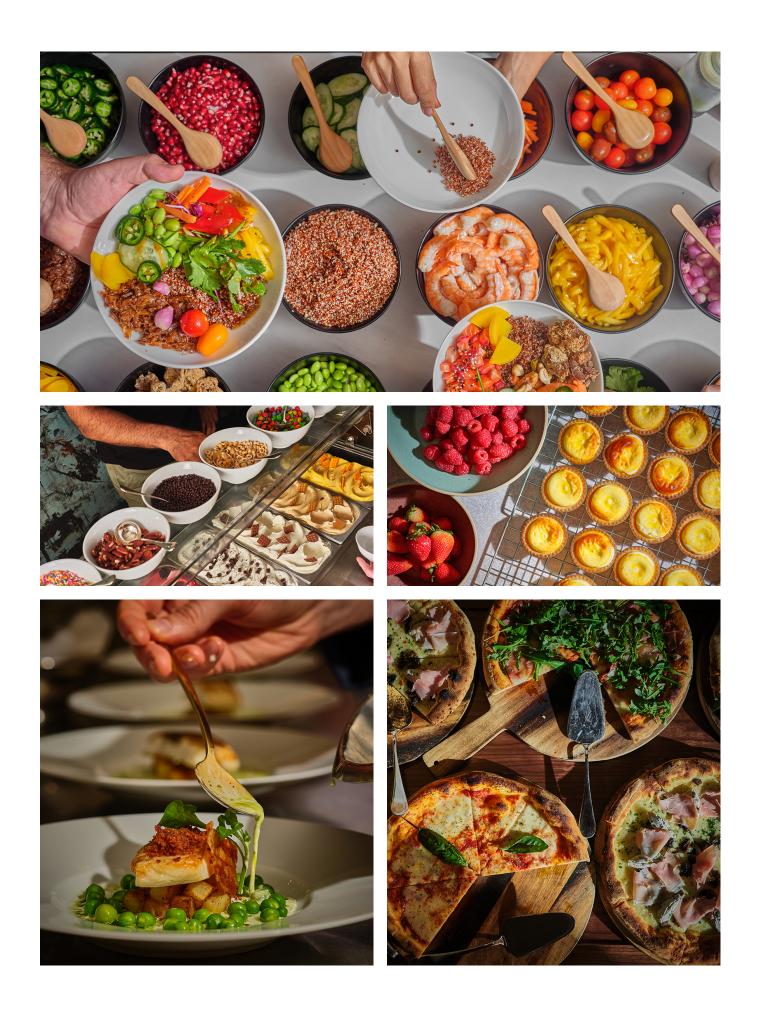
Beverage

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

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 cannot be removed from the menu to be placed on an AM or PM break.

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian