



HYATT REGENCY NEW ORLEANS  
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.

## SUNDAY

Local and Seasonal Fruit Medley (VG, GF, NF) **VGN GF**

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Croissants, Mini Cranberry Muffins, Maple Pecan Danishes Farm Butter and Jams (V) **V**

Gluten Free Pastries are provided to guests upon request.

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Assorted Individual Greek Yogurts (V, GF, NF) **V GF**

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Steel Cut Oats, Served with Brown Sugar and Raisins (on the side) (VG, GF) **VGN GF**

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Spanish Tortilla - Egg, Potato, Gruyere, Leek and Spinach (V, GF, NF) **V GF**

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Strawberry, Basil, and Lemon Infused Water

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**\$52** *Per Guest*

## TUESDAY / FRIDAY

Local and Seasonal Fruit Medley (VG, GF, NF) **VGN GF**

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Croissants, Mini Berry Smash Muffins, Marble Coffee Cake, Farm Butter and Seasonal Jams (V) **V**

Gluten Free Pastries are provided to guests upon request.

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Assorted Individual Greek Yogurts (V, GF, NF) **V GF**

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Steel Cut Oats, Served with Brown Sugar and Raisins (on the side) (VG, GF) **VGN GF**

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Breakfast Pizza, Focaccia Crust, Cage Free Scrambled Eggs, Spinach, Italian Cheese Blend (V, NF) **V**

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Blackberries, Orange, Ginger Infused Water

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**\$52** *Per Guest*

## MONDAY/ THURSDAY

Local and Seasonal Fruit Medley (VG, GF, NF) **VGN GF**

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Croissants, Chocolate Croissants, Mini Blueberry Muffins, Farm Butter and Jams (V) **V**

Gluten Free Pastries are provided to guests upon request.

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Assorted Individual Greek Yogurts (V, GF, NF) **V GF**

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Bonnecaze Farm's Stone Ground Grits, Served with Cheddar, Green Onion, Bacon on the Side (V, GF, NF) **V GF**

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Louisiana Breakfast Casserole (NF)

Cage Free Eggs, Andouille Sausage, Potatoes, Jack Cheese

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Honeydew, Cucumber, and Mint Infused Water

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**\$52** *Per Guest*

## WEDNESDAY / SATURDAY

Local and Seasonal Fruit Medley (VG, GF, NF) **VGN GF**

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Croissants, Cheese Danishes, Pineapple Buttermilk Coffee Cake, Farm Butter and Jams (V) **V**

Gluten Free Pastries provided to guest upon request.

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Assorted Individual Greek Yogurts (V, GF, NF) **V GF**

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Bonnecaze Farm's Stone Ground Grits, Cheddar, Green Onion, Bacon on the Side (V, GF, NF) **V GF**

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Egg, Chorizo, Hashbrown, and Cheddar Frittata (V, GF, NF) **GF**

Plant-based Chorizo available for additional charge

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Blueberry, Lemon, and Rosemary Infused Water

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**\$52** *Per Guest*

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

Chef's Signature Glazed Donut Breakfast Sandwich (NF)  
Bacon, Egg, and Gouda Cheese

Scrambled Egg, Ham, Swiss Cheese, Butter Croissant (NF)

Scrambled Egg, Client Choice of Bacon, Chorizo, or Sausage,  
Butter Croissant (NF)

Egg White, Spinach, Sautéed Onions, Swiss Cheese, English  
Muffin (V, NF)

Avocado Toast - Whole Grain Bread, Tomato, Onion, Cilantro,  
Olive Oil and Lime (V, DF) **V**

Chicken Sausage, Egg, Provolone Cheese on French Toast (NF)

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  
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  
each

## NEW ORLEANS INSPIRED ADDITIONS

Choose 1 From the Following Selection:

Smoked Brisket Breakfast Hash, Peppers, Onions, Shredded  
Potatoes

New Orleans Pain Perdu - Pain Frais French Bread, Powdered  
Sugar Dusting, Steen's Cane Syrup, Candied Pecans (V)

House Made Country Biscuits with Choice of Traditional Sausage  
Gravy, Louisiana Honey Butter, Louisiana Crawfish Sauce  
*Dietary Restrictions will change based upon Planner selection*

**\$14** Per Guest

## CHIA SEED PUDDING

Choose 1 From the Following Selection:

Mango and Coconut Milk (VG, GF, NF)

Fresh Berry and Lemon (VG, GF, NF)

Blueberry and Almond Milk (VG, GF)

*\$20 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*

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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.

BREAKFAST BUFFET

Local and Seasonal Fruit Medley (VG, GF, NF) **VGN GF**  
Daily Rotation of Assorted Bakeries Farm Butter and Seasonal Jams (V)  
Gluten Free Pastries are provided to guests upon request.  
Individual Greek Yogurts (V, GF, NF)  
Steel Cut Oats, Served with Brown Sugar and Raisins (on the side) (VG, GF) **DF V GF**  
-OR-  
Bonnecaze Farm's Stone Ground Grits, Cheddar Cheese, Green Onions, Bacon (on side) (V, GF, NF)  
Infused Water of the Day

Peanut Butter and Banana (VG, GF)

*\$10 Per Guest*

EGGS BENEDICT

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*

COMPLETE YOUR BUFFET WITH

Freshly Made Cage Free Scrambled Eggs (V, GF, NF, DF)  
Vegetable Egg Hash (V, GF, NF, DF) **V GF**  
Louisiana Andouille Sausage (GF, NF)  
All Natural Applewood Smoked Bacon (GF, NF)  
Chicken Breakfast Sausage (GF, NF)  
All Natural Breakfast Sausage (GF )  
House Made Country Biscuits (V, NF) with Choice of Traditional Sausage Gravy, Louisiana Honey Butter or Louisiana Crawfish Julie Sauce  
Patton's Hot Sausage Patty  
Roasted Louisiana Potato, Bell Peppers, Sautéed Onions (VG, GF,

	NF)
	French Toast, Praline Syrup and Dusted Powdered Sugar (V)
	Golden Pancakes, Maple Syrup (V, NF)
	<b>\$65</b> <sup>3 enhancements</sup>
	<b>\$70</b> <sup>4 enhancements</sup>
	<b>\$75</b> <sup>5 enhancements</sup>

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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

Organic Yogurt, Mixed Berries, House Made Granola
Freshly Made Cage Free Scrambled Eggs
Two Strips of Pecan Smoked Bacon
Roasted Potato Hash, Bell Peppers, Onions
Breakfast Pastries for the Table

**\$64**<sup>Per Guest</sup>

### CLEAN & LEAN PLATED BREAKFAST

Fresh Fruit Salad, Citrus, Mint
Egg White Frittata, Tomato, Broccoli, Cheddar Cheese
Chicken Apple Sausage
Sweet Potato and Vegetable Confits, Fresh Thyme
Multi-Grain Croissant, Gluten Free Blueberry Muffin basket for the Table

**\$65**<sup>Per Guest</sup>

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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 Smoked Bacon, Coarse Grain Mustard Dressing
- Orzo Salad with Grilled Vegetables
- Cucumber, Cherry Tomato Salad, Julienne Red Onions, Dill, Apple Cider Vinaigrette
- Classic Caesar Salad - Chopped Romaine, Shaved Parmesan, Herb Croutons, Caesar Dressing
- Local and Seasonal Fruit Medley

LUNCH  
Select 2

- Blackened Louisiana Catfish, Corn Maque Choux
- Smoked Chicken and Andouille Sausage Gumbo, White Rice
- Creole Jambalaya, Andouille Sausage, Smoke Chicken
- Country Fried Free Range Chicken
- Pulled Pork, Mac & Cheese
- New Orleans Red Beans and White Rice, Smoked Andouille Sausage
- Slow Cooked Collard Greens, Pecan Smoked Bacon and Onions

- Freshly Made Scrambled Cage Free Eggs
- Chef's Choice of Bakery Basket
- All Natural Applewood Smoked Bacon
- Roasted Louisiana Breakfast Potatoes, Local Spinach, Sautéed Onions
- Chicken Breakfast Sausage
- Bonnecaze Farm's Stone Ground Grits, Cheddar Cheese, Sweet Corn
- Golden Pancakes, Maple Syrup

DESSERT  
Select 2

- Bourbon Pecan Pie
- Turtle Cupcake
- Apple Crumble Tart
- Banana Foster Cheesecake
- Bread Pudding, Vanilla Creme Anglaise

**\$80** *Per Guest*

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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

HALF DAY MID-AFTERNOON BREAK PACKAGE

Fig Bars  
*Individually Packaged*

Daily Rotation of Infused Water

Rainforest Bold Regular Coffee, Decaffeinated Coffee, and Tazo Tea

**\$30***Per Guest*

FARMER'S MARKET

Selection of Crudit  Vegetables, Chickpea Hummus (VG, GF, NF), Olive Tapenade (VG, GF, NF) Spinach Dip (V, GF, NF)

Black and Green Marinated Olives (GV, GF, NF), Pita Bread, Grilled Herb Crostini (V, NF)

Roasted Maple Pecans (V, GF)

Assorted Flavored Donut Holes (V, NF)  
*Flavors: Powdered Sugar and Vanilla Sugar*

Ponchatoula Strawberry Mint Lemonade

**\$32.50***Per Guest*

MID-MORNING PICK ME UP

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)

Acai Shooters Topped with Berries, Maple Syrup Drizzle (VG, GF)

Chef's Selection of Cupcakes

Zapps Chips and Pretzels  
*Gluten Free Option Included*

Rotation of Iced Tea and Flavored Lemonade

Iced Coffee Served with Sugar Free Vanilla and Caramel Syrups

**\$30***Per Guest*

'AFTER SCHOOL' SNACK

Fresh Popped Popcorn - Kettle and Original (VG, GF, NF)

Mini Grilled Cheese Sandwiches (V, NF)

Jars of Bulk Candies - Chef's Selection of Three Varieties

Rice Krispie Treats

HRNO's Capri Sun  
*(Make it an Adult Capri Sun for an additional \$10 per guest)*

**\$32.50***Per Guest*

TASTE OF NEW ORLEANS

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 (GF, DF, NF)

Guest Selection of Toppings to include: Toasted Coconut,  
Granola, Dried Fruit  
.....  
Togarashi Root Vegetable Chips  
.....  
Celsius (Assorted Flavors x2)  
.....  
**\$36** *Per Guest*

Assortment of Cubed Cheeses (V, GF, NF) and Crackers (V, NF)  
.....  
Fruit Kabob (VG, GF, NF)  
.....  
Assorted Dried Fruits and Nuts  
.....  
Seasonal Flavored Lemonade  
.....  
**\$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  
.....

PAN FRAIS BAKERIES (V)

Butter Croissant, Wheat Croissant, Pain Au Chocolat, Seasonal  
Fruit Danish, Muffins, Seasonal Scones  
.....  
**\$82** *Per Dozen*

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

.....

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

.....

**\$82***Per Dozen*

ASSORTED GREEK FRUIT YOGURTS (V, GF, NF)

**\$7.50***Each*

FRESH FRUIT PARFAITS (V)

Local Farm Yogurt, Fresh Berries, House Made Granola (Charged per quantity ordered)

.....

**\$11***Each*

BROWNIES AND BLONDIES (V, NF)

Chocolate Fudge, Blondies

.....

**\$83***Per Dozen*

WARM CHURROS (V, NF)

Served with Caramel and Chocolate Dipping Sauces

.....

**\$83***Per Dozen*

WHOLE MARKET FRUITS (VG, GF, NF)

Seasonal Selection, Fully Ripened

.....

**\$48***Per Dozen*

ASSORTMENT OF FRESH BAGELS (V, NF)

Plain, Everything, Cinnamon-Raisin

Cream Cheese - Plain, Herb, Mixed Berry

.....

**\$82***Per Dozen*

ASSORTED COOKIES (V)

Chocolate Chunk, White Chocolate Macadamia Nut, Oatmeal Raisin, Snickerdoodle

.....

**\$83***Per Dozen*

NEW ORLEANS STYLE KING CAKE (V)

Each Cake Serves Twenty (20)

Original, Cream Cheese, or Fruit Filled

*Choose One Option*

.....

**\$90***Per Cake*

HOUSE-SMOKED SALTED NUTS (VG, GF)

*Estimate (7) Guests Per lb of Nuts*

Almonds, Pecans, Peanuts, Walnuts

.....

**\$16***Per lb*

INDIVIDUAL PRE-PACKAGED GRANOLA & ENERGY BARS

Assorted Variety, Individually Packaged

\$7.50Each

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

Assorted Variety, Individually Packaged

\$10.25Each

All Prices Subject to 26% Service Charge and 10.75% State Sales Tax. Menus Valid Through December 31, 2025Prices 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

Royal Cup Rainforest Regular and Decaffeinated Coffee | \$160 Per Gallon

Tazo Tea | \$160 Per Gallon

BOTTLED BEVERAGES

Iced Tea | \$10.25 Each

Lemonade | \$10.25 Each

Starbucks Frappucino | \$10.25 Each

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

ICED TEA AND LEMONADE

Lapsang Ginger | \$130.00 Per Gallon

Blueberry Rosemary | \$130.00 Per Gallon

Iced Tea - Unsweetened | \$90.00 Per Gallon

INDIVIDUAL PRE-PACKAGED CHIPS & PRETZELS

Assorted Variety, Individually Packaged

\$7.50Each

REGULAR, AND DIET PEPSI® SOFT DRINKS

Still, Sparkling Waters | \$9 Each

Assorted Bubly Flavored Waters | \$9 Each

ASSORTED JUICES

Cranberry | \$51.50 Per Quart

Apple | \$51.50 Per Quart

Orange | \$51.50 Per Quart

INFUSED WATER

Select (One)

Strawberry Lemon Basil | \$5.00 Per Guest

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) Sautéed 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

~~\$84~~ Per Guest

FRENCH INSPIRED – THURSDAY

SOUP
Cassoulet - Assorted Beans, Sausage, Duck, Vegetable Consommé (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
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)
ENTREES
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)

~~\$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)
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
Puerto Rican Congo Bean Rice (Pigeon Peas) (NF, GF, DF) <i>Contains Pork</i> Braised Yucca, Pickled Onions, Garlic Chips (VG, GF, NF)

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

DESSERTS

Pineapple Upside Down Cake Dulce de Leche Cheesecake (V)

Mango-Coconut Rice Pudding (V, GF)

.....

SOUP

Conch Tomato Chowder (GF, DF, NF)

.....

~~\$84~~ Per Guest

Charred Broccolini (VG, GF, NF) Roasted Sweet Potatoes (VG, GF, NF)

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DESSERTS

Bourbon Pecan Tart (V) White Chocolate Bread Pudding (V)

Bananas Foster Creme Panna Cotta (V, GF)

.....

~~\$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  
(GF, NF,)  
  
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)

.....

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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.*

STARTERS

Select Two (2) Starters Add an Additional for \$12.00 Per Guest

Kale Waldorf Salad, Applies, Dried Cranberries, Walnut, Celery,  
Lemon Citrus Vinaigrette (VG, GF)

.....

Caesar Salad, Parmesan Cheese, Croutons (V, NF)

.....

Tomato Burrata, Cherry Tomatoes, Pickled Red Onions, Basil  
Vinaigrette (V, GF, NF)

.....

French Quarter Salad - Chef's Salad with all the fixings, Ranch  
Dressing - (NF)

.....

Green Papaya Salad - Frisée, Scallion, Cucumber, Edamame (VG,  
GF, NF)

.....

Summer Roll - Rice Paper, Rice, Napa Cabbage, Carrots,  
Cucumbers, Mango, Mint (VG, GF, NF)

.....

Tri Color Tortellini Pasta Salad with Cherry Tomatoes, Bleu  
Cheese Crumbles, Cured Red Onion, Ranch Dressing (NF)

.....

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)

.....

Oriental Noodle Salad - Seaweed, Carrots, Tofu, Ginger Sesame  
Dressing (VG, NF)

.....

DESSERT

ENTREES

Select Three (3) Entrees Add an Additional for \$15.00 per Guest

Classic New Orleans -Barbecue (BBQ) Shrimp and Grits (GF, NF)

.....

Traditional Creole Jambalaya with Chicken and Sausage (DF, GF,  
NF)

.....

Valenciana Saffron Seafood Paella Bowl (GF, DF, NF)

.....

Chicken Satay with Couscous, Za'atar Toasted Pita, Tzatziki

.....

Q Smokery Pulled Pork Macaroni and Cheese Bowl (NF)

.....

New Orleans Beef Debris Short Rib with Creamy Polenta, Crispy  
Shallots and Cheese (GF)

.....

Loaded Tater Tots, Cheese, Barbecue Sauce, Scallions, Shredded  
Pork (GF, NF)

.....

Beef Kabob with Mediterranean Rice, Roasted Vegetables

.....

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)

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## 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

- Smoked Salmon, Fresh Dill Blini (NF)
- Prosciutto, Bocconcini, Micro Arugula Tostada (NF)
- Whipped Ricotta Toast Points, Red Wine Poached Pear, Honey Drizzle, Pistachio Dust (V)
- Gazpacho Shooter (VG, NF)  
*Can be made Gluten Free upon Request*
- Mini Muffalettas on Seeded Sourdough Buns
- 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 Filet Crostini, Caramelized Onion, Boursin (NF)
- Red Snapper Seafood Ceviche (GF, NF, DF)

**\$10** Per Piece

HOT

- Low Country Boil Skewer (Andouille, Boiled Potato, Shrimp)
- Fig & Goat Cheese Tart
- Corn Relish Arepa, Chicken, Avocado Crema (VG, GF, NF)  
*Vegetarian upon request*
- Edamame Falafel, Spicy Pickle Jam (VG, GF, NF)
- Spanish Chorizo Stuffed Mushrooms (GF, NF)
- Macaroni and Cheese Popper (V, 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)
- Vegetable Spanakopita (V, NF)
- Crawfish Pies, Louisiana Crystal Hot Sauce Aioli
- 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

House Cured Meats & Sausages - Local Andouille Sausage,

ARTISANAL CHEESE SELECTION

Prosciutto, Salami, Capocollo

House Pickled Vegetables

Assorted Olives, Mustards

Pain Frais Bread

**\$35** *Per Person*

CRUDITÉS

Seasonal Vegetable Selection - Radish, Cauliflower, Broccoli, Snow Peas, Celery, Carrots, Pumpkin Seeds

Olive and Roasted Tomato Tapenade

Spinach and Ranch Dips

Grilled Chips

**\$24** *Per Guest*

DIM-SUM

Edamame Dumpling

Chicken Teriyaki Dumpling

Pork Dumpling

Served with Ponzu Sauce, Crunchy Chili Garlic

**\$32** *Per Guest*

SLIDERS STATION

(Based on 3 pieces per person)

Angus Beef, Mushroom, Herb Goat Cheese, and Caramelized Onion

Angus Beef, Bacon, Cheddar with Cajun Pickle

Chicken, Kimchi, Sweet Mayo

BBQ Pulled Pork, Crispy Onions

St. James Cheese Company's Artisanal, Local Cheeses

Local Bayou Honey, Citrus Jam, Pepper Jelly

Pain Frais Breads, Seasonal Fruits, Nuts

**\$30** *Per Guest*

NEW ORLEANS SEAFOOD STEW STATION

Creole Shrimp Etoufee, Gulf Shrimp, Aromatic Cajun Sauce

Courtbouillon, Blue Crab, Mussels, Calamari, Spicy Tomato Broth

Louisiana White Rice

Assorted Pain Frais Bread Display

**\$45** *Per Guest*

JAMBALAYA STATION

Andouille Sausage and Smoked Chicken

Vegetarian Jambalaya, Mushrooms, Artichokes

Prepared with Creole Tomato, Garlic Trinity, Louisiana Rice, Green Onion

**\$25** *Per Guest*

FLATBREAD STATION

*Choose up to 3 options.*

Pepperoni

Vegetarian - Peppers, Mushroom, Onion, Cauliflower, Tomato

Meat Lovers - Pepperoni, Bacon, Andouille, Italian Sausage, Arugula, Goat Cheese, Prosciutto

Creole - Andouille, Peppers, Olive Salad, Parmesan

Condiments include Parmesan, Red Pepper Flakes, Basil

Vegan Black Bean, Jalapeno, Caramelized Julienne Peppers

Served with Creole Mustard Aioli, Mustard and Tomato Ketchup

**\$28** *Per Guest*

CHARBROILED OYSTERS

Rockefeller - Spinach, Herbs, Herbsaint, Garlic Bread Crumbs

NOLA Classic - Creole Garlic Butter, Parmesan, Herbs

**\$900** *Per 100 Pieces*

NEW ORLEANS BUILD YOUR OWN PO-BOY

Fried Gulf 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

**\$30** *Per Guest*

SHELLFISHBAR

Louisiana Oysters on the Half Shell

Imported Jumbo Shrimp

Seasonal Crab Claws

Salmon Crudo, Smoked Salmon Tartar

(Minimum of 25 guests)

**\$35** *Per Guest*

SUSHI DISPLAY

Sushi - Spicy Tuna, Shrimp Tempura and California Rolls

Nigiri - Shrimp, Salmon and Eel

Edamame with Sea Salt

Seaweed and Tofu Salad Wasabi

Noodle Salad, Tempura Fried Vegetables

Soy Sauce and Pickled Ginger

**\$30** *Per Guest*

GUMBO THREE WAYS

Smoked Chicken and Andouille Sausage Gumbo

Seafood Gumbo

Gumbo Z'herbes: Vegetarian Gumbo with Seven Different Types of Greens

Served with Louisiana Rice and Crusty French Bread

**\$24** *Per Guest*

Served with Mignonette Remoulade, Tabasco, Lemon and Cocktail Sauce

.....  
**\$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

Au Gratin Potatoes

Roasted Jumbo Asparagus

Horseradish Cream, Au Jus, Creole Mustard

Assorted Pain Frais Bread Rolls

.....  
**\$800**

### SLOW ROASTED WAGYU BEEF STEAMSHIP

Serves (80) Guests Each

Truffle Mashed Potatoes

Roasted Broccoli

Horseradish Cream, Au Jus, Creole Mustard

Assorted Pain Frais Bread Rolls

.....  
**\$1400**

### Q SMOKERY CHUCK ROAST

Serves (40) Guests Each

Green Beans Almondine

Roasted Fingerling Potatoes

BBQ Au Jus

Country Style Corn Bread, Sweet Butter

.....  
**\$750**

### SMOKED WHOLE GULF FISH

Serves (30) Guests Each

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

Roasted Louisiana Sweet Potatoes

Lemon Aioli, Herb Pistou

Assorted Pain Frais Bread Rolls

.....  
**\$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.

### CRAB CAKES

Pan Seared Louisiana Crab Cake

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

Sea Salt, Malt Vinegar  
(Based on 2 pieces per guest)

**\$35** *Per Guest*

### RISOTTO

Wild Mushroom Farro Risotto - Spinach, Parmesan Cheese, Cajun Spiced Vegetable Stock

Smoked Chicken, Asparagus, Baby Spinach, Sundried Tomatoes, Chicken Stock, Shaved Parmesan

Creamy Roasted Crawfish, Peas, Corn, Boursin Cheese

**\$38** *Per Guest*

### TRADITIONAL NEW ORLEANS SHRIMP & GRITS

Bonnecaze Farm's Stone Ground Grits

Pan Seared Gulf Shrimp, Lea & Perrins, Garlic, Lemon, White Wine, Butter & Grits

Assorted Toppings  
Hickory Smoked Bacon, Chives, Caramelized Vidalia Onions, Roasted Peppers, Smoked Cheddar, Blue Cheese Crumbles

**\$28** *Per Guest*

### Q SMOKERY TACOS

Pecan Smoked Chicken Thigh

Chipotle Smoked Gulf Shrimp

Smoked Skirt Steak

Flour Tortillas

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

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

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  
.....

**\$24** *Per Guest*

### DESSERT DISPLAY

Warm Peach Crumble  
.....  
Double Chocolate Flourless Cake (GF)  
.....  
Carrot Cake  
.....  
Lemon Chess Pie  
.....  
Southern Pecan Tart  
.....  
Bananas Foster Creme Brulee  
.....

**\$25** *Per Guest*

### STARWBERRY SHORTCAKE STATION

Freshly Made Shortcakes  
.....  
Toppings:  
Berry Compote, Vanilla Chantilly Creme, Caramel Sauce, Raspberry Sauce, White Chocolate Shavings  
.....

**\$22** *Per Guest*

### BANANAS FOSTER

Classic Dessert Made from Bananas, Vanilla Ice Cream  
.....  
Sauce - Butter, Brown Sugar, Cinnamon, Dark Rum, Banana Liqueur  
.....

**\$28** *Per Guest*

### PROFITEROLES BAR

Diplomat Cream Filling Flavors  
Strawberry, Chocolate, Vanilla  
.....  
Toppings to Include:  
Chocolate Sauce, Strawberry Sauce, Sprinkles, Crushed Oreos, Toasted Almonds, Coconut Shavings and M&M's  
.....

**\$25** *Per Guest*

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maximum.Events added within 72 business hours are subject to a 25% surcharge.

# 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.

## STARTERS

- Southern Style Crab Cake, Celeriac Slaw (NF)
- House Cured Salmon, Salted Cabbage, Beet Sauce, Pickled Jicama, Carrot Salad (GF, DF, NF)
- Black Bean Soup, Corn Relish, Cumin Oil (VG, GF, NF)
- Cauliflower Bisque, Crispy Shallots (Contains Gluten), Brown Butter Drizzle (V, NF)
- Madagascar Vanilla Scented Lobster Bisque (NF)
- Bronzed Gulf Shrimp, Creamy Succotash Grits, Louisiana Barbecue Sauce

## PLATED ENTREE

- 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
- Herb Roasted Airline Chicken Breast (GF, DF, NF) | \$96 Per Guest  
Marbled Provencal Potatoes, Roasted Baby Carrots, Black Truffle Demi
- Duet of Pan Roasted Chicken Breast and Red Fish (NF) | \$115 Per Guest  
Farro Risotto (*contains gluten*), Carrot, Kale, Bacon Lardons
- Pan Seared Sea Bass (GF, NF) | \$112 Per Guest  
Celery Root Puree, Asparagus and Mushroom Ragout, Lemon Beurre Fondue

## SALADS

- Local Field Greens, Cucumber, Tomato, Smoked Bleu Cheese, Pickled Red Onion, Citrus Vinaigrette (V, GF, NF)
- Red Wine Confit Pear, Frisee and Arugula, Champagne Vinaigrette, Pancetta Chip (GF, NF)  
*Can be made Vegan upon request without Pancetta*
- Heirloom Tomato and Burrata, Crispy Quinoa, Micro Basil, Aji Amarillo Dressing (V, GF, NF)
- Watercress, Beets, Cured Onions Balsamic Vinaigrette (VG, GF, NF)

## DESSERTS

- 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

Traditional New Orleans Smoked Chicken and Andouille Gumbo,  
Louisiana White Rice  
.....  
Traditional Seafood Gumbo, Louisiana White Rice  
.....  
Butternut Squash Bisque, Chives, Sour Cream  
.....  
Sweet Corn Soup, Lump Crab Salad  
.....  
Pan Seared Louisiana Crab Cake, Crystal Hot Sauce Aioli  
.....  
Oven Roasted Butternut Squash, Herb Burrata Cheese,  
Pomegranate  
.....

PLANNER'S CHOICE SALAD

Caesar Salad, Parmesan, Herb Crouton, Hearts of Romaine  
Spears, Caesar Dressing  
.....  
Roasted Baby Beet and Pears, Chopped Kale, Pumpkin Seeds,  
Red Wine Vinaigrette  
.....  
Baby Romaine Spears, Shaved Radish, Carrot, Grape Tomato,  
Cucumber, Raspberry Vinaigrette  
.....  
Roasted Root Vegetable and Quinoa Salad, Oven Dried Tomato,  
Toasted Almonds, Caramelized Shallot Vinaigrette  
.....  
Endive Arugula Salad - Dried Cranberry, Candied Pecans, Blue  
Cheese, Bacon, Citrus Vinaigrette  
.....

INDIVIDUAL GUEST'S CHOICE ENTREE

Harris Ranch Beef Short Rib, Abita Beer Braising Jus  
.....  
Joyce Farms Organic Airline Chicken Breast, Garlic Chicken Demi  
.....  
Gulf Drum, Muffaletta Olive Tapenade, Crystal Beurre Blanc  
.....  
Pan Seared Louisiana Red Fish, Crawfish Veloute  
.....

PLANNER'S CHOICE STARCH

Yukon Gold Gratin of Potatoes  
.....  
Truffle Mashed Potatoes  
.....  
Sweet Potato Puree  
.....  
Creamy Polenta, Vegetable, Basil Herb Quinoa  
.....

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

PLANNER'S CHOICE VEGETABLE

Broccolini  
.....  
Baby Carrots  
.....  
Roasted Squash Medley  
.....  
Roasted Asparagus  
.....

PLANNER'S CHOICE DESSERT

Rum Raisin Bread Pudding, Egg-Nog Crème Anglaise  
.....  
Apple Tart, Cinnamon Spiced Mascarpone Crème, Craisin Confit  
.....  
Chocolate Tart, Passion Fruit Whipped Ganache  
.....  
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

Bananas Foster Cheesecake Bourbon Crème Brulee Caramelized Pecan Bread Pudding

\$140 Per Guest

DESSERTS

Butternut Squash Crème Brulee Chocolate Pecan Pie Stollen Spiced Bread Pudding, Vanilla Creme Anglaise

\$140 Per Guest

Q SMOKERY

SALADS

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

FROM THE SMOKER

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, White Rice Q Smokery Macaroni & Cheese Roasted Green Beans Slow Cooked Collard Greens with Pecan Smoked Bacon, Onion Smoked Tofu Baked Beans

DESSERTS

Buttermilk Panna Cotta, Chambord Strawberry Hazelnut Crème Brulee 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

SUNDAY

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

MONDAY

Tamari Soy Glazed Tofu and Mushrooms, Crispy Brussels Sprouts, Coconut Jasmin Rice

TUESDAY

DESSERTS

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)

Vegan Panna Cotta, Mango Coulis, Mango Compote (GF)

Twice Cooked Sweet Potato, Lentils, Broccolini Citrus Herb Oil

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WEDNESDAY

Vegan Miso Polenta, Roasted Eggplant, Cauliflower Broccoli,  
Baby Carrots, Cherry Tomato Relish

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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!

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HYATT SIGNATURE WINE SERIES

CANVAS BY MICHAEL MONDAVI

Chardonnay, California | \$56

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

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Pinot Grigio, Veneto, Italy | \$56

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

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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.

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## 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

Canvas Blanc de Blanc, Brut Italy | \$58

Charles Roux, Rose, France | \$62

Chandon, Brut, California | \$85

Mionetto Avantgarde Prosecco, Italy | \$64

### WHITES

Chateau Ste. Michelle, Riesling Washington | \$60

Canvas, Pinot Grigio, Italy | \$56

Whitehaven Sauvignon Blanc, Marlborough | \$65

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

Canvas Pinot Noir, California | \$56

Elouan Pinot Noir, Oregon | \$64

Canvas, Cabernet Sauvignon, California | \$56

Catena Vista Flores Malbec, Argentina | \$62

### ROSE

Belleruche, Rose, France | \$60

Studio by Miraval Rose, France | \$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

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

LABOR CHARGES

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

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