Menu Options – Hyatt Regency New Orleans
August 16-18, 2018

BEVERAGE BREAK

Beverage Break - Option 1
Torrefazione regular coffee, decaffeinated coffee & selection of Tazo teas
Approx. 8-10 cups per gallon
$93.50* per gallon

Beverage Break - Option 2
Assorted Pepsi brand Soft Drinks, Still & Sparkling water
Charged on consumption
$5.10* each

BREAKFAST

Breakfast Option 1 – Regency Continental**
90 minutes of continuous service
Selection of chilled juices
Assorted local seasonal sliced fruits
Mini butter cream cheese danish, seasonal fruit danish, lemon lavender scones, berry smash muffins, pineapple buttermilk coffee cake with butter and assortment of jams
Torrefazione coffee & Tazo tea
$27.20* per person

Breakfast Option 2 – Sustainable**
90 minutes of continuous service
Selection of chilled juices
Assorted local seasonal sliced fruits
Cage Free Scrambled Eggs
Prairie Grove Farms All-Natural Applewood Smoked Bacon and Link Sausage
Local harvest breakfast potato hash browns
Local citrus segments salad
Yogurt parfaits: plain, strawberry & vanilla muesli
Starbucks coffee and Tazo tea
$31.45* per person

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**PLEASE NOTE: Please inform us of any dietary restrictions.
A LA CARTE

A la Carte - Option 1
Assortment of fresh bagels
Plain & herb cream cheeses
$48.45* per dozen

A la Carte - Option 2
Breakfast Breads: cranberry crumb, lemon poppy, blueberry banana, carrot walnut
$46.75* per dozen

A la Carte - Option 3
Today’s Fresh Bakeries
Butter croissant, wheat croissant, pain au chocolat, seasonal fruit Danish, muffins and/or coffee cakes and seasonal scones
$47.60* per dozen

A la Carte - Option 4
House-made Jumbo Cookies
Chocolate chunk, peanut butter and oatmeal garnished with biscotti and coconut macaroons
$47.60* per dozen

A la Carte - Option 5
House-made warm soft pretzels
Classic salted, caraway, brown sugar, cinnamon Flavored mustards
$47.60* per dozen

A la Carte - Option 6
Brownies
Chocolate, blondie, cheesecake, peanut butter, fudge & butterscotch
$49.30* per dozen

Additional menus available upon request.

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AM BREAK

Morning Break Option 1 - Refresh
30 minutes of continuous service
Locally grown watermelon skewers with lime, chili and sea salt
Bowls of whole organic cherries
Local honey glazed walnuts
House made sparkling strawberry lemonade
Organic acai and yogurt smoothies
Freshly brewed coffee, decaffeinated coffee, Tazo tea, assorted soft drinks, still & sparkling bottled waters
$12.75* per person

Morning Break Option 2 - ANTI-O
30 minutes of continuous service
Dark chocolate blueberry bark
Farmers market fruit selection
Raw almonds and pecans
Homemade granola bars
Infused water
Freshly brewed coffee, decaffeinated coffee, Tazo tea, assorted soft drinks, still & sparkling bottled waters
$12.75* per person

NOTE: Morning break available between 9:30 am and 11:00 am.

Additional menus available upon request.

PM BREAK

Afternoon Break Option 1 – Taste of Mardi Gras
30 minutes of continuous service
Beignet Bite
Mini praline
Mini old fashion donuts with mardi gras colored icing
King cake ice cream
Freshly brewed coffee, decaffeinated coffee, Tazo tea, assorted soft drinks, still & sparkling bottled waters
$12.75* per person

Afternoon Break Option 2 - Retro
30 minutes of continuous service
Jars of old time candy
Fresh popcorn
Apple wedges, warm caramel, chocolate, peanut butter
Root beer & orange soda
$12.75* per person

NOTE: Afternoon break available between 2:00 pm and 4:30 pm.

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BOXED LUNCH

SANDWICHES

New Orleans
Muffaletta Sandwich, Cajun Penne Pasta Salad, Whole Fruit, Chocolate Brownie

Girod
Smoked Beef Brisket Wrap, Coleslaw, Cajun Penne Pasta Salad, Whole Fruit, Cookie

Loyola
Lemon Roasted Chicken Breast, Apple Wood Smoked Bacon, Lettuce, Tomato on Ciabatta Bread, Cajun Penne Pasta Salad, Whole Fruit, Brownie

Poydras
Grilled Portobello, Tomato, Bell Pepper, Zucchini, Red Onion, Boursin Cheese on Organic 9-Grain Bread, Cucumber and Tomato Salad, Whole Fruit, Traditional Praline

Each Box Lunch Includes a Bag of Chips and Soft Drink or Bottled Water

$31.25* per box

RECEPTION

Option 1 - Crudités
Broccoli, Snow Peas, Celery and Carrots, Pumpkin Seeds, Olive and Roasted Tomato Tapanade, Spinach-Ranch, Sesame Crackers and Wasa Crisps

$10.20* per person

Option 2 - Artisanal Cheese Selection
Handcrafted Cheese Selection with Lavosh and Crackers, Seasonal Condiments, Fruits, Local Honey and Nuts

$16.15* per person

Option 3 - Tapas
Grilled Shrimp and Peppadew in Olive Oil
Local Goat Cheese and Roasted Organic Beets
Salt Cod Fritters, with Lime Aioli
Lobster and Hearts of Palm Salad
Tomato Salad with Sherry Vinegar and Cabrales Cheese

$18.70* per person

Option 4 - Shrimp & Grits
Requires a chef attendant at $200.00 each plus tax
Anson Stone Ground Grits
Sautéed Shrimp, Andouille Sausage, Hickory Smoked Bacon, Chives, Caramelized Vidalia Onions, Roasted Yellow Peppers, Smoked Cheddar & Blue Cheese

$16.60* per person

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**Option 5 – Sushi**
Sushi Rolls, Nigiri & Sashimi
Tuna, Shrimp, Salmon, Smoked Eel & Squid
Spicy Tuna Rolls & California Rolls
Edamame with Sea Salt
Seaweed & Tofu Salads
Wasabi, Soy Sauce & Pickled Ginger
$722.50* (100 pieces per station)

**Option 6 – Prima**
Requires a chef attendant at $200.00 each plus tax
Freshly Prepared Pasta with Oven Roasted Focaccia, Parmesan Bread Sticks and Lavosh
Penne with Organic Chicken, Roasted Peppers, Chipotle Tomato Cream and Cilantro
Cavatappi Pasta Served in Tarragon Cream Sauce
Raviolis with Portabella Mushrooms, Pine Nuts, Roasted Tomato Pesto and Asiago
$18.70* per person

**NOTE:** Groups of 25 guests and under are subject to a $6.00 per guest surcharge.
Prices are per person for continuous service of 90 minutes unless noted otherwise.

**BAR**

**Drink Tickets**
- Actual cost of each beverage (see cash bar prices below)

**NOTE:** 1 bartender is required for every 100 guests. Additional fee of $200.00++* per bartender.

**Cash Bar – Signature Brands & Top Tier Brands**
- See table for prices & brands

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**Hosted Bar – Signature Brands & Top Tier Brands**
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**Cash Bar (Signature Brands)**
- **Cocktails** - $9.35 each
  - Platinum vodka
  - Platinum gin
  - Margaritavilla rum
  - Margaritaville tequila
  - Johnny Walker Red scotch
  - Benchmark bourbon
- **House wine** - $9.35 each
  - Canvas Cabernet
  - Canvas Merlot
  - Canvas Pinot Noir
  - Canvas Chardonnay
  - Canvas Pinot Grigio
- **Beer** - $6.80 each
  - Bud Light
  - Budwesier
  - Abita Amber
  - Michelob Ultra
  - Corona
  - Heineken
- **Soft Drinks** - $3.40 each
  - Pepsi products
  - Fruit juices
  - Mineral water

**Cash Bar (Top Tier Brands)**
- **Cocktails** - $11.90 each
  - Ketel One vodka
  - Beefeater gin
  - Bacardi rum
  - Patron Silver tequila
  - Johnny Walker Black scotch
  - Jack Daniels bourbon
  - Crown Royal whiskey
- **House wine** - $11.90 each
  - Charles & Charles Chardonnay
  - Charles & Charles Cabernet Sauvignon
  - William Hill Chardonnay
  - Rodney Strong Cabernet Sauvignon
- **Beer** - $6.80 each
  - Bud Light
  - Budwesier
  - Abita Amber
  - Michelob Ultra
  - Corona
  - Heineken
- **Soft Drinks** - $3.40 each
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  - Mineral water

**Host Bar (Signature Brands)**
- **Cocktails** - $9.35 each
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  - Platinum gin
  - Margaritavilla rum
  - Margaritaville tequila
  - Johnny Walker Red scotch
  - Benchmark bourbon
- **House wine** - $9.35 each
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