



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 & Sparking 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

*All prices are estimates, subject to change, and a 25% service charge and 10.75% state sales tax will be added to food and beverage charges.

**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 sparking 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.

Additional menus available upon request.

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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*

- See table for prices & brands

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

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Cash Bar (Signature Brands)	Cash Bar (Top Tier Brands)	Host Bar (Signature Brands)	Host Bar (Top Tier Brands)
Cocktails - \$9.35 each Platinum vodka Platinum gin Margaritavilla rum Margaritaville tequila Johnny Walker Red scotch Benchmark bourbon	Cocktails - \$11.90 each Ketel One vodka Beefeater gin Bacardi rum Patron Silver tequila Johnny Walker Black scotch Jack Daniels bourbon Crown Royal whiskey	Cocktails - \$9.35 each Platinum vodka Platinum gin Margaritavilla rum Margaritaville tequila Johnny Walker Red scotch Benchmark bourbon	Cocktails - \$10.20 each Ketel One vodka Beefeater gin Bacardi rum Patron Silver tequila Johnny Walker Black scotch Jack Daniels bourbon Crown Royal whiskey
House wine - \$9.35 each Canvas Cabernet Canvas Merlot Canvas Pinot Noir Canvas Chardonnay Canvas Pinot Grigio	House wine - \$11.90 each Charles & Charles Chardonnay Charles & Charles Cabernet Sauvignon William Hill Chardonnay Rodney Strong Cabernet Sauvignon	House wine - \$9.35 each Canvas Cabernet Canvas Merlot Canvas Pinot Noir Canvas Chardonnay Canvas Pinot Grigio	House wine - \$10.20 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	Beer - \$6.80 each Bud Light Budwesier Abita Amber Michelob Ultra Corona Heineken	Beer - \$5.95 each Bud Light Budwesier Abita Amber Michelob Ultra Corona Heineken	Beer - \$5.95 each Bud Light Budwesier Abita Amber Michelob Ultra Corona Heineken
Soft Drinks - \$3.40 each Pepsi products Fruit juices Mineral water	Soft Drinks - \$3.40 each Pepsi products Fruit juices Mineral water	Soft Drinks - \$3.40 each Pepsi products Fruit juices Mineral water	Soft Drinks - \$3.40 each Pepsi products Fruit juices Mineral water

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