

Creole/Cajun Buffet

Soup

Seafood Gumbo

Traditional Louisiana Gumbo, Holly Trinity, Shrimp, Crawfish, Alligator Sausage

Served with Uncle Beans Rice

Chicken and Andouille Gumbo

Traditional Louisiana Gumbo, Holly Trinity, Smoked Andouille, House Smoked Chicken

Served with Uncle Beans Rice

Corn and Crab Bisque

Sweet Corn, Jumbo Lump Crab

Salad

Muffaletta Pasta Salad

Spiral Pasta with Mortadella, Genoa Salami, Smoked Ham, Provolone Cheese, New Orleans Olive Salad

Cajun Caesar Salad

Baby Romaine Lettuce, Parmesan Cheese, Pickled Green Beans, Pickled Okra, Crab Boiled Croutons, Cayenne Caesar Dressing

Mirliton and Cabbage Slaw Salad

Mirliton Squash, Red and Green Cabbage with Creamy Dressing

Creole Tomato, Crawfish Salad

Variety of Local Tomatoes, Green Beans and Grilled Crawfish Tails, Tossed with NOLA style Remoulade

Beans Salad served with Creole Mustard Dressing

Mixed Season Beans, Fresh Herbs, Local Tomato over mixed Lettuce served with Creole Mustard Vinaigrette

Meat

Grilled Joyce Chicken Breast

Crawfish and Mushroom Veloute

Q Smokery Pulled Pork

House Smoky BBQ Sauce

Q Smokery Pulled Chicken

House Golden BBQ Sauce

Smoked Chicken and Andouille Jambalaya

Uncle Bens Rice, Holy Trinity, In a Creole Tomato sauce

Red Beans and Rice

Smoked Andouille Sausage, Holy Trinity served with Uncle Ben's Rice

Braised Rabbit w/ Abita Beer and Creole Mustard

Cajun Pork Chop

Cajun Spiced Pork Chop with Creole Mustard Jus

Alligator Stew

Fresh Alligator in a Garlic Tomato Braise

Louisiana Sausage

Tricolored Pepper and Onion Stew

Grilled Flat Iron Steak

Wild Mushroom Ragout

Seafood

Seared Gulf Drum

Creamy Corn Machoux

Seafood Etouffee

Gulf Prawns, Crawfish, and Blue Crab Smothered with a Rich Creole Tomato Sauce

Crawfish Monica

Penne Pasta With Tossed in a Crawfish and Mushroom Béchamel Sauce

New Orleans BBQ Shrimp with Papa Toms Cheesy Grits

Jumbo Gulf Shrimp Sautéed with Pepper, Worcestershire Butter

Blackened Louisiana Catfish

Crystal Buere Blanc

New Orleans Shrimp Boil

New Potato and Corn

Sides

Braised Greens, Benton Bacon and Onions

Creole Mac and Cheese

Dirty Rice

All Prices Subject to 25% Service Charge
and 10.75% State Sales Tax.
Menus valid through December 2018



Ethan McDonald
504.613.3930
ethan.mcdonald@hyatt.com

Q Smokery Baked Beans

Seasonal Fresh Roasted Vegetables

Corn Machoux

Potato Gratin

Garlic Mashed Potatoes

Dessert

Banana Crème Pie

Banana Puree with custard and whipped crème

Red Velvet Cake

Rouge chocolate cake topped with crème cheese frosting

Praline Panna Cotta

Creamy pudding with crumbled praline bits

Bourbon Almond Tarts

Spiked caramelized custard with toasted almonds

Assorted Bark

Dark, white, and milk chocolate topped with nuts and dried fruit

Warm Apple Cobbler

Southern apple favorite with vanilla pastry crème and cinnamon streusel

Creole Crème Cheesecake

Locally sourced crème cheese with graham crumbs and vanilla whipped cream

Caramel Brownies

Classic gooey brownie with sliced almonds and caramel

Bread Pudding

Sourdough and croissant soaked in a delicious vanilla and chocolate custard

Choice of One of Each
2 Pieces hors d'oeuvres per person
Soup or Salad
Meat or Seafood
2 Sides
Dessert

All Prices Subject to 25% Service Charge
and 10.75% State Sales Tax.
Menus valid through December 2018



Ethan McDonald
504.613.3930
ethan.mcdonald@hyatt.com

Latin Buffet

Soup

Tortilla Soup Served With Fried Tortilla Strips

Black Bean and Corn Soup

Caldo de res

Mexican Beef Soup with Corn, Carrots, Cilantro and Onions

Cold Corn Soup

Creamy Local Corn Spiced with Jalapeno Cumin and Cilantro, Finished with Chipotle Cream Sauce

Arroz Caldo Vegetarian

Seasonal Vegetable and Rice Soup

Salad

Jicama and Cabbage Slaw

S Jicama with Red and Green Cabbage, Cool Cilantro Crème, Green Onions, Red Pepper and Lime

Chipotle Quinoa Salad

Chipotle Pepper Quinoa, Black Beans, Grilled Corn, Cumin Vinaigrette

Tomato Avocado Salad

Local Tomatoes and Green Beans over Mixed Greens with Sliced Avocado and Honey-Lime Vinaigrette

Black, Corn, Heart of Palm, Shrimp Salad

Grilled Local Shrimp mixed with Corn, Black Beans and Hearts of Palm. On top of Romaine Lettuce, Pineapple-Lime Vinaigrette

Ensenada de papas

Tomato, Cucumber, Red Onion Salad

Mixed local tomatoes with Red and Green Onions, Pineapple, Cucumber and S Carrot. Green Onion Cilantro Vinaigrette

Vegetarian

Creamy Chipotle Pasta

Red Bean Posole

Hominy, Red Beans Soup with White Onions and Cilantro

Lentil Chili

Cheese Stuffed Enchiladas, Salsa Verde

Veggie Paella

Chayote Casserole

Meat

Churrasco de Cerdo

Mojo de Ajo Marinated Pork Ribs

Lomo Saltado

Wok Fried Beef Tips With Red Onions and Criollo Tomato's

Chicken Tinga (al Pastor)

Adobo Marinated Chicken

Enchiladas de Pollo

Chicken Mole

Arroz con Pollo

Lechona

Shredded Pork Shoulder With Rice, Pork Skin

Cuban Mojo Marinated Pork

Pollo Asado

Mojo de Ajo Marinated, Grilled Bone-in Chicken

Seafood

Encocado de Pescado

Seared Red Fish with Creamy Coconut and Orange Sauce

Camarones a la Diabla

Sauteed Gulf Shrimp, Creamy Chipotle Sauce

Jerked Spiced Salmon w/ Tropical Mango and Pineapple Salsa

Filet Cobia with Grilled Lime and Cilantro

Red Fish a la Veracruzana

Pan Seared Red Fish, Capers, Pickled Jalapeno and Olives

Red Snapper Escabeche

Pan Fried Red Snapper, Sweet and Sour Tricolored Bell Pepper Sauce

Sides

Lime Cilantro Rice

Fijoles Charros

Refried Beans

Lemon Pepper Grilled Calabasas

Rajas Poblanas

Yucca Fritta

Tostones (Deep Fried Plantains)

Vegetable Quinoa

Desserts

Tres Leches

Dulce de Leche Panna Cotta

Lime & Tequila Cheesecake

Tex-Mex Mud Pie

Churros

Pina Colada Bread Pudding

Caramelized Plantains with Vanilla Custard

Choice of One of Each

Soup

Salad or Vegetable

Meat or Seafood

2 Sides

Dessert

\$28.00 per person plus tax and service charge

Asian Buffet

Soup

Chilled Carrot Ginger Soup

Chilled Velvety Carrot Soup with Ginger Essence, Spiced Croutons

Miso Soup

Savory Broth, Soft Tofu, Wakame

Thai Coconut Lemongrass Chicken Soup

Thai Curry Paste, Lemongrass, Mint, Cilantro

Tom Yum Soup

Lemongrass, Shitake Mushrooms, Bamboo Shoots, Sour Spicy Broth

Tamarind Ginger Sour Soup

Daikon, Spinach, Eggplant, Tamarind Broth

Salad

Calamari Salad

Tender Poach Calamari, Scallions, Celery, Sweet Peppers, Lemon Oil Vinaigrette

Veggie Noodle Salad

Crunchy Shaved Seasonal Veggies, Glass Noodles, Pickled Ginger, Roasted Sesame Vinaigrette

Japanese Cucumber Salad

Cucumber, Kani Crab, Ponzu Sauce, Sesame

Asian Cabbage Salad

Shredded Green & Red Cabbage, Red and Green Onion, F Peppers, Creamy Soy-Peanut Dressing

Iceberg w/ Noodle Salad, Peanut Dressing

Baby Iceberg Lettuce, Toasted Almonds, Cilantro, S Carrot, Creamy Peanut Dressing

Seasonal Green Salad w/ Honey, Rice Wine Dressing

Mixed Baby Seasonal Greens with S Carrot, Grape Tomato, Cucumber, Pickled Ginger, Honey Mirin Vinaigrette

Vegetarian

Curried Tofu

Crispy Tofu, Coconut Red Curry Sauce

Vegetable, Flat Noodle Stir Fry

Chow Fun Noodles, Shredded Carrots, Cabbage, Scallions

Steam Tofu, Shitake Mushroom, Soy Sauce, Sesame Oil

Thai Ginger-Garlic Noodle

Vermicelli Noodles, Bean Sprouts, Thai Basil

Orange Sesame Cauliflower

Roasted Cauliflower, Orange Sauce

Fresh Vegetable Stir Fry

Carrots, Celery, Tri Colored Bell Peppers, Chinese Cabbage

Meat

Mongolian Beef

Local Beef Braised with Dark Soy, Ginger, Garlic, Brown Sugar

Pork Adobo

Filipino Style Braised Sour Pork

Grilled Teriyaki Chicken Thighs with Thickened Teriyaki Sauce

Sweet and Sour Chicken

Deep Fried Boneless Chicken Thighs, Sweet Sour Sauce

Galbi Beef Short Ribs

Chicken Pad Thai

Rice Noodles, Shredded Chicken Breast, Spicy Tamarind Sauce, Bean Sprouts,
Roasted Peanuts

Curried Pork

Red Curry, Lemongrass, Coconut Milk

Pork Bool Gogi

Thinly sliced Pork Marinated in a Spicy Pear and Soy Marinated

Seafood

Pan Seared Atlantic Salmon

Tamarind Lemongrass Sauce

Ginger, Mushroom Steam Red Fish

Louisiana Red Fish Filet, Fine Julienne Ginger, Garnished with Cilantro and Hot Sesame Oil

Miso Glaze Atlantic Salmon

Pan Seared Atlantic Salmon, Orange Miso Glazed

Teriyaki Salmon with Scallion and Sesame Seeds

Teriyaki Marinated Atlantic Salmon, Julienne Scallion, Toasted Sesame Seed

Asian Seafood Paella

Prawns, Green Lip Mussels, Calamari

Shrimp Pad Thai

Rice Noodles, Gulf Shrimp, Spicy Tamarind Sauce, Bean Sprouts, Roasted Peanuts

Thai Curry Coconut, Ginger Mussel

Ginger Sautéed Green Lip Mussels With Thai Curry Sauce

Sides

Jasmine Rice

Honey Ginger Green Beans

Sesame Broccoli

Shrimp Fried Rice

Vegetable Stir Fried

Spicy Bok Choy

Roasted Teriyaki Glazed Sweet Potato

Szechuan Pepper Roasted Potatoes

Desserts

Ginger Mango Crème Brule

Caramelized Traditional egg custard flavored with mango and a hit of ginger

Coconut Rice Pudding

Asian rice slow cooked in coconut milk

Pineapple Upside-Down Cake

Vanilla Sponge cake topped with Caramelized pineapple

Gulab Jamun

East Indian Deep Fried Milk Cakes

White Chocolate Matcha Mousse

Traditional Green Tea blend with Blonde Chocolate

Toasted Sesame Tart

Sesame Caramel custard baked in a tart shell

Vietnamese Papaya and Tapioca Verrines

Tapioca pearls infused with Ripe papaya puree

Choice of One of Each

Soup

Salad or Vegetable

Meat or Seafood

2 Sides

Dessert