



Marianas Barbecue Dinner Buffet Menu 01

Appetizer

Signature roasted chicken kelaguen, lime, chili, scallion, onion

Papaya coco, spicy vinegar, garlic

Eggplant kelaguen, coconut milk, chili, onion, garlic

Island style potato salad, relish, egg, black olive

Seafood on ice

Sashimi

Soy, lemon, Tinian pepper

Create your own salad

Romaine, mixed green salad, Caesar dressing, house dressing, roasted nut, toasted seed, tomato, bell pepper, parmigiano, crouton, bacon

Bakery

Ciabatta, whole wheat, soft roll, butter

Soup of the day

Charakilis

Toasted rice, smoked pork, achiote

BBQ corner

LA Kalbi, beef short ribs, pear, soy, sesame oil

Peri peri pork belly, smoked paprika, bay leaf, lemon, chili

Chamorro sausage, local spicy pork sausage

Salmoriglio squid, extra virgin olive oil, lemon, garlic, oregano, parsley

Corn on the cob

Sauces:

Fina denni, soy, onion, scallion, bird's eye chili

White fina denni, local lime, vinegar, onion, scallion, bird's eye chili

Homemade BBQ sauce, mango, pineapple, smoked paprika

Heat lamp

Local fried chicken, achiote, garlic, onion, soy

Hot food

Chamorro pot roast, pork loin, soy sauce, onion, garlic, pan gravy

Thai seafood curry, shrimp, mussel, clam, shrimp

Steamed sweet potato, coconut milk

Chamorro red rice, bacon, achiote, onion, garlic

Dessert corner

Ice cream station, assorted sprinkle, toasted almond

Hyatt Regency signature cheesecake, strawberry

Buñuelos, deep-fried dough, banana, castor sugar

Lantiyas, cinnamon, vanilla custard

Homemade cookies, chocolate chip, oatmeal, peanut butter

Sliced fruits

* This menu is available only on Thursday and Saturday.

* Buffet is inclusive of iced tea.

* Menus are subject to change depending on the availability.

* Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.



Marianas Barbecue Dinner Buffet Menu 02

Appetizer

Signature roasted chicken kelaguen, lime, chili, scallion, onion
Radish coco, traditional Marianna's pickle, spicy vinegar, garlic
Mediterranean pasta salad, sautéed vegetable, black olive, homemade basil pesto
Thai beef salad, shallot, chili, ginger, coriander, lemongrass

Seafood on ice

Sashimi

Soy, lemon, Tinian pepper

Create your own salad

Romaine, mixed green salad, Caesar dressing, house dressing, roasted nut, toasted seed,
tomato, bell pepper, parmigiano, crouton, bacon

Bakery

Ciabatta, whole wheat, soft roll, butter

Soup of the day

Katdun katne

Beef, local taro, onion, garlic

BBQ corner

Bulgogi beef ribeye, pear, soy, garlic, ginger
Herb marinated pork belly, garlic, rosemary, olive oil
Chamorro sausage, local spicy pork sausage
Moroccan chermoula, cilantro, cumin, lemon
Charcoal baked potato, bacon, sour cream

Sauces:

Fina denni, soy, onion, scallion, bird's eye chili
White fina denni, local lime, vinegar, onion, scallion, bird's eye chili
Homemade BBQ sauce, mango, pineapple, smoked paprika

Heat lamp

Local fried fish, soy, vinegar, garlic

Hot food

Pork estufao, pork shoulder, soy, lime, chili
Southern India fish curry, ginger, garlic, onion, turmeric, chili, mustard seed, coconut milk
Vegetable sukiyaki, cabbage, carrot, scallion, celery
Chamorro red rice, bacon, onion, garlic

Dessert corner

Ice cream station, assorted sprinkle, toasted almond
Hyatt Regency signature cheesecake, blueberry
Buñuelos, deep-fried dough, banana, castor sugar
Dark chocolate moist cake, chocolate ganache
Homemade cookies, chocolate chip, oatmeal, peanut butter
Sliced fruits

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Marianas Barbecue Dinner Buffet Menu 03

Appetizer

Signature roasted chicken kelaguen, *lime, chili, scallion, onion*

Papaya coco, *spicy vinegar, garlic*

Crab broccoli salad, *onion, mayonnaise, pepper*

Eggplant kelaguen, *coconut milk, chilies, onion, garlic*

Seafood on ice

Sashimi

Soy, lemon, Tinian pepper

Create your own salad

Romaine, mixed green salad, Caesar dressing, house dressing, roasted nut, toasted seed, tomato, bell pepper, parmigiano, crouton, bacon

Bakery

Ciabatta, whole wheat, soft roll, butter

Soup of the day

Chamorro corn soup

Crab, egg, onion

BBQ corner

Hawaiian pipikaula short ribs, *soy, garlic, ginger*

Pork loin, *lemon grass, nouc mam, garlic*

Chamorro sausage, *local spicy pork sausage*

Spicy squid, *gochujang, garlic, soy*

Grilled vegetable, *extra virgin olive oil, thyme*

Sauces:

Fina denni, *soy, onion, scallion, bird's eye chili*

White fina denni, *local lime, vinegar, onion, scallion, bird's eye chili*

Homemade BBQ sauce, *mango, pineapple, smoked paprika*

Heat lamp

Tinala katne, *beef, lime, garlic*

Hot food

Katdun pika, *chicken, lime, soy, chili*

Chamorro fritada, *pork, soy, onion, garlic*

Saibok, *local root vegetable, coconut cream*

Wok-fried rice, *shrimp, garlic, onion, soy sauce*

Dessert corner

Ice cream station, *assorted sprinkle, toasted almond*

Hyatt Regency signature cheesecake, *cherry*

Coconut macaroon, *shredded coconut, powdered sugar*

Crème caramel, *vanilla custard*

Homemade cookies, *chocolate chip, oatmeal, peanut butter*

Sliced fruits

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