

HYATT REGENCY AUSTIN CATERING MENU



208 Barton Springs Austin, Texas 78704. Tel: 512 477 1234. Fax: 512 480 2069



BREAKFAST BUFFETS



All Breakfast Buffets include Coffee and Tea Selection

STAYFIT

Selection of Chilled Juices

Sliced Fresh Seasonal Melon

Low Fat Yogurt, Cottage Cheese and Farmer's Cheese

Whole Grain Cereals with Dried Fruit and Nuts

Oat Bran Muffins
Sweet Butter, Jam and Preserves

Organic Egg Whites, Potatoes, Mushrooms,
Pepper and Tomato Frittata

Smoked Chicken-Apple Sausage

26.00 per guest

HYDE PARK BUFFET

Selection of Chilled Juices

Sliced Fresh Seasonal Fruit and Berries

Individual Yogurts and Granola

Bagels with Plain, Chive and Strawberry
Cream Cheeses

Fluffy Scrambled Eggs with Tomatillo and
SWB's own Smoked Onion Salsa

Texas French Toast with Bourbon-Peach
Preservers and Pecan Cream

Crispy Bacon and Grilled Sausage Links

Hyatt Signature Breakfast Potatoes

Daily Selection of Muffins, Danish, Croissants
and Breakfast Breads

Sweet Butter, Jam and Preserves

28.00 per guest

OLD PECAN STREET

Selection of Chilled Juices

Fresh Seasonal Fruit

Fluffy Scrambled Eggs with Tomatillo and
Smoked Onion Salsa

Crispy Bacon and Grilled Sausage Links

Hyatt Signature Breakfast Potatoes

Daily Selection of Muffins, Danish, Croissants
and Breakfast Breads

Sweet Butter, Jam and Preserves

25.00 per guest

Buffet service for 1 1/2 hours.

Groups of less than 25 guests, add \$75 service charge.

All prices subject to 21% Service Charge and 8.25% Sales Tax.



CONTINENTAL BREAKFAST

All Continental Breakfasts include Coffee and Tea Selection

SOCO CONTINENTAL

Selection of Chilled Juices

Fresh Seasonal Fruits

Selection of Freshly Made Bakeries,
No Two Days are Alike

Hyatt Berry Almond Croustade

18.00 per guest

TARRYTOWN CONTINENTAL BREAKFAST

Selection of Chilled Juices

Sliced Fresh Seasonal Melons and Fruits

Breakfast Tacos with Scrambled Eggs, Smoked Jalapeno
Jack, Bacon and Scallions
Premade and Served with Avocado Relish, Tomatillo and
SWB's own Smoked Onion Salsa

Cereal Station with Dried Fruits and Nuts

House made Muffins and Butter Croissants
Sweet Butter, Jam and Preserves

24.00 per guest

STAYFIT CONTINENTAL BREAKFAST

Selection of Individual Odwalla Bottled Natural Juices

Petite Fresh Fruit Shots

Breakfast Banana Split with Local Organic Granola & Low
Fat Yogurt

Fresh Bakeries to include Oat Bran and Citrus Muffins

Green and White Teas

22.00 per guest

Buffet service for 1 1/2 hours.

All prices subject to 21% Service Charge and 8.25% Sales Tax.



BREAKFAST ENHANCEMENTS



BUILD YOUR OWN GRANOLA

Enhance our Chef's Granola with your choice of the following: Coconut, Pistachios, Sliced Almonds, Fresh Berries, Dried Pineapple, Dried Cherries, Honey and Yogurt

8.00 per guest

MAKE YOUR OWN BREAKFAST TACO STATION*

Prepared in view

Warm Tortillas with Scrambled Eggs and choice of Bacon, Sausage, Potatoes or Cheese

Served with Avocado Relish, Tomatillo and Smoked Onion Salsa

9.50 per guest

BREAKFAST SANDWICH

Shaved Glazed Ham, Brie, Leek and Scrambled Egg on a Croissant

4.50 per guest

CUSTOM OATMEAL

Steele Cut Oats topped with guests' choice of Fruits, Nuts and Spice.

Selection to include: Sliced Almonds, Walnuts and Pistachios. Dried Apricots, Apples, and Raisins. Bananas, Maple Syrup, Brown Sugar, Cinnamon, Nutmeg and Ginger.

7.50 per guest

OMELET STATION*

Prepared in view

Freshly Prepared Omelets of Eggs, Egg Whites and Egg Beaters

Filled with Choice of Breakfast Meats, Cheeses and Vegetables

9.50

*Attendant required @ \$75.00 - One attendant per 100 people

All prices subject to 21% Service Charge and 8.25% Sales Tax.

PLATED BREAKFAST

All Breakfasts include Chilled Juice, Fresh Bakeries, Coffee and Tea Selection

THE ALL AMERICAN BREAKFAST

Freshly Scrambled Eggs with your choice of Smoked Bacon or Country Style Sausage.
Served with our Signature Breakfast Potatoes and Roasted Tomato

22.00 per guest

WILD MUSHROOM EGG STRUDEL

Flaky Pastry Braided around Scrambled Eggs, Wild Mushrooms, Spinach, Italian Sausage
and Fontina Cheese. Served with Warm Tomato Stew

23.00 per guest

STAYFIT FRENCH TOAST

Pecan Crusted Whole Grain French Toast, Orange Confit, Roasted Apples and
Dried Cherries. Accompanied by a Yogurt Parfait with Blueberries and Fresh Basil

25.00 per guest

SWB ORGANIC TORTILLA ESPANOLA

Eggs, Onions, Bell Peppers, Potatoes, Tomato & Cilantro
Fresh Melon

24.00 per guest

All prices subject to 21% Service Charge and 8.25% Sales Tax.



MORNING SUGGESTIONS

Today's Freshly Baked Muffins, Croissants and Danish

38.00 per dozen

Hyatt's Signature Fruit Croustade

35.00 each

Assortment of Fresh Bagels with Cream Cheese

40.00 per dozen

Breakfast Breads

Carrot, Banana-Nut and Zucchini

40.00 per dozen

Miniature Cinnamon Buns

30.00 per dozen

Coffee Cakes

Cinnamon, Apple-Cranberry, Lemon Poppy Seed and Banana-Chocolate Chip

40.00 each

Assorted Fruit Yogurts

4.00 each

Odwalla and Luna Bars

4.50 each

Yogurt and Berry Parfait with Cinnamon Crunch

6.00 each

Assorted Scones

Strawberry, Raisin and Blueberry

30.00 per dozen

Mexican Pastries

Churros Sprinkled with Cinnamon Sugar, Sopapillas with Honey and Wedding Cookies

36.00 per dozen

All prices subject to 21% Service Charge and 8.25% Sales Tax.



AFTERNOON TREATS



Jumbo Home Style Cookies
Chocolate Chunk, Peanut Butter and Oatmeal garnished with Biscotti
and Coconut Macaroons

42.00 per dozen

Chocolate Brownies, Pecan and Lemon Bars

42.00 per dozen

Sliced and Whole Fresh Fruit

7.00 per guest

Individual Texan Pecan Tarts
Served with Vanilla-Bourbon Whipped Cream

5.00 each

Full Size Candy Bars
Milky Way, Snickers and Almond Joy

3.50 each

Popcorn, Peanuts and Cracker Jacks

3.50 each

SWB Trio

Fresh Tortilla Chips with SWB's own Smoked Onion Salsa, Guacamole
and Queso

8.50 per guest

Austinuts

Deluxe Mix

Almonds, Brazil Nuts, Pecan Halves and Pistachio Kernels

32.00 per pound

Ice Cream, Frozen Yogurt and Fruit Bars
(minimum of 50 pieces)

4.50 each

Jumbo Pretzels

Served with Dijon and Yellow Mustards

4.50 each

Cookie Jar Selection

Assortment of Mini Chocolate Chip Cookies, Brownies and Macaroons

30.00 per dozen

All prices subject to 21% Service Charge and 8.25% Sales Tax.

COFFEE BREAK SOLUTIONS



Coffee, House Blend-Regular and Decaffeinated Coffee and Tea

65.00 per gallon

Assorted Bottled Odwalla Juices

Power C

Pomegranate Limeade

Tropical Energy

Strawberry C

Apple Juice

4.25 each

Regular, Diet and Decaffeinated Pepsi Soft Drinks, Still and Sparkling Waters

3.75 each

Chilled Orange, Tomato, Grapefruit and Cranberry Juices

60.00 per gallon

Dannon Light 'n Fit Smoothies

4.25 each

Starbuck's Frappuccino, Voss Bottled Water

5.50 each

Sweet Leaf Bottled Iced Teas

Lemon, Mint and Honey and Original

4.00 each

Gatorade and Sobe Life Waters

4.50 each

Red Bull and Sugar Free Red Bull

6.00 each

VIP Water Service

Filtered Water using the Natura Water System Presented in Glass Bottles served with Sliced Lemon and Limes

4.50 per guest

Iced Tea and Lemonade

Your Choice of

Lemonade, Regular Iced Tea, Flavored Iced Tea with Fresh Mint and Pineapple

50.00 per gallon

All prices subject to 21% Service Charge and 8.25% Sales Tax.



THEMED BREAKS



CRUNCH

Your guests can create their own treat by mixing:

Walnuts, Pecans, Almonds, Pistachios,
Macadamia Nuts

White Chocolate Bits, Milk Chocolate Chips,
M&M's

Raisins, Dried Cherries, Apricots, Papaya,
Pineapple

Coffee Presentation

Infused Water

12.00 per guest

ANTI-O

Dark Chocolate Blueberry Bark

Farmers Market Selection of Fruit

Raw Almonds and Pecans

House Made Granola Bars

Infused Water

Coffee Presentation

11.00 per guest

LEMON DROP

Lemon Bars

Petite Lemon Meringue Tarts

Lemon Tea Cookies

Lemon Poppy Seed Coffee Cake

House Made Lemonade

Coffee Presentation

12.00 per guest

Continental Service for 1 1/2 hours. Coffee Break Service for 1/2 hour. Additional 1/2 hour increments @ \$6.00 per guest.

All prices subject to 21% Service Charge and 8.25% Sales Tax.



THEMED BREAKS

RETRO

Jars of Old Time Candy

Fresh Popcorn

Chocolate Dipped Apple Wedges topped with Nuts and Caramel

Root Beer, Orange and Regular Sodas

Coffee Presentation

14.00 per guest

KEEP AUSTIN WEIRD

Crazy Colored Cupcakes

Individual Texas Pecan Tarts served with Vanilla-Bourbon Whipped Cream

Candied and Spiced Pecans from Austinuts

Dublin Dr. Pepper Floats with Bluebell Vanilla Ice Cream

Sweet Leaf Bottled Iced Teas

15.00 per guest

FOLK MUSIC HERO

Bagel Chips with Sun-Dried Tomato Hummus

Crisp Vegetables served with Spinach Dip

Selection of Sliced and Whole Fresh Fruit

Bowls of Dried Fruits and Nuts

Individual Odwalla Juices & Bossa Nova Acai-BlueBerry Juice

Bottled Water

Coffee Presentation

14.00 per person

CHOCOLATE MADNESS

Dark Chocolate Fudge Brownies

Crunchy Chocolate Petit Fours

Miniature Cheesecake Squares dipped in Dark Chocolate

Fresh Fruit served with Orange-White Chocolate Fondue

Starbuck's Frappuccino (Caramel, Chocolate and Vanilla)

Coffee Presentation

15.00 per person

I WANNA BE A ROCK STAR!

Mini Sliders

Pitchers of Tater Tots

Frozen Grapes

Green M&Ms and Boxes of Candy Cigarettes

Red Bull and Gatorade

Extra Strong Coffee Presentation

16.00

Continental Service for 1 1/2 hours. Coffee Break Service for 1/2 hour. Additional 1/2 hour increments @ \$6.00 per guest.

All prices subject to 21% Service Charge and 8.25% Sales Tax.



THEMED BREAKS

EXECUTIVE ALL DAY BREAK PACKAGE

CONTINENTAL BREAKFAST

Assorted Chilled Juices
Sliced Fresh Fruit Display
Today's Selection of Breakfast Pastries
served with Jams, Jellies and Sweet Butter
Coffee Presentation

MID MORNING REFRESH

Coffee Presentation
Assorted Pepsi Soft Drinks

AFTERNOON BREAK

Whole Fresh Fruit
Texas Sized Cookies
Chocolate Chip, Peanut Butter, Oatmeal garnished with Biscotti and Coconut Macaroons
Coffee Presentation
Assorted Pepsi Soft Drinks
Bottled Iced Teas and Lemonade

38.00 per guest

PREMIUM ALL DAY BREAK PACKAGES

CONTINENTAL BREAKFAST

Assorted Chilled Juices
Sliced Fresh Fruit Display
Assortment of Premade Breakfast Tacos
with SWB's own Smoked Onion Salsa and Tomatillo Sauce
Today's Assortment of Breakfast Pastries
Coffee Presentation

MID MORNING BREAK

Make Your Own Trail Mix
Bowls of Granola, Assorted Nuts and Dried Fruits
Whole Fresh Fruit
Coffee Presentation, Assorted Pepsi Soft Drinks

AFTERNOON BREAK

Sliced Fresh Fruit
Lemon Bars, Brownies and Blondies
Coffee Presentation
Assorted Pepsi Soft Drinks, Bottled Iced Teas and Lemonade

44.00 per guest

Continental Service for 1 1/2 hours. Coffee Break Service for 1/2 hour. Additional 1/2 hour increments @ \$6.00 per guest.

All prices subject to 21% Service Charge and 8.25% Sales Tax.



LUNCH



All lunch items include Bread Service, Coffee and Tea

LUNCH #1

Caesar Salad with Garlic Crostini and Shaved Parmesan

Spiced Rubbed Chicken Breast served on a Bed of Saffron-Herb Orzo with Broccolini and Thyme Bordelaise

Apple Galette

30.00 per person

LUNCH #2

Corn and Radish Salad

Fresh Corn, Cilantro, Radish, Watercress, Green Onion, Jalapeno and Lime Dressing

Seared Chili Marinated Shrimp and Scallops
Roasted Poblano Salsa, Fingerling Potatoes

Chocolate Ancho Decadence with Raspberry Sauce

34.00 per guest

LUNCH #3

Endive Salad with Bleu Cheese and Roasted Pecans with Red Pear Dressing

Herb Grilled Salmon over Vegetable and Potato Hash with Caper Butter Sauce

Peach Cobbler with Fresh Whipped Cream

31.00 per guest

LUNCH #4

Tableside Served Spinach Salad with Roasted Shallots, Tomatoes, Feta and Mustard Vinaigrette Dressing

Medallions of Top Sirloin with Twiced Stuffed Smoked Cheddar Potatoes and Lime-Herb Sauce

Seasonal Fruit Tart

33.00 per guest

All prices subject to 21% Service Charge and 8.25% Sales Tax.

LUNCH

All lunch items include Bread Service, Coffee and Tea

LUNCH #5

Texas Garden Greens with Cucumbers, Carrots, Tomatoes and Pine Nuts with Cabernet Dressing

Chicken Provencal with White Beans, Artichokes, Tomatoes and Olives

Lemon Meringue Pie

30.00 per guest

LUNCH #6

Arugula with Mango and Tomatoes Served with Avocado-Lime Dressing

Delmonico Steak with Sweet Potato Cake and Corn-Black Bean-Poblano Salsa

Praline Cheesecake

37.00 per guest

LUNCH #7

Mediterranean Salad

Baby Cucumbers, Sweet Peppers, Vine Tomatoes, Sweet Onions and Kalamata Olives with Feta and Basil Vinaigrette

Pan Seared Sea Bass

Stewed Beans, Roasted Poblano Salsa

Strawberries and Aged Balsamic, Almond Crisps and Lemon Sorbet

33.00 per guest

LUNCH #8

Peppervine Salad

Pulled Chicken Served on a bed of Field Greens with Grapes, Pure Luck Goat Cheese and Balsamic Vinaigrette

Linzer Shortcake with Berries

32.00 per guest

All prices subject to 21% Service Charge and 8.25% Sales Tax.



LUNCH ALTERNATIVE OPTIONS



MONDAY

Cheese Agnolotti with Tomato Coulis and Steamed Vegetables

TUESDAY

Vegetable Torte with Roasted Nut Pesto and Cherry Tomato Salad

WEDNESDAY

Curried Vegetable Ragout with Basmati Rice and Steamed Broccoli

THURSDAY

Spinach, Herb and Walnut Galette served with Grilled Roma Tomato and Spicy Yogurt Sauce

FRIDAY

Vegetable Risotto Cake with Zucchini, Squash Ribbons and Mushroom Ragout

SATURDAY

Roasted Eggplant and Braised Lentils with Tahini Sauce and Seasonal Vegetables

SUNDAY

Tofu and Grilled Vegetable Napoleon with Yellow Pepper Coulis

All vegetarian option requests must be made in advance and included in the guarantee.

LUNCH BUFFETS



SOUTHWEST BISTRO

Tortilla Soup with Avocado, Sour Cream and Lime

Green Chile Corn Bread, Butter and Local Honey

Southwestern Caesar Salad with Roasted Corn, Black Beans and Garlic Chipotle Chili Dressing

Jicama Cilantro Mango Salad

Oven Roasted Sea Bass, Three Bean Stew and Roasted Poblano Salsa

Ancho Short Ribs with Chili Barbecue

SWB Mac 'n Cheese, Ham, Chilies and Three Cheeses

Individual Lemon and Tequila Tarts

38.00 per guest

Buffet service for 1 1/2 hours.

Groups of less than 25 guests add a \$75 service charge.

ALTO

Roasted Tomato and Bell Pepper Soup

Grilled Asparagus with Herbed Bread Crumbs, Gorgonzola Cheese and Toasted Pinenuts

Roasted Radicchio and Arugula Salad, Reggiano and Toasted Hazelnuts

Searched Salmon with Caponata

Roasted Chicken Breast with New Potatoes, Tomatoes, Portobello

Assorted Antipasti of Olives, Roasted Tomato and Bruschetta

Ciabatta Bread

Tiramisu and Amaretto Cookies

36.00 per guest

All prices subject to 21% Service Charge and 8.25% Sales Tax.

LUNCH BUFFETS

STAY FIT

Tomato White Bean Soup

Arugula Bosc Pear and Reggiano Salad, Lemon-Grape Seed Vinaigrette

Avocado and Tomato Salad, Cumin Dressing

Grilled Sage Chicken Breast with Mixed Grains, Herb Jus

Today's Catch with Lemon Confit and Broccolini

Whole Wheat Penne Pasta with Romano Beans, Goat Cheese

Green Tea and Honey Panna Cotta

39.00 per guest

NEW YORK DELI

Chef's Soup du Jour

Romaine Caesar Salad with Garlic Crostini

Bean Salad with Crisp Vegetables and White Balsamic Vinaigrette Dressing

Potato Salad tossed with Chipotle-Mustard Dressing

THE BUTCHER'S FARE

Tuna Salad

Garlic Seared Roast Beef

Honey Glazed Smoked Ham

Roasted Turkey Breast

Swiss, Cheddar and Provolone Cheeses

Regional Bread Presentation

Individual Bags of Potato Chips

New York Black and White Cookies

Carrot Cake served with Caramelized Walnuts

33.00 per guest

BBQ

Southern Yukon Gold Potato Salad

Texas Slaw

Sweet Potato Salad with Country Ham

Fresh Fruit with Lime-Cilantro Syrup

Barbecued Chicken Breast

Slow Cooked and Smoked Beef Brisket

Smoked Pork Ribs

Creamed Corn

Beer Braised Cowboy Beans

Assorted Rolls, Biscuits and Cornbread with Honey Butter

Amy's Mexican Vanilla Ice Cream and Blackberry-Peach Cobbler

38.00 per guest

Buffet service for 1 1/2 hours.

Groups of less than 25 guests add a \$75 service charge.

All prices subject to 21% Service Charge and 8.25% Sales Tax.



LUNCH BUFFETS

THE LOCAL MARKET

Shots of Local Organic Gazpacho

Micro Greens, Citrus Segments, Texas Purple Onions, and Tomatoes Served with Lime Vinaigrette

Roasted Corn, Shrimp and Avocado Salad

Marinated Roasted Pepper Salad

Mini Sandwiches

Cuban Panini

Reuben

Roasted Peppers and Eggplant

Petite Fresh Fruit Shots

Seasonal Miniature FruitTarts

Amy's Mexican Vanilla Ice Cream

34.00 per guest

SOUP 'N SANDWICH

Cream of Asparagus Soup

Vegetarian Minestrone Soup

Cold Paella Salad

Grilled Peach, Pecan and Lime Salad

Green Bean, Red Onion and Roasted Potato Salad with Rosemary Vinaigrette

Assorted Pre-made Sandwiches

Chicken, Artichoke, Arugula and Mozzarella Melt

Oven Roasted BBQ Pulled Pork on a Roll

Roast Beef and Cheese with Horseradish on a Hoagie Roll

Vegetable Antipasto Stuffed Pita

Assorted Ms. Vickie's Potato Chips

Miniature Brownie and Cookie Bites

35.00 per guest

Buffet service for 1 1/2 hours.

Groups of less than 25 guests add a \$75 service charge.

All prices subject to 21% Service Charge and 8.25% Sales Tax.



PRESENTATION STATIONS



MAKE YOUR OWN COBB SALAD STATION

Freshly Tossed Salad with Monterey Jack, Avocado, Smoked Turkey, Bleu Cheese, Bacon, Tomatoes, Hard Boiled Eggs, Texas Sweet Onions and Pickled Jalapenos with Choice of Buttermilk Ranch or Chenin Blanc Vinaigrette

12.00 per guest

TASTE OF TEXAS

Elgin Sausage and Austin Brisket of Beef

BBQ Pork Ribs
Served with Traditional and Chipotle BBQ Sauces

Pickled Okra

Biscuits and Cornbread Muffins

Jalapeno-Cheddar Mashed Potatoes and Borracho Beans

17.00 per guest

* Requires an attendant at \$75.00 each plus tax
Station service for 1 1/2 hours.

CRABCAKE SLIDERS*

Prepared in view

Crabcakes
Micro Arugula and Chipotle Remoulade served on a Soft Grilled Roll

14.50 per guest

CRUDITÉS

Broccoli, Snow Peas, Celery and Carrots, Pumpkin Seeds. Olive and Roasted Tomato Tapenade, Spinach-Ranch, Sesame Crackers and Wasa Crisps

7.50 per guest

ANTIPASTO AND GRILLED VEGETABLES

Dry Italian Salami and Proscuitto presented with Marinated Manchego and Mozzarella.

Marinated Vegetables to include: Peppers, Long Stem Artichoke Hearts, Cipollini Onions and Assorted Olives. Grilled Asparagus, Pesto Squash, Zucchini and Tomatoes

10.00 per guest

ARTISANAL CHEESE SELECTION

Handcrafted Cheese with Lavosh and Baguettes.
Red Wine Dark Fruit Chutney, Local Honey, Toasted Nuts and Roasted Fruits

9.50 per guest

All prices subject to 21% Service Charge and 8.25% Sales Tax.



PRESENTATION STATIONS

AVOCADO AND SHRIMP SALAD*

Prepared in view

Ceviche Style Shrimp Salad served in an Avocado Half
Drizzled with Cold Pressed Extra Virgin Olive Oil

10.00 per guest

BUILD YOUR OWN QUESADILLA STATION*

Prepared in view

Chicken, Fajita Beef and Pulled Pork

Your Choice of Oaxaca Cheese or Cheddar Cheese, Onions and Peppers

Served with Guacamole, Sour Cream, Pico De Gallo and SWB's own Smoked Onion Salsa

11.00 per guest

CLASSIC PASTA STATION*

Prepared in view

Selection of Freshly Prepared Penne, Tortellini and Orecchiette Pastas
Tossed with Spicy Marinara or Pesto Cream

Your Choice of Julienne Chicken, Artichokes, Tri-Color Peppers, Mushrooms, Peas and
Baby Shrimp

16.00 per guest

SOUTHWESTERN STATION

Chili and Spicy Taco Beef

Jalapeno Cheese Sauce

Diced Tomatoes, Shredded Lettuce, Chopped Onions, Sliced Jalapenos

Sour Cream and SWB's own Smoked Onion Salsa

Served with Warm Corn Tortillas and Taco Shells

12.00 per guest

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Station service for 1 1/2 hours.

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PRESENTATION STATIONS

FRESH FRUIT DISPLAY

Selection of Fresh Seasonal Fruits and Berries
Served with Chocolate Fondue, Whipped Cream and
Honey-Nut-Vanilla Sauce

8.00 per guest

PANCETTA ONION TART

Caramelized Onions, Bacon, Fresh Herbs and Cream in a
Puff Pastry Shell

9.00 per guest

SWEET ENDINGS DESSERT STATION

Chocolate Dipped Strawberries

Fruit Tartlettes

Cheesecake Squares

White & Dark Chocolate Mousse Cups

Miniature Chocolate Decadence Cakes

13.00 per guest

* Requires an attendant at \$75.00 each plus tax
Station service for 1 1/2 hours.

All prices subject to 21% Service Charge and 8.25% Sales Tax.



CARVING STATIONS



ROASTED TURKEY BREAST*

Spinach Salad with Roasted Mushrooms and Bacon

Wild Rice and Creamed Corn

Cranberry-Orange Relish

Silver Dollar Rolls

(serves 25 guests)

18.00 per guest

OVEN ROASTED GARLIC BEEF TENDERLOIN*

Caesar Salad with Hand Shaved Parmesan

Roasted Garlic Whipped Potatoes

Horseradish Cream

Whole Grain and Dijon Mustard Assortment of Breads

(Serves 25 guests)

26.00 per guest

* Requires an attendant at \$75.00 each plus tax
Station service for 1 1/2 hours.

All prices subject to 21% Service Charge and 8.25% Sales Tax.

CARVING STATIONS

BOURBON GLAZED SLOW ROASTED HAM*

Black Bean and Pepper Salad

Red Rice

Java Spiked Red Eye Gravy

Cornbread

(serves 30 guests)

18.00 per guest

SMOKED PRIME RIB*

Potato and Bleu Cheese Salad

Chipotle-Honey Creamed Corn

Mustard-Barbecue Sauce

Silver Dollar Rolls

(serves 25 guests)

24.00 per guest

SALMON EN CROUTE

Mandarin Orange, Pecan and Arugula Salad

Lemon Grass and Fennel Sauce

Shrimp Hush Puppies

(serves 30 guests)

22.00 per guest

* Requires an attendant at \$75.00 each plus tax
Station service for 1 1/2 hours.

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HORS D'OEUVRES



COLD

Tamarind Ahi Poke in a Crispy Wonton

4.50 each

Charred Lamb and Moroccan Vegetable Relish in a Phyllo Cup

4.50 each

Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Polenta Crouton

4.50 each

Smoked Salmon & Fresh Dill in an Olive Oil Bread Cup

4.00 each

Seasoned Roast Beef Roulade stuffed with Goat Cheese

3.75 each

Smoked Ham and Cream Cheese on Toast Round

3.75 each

Minimum of 25 pieces per selection.

Optional Butler Attendant @ \$35.00 per attendant, plus tax per hour.

Lobster and Tarragon Aioli, Wonton Basket

4.75 each

Shrimp BLT with Smoked Bacon, Tarragon Aioli

4.50 each

Chicken Liver Mousse with Port Wine on Pumpernickel

4.00 each

Proscuitto Wrapped Asparagus

4.00 each

Tiny Tomato Caprese with Organic Olive Oil and Micro Basil

3.75 each

Pecan Pork Tenderloin, Spiced Apricot Chutney

3.75 each

Jumbo Lemon Shrimp served with Red Sauce

4.75 each

Oysters on the Half Shell served with Poivre Mignonette and Tabasco Sauces

4.50 each

Chilled Seared Shrimp with Orange Dust on Arugula

4.50 each

Tuna Tataki in Cucumber Cup

4.50 each

Salami Coronet with Cream Cheese and Spanish Olive

3.75 each

Roma Tomato, Mozzarella and Basil Bruschetta

3.75 each

All prices subject to 21% Service Charge and 8.25% Sales Tax.



HORS D'OEUVRES

HOT

Mini Crab Cake
Jumbo Lump Crab Meat with Onions and Peppers

4.75 each

Tandori Chicken Skewers with Cucumber Raita and Garam Masala

3.75 each

Smoked Salmon and Asparagus Turnover

3.75 each

Breaded Artichoke with Goat Cheese

3.75 each

Coconut Chicken Tenderloin
Marinated in Coconut Milk, Breaded in Shredded Coconut

3.75 each

Chicken Quesadilla
Southwestern Seasoned Shredded Chicken with Jack and Cheddar Cheeses in a Flour Tortilla

3.75 each

Minimum of 25 pieces per selection.

Optional Butler Attendant @ \$35 per attendant, plus tax per hour.

Sweet Grass Chevre Tart with Bacon

4.50 each

Thai Chicken Satay with Basil Peanut Sauce

4.25 each

Beef and Asparagus Brochette with Balsamic Demi

4.75 each

Fried Jalapenos Stuffed with Cheddar Cheese

3.75 each

Spanakopita - Mediterranean Filo Triangle stuffed with Spinach and Feta Cheese

3.75 each

Salt Cured Salmon Tarts with Preserved Lemon and Fennel Herb Salad

3.75 each

Mushroom Caps with Choice of Boursin and Spinach

4.00 each

Singapore Pork Satay with Nuóc Cham

3.75 each

Tomato, Basil and Goat Cheese Tarts with Black Olive and Lemon Oil

3.75 each

Miniature Fish Cake with Citrus Aioli

4.00 each

Mini Braised Artichoke and Pepper Pizza

3.75 each

Vanilla Foam with Fingerling Potato Chip

3.75 each

Moroccan Lamb Phyllo Roll with Tahini Dip

4.75 each

Sea Scallop wrapped in Applewood Smoked Bacon

4.50 each

All prices subject to 21% Service Charge and 8.25% Sales Tax.



HORS D'OEUVRES

HOT

Petite Baked Spinach Dip, Crispy Pita Chips

3.75 each

Roasted Petite Lamb Chop with Rosemary Mustard

4.75 each

Minimum of 25 pieces per selection.

Optional Butler Attendant @ \$35 per attendant, plus tax per hour.

All prices subject to 21% Service Charge and 8.25% Sales Tax.



PERSONAL PREFERENCE



PERSONAL PREFERENCE
your choice in fine dining

GUESTS CHOOSE THEIR OWN ENTRÉE IN A BANQUET SETTING.

- Better than the standard dual-entrée option, more elegant than the casual buffet
- We feature four-course meals with a choice of four entrees. The planner chooses the appetizer, salad and dessert in advance.
- A custom printed menu featuring four entrée selections is provided for guests at each setting.
- Specially trained servers take your guests' order as they are seated.
- An option designed to satisfy individual tastes and preferences.

All prices subject to 21% Service Charge and 8.25% Sales Tax.



PERSONAL PREFERENCE MENU

All Dinners include Bread Service, Coffee and Tea

PLANNER'S CHOICE APPETIZERS

Goat Cheese and Oven-Dried Tomato Strudel with Pesto Sauce

Corn Bisque with Almond Beignet

Crab Cake with Watercress Remoulade

Wild Mushroom Ravioli with Madeira Sauce

PLANNER'S CHOICE SALAD

Bibb and Endive Salad with Asian Pears, Sun-Dried Cherries and Bleu Cheese with Champagne Vinaigrette

Mesclun Greens with Cucumbers, Tomatoes, Olives and Garlic Crouton with Oregano-Caper Dressing

Arugula with Pine Nuts, Prosciutto and Pecorino Romano with Avocado Dressing

PLANNER'S CHOICE DESSERT

Our Pastry Chef's Dessert Sampler
Fruit Tart, Chocolate Decadence, White Chocolate Mousse Cup and Cheesecake

Spice Cake with Caramelized Apples

Panna Cotta with Caramel and Fresh Berries

All prices subject to 21% Service Charge and 8.25% Sales Tax.



PERSONAL PREFERENCE MENU



All Dinners include Bread Service, Coffee and Tea

INDIVIDUAL GUEST'S CHOICE ENTRÉES

(Planner chooses four items including one vegetarian option)

Steak au Poivre

Black Pepper Crusted Beef Medallions in Cognac and Cracked Black Pepper Cream Sauce

Beef Medallions

Grilled Tenderloin of Beef with Red Wine Reduction and Roquefort Cheese

Pan Roasted Grouper

Served with Roasted Fingerling Potatoes & Corn Salsa

Salmon Medallions

Served with New Potato, Artichoke and Mushroom Ragout, Fennel-Lemongrass Sauce

Grilled Chicken

Served with Fontina and Sage Risotto, Asparagus and White Wine Jus

Herb Crusted Chicken

Chicken Breast with Roasted Poblano Chili Relish

Mediterranean Purse (Vegetarian)

Couscous and Fresh Vegetables in Phyllo over Fire Roasted Red Pepper Coulis

Chef's choice of accompaniments

75.00 per guest

All prices subject to 21% Service Charge and 8.25% Sales Tax.

DINNER



All Dinners include Bread Service, Coffee and Teas

DINNER #1

Chef's Soup du Jour

Garden Greens with Goat Cheese, Candied Walnuts and Roasted Fruit with Raspberry Vinaigrette

Filet Mignon with Demi Glace, Mushroom Compote and Pommes Dauphinoise

Espresso Panna Cotta

59.00 per guest

DINNER #2

Fresh Jumbo Crab Cake served over Pepper Relish

Arugula, Pear and Reggiano Salad with Chives, Pine Nut Pesto

Herb Crusted Chicken Breast with Leek Orzo Risotto, Marjoram, Syrah Sauce

Chocolate Pots du Crème

45.00 per guest

DINNER #3

Sliced Mushroom Strudel with Feta and Red Pepper Coulis

French Served Spicy Greens with Preserved Lemon, Chick Peas, Parmesan and Peppercorn Vinaigrette

Seared Mahi Mahi on Roasted Asparagus, Saffron Cream, Mashed Potatoes

Flourless Dark Chocolate Cake with Chocolate Ganache

49.00 per guest

All prices subject to 21% Service Charge and 8.25% Sales Tax.

DINNER

All Dinners include Bread Service, Coffee and Teas

DINNER #4

Shellfish Bisque with Rock Shrimp

Baby Greens with Sesame Goat Cheese and Tomatoes
with Caper-Olive Dressing

Beef Strip Loin served with Pesto Potatoes, Asparagus
and Crimini-Marsala Sauce

Chocolate Marquise

48.00 per guest

DINNER #5

Chili Seared Shrimp

Asparagus and Mushroom Salad with Citrus Vinaigrette

Grilled Chicken and Salmon Filet in Champagne-Mustard
Sauce with Mushroom and Potato Cakes

Caramel and Dark Chocolate Mousse Pyramid with Crispy
Hazelnut

49.00 per guest

DINNER #6

Duchess Potato Soup

House Greens with Teardrop Tomatoes, Cucumbers,
Carrots and Radishes with Spicy Lemon Dressing

Chicken Picatta
in Lemon Caper Sauce

Pecan Pie with Orange and Kumquat Compote

44.00 per guest

All prices subject to 21% Service Charge and 8.25% Sales Tax.



DINNER

All Dinners include Bread Service, Coffee and Teas

DINNER #7

Caprese Salad with Tomatoes, Mozzarella and Petite Greens

Three Mushroom Bisque with Madeira Cream

Beef Tournedos & Sea Scallops

Sauteed in Butter and Garnished with Sauce Choron and Chantarelle Mushrooms

Almond Lemon Cake

64.00 per guest

DINNER #8

Crab and Corn Chowder

Rainbow Salad of Watercress, Radicchio and Jicama, Orange and Grapefruit Segments served with Lemon Garlic Vinaigrette

Grilled Jerk Chicken & Chili Seared Shrimp served with Tropical Fruit Salsa

Key Lime Popsicle dipped in Dark Chocolate and Drizzled with Raspberry Sauce

61.00 per guest

All prices subject to 21% Service Charge and 8.25% Sales Tax.



DINNER ALTERNATIVE OPTIONS



MONDAY

Grilled Vegetable Wellington with Red Pepper Coulis

TUESDAY

Grilled Eggplant and Goat Cheese Strudel, Fire Roasted Pepper Sauce, Organic Olive Oil

WEDNESDAY

Wild Mushroom Ravioli with Pesto Cream
Oven Roasted Tomatoes and Seasonal Vegetables

THURSDAY

Lentil Cutlet with Sauteed Spinach and Roasted Garlic Cream Sauce

FRIDAY

Spinach and Mushroom Strudel with Smoked Tomato Reduction

SATURDAY

Vegetable Couscous Pouches with Butternut Squash Puree

SUNDAY

Soba Noodles and Grilled Tofu with Ginger-Vegetable Broth

All vegetarian option requests must be made in advance and included in the guarantee.

DINNER BUFFETS

LADY BIRD LAKE BUFFET

Tossed Seasonal Greens with Cherry Tomatoes,
Cucumbers and Alfalfa Sprouts
Choice of Chenin Blanc Vinaigrette and Ranch Dressings

Lemon Marinated Mushroom Salad with Freshly Shaved
Pecorino Cheese

Petite Medallions of Top Sirloin Steak with Bordelaise Demi
Glace

Herb Grilled Chicken with 24-hour Tomato Provencal
Sauce, Black Olives and Capers

Grilled Salmon with Dill-Mustard Sauce

Scalloped Sweet Potato Cakes

Grilled Seasonal Vegetables with Herb Oil

Miniature Two Bite Desserts
Mini Macaroons, Brownies, Pecan Tartlets

48.00 per guest

Buffet service for 1 1/2 hours.
Groups of less than 25 guests, add a \$75 service charge.

ITALIAN BUFFET

Minestrone Genovese

Grilled Tomatoes topped with Seasoned Bread Crumbs
and Balsamic Vinegar

Insalata Caprese topped with Basil and Organic Olive Oil
Simple Greens tossed with Basil Oil and Parmesan

Chicken Saltimbocca finished with Marsala Sauce

Penne Bolognese with Garlic Bread

Zucchini with Pine Nuts, Mint and Raisins

Pork Piccata al Limone

Bread with Garlic Butter

Cannoli, Almond Biscotti, Tiramisu and Torte di Ricotta e
Frutta

47.00 per guest

SWB DINNER BUFFET

Fresh Guacamole Station
Smoked Onion-Salsa

Peppervine Salad
Romaine Lettuce, Red Grapes, Goat Cheese with Pulled
Chicken, Sugar Glazed Roasted Pecans with Balsamic
Vinaigrette

Corn and Radish Salad
Fresh Corn, Cilantro, Radish, Watercress, Green Onion
with Jalapeno-Lime Vinaigrette

Smoked Pork, Onion & Mushroom Tamale
Corn Masa, Pork and Shiitake Mushroom Stew

Grilled NY Steak with Spiced Tomato Salsa

Roasted Garlic Three Way Potatoes
Purple, Red and Fingerling Potatoes with Shallots & Thyme

Oven Roasted Grouper
Three Bean Stews with Roasted Poblano Salsa

Orange Flan, Seasonal Fruit Cobbler and Chocolate Ancho
Cake

45.00 per guest

All prices subject to 21% Service Charge and 8.25% Sales Tax.



WINE LIST



HYATT'S SIGNATURE SELECT WINES

By Folio Studios and Michael Mondavi, Bottled and Cellared in Napa Valley

- Canvas by Michael Mondavi, Chardonnay, California 34.00
- Canvas by Michael Mondavi, Merlot, California 34.00
- Canvas by Michael Mondavi, Cabernet Sauvignon, California 34.00

CHAMPAGNE & SPARKLING WINES

- Iron Horse, 65.00
- Segura Viudas, Brut Reserva Sparkling, Catalonia, Spain 34.00
- Taittinger, Brut, Champagne, 73.00
- Veuve Clicquot, Brut, Champagne, 125.00

SWEET WHITE & BLUSH WINES

- Beringer, White Zinfandel, California 32.00
- Clean Slate, Riesling, Mosel, Germany..... 32.00

DRY LIGHT INTENSITY RED WINES

- Fish Eye, Pinot Grigio, California 32.00
- Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy 43.00
- Silver Birch, Sauvignon Blanc, Marlborough, New Zealand 34.00

DRY MEDIUM INTENSITY WHITE WINES

- Cakebread Cellars, Sauvignon Blanc, Napa Valley, California 63.00
- Chateau Ste. Michelle, Chardonnay, Columbia Valley, 36.00 Washington
- Sonoma Cutrer, Chardonnay, Russian River Ranches, Sonoma . 47.00 Coast, California
- Franciscan, Chardonnay, Napa Valley, California 40.00

DRY LIGHT TO FULL INTENSITY RED WINES

- De Loach, Pinot Noir, Winemaker's Blend, California, 2007 41.00
- La Crema, Pinot Noir, Sonoma Coast, California, 2007 52.00
- MacMurray Ranch, Pinot Noir, Sonoma Coast, California, 2007 .. 43.00
- Castello Banfi, Chianti Classico, Riserva, Tuscany, Italy, 2007 ... 46.00
- Rosenblum, Zinfandel, Vintners Cuvee Millenium, California 37.00
- St. Francis Vineyards, Zinfandel, Old Vines, Sonoma, 56.00 California, 2006
- High Note, Malbec, Uco Valley, Mendoza, Argentina, 2007 34.00
- Franciscan, Merlot, Napa Valley, California, 2006 53.00
- Jacob's Creek, Cabernet Sauvignon, SE Australia, 2006 32.00
- Lyeth, Cabernet Sauvignon, L de Lyeth, California, 2006 39.00
- Penfolds, Shiraz, Coonawara, South Australia, 2006 63.00
- Marchesi di Frescobaldi, Chianti Rufina, Riserva, Tuscany, 55.00 Italy, 2005

Upgraded Wines Available as Advanced Order. Ask us for our list.

All prices subject to 21% Service Charge and 8.25% Sales Tax.



BEVERAGES



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.

| | Signature |
|----------------------------|-----------|
| First Hour | 15.00 |
| Second Hour | 10.00 |
| Each Additional Hour | 8.00 |

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 |
|---------------------------------|-----------|
| Cocktails | 7.00 |
| Domestic Beer | 5.00 |
| Premium and Imported Beer | 5.50 |
| Select Wine | 7.00 |
| Mineral Water/Juices | 3.00 |
| Soft Drinks | 3.00 |
| Cordials | 8.50 |
| Champagne (by the glass) | 7.50 |

*\$75.00 Setup fee for Cash Bars waived if sales exceed \$400 per Bar

BEVERAGES

CASH BARS*

This package includes a Full Bar Setup

| | |
|---------------------------------|-----------|
| | Signature |
| Cocktails | 7.50 |
| Domestic Beer | 5.50 |
| Premium and Imported Beer | 6.00 |
| Select Wine | 7.50 |
| Mineral Water/Juices | 3.75 |
| Soft Drinks | 3.75 |
| Cordials | 9.00 |
| Champagne (by the glass) | 8.50 |

SPECIALTY DRINKS *

| | |
|---|------|
| Classic Margarita or Mexican Martini..... | 7.50 |
| Served with a Salted Rim and Olives | |
| Mojito of the Season..... | 7.50 |
| Choose one | |
| Classic Mint, Peach or Raspberry | |

LABOR CHARGES

| | |
|-----------------------------|-------|
| Bartenders:..... | 75.00 |
| Each up to three (3) hours | |
| Each additional hour @ \$25 | |
| Waiter Fee:..... | 75.00 |
| Each up to three (3) hours | |
| Each additional hour @ \$25 | |

*\$75.00 Setup fee for Cash Bars waived if sales exceed \$400 per Bar

