

TASTE OF *summer*



575 Memorial Drive
Cambridge, Mass 02139
Tel: 617 492 1234
hyatt.com

BREAKFAST



HYATT SIGNATURE CONTINENTAL

Local and Seasonally Inspired Fruit, Bakery Selection
And Specialties
Selection of Chilled Juices
Coffee and Tazo Tea Selection

24.00 Per Guest

ENHANCEMENTS:

72 LAYER BISCUIT SANDWICH*

Cage Free Fried Eggs, Smoked Mozzarella Roasted Sweet
Peppers and Basil or
Country Turkey Sausage Patty, Hot Pepper Jam and
Grilled Lucky Boy Tomato on 72 Layer Buttermilk
Biscuit

8.00 Per Guest

EGG STATION*

Cage Free Eggs and Omelets with Seasonal Inspired
Ingredients to Include:
Squash Blossoms, Vermont Goat Cheese, Cabot White
Cheddar, All Natural Bacon,
Peppered Ham, Oyster Mushrooms and Local Heirloom
Tomato Salsa

12.00 Per Guest

GRIDDLE CAKES*

Maine Wild Blue Berry Griddle Cakes & Maple Syrup
Kenyon Mills Stone Ground Corn Johnny Cakes, Apple
Butter

12.00 Per Guest

OATMEAL AND GRANOLA

Customize with Brown Sugar, Flame Raisins, Roasted
Fruits, Dried Fruits, Cranberry Honey, Almond Milk
and Vanilla Yogurt

10.00 Per Guest

* requires an attendant at \$200.00 each plus tax



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BREAKFAST BUFFET



THE FARM

Local and Seasonally inspired Fruit and Bakery Selection, no two days are alike
Selection of Chilled Juices
Coffee and Tazo tea
Scrambled Eggs with Vermont Creamery Mascarpone Cheese and Chives
Corn Cobb Smoked Bacon and Hickory Smoked Sausage Links
Herb Roasted Potatoes with Caramelized Onions
Coffee and Tazo Tea Selection

24.00 Per Guest

SUSTAINABLE

Local and Seasonally Inspired Fruit, Bakery Selection And Specialties
Selection of Chilled Juices
Coffee and Tazo Tea Selection
Cage Free Scrambled Eggs
North Country Smoke House All Natural Apple wood Smoked Bacon and Link Sausage
Local Harvest Breakfast Potato Hash Browns

34.00 Per Guest



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BREAKFAST BUFFET



EGGS N TOAST

Local and Seasonally Inspired Fruit, Bakery Selection
And Specialties
Selection of Chilled Juices
Coffee and Tazo Tea Selection
Individual Goat Cheese and Egg Tarts
Roasted Apple French Toast with Sugarman's of
Vermont Maple Syrup
House Made Granola, Dried Fruits and Local Grass-Fed
Whole Milk Yogurt

14.00 Per Guest



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BREAKS



CRISP

Grilled Herb Crostini, Bagel Chips & Poppadom
Fresh Local Vegetable Sampling
White Bean Hummus, Heirloom Tomato Bruschetta
Grilled Portabella Pate
Lavender Iced Tea

15.00 Per Guest

SPICE

Harissa Spiced Almonds
Smoked Cheddar Kettlecorn from Popcorn,
Spiced Chocolate Truffles
Chilled Organic Black Chai Tea
Coffee Presentation

16.00 Per Guest

RETRO

Jars of Old Time Candy
Fresh Popcorn
Chocolate Dipped Apple Wedges Topped with Nuts and
Caramel
Tommy's All Natural Naked Sodas
Coffee Presentation

15.00 Per Guest

REFRESH

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 Trader's Point Yogurt Smoothies

15.00 Per Guest

ANTI-O

Dark Chocolate Blueberry Bark
Farmers Market Fruit Selection
Raw Almonds and Pecans
Homemade Granola Bars
Infused Water

15.00 Per Guest

LOCAL TREATS

Taza Stone Ground Organic Chocolate
Popcorn, Gourmet Kettlecorn
Mini Whoopie Pies, Chocolate, Lemon Poppy and Red
Velvet
Ipswich Brewing Company Sodas
Coffee Presentation

17.00 Per Guest



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COFFEE BREAK SOLUTIONS

TODAY'S FRESH BAKERIES

50.00 Per Dozen

ASSORTMENT OF BAGELS

With Cream Cheese

50.00 Per Dozen

WHOLE MARKET FRUITS

Seasonal Selection, Fully Ripened

48.00 Per Dozen

JUMBO HOME-STYLE COOKIES

Chocolate Chunk, Peanut Butter and Oatmeal Garnished with Biscotti and Coconut Macaroons

50.00 Per Dozen

CHOCOLATE BROWNIES, PECAN AND LEMON BARS

50.00 Per Dozen

ASSORTED ORGANIC ENERGY BARS

Kind, Cliff and Odwalla

5.00 Per Each

YOGURT PARFAITS

Layered Yogurt, Seasonal Fruit Compote and Homemade Granola

5.00 Each

YOU ARE WHAT YOU EAT

Fruit Nut and Chocolate, Fruit Nut and Yogurt, Berries Mix

8.00 Per Bag

COFFEE

Freshly Brewed Regular and Decaffeinated Coffee, Tazo Tea

72.00 Per Gallon

CHILLED JUICES

Orange, Grapefruit and Cranberry

1.00 Per Pitcher

PEPSI REGULAR, DIET AND DECAFFEINATED SOFT DRINKS

1.00 Each

STILL AND SPARKLING WATER

5.00 Each

ODWALLA

Juices, Smoothies and Protein Drinks

6.00 Each

FLAVORED ICED TEAS

Freshly Brewed- Honey Citrus or Cranberry Lime

5.00 Each



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COFFEE BREAK SOLUTIONS

GO GREEN WATER

Filtered Water Station includes Fresh Lemon, Cucumber and Lime

5.00 Per Guest

IPSWICH BREWING COMPANY SODAS

Watermelon, Orange Cream & Brich Beer

6.00 Per Guest



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PLATED LUNCHESES



FIRST COURSE: CHOOSE ONE

Chilled Casaba Melon Soup with Spiced Plums, Crème Fraiche and Mint
Vegetarian Minestrone with Parmesan Crouton
Local Farmer's Market Heirloom Tomato Salad with Fresh Goat Milk Cheese and Basil Oil
Spinach and Arugula Salad with Apricots, Almonds, Curried Tarragon Vinaigrette and Brie Crostini
Baby Romaine, Roasted Corn, Caneli Beans, English Cucumbers and Tomato Vinaigrette
French Served Frissee Salad with Native Apples, Grapes, Walnuts and Great Hill Blue Cheese

ENTREES

Apple Wood BBQ Chicken with Three Pepper Jam, Warm Marble Potato Mash and Grilled Vegetable Salad
35.00 per guest

Pan Seared Maine Crab Cakes with Citrus & Avocado Slaw, Indian Wild Rice and Sweet Corn Salad
37.00 per guest

Grilled Gulf of Maine Wild Salmon, Heirloom Tomatoes, Avocados, Bermuda Onions, Coriander and Basil Vinaigrette
37.00 per guest

Summer Fresh Catch of the Day, Braised Brite Lights Swiss Chard, Rhode Island Clams & Broth
35.00 per guest

Grilled New York Strip Steak Kebab with Vegetable Cous Cous and Roasted Giant Asparagus Spears
44.00 per guest

Local Gorges Bank Sea Scallop Cobb Salad with Avocados, Tomatoes, Blue Cheese, Bacon, Eggs and Lemon-Thyme Vinaigrette
38.00 per guest

DESSERTS: CHOOSE ONE

Nectarine Shortcakes
Flourless Chocolate Cake
Peach and Raspberry Trifle
Plum Cobbler with Rosemary Scented Whipped Cream
Blueberry and Almond Tart



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BUFFET LUNCHES



SUMMER BBQ

Non-Alcoholic Watermelon Margaritas
New Potato Salad with Crispy Prosciutto and Whole-Grain Mustard Vinaigrette
Broccoli and Cauliflower Salad with Feta and Sunflower Seeds
Dry Rubbed Blackstone Valley Farms Pork Ribs, Blackberry Chipotle BBQ
Lemon-Rosemary Chicken with Grilled Peaches, Sugar Snap Peas and Queso Fresco
Steamed Little Neck Clams, Portuguese Chorizo, Crushed Plum Tomato, Grilled French Bread
Banana Cream Pie

36.00 Per Guest

TUSCAN

Grilled Artichoke Spread with Assorted Olive Oils and Grilled Ciabatta
Tuscan White Bean Soup with Tomatoes, Cabbage and Tuscan Sausage
Tuscan Caesar Salad Romaine Spears, Traditional Dressing, Fresh Parmesan, White Anchovy and a Garlic Crouton
Potato Gnocchi with Pancetta, Tomatoes and Spinach
Wild Salmon Caponata Served with Sweet & Sour Braised Vegetables
Roasted Chicken Cacciatore, Crisp Skinned Breast, Local Tomatoes, Vegetables
Affogato- Vanilla Gelato and Chilled Espresso

40.00 Per Guest

COMFORT

Baby Iceberg Lettuce with All Natural Bacon, Heirloom Cherry Tomato and Local Blue Cheese
Grilled Summer Corn and Quinoa Salad with Fresh Basil and Cucumbers
Grilled Native Strip Bass with Roasted Summer Corn and Honey-Citrus Slaw
Buttermilk Fried Chicken and Freshly Baked Buttermilk Biscuits
Organic Redskin Smashed Potatoes with Green Onions
Wood Roasted Yellow and Green Beans with Seasonal Mushrooms
Strawberry and Nectarine Shortcakes with Orange Scented Cream

42.00 Per Guest

ASIAN GARDEN

Won Ton Soup with Cilantro, Basil, Mung Bean Sprouts
Asian Greens with Carrots, Jicama, Radishes, White Balsamic and Wasabi Soy Vinaigrette
Sweet and Sour Cucumber Salad
Mongolian Braised Short Ribs with Sweet Onions and Scallions
Miso Glazed Halibut with Snow Pea Leaves and Black Garlic Butter Sauce
Braised Baby Bok Choi and Shiitake Mushrooms
Lemongrass Scented Jasmine Rice
Mango & Papaya Cream Strip

42.00 Per Guest



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BUFFET LUNCHES

STAY FIT

Tomato and White Bean Soup

Mixed Greens with Almonds, Dried Blueberries, Goat Cheese and Buckwheat Honey Vinaigrette

Avocado and Tomato Salad with Cumin Dressing

Grilled Pesto All Natural Chicken with Fire Roasted Chermoula Sauce

Today's Sustainable Catch with Lemon Confit and Broccoli

Whole Wheat Penne Pasta with Romano Beans and Crumbled Goat Cheese

Roasted Seasonal Fruit, Ricotta and Walnut Parfait

40.00 Per Guest

SEASONAL DELI

Yellow Taxi Tomato Soup

Ditalini Pasta Salad with Grilled Asparagus, Balsamic Vinaigrette and Preserved Tomato

Best of the Market Simple Mixed Summer Green Salad, Truffle Vinaigrette

Muffaletta Sandwich with Italian Meats on Focaccia with Marinated Olive Salad

Grilled Seasonal Vegetable Wrap with Roasted Chickpea Hummus and Spinach Tortilla

All Natural Chicken and Bacon Club Sandwich on Freshly Baked Ciabatta

Parmesan Dusted House Made Chips

Local Juicy Ripe Melon and Berry Cups with Strawberry Puree

Peanut Butter & Chocolate Bar

39.00 Per Guest

SUSTAINABLE

Local Organic Chilled Cucumber and Yellow Tomato Gazpacho

Local Melon Salad with Crispy Prosciutto, Lime and Mint

Bulgar Wheat Salad with Wild Maine Prawns, Capers, Raisins and Onions

Natural Chicken with Charred Sweet and Sour Onions, Grilled Apricots

Native Striped Bass on Wilted Dandelion Greens with Lemon, Trader's Point Yogurt and Organic Olive Oil

Local Cherry and Fair Trade Chocolate Clafouti with

44.00 Per Guest



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HORS D'OEUVRES



COLD

Smoked Salmon and Fresh Dill in an Olive Oil Bread Cup

55.00 Per Dozen

Tamarind Ahi Poke, Cucumber & Radish Sprouts, Crispy Wonton

55.00 Per Dozen

Charred Lamb and Fig Chutney in a Phyllo Cup

60.00 Per Dozen

Smoked Duck, Champagne Grape Glaze on Polenta Crouton

60.00 Per Dozen

Roasted Tomato Caprese with Sea Salt and Micro Basil

55.00 Per Dozen

Roasted Pear with Great Hill Blue Cheese and Spiced Walnuts

55.00 Per Dozen

Grilled Sweet Corn Cakes with Avocado Chipotle Salsa

55.00 Per Dozen

Chilled Seared Shrimp, Orange Dust & Arugula

60.00 Per Dozen

Assorted Maki Rolls, Avocado, Vegetable & Crab

60.00 Per Dozen

HOT

Indian Vegetable Samosa, Tamarind

55.00 Per Dozen

Smoked Chicken and Leek Pot Pie

55.00 Per Dozen

Roasted Fig and Blue Cheese Pizettes

55.00 Per Dozen

Mini Pulled Pork Sweet Potato Biscuit.....

55.00 Per Dozen

Tandoori Chicken Skewers with Cucumber Raita

55.00 Per Dozen

Cheese Polenta Tartlet with Seasoned Tomatoes and Basil

55.00 Per Dozen

Tempura Shrimp Soy Ginger Dip

60.00 Per Dozen



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HORS D'OEUVRES



Risotto & Mozzarella Fritters, Pesto

55.00 Per Dozen

Seared Tenderloin Steak Tomatillo Salsa

60.00 Per Dozen



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PRESENTATION STATIONS

SHELLFISH BAR

Jumbo Lemon Shrimp, Oysters on the Half Shell and Crab Claws
Served with Poivre Mignonette, Tabasco and Cocktail Sauces, Cucumber Noodle and Pickled Red Onion Salad

5.00 Per Piece

CRUDITES

Broccoli, Snow Peas, Celery and Carrots, Pumpkin Seeds, Olive and Roasted Tomato Tapanade, Spinach-Ranch, Sesame Crackers and Wasa Crisp

9.00 Per Guest

ARTISANAL CHEESE

Handcrafted Cheese Selection with Lavosh and Crackers, Seasonal Condiments, Fruits, Local Honey and Nuts

12.00 Per Guest

GASTROPUB

Kimchee Hot Dog with Horseradish Mustard
Beef Short Rib Sandwich with Fennel Onion Marmalade

Duck Rillettes with Grilled Crostini and Pear Jam

20.00 Per Guest

PRIMA

Freshly Prepared Pasta with Oven Roasted Focaccia, Parmesan Bread Sticks and Lavosh Penne with Organic Chicken, Roasted Peppers, Smoked Tomato Cream and Leeks Cavatappi Pasta Served in Tarragon Cream Sauce

Raviolis with Portabella Mushrooms, Pine Nuts, Roasted Tomato Pesto and Asiago

17.00 Per Guest

TAPAS

Grilled Shrimp and Peppadew in Olive Oil Paired with Harpoon Belgian White Ale
Local Goat Cheese and Roasted Organic Beets Paired with DeLoach, Winemaker's Blend, Pinot Noir

Salt Cod Fritters, with Lime Aioli

Paired with Sam Adams Cherry Wheat Ale
Lobster and Hearts of Palm Salad

Paired with Kendall Jackson Chardonnay
Tomato Salad with Sherry Vinegar and Aged Gouda Cheese

Vaza, Crianza, Rioja

27.00 Per Guest



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CARVING STATIONS



TURKEY

Orange Brined Westport Farms Turkey Breast

Spinach Salad with Roasted Shallots, Roasted Plums
and Mustard Vinaigrette

House Made Piccalilli Relish, Pan Juices, Honeycup
Mustard, Harvest Seeded Rolls

350.00 Per 25 Guests

BEEF

Crushed Pepper Crusted Certified Premium Beef Strip
Loin

Caesar with Hand Shaved Parmesan Cheese and
Ciabatta Croutons

Whipped Butter Potatoes, Roasted Onions and Seasonal
Mushrooms

Horseradish Sauce and Crusty French Bread

400.00 Per 25 Guests

SALMON

Whole Roasted Citrus & Tarragon Crusted Gulf of Maine
Salmon

Thyme Roasted Baby Beta Carrots, Indian Wild Rice &
Corn Salad

Caper Shallot Herb Tartar

375.00 Per 25 Guests

LAMB

Roast Leg of Lamb Stuffed with Apricot Pistachio
Stuffing

Summer Squash Ratatouille, Olive Oil and Rosemary
Anna Potatoes,
Green Olive Tapenade, Grilled Flatbreads

400.00 Per 25 Guests



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RECEPTION PACKAGES

TAPAS AND BEVERAGE PAIRINGS

Grilled Shrimp and Peppadew in Olive Oil
Aged Goat Cheese and Roasted Beets
Salt Cod Fritters with Lime
Lobster and Hearts of Palm Salad
Tomato Salad, Sherry Vinegar, Cabrales Cheese
Moorish-Style Chickpeas and Spinach
Baby Artichokes and Serrano Ham
Belgian White Ale, Hoegaarden

2.00 Per Guest

SHAVED ICE

Made to order by Chef Attendant:
Bloody Mary Ice Shaved and accompanied with:
Oysters on the Half-Shell, Horseradish, Tabasco, Lemons, Water
Crackers
Pickled Beans, Stuffed Olives, Salami, Celery, Pickled Shrimp, Vodka
House-Made Sweet Syrups- Concord Grape, Blueberry-Lemon,
Strawberry-Port
Roasted Fruits, Infused Liquors Tuile Cookies

3.00 Per Guest

BBQ CHICKEN AND WAFFLES

Chicken
Chicken Piri Piri- Carved to Order with Sweet Quince Jam
Jamaican Jerk Chicken Wings with Pineapple-Cilantro Chutney
Pulled BBQ Chicken and Cucumber Slaw

Waffles

Shrimp Waffles with Lemon Crème Fraiche, Cucumber Blooms, Micro
Cilantro, Tomato Chutney
Spinach and Watercress Waffles with Candied Bacon, Fromage Blanc,
Carmelized Shallots
Prepared by Chef Attendant

1.00

SEASONAL DELI

White Asparagus and Crab Meat Soup
Spring Pea, Cauliflower and Cashew Salad
Poached Salmon, Olive and Artichoke Ragout
Braised Angus Beef with Celeriac Root Puree
Dark Chocolate Cake with Strawberry Mascarpone Cream

2.00



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PLATED DINNERS



FIRST COURSE: CHOOSE ONE

Grilled Sweet-Corn and Rock Shrimp Chowder, Chive Oil
Stuffed Squash Blossoms with Local Farm Goat Cheese and Basil
Jonah Crab, Avocado and Grapefruit Cocktail
Lobster Bisque with Sherry-Basil Cream
Asparagus and Truffle Gnocchi

SECOND COURSE: CHOOSE ONE

Rocket Salad with Roasted Grapes, Hudson Valley Camembert and Sherry Vinaigrette
Marinated Olive and Grilled Baby Artichoke Salad with Shaved Manchego
Four Endive Salad with Marcona Almonds and Dijon Mustard Vinaigrette
Heirloom Tomato Caprese with Fresh Mozzarella and Basil

DESSERTS: CHOOSE ONE

Mexican Chocolate and Cardamom Bread Pudding with Orange Crème Anglaise
Warm Peach Cobbler Tart with Burnt Caramel Gelato
Strawberry Panna Cotta with White Chocolate Pistachio Biscotti
Liquid Chocolate Crème Brulee
Flourless Chocolate Cake with Cherry-Bourbon Compote and Roasted Fig Ice Cream

ENTREES

Brant All Natural Filet Mignon with a Simple Syrah Sauce
75.00 per guest

Coffee Braised Grass-fed Beef Short Ribs on Wild Mushroom Polenta
74.00 per guest

Grilled Line Caught Block Island Swordfish with Green Pea Risotto and Caper, Olive and Roasted Tomato
68.00 per guest

Seared Salmon with Creamy Polenta and Preserved Lemon and Fennel Slaw
66.00 per guest

Crisp Skinned All Natural Chicken Breast with Mushroom Risotto and Lemon-Thyme Glaze
66.00 per guest

Grilled Native Halibut, with Sun chokes & Trumpet Mushrooms and Quinoa
70.00 per guest



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DINNER BUFFET

NEW ENGLAND CLAM BAKE

Boston Clam Chowder Westminster Oyster Crackers

Garden Green Salad Roma Tomato Vinaigrette

Barbequed Chicken & Grilled Portuguese Chorizo, Black Bean Relish

1 ½ Pound Native Lobster Butter & Sugar Corn On The Cobb & New Potato

Rhode Island Steamer Clams Served with lemons, drawn butter & broth

Three Berry Short Cake Chantilly Cream
85.00 Per Guest

FRESH

Iceberg and Field Greens with Pickled Beets, Fresh Garbanzos and Creamy Peppercorn Dressing

Marinated English Cucumber and Tomato Salad with Cilantro and Shaved Red Onions

Roasted Redskin Potato Salad with Pancetta and Dill

Slow Cooked Brant Farms Beef Brisket with Smokey Ancho Chili BBQ

Chili and Garlic Marinated Pork Loin with Roasted Local Apples and Braised Chard

Antibiotic Free Chicken Breast with Pearl Onions and Hawthorne Farms Oyster Mushrooms

Grilled Summer Farmers Market Vegetables and Seven-Grain Pilaf with Roasted Nuts

Strawberry Angel Food Cake and Salted Caramel Panna Cotta

75.00 Per Guest

ALTERNATIVE SELECTION

Grilled New York Sirloin Steak Caramelized Onion Jam

Grilled Corn & Roasted Garlic Potatoes

85.00 Per Guest



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PERSONAL PREFERENCE

INTRODUCTION

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.



APPETIZERS

Lobster Bisque En Croute
Bruschetta Trio: Heirloom Tomato-Basil, Roasted Pepper Goat Cheese, Prosciutto and Asparagus
Grand Reserve Parma Prosciutto, Peasant Bread and Local Summer Melon
Applewood Bacon Wrapped Sea Scallop and Lemon Risotto with Pea Tendrils
Seafood Sampler- Cocktail Shrimp, Maki Roll and Kumomoto Oyster Mignonette

95.00 Per Guest

SALADS

Iceberg Wedge with Candied Bacon, Local Blue Cheese and Heirloom Tomatoes
Spinach and Baby Arugula with Blueberries, Candied Pecans, Goat Cheese, Orange Poppy Seed and Tarragon Vinaigrette
Butter Lettuce salad with Tomatoes, Brown Sugar Bacon and Roquefort Dressing
Local Organic Field Greens with Balsamic Roasted Grapes, Roasted Shallots, Olive Oil and Smoked Sea Salt

ENTREES

Grilled Brant Farms Filet Mignon with Smoked Garlic Demi Glace
Grilled Domestic Lamb T-Bones with Minted Fava Bean Puree
Wood Roasted Karabuta Pork Chop with Dark Ale Braised Onions
Crab Cake Crusted Wild Alaskan Halibut with Lemon Buerre Blanc
Cedar Planked Gulf Of Maine Salmon with Maple Cherry Glaze, Shallots and Fresh Thyme
Local All Natural Chicken Breast "Coq au Vin" with Pancetta and Wild Mushrooms

DESSERTS

Chef's Seasonal Dessert Sampler
Chocolate Trio- Pots du Crème, Chocolate Gelato, Flourless Chocolate Pyramid
Flight of Seasonal Ice Creams, Gelatos and Sorbets



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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	17.00
Signature Second Hour	12.00
Each Additional Hour	10.00

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	8.00
Domestic Beer	5.00
Premium and Imported Beer	6.00
Select Wine	8.00
Mineral Water/Juices	4.00
Soft Drinks	4.00
Cordials	10.00
Champagne (by the glass)	8.00

HYATT'S SIGNATURE SELECT WINES

Canvas, Pinot Grigio, California	34.00
Canvas, Chardonnay , California	34.00
Canvas, Merlot, California	34.00
Canvas, Cabernet Sauvignon, California	34.00

DRY LIGHT INTENSITY WHITE WINES

Bonterra, Sauvignon Blanc, Lake-Mendocino Countries, Organically Grown Grapes, California, 2008	44.00
Pighin, Pinot Grigio, Friuli Grave, Friuli Venezia Giulia, Italy, 2007	46.00
Danzante, Pinot Grigio, delle Venezie, Italy, 2008	35.00
Silver Birch, Sauvignon Blanc, Marlborough, New Zealand, 2008	37.00
Wild Rock, Sauvignon Blanc, "Elevation", Marlborough, Sustainably Grown, New Zealand, 2008	47.00
Castello Banfi, Pinot Grigio, Toscana, "San Angelo", Tuscany, Italy, 2007	51.00

SWEET WHITE WINES

Clean Slate, Riesling, Mosel, Germany , 2008	36.00
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DRY SPARKLING WINES AND CHAMPAGNE

Moet & Chandon, "Imperila", Champagne, France, NV	85.00
Segura Viudas, Brut, Cava, Reserva, Cataloina, Spain NV	34.00
Taittinger, Brut, "Cuvee Prestige", Champagne, France NV	95.00
Veuve Clicquot, Brut, "Yellow Lable", Champagne, France NV	99.00
Dom Perigno, Brut, Champagne, France, 1999	200.00



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BEVERAGES



DRY MEDIUM INTENSITY WHITE WINES

Cakebread Cellars, Sauvignon Blanc, Napa Valley, California, 2007	63.00
Louis Jadot, Pouilly Fuiss, Burgundy, France, 2007	59.00
I'M, Chardonnay, Sonoma County, California, 2007	50.00
Robert Mondavi Private Selection, Chardonnay, Central Coast, California, 2007	37.00
Flora Springs, Chardonnay, Napa Valley, California, 2007	49.00
Sonoma Cutrer, Chardonnay,	55.00
Chateau St. Jean, Chardonnay, Sonoma County, California, 2007	40.00
Franciscan, Chardonnay, Napa Valley, California, 2007	47.00

RED WINES DRY LIGHT TO FULL INTENSITY

De Loach, Pinot Noir	41.00
Chateau St. Jean, Pinot Noir, Sonoma County, California, 2007	53.00
La Crema, Pinot Noir, Sonoma Coast, California, 2007	53.00
MacMurray Ranch, Pinot Noir, Sonoma Coast, California, 2007	48.00
Banfi, Chianti Classico, Riserva, Tuscany, Italy, 2007	53.00
Razor's Edge, Shiraz, South Australia, 2006	39.00
J. Lohr, Merlot	40.00
Medusa, Zinfandel	73.00
Spellbound, Petite Sirah, California, 2007	47.00
Napa Cellars, Merlot, Napa Valley, California, 2005	53.00
Bodegas Salentein, Malbec, "Reserve", Alto Valle de Uco, Mendoza, Argentina, 2008	55.00

LABOR CHARGES

Bartenders:	125.00
Cashiers:	100.00
Waiter Fee:	125.00
each up to three hours	

Folie Deux, Cabernet Sauvignon, Napa Valley, California, 2007	51.00
Chateau Mont Redon, Chteaneuf du Pape, Rhne, France, 2005	84.00
Marchesi di Frescobaldi, Chianti Rufina, "Castello di Nipozzano", Riserva, Tuscany, Italy, 2005	55.00
Rodney Strong, Cabernet Sauvignon, Sonoma County, California, 2006, California, 2005	52.00
Medusa, Zinfandel, "Old Vine Pig Pen Vineyard", Amador County, California, 2005	52.00
St. Francis Vineyards, Syrah, Sonoma County, California, 2003	50.00

CASH BARS*

This Package includes a Full Bar Setup.

Signature Cocktails	8.00
Domestic Beer	5.00
Premium and Imported Beer	6.00
Select Wine	8.00
Mineral Water/Juices	4.00
Soft Drinks	4.00
Cordials	10.00
Champagne (by the glass)	8.00



575 Memorial Drive
 Cambridge, Mass 02139
 Tel: 617 492 1234
hyatt.com

All prices subject to 14% Service Charge, 8% Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax.
 All Service Charges and Taxes are subject to change

ALTERNATIVE OPTIONS



LUNCH

Monday

Rosemary Polenta with Fontina, Roasted Mushrooms, Tomatoes, Extra Virgin Olive Oil

Tuesday

Seared Blacken Tofu, Garlicky Spinach, Soba Noodles

Wednesday

Eggplant Lasagna with House Made Ricotta

Thursday

Butternut Squash Cannelloni with Roasted Seasonal Squash, Shitake Mushrooms, Pignoli

Friday

Preserved Lemon Risotto with Grilled Asparagus, Peas, Parmesan

Saturday

Sweet Potato Cakes with Cauliflower Mash

Sunday

Kenyon Mills Stone Ground Grits with Roasted Shiitake and Micro Beet Salad

Vegan

Vegetarian Red Lentil Chili, Freshly Baked Naan and Yogurt Sauce

Gluten Free

Organic Rotisserie Chicken with Fresh Herb Jus, Roasted Potatoes and Market Fresh Vegetables

DINNER

Monday

Grilled Eggplant & Goat Cheese Strudel, Fire Roasted Pepper Sauce, Extra Virgin Olive Oil

Tuesday

Ricotta Gnocchi with Fried Squash Blossoms

Wednesday

Toasted Barley Risotto, Exotic Mushrooms, Caramelized Cipolini Onions, White Truffle Oil

Thursday

Crispy Zucchini-Potato Cakes with White Bean Puree and Sherry Vinegar Macerated Apples

Friday

Curried Red Lentils with Jasmine Rice, Roasted Cashews and Coriander

Saturday

Pasta Fagioli with Garlic Bread and Chiffonade of Basil

Sunday

Napoleon of Grilled Farmer's Market Vegetables with Olive Polenta Cake and Ratatouille Emulsion

Vegan

Roasted Eggplant Flan with Basmati Rice Cake, Zucchini and Spicy Tomato Coulis

Gluten Free

Cherry Wood Free Range Chicken with Toasted Organic Quinoa, Heirloom Baby Squash and Leek Sauce



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