

HYATT REGENCY BALTIMORE 2010 CATERING MENU



300 Light Street Baltimore, Maryland 21202. Tel: 410 528 1234 . Fax: 410 685 3362



CONTINENTAL BREAKFAST

All Continental Breakfasts include Coffee and Tea Selection

HYATT SIGNATURE CONTINENTAL

Locally and Seasonally Inspired Fruit, Bakeries and Specialties, No Two Days are Alike

Chilled Selection of Juices

Coffee and Tea Selections

29.00 per guest

CONTINENTAL BREAKFAST

Selection of Chilled Juices

Sliced Fresh Seasonal Melons and Fruits

Cereal Station with Dried Fruit and Nuts

Selection of Freshly Made Bakeries

30.00 per guest

STAYFIT CONTINENTAL BREAKFAST

Selection of Individual Bottled Natural Juices

Seasonal Fresh Fruit

House Made Granola Bars

Oat Bran and Citrus Muffins

Low Fat Yogurt Parfaits

Green and White Teas

32.00 per guest



BREAKFAST ENHANCEMENTS



Upgrade your Continental to a Full Buffet Breakfast by Selecting from the following 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

11.00 per guest

FARM BREAKFAST

Scrambled Eggs
Smoked Bacon and Sausage
Hyatt Signature Breakfast Potatoes

10.00 per guest

BREAKFAST SANDWICH

Maple Glazed Ham, Brie and Leek Sandwich
Griddled on Crusted Bread
Apple Compote and Peach Chutney

11.00 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. Maple Syrup, Brown Sugar, Cinnamon, Nutmeg and Ginger.

10.00 per guest

HYATT SIGNATURE FRENCH TOAST STATION

Prepared in View

Cinnamon French Toast, Warm
Roasted Fruit

Vanilla and Cornflake Crusted Citrus French Toast

White Chocolate French Toast,
Fresh Strawberries

Maple and Fruit Syrups, Orange, Honey and
Chocolate Butters

19.00 per guest

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

34.00 per guest

WILD MUSHROOM EGG STUDEL

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

36.00 per guest

BREAKFAST CREPES

Tender Crepes filled with Hazelnut and Ricotta. Served with Brown Buttered Apples and Rosemary-Brown Sugar Bacon

37.00 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

38.00 per guest

MORNING TREATS & AFTERNOON SUGGESTIONS

Today's Freshly Baked Muffins, Croissants and Danish

49.00 per dozen

Hyatt's Signature Fruit Croustade

49.00 per dozen

Assortment of Fresh Bagels with Cream Cheese

49.00 per dozen

Smoked Salmon Platter

16.00 per guest

Breakfast Breads

Carrot-Coconut, Espresso Streusel and Stay Fit Banana-Cinnamon

49.00 per guest

Coffee Cakes

Apple-Cranberry, Banana-Chocolate Chip and

Stay Fit Blueberry-Lemon Poppy Seed

49.00 per guest

Assorted Fruit Yogurts

4.50 each

Assorted Organic Energy Bars

Eat Natural, Kind and Cliff

5.00 each

Go Green

Filtered Water Station includes Fresh Lemon, Cucumber and Lime

7.00 per guest

Omega-3 Muffin Tops

Packed with Flax and Natural Grains

45.00 per dozen

Jumbo Home Style Cookies

Chocolate Chunk, Peanut Butter and Oatmeal garnished with Biscotti and Coconut

Macaroons

49.00 per dozen

COFFEE BREAK SOLUTIONS



Seattle's Best Coffee, House Blend-Regular and Decaffeinated Coffee and Tazo Tea

90.00 per gallon

Organic Juices
Cranberry, Apple and Orange

7.00 per each

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

4.50 per each

Chilled Orange, Tomato, Grapefruit and Cranberry Juices

5.50 per each

Bottled Iced Teas, Lemonade, Specialty Soft Drinks or Starbucks Frappucino

4.50 per each

Fresh Smoothies Made to Order*

12.00 per guest

Fresh Brewed Flavored Ice Teas
Lapsang Ginger and Blueberry Rosemary

9.00 per guest

* Requires an attendant at \$175.00

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

22.00 per guest

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

21.00 per guest

CHESAPEAKE BREEZE

Seasonal Vegetable Dippers

Berger Cookies

Soft Drinks and Bottled Waters

Coffee Presentation

25.00 per guest

THEMED BREAKS

ANTI-O

Dark Chocolate Blueberry Bark

Farmers Market Selection of Fruit

Raw Almonds and Pecans

House Made Granola Bars

Infused Water

Coffee Presentation

22.00 per guest

SUPER FOOD

Individual Olive Oil Bread Trifle with Lemon-Rosemary
Yogurt and Dark Berries

Banana-Oat and Pumpkin-Flax Bars

Raw Walnuts, Almonds and Pecans

Roasted Turkey, Avocado and Spinach Rolled in Whole
Grain Lavosh

Organic and Herbal Teas

LUNCH



All lunch items include Bread Service, Coffee and Tea

LUNCH #1

Arugula Salad, Marinated Artichokes, Shaved Parmesan, Preserved Lemon Vinaigrette

Pistachio Crusted Pacific Halibut, Rock Shrimp and Asparagus Risotto, Saffron-Chive Citronette

Apple Galette

55.00 per person

LUNCH #2

Tableside Strawberry, Spinach and Frisee Salad, Toasted Almonds, Prosecco Vinaigrette

Prosciutto and Sage Wrapped Chicken, Lemon Caper Cous Cous, Spigarello

Dessert

46.00 per guest

LUNCH #3

Crisp Vegetable Salad with Green Beans, Artichokes, Tomatoes, Fingerling Potatoes and Lemon-Parmesan Dressing

Two Jumbo Crab Cakes with Corn Relish

Grilled Local Vegetables & Herb Cous Cous

Rosemary Panna Cotta with seasonal Berries and Almond Crisp

55.00 per guest

LUNCH #4

Apple, Arugula and Camembert Salad, Spiced Walnuts, Apple Cider Dressing

Beef Tenderloin Bourguignon, Roasted Field Carrots and Butter Potatoes

Seasonal Fruit Tart

53.00 per guest

LUNCH

All lunch items include Bread Service, Coffee and Tea

LUNCH #5

Frisee and Endive with Bleu Cheese, Rosemary

Brown Sugar Bacon and Maple Vinaigrette

Hickory Molasses Char-Crusted Chicken Breast
Creamy Polenta and Roasted Sweet Chiles

Lemon Meringue Pie

47.00 per guest

LUNCH #6

Stay Fit Butternut Squash Soup, Minted Yogurt and Fresh Citrus

Pan Roasted Organic Chicken Breast, Wild Mushroom Hash, Shallot-Thyme Jus

Seasonal Fruit Parfait

46.00 per guest

LUNCH #7

Creamy Baked Potato Bisque with Petite

Cedar Planked Salmon on Toasted Fregola and Zinfandel Roasted Cippolinis

42.00 per guest

LUNCH ALTERNATIVE OPTIONS



MONDAY

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

TUESDAY

Lemon Confit Risotto with Grilled Asparagus, Peas, Parmesan

WEDNESDAY

Searred Blackened Tofu with Garlicky Spinach, Soba

THURSDAY

Spicy Lentil Chili paired with a Mozzarella-Basil Panini

FRIDAY

Butternut Squash Ravioli with Roasted Seasonal Squash, Shiitake Mushrooms, Pignoli, Sage

SATURDAY

Ricotta Dumplings, Tomato Confit, Fresh Sage and Pecorino

SUNDAY

Grilled Vegetable Brochette with Brown Rice Pilaf, Warm Tomato-Caper Vinaigrette

LUNCH BUFFETS



All Buffets include Coffee and Tea Service

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

52.00 per guest

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

Seared 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

50.00 per guest

A minimum of 25 guests is required for all dinner buffets. There is a one-time \$75.00 charge for all groups requiring buffet service with less than 25 guests.

LUNCH BUFFETS

All Buffets include Coffee and Tea Service

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

Buttermilk Panna Cotta with Strawberry Syrup, Raspberries, Blueberries and Granola

48.00 per guest

BOXED LUNCH BUFFET

Build your own to-go lunch from these great options below:

Cucumber and Tomato Salad with Bulgur Wheat

Roasted Potato Salad with Chipotle Dressing

Orzo Pasta Salad with Baby Shrimp and Peas

Roasted Turkey, Pesto, Pancetta and Mozzarella Sandwich

Arugula Cilantro Chicken Salad Sandwich

Tandoori Vegetable Wrap with Cucumber Dressing

Cobb Salad

Individual Bags of Local Chips

Seasonal Fruit

Organic Snack Bars

Cappuccino Chocolate Chunk Cookie

Bottled Water and Sodas

36.00 per guest

THE LOCAL MARKET

Caramelized Vidalia Onion Soup, Gruyere Sandwiches

Chicken Tortilla Soup

Farm Garden Vegetable Soup

Tossed Greens with Grilled Duck, Roasted Onion, Orange Dressing

Wheat Berry Salad, Cucumber, Basil and Feta

Spinach Salad, Pancetta Lardons, Roasted Mushrooms, Herb Dressing

Chilled Barbecue Salmon, Wedged Cabbage, Scallion and Radish Coleslaw

Thyme Roasted Seasonal Fruit with Lemon Basil Crème Fraiche

55.00 per guest

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PRESENTATION STATIONS



SHELLFISH BAR

Jumbo Lemon Shrimp

Crab Claws served with Cocktail Sauce

Chilled Garlic Mussels

Poivre Mignonette and Tabasco Sauces

Cucumber Noodle and Pickled Red Onion Salad

42.00 per guest

SUSHI STATION

A variety of California Rolls paired with Nigiri, Salmon, Shrimp and Tuna

Soy Sauce, Pickled Ginger and Wasabi

Seasoned Seaweed, Edamame with Sea Salt and Tofu Salads

Five pieces per guest

25.00 per guest

* requires an attendant at \$175 each plus tax

CRUDITÉS

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

12.00 per guest

ARTISANAL CHEESE SELECTION

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

19.00 per guest

CHEF'S CHEESE BOARD

Selection of Local and International Cheeses

French Bread, Crostini, Whole Grain Crisps

Green Apple Rosemary Relish

Red Wine Dark Fruit Jam

14.00 per guest

SALTED, SMOKED AND CURED

Slow Roasted Duck, Seasonal Mustard and Cornichons

Apple Wood Smoked Brisket, Onion-Orange Compote

House Cured Organic Salmon, Mustard Dill Sauce

Appropriate Breads, Crisps and Crackers

55.00 per guest

PRESENTATION STATIONS

CUPCAKES

Apple-Raisin, Mandarin Orange, Coconut and Raspberry Cream

10.00 per guest

COFFEE AND DOUGHNUTS

Organic Espresso served with Prepared in View Dessert Doughnuts

Flavors include Triple Chocolate-Cinnamon, Toffee and Vanilla Buttermilk

17.00 per guest

ANTIPASTO

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 Aspareagus, Pesto Squash, Zucchini and Tomatoes

16.00 per guest

RUSTIC PASTA STATION

Farfalle with Roasted Garlic-Gorgonzola Sauce

Spinach Ravioli with Mushrooms and Puttanesca

Trophie with Tomato and Shrimp Pernod

Hand Shaved Parmesan, Extra Virgin Olive Oil

Black Pepper Mill and Rustic Tuscan Breads

19.00 per guest

* requires an attendant at \$175 each plus tax



PRESENTATION STATIONS

STREET VENDOR

Sonoran Tacos with Tomatillo Sauce

Roasted Corn with Mustard Spread and Manchego

Pisole with Cabbage & Cilantro

Thai Spiced Turkey, Cilantro, Mint and Cucumber

Mexican Pork, Chipotle and Salsa Verde

Served with Petite Cones of Flavored Shoestring Fries

10.00 per

* requires an attendant at \$175 each plus tax

CARVING STATIONS



WHOLE APPLE AND FENNEL ROASTED TURKEY BREAST*

Spinach Salad with Roasted Shallots and Grilled Peppers

Nutmeg Roasted Acorn Squash Gnocchi

Gourmet Mustards and Turkey Gravy

Apple Raisin Chutney

Buttermilk Biscuits

(serves 25 guests)

550.00 per display

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)

700.00 per display

* requires an attendant at \$175 each plus tax

CARVING STATIONS

SMOKED VIRGINIA HAM*

Warm Sweet Potato Salad

Braised Collard Greens

Assorted Mustards

Buttermilk Biscuits

(serves 80 guests)

950.00 per display

BLACK PEPPER CRUSTED RIB EYE*

Chilled Asparagus Salad

Rosemary Scented New Potatoes

Caramelized Onions and Roasted Mushrooms

Crusty Loaf Breads

(serves 100 people)

1600.00 per display

OAK ROASTED SALMON

Shaved Fennel and Caper Salad

Garden Carrots Roasted with Fresh Thyme

Caper-Herb Tartar Sauce

Grilled Flatbread

(serves 50 people)

1000.00 per display

* requires an attendant at \$175 each plus tax

COLD HORS D'OEUVRES



COLD

Smoked Salmon & Fresh Dill in an Olive Oil Bread Cup

6.50 per each

Tamarind Ahi Poke in a Crispy Wonton

6.50 per each

Charred Lamb and Moroccan Vegetable Relish in a Phyllo Cup

6.50 per each

Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Polenta Crouton

6.50 per each

Blue Cheese Stuffed Date Wrapped with Prosciutto

6.50 per each

Gruyere-Thyme Coin Topped with Camembert

6.50 per each

Tiny Tomato Caprese with Organic Olive Oil and Micro Basil

6.50 per each

Shrimp BLT with Smoked Bacon, Tarragon Aioli

6.50 per each

Pecan Pork Tenderloin, Spiced Apricot Chutney

6.50 per each

Blue Cheese Filled Black Figs, Sugared Pecans

6.50 per each

Tandoori Chicken with Mango Tartlette, Micro Cilantro

6.50 per each

Lobster and Tarragon Aioli, Wonton Basket

6.50 per each

Spanish Saffron Torta with Smoked Paprika Aioli

6.50 per each

Cannellini and Roasted Tomato "Soup", Basil Froth

6.50 per each

Chilled Seared Shrimp with Orange Dust on Arugula

6.50 per each

Pear Bruschetta with Gorgonzola and Silvered Almond

6.50 per each

Crostini with Manchego, Cherry Chutney and Shallot

6.50 per each

HOT HORS D'OEUVRES

HOT

Five Spice Chicken with Orange-Ginger Dipping Sauce

6.50 per each

Medjool Dates Wrapped with Bacon and Almond

6.50 per each

Tandori Chicken Skewers with Cucumber Raita and Garam Masala

6.50 per each

Smoked Chicken and Leek Turnover

6.50 per each

Lobster Risotto Lollipops with Citrus Aioli

6.50 per each

Spiced Katafi Shrimp with Mango Cream

6.50 per each

Moroccan Lamb Phyllo Roll with Tahini Dip

6.50 per each

Small Cups of Parsnip Soup, Browned Butter and Fennel Croutons

6.50 per each

Thai Chicken Satay with Basil Peanut Sauce

6.50 per each

Sweet Grass Chevre Tart with Bacon

6.50 per each

Braised Buffalo Brisket, Jalapeno-Cheddar Corn Biscuit

6.50 per each

Baked Kumomoto Oysters Casino

6.50 per each

Mini Braised Artichoke and Pepper Pizza

6.50 per each

Baked Oysters with Chorizo, White Cheddar and Crème Fraiche

6.50 per each

Indian Vegetable Samosa with a Tamarind Dipping Sauce

6.50 per each

Petite Baked Spinach Dip, Crispy Pita Chips

6.50 per each

Almond and Raisin Empanada

6.50 per each

Middle Eastern Spiced Lamb Pastries, Pine Nuts and Mint

6.50 per each

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.

PERSONAL PREFERENCE MENU

All Dinners include Bread Service, Coffee and Tea

PLANNER'S CHOICE APPETIZERS

Fresh Jumbo Crab Cake served over Pepper Relish
Sliced Mushroom Strudel with Feta Cheese and Red Pepper Coulis
Herb Gnocchi with Roasted Tomato and Basil
Wild Mushroom Bisque, Julienne of Duck Breast and Porcini Drizzle

PLANNER'S CHOICE SALAD

Heirloom Tomatoes, Red Oak and Ricotta Salata, Walnuts and Green Tapenade Dressing
Golden Beet Salad with Composed Greens and Red Shiso Vinaigrette
Three Endive Salad, Candied Nuts, Dried Cranberries and Raspberry Dressing
Bibb Lettuce with Marinated Artichoke and Pisto

PLANNER'S CHOICE DESSERT

Chilled Red Currant Cheesecake, Pine Nut Crust, Pomegranate Sauce
Vanilla Crème Brulee with Chocolate Dipped Shortbread
Pear and Almond Frangipane Tart with Cinnamon Cream and Honey Tulle

PERSONAL PREFERENCE MENU



All Dinners include Bread Service, Coffee and Tea

INDIVIDUAL GUEST'S CHOICE ENTRÉES

(Planner chooses four items including one vegetarian option)

Pistachio Crusted Rack of Lamb with Braised Leeks and Broad Bean Mint Puree

Wild Salmon with Pan Sautéed Apples with Mixed Pepper Tuille and Ice Cider Reduction

Peppered Pork Loin with Savoy Cabbage, Caramelized Onion and Guinness Broth

Peppered Beef Tenderloin, Sweet Potato Cakes, Herb Grilled Heirloom Tomatoes and Banyuls Reduction

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

Seared Bass on Roasted Asparagus with Saffron Cream and Olive oil Mashed Potatoes

Potato Torta with Caramelized Onion and Arugula

Chef's choice of accompaniments

95.00 per guest

DINNER



All Dinners include Bread Service, Coffee and Teas

DINNER #1

Chef's Soup du Jour

French Served Apple, Endive and Feta Salad,
Lemon-Thyme Vinaigrette

Filet Mignon topped with Apple Cider-Pearl
Onion Ragout, Chanterelle Mushrooms, Celery
Root Puree

Espresso Panna Cotta

79.00 per guest

DINNER #2

Grilled Pecorino with Orange Blossom Honey
and Pears

Shaved Carrot and Fennel Salad with
Reggiano and Stregga Vinaigrette

Pinenut Crusted Chicken Breast with Leek
Orzo, Pancetta, Lemon and Capers

Chocolate Pots du Crème

69.00 per guest

DINNER #3

Beef Tenderloin Medallion, Cognac Cream,
Mushroom Relish, Garlic Crouton

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

Seared Fish on Roasted Asparagus, Saffron
Cream, Mashed Potatoes

Dessert

83.00 per guest

DINNER

All Dinners include Bread Service, Coffee and Teas

DINNER #4

Pablano Tomatillo Soup

Southwestern Caesar with Ancho Chile Vinaigrette and Cornbread Crouton

Smoked Pork Tenderloin with Cchorizo Grits and Calabasitas

Ibarra Chocolate Tart with Cinnamon Dulce Whipped Cream

64.00 per guest

DINNER #5

Herb Gnocchi with Roasted Tomato, Basil

Mixed Greens with Organic Dried Cranberries, Toasted Hazelnuts, Shallot Dressing

Wild Salmon with Organic Barley Squash Risotto, Green Onion-Parsley Infusion

Pan Sauted Apples with Mixed Pepper Tuille, Ice Cider Reduction

67.00 per guest

DINNER #6

Charred Zucchini and Eggplant Bisque, Crispy Barley, Cumin

Golden Beet Salad with Composed Greens, Red Shiso Vinaigrette

Rosemary Crusted Custom Cut of Chicken with Truffle Mashed Potatoes, Thyme Bordelaise

Vanilla Crme Brulee with Chocolate Dipped Shortbread

63.00 per guest

DINNER

All Dinners include Bread Service, Coffee and Teas

DINNER #7

Roasted Halibut Medallion, Wild Mushroom Cream, Onion Tart Tartin

Three Endive Salad, Candied Nuts, Dried Cranberries, Raspberry Dressing

Roasted Shrimp Topped Filet, Parsnip Puree, Port Reduction

Trio Tasting of Hazelnut-Praline, Flourless Chocolate Cake and Triple

Chocolate Cheesecake

85.00 per guest

DINNER #8

Duck Confit and Apple Ravioli, Rosemary Cider Cream

Bibb Lettuce with Marinated Artichoke, Pisto

Pistachio Crusted Rack of Lamb with Braised Leeks, Olive Oil Whipped Potatoes

Chilled Red Currant Cheesecake, Pine Nut Crust, Pomegranate Sauce

77.00 per guest

DINNER ALTERNATIVE OPTIONS



MONDAY

Hand Rolled Vegetable Lasagna, Pomodoro Sauce, Roasted Garlic Crostini

TUESDAY

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

WEDNESDAY

Pasta Fagioli with Garlic Bread, Chiffonade of Basil

THURSDAY

Toasted Barley Risotto, Exotic Mushrooms, Caramelized Pearl Onions, Truffle Butter

FRIDAY

Napoleon of Grilled Vegetables and Olive Polenta Cake, Ratatouille Emulsions

SATURDAY

Artichokes and Confit of Shallot Risotto

SUNDAY

Golden Beet, Leek, Thyme and Barley Cake. Sweet Potato and Olive Oil Puree

DINNER BUFFETS

All Buffets Include Coffee Service

BUFFET #1

Crab and Corn Chowder

Crisp Romaine with Lemon Vinaigrette

Cantaloupe Salad with Lime Mint and Ginger

Pan Seared Chicken

Grilled Salmon

Roasted Trio of Potatoes

Fresh Vegetable Medley

Assorted Rolls and Butter

Assorted Cakes and Tortes

85.00 per guest

BUFFET #2

Chesapeake Bay Seafood Gazpacho

Greektown Salad

Marinated Vegetable Salad

Grilled Chicken

Maryland Crab Cakes

Strip Loin of Beef

Mashed Potatoes

Grilled Season Vegetables

Assorted Rolls and Butter

Viennese Dessert Display

95.00 per guest

A minimum of 25 guests is required for all dinner buffets. There is a one-time \$75.00 charge for all groups requiring buffet service with less than 25 guests.

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 | 46.00 |
| Canvas by Michael Mondavi, Merlot, California | 46.00 |
| Canvas by Michael Mondavi, Cabernet Sauvignon, California | 46.00 |

CHAMPAGNE & SPARKLING WINES

| | |
|--|--------|
| Segura Viudas, Brut Reserva Sparkling, Spain | 46.00 |
| Veuve Clicquot Yellow Label, Brut, Champagne, France | 110.00 |

BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

| | |
|---|-------|
| Beringer, White Zinfandel, California | 50.00 |
| Erath Vineyards, Pinot Gris, Oregon | 46.00 |
| Clean Slate, Reisling, Germany | 47.00 |
| Danzante, Pinot Grigio, Italy | 49.00 |
| Benziger Family Winery, Sauvignon Blanc, North Coast | 47.00 |
| Silver Birch, Sauvignon Blanc, New Zealand | 48.00 |
| Sonoma Cutrer, Chardonnay, Napa Valley | 60.00 |
| Robert Mondavi, Private Selection Chardonnay, California | 49.00 |
| l'M, Isabel Mondavi, Chardonnay, Sonoma | 52.00 |
| Kendall-Jackson, Vintner's Reserve Chardonnay, California | 51.00 |
| Franciscan, Chardonnay, Napa Valley, California | 52.00 |
| Pighin Fruili, Pinot Grigio, Italy | 52.00 |

All prices are per bottle.

LIGHT TO FULL-INTENSITY RED WINES

| | |
|--|-------|
| Beaulieu Vineyard, Coastal Estates Pinot Noir, France | 49.00 |
| MacMurray Ranch, Pinot Noir, Sonoma Coast, California | 56.00 |
| Spellbound, Petite Sirah, California | 52.00 |
| St. Francis Vineyards, Zinfandel, Sonoma County, California | 59.00 |
| Napa Cellars, Merlot, Napa Valley, California | 56.00 |
| Blackstone, Merlot, Napa Valley | 57.00 |
| Rodney Strong, Cabernet Sauvignon, Sonoma County, | 56.00 |
| California | |
| Trinchero Cabernet Sauvignon, Rutherford, California | 80.00 |
| Jacob's Creek, Cabernet Sauvignon, South Eastern Australia, ... | 50.00 |
| Australia | |
| Chateau St. Michelle, Merlot, Columbia Valley, Washington | 52.00 |

FEATURED WINEMAKER SERIES

| | |
|---|-------|
| Sterling Vineyards, Chardonnay, Sonoma Valley, California | 49.00 |
| Coastal Estates, Zinfandel, Sonoma, California | 49.00 |
| Boordy Vineyards, Reisling, Hydes, Maryland | 49.00 |
| Lapostolle, Carmenere, Rapel Valley, Chile | 54.00 |
| Boordy, Vidal Blanc, Hydes, Maryland | 49.00 |

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 | 21.00 |
| Second Hour | 12.00 |
| Each Additional Hour | 9.00 |

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 | 11.00 |
| Domestic Beer | 9.00 |
| Premium and Imported Beer | 10.00 |
| Select Wine | 10.00 |
| Mineral Water/Juices | 6.00 |
| Soft Drinks | 6.00 |
| Cordials | 14.00 |
| Champagne (by the glass) | 11.00 |

Hyatt's Signature "Diamond Cocktails" are offered on all banquet bars.
 A bartender is required for all banquet bars. A cashier is required for all cash banquet bars

BEVERAGES

CASH BARS*

This package includes a Full Bar Setup

| | Signature |
|---------------------------------|-----------|
| Cocktails | 14.00 |
| Domestic Beer | 12.00 |
| Premium and Imported Beer | 13.00 |
| Select Wine | 13.00 |
| Mineral Water/Juices | 8.00 |
| Soft Drinks | 8.00 |
| Cordials | 18.00 |
| Champagne (by the glass) | 14.00 |

SPECIALTY DRINKS *

| | |
|---------------------------------|-------|
| Classic Irish Creme Coffee..... | 14.00 |
| Description | |
| Mango Mojito..... | 14.00 |
| Description | |
| Champagen Cosmopolitan..... | 14.00 |
| Description | |

LABOR CHARGES

| | |
|----------------------------|--------|
| Bartenders:..... | 175.00 |
| Each up to three (3) hours | |
| Cashiers:..... | 175.00 |
| Each up to three (3) hours | |
| Waiter Fee:..... | 175.00 |
| Each up to three (3) hours | |

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