

HYATT REGENCY CLEVELAND CATERING MENU



420 Superior Avenue Cleveland, OH 44114. Tel: 216 575 1234. Fax: 216 575 1690



BREAKFAST BUFFETS



All Breakfast Buffets include Starbucks® Coffee and Tazo® Tea Selection

BREAKFAST BUFFET #1

Selection of Chilled Juices

Sliced Fresh Citrus with Mint Syrup

Yogurt Muesli with Shaved Apple

Baked Breakfast Tarts including Tomato-Gruyere and Sausage-Mushroom

Smoked Thick Cut Bacon

Spiced and Roasted Red Skin Potatoes, Fresh Chives

House Made Sweet Scones, Cheese Danish and Strawberry-Cream Coffee Cake

25.00 per guest

BREAKFAST BUFFET #2

Selection of Chilled Juices

Individual Cups of House Made Granola topped with Pistachios and Almonds

Plain Yogurt accompanied by Fresh Fruit Compote

Baked Frittata with Asparagus, Roasted Tomatoes and Onions

Roasted Chicken Sausage

Tomatoes Provencal and Skillet Hash Browns

Daily Assortment of Breakfast Muffins, Croissants and Breakfast Breads

27.00 per guest

BREAKFAST BUFFET #3

Selection of Chilled Juices

Sliced Fresh Melon

Assorted Cereals with Dried Fruits and Nuts

Fluffy Scrambled Eggs

Crisp Bacon and Breakfast Sausage

Hyatt Signature Breakfast Potatoes

Selection of House Made Pastries

24.00 per guest

All prices subject to a 22% service charge and 7.75% State Sales Tax. All prices subject to change.01/09



CONTINENTAL BREAKFAST

All Continental Breakfasts include Starbucks® Coffee and Tazo® Tea Selection

HYATT SIGNATURE CONTINENTAL

Selection of Chilled Juices

Fresh Seasonal Fruits

Selection of Freshly Made Bakeries,
No Two Days are Alike

Hyatt Berry Almond Croustade

15.00 per guest

CONTINENTAL BREAKFAST

Selection of Chilled Juices

Sliced Fresh Seasonal Melons and Fruits

Cereal Station with Dried Fruit and Nuts

Selection of House Made Pastries

19.00 per guest

STAYFIT CONTINENTAL BREAKFAST

Selection of Individual Bottled Natural Juices, Selection of
Individual Bottled Natural Juices

Fresh Seasonal Fruits

Kashi Granola Bars

Oat Bran and Citrus Muffins

Low Fat Yogurt Parfaits

Green and White Teas

20.00 per guest

All prices subject to a 22% service charge and 7.75% State Sales Tax. All prices subject to change.01/09



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

7.50 per guest

BREAKFAST SANDWICH

Maple Glazed Ham, White Cheddar and Spinach, Grilled on Crusted Bread

Apple Compote and Peach Chutney

8.00 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.

7.50 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

Please Select Two

9.00 per guest

CLASSIC EGG STRATA

Individual servings with Brioche, Potatoes, Bacon, Gruyere and a Brunoise of Peppers

8.00 per guest

* Requires an Attendant at \$100.00

All prices subject to a 22% service charge and 7.75% State Sales Tax. All prices subject to change.01/09



MORNING SUGGESTIONS

Today's Freshly Baked Muffins, Croissants and Danish

32.00 per dozen

Hyatt's Signature Fruit Croustade

31.00 per dozen

Assortment of Fresh Bagels with Cream Cheese

31.00 per dozen

Smoked Salmon Platter

10.00 per guest

Breakfast Breads

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

30.00 per dozen

Sliced and Whole Fruits

7.50 per guest

Coffee Cakes

Apple-Cranberry, Banana-Chocolate Chip and
Stay Fit Blueberry-Lemon Poppy Seed

30.00 per dozen

Assorted Fruit Yogurts

3.75 each

Assorted Organic Energy Bars

Eat Natural, Kind and Cliff

4.25 each

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AFTERNOON TREATS



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

31.00 per dozen

Chocolate Brownies, Pecan and Lemon Bars

36.00 per dozen

Fruit in Season

7.50 per guest

Seasonal Cookie jar Selection

31.00 per dozen

Santa Cruz Sparkling Juices
Cherry, Orange, Mango and Grape

6.00 each

Sahale Snacks Nut Blends
Pistachio-Harissa, Walnut-Blueberry-Ginger and Pecan-Cranberry
with Pepper

6.00 per guest

Hummus and Bagel Chips
Red Pepper and Roasted Garlic Hummus with Crisp Bagel Chips

6.00 per guest

Crudite and Schmear
Fresh Crisp Vegetables and Apple Wedges with All Natural Peanut
Butter and Low Fat Cream Cheese

6.00 per guest

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COFFEE BREAK SOLUTIONS



Starbucks Coffee, House Blend-Regular and Decaffeinated Coffee and Tazo® Tea Selection

41.00 per gallon

Organic Juices
Cranberry, Apple and Orange

4.25 each

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

3.50 each

Chilled Orange, Tomato, Grapefruit and Cranberry Juices

41.50 per gallon

Bottled Iced Teas, Lemonade, Specialty Waters or Starbucks Frappucino

4.25 each

Fresh Fruit Smoothies made to order*

9.00 per guest

* Requires an attendant at \$100.00

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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

16.00 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

15.00 per guest

APPLE GREEN

Petite Green Apples
Cinnamon-Apple Coffee Cake
Apple-Walnut Muffins
Apple Wedges with Caramel Dipping Sauce

Apple-Rosemary Ice Tea
Coffee Presentation

14.00 per guest

All prices subject to a 22% service charge and 7.75% State Sales Tax. All prices subject to change.01/09

THEMED BREAKS

CLEVELAND'S WEST SIDE MARKET

Vendors Display of Freshly Cut Seasonal Fruit and Vegetables

Assortment of Local Cheeses and Regional Sausages and Marinated Olives

Buckeye's and Chocolate Dipped Pretzels

Coffee Presentation

16.50 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

14.00 per guest

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LUNCH



All lunch items include Bread Service, Starbucks® Coffee and Tazo® Tea Selection

LUNCH #1

Arugula Salad, Roasted Peppers, Shaved Parmesan, Preserved Lemon Vinaigrette

Grilled Salmon, Warm Quinoa Salad, Green Onion Parsley Infusion

Apple Galette

26.00 per person

LUNCH #2

Country Vegetable Soup with Petite Pasta and Herbs

Tarragon Roasted Walleye, Balsamic Braised Endive, Olive Oil Yukon Potatoes

Chocolate Pots du Creme

27.00 per guest

LUNCH #3

Tableside Orange, Spinach and Frisee Salad, Toasted Almonds, Citrus Vinaigrette

Prosciutto and Sage Wrapped Chicken, Lemon Capers Cous Cous

Espresso Panna Cotta

25.00 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

27.00 per guest

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LUNCH

All lunch items include Bread Service, Starbucks® Coffee and Tazo® Tea Selection

LUNCH #5

Roasted Butternut Squash Bisque, Toasted Cashews, Lemon Crème Fraiche, Curry Oil

Pan Sautéed Pork Medallions with Capers, Citrus and Parsley, Creamy Mushroom Orzo

Lemon Meringue Pie

28.00 per guest

LUNCH #6

Mediterranean Salad with Olives, Tomato, Feta and Cucumber
Lemon Mint Dressing

Roasted Chicken Breast with Artichoke Risotto and Thyme Jus

Blueberry Almond Croustade

25.00 per guest

LUNCH #7

Stay Fit French Bean Salad, Roasted Potatoes, Caramelized Shallots and Cooked Concasse

Planner's Choice of :

Cedar Roasted Salmon

Grilled Organic Chicken

Spiced Wine Poached Pear, Candied Walnuts and Almond Cookie

26.00 per guest

LUNCH #8

Petite Cheddar "Panini" and Roasted Tomato Soup

Natural Raised Grilled Flat Iron Steak, Maytag Blue Cheese, Onion Jam and Roasted Broccoli

26.00 per guest

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LUNCH ALTERNATIVE OPTIONS



MONDAY

Spicy Tomato Bisque and Grilled Cheese with Spiced Goat Cheese, Fig Jam and Fresh Arugula

TUESDAY

Grilled Vegetable Flatbread with Sun-dried Tomato Pesto, Arugula Salad and Aged Balsamic

WEDNESDAY

Portobello and Bel Paese Panin with House Made Sweet Potato Chips

THURSDAY

Spinach, Artichoke and Feta Tartlet, with Roasted Tomato, Yellow Tomato Coulis and Pea Tendril Salad

FRIDAY

Potato Gnocchi with Butternut Squash, Pine Nuts and Sage served with Multigrain Bread

SATURDAY

Fresh Vegetable Spring Roll and Udon Noodle Salad with Peanut Dressing and Sweet Chili Dipping Sauce

SUNDAY

Boursin and Baked Tomato Crostini, Spinach Salad with Almonds, Citrus Segments and Pomegranate Dressing

All prices subject to a 22% service charge and 7.75% State Sales Tax. All prices subject to change.01/09



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

32.00 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

32.00 per guest

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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

32.00 per guest

CLEVELAND ROCKS

Ohio Corn Chowder with Sherry

Tomato and Fresh Mozzarella with Basil and Organic Olive Oil

Green Bean and Red Peppers with Apple Cider Vinaigrette

Assorted Pickles, Olives and Peppers

Miniature Grilled Reuben Sandwiches

Kielbasa on Freshly Baked Hoagie Rolls
Assorted Mustards

Pierogis with Caramelized Onions and Sour Cream

Fried Walleye Baskets with Lemon and Remoulade

Black and White Cookies

31.00 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

32.00 per guest

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LUNCH BUFFETS

PERSONAL LUNCH BOX

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
Vegetable Wrap with Cucumber Dressing
Balsamic Beef Salad with Feta, Tomato and Cucumber
Individual Bags of Local Chips
Seasonal Fruit
Organic Snack Bars
Cappuccino Chocolate Chunk Cookie
Bottled Water and Sodas
32.00 per guest

DELI

Old Fashioned Mustard Potato Salad
Three Bean and Ridicchio, Lemon Dijon Vinaigrette
Roasted Turkey, Smoked Country Ham,
Tuna Salad and Basil Roasted Chicken Salad
Sliced Swiss, Cheddar and Provolone
Vine Ripe Tomatoes, Crisp Lettuce
Pickled Red Onions and Jumbo Dill Pickles
Herb Mayo, Grain and Dijon Mustard
Individual Bags of Kettle Potato Chips
Country Wheat, White and Hearty Rye Breads
Assortment of Fresh Baked Cookies
27.00 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

100.00 per 25 pieces

SUSHI STATION

A variety of California Rolls paired with Nigiri Salmon, Shrimp and Tuna
Soy Sauce, Pickled Ginger and Wasabi
To include Seasoned Seaweed and Edamame

125.00 per 25 pieces

* Requires an Attendant at \$100.00, plus tax

CRUDITÉS

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

(serves 25)

150.00 per display

ARTISANAL CHEESE SELECTION

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

(serves 25)

200.00 per display

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
(serves 25)

200.00 per display

ANTIPASTO AND GRILLED VEGETABLES

Dry Italian Salami and Prosciutto 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
(serves 25)

250.00 per display

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PRESENTATION STATIONS

CUPCAKES

Apple-Raisin, Mandarin Orange, Coconut and Raspberry Cream
with Ice Cold 1% and Chocolate Milk

10.00 per guest

OHIO CITY PASTA STATION*

Lemon Pepper Linguini with Spinach, Pinenuts and Basil Cream

Artichoke and Cheese Whole Wheat Ravioli Sundried Tomato Sauce

Squash Agnolotti with Brown Butter and
Toasted Hazelnuts

Smoked Mozzarella in Red Pepper Ravioli with Grilled Zucchini and Basil and Organic
Olive Oil

Shaved Parmesan, Sage Foccaccia

13.00 per guest

EAST MEETS WEST*

Sweet and Sticky Mango BBQ Chicken Drumsticks

Beef Sliders with Chinese Hot Mustard and Pickled Cucumber

Ginger Korean Grilled Beef Short Ribs

Rice Wine Vinegar Slaw

Bang Bang Sesame Noodle Salad

16.00 per guest

INTERNATIONAL SLIDERS*

Prepared in view

Beef, Vermont Cheddar and
Herb Mayonnaise

Crab Cakes, Micro Greens and Yellow Pepper Aioli

BBQ Pork, Chipotle and Salsa Verde

House Made Potato Chips with Flavored Sea Salt

15.00 per guest

* Requires an Attendant at \$100.00, plus tax

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CARVING STATIONS



WHOLE APPLE AND FENNEL ROASTED TURKEY BREAST*

Bibb Lettuce Salad with Red Onions, Bleu Cheese and Tarragon
Mustard Dressing

Golden and Sweet Potato White Cheddar Gratin

Gourmet Mustards

Apple Raisin Chutney

Whole Grain and Sourdough Breads
(serves 20)

250.00 per display

OVEN ROASTED GARLIC BEEF TENDERLOIN*

Caesar Salad with Hand Shaved Parmesan

Horseradish Mashed Potatoes

Roasted Onion Marmalade

Balsamic Reduction and Horseradish Cream

Assortment of Breads
(serves 15)

300.00 per display

* requires an attendant at \$100 each plus tax

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CARVING STATIONS

SMOKED VIRGINIA HAM*

Warm Spicy Sweet Potatoes with Pecans

Broccolini with Roasted Garlic

Gourmet Mustards

Buttermilk Biscuits
(serves 30)

300.00 per display

BLACK PEPPER CRUSTED RIB EYE*

Chilled Asparagus Salad

Rosemary Scented New Potatoes

Caramelized Onions and Roasted Mushrooms

Crusty Loaf Breads
(serves 20)

375.00 per display

OAK ROASTED SALMON

Shaved Fennel and Caper Salad

Garden Carrots Roasted with Fresh Thyme

Caper-Herb Tartar Sauce

Grilled Flatbread
(serves 20)

325.00 per display

* requires an attendant at \$100 each plus tax

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HORS D'OEUVRES



COLD

Smoked Salmon & Fresh Dill in an Olive Oil, Bread Cup

Tamarind Ahi Poke in a Crispy Wonton

Charred Lamb and Moroccan Vegetable Relish in a Phyllo Cup

Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Polenta Crouton

Blue Cheese Stuffed Date Wrapped with Prosciutto

Gruyere-Thyme Coin Topped with Camembert

Tiny Tomato Caprese with Organic Olive Oil and Micro Basil

Shrimp BLT with Smoked Bacon, Tarragon Aioli

Pecan Pork Tenderloin, Spiced Apricot Chutney

Blue Cheese Filled Black Figs, Sugared Pecans

Tandoori Chicken with Mango Tartlette, Micro Cilantro

Lobster and Tarragon Aioli, Wonton Basket

Spanish Saffron Torta with Smoked Paprika Aioli

Chilled Seared Shrimp with Orange Dust on Arugula

Pear Bruschetta with Gorgonzola and Silvered Almond

Crostini with Manchego, Cherry Chutney and Shallot

Minimum of 25 per selection ... all selections are \$3.75/each

All prices subject to a 22% service charge and 7.75% State Sales Tax. All prices subject to change.01/09



HORS D'OEUVRES

HOT

Five Spice Chicken with Orange-Ginger Dipping Sauce

Medjool Dates Wrapped with Bacon and Almond

Smoked Chicken and Leek Tartlet

Polenta and Cheese Tartlets, Seasoned Tomato and Basil

Sweet Grass Chevre Tart with Bacon

Mini Braised Artichoke and Pepper Pizza

Petite Baked Spinach Dip, Crispy Pita Chips

Middle Eastern Spiced Lamb Pastries, Pine Nuts and Mint

Sigapore Pork Satay with Nuóc Cham

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

Charred Lamb with Oven Dried Tomatoes and Truffle Vinaigrette

Salt Cured Salmon Tarts with Preserved Lemon and Fennel Herb Salad

Indian Vegetable Samosa with a Tamarind Dipping Sauce

Minimum of 25 per selection ... all selections are \$3.75/each

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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.

Maximum of 150 guests

All prices subject to a 22% service charge and 7.75% State Sales Tax. All prices subject to change.01/09



PERSONAL PREFERENCE MENU

All Dinners include Bread Service, Starbucks® Coffee and Tazo® Tea Selection

PLANNER'S CHOICE APPETIZERS

Fresh Jumbo Crab Cake served over Pepper Relish
Sliced Mushroom Strudel with Feta Cheese and Red Pepper Coulis
Sweet Corn Agnolotti with Marscapone and Roasted Shallot Sauce
Wild Mushroom Bisque, Julienne of Duck Breast

PLANNER'S CHOICE SALAD

Local Field Greens, Goat Cheese on Brioche, Toasted Walnuts and Pomegrante Dressing
Golden Beet Salad with Composed Greens and Balsamic Vinagrette
Three Endive Salad, Candied Nuts, Dried Cranberries and Raspberry Dressing
Bibb Lettuce, English Cucumber, Feta, Tomato and Lemon Basil Vinagrette

PLANNER'S CHOICE DESSERT

Apple Galette with Spiced Cider Glaze and Caramel
Vanilla Crème Brulee with Chocolate Dipped Shortbread
Pear and Almond Frangipane Tart with Cinnamon Cream and Honey Tulle
Triple Chocolate Cheesecake

Maximum of 150 Guests

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PERSONAL PREFERENCE MENU



All Dinners include Bread Service, Starbucks® Coffee and Tazo® Tea Selection

INDIVIDUAL GUEST'S CHOICE ENTRÉES

(Planner chooses four items, must include 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 Cabernet Reduction

Herb Crusted French Cut Breast of Chicken 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

85.00 per guest

Maximum of 150 Guests

All prices subject to a 22% service charge and 7.75% State Sales Tax. All prices subject to change.01/09



DINNER



All Dinners include Bread Service, Starbucks® Coffee and Tazo® Tea Selection

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, Mushrooms, Celery Root Puree

Espresso Panna Cotta

57.00 per guest

DINNER #2

Jumbo Diver Scallop, Creamy Polenta,
Roasted Tomato, Lemon Oil

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

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

Chocolate Pots du Crème

49.00 per guest

DINNER #3

Mushroom Strudel, Sundried Tomato, Feta
and Thyme Cream

Baby Tatsoi Spinach, Citrus segments,
Almonds and Lemongrass Dressing

Seared Grouper on Roasted Asparagus,
Saffron Cream with Mashed Potatoes

Fresh Fruit Tart with Lemon Curd

55.00 per guest

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DINNER

All Dinners include Bread Service, Starbucks® Coffee and Tazo® Tea Selection

DINNER #4

Wild Mushroom Bisque, Julienne of Duck Breast

Spinach Salad, Roasted Shallots, Tomatoes, Feta, Mustard Dressing

Black Pearl Pork Chop, Savoy Cabbage and Herb Spatzle

Pear and Almond Frangipane Tart with Cinnamon Cream and Honey Tulle

53.00 per guest

DINNER #5

Duck Confit, Whole Wheat Parpadelle, Fried Leeks and Orange Scented Demi Glace

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

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

Chocolate Forbidden Cake

52.00 per guest

DINNER #6

Spicy Tomato Bisque, Crumbled Goat Cheese

Golden Beet Salad with Composed Greens, Red Balsamic Vinaigrette

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

Vanilla Crème Brulee with Chocolate Dipped Shortbread

49.00 per guest

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DINNER

All Dinners include Bread Service, Starbucks® Coffee and Tazo® Tea Selection

DINNER #7

Roasted Halibut Medallion, Wild Mushroom Cream, Onion Tart Tartin

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

Roasted Shrimp and Petite Filet, Parsnip Puree, Port Reduction

Trio Tasting of Hazelnut Torte, Flourless Chocolate Cake and Triple Chocolate Cupcake

53.00 per guest

DINNER #8

Duck Confit and Roasted Apple, Rosemary Cider Cream

Bibb Lettuce with Marinated Artichoke, Pisto

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

Raspberry Cheesecake, Fresh Berries

58.00 per guest

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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

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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	28.00
Canvas by Michael Mondavi, Merlot, California	28.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California	28.00

CHAMPAGNE & SPARKLING WINES

Segura Viudas, Brut Reserva Sparkling, Spain	31.00
Perrier Jouet, Grand Brut Champagne, Epernay, France	80.00

BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

Beringer, White Zinfandel, California	28.00
Clean Slate, Riesling, Germany	35.00
Fish Eye, Pinot Grigio, California	29.00
Danzante, Pinot Grigio, Italy	34.00
Clos du Bois, Pinot Grigio, Sonoma	42.00
Benziger Family Winery, Sauvignon Blanc, North Coast	35.00
Rock Rabbit, Sauvignon Blanc, Central Coast	31.00
Meridian Vineyards, Chardonnay, Santa Barbara	37.00
Robert Mondavi, Private Selection Chardonnay, California	35.00
I'M, Isabel Mondavi, Chardonnay, Sonoma	38.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California	41.00
Chalone, Chardonnay, Monterey	42.00

LIGHT TO FULL-INTENSITY RED WINES

Beaulieu Vineyard, Coastal Estates Pinot Noir, France	35.00
A by Acacia, Pinot Noir, California	43.00
Spellbound, Petite Sirah, California	39.00
St. Francis Vineyards, Red, Sonoma	35.00
Concannon Selected Vineyards, Merlot, Central Coast	33.00
Blackstone, Merlot, Napa Valley	31.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California	34.00
Red Truck, Cabernet Sauvignon, California	34.00
Sterling, Vintner's Collection Cabernet Sauvignon, Central Coast	39.00
Wolf Blass, Shiraz, Australia	40.00
Ravenswood, Zinfandel, Napa Valley	35.00

All prices subject to a 22% service charge and 7.75% State Sales Tax. All prices subject to change.01/09



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	13.00
Second Hour	9.00
Each Additional Hour	7.00

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	6.00
Domestic Beer	4.50
Premium and Imported Beer	5.00
Select Wine	6.00
Mineral Water/Juices	3.50
Soft Drinks	3.50
Cordials	7.50
Champagne (by the glass)	6.00

All prices subject to a 22% service charge and 7.75% State Sales Tax. All prices subject to change.01/09



BEVERAGES

CASH BARS*

This package includes a Full Bar Setup

Cocktails	6.50
Domestic Beer	4.50
Premium and Imported Beer	5.00
Select Wine	6.00
Mineral Water/Juices	3.00
Soft Drinks	3.00
Cordials	9.00
Champagne (by the glass)	6.00

Signature

SPECIALTY DRINKS *

Pomegranate Martini	8.00
Chocolate Martini	8.00
Pineapple Mojito	7.00

LABOR CHARGES

Bartenders:.....	100.00
Each up to three (3) hours	
Cashiers:.....	50.00
Each up to three (3) hours	

All prices subject to a 22% service charge and 7.75% State Sales Tax. All prices subject to change.01/09

