

HYATT REGENCY DALLAS CATERING MENU



300 Reunion Boulevard Dallas, Texas 75207. Tel: 214 651 1234 . Fax: 214 742 8126



BREAKFAST BUFFETS



All Breakfast Buffets include Selection of Chilled Juices, Coffee, and Tea Selection

BREAKFAST BUFFET #1

Whole Fresh Fruit

Organic Yogurt Muesli with Shaved Apple

Fluffy Scrambled Eggs with Cheddar Cheese, Mushrooms and Picante Sauce

Smoked Thick Cut Bacon and Pork Sausage Links

Spiced and Roasted Red Skin Potatoes, Fresh Chives

House Made Muffins, Cheese Danish and Croissants

BREAKFAST BUFFET #2

Sliced Fresh Melons

House Made Granola topped with Pistachios and Almonds

Plain Yogurt accompanied by Fresh Fruit Compote

Apple and Mascarpone Stuffed Brioche French Toast

Fluffy Scrambled Eggs with Cheddar Cheese, Mushrooms and Picante Sauce

Smoked Thick Cut Bacon and Chicken Apple Sausage Links

Tomatoes Provencal and Skillet Hash Browns

Assorted Bagels with Honey-Walnut, Chunky Vegetable and Traditional Cream Cheese

Daily Assortment of Breakfast Muffins, Croissants and Breakfast Breads

BREAKFAST BUFFET #3

Sliced Fresh Melons

Plain Yogurt with Apple-Berry Salsa

Breakfast Taco Bar:

Scrambled Eggs, Scrambled Eggs with Chorizo, Refried Beans, Diced Potatoes, Pico De Gallo, Picante Sauce, Cilantro Creme Fraiche and Soft Flour Tortillas

Southwestern Poached Egg on Corned Beef Hash with Chipotle Hollandaise

Iron Skillet Baked Sticky Buns

Pecan Cherry Loaf

Groups of less than 30 Guests are subject to an additional \$5.00 per Guest Charge for Buffet Service

All Prices Subject to 22% Service Charge and 8.25% State Sales Tax



CONTINENTAL BREAKFAST

All Continental Breakfasts include Coffee and 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

CONTINENTAL BREAKFAST

Selection of Chilled Juices

Sliced Fresh Seasonal Melons and Whole Fruit

Cereal Station with Dried Fruit and Nuts

Selection of Freshly Made Bakeries
Assorted Bagels with Cream Cheese

STAYFIT CONTINENTAL BREAKFAST

Selection of Individual Bottled Natural Juices

Seasonal Fresh Fruit

Oat Bran and Citrus Muffins
Dried Cranberry and Flax Seed Bread

Low Fat Yogurt Parfaits

Green and White Teas

All Prices Subject to 22% Service Charge and 8.25% State 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

BREAKFAST SANDWICH

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

CUSTOM OATMEAL

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

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

HYATT SIGNATURE FRENCH TOAST STATION*

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

BREAKFAST BURRITO

Fresh Flour Tortilla Stuffed with:
Scrambled Eggs, Sausage and Cheese
OR

Scrambled Eggs, Potatoes and Cheese

Green-Chili Tomato Picante Salsa and Sour Cream

*Requires Attendant: \$100.00 per Attendant plus tax.

All Prices Subject to 22% Service Charge and 8.25% State 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

WILD MUSHROOM EGG STRUDEL

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

BREAKFAST CREPES

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

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

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MORNING SUGGESTIONS

Today's Freshly Baked Muffins, Croissants and Danish

Hyatt's Signature Fruit Croustade

Assortment of Fresh Bagels with Cream Cheese

Smoked Salmon Platter

Breakfast Breads

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

Whole Fruit

Coffee Cakes

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

Assorted Fruit Yogurts

Assorted Organic Energy Bars

Omega-3 Muffin Tops

Packed with Flax and Natural Grains

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AFTERNOON TREATS



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

Chocolate Brownies, Pecan and Lemon Bars

Sliced Seasonal Fruit with Honey Yogurt Dip

Seasonal Cookie Jar Selection
Selection of 3 Childhood Favorites

Tri-Colored Tortilla Chips
Served with Salsa, Guacamole and Spicy Bean Dip

Assorted Candy Bars, Pretzels and Frito Lay Potato Chips

Haagen-Dazs Ice Cream Bars

Lonestar Spiced Nuts
Texas Praline Pecans, Spiced Walnuts and Smoked Almonds

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COFFEE BREAK SOLUTIONS



Coffee, House Blend-Regular and Decaffeinated Coffee and Tea

Assorted Sweet Leaf Organic Iced Tea

Organic Juices
Cranberry, Apple and Orange

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

Chilled Orange, Tomato, Grapefruit and Cranberry Juices

Bottled Specialty Waters, Vitamin Waters or Starbucks Frappucino

Global Market Coffee Station
Shade Grown, Organic and Fair Trade Coffees

Made to Order Fresh Fruit Smoothies*
Blended Strawberries, Bananas, Honey and Plain Yogurt

* 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

Assorted Soft Drinks

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

Bottled Waters

STATE FAIR

Blue Ribbon Dallas Cheese
Produced at Dallas Mozzarella Company

Red Chili Oil Spiced Mozzarella
Pecan Shell Smoked Scamorza Cheese
Light Spicy Caciotta Cheese
Grainseed and Water Crackers

Dried Blueberries, Peaches and Pears

Praline Pecans

Sweet Leaf Organic Iced Tea

Coffee Presentation

Assorted Soft Drinks and Bottled Waters

All Prices Subject to 22% Service Charge and 8.25% State Sales Tax
Themed Break pricing is based on a maximum of 30 minutes of service.



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

APPLE GREEN

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

LEMON DROP

Lemon Bars
Petite Lemon Meringue Tarts
Lemon Tea Cookies
Lemon Poppy Seed Coffee Cake
House Made Lemonade
Coffee Presentation

All Prices Subject to 22% Service Charge and 8.25% State Sales Tax
Themed Break pricing is based on a maximum of 30 minutes of service.



LUNCH



All lunch items include Bread Service, Coffee and Tea

LUNCH #1

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

Roasted Chicken Breast with Parsnip Puree, Root Vegetables and Sage

Apple Galette

LUNCH #2

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

Pan Roasted Salmon with Savory Herb Pesto and Asparagus Risotto

Cappuccino Praline Tranche with Creme Anglaise

LUNCH #3

Caprese Salad: Vine-Ripened Tomatoes, Dallas Mozzarella and Young Arugula with Basil Balsamic Vinaigrette

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

Raspberry Mascarpone Cheese Almond Cake

LUNCH #4

Mesclun Greens with Granny Smith Apple and Deep Ellum Bleu Cheese

Taos Lime Honey Vinaigrette

Espresso Rubbed Sliced Tenderloin with Herb Polenta, Fresh Asparagus and Barolo Sauce

Seasonal Fruit Tart

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LUNCH

All lunch items include Bread Service, Coffee and Tea

LUNCH #5

Romaine, Oak Leaf and Endive Salad with Bocconcini, Coppa Salami and Sun-Dried Tomatoes with Aged Balsamic Vinaigrette

Grain Mustard Roasted Sirloin of Beef with Merlot Demi, Yukon Gold Potato Au Gratin and Lemon Zest Sauteed French Beans

Lemon Meringue Pie

LUNCH #6

Bibb Lettuce, Spinach, Arugula and Napa Cabbage with Green Apples and Basil Chardonnay Vinaigrette

Serrano Roasted Pork Loin with Corn Poblano Bread Pudding, Broccoli Rabe and Whiskey Pan Sauce

Texas Pecan Pie

LUNCH #7

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

Choice of :

Cedar Roasted Salmon

Grilled Organic Chicken

Sugarless Pistachio Cake with Seasonal Fruit

LUNCH #8

Chilled Serrano Roasted Chicken Breast and Three Texas Gulf Shrimp Over Mesclun Greens and Wild Rice Salad
With Exotic Fruit and Tomato Salsa and Dallas' Own Goat Cheese Coin

Triple Goopy Chocolate Cake with Champagne Peach Sauce

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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

Alternate Meal Pricing is the same as Plated Lunch Selections

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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

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

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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

BURGER BAR

Fruit Salad

Tri-Colored Heirloom Potato Salad

Southern Cucumber and Grape Tomato Salad

Please Select 3 of the Following:

Freshly Made Sirloin or Black Bean Burgers, Chicken Breast and Smoked Bratwurst with Caramelized Onions

Grain Wheat and Sourdough Buns

Bibb Lettuce, Tomatoes, Red Onions and Pickles

Cheddar, Swiss and Maytag Bleu Cheese

Chipotle Chili Mayonnaise, Mustard and Ketchup

Brownies, Lemon Bars, Pecan Bars and Cheesecake Bars

Assorted Haagen-Dazs Bars

TEXAS RANCH

Crisp Iceberg Lettuce Salad with Bacon, Tomatoes and Red Onions

Texas Ranch, Bleu Cheese Vinaigrette and Tequila Lime Vinaigrette Dressing

Molasses Pecan Coleslaw

Barbecued Chicken Breast with Cider Pickled Red Onions

Oak Smoked Beef Brisket with Landmark BBQ Sauce

New Braunfels Smoked Sausage

Ranch Green Beans

Corn Casserole with Jalapenos and Jack Cheese

Southwestern Mashed Potatoes with Smoked Ham, Green Onions and Cheese

Cornbread and Biscuits

Texas Champagne Peach Cobbler

Chocolate Skillet Cake

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LUNCH BUFFETS

THE LOCAL MARKET

Caramelized Vidalia Onion Soup, Gruyere Sandwiches

Chicken Tortilla Soup

Farm Garden Vegetable Soup

Tossed Greens with Grilled Chicken, Roasted Onion, Ancho Chili Orange Dressing

Wheat Berry Salad, Cucumber, Basil and Feta

Spinach Salad, Pancetta Lardons, Roasted Mushrooms, Herb Dressing

Sweet Chili Barbecue Salmon on a Vegetable Salad

Thyme Roasted Seasonal Fruit with Lemon Basil Crème Fraiche

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PRESENTATION STATIONS



SHELLFISH BAR (100 Pieces Per Display)

Jumbo Lemon Shrimp
Crab Claws served with Cocktail Sauce
Chilled Garlic Mussels
Poivre Mignonette and Tabasco Sauces
Cucumber Noodle and Pickled Red Onion Salad

SUSHI STATION (100 Pieces Per Display)

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

*Requires Attendant:

CRUDITÉS

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

(Serves 100)

ARTISANAL CHEESE SELECTION

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

(Serves 100)

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

Served with Artisan Breads

(Serves 100)

SOUTHWEST CAESAR SALAD STATION*

Fresh Chopped Romaine, Chipotle Strips, Red Onion, Roasted Corn, Queso Fresco Cheese and Spiced Rubbed Chicken
Corriander Infused Caesar Dressing

Savory Cheese Breadstick

All Prices Subject to 22% Service Charge and 8.25% State Sales Tax



PRESENTATION STATIONS

CUPCAKES

Apple-Raisin, Mandarin Orange, Coconut and Raspberry Cream

DESSERT AND COFFEE STATION*

Cakes Cut to Order:

Pistachio Cake

Mango Cake

Espresso Cake

Chocolate Ganache Cake

Freshly Brewed Regular and Decaffeinated Coffee

Whipped Cream, Chocolate Shavings, Brown Sugar and Flavored Syrups

MODERN PASTA STATION*

Prepared in View

Orecchiette with Spicy Shrimp and Fresh Leeks in Roasted Pepper Sauce

Goat Cheese Ravioli with Roasted Mushrooms and Garlic Cream Sauce

Marble Smoked Chicken Pasta Triangle with Epazote Pesto Broth

Shaved Parmesan, Savory Apple Butter,
Sage Focaccia

SOUTHWEST BISTRO*

Miniature Kobe Burgers and Chicken Burgers
On Chinese or Ciabatta Buns

Topped with Mache, Bibb Lettuce, Maytag Bleu Cheese, Smoked Gouda and Swiss
Cheese

Wasabi Mayonnaise and Green Chili Ketchup

Grape Tomato and Onion Salad

*Requires Attendant:

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PRESENTATION STATIONS

PACIFIC RIM STATION*

Prepared in view

Lemon Grass-Ginger and Sea Scallop Stir Fry over Asian Slaw

Chicken Pad Thai with Shiitake Mushrooms, Baby Bok Choy and Green Curry

Tangerine Beef with Chinese Broccoli Leaves and Green Onions

Served atop Steamed Rice

TOSTADA BAR

Crunchy Tortilla Tulips filled with Roasted Chicken, Pulled Beef or Shredded Pork

Topped with Pico de Gallo, Picante Sauce, Sour Cream, Shredded Cheddar, Guacamole, Green Onions, Shredded Lettuce and Diced Tomatoes

*Requires Attendant:

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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 40)

*Requires Attendant:

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)

All Prices Subject to 22% Service Charge and 8.25% State Sales Tax



CARVING STATIONS

SMOKED VIRGINIA HAM*

Warm Sweet Potato Salad

Creamed Spinach

Assorted Mustards

Buttermilk Biscuits

(Serves 50)

BLACK PEPPER CRUSTED SIRLOIN*

Chilled Asparagus Salad

Rosemary Scented New Potatoes

Caramelized Onions and Roasted Mushrooms

Crusty Loaf Breads

(Serves 50)

CEDAR PLANK SALMON*

Shaved Fennel Salad

Mediterranean Couscous

Caper-Herb Tartar Sauce

Grilled Flatbread

(Serves 50)

*Requires Attendant:

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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

Tiny Tomato Caprese with Organic Olive Oil
and Micro Basil

Pear Bruschetta with Gorgonzola and
Slivered Almond

Crostini with Manchego, Cherry Chutney and
Shallot

Blue Cheese Stuffed Date Wrapped with
Prosciutto

Pecan Pork Tenderloin, Spiced Apricot
Chutney

Tandoori Chicken with Mango Tartlette, Micro
Cilantro

Minimum 50 Pieces per Selection

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HORS D'OEUVRES

HOT

Artichoke Beignet with Tarragon Creme Fraiche

Spinach Spanakopita with Citrus Sauce

Polenta and Cheese Tartlets, Seasoned Tomato and Basil

Goat Cheese Wonton Fritter with Asian Plum Sauce

Wild Mushroom Vol-au-Vent

Indian Vegetable Samosa with a Tamarind Dipping Sauce

Savory Chicken Lollipop with Stone Grain Mustard

Southwestern Black Bean Chicken Cigar with Tequila Lime
Creme Fraiche

Spicy Beef Satay and Cucumber Salad

Roasted Red Bliss Potato with Sausage, Prosciutto and
Havarti Cheese

Charred Lamb with Oven Dried Tomatoes and Truffle
Vinaigrette

Cozy Shrimp in Wonton Skin with Sweet Chili Bean Glaze

Virginia Bacon Wrapped Scallops with Balsamic Glaze

Tandori Chicken Skewers with Cucumber Raita and Garam
Masala

Salt Cured Salmon Tarts with Preserved Lemon and Fennel
Herb Salad

Minimum of 50 Pieces per Selection

All Prices Subject to 22% Service Charge and 8.25% State 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.

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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
Bibb, Oak Leaf, Frisee and Endive Salad, Candied Nuts, Dried Cranberries and Raspberry Dressing
Bibb Lettuce with Marinated Artichoke, Pesto Mozzarella Pinwheel and Pisto Lemon Chenin Blanc Vinaigrette

PLANNER'S CHOICE DESSERT

Slanted Chocolate Box with Truffle Chocolate Ganache Cake, Berries and Tangerine Cream with Exotic Fruit Drizzle
Opus Praline Sabayon Mousse with Bittersweet Chocolate Sauce
Pear and Almond Frangipane Tart with Cinnamon Cream and Honey Tuille

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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

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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

DINNER #2

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

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

DINNER #3

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

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

Seared Sea Bass on Roasted Asparagus,
Saffron Cream, Mashed Potatoes

Chocolate Trilogy with Exotic Fruit Splashes

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DINNER

All Dinners include Bread Service, Coffee and Teas

DINNER #4

Wild Mushroom Bisque, Julienne of Duck Breast, Porcini Drizzle

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

Fennel-Rubbed Pork Tenderloin, Farro Risotto, Spinach

Pear and Almond Frangipane Tart with Cinnamon Cream and Honey Tuille

DINNER #5

Herb Gnocchi with Roasted Tomato, Basil

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

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

Crisp Apple Amaretto Torte with Praline Sauce

DINNER #6

Charred Zucchini and Eggplant Bisque, Crispy Barley, Cumin

Lonestar Baby Greens with Goat Cheese Crostini, Sugared Coated Pecans and Pomegranate Vinaigrette

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

Chocolate Marquis with Passion Fruit Glace

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DINNER

All Dinners include Bread Service, Coffee and Teas

DINNER #7

Roasted Halibut Medallion, Wild Mushroom Cream, Onion Tart Tartin

Bibb, Oak Leaf, Frisee and 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

DINNER #8

Tomato Bisque

Greens of Baby Romaine, Arugula, Frisee and Spinach with Grape Tomatoes and Fontina Cheese and Crimini Mushroom Tulip

Roasted Sirloin of Beef with Pomegranate Demi Reduction, Olive Oil Whipped Potatoes

Chocolate Embrace with Cappuccino Mascarpone Dumpling with Berries, Exotic Fruits and Almond Tuille

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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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DINNER BUFFETS

LANDMARK BUFFET*

Artisan Cheese Display with Homemade Fruit Berry
Chutney and Wasa Crackers
Chilled Gulf Shrimp and Crab Claws
With Habanero Chili Cocktail Sauce and Lemon Grain
Mustard Sauce
Mesclun Greens, Endive and Micro Sprouts
Walnut Raspberry Vinaigrette, Tarragon Vinaigrette and
Dry Sherry Creme Fraiche Dressing

Crab Cakes with Serrano Poblano Mango Mayonnaise
Pepita Seed Encrusted Gulf Snapper Fillet with Lavender
Honey Creme Fraiche
Roasted Shallot and Brie Stuffed Chicken Breast in Opal
Basil Crust with Pimento Pepper Coulis

Carved Five Nut Crusted Tenderloin of Beef with Spiced
Merlot Demi Reduction

Yukon Gold Potatoes Au Gratin with White Cheddar
Pine Nut Oil Brushed Baby Carrots, Wild Mushrooms,
Asparagus, Fennel and Patty Pans

Assorted Seasonal Desserts

ITALY IN THE "BIG D"

Parrino's Roasted Tomato Cream Soup

Dark Greens, Sweet Bell Peppers, Radish and Mustard
Sprouts with Roasted Garlic Balsamic Vinaigrette and
Champagne Creme Fraiche
Savory Herb Marinated Mozzarella, Kalamata Olives and
Grape Tomatoes
Rock Shrimp and Sea Scallop Ceviche In Martini Glasses

Chicken Breast stuffed with Fontina, Prosciutto and
Capers with Lemon Basil Creme Fraiche
Pan Sauteed Snapper Fillet over Spinach, Mushroom and
Roasted Tomato Ragu
Grilled Italian Sirloin drizzled with
Roasted Garlic-Peppercorn Balsamic Reduction

Marble Ricotta Agnolotti in Sun-Dried Tomato Pesto
Lemon Thyme Fettuccini
Oven Baked Vegetables in Savory Herb Olive Oil

Variety of Italian Sweet Pastries

All Prices Subject to 22% Service Charge and 8.25% *Requires Attendant: \$100.00 per Attendant plus tax



WINE LIST



HYATT'S SIGNATURE SELECT WINES

- By Folio Studios and Michael Mondavi, Bottled and Cellared in Napa
- Canvas by Michael Mondavi, Chardonnay, California
- Canvas by Michael Mondavi, Merlot, California
- Canvas by Michael Mondavi, Cabernet Sauvignon, California

CHAMPAGNE & SPARKLING WINES

- Moet & Chandon, Champagne,
- Santa Margherita, Prosecco di Valdobbiadene, NV, Italy
- Segura Viudas, Brut, Cava, Reserve, NV, Catalonia, Spain
- Domaine Chandon, Pinot Noir, Sparkling Rose, California
- Taittinger, Brut, Champagne,

BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

- Beringer, White Zinfandel, California
- Clean Slate, Riesling, Mosel, Germany
- Sokol Blosser, Oregon
- Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy
- Erath Vineyards, Pinot Gris, Oregon
- Danzante, Pinot Grigio, delle Venezie, Italy
- Silver Birch, Sauvignon Blanc, Marlborough, New Zealand
- Wild Rock, Sauvignon Blanc, Marlborough, New Zealand
- Albino Armani, Pinot Grigio, Valdadige, Veneto Italy
- Michel Redde, Sancerre, Loire, France
- Louis Jadot, Pouilly-Fuisse, Burgundy, France
- I'M, Chardonnay, Sonoma County, California

MEDIUM-INTENSITY WHITE WINES

- Robert Mondavi Private Selection, Chardonnay, California
- Sonoma Cutrer, Chardonnay, Sonoma Coast, California
- Franciscan, Chardonnay, Napa Valley, California

LIGHT TO FULL-INTENSITY RED WINES

- De Loach, Pinot Noir,
- La Crema, Pinot Noir, Sonoma Coast, California
- MacMurray Ranch, Pinot Noir, Sonoma Coast, California
- Becker, Merlot, Texas
- Castello Banfi, Chianti Classico, Riserva, Tuscany, Italy
- Razor's Edge, Shiraz, South Australia
- J. Lohr, Merlot,
- Markham, Merlot, Napa Valley, California
- Lyeth, Cabernet Sauvignon, Sonoma County, California
- Vaza, Crianza, Rioja, Spain
- Rodney Strong, Cabernet Sauvignon, Sonoma County
- St Francis Vineyards, Zinfandel, Sonoma County, California
- Layer Cake, Primitivo,
- Abadia Retuerta, Sardon de Duero, Castilla Y Leon, Spain
- Napa Cellars, Merlot, Napa Valley, California
- Beaulieu Vineyard, Cabernet Sauvignon, Napa Valley
- Chateau Mont-Redon, Chateauneuf-du-Pape, France
- Marchesi di Frescobaldi, Chianti Rufina, Tuscany, Italy
- Medusa, Zinfandel, Amador County, California
- Freemark Abbey, Cabernet Sauvignon, Napa Valley

All Prices Subject to 22% Service Charge and 8.25% State 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
 Second Hour
 Each Additional Hour

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

All Prices Subject to 22% Service Charge and 8.25% State Sales Tax



BEVERAGES

CASH BARS*

This package includes a Full Bar Setup

- Cocktails
- Domestic Beer
- Premium and Imported Beer
- Select Wine
- Mineral Water/Juices
- Soft Drinks
- Cordials
- Champagne (by the glass)

Signature

SPECIALTY DRINKS *

- Martini Bar
- Selection of Gin and Vodka Martinis
- Margarita Bar.....
- Specialty Margaritas served "On the Rocks" or Frozen
- Champagne Station.....
- Made to Order Bellinis, Kir Royales, Poinsettias and Mimosas

LABOR CHARGES

Bartenders:.....
 Each up to three (3) hours; \$25.00 per additional hour

Cashiers:.....
 Each up to three (3) hours; \$25.00 per additional hour

Waiter Fee:.....
 Each up to three (3) hours; \$25.00 per additional hour

All Prices Subject to 22% Service Charge and 8.25% State Sales Tax

