

TASTE OF *fall/winter*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
[hyatt.com](http://hyatt.com)

# BREAKFAST



## CONTINENTAL BREAKFAST 1

Locally and Seasonally Inspired Whole Fruit, Bakeries and Specialties

No Two Days are Alike

Chilled Selection of Juices

Coffee and Tazo Tea Selection

*27.00 per guest*

## CONTINENTAL BREAKFAST 2

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

Sliced Melons and Fruits

Cereal Station with Dried Fruit and Nuts

Chilled Selection of Juices

Coffee and Tazo Tea Selection

*29.00 per guest*

## BREAKFAST SANDWICH

Texan Toast with Smoked Bacon, Fried Egg, Cheddar Cheese, Grain Mustard Spread

*9.00 per guest*

## CUSTOM OATMEAL

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

Selection to include: Sliced Almonds, Pecans and Walnuts. Seasonal Roasted Fruits in Anaise Syrup.

Raisins. Maple Syrup, Brown

Sugar, Cinnamon, Nutmeg and Ginger

*7.00 per guest*

## ENHANCEMENTS:

### FARM BREAKFAST

Scrambled Eggs

Smoked Bacon and Sausage

Hyatt Signature Breakfast Potatoes

*9.00 per guest*

### TACO BAR

Scrambled Eggs, Chorizo, Sausage, Chicken Hash, Warm Flour Tortillas, Cheddar Cheese, Pico de Gallo and House Made Roasted Tomato Salsa

*9.00 per guest*

### BUILD YOUR OWN GRANOLA

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

*7.00 per guest*

### FRENCH TOAST\*

Wheat French Toast Dipped in Egg Beaters,

Wild Berry Stuffing

Lavender Honey Syrup

*8.00 per guest*



300 Reunion Boulevard

Dallas, Texas 75207.

Tel: 214 651 1234

hyatt.com

\*Requires Attendant \$150.00 per Attendant plus Tax  
All Prices Subject to 22% Service Charge and 8.25% Sales Tax

## BREAKFAST BUFFET



### BREAKFAST BUFFET 1

Whole Fresh Fruit  
Organic Yogurt Muesli with Shaved Apple  
Fluffy Scrambled Eggs with Cheddar Cheese, Local  
Mushrooms and Roasted Poblano Tomato Salsa  
House Smoked Brisket, Potato and Green Onion Hash  
Spiced and Roasted Red Skin Potatoes, Caramelized  
Texas Sweet Onions  
House Made Muffins, Cheese Danish and Croissants  
Coffee and Tazo Tea

*36.00 per guest*

### BREAKFAST BUFFET 2

House Made Granola topped with Pistachios and  
Almonds  
Sliced Seasonal Fruit  
Plain Yogurt accompanied by Fresh Fruit Compote  
Bosc Pear Stuffed Brioche French Toast  
Southern Egg Casserole, Chopped Bacon, Sausage, Bell  
Pepper, Potatoes, Jalapenos and Three Cheeses  
Smoked Thick Cut Bacon and Jalapeno Turkey Sausage  
Links  
Lemon Pepper and Garlic Roasted Yukon Gold Potatoes  
Coffee and Tazo Tea

*37.00 per guest*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

50 Person Minimum for buffets, groups with 25-49 people at an additional \$8.00 per guest  
All Prices Subject to 22% Service Charge and 8.25% Tax

## BREAKS



### CRISP

Tri-Colored Tortilla Chips  
Tomatillo Salsa, Cactus Pear Salsa, Smokey Tomato Salsa  
Crisp Carrots, Radishes, and Cucumber with Epazote  
Goat Cheese Dip  
House Made Pepita Seed Granola Bars  
Hot Apple Cider

*17.00 per guest*

### SEASONAL

Winter Fruits  
Petit Tarts, Mexican Vanilla Cream, Apple, Pistachio Dust  
Trio of Whipped Goat Cheese, Sweet Paprika, Citrus Peel, Spiced Pecans  
Rosemary Crackers, Grilled Flat Bread, Water Crackers  
White Chocolate and Dried Fruit Barks  
Pear Infused Ice Tea

*18.00 per guest*

### SUPER FOODS

Gigandes White Bean Dip, Lemon Pepper Hummus, Roasted Heirloom Tomatoes, Olive Tartar  
Whole Grain Crackers, Pita Chips,  
Dried Fruit and Berries with Raw Almonds, Pecans and Hazelnuts  
Flax Seed Brown Rice Bars  
Assorted Green Teas

*20.00 per guest*

### REFRESH

House Made Trail Mix  
Mandarin White Chocolate Verrines  
Strawberry Cream Cheese Tarts  
Assorted Vitamin Waters

*16.00 per guest*

### ANTI-O

Dark Chocolate Cranberry Bark  
Farmers Market Selection of Fruit  
Raw Almonds and Pecans  
House Made Granola Bars  
Coffee Presentation

*17.00 per guest*

### CRUNCH

Your guests can make their own treat by mixing:  
Walnuts, Pecans, Almonds, Pistachios, Macadamia Nuts, White Chocolate Bits, Milk Chocolate Chips, M&Ms  
Raisins, Dried Cherries, Apricots, Papaya, Pineapple  
Coffee Presentation

*16.00 per guest*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

All prices Subject to 22% Service Charge and 8.25% Sales Tax

## COFFEE BREAK SOLUTIONS

### FRESHLY BAKED COFFEE CAKE

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

*48.00 per dozen*

### HYATT SIGNATURE FRUIT CROUSTADE

*50.00 per dozen*

### WHOLE MARKET FRUITS

Seasonal Selection, Fully Ripened

*3.50 per each*

### JUMBO HOME-STYLE COOKIES

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

*52.00 per dozen*

### BREAKFAST BREADS

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

*48.00 per dozen*

### OMEGA-3 MUFFIN TOPS

Packed with Flax and Natural Grains

*50.00 per dozen*

### ASSORTED ORGANIC ENERGY BARS

*5.00 per each*

### MADE TO ORDER FRESH FRUIT SMOOTHIES\*

Blended Seasonal Fruit, Honey and Plain Yogurt

*12.00 per guest*

### LONE STAR SPICED NUTS

Texas Praline Pecans, Spiced Walnuts and Smoked Almonds

*9.00 per guest*

### PRETZEL BUN

Roasted Chicken Jalapeno Sausage on a Pretzel Bun with Caramelized Texas Sweet Onions

*7.00 per each*

### COFFEE

Freshly Brewed Regular and Decaffeinated Coffee, Tazo Tea

*85.00 per gallon*

### ASSORTMENT OF SPECIALTY DRINKS

Bottled Specialty Waters, Vitamin Waters, Starbucks Frappucinos and Sweet Leaf Organic Iced Teas

*5.50 per bottle*

### PEPSI REGULAR, DIET AND DECAFFEINATED SOFT DRINKS

*4.50 each*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

All prices Subject to 22% Service Charge and 8.25% Sales Tax

## PLATED LUNCHES



### PLATED LUNCH #1

Seafood and Sausage Gumbo

Cinnamon Orange Spiced Chicken Breast, Succotash Vegetables, Heirloom Potatoes, Herbs

Granny Smith Apple Crumb Tart, Spiced White Chocolate Sauce

*42.00 per guest*

### PLATED LUNCH #2

Young Spinach, Dried Cranberries, Shaved Fennel, Toasted Almonds, Lemon Chenin Blanc Vinaigrette

Pan Roasted Gulf Snapper Fillet, Chive Caper Sauce, Black Rice Compote, Baby Bok Choy

Sea Salt Pots du Creme

*45.00 per guest*

### PLATED LUNCH #3

Red Leaf Lettuce, Roasted Root Vegetables, Sausage, Jalapeno Jack Cheese

House Smoked Brisket, Grilled Chicken Breast, and Chorizo Sausage

Landmark BBQ Sauce

Braised Greens, Buttermilk Whipped Potatoes, Cheddar Cheese

Cream Cheese Frosted Carrot Cake, Tarragon Pomegranate Sauce

*45.00 per guest*

### PLATED LUNCH #4

Tri-color Salad with Frisee, Arugula and Radicchio, Spiced Pecans, Grain Mustard Vinaigrette

Ancho Chili Rub Pork Loin Chop, Basil Au Jus, Molasses Whipped Sweet Potatoes, Collard Greens

Chocolate Bag, Vanilla Cake, Rum Braised Winter Fruits, Hazelnut Cream, Passion Fruit Glaze

*40.00 per guest*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

Lunch Includes Coffee and Tea Service  
All Prices Subject to 22% Service Charge and 8.25% Sales Tax

## PLATED LUNCHESES



PLATED LUNCH #5  
Butternut Squash Gnocchi, Wilted Spinach, Vermouth  
Sauce, Shaved Reggiano Parmesan

Turkey Scaloppini in Herb Breading, Marinara Sauce,  
Lemon Fettuccine, Broccoli Florets

Pumpkin Cheese Cake Tart, Chambord Sauce  
*48.00 per person*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

Lunch Includes Coffee and Tea Service  
All Prices Subject to 22% Service Charge and 8.25% Sales Tax

## BUFFET LUNCHESES



### TEXAS RANCH

Crisp Iceberg Lettuce Salad  
Texas Ranch, Bleu Cheese and Tequila Lime  
Vinaigrette Dressings  
Three Cabbage Slaw, Honey Grain Mustard Dressing

Dry Rub Pork Ribs, Chipotle Apple Sauce on the Side  
Grilled Chicken Jalapeno Sausage, Horseradish  
Mustard  
Mesquite Smoked and Beer Braised Brisket, BBQ Sauce

Fire Roasted Corn Casserole with Jack Cheese  
Southwestern Mashed Potatoes  
Homemade Cornbread

Seasonal Fruit Cobbler with Vanilla Ice Cream

*47.00 per guest*

### STAY FIT\*

Butternut Squash Soup, Spiced Pecan Dust  
Tabbouleh Salad, Feta Cheese, Cucumber and Basil  
Mixed Winter Greens, Fresh Apple Wedges, Spiced  
Nuts, Goat Cheese Crumbles, Lemon Dijon Mustard  
Vinaigrette and Cranberry Honey Ranch Dressing

### Sliced To Order

Texas London Broil, Dark Beer Chili Sauce  
Roasted Salmon Fillet, Anise Garlic Herb Glaze  
Green Chili Mole Braised Chicken, Dried Dates

Caraway Seed Baked New Potatoes  
Sticks of Rutabaga, Green Beans, Bell Peppers, Turnips

Sugar Free Chocolate Cake, Ginger Orange Glaze

*50.00 per guest*

### BURGER BAR

Roasted Chicken Vegetable Soup  
Grain Stone Mustard Potato Salad  
Roasted Vegetable Salad

Cast Iron Grilled Burgers Of Beef,  
Grilled Chicken Breast and Black Bean Patties  
Fluffy Oat Bun and Multi Grain Buns, Flat Bread  
Bibb Lettuce, Tomatoes, Pickles, Shaved Red Onions,  
Avocado Pepper Spread, Jalapenos, Cheddar Cheese,  
May Tag Bleu Cheese, Smoked Gouda

Local Potato Chips

Bite Size Cookie Jar

Chocolate Chip, Lemon Poppy Seed, Nutty Rocks  
Assortment of Seasonal Cheesecake Bars

*45.00 per guest*

### ON THE BORDER

Traditional Chicken Tortilla Soup  
Farmers Greens with Cilantro Lime Buttermilk  
Dressing, Spicy Mustard Dressing Jicama-Cilantro  
Roasted Corn, Black Bean Salad  
Cast Iron Griddle Fajitas of Beef, Chicken, Vegetable  
Strips  
Warm Tortillas  
Guacamole, Roasted Tomato Salsa, Pico de Gallo,  
Cheddar Cheese, Sour Cream, Jalapenos  
Spanish Rice with Diced Tomatoes and Sautéed Onions  
Borracho Beans (Vegetarian)  
Churros and Sopapillas, Chocolate and Strawberry  
Sauces

*45.00 per guest*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

50 Person Minimum for buffets, groups with 25-49 people at an additional \$8.00 per guest  
\*Requires attendant @ \$150.00 per attendant, 22% Service Charge and 8.25% Sales Tax

## BUFFET LUNCHES

### NEW DELI

Cumin Spice Black Bean Soup, Crisp Tarro Root Strings, Cheddar Cheese, Tomato Onion Relish

Compose of Greens, Savoy Cabbage, Carrots, Fennel, Celery, Red Radish, Quince Chardonnay Vinaigrette and Honey Mustard Dressing

Shallot Poached Salmon Fillet over Shaved Cucumber Salad  
Nutty Crusted Pork Tenderloin, Heirloom Cauliflower Salad  
Annatto Spice Roasted Chicken, Citron Oil, Wheat Berry and Mixed Berry Salad  
Chipotle Roasted Sirloin, Fig Balsamic Syrup, Sage Sweet Potato Salad

Grilled Flat Bread, Rustic Ciabatta Buns, Grain Bread

Petit Tarts  
Strawberry Cheese Cake  
Apple Crumb  
Chili Orange Chocolate

*48.00 per guest*

### COMFORT

Creamy Corn, Potato and Ham Chowder with Aged Cheddar  
Grain Stone Mustard Trio-Potato Salad  
Cumin Spiced Cabbage, Broccoli, Carrots, Turnip Slaw

Shiner Bock Beer Glazed Pork Loin, Natural Au Jus  
Grilled Brat Sausage, Caramelized Onions, Brown Mustard  
House Smoked Brisket, Landmark Barbecue Sauce  
Citrus Peel Barbecued Chicken Breast

Cheddar Baked Mashed Potatoes  
Five Bean Casserole

Winter Fruit n' Berry Cobbler, Vanilla Ice Cream

*45.00 per guest*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

50 Person Minimum for buffets, groups with 25-49 people at an additional \$8.00 per guest  
\*Requires attendant @ \$150.00 per attendant, 22% Service Charge and 8.25% Sales Tax

## HORS D'OEUVRES



### COLD

Smoked Salmon and Fresh Dill in Olive Oil Bread Cup

*6.00 per each*

Tamarind Ahi Poke, Crispy Wonton

*6.00 per each*

Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Polenta Crouton

*6.00 per each*

Lemon Thyme Crab and Avocado Tart

*6.00 per each*

Pear Bruschetta, Gorgonzola and Slivered Almond

*5.50 per each*

Tiny Tomato Caprese with Organic Olive Oil and Micro Basil

*5.50 per each*

Crostini with Manchego, Cherry Chutney and Shallot

*5.50 per each*

Pecan Pork Tenderloin, Spiced Apricot Chutney

*5.50 per each*

### HOT

Artichoke Beignet, Tarragon Crème Fraiche

*5.50 per each*

Spinach Spanakopita, Citrus Sauce

*5.50 per each*

Southwestern Black Bean Chicken Cigar, Tequila Lime

*5.50 per each*

Portabella Mushroom Puff

*5.50 per each*

Beef and Scallion Twin, Spiced Pomegranate Syrup

*6.00 per each*

Mini Crab Cake, Green Chili Remoulade

*6.00 per each*

Cozy Shrimp in Wonton Skin, Sweet Chili Bean Glaze

*6.00 per each*

Virginia Bacon Wrapped Scallops, Balsamic Glaze

*6.00 per each*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

All prices Subject to 22% Service Charge and 8.25% Sales Tax

## PRESENTATION STATIONS

### SHELLFISH BAR

(100 Pieces per Display)

Jumbo Shrimp and Crab Claws  
Cocktail Sauce, Green Peppercorn-Coriander  
Mayonnaise, Lemons, Tabasco,  
Dry Sherry-Citrus Root Vegetable Slaw

*700.00 per display*

### 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

*900.00 per display*

### CRUDITES

(Serves 100)

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

*550.00 per display*

### REGIONAL CHEESE SELECTION

(Serves 100)

Southern Cheese of Chipotle Cheddar, Aged  
Manchego, Deep Ellum Bleu, Green Chili Goat  
Cheese in Pecan Crust  
Dried Fig n' Berry Chutney, Local Honey  
Whole Grain Bread, Olive Bread, Grilled Flat  
Bread, and Lavosh

*1400.00 per display*

### SOUTHWEST BISTRO\*

Grilled Kobe Beef and Chicken Burgers  
Rustic Slider Buns, Butter Lettuce, Apple  
Cider Pickled Red Onions, Roasted Poblano  
Chilies, Ketchup, Marjoram Mustard  
Mayonnaise, Local Bleu Cheese Crumbles

*18.00 per guest*

### TOSTADA BAR

Corn Tortilla Tulips

Pulled Beef, Shredded Pork, Roasted Chicken  
Crisp Iceberg Lettuce, Avocado, Pico de Gallo,  
Aged Cheddar, Sour Cream, Roasted Corn  
Bean Salsa  
Tri-Color Tortilla Chips  
Fire Roasted Chili Con Queso, Dried Chili  
Tomato Salsa

*18.00 per guest*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

\*Requires Attendant \$150.00 per Attendant plus Tax  
All Prices Subject to 22% Service Charge and 8.25% Sales Tax

## CARVING STATIONS



### TURKEY\*

Spinach Salad, Roasted Shallots and Grilled Peppers  
Nutmeg Roasted Acorn Squash Gnocchi  
Gourmet Mustards and Turkey Gravy  
Apple Raisin Chutney  
Buttermilk Biscuits  
(Serves 40)

*500.00 per each*

### BEEF\*

Wild Berry Mole Roasted Tenderloin Of Beef  
Iceberg Salad, Bleu Cheese Crumbles , Red Onions, Red  
Peppers, Cilantro Buttermilk Dressing  
Yukon Gold Potatoes Au Gratin  
Oat Crusted Grain Bread Loaf  
(Serves 25)

*550.00 per each*

### HAM\*

Honey Mustard Baked Ham  
Steamed Carrot, Savoy Cabbage, Red Radish Salad  
Honey Whipped Sweet Potatoes  
Rosemary Biscuits  
(Serves 50)

*550.00 per each*

### WHOLE ROASTED PIG\*

Whole Pig Carved to Order  
Warm Flour Tortillas, Cascabela Salsa, Tomatillo  
Salsa, Oaxaca Cheese  
Tequila, Lime, Peppers, Jicama, Cactus Leaves-Turnip  
Salad  
(Serves 50)

*500.00 per each*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

\*Requires Attendant \$150.00 per Attendant plus tax  
All prices Subject to 22% Service Charge and 8.25% Sales Tax

## RECEPTION PACKAGES

### TAPAS AND BEVERAGE PAIRINGS

Grilled Shrimp and Peppadew in Olive Oil  
Paired with St Arnold Ale  
Aged Goat Cheese and Roasted Beets  
Paired with DeLoach Winemakers Blend Pinot Noir  
Lobster and Hearts of Palm Salad  
Paired with Chalone Chardonnay  
Baby Artichokes and Serrano Ham  
Paired with Blue Moon Beer

*38.00 per guest*

### MINI TACOS AND MARGARITAS

Fire Roasted Tilapia, Pulled Pork and Habanera Lime Chicken  
Soft Flour and Corn Tortillas, Tomatillo Salsa, Pico de Gallo,  
Bosc Pear Chutney, Queso Fresco  
Regular and Frozen Swirl Margaritas

*34.00 per guest*

### TEXAS BBQ\*

Avocado and Jalapeno Jack Cheese Dip  
Sea Salt Tortilla and Red Skin Potato Chips  
Mesquite Wood Smoked Brisket Carved to Order  
Caramelized Onions and Sour Dough Buns  
Jerk Spiced Chicken Kebab  
Shrimp and Andouille Skewers

*26.00 per guest*

### BRUSCHETTA BAR

Crisp Breads, Pita Chips, Flat Bread  
Five Olive Tapenade, Local Mushroom Tartar, Peppery Rock Shrimp  
Spread

*15.00 per guest*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

All prices Subject to 22% Service Charge and 8.25% Sales Tax

# PERSONAL PREFERENCE

## INTRODUCTION

Guests choose their own entree 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.



## APPETIZER

Lobster and Scallop Soufflé, Celeriac Puree, Wilted Spinach, Sweet Chili Cranberry Jam  
Walnut Mole Roasted Duck Breast, Dried Blueberry Quinoa, Pistachio Buerre Blanc  
Citron Broiled Halibut, Black Rice Pilaf, Green Peas, Yellow Peppers, Vodka Crème  
White Asparagus Crab Bisque, Lemon Chervil Oil Drizzle  
Gluten Free Cheese Pasta Pockets, Swiss Chard, Roasted Pimento Sauce, Oven Dried Olives

## SALAD

Baby Romaine Leaves, Heirloom Tomatoes, Pesto Mozzarella Pinwheel, Roasted Shallots, Dry Sherry Vinaigrette  
Young Bibb Lettuce, Endives, Roasted Bosc Pear, Dried Berries, Bourbon Pecans, Vanilla Pomegranate Vinaigrette  
Mesclun Greens, Roasted Red and Yellow Beets, Red Radish, Peppadew Peppers, Micro Sprouts, Lemon Grain Mustard Dressing

## ENTREE

Tobacco Onion Crusted Filet Mignon, Pinot Noir Demi Reduction  
Heirloom Potato Marquise, Lemon Zest Fine Green Beans

South-West Fire Roasted Halibut, Brandy Beurre Blanc  
Whole Wheat Rice Pilaf, Garlic Wilted Spinach

House Blend Rub Pork Tenderloin Over Roasted Fruits, Dr Pepper Root Beer Au Jus, Corn Masa Cake

Grilled Double Cut Lamb Chops, Dried Cherry Jam, Bleu Saga Brie, Pine Nuts, Mojito Reduction, Roasted Barley, Potatoes, Corn, Bell Pepper, Wild Rice Pilaf

Achiote Pepita Seed Crusted Custom Cut Chicken Breast, Roasted Corn Sauce  
Cilantro Rice, Lemon Oil Brushed Broccolini

Texan Cut Ribeye Steak, Pasilla Chili Rub, Caramelized Shallots, Cherry Tomatoes, Deep Ellum Bleu Cheese, Maple Smoked Bacon Potato Puree, Crispy Beet Strings

*85.00 per guest*

## DESSERT

Sea Salted Truffle Chocolate Ganache Tart, Pistachio Tuile  
Folded Linen Tulip, Rum-White Chocolate Cheesecake, Yuzu Cream, Fresh Berries  
Hazelnut Crunch Pyramid, Sage Chambord Sauce



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

All prices Subject to 22% Service Charge and 8.25% Sales Tax

## PLATED DINNERS



### PLATED DINNER #1

Orange Butternut Squash Soup, Crisp Leeks

Mesclun of Wild Mustard Greens, Apricot Cheese, Bourbon Frosted Pecans, Dried Cherries, and Micro Basil  
Ginger Vanilla Infused Cabernet Sauvignon  
Vinaigrette

Jerk Spice Roasted Custom Cut Chicken Breast, Crimini Mushroom, Corn  
Masa Chili Oil Sautéed Chayote Squash

Chocolate Bag, Rum Ganache, Chestnut Confit, Tangerine Crema

*68.00 per guest*

### PLATED DINNER #2

Lavender Roasted Duck Breast, Merlot Risotto, Local Mushrooms, Hazelnuts

Baby Romaine Leaves, Roasted Bosc Pear, Jalapeno Queso Fresco, Opal Basil Dressing

6 oz Grilled Filet Mignon, Tobacco Onion Crust, Deep Ellum Bleu Cheese, Chipotle Demi Glaze and Trio of Gulf Shrimp Broiled in White Zinfandel, Lime, Herbs, Roasted Barley, Corn, Jicama, Beans, Wild Rice, Bell Peppers

Sea Salt Truffle, Chocolate Creme Tart, Triple Sec White Chocolate Sauce

*85.00 per guest*

### PLATED DINNER #3

Achiote Roasted Gulf Shrimp, Quinoa Pilaf, Dried Blueberries, Coriander Pesto

Table Side Belgian Endives, Frisee, Red Radish, Dandelion, Dried Melons, Dr Pepper Beer Vinaigrette

Grain Mustard Roasted Sirloin of Beef, Pinot Noir Blackberry Sauce  
Oaxaca Cheese Baked Bread Pudding, Gigandes Beans, Artichoke Bottom, Asparagus, Olives, Rutabaga, Dried Tomatoes

Hill Country Goopy Pecan Ice Cream Tulip, Candied Anise Chips

*75.00 per guest*

### PLATED DINNER #4

Panko Herb Encrusted Dallas Mozzarella, Arugula, Tomato Confit, Lemon Zest, Crushed Peppercorn

Organic Bibb Lettuce, Lolla Rosa, Heirloom Cauliflower Florets, Toasted Almonds, Dry Sherry Vinaigrette

Marjoram Beer Brined Pork Loin Steak, Herb Spaetzle, Walnut Oil Brushed Broccolini, Roasted Garlic Au Jus

Mexican Vanilla Cheese Cake, Charred Tropical Fruits, Tangy Cactus Pear Sauce

*68.00 per guest*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

All prices Subject to 22% Service Charge and 8.25% Sales Tax

## PLATED DINNERS



### PLATED DINNER #5

East Texas Oak Wood Smoked Trout, Roasted Potato,  
Anise, Cucumber, Eggs, Capers, Radish Salad

Bulgar Wheat Salad, Apple, Pineapple, Orange, Savory  
Herbs, Ginger Oil Baby Bok Choy

Pan Roasted Red Snapper Fillet, Lemon Thyme  
Chardonnay Sauce  
Black Rice, Petite Green Peas, Golden Beet Compote,  
Grilled Lemon

Yu-Zu Almond Tart, Toasted Meringue, Frosted  
Tarragon

*72.00*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

All prices Subject to 22% Service Charge and 8.25% Sales Tax

## DINNER BUFFET

### LANDMARK\*

Bisque of Duck, Dried Crimini Mushrooms, Sorrel Oil

Chilled Gulf Shrimp, Crab Claws  
Serrano Chili Cocktail Sauce, Cilantro-Mustard Mayonnaise, Lemons

Winter Greens, Local Goat Cheese Crumbles, Dried Fruit, Taos Lime Dressing, Cactus Crème Fraiche Dressing, Walnut Raspberry Vinaigrette

Lump Crab Cakes, Tequila Mango Tartar

Chardonnay Herb Braised Halibut Fillet, Eggplant Ragout, Salted Capers, Lemon Zest

Syrah Braised Chicken Breast, Dried Cherries, Pearl Onions, Tarragon Sauce

Pistachio Roasted Tenderloin of Beef Carved to Order, Old Port Wine Sauce

Truffle Oil Yukon Gold Potato Flan Au Gratin  
Molasses Glazed Baby Carrots, Yellow Beets, Brussel Sprouts, Fine Beans, Mushrooms

Warm Ginger, Dried Fruit, Chocolate Cake, Praline Ice Cream  
Verrines of Mocha Chestnut, Raspberry White Chocolate, Peach Champagne Crema

*115.00 per guest*

### LONE STAR

Crisp Iceberg Wedge, Tomatoes, Bacon, Red Onions, Bleu Cheese Crumbles, Ranch Dressing, Lemon Herb Vinaigrette  
Honey Mustard Cole Slaw, Crushed Pecans  
Roasted Corn, Peppers, Jicama, Bean Salad

Five Chili Rubbed Brisket, Raspberry BBQ Sauce

Grilled Smoked Sausage, Horseradish Mustard

Beer Can Roasted Chicken, Red Chili BBQ Sauce

Bacon Collard Green Casserole

Smashed Red Skin Potatoes, Green Onion, Cheddar Cheese Skillet

Warm Apple and Pumpkin Pies  
Blue Bell Homemade Vanilla Ice Cream

*75.00 per guest*

### ITALIAN BUFFET

Tuscan White Bean Soup, Veal Sausage, Dried Tomatoes, Basil Oil

Hearty Greens, Red Radish, Bell Peppers, Mustard Sprouts, Aged Balsamic Dressing, Green Olive Gorgonzola Vinaigrette

Grilled Artichoke Hearts in Saffron Oil

Lemon Mint Bocconcini Mozzarella, Tear Drop Tomatoes, Capers, Kalamata Olives

Nutmeg Roasted Chicken Breast Florentine, Old Port Wine Sauce

Charred Bistecca Sirloin Steaks, Marsala Mushroom Ragu, Lemon Zest

Sage Snapper Fillet in Egg Parmesan Crust over Roasted Roma Tomato Sauce

Marble Striped Five Cheese Tortellone in Pesto

Hazelnut Toffee Cake, Sugared Fresh Berries

Pistachio Cream Cake, Red Currant Glaze

Cannolis of Lemon, Raspberry, Chocolate

*90.00 per guest*



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

50 Person Minimum for buffets, groups with 25-49 people at an additional \$8.00 per guest  
\*Requires Attendant \$150.00 per Attendant, 22% Service Charge and 8.25% Sales Tax

# BEVERAGES



## HOST SPONSORED BAR PER PERSON\*

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

Signature First Hour	18.00
Signature Second Hour	11.00
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	8.00
Domestic Beer	6.50
Premium and Imported Beer	7.00
Select Wine	8.00
Mineral Water/Juices	4.50
Soft Drinks	4.50
Cordials	10.50
Champagne (by the glass)	8.00

## FALL/WINTER SPECIALS

Fall evokes the memory of gatherings with family and friends, food at the peak of freshness and aromas from the grill. We drew inspiration for our Fall and Winter Menus from these key ideas.

Sterling, Vintner's Collection Cabernet Sauvignon, Central Coast	39.00
Wolf Blass, Shiraz, Australia	39.00
Ravenswood, Zinfandel, Napa Valley	39.00



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

Subject to 22% Service Charge and 8.25% Sales Tax

# BEVERAGES



## HYATT'S SIGNATURE SELECT WINES

Canvas, Chardonnay, California	36.00
Canvas, Merlot, California	36.00
Canvas, Cabernet Sauvignon, California	36.00
Canvas, Cabernet Sauvignon, California	36.00

## WINES

Segura Viudas, Brut Reserva, Sparkling, Spain	35.00
Robert Mondavi Private Selection, Chardonnay	39.00
Franciscan, Chardonnay, California	41.00
MacMurray Ranch, Pinot Noir, California	42.00
Markham, Merlot, California	56.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California	39.00
Rodney Strong, Cabernet, California	44.00
Pascual Toso, Malbec, Argentina	38.00
Layer Cake, Primitivo	45.00

## CASH BARS\*

This Package includes a Full Bar Setup.

Signature Cocktails	9.00
Domestic Beer	7.00
Premium and Imported Beer	8.00
Select Wine	9.00
Mineral Water/Juices	5.00
Soft Drinks	5.00
Cordials	11.50
Champagne (by the glass)	9.00

## LABOR CHARGES

Bartenders:	150.00
each up to three hours	
Cashiers:	150.00
each up to three hours	
Waiters Fee	150.00
each up to three hours	



300 Reunion Boulevard  
 Dallas, Texas 75207.  
 Tel: 214 651 1234  
[hyatt.com](http://hyatt.com)

Subject to 22% Service Charge and 8.25% Sales Tax

## ALTERNATIVE OPTIONS



### LUNCH

#### *Monday*

Mascarpone Cheese Polenta, Roasted Mushrooms,  
Tomato, Shallots, Artichoke Hearts, Balsamic Glaze

#### *Tuesday*

Spinach Cannelloni, Oregano Tomato Sauce Grilled  
Squash

#### *Wednesday*

Broccoli Risotto Cake, Spinach Portabella Salad

#### *Thursday*

Gluten Free Pasta Raviolis, Collard Greens, Spicy  
Marinara

#### *Friday*

Grilled Vegetable Taco, Spanish Rice, Lime Crema

#### *Saturday*

Local Vegetable Burrito, Wheat Tortilla, Queso Fresco,  
Roasted Tomato Salsa

#### *Sunday*

Duo Summer Vegetable Tart, Lemon Oil Scallion Salad

### DINNER

#### *Monday*

Roasted Barley, Corn, Beans, Potatoes, Wild Rice  
Casserole, Herb Goat Cheese

#### *Tuesday*

Garam Masala Curried Eggplant, Potatoes, Cauliflower,  
Peas, Feta Cheese, Mushroom, Pita Bread Chips

#### *Wednesday*

Marble Acorn Squash Pasta Crescent, Oven Roasted  
Radicchio, Arugula, Pimento Sauce

#### *Thursday*

Asian Spice Rice Noodles, Baby Bok Choy, Shiitake  
Mushrooms, Red Chili Sauce

#### *Friday*

Roasted Vegetable Wheat Lasagna Wheels, Wilted  
Spinach, Plum Tomato Olive Ragu

#### *Saturday*

Duo Tarts of Asparagus n' Heirloom Cauliflower, Low  
Fat Mozzarella

#### *Sunday*

Corn Meal Cake, Roasted Vegetable Compote, Crisp  
Fennel Chips



300 Reunion Boulevard  
Dallas, Texas 75207.  
Tel: 214 651 1234  
hyatt.com

All Prices Subject to 22% Service Charge and 8.25%