

TASTE OF *summer*



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

BREAKFAST



HYATT SIGNATURE CONTINENTAL

Local and Seasonally Inspired Whole Fruit, Selection of Freshly Made Bakeries, No Two Days are Alike
Selection of Chilled Juices
Coffee and Tazo Tea Selection

27.00 Per Guest

CONTINENTAL BREAKFAST 2

Local and Seasonally Inspired Sliced Fruit and Freshly Made Bakeries, No Two Days are Alike
Cereal Station with Dried Fruit and Nuts
Selection of Chilled Juices
Coffee and Tazo tea

29.00 Per Guest

ENHANCEMENTS:

FARM BREAKFAST

Scrambled Eggs
Smoked Bacon and Sausage
Hyatt Signature Breakfast Potatoes

9.00 Per Guest

BREAKFAST SANDWICH

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

7.50 Per Guest

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

7.00 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

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 Anise Syrup. Raisins. Maple Syrup, Brown Sugar, Cinnamon, Nutmeg and Ginger

7.00 Per Guest

FRENCH TOAST*

Apricot Salsa Stuffed Wheat French Toast Dipped in Egg Beaters, White Chocolate, Lavender Honey Syrup

8.00 Per Guest



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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
Selection of Chilled Juices
Coffee and Tazo Tea

36.00 Per Guest

BREAKFAST BUFFET 2

Seasonal Sliced Fresh Fruit
House Made Granola topped with Pistachios and
Almonds
Plain Yogurt accompanied by Fresh Fruit Compote
Peach and Mascarpone 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
Selection of Chilled Juices
Coffee and Tazo tea

37.00 Per Guest



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50 Person Minimum for buffets, groups with 25-49 people at an additional \$8.00 per guest
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BREAKS



CRISP

Tri-Colored Tortilla Chips
Tomatillo Salsa, Cactus Pear Salsa, Smokey Tomato Salsa
Crisp Carrots, Radishes, and Cucumber with Epazote
Goat Cheese Dip
Housemade Pepita Seed Granola Bars
Lime Blackberry Tea

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

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
Blackberry-Lemon Infused Water

20.00 Per Guest

REFRESH

Housemade Trail Mix
Peach and White Chocolate Verrines
Strawberry Cream Cheese Tarts
Lorina Sparkling Lemonade

16.00 Per Guest

ANTI-O

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

17.00 Per Guest

LOCAL TREATS

Dark Chocolate Pecan Bark
Lemon Poppy Seed Crème Cookies
Blueberry Crumb Tarts
Peanut Brittle
Blue Bell Mini Ice Cream Novelties
Root Beer and Dr Pepper

20.00 Per Guest



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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

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

Landgarten, Larabar, Jocolat, Go Raw Live

5.00 Per Each

MADE TO ORDER FRESH FRUIT SMOOTHIES*

Blended Seasonal Fruit, Honey and Plain Yogurt

12.00 Per Guest

JUMBO HOME-STYLE COOKIES

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

52.00 Per Dozen

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, STILL AND SPARKLING WATER

4.50 Each

ORGANIC JUICES

Cranberry, Apple and Orange

6.00 Each



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PLATED LUNCHESES



PLATED LUNCH #1

Summer Field Greens, Fresh Berries, Local Goat Cheese Crumbles, Micro Sprouts, Honey Citrus Vinaigrette

Achiote Roasted Custom Cut Chicken Breast, Cactus Pear Sauce, Corn Risotto and Olive Oil Brushed Rabe

Key Lime Cheese Tart, Meringue Dollop

42.00 Per Guest

PLATED LUNCH #2

Young Spinach, Watermelon, Shaved Fennel, Toasted Almonds, Lemon Chenin Blanc Vinaigrette

Pan Roasted Gulf Snapper Fillet with Red Chili Nectarine Glaze, Wild Rice, Root Vegetables

Fredericksburg Peach Ice Cream, Chocolate Bag

45.00 Per Guest

PLATED LUNCH #3

Crisp Romaine, Chopped Eggs, Olives, Tomatoes, Jalapeno Queso Fresco, Coriander Buttermilk Dressing

House Smoked Brisket, Grilled Chicken Breast and Chorizo Sausage, Landmark BBQ Sauce Braised Greens, Buttermilk Whipped Potatoes, Cheddar Cheese

Meyer Lemon Tart

45.00 Per Guest

PLATED LUNCH #4

Tricolored Salad with Frisee, Arugula and Radicchio, Shaved Fennel, Spiced Pecans and Grain Mustard Vinaigrette

Local Spice Rubbed Pork Loin, Shiner Bock Beer Sauce, Savoy Cabbage, Anise Seed Roasted Yukon Gold Potatoes

Slice of Dark Chocolate, Wild Berry Compote

40.00 Per Guest



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PLATED LUNCHESES



PLATED LUNCH #5

Lime Honey Infused Strawberry Gazpacho

Ancho Chili Roast Sirloin of Beef, Marjoram Demi Glaze,
Mascarpone Cheese Pasta Crescents, Summer Squash
Ragu

Lemon Meringue Tart

48.00 Per Guest



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BUFFET LUNCHESES



TEXAS RANCH

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

Dry Rub Pork Ribs, Chipotle Raspberry Sauce
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, Vanilla Ice Cream

47.00 Per Guest

BURGER BAR

Chilled Lime Watermelon Soup
Tri-Colored Heirloom Potato Salad
Southern Cucumber and Grape Tomato Salad

Cast Iron Grilled Burgers of Beef,
Chicken Breast and Black Bean Patties

Fluffy Oat Bun, Multi Grain Bun, 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
Haagen Dazs Ice Cream Bars

45.00 Per Guest

STAY FIT*

Yellow Tomato Gazpacho
Tabbouleh Salad, Feta Cheese, Cucumber and Basil
Mixed Summer Greens, Fresh Mixed Berries, Spiced
Nuts,
Lemon Dijon Mustard Vinaigrette and Peach Yogurt
Dressing

Sliced To Order

Texas London Broil, Green Onions, Beans, Red Currant
Sauce
Cedar Wood Baked Farm Salmon, Apple Horseradish
Crust
Fennel-Pepper Stuffed Chicken Roulade, Blackberry
Balsamic Glaze

Roasted Wheat Berry, Barley, Red Lentils,
Grilled Root Vegetables

Angel Food Cake with Seasonal Berries

50.00 Per Guest

ON THE BORDER

Traditional Chicken Tortilla Soup
Farmers Greens with Cilantro Lime Buttermilk
Dressing, Spicy Mustard Dressing
Jicama-Cilantro Watermelon Salad

Fajitas of Beef, Chicken, Vegetable Strips
Warm Tortillas
Guacamole, Roasted Tomato Salsa, Pico de Gallo,
Cheddar Cheese, Sour Cream, Jalapenos
Spanish Rice
Borracho Beans (Vegetarian)

Sopapillas and Churros

45.00 Per Guest



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BUFFET LUNCHES

NEW DELI

Roasted Tomato Soup
Mesclun Greens, Endives, Mustard Sprouts,
Savoy Cabbage, Sweet Peppers, Fennel
Shavings
Basil Chenin Blanc Vinaigrette, Aged
Balsamic Dressing
Saffron Cauliflower Salad, Eggs, Toasted
Almonds

Southwest Spice Salmon Fillet, Shaved
Cucumber Salad
Lavender Honey Roasted Pork Tenderloin,
MayTag Bleu Cream Cheese
Chocolate Mole Roast Sirloin Of Beef,
Watermelon Pico de Gallo

Heirloom Potato Salad, Sea Salted Capers,
Three Citrus Zest, and Shallots

Pistachio Dusted Seasonal Fruit Custard Tarts
48.00 Per Guest

COMFORT*

Crisp Ice Berg Wedge, A Side, Tomatoes,
Bacon, Blue Cheese, Red Onions, Peppery Herb
Vinaigrette, Ranch Dressing
Fresh Fruit Salad, Mint, Ginger, Honey

Honey-Fried Chicken, Majoram Mustard
Sauce
Pan Roasted Snapper Fillet, Capers, Lemon,
Parsley, Almond Slivers
Roasted Strip Loin of Beef, Sliced to Order
BBQ Raspberry Sauce

Hermann's Potato Salad, Chives,
Mustard and Chicken Stock
Seasonal Vegetables

Strawberry Rubarb Tart
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HORS D'OEUVRES



COLD

Smoked Salmon and Fresh Dill in an Olive Oil Bread Cup

6.00 Per Piece

Tamarind Ahi Poke, Crispy Wonton

6.00 Per Piece

Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Polenta Crouton

6.00 Per Piece

Lemon Thyme Crab and Avocado Tart

6.00 Per Piece

Pear Bruschetta, Gorgonzola and Slivered Almond

5.50 Per Piece

Tiny Tomato Caprese, Organic Olive Oil and Micro Basil

5.50 Per Piece

Crostini with Manchego, Cherry Chutney and Shallot

5.50 Per Piece

Pecan Pork Tenderloin, Spiced Apricot Chutney

5.50 Per Piece

HOT

Artichoke Beignet, Tarragon Creme Fraiche

5.50 Per Piece

Spinach Spanakopita, Citrus Sauce

5.50 Per Piece

Southwestern Black Bean Chicken Cigar, Tequila Lime

5.50 Per Piece

Portabello Mushroom Puff

5.50 Per Piece

Beef and Scallion Twin, Spiced Pomegranate Syrup

6.00 Per Piece

Mini Crab Cake, Green Chili Peach Salsa

6.00 Per Piece

Cozy Shrimp in Wonton Skin, Sweet Chili Bean Glaze

6.00 Per Piece

Virginia Bacon Wrapped Scallops, Balsamic Glaze

6.00 Per Piece



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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

CRUDITÉS

(Serves 100)

Broccoli, Snow Peas, Celery and 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
Chilis, 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



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CARVING STATIONS



TURKEY*

Apple and Fennel Roasted Turkey Breast
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, Blue 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*

Peach Chipotle Baked Ham
Steamed Carrot, Savoy Cabbage, Red Radish Salad
Honey Whipped Sweet Potatoes
Blue Berry-Apple Jam
Rosemary Biscuits
(Serves 50)

550.00 Per Each

WHOLE ROASTED PIG*

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

500.00 Per Each



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RECEPTION PACKAGES

TAPAS AND BEVERAGE PAIRINGS

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

38.00 Per Guest

MINI TACOS AND MARGARITAS

Fire Roasted Tilapia, Pulled Pork and Habanero Lime Chicken
Soft Flour Tortillas and Corn Tortillas, Tomatillo Salsa, Pico de Gallo
and Strawberry Jalapeno Salsa
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



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PLATED DINNERS



PLATED DINNER #1

Tortilla Soup, Roasted Chicken, Jicama Salsa

Young Spinach, Watercress, Frisee, Napa Cabbage,
Mustard Sprouts, Lavender Honey Vinaigrette

Cast Iron Grilled Sirloin Steak, Peppadew Chili, Maytag
Bleu Cheese, Chive Ham Potato Puree, Chayote Squash

Hill Country Goopy Pecan Chocolate Tart

75.00 Per Guest

PLATED DINNER #2

Achiote Roasted Gulf Shrimp, Oxaca Cheese Quinoa,
Serrano Chili Blueberry Glaze

French Service - Spicy Wild Greens, Chick Peas, Feta
Cheese, Dried Fruits, Preserved Lemon Vinaigrette

Trio of Pork Tenderloin Medallions, Apple Black Berry
Compote, Oven Baked Sweet Potato Puree, Swiss Chard

Vanilla Cheese Cake, Charred Fruit Salsa

68.00 Per Guest

PLATED DINNER #3

Ricotta Cheese Gnocchi, Arugula, Roasted Plum
Tomato Sauce, Toasted Pinenuts

Baby Romaine Leaves, Gigandes Beans, Artichoke
Dry Sherry Herb Vinaigrette

Pepita Seed Crusted Gulf Snapper Fillet, Tequila Lime
Sauce, Currant Quinoa, Lemon Oil Brushed Broccolini

Crunch Chocolate Strip, Oven Dried Seasonal Fruits

72.00 Per Guest

PLATED DINNER #4

Pecan Crusted Orange Roughly Fillet, Charred Citrus
Fruit Salsa

Mesclun Greens, Fresh Berries, Sugar Frosted Pecans,
Goat Cheese Crumbles, Grape Seed Oil Dressing

Annatto Custom Cut Chicken Breast, Syrah Demi
Glaze, Cilantro Rice Pilaf, Molasses Braised Carrots

Peach Chocolate Bag, Texas Champagne Caramel

68.00 Per Guest

PLATED DINNER #5

Syrah Marinated Duckbreast over Squash,
Pepper, Corn, Purple Potatoes, Anise Medley

Dallas Red Chili Mozzarella Pinwheel, Bibb Lettuce,
Cherry Tomatoes, Dried Olives, Basil Chenin Blanc
Vinaigrette

Grilled Filet Mignon and Fire Roasted Shrimp,
Caramelized Onion, Ancho Chili Sauce
Three Cheese Baked Yukon Gold Potato Tulip, Rutabaga
Medley

Strawberry-Rhubarb Tart, Mascarpone Cheese Dollop

85.00 Per Guest

DINNER BUFFET

LANDMARK BUFFET*

Traditional Black Bean Soup

Chilled Gulf Shrimp, Crab Claws

Young Wild Greens, Endives, Arugula, Oak Leaves, Summer Sprouts, Bell Peppers, Radishes, Bourbon Roasted Pecans, Local Goat Cheese Crumbles, Dried Tropical Fruits Taos Lime Dressing, Cactus Creme Fraiche Dressing, Walnut Raspberry Vinaigrette

Lump Crab Cakes, Tequila Mango Tartar

Chardonnay Herb Braised Halibut Fillet, Baby Heirloom Tomatoes, Salted Capers, Lemon Zest

Annatto Spice Rub Chicken Breast, Dried Fruit Stuffing in Blood Orange Au Jus

Rose Wood Smoked Tenderloin of Beef Carved to Order, Blackberry Demi Glace

Tri-Colored Potato Flan Au Gratin

Roasted Asparagus, Mushrooms, Baby Squash, Heirloom Cauliflower, Young Carrots

Petite Sweet Treats

Verrines of Peach, Candied Anise Chip, Lime White Chocolate, Cactus Mascarpone Cheese Petit Tarts of Fresh Berries, Gold Leaves Opera Chocolate Strips Exotic Spice Truffles, Yogurt Chocolates, Peanut Brittle

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

House Smoked Brisket Carved to Order, Smokey BBQ Sauce, Cider Pickled Onions, Apple Horse Radish Beer Sauce

Grilled Hearty Sausage, Sour Dough Buns, Roasted Onions, Bell Peppers, Jalapeno Slaw

Citrus BBQ Spiced Chicken Breast

Southwest Cod Fillet over Braised Collard Greens

Potato Salad, Sweet Grain Mustard Dressing Rustic Buns, Pretzel Bun Sticks

Seasonal Fruit Cobbler, Walnut Streusel

Vanilla Ice Cream

Peanut Clusters

75.00 Per Guest

ITALIAN BUFFET

Roasted Roma Tomato Soup, Mini Pasta Raviolis, Basil Cream

Dark Greens, Red Radishes, Fennel, Cucumber, Tomatoes, Roasted Olives, Shaved Parmesan Pinot Grigio Herb Vinaigrette, Aged Balsamic Dressing, Gorgonzola Cheese Dressing

Virgin Olive Oil Marinated Bocconcini Mozzarella

Roasted Rock Shrimp, Scallops, Citrus Fruit Salad

Oregano Roast Chicken, Spinach Stuffing, Madeira Sauce

Grilled Sirloin Steak, Balsamic-Green Peppercorn Sauce

Oven Baked Snapper Fillet, Pesto, Vegetable Caponata

Three Cheese Tortellini in Roasted Garlic Herb Sauce

Pancetta Bacon Risotto, Asparagus, Artichoke Bottom, Crimini Mushroom

Tira Misu, Blueberry Sauce Cappuccino Cake, Orange Whipped Cream Cannolis of Lemon, Espresso, Raspberry Cream

90.00 Per Guest



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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.



STARTERS

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

SALADS

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

DESSERTS

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

ENTREES

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, 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



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BEVERAGES



HOST SPONSORED BAR PER PERSON*

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

Signature First Hour	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

SUMMER SPECIALS

Summer 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 Summer Menu from these key ideas. The flavors of the fresh fruits, vegetables and grilled meats on our menu will be enhanced by these exciting new wines from South America.

Santa Ema, Sauvignon Blanc, Chile 38.00

Light, crisp with a hint of tropical fruit. Ideal with light summer entrees

Pascual Taso, Malbec, Argentina 38.00

Malbec is the hottest trend in red wine and pairs well with the smoky flavor of grilled meat

For many people beer is the official beverage of Summer. Nothing is more refreshing than the taste of ice-cold beer on a warm day. Enjoy a sampling of these special Summer Brews along with light snacks to enhance your beer tasting experience. Your guests can enjoy and compare

Blue Moon Belgian White Ale 7.00

Shiner Bock 7.00



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

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

BEVERAGES



HYATT'S SIGNATURE SELECT WINES

Canvas, Pinot Grigio, California	36.00
Canvas, Chardonnay, California	36.00
Canvas, Merlot, 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	
Waiter Fee:	150.00
each up to three hours	



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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



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