

# HYATT REGENCY GREENWICH CATERING MENU



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# BREAKFAST BUFFETS



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

## BREAKFAST BUFFET #1

Selection of Chilled Juices

Gourmet Presentation of Seasonal Fruits

Individual Dannon Fresh Fruit Yogurts

Fluffy Scrambled Eggs with Fines Herbs

Buttermilk Pancakes with Seasonal Berry Compote

Crisp Bacon and Breakfast Sausage

Old-Fashioned Oatmeal

Brown Sugar, Raisins, Chopped Apples, and Sunflower Seeds

Tender Roasted Breakfast Potatoes

Fresh Fruit Danish, Flaky Butter Croissants

## BREAKFAST BUFFET #2

Selection of Chilled Juices

Gourmet Presentation of Seasonal Fruits

Yogurt Parfaits with Regency Blend Granola

Ham, Cheese and Scrambled Egg Breakfast Wraps

Apple-Mascarpone Glazed Brioche French Toast

Crisp Bacon and Breakfast Sausage

Shredded Hash-brown Potatoes

Chocolate Croissants, Fresh baked Muffins and Breakfast Breads

All Pricing Subject to 23% Service Charge and 6% State Sales Tax

For health and safety reasons, food items are presented for one meal period only

A \$150 Service Fee will apply for each meal event with less than (25) Guests

# 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

## CONTINENTAL BREAKFAST #2

Selection of Chilled Juices

Gourmet Presentation on Seasonal Fruits

Individual Dannon Fresh Fruit Yogurts with Regency Blend  
Granola

Assortment of Individual Breakfast Cereals

New York-Style Bagels with flavored Cream Cheeses

Selection of Fresh Baked Danish, Muffins and Croissants

## STAYFIT CONTINENTAL BREAKFAST

Selection of Individual Fruit Smoothies and Juices

Low Fat Yogurt and Berry Parfaits

Platters of Freshly Sliced Melon

Bowls of Seasonal Berries

Organic Oatmeal Granola Bars

Whole ripe Bananas

Low-Fat Bran Muffins

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## BREAKFAST ENHANCEMENTS



### BREAKFAST SANDWICHES

Scrambled Egg, Maple Cured Ham and Cheddar Cheese on a Flaky Croissant  
Or

Ham, Cheese and Scrambled Egg Breakfast Wrap

### CUSTOM MADE EGG AND OMELET STATION\*

Eggs and Omelets prepared in view, with a variety of fillings to include:  
Cheddar Cheese, Tomato, Ham, Diced peppers, Green Onion, Jalapeños

### BREAKFAST PANINI STATION \*

Warm Crispy Panini Grilled to Order in the following fashions:

Ham, Turkey & Swiss Cheese on Sourdough  
Steak and Egg  
Ham and Egg

### BREAKFAST QUESADILLA STATION \*

Warm, Flour and Spinach Tortillas Prepared in View with the following accompaniments:  
Scrambled Egg, Cheddar Cheese, Pepper-Jack Cheese, fresh Scallion, Sour Cream, Pico de Gallo, and Guacamole

### CUSTOM MADE PANCAKE/FRENCH TOAST STATION\*

Prepared in view, a selection of Buttermilk Pancakes and White Chocolate French Toast with, fresh Berries, White and Dark Chocolate Chips, Cinnamon Roasted Apples. Served with a variety of Flavored Syrups and Fruit Compote

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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 Cheeses

Breakfast Breads (Minimum of Twenty-five Guests for Four Selections)

Carrot-Coconut, Banana-Cinnamon, Date-Nut and Espresso Streusel

Coffee Cakes (Minimum of Twenty-five Guests for Three Selections)

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

Display of Assorted Whole Fruits (Apple, Pear, Banana, and one Seasonal Variety)

Assorted Organic Energy and Nutri Grain Bars- Eat Natural, Kind and Cliff

Individual Fruit Salad Cups

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## AFTERNOON TREATS



Jumbo Home-Style Cookies (Minimum of Twenty-five Guests for Four Selections)

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

Plus our Pastry Chef's seasonal selection of Pecan-Maple, Lemon-Poppy, or Chocolate Cappuccino

Chocolate Brownies, Pecan and Lemon Bars

Display of Sliced Fresh Fruits, Honey Yogurt Dipping Sauce

Individual Bags of Assorted Dry Snack (Potato Chips, Pretzels, Popcorn and Mixed Nuts)

Tri-Color Tortilla Chips with Salsa and Guacamole, and flavored Pita Chips with a Variety of Hummus

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## COFFEE BREAK SOLUTIONS



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

Unlimited Starbucks Coffee & Tazo Tea Service (all day until 5pm, excluding lunch)

Assorted Nantucket and Odwalla Juices

Regular, Diet and Decaffeinated Pepsi Soft Drinks

Chilled Orange, Tomato, Grapefruit and Cranberry Juices

Still Aquafina & Sparkling Perrier Bottled Waters

Fiji Still or Voss Sparkling/ Still Bottled Waters

Bottled Iced Teas, Lemonade, and Starbucks Frappuccino

Red Bull Energy Drinks and VitaminWater

Propel Fitness water, and Gatorade

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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

### 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

### A TASTE OF NEW ENGLAND

Arrangement of Vermont Cheddar and

Hudson Valley Goat Cheeses

Rhubarb and Apple Crumb Cake

Miniature Cinnamon-Spiced Pumpkin

Cheesecakes

Display of Ripe Lady Apples and Dipping  
Sauce

Warm Apple Cider and Chai Tea

Coffee Presentation

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# THEMED BREAKS

## LEMON DROP

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

## ORCHARD

Petite Whole Fruits  
Banana Cinnamon and Apple Cranberry Fruit Breads  
Yogurt and Berry Parfaits with Granola  
Freshly Brewed Iced Tea with Fruit Syrups  
Sparkling Fruit Beverages  
Coffee & Tea Presentation

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# LUNCH



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

## LUNCH #1

Caprese Salad of Vine Ripened Tomatoes, Sliced Mozzarella and Young Arugula. Lemon Basil Dressing

Espresso-rubbed Sliced Tenderloin with Oven Roasted Baby Potato

Apple Galette

## LUNCH #2

French Served Spinach Salad with Crispy Shallots, Tomato, Feta Cheese and Grainy Mustard Dressing

Pistachio Crusted Salmon over Julienne Vegetable and Potato Hash with Raspberry Butter Sauce

Seasonal Fruit Tart

## LUNCH #3

Chef's Specially Prepared Soup du Jour

New York Sirloin with Balsamic Demi Glace and Yukon Gold Mashed Potatoes

Hyatt's Signature Fresh Berry Croustade

## LUNCH #4

Caesar Salad with Focaccia Croutons and Shaved Parmesan

Spice Rubbed Breast of Chicken served on a Bed of Saffron-Herb Orzo with Broccolini and Thyme Bordelaise

Lemon Meringue Pie

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# LUNCH

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## LUNCH #5

Roasted Tomato Bisque with Chive Creme Fraiche

Roasted Breast of Chicken, Sage infused Demi

Kansas City Wild Rice Medley

Vanilla Bean Panna Cotta with Fruit Compote & Berry Coulis, Vanilla Bean Panna Cotta with Fruit Compote & Berry Coulis

## LUNCH #6

Open Faced Tenderloin of Beef Sandwich, with Caramelized Onion, Roast Bell Pepper and melted Camembert Cheese on a Sourdough Baguette. Served with Roasted Tomato Bisque, Chive Crème Fraiche

Vanilla Bean Creme Brulee with Almond Biscotti

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## LUNCH ALTERNATIVE OPTIONS



### MONDAY

Butternut Squash Ravioli with Roasted Seasonal Squash, Mushrooms, Toasted Pignoli and Sage

### TUESDAY

Portobello Mushroom Agnolotti, Marsala Reduction and Parmesan

### WEDNESDAY

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

### THURSDAY

Potato Torta with Caramelized Onion and Arugula

### FRIDAY

Pear and Cheese Tart, Arugula – Fennel Salad, Pine Nuts and Oregano

### SATURDAY

Zucchini and Ciabatta Gratin, Basil Pesto and Roasted Tomatoes

### SUNDAY

Eggplant and Mushroom Tart, Onion Soup and Crusty Bread

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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

Searched 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

## SPA LUNCH

Cucumber and Tomato Salad with Bulgar Wheat

Roasted Potato Salad with Chipotle Dressing

Orzo Salad with Baby Shrimp and Peas

Roasted Turkey, Pesto, Pancetta, and Mozzarella Sandwich

Arugula, Cilantro, and Chicken Salad Sandwich

Tandoori Vegetable Wrap with Cucumber Dressing

Cobb Salad

Individual Bag of Locally Branded Chips

Seasonal Fruit

Organic Snack Bars

Cappuccino Chocolate Chunk Cookie

Bottled Waters and Sodas

## NY DELI

Chefs Selection of Soup Du Jour

Mixed Field Greens with Cucumber, Cherry Tomato, and shredded Carrots. Balsamic and Creamy Ranch Dressings

The Butcher's Fare: Egg Salad, Tuna Salad, Roasted Turkey Breast, Honey-Glazed Smoked Ham, and Pastrami

Platter of sliced Cheddar, Provolone and Swiss Cheeses

Jars of Whole Dill Pickles

Selection of fresh baked Breads

Platter of Green Leaf Lettuce, Shaved Onion and Ripe Tomato

Individual bags of Potato Chips

NY Cheesecake, topped with Strawberries

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# LUNCH BUFFETS

## THE LOCAL MARKET

Oven Roasted Tomato Soup

Cream of Asparagus Bisque

Garden Vegetable and Roasted Chicken Broth

Mesclun Greens with Goat Cheese, Pistachios, Seasonal Berries, Raspberry Vinaigrette

Baby Arugula & Roasted Pear Salad, crumbled Blue Cheese and Red Wine Vinaigrette

Wheat Berry Salad, Cucumber, Fresh Basil and Feta Cheese

Chilled Medallions of Atlantic Salmon, Hydroponic Butter Leaf Lettuce, vine ripe Tomato and marinated Olives

Home Baked Apple and Caramel Flan

## THE TUSCAN

Italian Wedding Soup

Braised Fennel Salad with Roasted Pears and Gorgonzola, in a Lemon Vinaigrette

Lentil Grilled Artichoke Salad

Cured Olives, San Daniele Prosciutto, Hot and Sweet Sopresatta

Tri-Colore and Young Tomatoes with Tangelo and Balsamic Vinaigrette

Chicken Scarpaiello with Sweet Vinegar Peppers, Sausage and Potatoes, finished with Balsamic

Pork Loin with Cipollini Onion

Italian Seafood Stew

Parpadelle Bolognese

Sautéed Rapini in Garlic Lemon Oil

Tiramisu, Banana Panna Cotta, and Ricotta Cheesecake

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# LUNCH BUFFETS

## THE MIDWEST

Chef Soup Du Jour

Build your own Salad Bar:

Iceberg Lettuce, Mesclun Greens, Blue Cheese, Shredded Carrots  
Cucumber, Cherry Tomato, Sunflower Seeds, Julienne Red Onion  
Buttermilk Ranch, Chenin Blanc Vinaigrette, and Balsamic Dressings

Medallions of Beef Sirloin in Red Wine Reduction

Garlic and Herb Roast Chicken  
White Cheddar infused Mashed Potatoes

Steamed Seasonal Vegetables

NY Cheesecake, Lemon Meringue Pie, Chocolate Truffle Cake  
Seasonal Berry Croustade

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# PRESENTATION STATIONS



## SHELLFISH BAR

Jumbo Lemon Shrimp, Oysters on the Half Shell, Crab Claws and Chilled Garlic Mussels served with Cocktail Sauce, Poivre Mignonette and Tabasco Sauce.  
(Total of 5 pieces per guest)

## SUSHI STATION

A Lavish Presentation of California, Avocado, Salmon, Shrimp and Tuna Rolls paired with Soy Sauce, Pickled Ginger and Wasabi  
(Total of 3 pieces per guest)

## CRUDITÉS

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

## ARTISANAL CHEESE SELECTION

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

## MEDITERRANEAN DISPLAY

Elaborate Antipasto Display of Grilled Marinated Vegetables, Roasted Mushrooms, Eggplant, Roasted Peppers. Prosciutto, Genoa Salami, Aged Provolone, Mozzarella and Asiago

Imported Olives, Cipollini Onions, Artichoke Hearts, Plum Tomatoes with infused Olive Oil and Aged Balsamic Vinegar

Served with an Assortment of Focaccia, Garlic and Italian Breads

## COCKTAIL TABLE ARRANGEMENT

Start your Cocktail Reception with these enticements on each Cocktail Table:

Parmesan Twists and Seasoned Pita Chips  
Dips to Include: Olive Tapenade, Roasted Eggplant, Tomatilla Salsa, and Roasted Red Pepper Hummus

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Presentation Stations are for a Minimum of (25) Guests  
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## PRESENTATION STATIONS

### CLASSIC PASTA STATION \*

Penne Rigate with Sun Dried Tomato, Black Olives and Artichoke Hearts in Stewed Tomato, Basil and Parmesan. Prepared in view by an Attendant

Displayed in Chafing Dishes~Tri-Color Tortellini with Chevre Vodka Sauce, and house-made Yukon Gold and Truffle Scented Ravioli with Roasted Fennel Cream

Pasta Station includes Reggiano, fresh cracked Black Pepper, Sea Salt, Red Pepper Flakes, and Garlic Italian Breads

### ORIENTAL STIR-FRY \*

Fresh Vegetables wok fried with Choice of Beef, Chicken or Shrimp and Oriental Spices

Steamed Asian Rice

### CREPES \*

Select in a Sweet or Savory Fashion for your special reception.

Savory:

Chicken and Caramelized Onion with White Wine Cream

Roasted Vegetable Pesto dressed with Opal Basil

Sweet:

Fresh Berry Compote

Chocolate Ganache with Whipped Cream, Cinnamon scented Brown Sugar

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## CARVING STATIONS



### WHOLE APPLE AND FENNEL ROASTED TURKEY BREAST\*

Gourmet Mustards and Barbeque Sauce

Pecan-Cranberry Relish

Spinach Salad with Roasted Shallots and Grilled Peppers

Home Style Baked Beans with Smoked Bacon

Buttermilk Biscuits

### OVEN ROASTED BEEF TENDERLOIN\*

Horseradish Cream

Whole Grain and Dijon Mustard

Tossed Caesar Salad with Hand Shaved Parmesan and Garlic  
Croutons

Roasted Garlic Whipped Potatoes

Assortment of Breads

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# CARVING STATIONS

## HONEY-BAKED VIRGINIA HAM\*

Assorted Mustards

House Chop Salad with Roasted Beets and Bleu Cheese

Au Gratin Potatoes

Buttermilk Biscuits

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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

Hudson Valley Goat Cheese with Sundried  
Tomatoes, on a Bread Spoon

Jumbo Shrimp with traditional Cocktail Sauce,  
served in a Shot Glass

Vegetable Crudite, served in a Shot Glass  
with Dipping Sauce

Tiny Tomato Caprese with Organic olive oil  
and micro Basil

California Rolls with Wasabi and Scallion Soy  
Sauce

Heirloom Tomato Bruschetta

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Hors D'Oeuvres Selections are for a minimum of (25) Pieces, per Selection

# HORS D'OEUVRES

## HOT

Chicken Coconut Sate with Honey Plum Dipping Sauce

Crispy Vegetable Spring Roll with Sweet Duck Sauce

Maryland Crab Cake with Lemon-Caper Remoulade

Beef Wellington

Crisp Spinach and Artichoke Filled Tortilla

Mini Chicken Marsala Pot Pie

Chive Potato Cake with Sour Cream

New York Sirloin of Beef Sate with Au Poivre Sauce

Pistachio Crusted Chicken

Mini Kobe Beef & Cheddar Burger

Lobster Cobbler

Plantain-crusted Shrimp

Moroccan Chicken Triangle

White Truffle & Potato Croquette

Marinated Beef Hibachi

Southwest Steak and Cheese Spring Roll with Chili Lime Dip

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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.

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# PERSONAL PREFERENCE MENU

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

## PLANNER'S CHOICE APPETIZERS

Planners' PRE-SELECTED Choice Appetizer:

Chicken and Sun-Dried Cherry Strudel with Boursin  
Cheese and Vine ripened Tomato Vinaigrette

Fire Roasted Shrimp on Asian Slaw with Grilled Pineapple  
and Horseradish Cream

Lump Crab Cake with Tomato Confit

New England Clam Chowder

## PLANNER'S CHOICE SALAD

Planner's PRE-SELECTED Choice Salad:

Bibb and Endive Salad with Asian Pear, Sun-Dried  
Cranberries, Walnuts and Feta Vinaigrette

Mesclun Greens with Grilled Zucchini, Goat Cheese,  
Toasted Walnuts, Crisp Shallots and Lemon Vinaigrette

Romaine and California Lettuce tossed with Shredded  
Carrots, Purple Cabbage, Seedless Cucumber, Grape  
Tomatoes and Raspberry Vinaigrette

## PLANNER'S CHOICE DESSERT

Planner's PRE-SELECTED Choice Dessert:

Dessert Sampler: Dark Chocolate Oval Torte, Passion Fruit  
Mousse, Chocolate Spoon and Miniature Chardonnay  
Poached Pear

Hemingway's Trio: Key Lime Pie, Banana Laced Tiramisu,  
and Praline Fudge Cake

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## PERSONAL PREFERENCE MENU



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### INDIVIDUAL GUEST'S CHOICE ENTRÉES

Planner pre-selects four entrée choices to be offered to their special guests at the event:

Black Pepper-crusted Beef Striploin in Cognac Cream Sauce

Grilled Beef Tenderloin with Red Wine Reduction and Wild Mushroom Ragout

Pecan and Maple Crusted Salmon

Salmon Filet dressed in an Orange Citrus Glaze

Herb crusted Chicken Breast, with Exotic Mushroom Stuffing

Apple-Fennel stuffed Breast of Chicken, Port Wine Glaze

Mediterranean Purse (Vegetarian)

Couscous and Fresh Vegetables wrapped in Phyllo and served over Fire Roasted Red Pepper Coulis

Chef's Selection of Accompaniments

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# DINNER



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## DINNER #1

Chef's Soup du Jour

Garden Greens with Goat Cheese, Candied Walnuts and Roasted Fruit with Raspberry Vinaigrette

Filet Mignon served with Demi Glace, Mushroom Compote and Shallot Potato

Espresso Panna Cotta

## DINNER #2

Fresh Jumbo Crab Cake served with Shaved Fennel Salad

Three Endive Salad with Almonds and Orange-Mustard Vinaigrette

Herb crusted Chicken Breast with Mushroom Polenta

Chocolate Pots du Crème

## DINNER #3

Wild Mushroom and Prosciutto Crisp with Spinach and Candied Red Onion

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

Roasted Halibut on Vegetable Ragout

New York Cheese Cake with Graham Cracker Crust

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## DINNER ALTERNATIVE OPTIONS



### MONDAY

Potato Torta with Caramelized Onion and Arugula

### TUESDAY

Vegetable Strata with Oregano-Lemon Pesto

### WEDNESDAY

Pasta Fagioli with Garlic Bread and Chiffonade of Basil

### THURSDAY

Squash, Onions and Swiss Char Pastilla. Herbs and Nut Pesto

### FRIDAY

Napoleon of Grilled Vegetables and Olive Polenta Cake, Ratatouille Emulsions

### SATURDAY

Artichokes and Confit of Shallots Risotto

### SUNDAY

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

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# DINNER BUFFETS

## THE ALL AMERICAN

Chicken Noodle Soup

Make your Own Cobb Salad Bar:

Iceberg lettuce, Romaine Lettuce, Chopped Egg, Bacon, Diced Tomato, Grilled Chicken, Blue Cheese, and Chives

Baked Potatoes Bar with Sour Cream, Cheddar Cheese, Green Onion, Roasted Shallots, and Bacon Bits

Entrees:

Herb Grilled Chicken Breast with Lemon Sauce

Stuffed Filet of Sole with Crabmeat Stuffing and Roasted Pepper Sauce

New York Sirloin with Caramelized Onion Demi

Kansas City Wild Rice Medley & Sautéed Vegetables

Desserts:

Warm Deep-dish Apple Crumble with Vanilla Ice Cream

Pecan Pie

Flourless Chocolate Cake

## THE GREENWICH

Regency Salad with Toasted Almonds, Raspberries, Goat Cheese and Baby Lentils served in Martini Glasses

Raw Bar served with Cocktail, Poivre Mignonette and Tabasco Sauces

Jumbo Shrimp with Lemon (two per guest)

Crab Claws (one per guest)

Chilled Garlic Mussel (one per guest)

Entrees:

Penne with Fire Roasted Tomatoes

Pan Roasted Salmon

Roasted Beef Sirloin with Caramelized Shallot and Bourbon Reduction

Grilled Chicken Breast with Mushroom Confit

Desserts:

Chocolate Fondue with Dipping Items

Individual Chocolate and Fruit Mousse

## THE GREENWICH CLAMBAKE

New England Clam Chowder

Crisp Romaine with Shredded Carrots, Cucumbers, and Pear Tomatoes with Assorted Dressings

Grilled Summer Vegetable Platter

Creamy Potato Salad

Entrees:

Grilled New York Sirloin

Barbecued Chicken

Fresh Lobster with melted Butter

White Wine poached Littleneck Clams and New England Mussels

Corn on the Cob & Oven Roast Vegetables

Desserts:

Ice Cream Novelties, Chocolate Brownies and Blondies

Assorted Flavored Mousses in Shot Glasses, with

Chocolate Spoons

Assorted Miniature Crème Brulee

All Pricing Subject to 23% Service Charge and 6% State Sales Tax

For health and safety reasons, food items are presented for one meal period only

Buffets are for a Minimum of (25) Guests

# WINE LIST



## HYATT'S SIGNATURE SELECT WINES

By Folio Studios and Michael Mondavi, Bottled and Cellared in Napa Valley

- Canvas by Michael Mondavi, Chardonnay, California .....
- Canvas by Michael Mondavi, Merlot, California .....
- Canvas by Michael Mondavi, Cabernet Sauvignon, California .....

## CHAMPAGNE & SPARKLING WINES

- Segura Viudas, Brut Reserva Sparkling, Spain .....
- Perrier Jouet, Grand Brut Champagne, Epernay, France .....

## BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

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

## LIGHT TO FULL-INTENSITY RED WINES

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

All Pricing Subject to 23% Service Charge and 6% State Sales Tax  
 No alcohol may be brought in to or removed from hotel premises, per Ct. State Liquor Authority

# 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 Pricing Subject to 23% Service Charge and 6% State Sales Tax  
 No alcohol may be brought in to or removed from hotel premises, per Ct. State Liquor Authority  
 Bartender Fees apply for all bar types

# 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 BARS INCLUDE:

- Absolut Vodka
- Tangeray Gin
- Bacardi Silver Rum
- Jack Daniels Bourbon
- Chivas Scotch
- Seagrams V.O. Canadian Whiskey
- Jose Cuervo Especial Tequila
- Martini & Rossi Sweet & Dry Vermouth

- Canvas Cabernet
- Canvas Chardonnay

All Pricing Subject to 23% Service Charge and 6% State Sales Tax  
 No alcohol may be brought in to or removed from hotel premises, per Ct. State Liquor Authority  
 Bartender Fees apply for all bar types

## Signature

## SPECIALTY DRINKS \*

- Chocolate Mint Flake .....
- Gazebo Goddess .....
- Appletini .....
- The Greenwich Ave .....

## LABOR CHARGES

Bartenders:.....  
 Each up to four (4) hours  
 (1) Bartender per One-Hundred Guests recommended

Cashiers:.....  
 Each up to four (4) hours  
 (1) Cashier per One-Hundred Guests recommended

Waiter Fee:.....  
 Each up to four (4) hours  
 Refer to your Catering/ Conventions Manager for staffing recommendations

