

# HYATT REGENCY HUNTINGTON BEACH CATERING MENU



21500 Pacific Coast Highway Huntington Beach, CA 92648. Tel: 714 698 1234 . Fax: 714 845 4990



# DINNER



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

## DINNER #1

She Crab Soup with Corn and Asparagus

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

Filet Mignon served with Demi Glace,  
Mushroom Compote and Pommes Dauphinoise

Espresso Panna Cotta

82.00 per guest

## DINNER #2

Chef's Soup du Jour

Bibb and Endive Salad  
with Pears, Shaved Radish, Roquefort  
Cheese and Candied Pecans  
Pomegranate Vinaigrette

Duet of Braised Beef Short Ribs and Pan  
Seared Sea Scallops  
Cabernet Demi Glace, Soft Polenta and  
Seasonal Vegetables

Chocolate Pots du Crème

68.00 per guest

## DINNER #3

Thai Spiced Jumbo Shrimp  
Over Saffron Risotto with Red Pepper  
Emulsion

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

Apple, Spinach and Fennel Stuffed Chicken  
Breast

Cider-Sage Jus, Scallion Mashed Potatoes  
and Seasonal Vegetables

Duet of Chocolate-Raspberry Parfait and  
Creme Brulee

65.00 per guest

A taxable 21% Service Charge and 8.75% Sales Tax



# DINNER

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## DINNER #4

Wild Mushroom Bisque

Endive Salad  
with Poached Baby Pear, Point Reyes Bleu Cheese and  
Candied Walnuts with White Balsamic Vinaigrette

Duet of Filet Mignon and Crab Cake  
with Sweet Corn and Sun-Dried Tomato Risotto

Brulee Cheesecake  
with Fruit Coulis

85.00 per guest

## DINNER #5

Lobster Bisque

Hearts of Romaine  
with Vine-Ripened Tomatoes, Cucumbers and Crumbled  
Feta with Lemon-Oregano Vinaigrette

Duet of Grilled Filet Mignon and Sea Bass  
Zinfandel Demi Glace, Tropical Salsa, Chive Mashed  
Potatoes and Seasonal Vegetables

Cappuccino Parfait

85.00 per guest

## DINNER #6

Tomato Basil Bisque  
with Ciabatta Crostini

Whole Leaf Caesar Salad  
with White Anchovies and Shaved Parmesan

Grilled Filet Mignon with Roasted Garlic Prawns  
Madagascar Peppercorn Demi Glace and Saffron-  
Asparagus Risotto

Lemon Chiffon Tart

85.00 per guest

A taxable 21% Service Charge and 8.75% Sales Tax



# DINNER

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## DINNER #7

Braised Beef Short Rib Tortelloni  
with Wild Mushrooms and Gremolata

Hand Selected Greens  
with Vine-Ripened Tomatoes, Fresh Mozzarella, Watermelon and Goat Cheese with  
Balsamic Vinaigrette

Filet Mignon and Lobster Tail  
with Red Wine Sauce, Celery and Scallion Mashed Potatoes and Seasonal Vegetables

Passion-Berry Duo

105.00 per guest

## DINNER #8

Shrimp Bisque

Spicy Greens  
with Roasted Pears, Bleu Cheese and Candied Walnuts with Raspberry Vinaigrette

Duet of Filet Mignon and Loch Duart Scottish Salmon  
with Thyme-Scented Jus, Thai Cucumber Relish, Roasted Garlic Mashed Potatoes and  
Seasonal Vegetables

Banana Brulee Cheesecake  
with Chocolate and Caramel Sauces

78.00 per guest

A taxable 21% Service Charge and 8.75% Sales Tax



## DINNER ALTERNATIVE OPTIONS



### MONDAY

Portobello Mushroom en Croute with Goat Cheese, Zucchini, Squash and Peppers with Balsamic-Fig Chutney

### TUESDAY

Sweet Corn Tamale with Spinach and Artichokes

### WEDNESDAY

Grilled Vegetable Napoleon topped with Portobello Mushroom and Roasted Red Pepper Sauce

### THURSDAY

Moroccan Couscous with Grilled Vegetable Brochette and Harissa

### FRIDAY

Wild Mushroom Ravioli with Sautéed Mushrooms, Truffle Oil, Chives and Shaved Reggiano

### SATURDAY

Saffron Risotto with Asparagus, Sautéed Baby Vegetables and Roasted Red Pepper Sauce

### SUNDAY

Thai Yellow Vegetable Curry with Steamed Rice

A taxable 21% Service Charge and 8.75% Sales Tax

# DINNER BUFFETS

Dinner Buffet includes:

Selection of Seasonal Vegetables, Potatoes and Rice Pilaf  
Starbucks Coffees and Tazo Tea

## SOUP AND SALADS

Chef's Soup of the Day

Mixed Baby Greens  
with Bleu Cheese, Candied Walnuts, Poached Pear, Sun-Dried Cherries and Balsamic Vinaigrette

Choice of Two Salads

Fresh Mozzarella and Vine-Ripened Tomatoes with Basil

Shrimp, Avocado and Hearts of Palm

Charcoal Grilled Asparagus with Roasted Peppers and Lemon Oil

Red, White and Blue Potato Salad with Mustard Dressing

Tomato, Cucumber, Jicama and Fresh Mint

## ENTREES

Choice of One Selection

Pan Seared Scallops with Spinach,  
Raisins, Peas and Macadamia Nuts

Mahi with Prince Edward Island Mussels,  
Shrimp, Scallops and Shell Fish Broth

Pan Seared Scallops  
with Spinach, Raisins, Peas and Macadamia Nuts

Chilean Sea Bass  
with Tropical Fruit Salsa and Coconut-Curry Emulsion

## ENTREES

Choice of One Selection

Beef Tenderloin Medallions  
with Roquefort and Red Wine Sauce

Braised Beef Short Ribs with Roasted Garlic and Thyme

Teriyaki Glazed Beef Strip Loin  
with Shiitake Mushrooms and Grilled Scallions

Dinner Buffet Requires a Minimum of 50 Guests

A taxable 21% Service Charge and 8.75% Sales Tax



# DINNER BUFFETS

Dinner Buffet includes:

Selection of Seasonal Vegetables, Potatoes and Rice Pilaf  
Starbucks Coffees and Tazo Tea

## ENTREES

Choice of One Selection

Chicken Breast stuffed with Spinach,  
Feta and Roasted Pine Nuts in a Red Pepper Coulis

Oven Roasted Duck Breast with Cherries and Orange

Grilled Chicken with Olives, Preserved Lemons,  
Tomatoes and Pan Jus

Truffle-Scented Wild Mushroom Ravioli,  
Shaved Parmesan and Beurre Noisette

## DESSERT

Choice of One Selection

Selection of Pound Cakes  
with Macerated Strawberries and Creme Chantilly

Selection of Miniature Pastries

Selection of Whole Cakes

85.00 per guest

Dinner Buffet Requires a Minimum of 50 Guests

A taxable 21% Service Charge and 8.75% Sales Tax

