

HYATT REGENCY HUNTINGTON BEACH CATERING MENU



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



LUNCH



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

LUNCH #1

French Served Spinach Salad
with Roasted Shallots, Tomatoes, Feta and Mustard Dressing

Grilled Flat Iron Steak with Confit of Cipollini
Burgundy Wine Sauce, Scallion Mashed Potatoes

Apple Galette

42.00 per person

LUNCH #2

Salad of Vine-Ripened Tomatoes, Mozzarella
and Baby Arugula, Balsamic Vinaigrette

Braised Beef Short Ribs
with Cauliflower-Potato Puree and Seasonal Vegetables

Caramelized Banana Cheesecake
with Chocolate and Caramel Sauces

40.00 per guest

LUNCH #3

French Served Caesar Salad
with Ciabatta Crostini and Shaved Parmesan

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

Brulee Cheesecake

36.00 per guest

LUNCH #4

Apple, Arugula, Endive and Brie Salad
Candied Walnuts and Lemon-Dijon Dressing

Porcini Dusted Chicken Breast
with Thyme Scented Chicken Jus and Mushroom Risotto

Lemon Meringue Pie

36.00 per guest

A taxable 21% Service Charge and 8.75% Sales Tax

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LUNCH #5

Arugula, Frisee and Endive Salad with Pine Nuts,
Oven Roasted Tomatoes and Goat Cheese
Lemon-Dijon Vinaigrette

Grilled Organic Salmon with Cucumber-Dill Relish
Asparagus-Saffron Risotto

Seasonal Fruit Tart

38.00 per guest

LUNCH #6

Whole Leaf Caesar Salad
with Shaved Parmesan and White Anchovies

Prime Sirloin Steak with Roasted Shallot Demi Glace,
Scallion Mashed Potatoes and Seasonal Vegetables

Tres Leches

42.00 per guest

LUNCH #7

Mediterranean Salad with Baby Cucumbers,
Sweet Peppers, Vine Tomatoes, Sweet Onion and Kalamata Olives,
Feta and Basil Vinaigrette

Chicken Cacciatore
Crisp Skinned Breast, Local Tomatoes and Vegetables

Green Tea and Honey Panna Cotta with Roasted Asian Pear
Five-Spice Pomegranate Reduction and Sesame Tuille

38.00 per guest

LUNCH #8

Grilled Mahi Mahi
with Preserved Lemon, Tomato, Fresh Herbs and Buerre Blanc,
Basmati Rice Pilaf and Seasonal Vegetables

Tahitian Vanilla Gelato with Fresh Berries

32.00 per guest

A taxable 21% Service Charge and 8.75% Sales Tax



LUNCH ALTERNATIVE OPTIONS



MONDAY

Penne with Squash, Sweet Onions, Peppers and Eggplant in a Tomato Sauce

TUESDAY

Vegetable Fried Rice with Tofu and Spring Rolls

WEDNESDAY

Grilled Vegetable Wrap - Hummus, Asparagus, Carrots, Squash, Alfalfa Sprouts, Lettuce and Tomato Bundled in a Tortilla

THURSDAY

Pad Thai Noodles with Asian Vegetables and Tofu sauteed with Ginger, Garlic and Low-Sodium Soy Sauce

FRIDAY

Tomato, Fresh Mozzarella and Spinach on Focaccia with Pesto and Extra Virgin Olive Oil

SATURDAY

Five-Cheese Ravioli with Sauteed Italian Vegetables, Tomato-Basil Coulis and Gremolata

SUNDAY

Potato Gnocchi with Sauteed Spinach, Garlic, Tomatoes, Shaved Reggiano and Olive Oil

A taxable 21% Service Charge and 8.75% Sales Tax



LUNCH BUFFETS



Starbucks Coffees and Tazo Teas are offered with 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

48.00 per guest

* Optional Chef Attendant: \$150 per Attendant, plus tax

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

45.00 per guest

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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

45.00 per guest

NEW YORK DELI

Chef's Soup du Jour

Romaine Caesar Salad with Garlic Crostini

Bean Salad with Crisp Vegetables and White Balsamic Vinaigrette

Potato Salad tossed with Chipotle Mustard Dressing

The Butcher's Fare

Tuna Salad, Honey Glazed Smoked Ham, Garlic Seared Roast Beef, Roasted Turkey Breast

Swiss, Cheddar and Provolone Cheeses

Regional Bread Presentation

Individual Bags of Potato Chips

Cheesecake with Strawberries

Carrot Cake with Caramelized Walnuts

42.00 per guest

SO KALI*

Mixed Field Greens with Chenin Blanc and Ranch Dressings

Grilled Fish Tacos

Accompanied with Cabbage, Fresh Lime Wedges, Guacamole, Sour Cream, Roasted Tomato Salsa, Diced Onions and Flour Tortillas

Carne Asada

with Grilled Peppers and Onions

Cheese Enchiladas

Spanish Rice

Churros and Caramel Flan

45.00 per guest

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THE LOCAL MARKET

Chef's Seasonal Daily Soup

Items Below Are Served Chilled

Tomato-Mozzarella with Grilled Radicchio

Grilled Vegetables

Peppers, Carrots, Asparagus and Zucchini

Poached Salmon Medallions

with English Cucumbers, Baby Pear Tomatoes and Lemon-Dijon Vinaigrette

Sliced Tenderloin of Beef

with Arugula, Extra-Virgin Olive Oil and Shaved Reggiano

Grilled Chicken Breast

presented on a Nest of Shaved Endives with Mango-Papaya Salsa

Toasted Almond Poundcake

accompanied with Fresh Macerated Strawberries and Creme Fraiche

48.00 per guest

TASTE OF THAI

Chicken Soup with Coconut

Mixed Greens with Chili-Lime Vinaigrette

Cucumber and Tomato Salad with Sweet Chili Dressing

Thai Beef Salad

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Pad Thai with Shrimp

Grilled Mahi Mahi with Yellow Curry

Sweet Potatoes, Eggplant and Peppers with Green Curry

Thai Barbecue Chicken

Steamed Jasmine Rice

Grilled Pineapple with Star Anise Syrup

Coconut Gelato, Pound Cake and Mango Rice

48.00 per guest

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