

MORNING SUGGESTIONS

Today's Freshly Baked Muffins, Croissants and Danish

46.00 per dozen

Hyatt's Signature Fruit Croustade

50.00 per dozen

Assortment of Fresh Bagels with Cream Cheese

50.00 per dozen

Assorted House Made Scones

50.00 per dozen

Coffee Cakes

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

50.00 per dozen

Freshly Made Cinnamon Rolls

50.00 per dozen

Breakfast Breads

Carrot-Coconut, Banana-Cinnamon, Espresso Streusel or Zucchini

48.00 per dozen

Omega-3 Muffin Tops

Packed with Flax and Natural Grains

50.00 per dozen

Assorted Fruit Yogurts

4.50 each

Assorted Energy Bars

5.00 each

Assorted Granola Bars

3.50 each

All Prices Subject to 22% Service Charge and 8.75% State Sales Tax - 2009



AFTERNOON TREATS



Jumbo Home Style Cookies
Chocolate Chunk, Peanut Butter and Oatmeal
served with Biscotti and Coconut Macaroons

52.00 per dozen

Chocolate Brownies, Pecan and Lemon Bars

52.00 per dozen

Seasonal Cookie Jar Selection
French Macaroons, Key Lime Cookies, Amaretto Cookies or Assorted
Biscotti

56.00 per dozen

Freshly Made Tri-Colored Tortilla Chips
Served with Salsa and Guacamole

10.00 per guest

Sliced Fresh Seasonal Fruit with Honey Yogurt Sauce

9.00 per guest

Baked Pita Chips and Hummus

8.00 per guest

Specialty Ice Cream and Frozen Fruit Bars

5.00 each

Local Farm Fresh Whole Fruit

3.50 each

Upgraded Mini Seasonal Fruit

4.50 each

Caramel and Nut Toffee

6.00 per guest

Hyatt La Jolla Homemade Snack Nuts Blend

5.00 per guest

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COFFEE BREAK SOLUTIONS



Coffee, House Blend-Regular and
Decaffeinated Coffee and Tea

78.00 per gallon

Regular, Diet and Decaffeinated Pepsi Soft
Drinks, Still and Sparkling Waters

4.00 each

Chilled Orange, Tomato, Grapefruit and
Cranberry Juices

36.00 per pitcher

Bottled Iced Teas, Lemonade, Specialty
Waters or Starbucks Frappucino

5.00 each

Assorted Bottled Naked Juice or Fruit
Smoothies

6.00 each

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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

18.00 per guest

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

16.00 per guest

TASTE OF SAN DIEGO

Spicy Peanut Brittle

California Strawberry Mascarpone Parfait

Citrus Cookies

Chocolate Date Bundt Cake

Old Town Cousin's Candies

Assorted Jarritos Soft Drink

Coffee Presentation

16.00 per guest

* Based upon a 30 Minute Break

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THEMED BREAKS

SUPER FOOD

Individual Olive Oil Bread Trifle with Lemon-Rosemary
Yogurt and Dark Berries

Banana-Oat and Pumpkin-Flax Bars

Raw Walnuts, Almonds and Pecans

Roasted Turkey, Avocado and Spinach Rolled in Whole
Grain Lavosh

Organic and Herbal Teas

Bottled Waters

Coffee Presentation

22.00 per guest

APPLE GREEN

Petite Green Apples

Cinnamon-Apple Coffee Cake

Apple-Walnut Muffins

Apple Wedges with Caramel Dipping Sauce

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