

HYATT REGENCY ORLANDO INTERNATIONAL AIRPORT CATERING MENU



BREAKFAST BUFFETS



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

BREAKFAST BUFFET #1

Selection of Chilled Juices

Sliced Fresh Seasonal Melon

Individual Vanilla Yogurt and House Granola,
Topped with Pistachios

Freshly Scrambled Eggs

Crispy Bacon

Roasted Red Skin Potatoes with Fresh Chives
and Spices

Daily Assortment of Breakfast Pastries and
Muffins

28.00 per guest

BREAKFAST BUFFET #2

Selection of Chilled Juices

Sliced Fresh Seasonal Fruit and Berries

Yogurt Parfait with Fresh Strawberries and
Almonds

Freshly Scrambled Eggs

Poached Eggs on Toasted English Muffin,
Shaved Ham, Tomato, and Cheddar Cheese
Sauce

Crispy Bacon and Chicken Apple Sausage

Roasted Red Skin Potatoes with Caramelized
Onions

Bagels with Smoked Salmon, Cream Cheese,
Sweet Red Onions and Capers

Daily Assortment of Scones, Danish and
Muffins

31.00 per guest

All Prices Subject to 22% Service Charge and 6.5% State Sales Tax

9300 Airport Boulevard, Orlando, Florida 32827 • Phone: 407 825 1234 • Fax: 407 859 9652 • orlando.hyattcatering.com



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

17.00 per guest

CONTINENTAL BREAKFAST #1

Selection of Chilled Juices

Fresh Seasonal Berries and Yogurt

Signature Cereal Station

Custard Baked Artisan Challah Bread with Sage, Apricot,
Bacon and Goat Cheese

Freshly Baked Warm Apple Strudel

Wild Blueberry Scones and Croissants

22.00 per guest

CONTINENTAL BREAKFAST #2

Selection of Chilled Juices

Sliced Fresh Seasonal Melon

Fresh Citrus with Mint Syrup

Breakfast Strudel

Puff Pastry with Scrambled Eggs, Cheddar Cheese,
Spinach, and Sweet Sausage

Daily Assortment of Danish and Croissants

22.00 per guest

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CONTINENTAL BREAKFAST

All Continental Breakfasts include Starbucks® Coffee and Tazo® Tea Selection

STAYFIT CONTINENTAL BREAKFAST

Selection of Chilled Juices

Seasonal Fresh Berries

Yogurt Parfait with Granola, Tropical Fruits and Crystallized Ginger

Artisan Fruit and Nut Bread with Honey

Shirred Local Cage Free Eggs in Tomato and Zucchini Ragout with Shaved Feta Cheese

Green and White Teas

22.00 per guest

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BREAKFAST ENHANCEMENTS



OMELET STATION *

Prepared to order Omelets made from Fresh Eggs, Egg Whites, Egg Beaters

Customized with Choice of Meats, Cheeses and Vegetables

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

8.00 per guest

CUSTOM OATMEAL *

Made to order Steele Cut Oats topped with guests' choice of Fruits, Nuts and Spices.

Selection to include:

Sliced Almonds, Pecans and Pistachios
Dried Apricots, Cranberries and Raisins
Brown Sugar, Cinnamon, Nutmeg and Ginger

8.00 per guest

BREAKFAST PANINI

Panini of Egg, Ham and Gruyère Cheese on Ciabatta with Dijon Mustard Sauce

4.75 per guest

BREAKFAST CROISSANT

Scrambled Eggs on a Flaky Croissant with Shaved Ham and Cheddar Cheese

4.75 per guest

BREAKFAST BURRITO

Scrambled Eggs, Pepper Jack Cheese and Sausage Wrapped in a Flour Tortilla

4.75 per guest

* Requires Attendant: \$125.00 per Attendant, plus tax (1 per 50 guests)

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MORNING SUGGESTIONS

Today's Freshly Baked Muffins, Croissants and Danish

40.00 per dozen

Hyatt's Signature Fruit Croustade

4.00 per guest

Assortment of Fresh Bagels with Cream Cheese

42.00 per dozen

Wild Blueberry Scones

30.00 per dozen

Sliced and Whole Fresh Seasonal Fruits

4.50 per guest

Assorted Individual Fruit Yogurts

4.00 each

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AFTERNOON TREATS



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

42.00 per dozen

Chocolate Brownies, Pecan and Lemon Bars

42.00 per dozen

Ice Cream Novelty Bars

36.00 per dozen

Granola Bars

32.00 per dozen

BOOMI® Bars (Gluten Free)

30.00 per dozen

KIND® Fruit and Nut Bars

30.00 per dozen

CLIF® Builder Bars (20 Grams Protein)

32.00 per dozen

CLIF® Nectar (100% Organic)

30.00 per dozen

CLIF® Mojo (Sweet & Salty)

30.00 per dozen

Individual Bags of Terra Chips®

24.00 per dozen

Individual Bags of Multigrain Tortilla Chips (Gluten Free)

24.00 per dozen

Modern Chips & Dip (Gluten Free):

Infused Chips to include Multigrain, Jalapeno, Sweet Potato and Olive
served with Mango Salsa, Hummus and Guacamole

8.00 per guest

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COFFEE BREAK SOLUTIONS



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

Chilled Orange, Tomato, Grapefruit and Cranberry Juices

DRY® Soda Co.
Flavors: Vanilla Bean, Lemon Grass and Kumquat

Grown-Up Sodas®
Flavors: Orange, Meyer Lemon, and Grapefruit

Bottled Iced Teas, Lemonade, Specialty Waters and Starbucks Frappuccinos

5.00 each

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

59.00 per gallon

Half Day Beverage Break (4 Hours)

Includes:

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

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

9.50 per guest

All Day Beverage Break (8 Hours)

Includes:

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

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

15.50 per guest

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THEMED BREAKS



TASTE OF ORLANDO

Homemade Savory Fruit and Nut Brittle

Key Lime Tarts

Orange Vanilla Shortbread Dipped in White Chocolate

Winter Park Sunshine Bleu Cheese with House Made Lavosh

Plantain Chips Dusted with Cumin
Served with Avocado-Mango Salsa

Grown-Up Sodas®
Flavors: Orange, Meyer Lemon, and Grapefruit

12.00 per guest

LEMON DROP

Lemon Bars

Petite Lemon Meringue Tarts

Lemon Tea Cookies

Lemon Poppy Seed Coffee Cake

House Made Lemonade

Coffee Presentation

12.00 per guest

CHOCOLATE MADNESS

Artisanal Chocolates to include Chocolate Truffles and Caramelized Cashews

Tiramisu Demi Cups

Nut Clusters and Coconut Clusters

Chocolate Covered Pretzels

Starbucks Frappuccinos

Coffee Presentation

14.00 per guest

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THEMED BREAKS

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

12.00 per guest

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

13.00 per guest

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PERSONAL PREFERENCE LUNCH

GUESTS CHOOSE THEIR OWN ENTRÉE IN A BANQUET SETTING.



PERSONAL PREFERENCE
your choice in fine dining

- Better than the standard dual-entrée option, more elegant than the casual buffet
- We feature three-course meals with a choice of three entrées. The planner chooses the three appetizers, three entrées selections* and one dessert in advance.
- A custom printed menu featuring the three 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.

* If a lunch alternative meal option is required, please choose 2 entrée selections to be added to the alternative option of the day

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PERSONAL PREFERENCE MENU

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

PLANNER'S CHOICE APPETIZERS

(Planner Chooses Three Items)

Served family style, one platter of each per table

Lemon Hummus with Baby Vegetables and Lavosh

Crispy Shrimp in Phyllo and Mango Crème

Tomato and Mozzarella Bruschetta

Salad of Arugula with Roasted Seasonal Fruit and Lemon
Dijon

Fried Calamari with Creamy Ponzu Dipping Sauce

Sesame Seared Tuna with Daikon Slaw and Peanut Sauce

California Rolls with Wasabi and Pickled Ginger

Hand Battered Chicken Tenderloin with Whole Grain
Mustard Ranch

INDIVIDUAL GUEST'S CHOICE OF ENTRÉES

(Planner Chooses Three Items)*

Southern Fried Chicken Salad with Honey Dijon Dressing

Petite Filet Mignon Steak Sandwich with Roasted Garlic
Whippers

Flat Iron Steak Salad with Spinach, Onion Jam, Crispy
Bacon and Bleu Cheese Crumbles

Crab Cake with Roasted Corn, Potato Creme and Grilled
Asparagus

Dijon-Ginger Glazed Wild Salmon Salad with Organic
Arugula and Citrus Vinaigrette

PLANNER'S CHOICE DESSERT

(Planner Choose One Item)

Authentic Key Lime Pie

Seasonal Fruit Tart

Baker's Rack: Your guests' choice of a variety of cookies
and pastries

37.00 per guest

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LUNCH



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LUNCH #1

Tossed Caesar Salad with Garlic Crostini and Shaved Parmesan

Prosciutto and Sage Wrapped Chicken Breast with Saffron-Herb Orzo, Broccolini and Thyme Bordelaise

Lemon Meringue Pie

34.00 per guest

LUNCH #2

Roasted Tomato Bisque with Chive Creme Fraiche

Roasted Chicken Breast with Sweet Potato Purée and Apple Rosemary Chutney

Rich Carrot Cake Layers with Cream Cheese Icing, Cinnamon Cream and Candied Pecans

34.00 per guest

LUNCH #3 (TWO-COURSE OPTION)

Sliced Grilled Flank Steak and Chicken Breast with Lemon and Oregano Marinade, Feta, Tomatoes, Kalamata Relish and Basil Oil Rosemary Mashed Yukon Gold Potatoes

Apple Galette

34.00 per guest

LUNCH #4 (TWO-COURSE OPTION)

Grilled Ginger Soy Beef Tenderloin and Lemongrass Grilled Shrimp Mixed Asian Greens with Vegetable Sushi Roll with Ponzu Aioli

Seasonal Fruit Tart

34.00 per guest

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LUNCH

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LUNCH #5

Stay Fit Bibb Lettuce Salad with White Balsamic Vinaigrette

(Planner's Choice of One Entrée)

Roasted Organic Chicken with Wild Mushroom Hash

OR

Cedar Plank Roasted Salmon with Lentil Tomato Ragout

Lemon Sorbet, Almond Shortbread

34.00 per guest

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LUNCH ALTERNATIVE OPTIONS



MONDAY

Creamy Rosemary Polenta with Fontina, Roasted Wild Mushroom, Fresh Tomato, Extra Virgin Olive Oil

TUESDAY

Whole Wheat Pasta with Roasted Tomato, Broccoli, Red Pepper Flake and Shaved Reggiano

WEDNESDAY

Lemon Confit Risotto with Grilled Asparagus and Parmesan

THURSDAY

Kabocha Squash Ravioli, Rosemary-Apple Cream, Roasted Apples and Toasted Walnuts

FRIDAY

Grilled Vegetable Napoleon, Layered with Eggplant, Zucchini, Onion, Tomato, Basil and Fresh Tomato Sauce

SATURDAY

Seared Blackened Tofu, Garlic Infused Spinach, Tomatoes and Soba

SUNDAY

Spicy Lentil Chili paired with Portobello Mozzarella Basil Panini

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LUNCH BUFFETS



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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, Chilies and Three Cheeses

Individual Lemon and Tequila Tarts

39.00 per guest

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

39.00 per guest

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LUNCH BUFFETS

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WRAPPED & PRESSED

Vegetarian Minestrone

Three-Potato Salad

Grilled Asparagus and Tomato Salad

PRESSED & HOT

Blackened Chicken, Mozzarella and Roasted Tomatoes on Ciabatta

Wild Mushroom, Eggplant, Tomato and Provolone on Focaccia

WRAPPED & CHILLED

Jerk Spiced Shrimp with Mango Salsa

Basil Roasted Vegetables with Feta and Spinach

Chocolate Peanut Butter Stack

Cherry Cheese Strudel

39.00 per guest

THE LOCAL MARKET

Cuban Style Black Bean Soup

Caribbean Chips & Salsa

Cumin Spiced Plantains, Ginger Dusted Sweet Potato and Chili Dusted Potato with a Three Salsas to include Avocado, Mango Papaya and Tomatillo

Burgers in Paradise (Two Per Guest)

Kobe Style Beef Hamburgers with toppings to include Leaf Lettuce, Tomatoes, Pickle Chips, Swiss and Cheddar Cheeses, Bleu Cheese Crumbles, Sautéed Sweet Onions, Bacon Strips, Red Onion, Mayonnaise, and Spicy Mustard

Chorizo and Potato Empanadas with Chipotle Aioli

Tropical Seafood Jambalaya

Prepared in the Traditional Tropics Fashion with Rice, Jerk Spiced Pork, Coconut Milk, Papaya, Sweet Peppers and Guava-Glazed Shrimp on Sugar Cane Skewers

Key Lime Tart

Mango Cheesecake

40.00 per guest

BAJA BUFFET

Freshly Tossed Romaine Hearts with Toasted Pumpkin Seeds, Shredded Jack Cheese, Croutons, Grape Tomatoes, Sweet Red Onion and Cilantro Vinaigrette

Potato Salad with Roasted Poblano Peppers

Spicy Beef Chili topped with Sour Cream and Cheddar Cheese

Tri-Colored Tortilla Chips with Roasted Tomato Salsa and Salsa Verde

Chicken Fajitas in Warm Flour Tortillas with Grilled Onions, Pico de Gallo, Cheddar Cheese, Sour Cream and Guacamole

Onion, Pepper Jack and Cheddar Cheese Quesadillas

Refried Beans

Mango Crème Pie
Flan

39.00 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

39.00 per guest

AIRPORT BOULEVARD DELI BUFFET

McCoy's Crawfish Chowder

Florida Greens Salad, Grape Tomatoes, Croutons, Toasted Almonds Tossed with Caramel Citrus Vinaigrette

Hearts of Baby Romaine with Parmesan Cheese, Croutons, Spanish White Anchovy and Creamy Caesar Dressing

Grilled Lemon Chicken Breast, Smoked Ham, Roasted Turkey Breast and Dilled Shrimp Salad

Bibb Lettuce, Sliced Tomatoes, Swiss and Cheddar Cheeses, Pickle Spears and Chips, Mayonnaise, Grain and Dijon Mustards

Wheat, Rye and White Sliced Breads with Italian Style Rolls

House Made Potato Chips with Sea Salt

Rockslide Brownies and White Chocolate Macadamia Nut Cookies

35.00 per guest

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PRESENTATION STATIONS



SHELLFISH BAR

Jumbo Shrimp and Crab Claws with Cocktail Sauce

Oysters on the Half Shell, Tabasco Sauce and Grapefruit Salsa

Chilled Mussels with Tomato Saffron Confit

(2 pieces each per guest)

18.00 per guest

DIPPING STATION

Hot Crab, Hot Sausage and Cheese, Spinach and Artichoke, Bleu Cheese and Onion Dips

Served with House Made Potato Chips, Tortilla Chips and Sliced Baguettes

(serves 75 guests)

675.00 each

CRUDITÉS

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

(serves 100 guests)

450.00 each

INTERNATIONAL SLIDERS *

Prepared in view

Australian Wagyu Beef, Vermont Cheddar with Dijon Mustard Spread

Crab Cakes, Micro Greens with Yellow Pepper Aioli

Palmetto Farms Pulled Pork with Salsa Verde

Served with House Made Potato Chips with Truffle and Sea Salt

18.00 per guest

SUSHI PRESENTATION

A variety of Assorted Sushi Rolls paired with a selection of Nigiri (3 pieces per guest)

Seasoned Seaweed and Edamame Salads

Soy Sauce, Pickled Ginger, Wasabi and Chop Sticks

(serves 100 guests)

900.00 each

ARTISANAL CHEESE SELECTION

Handcrafted Cheese with Lavosh and Baguettes.

Red Wine Dark Fruit Chutney, Local Honey, Toasted Nuts and Roasted Fruits

(serves 100 guests)

575.00 each

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PRESENTATION STATIONS

CRAB CAKES*

Fresh, Sautéed to Order

Crab Cakes served with Micro Greens, Roasted Beets and Dill Remoulade, Ponzu Aioli, Roasted Corn and Poblano Relish

20.00 per guest

PASTA FUSION STATION*

Made to Order Penne, Tortellini and Mushroom Triangoli

Tossed with a Choice of Tomato Basil, Roasted Garlic Cream and Parmesan Cheese Sauces

Topped with Grilled Chicken Breast, Italian Sausage, Roasted Tomatoes, Bay Shrimp, Roasted Wild Mushrooms, Grilled Vegetable Medley, Basil Pesto or Chopped Clams

18.00 per guest

SEASONAL SWEET TABLE

Seasonal Selection of Gourmet Pastries and Custom Desserts

Served with French Press Coffee

12.50 per guest

MAKE YOUR OWN STRAWBERRY SHORTCAKE

Fresh Sliced Strawberries with Lemon Pound Cake, Sweet Scones, Vanilla Whipped Cream and Bavarian Crème

12.50 per guest

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PRESENTATION STATIONS

AMUSE PLATES*

Assembled to Order Petite Entrée Plates
(planner selects 2)

Jumbo Diver Scallop with Creamy Polenta, Tomato
Vinaigrette and Lemon Oil

Beef Tenderloin Medallion with Cognac Cream on Crouton,
Wild Mushroom Relish and Balsamic Drizzle

Fennel Rubbed Pork Tenderloin with Farro Risotto, Fennel
Pollen and Organic Olive Oil Drizzle

Japanese Pumpkin Ravioli with Sage Cream

Roasted Butternut Squash with Duck Confit

22.00 per guest

TAILGATE *

Smokey Chipotle Hummus with Bagel Chips

Jalapeno Cheddar Cheese Sauce, Pico de Gallo and
Guacamole with Tri Color Tortilla Chips

Buffalo Chicken Wings with Carrot Sticks, Celery Sticks
and Bleu Cheese Dip
(2 per guest)

Prepared in View
Prime Rib Hero topped with Fresh Roasted Tomatoes and
Mozzarella Cheese

All Beef Hot Dogs with Diced Onion, Relish, Mustard and
Ketchup

Fresh Popcorn in Action

30.00 per guest

TAPAS BAR

Selections of Cured Meats with Manchego, Drunken Goat
and Cabrales Cheeses

Presented with Quince Pasta, Marcona Almonds, Roasted
Peppers, Long Stem Artichoke Hearts, Cipollini Onions,
Assorted Olives and Grilled Asparagus

Spanish Saffron Torta with Smoked Paprika Aioli

Bacon Wrapped Scallops with Red Pepper Aioli

Seared Beef Tenderloin Tapa

Savory Pastry Spoon with Crab Salad

Served with Hummus, Baba Ghanoush, Artisan Breads
and Flat Breads

14.50 per guest

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CARVING STATIONS



HERB RUBBED BEEF TENDERLOIN *

Roasted Garlic Yukon Gold Mashed Potatoes

Jumbo Asparagus, Roasted Shallot Sauce

Crusty French Bread and Petite Brioche Rolls

(serves 25 guests)

450.00 each

BLACK PEPPER CRUSTED RIB EYE*

Caramelized Onions and Roasted Mushrooms

Chilled Asparagus Salad

Rosemary Scented New Potatoes

Crusty Potato Onion Bread

(serves 25 guests)

450.00 each

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CARVING STATIONS

APPLE AND FENNEL ROASTED TURKEY BREAST *

Frisée Spinach Salad with Dried Cranberries, Pecans and Citrus Vinaigrette

Cranberry Relish, Assorted Mustard and Herbed Mayonnaise, Petite Brioche Rolls

(serves 25 guests)

300.00 each

SUGAR CURED BONE IN HAM *

Au Gratin Potatoes

Dijon Mustard, Horseradish and Mayonnaise

Petite Brioche Rolls

(serves 40 guests)

300.00 each

CEDAR PLANK SALMON

Pickled Ginger and Dijon Mustard Glaze

Roasted Corn and Tomato Salad

Fingerling Potatoes with Dill Cream

(serves 25 guests)

325.00 each

WHOLE FISH BAKED IN BANANA LEAVES

Fresh Whole Gulf White Fish, Prepared in New World Caribbean Flavors with Sweet Onions, Tomatoes and Mojo Verde

Steamed Rice

(serves 25 guests)

375.00 each

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HORS D'OEUVRES



COLD

Smoked Salmon & Fresh Dill in an Olive Oil ,
Bread Cup

3.50 each

Tamarind Ahi Poke in a Crispy Wonton

3.50 each

Charred Lamb and Moroccan Vegetable
Relish in a Phyllo Cup

4.00 each

Chipotle Roasted Shrimp, Pico de Gallo
Brunoise on Polenta Crouton

4.00 each

Tapenade with Goat Cheese Canapé

3.50 each

Jumbo Shrimp Cocktail with Bloody Mary
Cocktail Sauce

4.00 each

(50 piece minimum per selection)

Grilled Scallop with Avocado-Citrus Relish

4.00 each

Lobster Tartar Wonton Basket

4.00 each

Blue Crab Cheesecake

4.00 each

Seared Beef Tenderloin with Mushroom
Relish and White Truffle Oil

4.00 each

Ahi Tuna Tartar on Silver Spoon

4.00 each

Goat Cheese Lollipop with Raspberry and
Pistachio

3.50 each

Curried Chicken and Fig Jam on a Walnut
Crouton

3.50 each

Smoked Chicken and Herb Spread on Brioche
with Mango Brûlée

3.50 each

Bruschetta of Fennel and Green Olives,
Dusted with Fennel Pollen

3.50 each

Cauliflower "Vichyssoise", American Caviar

3.50 each

Onion Tartlet with Comté Cheese

3.50 each

Deviled Quail Egg and Caviar on Silver Spoon

3.50 each

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HORS D'OEUVRES

HOT

Pecan Chicken with Cranberry-Orange Glaze

3.50 each

Chicken Pot Stickers with Soy Dipping Sauce

3.75 each

Blackened Chicken Tenderloin with Andouille Cream

3.75 each

Roasted Tomato and Provolone Quesadilla

3.50 each

Goat Cheese, Roasted Pepper and Roasted Garlic Almond
in Phyllo

3.50 each

Petite Beef Wellington with Madeira Sauce

4.00 each

Fresh Blue Crab Cakes with Spicy Rémoulade

4.00 each

(50 piece minimum per selection)

Thai Chicken Tenders

3.50 each

Brie with Mango Pineapple Chutney in Phyllo

3.50 each

Curried Chicken and Almond Turnovers with Mango
Chutney

3.75 each

Lobster Empanada with Citrus Aioli

3.75 each

Moroccan Lamb Phyllo Rolls with Tahini Dip

4.00 each

Lobster Risotto Lollipops with Tarragon Tomato Aioli

3.75 each

Mascarpone and Bleu Cheese, Caramelized Onion Tart

3.75 each

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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.

* If a dinner alternative meal option is required, please choose 3 entrée selections to be added to the alternative option of the day

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PERSONAL PREFERENCE MENU

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

PLANNER'S CHOICE APPETIZERS

(Planner Chooses One Item)

Appetizer Trio

- Roasted Shallot-Cherry Chutney and Manchego Crostini
- Grilled Shrimp with Pesto and Marinated Tomato
- White Gazpacho garnished with Grated Almond and Olive Oil

Crab Cake with Avocado and Fresh Corn Relish

Wild Mushroom Bisque with Smoked Chicken en Croute

Bleu Cheese and Leek Tart with Arugula and Toasted Walnuts

PLANNER'S CHOICE SALAD

(Planner Chooses One Item)

French Served Baby Spinach, Mizuna and Frisée tossed with Crumbled Goat Cheese, Croutons and Warm Bacon Dressing

French Served Hearts of Baby Romaine with Parmesan Cheese, Croutons, Spanish White Anchovy and Creamy Caesar Dressing

PLANNER'S CHOICE DESSERT

(Planner Chooses One Item)

Espresso Panna Cotta

Vanilla Crème Brûlée, Whipped Cream with Chocolate Dipped Vanilla Shortbread and Berries

Warm Apple Tart with Vanilla Bean Anglaise

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PERSONAL PREFERENCE MENU



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

INDIVIDUAL GUEST'S CHOICE ENTRÉES

(Planner Chooses Four Items)*

Fennel-Rubbed Chicken Breast
Red Wine Reduction

Cedar Plank Roasted Salmon
Dijon Mustard Ginger Glaze, Roasted Sweet Corn Relish

Grilled Filet Mignon
Warm Lobster Salad

Seared Sea Bass
Lemon Thyme Butter Sauce

Fresh Herb Crusted Chicken Breast
Fresh Tomato Confit

Roasted Florida Grouper
Sautéed Canaveral Rock Shrimp in Garlic Parsley Butter

Roast Rack of Lamb
Deconstructed Basil Pesto

Chef's Choice of Accompaniments

90.00 per guest

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DINNER



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

DINNER #1

Chilled Lemon Shrimp with Feta, Cucumber, Marinated Tomato and Oregano

French Served Organic Greens with Preserved Lemon, Chick Peas, Fresh Parmesan and White Balsamic Vinaigrette

Spiced Tenderloin of Filet Mignon
Tuscan Style Potatoes with Olives, French Green Beans and Ratatouille Vinaigrette

Espresso Panna Cotta

Suggested Wine Pairing:
Beaulieu Vineyards, Select Pinor Noir, Carneros

60.00 per guest

DINNER #2

Three Onion Soup, Roasted Apple Crouton and Gruyere Cheese

French Served Baby Spinach Salad with Roasted Shallots, Tomato and Lemon Dijon Vinaigrette

Petite Grilled Filet Mignon and Sautéed Canaveral Rock Shrimp in Garlic Parsley Butter

Chocolate Pots du Crème

Suggested Wine Pairing:
A by Acacia, Pinot Noir, California

60.00 per guest

DINNER #3

Beef Tenderloin Medallion with Cognac Cream, Mushroom Relish and Garlic Crouton

French Served Arugula, Frisee, Tomato and Reggiano Salad with Cabernet Vinaigrette

Fennel-Rubbed Chicken Breast with Farro Risotto and Red Wine Reduction

Madagascar Vanilla Bean Crème Brûlée
Vanilla Bean Custard, Caramelized Sugar, Chocolate Dipped Vanilla-Orange Shortbread and Fresh Berries

Suggested Wine Pairing:
Robert Mondavi, Private Selection Chardonnay, California

54.00 per guest

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DINNER

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

DINNER #4

Seared Jumbo Diver Scallop with Creamy Polenta and Roasted Tomato Lemon Oil

Asparagus, Shiitake Mushrooms, Fresh Mozzarella and Basil Vinaigrette

Herb-Crusted Chicken Breast with Leek Orzo Risotto and Syrah Demi

Trio Tasting of Opera Torte, Chocolate Mousse Tart and Chocolate Profiterole

Suggested Wine Pairing:
Sterling, Vintner's Collection, Cabernet Sauvignon, Central Coast

64.00 per guest

DINNER #5

Wild Mushroom and Goat Cheese Strudel with Merlot Sauce

French Served Baby Spinach, Frisée and Radicchio Salad with Toasted Almonds, Orange Segments, Hearts of Palm with Caramel Citrus Vinaigrette

Petite Filet Mignon with Lobster Wrapped Scallop, Roasted Yukon Garlic Mashed Potatoes, Port Wine and Balsamic Reduction

Chocolate Flourless Cake with Dark Chocolate Glaze, Sweet Melba Sauce and Chocolate Shavings

Suggested Wine Pairing:
Blackstone, Merlot, Napa Valley

70.00 per guest

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DINNER ALTERNATIVE OPTIONS



MONDAY

Roasted Potato and Shallot Ravioli with Roasted Garlic, Lemon and Olive Oil

TUESDAY

Napoleon Polenta

Layers of Fresh Tomatoes, Mozzarella, Basil and Roasted Garlic with Red Pepper Emulsion

WEDNESDAY

Carrot Sformato with Cider Syrup, Roasted Fennel and Sweet Potatoes

THURSDAY

Baked Red Peppers with Saffron Risotto and Long Stem Artichokes

FRIDAY

Baked Ziti with Spinach and Gorgonzola

SATURDAY

Potato, Onion and Thyme Frittata with Arugula Salad

SUNDAY

Fresh Tomato and Basil Tart with Spicy Broccoli Salad

* These alternative options are for plated or personal preference menus

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DINNER BUFFETS

FOUR CONTINENTS *

Wild Mushroom Bisque

Baby Arugula with Pine Nuts, Artichoke Hearts, Feta, Tomatoes and Lemon Dijon Vinaigrette

Salad Niçoise

Seared Coriander Crusted Tuna with Haricot Vert, Kalamata Olives, Potatoes, Hard Cooked Egg, Tomatoes and Mustard Balsamic Vinaigrette

Brioche Chicken Breast with Dijon Cream and Parsley

Sliced Roasted Sirloin of Beef with Rosemary Demi Glace

Green Beans with Fresh Sage and Pancetta

Tri-Color Carrots with Citrus Butter Glaze

Roasted Yukon Gold Potatoes with Fresh Rosemary

Fresh Fruit Tarts and Chocolate Ganache Torte

French Press Coffee

65.00 per guest

BARCELONA

Orange Avocado Salad

Garlic and Rosemary Shrimp with White Beans

Potato and Herb Tortilla over Arugula tossed with Lemon and Extra Virgin Olive Oil

Marinated Beef Rib Steak with Tomato and Pepper Sauce

Fideuà

Classic Valencian Pasta with Assorted Seafood

Saffron Braised Chicken with Pounded Almond and Garlic Sauce

Orange Flan

Chocolate Hazelnut Torte

French Press Coffee

72.00 per guest

TUSCANY *

Red Leaf Lettuce, Arugula and Fennel Salad with Lemon Vinaigrette and Smoked Mozzarella Panini

Tomato Salad with Olives, Capers Herbs and Olive Oil

Roasted Beet Salad with Watercress, Walnuts and Fresh Pecorino

Beef Steak Florentine

Freshly Carved Grilled Porterhouse Steaks with Lemon and Garlic

Roast Pork Loin with Rosemary, Wild Mushroom Polenta

Whole Wheat Pasta with Fresh Tomato Sauce, Herbs and Shaved Parmesan

Tiramisu in Tasse Cups

Chocolate Amaretto and Peach Torte

French Press Coffee

79.00 per guest

* Requires Attendant: \$125.00 per Attendant, plus tax (1 per 50 guests)

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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	34.00
Canvas by Michael Mondavi, Merlot, California	34.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California	34.00

CHAMPAGNE & SPARKLING WINES

Segura Viudas, Brut Reserva Sparkling, Spain	35.00
Perrier Jouet, Grand Brut Champagne, Epernay, France	85.00

BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

Beringer, White Zinfandel, California	34.00
Clean Slate, Riesling, Germany	38.00
Fish Eye, Pinot Grigio, California	36.00
Danzante, Pinot Grigio, Italy	40.00
Clos du Bois, Pinot Grigio, Sonoma	38.00
Benziger Family Winery, Sauvignon Blanc, North Coast	38.00
Rock Rabbit, Sauvignon Blanc, Central Coast	38.00
Meridian Vineyards, Chardonnay, Santa Barbara	37.00
Robert Mondavi, Private Selection Chardonnay, California	38.00
I'M, Isabel Mondavi, Chardonnay, Sonoma	40.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California	42.00
Chalone, Chardonnay, Monterey	39.00

LIGHT TO FULL-INTENSITY RED WINES

Beaulieu Vineyard, Coastal Estates Pinot Noir, France	38.00
A by Acacia, Pinot Noir, California	40.00
Spellbound, Petite Sirah, California	40.00
St. Francis Vineyards, Red, Sonoma	50.00
Concannon Selected Vineyards, Merlot, Central Coast	37.00
Blackstone, Merlot, Napa Valley	48.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California	38.00
Red Truck, Cabernet Sauvignon, California	38.00
Sterling, Vintner's Collection Cabernet Sauvignon, Central Coast	42.00
Wolf Blass, Shiraz, Australia	40.00
Ravenswood, Zinfandel, Napa Valley	42.00

FEATURED WINEMAKER SERIES

Simi, Chardonnay, Sonoma County, California, 2007	42.00
Simi, Merlot, Sonoma County, California, 2005	50.00
Franciscan, Cabernet Sauvignon, Napa, California, 2006	55.00

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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	18.25
Second Hour	10.25
Each Additional Hour	8.25

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	7.00
Domestic Beer	5.75
Premium and Imported Beer	6.25
Select Wine	8.00
Mineral Water/Juices	4.00
Soft Drinks	4.00
Cordials	9.50
Champagne (by the glass)	9.00

* Labor Charges Apply

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BEVERAGES

CASH BARS*

This Package includes a Full Bar Setup.

Signature

Cocktails	8.50
Domestic Beer	7.50
Premium and Imported Beer	8.00
Select Wine	9.00
Mineral Water/Juices	4.00
Soft Drinks	4.00
Cordials	12.00
Champagne (by the glass)	9.00

SPECIALTY DRINKS *

Diamond Cosmopolitan.....	11.00
Ketel One Citroen Vodka, Cranberry Juice and Cointreau	
Diamond Mango Mojito.....	11.00
Cruzan Mango Rum, Fresh Lime Juice and Mint	
Diamond Strawberry Lemon Drop.....	11.00
Stoli Strasberi Vodka, Lemon Juice and Strawberry Puree	

LABOR CHARGES

Bartenders:.....	125.00
Each up to three (3) hours	
Cocktail Servers:.....	125.00
Each up to three (3) hours	

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