

HYATT REGENCY LOUISVILLE CATERING MENU



320 West Jefferson Louisville, KY 40202. Tel: 502.217.6070. Fax: 502.217.6099



BREAKFAST BUFFETS



All Breakfast Buffets include Coffee and Tea Selection

BREAKFAST BUFFET #1

Selection of Chilled Juices

Sliced Fresh Seasonal Fruit

Freshly Scrambled Eggs

Crisp Bacon

Oven Roasted Potatoes

Selection of Breakfast Bakeries

Sweet Butter, Jam and Preserves

19.50 per guest

BREAKFAST BUFFET #2

Selection of Chilled Juices

Sliced Fresh Seasonal Fruit

Freshly Scrambled Eggs

Country Ham with Red Eye Gravy

Home Fries

Hyatt Signature Fruit Croustade

Biscuits with Country Gravy

Selection of Danish, Croissants, Muffins and Bagels

Sweet Butter, Cream Cheese, Jam and Preserves

22.50 per guest

Parties less than 50 are subject to a \$100 service fee

All Prices Subject to 22% Service Charge and 6% State Sales Tax ~ January 2009
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CONTINENTAL BREAKFAST

All Continental Breakfasts include Coffee and 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

16.50 per guest

CONTINENTAL BREAKFAST

Selection of Chilled Juices

Fresh Seasonal Fruits

Cereal Station with Dried Fruit and Nuts

Selection of Freshly Made Bakeries

Assorted Breakfast Sandwiches
Sausage Biscuit, Bacon Egg and Cheese on Croissant and
Ham, Egg and Cheese on English Muffin

18.95 per guest

STAYFIT CONTINENTAL BREAKFAST

Selection of Individual Bottled Natural Juices

Fresh Seasonal Fruits

Custom Oatmeal
Steel Cut Oats topped with choice of
Fruits, Nuts and Spices

Oat Bran and Citrus Muffins

Low Fat Yogurt Parfaits

Green and White Teas

17.50 per guest

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BREAKFAST ENHANCEMENTS



WAFFLE STATION*

Waffles topped with Fresh Fruit, Vermont Maple Syrup and Whipped Cream

8.00 per guest

CUSTOM OATMEAL

Steel Cut Oats topped with guests' choice of Fruits, Nuts and Spices.

Selection to include: Sliced Almonds, Walnuts and Pistachios, Dried Apricots, Apples, Raisins, Maple Syrup, Brown Sugar, Cinnamon, Nutmeg and Ginger.

6.00 per guest

OMELET STATION*

Freshly Made Omelets with Eggs, Egg Whites or Egg Beaters

Prepared with choice of Breakfast Meats, Cheeses and Vegetables

8.95 per guest

CEREAL CLASSICS

Assorted Cereals with Seasonal Berries, Bananas, Almonds, Walnuts, Pecans, Raisins and Dried Cranberries

Served with Whole and Skim Milk

4.95 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

6.95 per guest

HYATT SIGNATURE FRENCH TOAST STATION*

Cinnamon French Toast, Warm Roasted Fruit Vanilla and Cornflake Crusted Citrus French Toast

White Chocolate French Toast, Fresh Strawberries

Maple and Fruit Syrups, Orange, Honey and Chocolate Butters

8.00 per guest

*Requires Attendant: \$100 per Attendant, plus Tax

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PLATED BREAKFAST

All Breakfasts include Chilled Juice, Fresh Bakeries, Coffee and Tea Selection

THE ALL AMERICAN BREAKFAST

Freshly Scrambled Eggs with your choice of Smoked Bacon or Country Style Sausage
Served with our Signature Breakfast Potatoes and Roasted Tomato

15.95 per guest

KENTUCKY BREAKFAST

Kentucky Country Ham and Freshly Scrambled Eggs
Served with Hash Brown Potatoes and Biscuits and Gravy

17.50 per guest

STAYFIT FRENCH TOAST

Pecan Crusted Whole Grain French Toast, Orange Confit, Roasted Apples and
Dried Cherries. Accompanied by a Yogurt Parfait with Blueberries and Fresh Basil

13.95 per guest

All Plated Breakfasts include Fresh Breakfast Bakeries with Sweet Butter, Jam and Preserves

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MORNING SUGGESTIONS

Today's Freshly Baked Muffins, Croissants and Danish

32.00 per dozen

Hyatt's Signature Fruit Croustade

16.00 each

Assortment of Fresh Bagels with Cream Cheese

36.00 per dozen

Breakfast Breads

Banana Nut, Lemon, Zucchini, Carrot and Raisin,
and Cranberry Pecan

32.00 per dozen

Whole Fruits

2.00 each

Coffee Cakes

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

14.00 each

Assorted Fruit Yogurts

2.75 each

Kachi Bars

2.75 each

Freshly Baked Sticky Buns

36.00 per dozen

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AFTERNOON TREATS



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

36.00 per dozen

Chocolate Brownies, Pecan and Lemon Bars

32.00 per dozen

Sliced Seasonal Fruit

4.95 per guest

Tri-Colored Tortilla Chips
Served with Salsa, Queso and Guacamole

4.25 per guest

Warm Jumbo Soft Pretzels

26.00 per dozen

Assorted Power Bars

2.50 each

Jumbo Home Style Cookies

32.00 per dozen

Whoopie Pie Assortment
Chocolate, Peanut Butter and Carrot

36.00 per dozen

Haagen-Dazs Ice Cream Bars

4.00 each

Assorted Candy Bars

2.25 each

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COFFEE BREAK SOLUTIONS



Coffee, House Blend-Regular and Decaffeinated Coffee and Tea

52.00 per gallon

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

2.95 each

Chilled Orange, Tomato, Grapefruit and Cranberry Juices

48.00 per gallon

Bottled Iced Teas, Lemonade, Specialty Waters or Starbucks Frappucino

3.95 each

Fresh Fruit Smoothies made to order*

6.00 per guest

Fresh Brewed Flavored Ice Teas To Include Raspberry, Citrus and Strawberry

42.00 per gallon

* Requires an attendant at \$100.00

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

10.25 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

9.25 per guest

TASTE OF LOUISVILLE

"The Slugger"

Tortilla Chips and Cheese Queso

Popcorn

Cracker Jack

Mini Hot Dogs en croute served with
Assorted Mustards and Ketchup

Louisville's Favorite Pie
Our Chocolate Chip Chess Pie

Cream Soda, Orange Soda and Root Beer

12.95 per guest

THEMED BREAKS

CHOCOLATE MADNESS

Dark Chocolate Fudge Brownies
Crunchy Chocolate Petits Fours
Chocolate Dipped Dried Fruit
Strawberries Dipped in a Variety of Chocolate Flavors

Starbucks Frappuccino
Coffee Presentations
Bottled Water

9.95 per guest

ICE CREAM BREAK

Ice Cream Novelties

Coffee Presentation
Soft Drinks
Bottled Water

8.95 per guest

REFRESHING BREAK

Petite Green Apples
Petite Lemon Meringue Tarts
Apple Raisin Cupcakes
Lemon Tart Cookies
Apple Wedges with Caramel Sauce

Lemonade
Coffee Presentation

9.25 per guest

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LUNCH



All lunch items include Bread Service, Coffee and Tea

LUNCH #1

Country Vegetable Soup with Fava Beans, Petite Pasta and Herbs

Roasted Corn and Crab Stuffed Sole, Grilled Vegetables, Spicy Pepper Butter Sauce

Apple Galette

28.00 per person

LUNCH #2

Caesar Salad with Crisp Romaine Lettuce and Garlic Croutons

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

Walnut Spice Cake

25.00 per guest

LUNCH #3

Mushroom and Thyme Chowder

Apple and Fennel Stuffed Chicken Breast served over Roasted Carrots with Shallot Demi-Glace

Key Lime Pie

26.00 per guest

LUNCH #4

Apple, Arugula and Camembert Salad, Spiced Walnuts, Apple Cider Dressing

Beef Tenderloin Bourguignon, Roasted Field Carrots and Butter Potatoes

Seasonal Fruit Tart

28.00 per guest

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LUNCH

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LUNCH #5

Tableside Salad
Strawberry, Spinach and Frisee Salad, Toasted Almonds, Prosecco Vinaigrette
Pan Sautéed Pork Medallions with Capers, Citrus and Parsley, Creamy Mushroom Orzo
Lemon Meringue Pie

26.00 per guest

LUNCH #6

Truffle Potato Salad with Cold Water Lobster, Parsley Pesto, Sea Salt
Braised Short Rib with Puree of Celery Root, Batonette of Carrot
Seasonal Fruit Tart

32.00 per guest

LUNCH #7

Stay Fit French Bean Salad

Choice of :
Cedar Roasted Salmon
Grilled Organic Chicken

Roasted Potatoes, Caramelized Shallots and
Cooked Concasse

Fresh Seasonal Berries in a Chocolate Cup

26.00 per guest

LUNCH #8

Niman Ranch Grilled Flat Iron Steak, Maytag Bleu Cheese, Onion Jam and
Roasted Broccoli

Louisville's Favorite Pie

22.00 per guest

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LUNCH ALTERNATIVE OPTIONS



MONDAY

Grilled Eggplant Ravioli with Bell Peppers and Basil Relish

TUESDAY

Portobello Vol-au-Vent with Sage Cream

WEDNESDAY

Charred Artichoke Strudel with Boursin Cream Sauce and Tomato Tartare

THURSDAY

Goat Cheese and Baby Spinach Torte with Chive Butter

FRIDAY

Spicy Lentil Chili paired with a Mozzarella-Basil Panini

SATURDAY

Butternut Squash Ravioli with Roasted Seasonal Squash, Shiitake Mushrooms, Pignoli, Sage

SUNDAY

Artichoke and Corn Torte with Black Bean Chutney

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

34.00 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

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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

27.95 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, and Roasted Turkey Breast

Swiss, Cheddar and Provolone Cheeses

Regional Bread Presentations

Potato Chips

New York Black and White Cookies

Carrot Cake with Caramelized Walnuts

ENHANCEMENTS

Hand Carved Honey-BBQ Beef Brisket \$3.95 per guest

Warm Carved Reuben Sandwiches \$4.50 per guest

Pre-Made Sandwiches \$4.50 per guest

28.95 per guest

OFF THE GRILL

Mixed Salad Greens with Cherry Tomatoes, Carrots, Cheese and Croutons with Assorted Dressings

Smoked Potato Salad

Herb Grilled Artichokes with Sun-Dried Tomato Vinaigrette

Grilled Chicken Breast with Summer Peach Salsa

Garlic Grilled Flank Steak with Chimichurri Sauce

Grilled Tilapia with Citrus Butter Sauce

Saffron Rice Pilaf

Herb Grilled Corn on the Cob

Assorted Cheesecakes

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LUNCH BUFFETS

THE LOCAL MARKET

Corn Seafood Chowder

Navy Bean and Country Ham Soup

Farm Garden Vegetable Soup

Tossed Greens with Fried Chicken, Roasted Onions, Plum Tomatoes Topped with Shredded White Cheddar Cheese and Barbecue Ranch Dressing

Wheat Berry Salad, Cucumber, Basil and Feta

Spinach Salad, Pancetta Lardons, Roasted Mushrooms, Herb Dressing

Chilled Barbecue Salmon, Wedged Cabbage, Scallion and Radish Coleslaw

Blueberry Linzer Tart

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PRESENTATION STATIONS



SHELLFISH BAR

Jumbo Lemon Shrimp

Oysters on the Half Shell

Crab Claws served with Cocktail Sauce

Chilled Little Neck Clams

Poivre Mignonette and Tabasco Sauces

Cucumber Noodle and Pickled Red Onion Salad

16.00 per guest

CRUDITÉS

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

6.00 per guest

* requires an attendant at \$100 each plus tax

ARTISANAL CHEESE SELECTION

Handcrafted Cheese with Lavosh and Baguettes.

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

7.25 per guest

ANTIPASTO AND GRILLED VEGETABLES

Dry Italian Salami and Proscuitto presented with Marinated Manchego and Mozzarella.

Marinated Vegetables to include: Peppers, Long Stem Artichoke Hearts, Cipollini Onions and Assorted Olives. Grilled Asparagus, Pesto Squash, Zucchini and Tomatoes

8.25 per guest

SPANISH CHARCUTERIE STATION

Chorizo, Garlic Sausage, Morcilla and Marinated Idiazabuhl Cheeses.

Enhancement: Serrano Ham on the bone carved from the stand. Additional \$5.00 per guest

9.95 per guest

CUPCAKES

Apple-Raisin, Mandarin Orange, Coconut and Raspberry Cream

5.95 per guest

PRESENTATION STATIONS

PASTA STATION*

Tri-Colored Tortellini, Butternut Squash Ravioli and Penne in Roasted Garlic Alfredo, Marinara or Pesto Sauce tossed with Mushrooms, Peppers, Onions, Sun-Dried Tomatoes, Olives and Parmesan

Add: Chicken \$11.95 per guest or
Shrimp \$12.95 per guest

9.95 per guest

CUSTOM MAC AND CHEESE*

Freshly Prepared Creamy Ditalini with choice of Warm Tarragon Lobster, Roasted Mushrooms, Fried Leeks, Fresh Herbs, Cajun spiced Shrimp, Parmesan, Spinach, Shredded Pork, Marinated Tomatoes, Smoked Bacon and Bleu Cheese

10.95 per guest

SMASHED POTATO BAR

Garlic Mashed Potatoes, Whipped Sweet Potatoes and Whipped Blue Potatoes

Served with Whipped Butter, Toasted Pecans, Brown Sugar, Fried Italian Parsley, White Cheddar Cheese, Grated Parmesan, Sour Cream, Chives and Crumbled Bacon

9.95 per guest

SEAFOOD RISOTTO STATION*

Saffron Risotto, Scallops, Calamari and Shrimp with Cilantro, Garlic, Scallions and Parmesan Cheese

Garnished with Roasted Plum Tomatoes

14.95 per guest

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PRESENTATION STATIONS

MINIATURE DESSERT BUFFET

Selection of Chocolate Dipped Strawberries, Oreo Cheesecake, New York Cheesecake, Lemon Bars, Eclairs, Petits Fours, Caramel Cream Puffs, Napoleons, Flourless Turtle Torte, Fruit Tartlets, Key Lime Tarlets, and Pecan Bars

7.95 per guest

CHOCOLATE MARTINI FONDUE STATION

Pineapple, Cantaloupe, Honeydew, Strawberries, Pound Cake, Pretzels and Marshmallows

Served with White and Dark Chocolate and Liqueur infused Chocolate

7.95 per guest

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CARVING STATIONS



APPLE AND FENNEL ROASTED TURKEY BREAST*

Spinach and Pancetta Salad

Chive Blini

Gourmet Brown Mustard

Buttermilk Biscuits

(serves 40)

295.00 each

BOURBON SMOKED BEEF TENDERLOIN*

Mushroom Orzo

Chive Corn Cakes

Peppercorn au Jus

Assorted Rolls

(serves 20)

295.00 each

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CARVING STATIONS

SMOKED VIRGINIA HAM*

Warm Sweet Potato Salad

Braised Collard Greens

Assorted Mustards

Buttermilk Biscuits

serves 50 people

295.00 each

STEAMSHIP ROUND OF BEEF*

Onion Whipped Potatoes

Artichoke Salad

Horseradish au Jus

Assorted Rolls

serves 150 people

695.00 each

CEDAR PLANK SALMON

Shaved Fennel and Caper Salad

Garden Carrots Roasted with Fresh Thyme

Caper-Herb Tartar Sauce

Grilled Flatbread

serves 25 people

300.00 each

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COLD HORS D'OEUVRES



COLD

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

2.95 each

Tamarind Ahi Poke in a Crispy Wonton

2.95 each

Charred Lamb and Moroccan Vegetable
Relish in a Phyllo Cup

3.95 each

Chipotle Roasted Shrimp, Pico de Gallo
Brunoise on Polenta Crouton

3.95 each

Gruyere-Thyme Coin Topped with Camembert

2.95 each

Tiny Tomato Caprese with Organic Olive Oil
and Micro Basil

2.95 each

Shrimp BLT with Smoked Bacon, Tarragon
Aioli

3.95 each

Prosciutto Wrapped Asparagus

2.95 each

Triple Cream Brie Filled Strawberry

2.95 each

Tandoori Chicken with Mango Tartlette, Micro
Cilantro

2.95 each

Spicy Cured Salmon en Bouchee

3.95 each

Miniature Spoon of Crab and Papaya Salad

3.95 each

Pear Bruschetta with Gorgonzola and
Slivered Almond

2.95 each

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HOT HORS D'OEUVRES

HOT

Five Spice Chicken with Orange-Ginger Dipping Sauce

2.95 each

Medjool Dates Wrapped with Bacon and Almond

2.95 each

Tandoori Chicken Skewers with Cucumber Raita and Garam Masala

2.95 each

Singapore Pork Satay with Nuoc Cham

2.95 each

Charred Lamb Lollipop with Rosemary Butter

4.50 each

Apple and Walnut Brie

2.95 each

Chicken Sonoran with Salsa and Spices

2.95 each

Asparagus Roll Up with Bleu and Asiago Cheese

2.95 each

Deep Dish Pizza with Sausage

2.95 each

Spinach and Artichoke in a Wonton Flower Cup

2.95 each

Quesadilla - Tortilla Cones with Chicken and Cheese

2.95 each

Lobster and Shrimp Spring Rolls

3.95 each

Shrimp Chopsticks

3.95 each

Marquis Nassau Chicken - Coconut and White Sesame Seeds

2.95 each

BBQ Pork Biscuit

2.95 each

Breaded Quartered Artichoke with Goat Cheese

2.95 each

Singapore Pork Satay with Nuoc Cham

2.95 per each

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PERSONAL PREFERENCE



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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, Coffee and Tea

PLANNER'S CHOICE APPETIZERS

Fresh Jumbo Crab Cake served over Pepper Relish
Sliced Mushroom Strudel with Feta Cheese and Red Pepper Coulis
Herb Gnocchi with Roasted Tomato and Basil
Wild Mushroom Bisque, Julienne of Duck Breast and Porcini Drizzle

PLANNER'S CHOICE SALAD

Heirloom Tomatoes, Red Oak and Ricotta Salata, Walnuts and Green Tapenade Dressing
Golden Beet Salad with Composed Greens and Red Shiso Vinaigrette
Three Endive Salad, Candied Nuts, Dried Cranberries and Raspberry Dressing
Bibb Lettuce with Marinated Artichoke and Pesto

PLANNER'S CHOICE DESSERT

Banana Upside - Down Cake with Brown Sugar Butter Sauce ganished with Fresh Banana
Vanilla Crème Brulee with Chocolate Dipped Shortbread
Pear and Almond Frangipane Tart with Cinnamon Cream and Honey Tulle

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PERSONAL PREFERENCE MENU



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INDIVIDUAL GUEST'S CHOICE ENTRÉES

(Planner chooses four items including one vegetarian option)

Pistachio Crusted Rack of Lamb with Braised Leeks and Broad Bean Mint Puree

Wild Salmon with Pan Sautéed Apples with Mixed Pepper Tuille and Ice Cider Reduction

Peppered Pork Loin with Savoy Cabbage, Caramelized Onion and Guinness Broth

Peppered Beef Tenderloin, Sweet Potato Cakes, Herb Grilled Heirloom Tomatoes and Banyuls Reduction

Herb Crusted Chicken Breast with Leek Orzo Risotto, Marjoram and Syrah Sauce

Seared Bass on Roasted Asparagus with Saffron Cream and Olive Oil Mashed Potatoes

Potato Torta with Caramelized Onion and Arugula

Chef's choice of accompaniments

59.95 per guest

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DINNER



All Dinners include Bread Service, Coffee and Teas

DINNER #1

Chef's Soup du Jour

French Served Apple, Endive and Feta Salad,
Lemon-Thyme Vinaigrette

Filet Mignon topped with Apple Cider-Pearl
Onion Ragout, Chanterelle Mushrooms,
Buttermilk Mashed Potatoes

Espresso Panna Cotta

49.95 per guest

DINNER #2

Jumbo Diver Scallop, Creamy Polenta,
Roasted Tomato, Lemon Oil

Arugula, Pear and Reggiano Salad with
Chives, Pine Nut Pesto

Herb Crusted Chicken Breast with Leek Orzo
Risotto, Marjoram, Syrah Sauce

Chocolate Pots du Crème

40.00 per guest

DINNER #3

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

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

Herb Seared Halibut on Roasted Asparagus,
Saffron Cream, Lemongrass infused Rice
Pilaf

Banana Upside Down Cake

43.95 per guest

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DINNER

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DINNER #4

Wild Mushroom Bisque, Julienne of Duck Breast, Porcini Drizzle

Spinach Salad, Roasted Shallots, Tomatoes, Feta, Mustard Dressing

Fennel-Rubbed Pork Tenderloin, Farro Risotto, Spinach

Pear and Almond Frangipane Tart with Cinnamon Cream and Honey Tulle

43.95 per guest

DINNER #5

Roasted Pepper and Goat Cheese Napoleon with Fig Vinaigrette

Tossed Field Greens with Sun-Dried Berries and Sweet Marsala Vinaigrette

Sage Roasted Chicken Breast served over Capellini with Grilled Shrimp and Scampi Sauce

White Chocolate Bread Pudding with Toasted Marshmallow Sauce and Cinnamon Whipped Cream

41.95 per guest

DINNER #6

Key West Shrimp and Serrano Ham with Corn Coulis

Golden Beet Salad with Composed Greens, Red Shiso Vinaigrette

Rosemary Crusted Custom Cut of Chicken with Truffle Mashed Potatoes, Thyme Bordelaise

Vanilla Crème Brulee with Chocolate Dipped Shortbread

42.95 per guest

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DINNER

All Dinners include Bread Service, Coffee and Teas

DINNER #7

Roasted Halibut Medallion, Wild Mushroom Cream, Onion Tart Tartin

Three Endive Salad, Candied Nuts, Dried Cranberries, Raspberry Dressing

Roasted Shrimp Topped Filet, Wild Mushroom Risotto, Port Reduction

Trio Tasting of Hazelnut-Praline, Flourless Chocolate Cake and Triple

Chocolate Cheesecake

55.95 per guest

DINNER #8

Duck Confit and Apple Ravioli, Rosemary Cider Cream

Bibb Lettuce with Marinated Artichoke, Pisto

Pistachio Crusted Rack of Lamb with Braised Leeks, Olive Oil Whipped Potatoes

Chilled Red Currant Cheesecake, Pine Nut Crust, Pomegranate Sauce

45.95 per guest

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DINNER ALTERNATIVE OPTIONS



MONDAY

Hand Rolled Vegetable Lasagna, Pomodoro Sauce, Roasted Garlic Crostini

TUESDAY

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

WEDNESDAY

Pasta Fagioli with Garlic Bread, Chiffonade of Basil

THURSDAY

Toasted Barley Risotto, Exotic Mushrooms, Caramelized Pearl Onions, Truffle Butter

FRIDAY

Napoleon of Grilled Vegetables and Olive Polenta Cake, Ratatouille Emulsions

SATURDAY

Artichokes and Confit of Shallot Risotto

SUNDAY

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

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DINNER BUFFETS

DINNER BUFFET # 1

Mixed Field Greens with Kalamata Olives, Plum Tomatoes, Red Onions and Garlic Croutons with Balsamic Vinaigrette

Marinated Asparagus with Roasted Red Pepper Vinaigrette

Thyme Seared Chicken Breast with Apricot Demi-Glace Garnished with Dried Figs

Pancetta Wrapped Salmon with Tomato Infused Butter

Molasses Braised Hanger Steak

Buttermilk Mashed Potatoes

French Green Beans with Roasted Peppers

Assorted Desserts

49.95 per guest

DINNER BUFFET # 2

Tossed Salad with Dried Fruit, Roasted Pecans, Crumbled Bleu Cheese

Artichoke Roasted Tomato Salad with Red Onions

Sauteed Chicken Breast over Wilted Spinach

Almond Crusted Tilapia with Citrus Bourbon Sauce

Pommery Crusted Pork Loin with Caramelized Onion Ragout

Anna Potatoes

Asparagus with Julienne Carrots

Assorted Pies and Tortes

46.95 per guest

Parties less than 50 are subject to a \$100 service fee

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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	28.00
Canvas by Michael Mondavi, Merlot, California	28.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California	28.00

CHAMPAGNE & SPARKLING WINES

Segura Viudas, Brut Reserva Sparkling, Spain	36.50
Perrier Jouet, Grand Brut Champagne, Epernay, France	225.00

BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

Beringer, White Zinfandel, California	32.00
Clean Slate, Riesling, Germany	38.00
Fish Eye, Pinot Grigio, California	34.00
Danzante, Pinot Grigio, Italy	36.00
Clos du Bois, Pinot Grigio, Sonoma	38.00
Benziger Family Winery, Sauvignon Blanc, North Coast	40.00
Rock Rabbit, Sauvignon Blanc, Central Coast	34.00
Meridian Vineyards, Chardonnay, Santa Barbara	36.00
Robert Mondavi, Private Selection Chardonnay, California	38.00
I'M, Isabel Mondavi, Chardonnay, Sonoma	46.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California	45.00
Chalone, Chardonnay, Monterey	42.00

LIGHT TO FULL-INTENSITY RED WINES

Beaulieu Vineyard, Coastal Estates Pinot Noir, France	32.00
A by Acacia, Pinot Noir, California	46.00
Spellbound, Petite Sirah, California	48.00
St. Francis Vineyards, Red, Sonoma	44.00
Concannon Selected Vineyards, Merlot, Central Coast	38.00
Blackstone, Merlot, Napa Valley	36.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California	38.00
Red Truck, Cabernet Sauvignon, California	42.00
Sterling, Vintner's Collection Cabernet Sauvignon, Central Coast	52.00
Wolf Blass, Shiraz, Australia	38.00
Ravenswood, Zinfandel, Napa Valley	42.00

FEATURED WINEMAKER SERIES

Davis Bynum, Chardonnay, Russian River, California, 2007	56.00
Simi, Chardonnay, Sonoma County, California, 2007	45.00
Flora Springs, Chardonnay, Napa, California, 2007	64.00
Simi, Merlot, Sonoma County, California, 2005	48.00
Kunde Estate, Merlot, Sonoma County, California, 2005	40.00
Franciscan, Cabernet Sauvignon, Napa, California, 2006	64.00
Tangly Oaks, Cabernet Sauvignon, Napa, California, 2005	56.00
CASK, Cabernet Sauvignon, Rutherford, Napa, 2005	220.00

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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	14.75
Second Hour	8.25
Each Additional Hour	6.00

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	6.50
Domestic Beer	4.50
Premium and Imported Beer	5.25
Select Wine	7.00
Mineral Water/Juices	2.95
Soft Drinks	2.95
Cordials	7.00
Champagne (by the glass)	7.00

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BEVERAGES

CASH BARS*

This package includes a Full Bar Setup

	Signature
Cocktails	7.00
Domestic Beer	5.00
Premium and Imported Beer	5.75
Select Wine	7.00
Mineral Water/Juices	2.95
Soft Drinks	2.95
Cordials	7.50
Champagne (by the glass)	7.00

SPECIALTY DRINKS *

Add these Specialty Drinks to your Host Sponsored Per Person Bar. Price Listed is the Additional Amount Per Hour

Martini Bar	3.00
Island Retreat	2.00
Taste of Kentucky	3.00

LABOR CHARGES

Bartenders:.....	100.00
Each up to two (2) hours; \$25.00 per additional hour	

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