

HYATT REGENCY SAN FRANCISCO AIRPORT CATERING MENU



1333 Bayshore Highway Burlingame, California 94010. Tel: 650 696 3025. Fax: 650 347 5948



BREAKFAST BUFFETS



All Breakfast Buffets include Coffee and Tea Selection

THE WAKE UP BUFFET

Selection of Chilled Juices

Sliced Fresh Seasonal Melons and Fruits

Organic Yogurt Muesli with Shaved Apple

Fluffy Scrambled Eggs

Smoked Thick Cut Bacon

Spiced and Roasted Red Skin Potatoes, Fresh Chives

House-Made Sweet Scones, Cheese Danish and Strawberry-Banana Coffee Cake

31.00 per guest

THE BURLINGAME

Selection of Chilled Organic Juices

Individual Cups of House-Made Granola topped with Pistachios and Almonds

Sliced Fresh Seasonal Melons and Fruits

Made to order Brioche Vanilla French Toast with Warm Maple Syrup, topped with choice of Fresh Strawberry, Blueberry and Whipped Cream

Mushrooms, Spinach, Gruyere Cheese, and Egg Frittata

Roasted Chicken Sausage

Skillet Medley of Yukon, Purple and Sweet Potato Hash

Daily Assortment of Breakfast Muffins, Croissants and Breakfast Breads

34.00 per guest

Breakfast Buffet Service for less than 30 guests subject to \$150 labor fee. Buffet Service for 1 1/2 hours. * Requires a Chef at \$150 each for 1 1/2 hours

All Prices Subject to 22% Service Charge and 9.25% State Sales Tax. All Prices Subject to Change.



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

22.50 per guest

THE DELUXE CONTINENTAL BREAKFAST

Selection of Chilled Juices

Sliced Fresh Seasonal Melons and Fruits

Cereal Station with Dried Fruit and Nuts

Selection of Freshly Made Bakeries

Hyatt Berry Almond Croustade

25.00 per guest

STAYFIT CONTINENTAL BREAKFAST

Selection of Individual Bottled Natural Juices

Sliced Fresh Seasonal Melons and Fruits

House-Made Granola Bars

Flax Seed, Oat Bran and Citrus Muffins

Low-Fat Yogurt Parfaits

Green and White Teas

26.00 per guest

Service is for 1 1/2 hours.

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BREAKFAST ENHANCEMENTS



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

7.00 per guest

FRESHLY PREPARED OMELETTES

Prepared in view*

Selections include Ham, Bacon, Sausage, Peppers, Onions, Tomatoes, Mushrooms, Artichokes, Spinach, Jack and Cheddar Cheeses, Egg Whites, Egg Beaters and Salsa

12.25 per guest

BREAKFAST SANDWICH

Broken Egg Sandwich
Fried Eggs, Crisp Bacon, White Cheddar Cheese on Parmesan Crusted Sourdough Bread
or

Breakfast Burrito
Warm Flour Tortilla, Scrambled Eggs, Bacon, Potatoes, Monterey Jack Cheese and Pico de Gallo

8.00 per guest

CUSTOM OATMEAL

Steele Cut Oats topped with guests' choice of Fruits, Nuts and Spice.

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

6.50 per guest

HYATT SIGNATURE FRENCH TOAST STATION

Prepared in View*

Cinnamon French Toast, Warm Roasted Fruit

Vanilla and Cornflake Crusted French Toast

Savory Cheddar Cheese French Toast

Maple Syrup, Honey and Whipped Butter

14.00

Buffet Service is for 1 1/2 hours. * Requires a Chef at \$150 each for 1 1/2 hours

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PLATED BREAKFAST

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

THE ALL AMERICAN BREAKFAST

Freshly Scrambled Eggs, Smoked Bacon
Served with our Signature Breakfast Potatoes and Roasted Tomato

24.00 per guest

STAYFIT FRENCH TOAST

Whole Grain French Toast, Toasted Pecan and Boiled Cider - Apple Sauce
Accompanied by a Lemon Yogurt Parfait with Blueberries and Fresh Basil

23.50 per guest

STEAK AND EGGS

Grilled Hanger Steak with Tarragon Butter, Freshly Scrambled Eggs and Skillet Medley of Yukon, Purple and Sweet Potato Hash

29.50 per person

BRIOCHE FRENCH TOAST

Vanilla Scented Brioche French Toast with Warm Apricot and Sun Dried Cherry Compote
with Chicken Apple Sausage

25.50 per person

Breakfast events for less than 30 guests subject to \$150 labor fee.

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MORNING SUGGESTIONS

Today's Freshly Baked Muffins, Croissants and Danish

42.00 per dozen

Hyatt's Signature Fruit Croustade

(12 slices)

40.00 each

Assortment of Fresh Bagels with Cream Cheese

44.00 per dozen

Smoked Salmon Platter

12.00 per guest

Breakfast Breads

Apple-Cranberry, Espresso Streusel and StayFit Banana-Cinnamon

40.00 per dozen

Organic Sliced and Whole Fruits

7.50 per person

Coffee Cakes

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

40.00 per dozen

Assorted Clif Bars

4.25 each

Yogurt Parfait Shooters

Fresh Berries, Vanilla Yogurt, House-Made Granola

7.50 each

Organic Yogurt Muesli Shooters

With Shaved Apples, Fresh Berries

7.50 each

Assorted Scones

Served with Lemon Curd, Strawberry Preserves and Devonshire Cream

44.00 per dozen

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AFTERNOON TREATS



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

44.00 per dozen

Chocolate Brownies, Pecan and Lemon Bars

44.00 per dozen

Fruit in Season

6.50 per guest

Seasonal Cookie Jar Selection

44.00 per dozen

It's It Ice Cream Treats
A San Francisco Classic

4.50 each

Selection of Miniature Cupcakes

42.00 per dozen

Chocolate Dipped Rice Krispie Treats

42.00 per dozen

Purity Organic Juices

Pomegranate-Blueberry, Orange-Mango-Tangerine, and Cranberry
Harmony

5.00 each

Organic Sweet and Salty

Herbal and Spiced Chocolate Truffles

Organic Salted Pecans and Almonds

12.00 per guest

Sahale Snack Nut Blends

Cashew-Chili, Pecan-Cranberry, and Pistachio Harissa

5.00 each

1-Hour maximum service for breaks priced by the person.

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COFFEE BREAK SOLUTIONS



House Blend-Regular and Decaffeinated Coffee

84.00 per gallon

Assorted Bottled Odwalla Juices

5.00 each

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

4.50 each

Chilled Orange, Tomato, Grapefruit and Cranberry Juices

72.00 per gallon

Bottled Iced Teas, Lemonade, Specialty Waters

5.00 each

Assorted Vitamin Waters

5.00 each

Global Market Coffee Station
Our selection includes Shade Grown, Organic and Fair Trade Coffees

85.00 per gallon

Odwalla Fruit Smoothies

5.00 each

Fresh Brewed Flavored Ice Teas
Peach-Mango and Raspeberry-Vanilla

85.00 per gallon

Izzy's Fruit Spritzers

5.00 each

Jones Old Fashioned Sodas

5.00 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

18.25 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

17.75 per guest

GHIRARDELLI SQUARE

Miniature Chocolate Cupcakes with Dark
Chocolate Ganache

Double Fudge Chocolate Pecan Cookies

Chocolate Raspberry Tartlettes

Milk Chocolate Fondue with Strawberries and
Blondies

Assorted Ghirardelli Chocolate Bars

Chocolate Hazelnut Hot Cocoa

Coffee Presentation

Bottled Water

21.00 per guest

1-Hour Maximum for Themed Break service.

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THEMED BREAKS

ANTI-O

Dark Chocolate Blueberry Bark
Farmers Market Selection of Fruit
Raw Almonds and Pecans
House Made Granola Bars
Infused Water
Coffee Presentation
19.00 per guest

LEMON DROP

Lemon Bars
Petite Lemon Meringue Tarts
Lemon Tea Cookies
Lemon Poppy Seed Coffee Cake
House-Made Lemonade
Coffee Presentation
19.00 per guest

1-Hour Maximum for Themed Break service.

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LUNCH



All lunch items include Bread Service, Coffee and Tea

UNION SQUARE

Tableside Fig, Spinach and Frisee Salad, Toasted Almonds, Balsamic Vinaigrette

Napa Valley Sweet Mustard Rubbed Chicken Breast, Lentil Rice Pilaf and Broccoli, Cabernet Jus

Apple Galette

39.00 per person

WASHINGTON SQUARE

Bibb Lettuce with Sliced Cucumber, Cherry Tomatoes, and Julienne Carrots with House Vinaigrette

Orecchiette Pasta with Grilled Chicken, Crimini Mushroom, Broccoli, Baby Tomatoes, Fresh Herbs and Extra Virgin Olive Oil

New York Style Cheesecake with Fresh Strawberries and Whipped Cream

34.50 per guest

NORTH BEACH

Hearts of Romaine, Shaved Parmesan Cheese, Garlic Crouton, Classic Caesar Dressing

Pan Roasted Salmon, Kalamata Olives and Capers Relish, Asparagus Risotto, Basil Tomato Broth

Tiramisu

39.00 per guest

PACIFIC HEIGHTS

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

Herb Crusted Hanger Steak

Whipped Yukon Potatoes, Sweet Corn and Squash Succotash, Peppercorn Jus

Seasonal Fruit Tart

41.00 per guest

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LUNCH

All lunch items include Bread Service, Coffee and Tea

NOB HILL

Roasted Butternut Squash Bisque, Toasted Cashews, Lemon Crème Fraiche, Curry Oil

Bourbon Glazed Pork Loin, Chorizo Tri Color Sweet Potato Hash, Green Beans, Bourbon Pan Sauce

Lemon Meringue Pie

38.00 per guest

BERNAL HEIGHTS

Arugula, Belgian Endive Salad, Shaved Pecorino, Roasted Bosc Pear, Candied Walnuts, Sherry Vinaigrette

Braised Short Rib, Yukon Potato Mash, Roasted Root Vegetables

Chocolate Pots de Creme

38.00 per guest

STAY FIT

Vine Ripened Red and Yellow Tomatoes, Sonoma Mixed Greens, Goat Cheese, Honey Dijon Vinaigrette

Oven Roasted Halibut, Forbidden Black Rice Pilaf, Bloomsdale Spinach, Chardonnay Carrot Broth

Angel Food Cake with Fresh Berries Compote

41.00 per guest

LITE LUNCH

Korean Marinated Chicken, Served Chilled with Green Papaya Salad, Fresh Lime and Cilantro

Espresso Panna Cotta

35.00 per guest

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LUNCH ALTERNATIVE OPTIONS



MONDAY

Rosemary Polenta with Fontina, Roasted Mushrooms, Tomatoes Coulis, Extra Virgin Olive Oil

TUESDAY

Lemon Confit Risotto with Grilled Asparagus, Peas, Parmesan

WEDNESDAY

Searred Sesame Tofu with Garlicky Spinach, Soba Noodles

THURSDAY

Vegetable Samosa Phyllo Purse, Lentil Rice Pilaf, Red Pepper Coulis

FRIDAY

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

SATURDAY

Broken Lasagna, Roasted Vegetables, Garlic Cream, Basil Tomato Ragout

SUNDAY

Mushroom Ravioli, Asparagus Tips, Mushroom Veloute

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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

42.00 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

42.00 per guest

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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

41.00 per guest

THE LOCAL MARKET

Farm Garden Vegetables

Red Skin Dill Potato Salad

Gemelli Pasta Salad, Pancetta Lardons, Roasted Mushrooms, Herb Dressing

Chopped Green Salad with Carrot, Cucumber, Cherry Tomato and Shaved Red Onion, Shallot Vinaigrette

Classic Charcuterie with Turkey Breast, Smoked Ham, Roast Beef, and Pastrami

Domestic Cheese Display with Swiss, Cheddar and Provolone

Sandwich Fixings to include Leaf Lettuce, Sliced Tomato, Red Onion, Mustard and Mayonnaise

Local Bakery Breads

Assorted Miniature Pastries

40.00 per guest

AS FRESH AS IT GETS

Sweet Corn Bisque

Marinated Artichoke and Roasted Pepper Salad

Roasted Beet Salad with Arugula, Sonoma Valley Goat Cheese, Pine Nut, Honey Balsamic Vinaigrette

Local Field Greens with Vegetables Crudites

Grilled Petaluma Chicken with Port Wine Fig Reduction

Molasses Glazed Beef Tri-Tip, Forest Mushrooms, Pinot Noir Sauce

Roasted Anreotti Farm Squashes

Braised Fingerling Potatoes with Caramelized Onions, Sweet Corn

Harley Farms Cheesecake With Mixed Berries

42.00 per guest

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LUNCH BUFFETS

ASIAN DELIGHT

Miso Soup

Asian Chop Salad with Thai Vinaigrette, California Maki, Pickled Ginger, Wasabi, Soy Sauce

California Papaya Salad with Cilantro, Peanut, Citrus Dressing

Steamed Sui Mai

Char Siu Barbecued Pork with Baby Bok Choy

White Fish with Ginger Scallion Veloute

Seven Ingredient Fried Rice presented in a Wok

Lychee and Melon Salad with Fresh Mint

Signature Croustade topped with Mango and Coconut

Almond and Fortune Cookies

41.00 per guest

PERSONAL BOX LUNCH

Orzo Pasta Salad with Grilled Vegetables, Basil Pesto

Roasted Turkey, Cranberry Aioli, Smoked Gouda, Lettuce, Tomatoes on Focaccia

Tarragon Chicken Salad on Croissant

Rare Roast Beef, Boursin Aioli, Caramelized Onion, Lettuce, Tomatoes on Ciabatta Bread

Tandoori Vegetables Wrap with Cucumber Dressing

Individual Bags of Locally Branded Chips

Seasonal Fruit Salad

Chocolate Brownie

29.00

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PRESENTATION STATIONS



SHELLFISH BAR

Jumbo Lemon Shrimp

Oysters on the Half Shell, Creamy
Horseradish

Crab Claws served with Cocktail Sauce

Poivre Mignonette and Tabasco Sauces

550.00 per 100 pieces

SUSHI STATION

3 pieces per person

A variety of California Rolls paired with Nigiri
Salmon, Shrimp and Tuna.

Soy Sauce, Pickled Ginger and Wasabi

To include Seasoned Seaweed, Edamame
and Tofu Salads
Optional \$250 per Sushi Chef

16.00 per person

CRUDITÉS

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

serves 50 guests

300.00 each

ARTISANAL CHEESE SELECTION

Handcrafted Cheese with Lavosh and
Baguettes.

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

serves 50 guests

450.00 each

CHEF'S CHEESE BOARD

Selection of Domestic and International
Cheeses

French Bread, Crostini, Whole Grain Crisps

Green Apple Rosemary Relish

Red Wine Dark Fruit Jam
serves 50 guests

450.00 each

ANTIPASTO AND GRILLED VEGETABLES

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

Marinated Vegetables to include: Peppers,
Artichoke Hearts, Cipollini Onions and
Assorted Olives. Grilled Asparagus, Pesto
Squash, Zucchini and Tomatoes
serves 50 guests

475.00 each

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PRESENTATION STATIONS

SALTED, SMOKED AND CURED

Chinatown Roast Duck, Hoisin Glaze

Apple Wood Smoked Brisket, Molasses BBQ

House Cured Organic Salmon, Mustard Cucumber-Dill Sauce

Appropriate Breads, Crisps, and Crackers

25 person minimum

18.00 per guest

WARM CRAB CAKES*

Prepared in View

Fresh Dungeness Crab Cakes

Caper Aioli, Shallot-Herb Chimichurri, Fennel and Leek Salad

2 pieces per guest

14.00 per guest

CHINATOWN DIM SUM

Steamer Baskets filled with
Potstickers, Sui Mai, and Pork Buns

Served with Ginger Soy and Sweet Chili Sauces

3 pieces per person

13.50 per guest

MODERN PASTA STATION*

Shanghi Noodles, Marinated Chicken, Bean Sprouts, Straw Mushrooms, Carrots,
Peppers, Soya Sauce, Hoisin Sauce, Chinese Hot Sauce

Gemelli Pasta, Bolognese, Shaved Parmesan, Fresh Herbs

Wild Mushroom Ravioli, Sweet Corn, Spinach, Roasted Garlic Cream

Arugula, Toasted Pine Nuts, Balsamic Syrup and Baguettes

18.00 per guest

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PRESENTATION STATIONS

EAST MEETS WEST*

Crispy Chili Garlic Chicken Drumettes

Wagyu Beef Sliders with Chinese Hot Mustard and Pickled Cucumber

Ginger Korean Grilled Beef Short Ribs

Rice Wine Vinegar Slaw

Bang Bang Sesame Noodle Salad

Thai Beef Salad with Mint and Lime

21.00 per guest

INTERNATIONAL SLIDERS

Australian Wagyu Beef, Vermont Cheddar and Herb Mayonnaise

Dungeness Crab Cakes, Napa Cabbage Slaw, Caper Aioli

Chinatown Duck Breast, Hoisin Glaze

Mexican Pork, Chipotle and Salsa Verde

Served with Petite Cones of Flavored Shoestring Fries
Four pieces per person

22.00 per guest

KNUCKLES BALLPARK GRILL

Bratwurst, Italian Sweet Sausage and Hot Links

Grilled Onions and Peppers, Caraway Seed, Cabbage Slaw

Napa Valley Stone Ground Mustard, Sweet and Spicy Relish

Split Rolls

14.00 per person

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CARVING STATIONS



WHOLE APPLE AND FENNEL ROASTED TURKEY BREAST*

Spinach Salad with Roasted Shallots and Grilled Peppers

Buttery Mashed Yukon Potatoes

Gourmet Mustards and Turkey Gravy

Apple Raisin Chutney

Mini Brioche Buns
serves 40 guests

395.00 each

OVEN ROASTED GARLIC BEEF TENDERLOIN*

Whole Grain and Dijon Mustard

Caesar Salad with Hand Shaved Parmesan

Braised Fingerling Potatoes, Forest Mushrooms

Horseradish Cream

Warm Rustic Rolls
serves 25 guests

395.00 each

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CARVING STATIONS

SMOKED VIRGINIA HAM*

Served with Assorted Mustards

Chorizo Tri-Color Sweet Potato Hash

Bibb Lettuce, Candied Walnuts, Gorgonzola Cheese, Peppercream Dressing

Buttermilk Biscuits

serves 40 guests

350.00 each

BLACK PEPPER CRUSTED RIB EYE*

Caramelized Onions and Roasted Mushrooms

Chilled Asparagus Salad

Yukon Gold Potato Gratin

Crusty Loaf Breads

serves 30 guests

425.00 each

CEDAR PLANK SALMON

Caper-Herb Tartar Sauce

Roasted Corn Salad

Braised Leeks and Onions

Grilled Flatbread

serves 15 guests

200.00 each

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HORS D'OEUVRES



COLD

Dried Apricots with Cream Cheese and Pistachios

4.25 each

Prosciutto Wrapped Asparagus

4.50 each

Tiny Tomato Caprese with Organic Olive Oil and Micro Basil

4.50 each

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

4.75 each

Pear and Gorgonzola Crostini with Dried Cranberry

4.75 each

Smoked Chicken Crostini with Mango and Cream Cheese

4.75 each

Herb Coated Goat Cheese on Corn Blini

4.75 each

Glazed Prawn with Papaya

5.00 each

Tamarind Ahi Poke in a Crispy Wonton

5.00 each

Charred Lamb and Moroccan Vegetable Relish in a Phyllo Cup

5.00 each

Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Polenta Crouton

5.00 each

Crab Salad with Ginger in Cucumber Cup

5.00 each

Peppered Beef Tenderloin on Potato Pancake

5.00 each

Duck Pate with Pistachios

5.00 each

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HORS D'OEUVRES

HOT

Spinach Spanikopita

4.50 each

Mushroom Vol-Au-Vent

4.50 each

Indian Vegetable Samosa with Tamarind Dipping Sauce

4.50 each

Black Bean Empanada

4.50 each

Mikado Chicken Spring Rolls, Chili Dipping Sauce

4.50 each

Caramelized Onion and Feta Tart

4.50 each

Vegetable Spring Roll, Sweet Chili Sauce

4.50 each

Tandoori Chicken Skewer, Cucumber Raita

4.75 each

Mikado Chicken Spring Rolls, Chili Dipping Sauce

4.75 each

Fig and Mascarpone in Phyllo

4.75 each

Thai Chicken Satay, Peanut Sauce

4.75 each

Asiago Risotto Cake, Spicy Marinara

4.75 each

Moroccan Lamb "Cigar", Tahini Dip

5.00 each

Chao Chicken on Sugar Cane Stick

5.00 each

Spiced Katafi Shrimp, Mango Chutney

5.25 each

Tempura Shrimp with Ponzu

5.25 each

Dungeness Crab Cake, Caper Aioli

5.25 each

Lobster Risotto Lollipops, Citrus Aioli

5.50 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.

Dinner events for less than 30 guests subject to \$150 labor fee.

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PERSONAL PREFERENCE MENU

All Dinners include Bread Service, Coffee and Tea

PLANNER'S CHOICE APPETIZERS

Dungeness Crab Cake, Roasted Yam Puree served over Red Pepper Coulis

Mushroom Phyllo Purse, Bloomsdale Spinach, Garlic Cream

Spiced Butternut Ravioli, Vanilla Bean Sauce, Pumpkin Seed Oil

Roasted Heirloom Tomato Soup, Basil Creme Fraiche

Wild Mushroom Bisque with Truffle Oil

PLANNER'S CHOICE SALAD

Vine Ripened Red and Yellow Tomatoes, Baby Greens, Saga Blue Cheese, Port and Fig Vinaigrette

Baby Spinach Leaves, Crisp Pancetta, Crumbled Blue Cheese, Yellow Baby Tomatoes, Raspberry Vinaigrette

Leaves of Romaine Hearts, Garlic Croutons, Shavings of Parmesan Cheese, Cracked Black Pepper, Traditional Caesar Dressing

Bibb and Radicchio Salad, Candied Pecans, Dried Cranberries, Seasonal Pears, Balsamic Vinaigrette

Golden and Ruby Beet Salad with Composed Greens, Champagne Vinaigrette

PLANNER'S CHOICE DESSERT

Flourless Chocolate Raspberry Cake, Dark Chocolate Mousse, Chocolate Placks

Hazelnut Biscotti Cheesecake

Pear and Almond Frangipane Tart with Cinnamon Cream and Honey Tuile

Chocolate Bailey's Dome

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PERSONAL PREFERENCE MENU



All Dinners include Bread Service, Coffee and Tea

INDIVIDUAL GUEST'S CHOICE ENTRÉES

(Planner chooses four items including one vegetarian option)

Rack of Colorado Lamb "Provençal" Herb Bread Crusted, Cannellini Bean Ragout, Arugula, Hen of the Wood Mushrooms, Port Wine Reduction

Coriander Crusted Halibut, Bamboo Rice Pilaf, Shiitake Mushroom Soy Veloute

Grilled Filet of Beef, Truffle Yukon Potato Mash, Rosemary Demi Glace

Roasted Pacific King Salmon, Forest Mushrooms and Fingerling Potato Ragout, Watercress Veloute

Berkshire Center Cut Pork Chop, Tri Color Sweet Potato Hash, Glazed Granny Smith Apples, Calvados Demi Glace

Roasted Fulton Valley Chicken Breast stuffed with Spinach, Caramelized Onion and Gruyere Cheese, Garlic Mashed Potato, Fresh Thyme Jus

Chef's choice of accompaniments

79.00 per guest

Dinner events for less than 30 guests subject to \$150 labor fee.

All Prices Subject to 22% Service Charge and 9.25% State Sales Tax. All Prices Subject to Change.



DINNER



All Dinners include Bread Service, Coffee and Teas

CHILENO VALLEY

Lobster Bisque, Chive Creme Fraiche

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

Filet Mignon topped with Forest Mushrooms,
Classic Potato Gratin, Cabernet Reduction

Espresso Panna Cotta

65.00 per guest

PETALUMA

Wild Mushroom Ravioli, Sauteed Organic
Mushrooms, Tomatoes Concasse, Fiscallini
Cheddar Cheese, Balsamic Drizzle, Herb Oil

Arugula, Pear Salad with Brie Cheese, Pine
Nuts, Balsamic Vinaigrette

Porcini Crusted Chicken Breast and Creamy
Marscarpone Tuxedo Orzo, Madeira Wine
Sauce

Chocolate Pots du Crème

50.00 per guest

HUMBOLDT

Dungeness Crab Cake, Roasted Yam Puree
served over Red Pepper Coulis

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

Grilled New York Steak, Buttermilk Yukon
Mashed Potatoes, Brandy Peppercorn Demi
Glace

Chocolate Hazelnut Cake

58.00 per guest

Dinner events for less than 30 guests subject to \$150 labor fee.

All Prices Subject to 22% Service Charge and 9.25% State Sales Tax. All Prices Subject to Change.



DINNER

All Dinners include Bread Service, Coffee and Teas

SAN JOAQUIN

Wild Mushroom Bisque, Julienne of Duck Breast, Porcini Drizzle

Salad Monique with Radishes, Haricot Vert, Apples, White Balsamic Vinaigrette

Berkshire Pork Chop, Tri Color Sweet Potato Hash, Glazed Granny Smith Apples, Calvados Demi Glace

White Chocolate Berry Mousse Cake

54.00 per guest

BODEGA BAY

Charred Tomato Soup with White Bean Salad, Arugula Pesto

Mixed Greens, Organic Dried Cranberries, Toasted Hazelnuts, Shallot Dressing

Wild Salmon with Organic Barley Squash Risotto, Meyer Lemon Cream Sauce

White Chocolate-Raspberry "Cappuccino", Almond Biscotti

55.00 per guest

POINT REYES

Pan Seared Diver Scallops, Cauliflower Puree, Braised Leeks, Lemon Infused Oil

Golden Beet Salad with Composed Greens, Goat Cheese, Honey Poppyseed Dressing

Syrah Braised Lamb Shank, Cannellini Bean Cassoulet, Rainbow Chard

Lemon-Mascarpone Cheesecake with Fresh Berries

56.00 per guest

Dinner events for less than 30 guests subject to \$150 labor fee.

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DINNER

All Dinners include Bread Service, Coffee and Teas

MENDOCINO

Mushroom Phyllo Purse, Bloomsdale Spinach, Garlic Cream

Bibb and Radicchio Salad, Candied Pecans, Dried Cranberries, Seasonal Pears, Balsamic Vinaigrette

Roasted Shrimp Topped Filet, Boursin Mashed Potatoes, Port Reduction

Strawberry and Black Currant Timbale

67.00

BOLINAS

Grilled Shrimp on Marcarpone Risotto with Shellfish Broth

Spinach Salad, Mandarin Ornages, Shaved Red Onion, Candied Walnuts, Citrus Vinaigrette

Herb Roasted Pacific Salmon paired with Grilled Striploin Steak, Lentil Rice Pilaf, Citrus Cream, Rosemary Demi Glace

Duo Chocolate Mousse Cake, Chocolate Sponge

63.00 per guest

Dinner events for less than 30 guests subject to \$150 labor fee.

All Prices Subject to 22% Service Charge and 9.25% State Sales Tax. All Prices Subject to Change.



DINNER ALTERNATIVE OPTIONS



MONDAY

Vegetable Paella with Roasted Olives

TUESDAY

Grilled Portobello Mushrooms, Bloomsdale Spinach, Forbidden Black Rice, Chardonnay Carrot Broth

WEDNESDAY

Braised Tofu, Steamed Bamboo Rice, Pea Sprouts, Shiitake Edamame Ragout

THURSDAY

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

FRIDAY

Truffled Risotto with Assorted Wild Mushrooms, Grilled Asparagus, Roma Tomato,

SATURDAY

Mediterranean Vegetable Stuffed Roasted Eggplant with Crumbled Feta over Toasted Barley Pilaf

SUNDAY

Lentil Cake, Baby Bok Choy, Red Thai Cocount Curry Sauce

All Prices Subject to 22% Service Charge and 9.25% State Sales Tax. All Prices Subject to Change.

DINNER BUFFETS

THE REGENCY

Seafood Cioppino, Grilled Crostini

Baby Spinach, Toasted Walnuts, Goat Cheese, Apple
Cider Vinaigrette
Fingerling Potato Salad with Asparagus Tips
Marinated Mushroom Salad

Pistachio Crusted Chicken with sauteed Broccolini,
Crusted Jus
Pesto Bassa Fillet with Lemon Scented Cous Cous, Citrus
Cream
Sumac Crusted Pork Loin, Tomato Provencal, Brandy Demi
Glacé

Gratin Potato with Caramelized Onion
Whole Wheat Penne Pasta, Sweet Italian Sausage, Sweet
Corn, Tomato Ragout

Fresh Organic Vegetables

Assorted Cakes and Pies

64.00 per guest

THE PENINSULA

Creamy Corn Chowder

Classic Caesar Salad with Garlic Croutons
California Field Greens, Cherry Tomatoes, Cucumber,
Marinated Artichokes with Balsamic Vinaigrette
Seafood Salad with Lemon Scented Cous Cous
Antipasto of Grilled and Marinated Vegetables, Olives and
Cheeses

Grilled Striploin Steak, Roasted Shallot Demi Glacé,
Chimichurri
Pan Seared Wild Salmon, Corn and Tomato Ragout
Chicken Florentine, stuffed with Boursin Cheese and
Spinach, Pan Jus

Buttermilk and Chive Mashed Potatoes

Fresh Local Organic Vegetables

Chef Table of Cakes and Minature Pastries

70.00 per guest

Dinner Buffet service for less than 40 guests subject to \$150 labor fee.

Buffet service is for 1 1/2 hours.

All Prices Subject to 22% Service Charge and 9.25% State Sales Tax. All Prices Subject to Change.



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 31.00
- Canvas by Michael Mondavi, Merlot, California 31.00
- Canvas by Michael Mondavi, Cabernet Sauvignon, California 31.00

CHAMPAGNE & SPARKLING WINES

- Cava, Reserva, Brut, Segura Viudas, NV, Catalonia, Spain 32.00
- Champagne, Moet & Chandon, 75.00
- Sparkling, Brut, Gloria Ferrer, Sonoma County, NV, California ... 47.00

BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

- White Zinfandel, Beringer, California 30.00
- Riesling, Clean Slate, Mosel, Germany 35.00
- Pinot Grigio, Pighin, Friuli Grave, Friuli-Venezia Giulia, Italy 44.00
- Sauvignon Blanc, Silver Birch, Marlborough, New Zealand 34.00
- Fume Blanc, Dry Creek Vineyard, Sonoma County, California 34.00
- Chardonnay, I'M, Sonoma County, California 38.00
- Chardonnay, Kendall-Jackson, "Vintner's Reserve", California .. 40.00
- Chardonnay, Franciscan, Napa Valley, California 47.00

LIGHT TO FULL-INTENSITY RED WINES

- Pinot Noir, De Loach, 42.00
- Merlot, Blackstone, California 36.00
- Pinot Noir, MacMurray Ranch, Sonoma Coast, California 48.00
- Shiraz, Razor's Edge, South Australia 36.00
- Zinfandel, Rosenblum, 39.00
- Cabernet Sauvignon, Lyeth, L de Lyeth, Sonoma County, 42.00
California
- Cabernet Sauvignon, Rodney Strong, Sonoma County, 54.00
California
- Merlot, Napa Cellars, Napa Valley, California 53.00

All Prices Subject to 22% Service Charge and 9.25% State Sales Tax. All Prices Subject to Change.



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	15.50
Second Hour	9.00
Each Additional Hour	8.00

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	8.00
Domestic Beer	6.00
Premium and Imported Beer	7.00
Select Wine	7.00
Mineral Water/Juices	4.50
Soft Drinks	4.50
Cordials	9.00
Champagne (by the glass)	8.00

All Prices Subject to 22% Service Charge and 9.25% State Sales Tax. All Prices Subject to Change.



BEVERAGES

CASH BARS*

This package includes a Full Bar Setup

Cocktails	8.50
Domestic Beer	6.50
Premium and Imported Beer	7.50
Select Wine	8.00
Mineral Water/Juices	4.50
Soft Drinks	4.50
Cordials	9.50
Champagne (by the glass)	8.50

Signature

SPECIALTY DRINKS *

Martini Bar	10.00
Premium Brand Vodka or Gin Martinis with Stuffed Olives, Lemon Twists and Onions	
Micro Brew Bar	14.00
Selection of Micro Brews, Mike's Hard Lemonade, Soft Drinks and Mineral Waters	
California Wine Tasting	18.50
Selection of Wines from California Wine Country, Soft Drinks and Mineral Waters	

LABOR CHARGES

Bartenders:	250.00
Each up to three (3) hours, bartender fees will be waived if revenue exceeds \$700 per bar. \$65 per additional hour.	
Waiter Fee:	150.00
Each up to three (3) hours (optional)	

All Prices Subject to 22% Service Charge and 9.25% State Sales Tax. All Prices Subject to Change.

