

Taste of *Fall/Winter*



Breakfast



HYATT SIGNATURE CONTINENTAL BREAKFAST

Local and Seasonally Inspired Fruit, Bakery Selection and Specialties, no two days alike
Selection of Chilled Juices
Coffee and Tazo Tea Selection

20.00 per guest

BUILD A BREAKFAST BUFFET BY ADDING: **Palmetto Farm Breakfast**

Scrambled Eggs with Boursin
Rosemary Brown Sugar Bacon and Hickory Sausage
Roasted Sweet Potatoes with Root Vegetables and Rosemary

7.00 per guest

Anna Maria Egg Station

Organic Eggs and Omelets prepared to order with a Selection of Seasonally Inspired Ingredients

8.00 per guest



Selby Breakfast Sandwich

Maple Glazed Ham, Organic Eggs and Havarti on Grilled Raisin Bread

8.00 per guest

Sunrise Oatmeal and Granola

Customize with Brown Sugar, Red Flame Raisins, Roasted Fruit, Dried Fruit, Local Orange Blossom Honey, Almond Milk, Yogurt

8.00 per guest

Breaks

CRISP

Crispy Apple Wedges with Caramel Dip
Tarro Chips, Carrot Sticks with Veggie Dip
Salted Pretzel Rods with Mustard Dip
Cashew Brittle
Cinnamon Spiced Cider

10.00 per guest

BITES

Yogurt Covered Raisins
Nougatine Twigs
Petite Maple Pecan Cookies
Cheesecake Lollipops
Banana Chocolate Smoothies

10.00 per guest

SPICE

Pumpkin Pie Spiced Almonds
Banana Spiced Cupcakes with White
Chocolate Cream Cheese Frosting
Gingerbread Biscotti
Seasonal Fruits in Star Anise Syrup with
Whipped Cream and Pound Cake
Ibarra Hot Chocolate

12.00 per guest

REFRESH

Organic Sun-Dried Apricots
Roasted Harvest Fruits with Toasted
Vanilla Bean Sugar
Granola Topped Apple Muffins with Sour
Cherry Spoon Fruit
Sweet Almond Financiers
Hot White Chocolate Mocha with
Marshmallows and Whipped Cream

11.00 per guest



All prices subject to 21% Service Charge and 7% State Sales Tax.
All Prices Subject to Change. May 2010

Plated Lunch



1

Roasted Pear Salad with Bleu Cheese,
Hazelnuts and Sour Cherry Vinaigrette
Fire Roasted Chicken with Rosemary Pan
Jus and Truffle Orzo Mac n' Cheese
Chocolate Espresso Tart

28.00 per guest

2

Roasted Parsnip Bisque with Pepper Bacon
and Brown Butter Croutons
Organic Local Honey Ginger Grilled
Salmon with Roasted Sweet Potato, Wild
Mushrooms and Thyme
Pear Frangipane Tart

32.00 per guest

3

Market Apple and Arugula Salad with
Almonds and Florida Orange Blossom
Honey Vinaigrette
Zinfandel-Blackberry Braised Beef Short
Ribs on White Cheddar Whipped Potatoes
with Maple Glazed Carrots
Salted Pots du Creme

36.00 per guest



Buffet Lunch

HARVEST

Creamy Corn Chowder with Andouille Sausage
 Butter Lettuce Salad with Pears, Local Goat Cheese and Spiced Walnut Vinaigrette
 Celery Root Slaw, Cheddar-Apple Salad and Homemade Cranberry Relish
 Baked Seasonal Fish and Roasted Root Vegetables with Honey and Marjoram
 Herb Rubbed Amish Turkey Breast with Roasted Garlic Cream Gravy and Apple-Fennel Sausage Stuffing
 Pumpkin Crème Brulee and Apple-Mascarpone Tartlets

32.00 per guest

ST. ARMAND'S MARKETPLACE

Fresh Homemade Chicken Noodle Soup
 Spinach Salad with Fresh Mushrooms, Red Onions and Candied Nuts with Cabernet Vinaigrette Dressing
 Cajun Spiced Sirloin of Beef with Cheesy Au gratin Potatoes
 Fire Roasted Chicken with Rosemary Pan Jus and Grilled Seasonal Vegetables
 Crispy Baguettes, Bread Sticks and Flavored Butters
 Pumpkin Spice Bar and White Chocolate Cranberry Bar

36.00 per guest

COMFORT

Tomato Soup and Mini Toasted Cheddar Paninis
 Iceberg Salad with Tomatoes, Bacon, Bleu Cheese, Fried Egg and Buttermilk Ranch
 Peppercorn Crusted Kobe Meat Loaf with Wild Mushroom Sauce
 Homemade Chicken Pot Pie with Pancetta, Peas and Shortbread Biscuit
 Sour Cream and Chive Baked Smashed Potatoes
 Warm Cornbread Muffins with Sweet Honey Butter
 Sweet Potato Cheesecake with Toasted Meringue

34.00 per guest

SEASONAL DELI

Roasted Tomato Fennel Bisque
 German Potato Salad with Pancetta and Fresh Dill
 Yellow Beet, Roasted Grape and Green Bean Salad with Candied Nuts
 Create a Sandwich using these Seasonal Offerings:
 Warm Chopped BBQ Brisket, Horseradish Pickles, Coleslaw and White cheddar
 House Smoked Turkey Breast, Garlic Aioli and Cranberry Chutney
 Molasses Cured and Roasted Pork Loin with Sliced Gruyere, Whole Grain Mustard

Rustic Sourdough, Caraway Rye and Salted Pretzel Bread
 Chef Aaron's Housemade Potato Chips
 Warm Apple Cobbler with Spiced Whipped Cream

38.00 per guest

Reception



GULF COAST LATIN QUARTER

Black Bean Soup, Chopped Onion,
Cilantro Creme Fraiche
Mini Pressed Cuban Sandwiches
Shrimp and Chorizo Skewers
Tajadas
Vegetable Empanadas with Roasted
Piquillo Pepper Sauce

12.00 per guest

CHEESEBURGER, CHEESEBURGER, CHEESEBURGER

Florida Black Angus Beef Sliders, Bleu
Cheese Stuffed Sliders and Jalapeno Sliders
Smoked Gouda, Baby Brie and Havarti
Slices
Fried Onion Strings and House Made
Potato Chips
Ketchup, Mustard Dip, Barbeque Sauce
and Bacon Mayo
Chef Aaron's House Made Pickles, Sweet
Midget Pickles, Chopped Onions, Salsa and
Relish

14.00 per guest



DIPPIN'

Warm Brie, Spinach-Artichoke Dip and
Spicy Nacho Cheese Dip served with
Tuscan Bread Cubes, Crostini, Tortilla
Chips and Crisp Vegetables

10.00 per guest

ARTISANAL CHEESE SELECT

Handcrafted and Local Cheeses with
Lavosh and Baguettes
Fruit Chutney, Local Honey and Toasted
Nuts

8.00 per guest

Plated Dinner

1

Roasted Butternut Squash and Chestnut
Soup with Chipotle Crème Fraiche
Frisée Salad with Warm Brie Crouton,
Honey-Roasted Grapes and Hazelnut
Vinaigrette
Cider and Sage Brined Pork Tenderloin
with Cranberry Wild Rice Risotto and
Roasted Shallot Sauce
Milk Chocolate and Cardamom Bread
Pudding with Crème Anglaise

49.00 per guest

2

Striped Three Cheese Ravioli with Lemon
Butter Cream
Orange, Hearts of Palm and Fennel Salad
with Pickled Red Onion
Baked Mahi Mahi with Mojo Verde, Sweet
and Yukon Gold Potato Mash, Winter
Broccoli Rabe
Warm Apple Tart with Cinnamon-
Oatmeal Streusel and Spiced Whipped
Cream

53.00 per guest

3

Crab and Shrimp Purse with Sherry Dijon
Beurre Blanc
Spinach Salad with Candied Walnuts,
Dried Cranberries and Sherry Vinaigrette
Horseradish Encrusted Florida Black
Angus Filet Mignon, Herb Butter
Mashed Cauliflower with Truffle Oil and
Asiago Cheese, Caramelized Baby Carrots
Trio Dessert - Bourbon Pecan Pie, Spiced
Pumpkin Pie and Chocolate Pot du Creme
with Sea Salt

63.00 per guest

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