

Taste of SUMMER





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: **Myakka Farm Breakfast**

Scrambled Eggs with Homemade Tomato Salsa
Crispy Natural Bacon
Potato and Caramelized Onion Hash

7.00 per guest

Casey Key Egg Station

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

8.00 per guest

Longboat Breakfast Sandwich

Smoked Bacon and Egg Grilled Cheese Sandwich with Local Tomato Jam

6.50 per guest

Chef Aaron's Breakfast Burrito Station

Scrambled Eggs, Soft Tortillas, Queso Fresco, Sour Cream, Guacamole, Fresh Salsa Roja and Salsa Verde, Frijoles a la Ranchero

8.00 per guest



CRISP

Grilled Herb Crostini, Bagel Chips, Parmesan Crisps, Poppadom
Fresh Vegetable Sampling
White Bean Hummus, Heirloom Tomato
Bruschetta, Grilled Portabella Relish and House Made Fromage Blanc
Lavender- Blueberry Iced Tea, Non-Alcoholic Sangria

10.00 per guest

SPICE

Smoked Cheddar Kettlecorn, Harissa Spiced Almonds
Assorted Spiced Chocolate Truffles, Gingerbread Cupcakes with Lemon Cream Cheese Frosting
Chilled Chai Tea, Mint and Lemongrass Sweet Tea

8.00 per guest

BITES

Skewered Caprese Bites, Gazpacho-Cucumber Bites
Shrimp BLT Bites, Mini Monte Cristo Sandwich Bites
Nut Cluster Bites, Berry Cobbler Bites
Natural Cane Sugar Sodas

12.00 per guest

CRUNCH

Guests can create their own treats by mixing:

Walnuts, Pecans, Almonds Pistachios, Macadamia Nuts
White Chocolate Bits, Milk Chocolate Chips, M&Ms
Raisins, Dried Cherries, Apricots, Papaya, Pineapple
Coffee Presentation
Infused Water

10.00 per guest



Plated Lunch



1

Chilled Cucumber Soup with Jicama,
Florida Watermelon and Dill
Seared Salmon with Avocado and
Heirloom Tomato Salad
Mango Mousse Trifle with Almonds and
Muscat Soaked Blackberries

32.00 per guest

2

Garden Gazpacho Martini
Warm Mojo Marinated Flat Iron Steak
Salad
Arugula, Spinach and Iceberg Lettuce,
Cucumbers, Roasted Tomato, Crumbled
Blue Cheese, Crispy Onion Garnish, Blue
Cheese Vinaigrette Dressing
Fresh Local Strawberry Creme Anglaise

32.00 per guest

3

Roasted Yellow Tomato Soup with Mini
Manchego Cuban Press
Blackberry and Balsamic Glazed Grilled
Chicken with Cous Cous and Grilled
Vegetable Salad
Espresso and White Chocolate Panna
Cotta

28.00 per guest



Buffet Lunch



SUMMER BBQ

Non-Alcoholic Watermelon Margaritas
New Potato Salad with Whole-Grain
Mustard Vinaigrette
Summer Broccoli Salad with Cauliflower
and Sunflower Seeds
Dry Rubbed Pork Ribs with Blueberry-
Chipotle BBQ and Roasted Potatoes
Lemon-Rosemary Chicken with Grilled
Peaches, Sugar Snap Peas and Queso
Fresco
Banana Cream Pie and Peanut Lace
Cookies

36.00 per guest

CURRENTS

Sarasota Bay Crab Salad with locally
grown Arugula, Spinach and Micro
Greens, Citrus Segments and Dijon
Dressing
Cilantro Lime Slaw
Gulf of Mexico Fish Tacos
Grilled Chicken Tacos
Florida Watermelon Pico de Gallo
Salsa Verde
Chef's Housemade Potato Chips
Florida Key Lime Pie

34.00 per guest

SELBY GARDEN ZEN

Yellow Organic Miso Soup with Escaveche
Vegetables
Broccoli, Lemon and Cashew Salad
Pan Seared Sesame Tofu with Mushrooms,
Soy and Ginger
Grilled Teriyaki Portobella Mushroom
Orange Soy Marinated Chicken
Fresh Bok Choy, Napa Cabbage, Snow
Peas
Steamed Jasmine Rice
Green Tea and Honey Panna Cotta

32.00 per guest

SEASONAL DELI

Toasted Cumin and Avocado Gazpacho
Marble Potato Salad with Stone Ground
Mustard Vinaigrette
Jicama Slaw with Lime Chili Vinaigrette
and Cilantro

Make your Sandwiches using the following
Seasonal Offerings:

Grilled Chicken, Local Smoked Mozzarella,
Roasted Tomato and Herb Spread
Serrano Ham, Heirloom Tomatoes,
Shredded Lettuce, Chardonnay Vinaigrette
and a Selection of Mustards
Spiced Sirloin, Caramelized Onion,
Tomato Jam, Smokey Cheddar and Bibb
Lettuce
Rustic Whole Grain, Country and Olive
Oil Herb Breads
Chef Aaron's Housemade Potato Chips

Build your own Plant City Strawberry
Shortcake with Lemon Pound Cake, Sweet
Basil Macerated Strawberries and Whipped
Cream

36.00 per guest

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

Reception



ST. ARMANDS FLATBREADS

Crisp Pita Bread, Crostinis and Flatbreads
Olive Tapenade, Tomato Mozzarella
Bruschetta, Goat Cheese, Hummus, Baba
Ganoush
Garlic and Herb Infused EVOO, Balsamic
Glaze

12.00 per guest

CHICKEN AND CEVICHE

Chicken
Grilled Chicken Sliders with Pineapple-
Cilantro Chutney
Teriyaki Glazed Chicken Wing Lollipop
with Buffalo Sauce
Pulled BBQ Chicken and Cucumber Slaw
Sliders

Ceviche
Shrimp and Scallops Ceviche, Kelp Salad
Corvina and Cucumber Mango Ceviche,
Crispy Plantain

14.00 per guest

SARASOTA BAY'S FINEST

Jumbo Gulf Lemon Shrimp
Oysters on the Half Shell
Chilled Garlic Mussels
Cocktail, Horseradish and Tabasco Sauces

400.00 per 100 pieces

ARTISANAL CHEESE SELECTION

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

8.00 per guest

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Plated Dinner



1

Sugarcane Skewered Gulf Shrimp with Guava Chipotle Glaze, Jicama Chayote Slaw

Brazil Nut Salad - Avocado, Hearts of Palm and Orange Segments, Shaved Brazil Nut and Mixed Greens with Passion Fruit-Mango Dressing

Balsamic Glazed Chicken with Tropical Fruit Salsa

Trio Roasted Potato and Grilled Asparagus White Chocolate and Fresh Orange Pot du Creme

54.00 per guest

2

Seafood Strudel with Mango Saffron Champagne Butter

Romaine Leaves with Baguette Croutons, Hearts of Palm, Candied Pecans, Grated Parmesan and Key Lime Caesar Dressing Pan Seared Black Grouper, Passion Fruit Chardonnay

Lemon Infused Haricot Verts, Marble Sweet Potato Mash

Pineapple Date Tart with Orange Creme Anglaise

62.00 per guest



3

Sarasota Bay Crab Cake with Meyer Lemon Whole Grain Mustard

Asolo Salad - Butter Lettuce and Frisee, Dried Pineapple, Candied Pecans, Grape Tomatoes, White Balsamic Vinaigrette Grilled Medallion Tenderloin with Guava, Chipotle Glazed Prawns

Boniato Ginger Mash, Baby Carrots and Asparagus

Rum Creme Anglaise Cake with Fresh Berries, Spiced Whipped Cream, Chocolate Shavings

69.00 per guest