CHEF AND PARTNERS

CHEF PROFILE
Executive Chef Felix Nappoly
With every dish we prepare in our kitchens, we strive to achieve an exciting balance between flavor and environmental responsibility and integrity. Fresh, natural food simply tastes better so we source from Southern California organic farms and support regional and global sustainable agricultural efforts. Every bite is crafted to reflect the diversity and deliciousness of regional, seasonal food, and pay homage to time-honored recipes and cultural cooking traditions. We are committed to serving the healthful, quality, fresh food because our guests deserve the very best.

OUR PARTNERS
Brandt Farms Meats Location: Mid-West Strauss Farms Location: Mid-West Driscoll Farms Location: Central California True Leaf Farms Location: San Juan Bautista, California Church Brothers Location: Salinas, California Coke Farms Location: Monterey, California Point Reyes Farms Location: Petaluma California Bellwether Farms Location: Petaluma California Cypress Grove Farm Location: Arcata, California Valdivia Farms Location: Carlsbad, California Andy Boy Farms Location: Salinas California
**LUNCH**

**PLATED LUNCHES**

All Plated Lunches Include Bread Presentation, Coffee and Tea Service

Lunch Price Includes 3 Courses.

Please Select One Starter, One Entrée, and One Dessert.

Vegetarian, Vegan and Gluten Free Options Available on Request.

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<table>
<thead>
<tr>
<th>STARTERS (Select One)</th>
<th>ENTRÉES (Select One)</th>
<th>DESSERTS (Select One)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butternut Squash Bisque, Toasted Pumpkin Seed, Crème Fraiche</td>
<td>Roast Sliced Turkey Breast Lemon and Dried Cranberry Chutney, Bulgar-Green Lentil Pilaf</td>
<td>Maple Pear Bread Pudding</td>
</tr>
<tr>
<td>Smoked Tomato Bisque</td>
<td>$45 per guest</td>
<td>Spiced Caramel Dark Chocolate Tart, Blueberry and Raspberry Coulis</td>
</tr>
<tr>
<td>Winter Greens, Roasted Pears, Candied Walnuts, Citrus Vinaigrette</td>
<td>Free-Run Roasted Chicken Roasted Root Vegetables, New Potatoes, Natural Jus</td>
<td>Orange Blossom Panna Cotta Martini</td>
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<tr>
<td></td>
<td>$50 per guest</td>
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<tr>
<td></td>
<td>Seared Salmon Medallions Caramelized Onion and Sage, Mashed Potatoes, Butternut Squash</td>
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<td></td>
<td>$50 per guest</td>
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</tbody>
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LUNCH

LUNCH BUFFET

Lunch Buffet Includes
Coffee and Tea Service

Pricing Based on (2) Hour Buffet Lunch

A $6.00/Person Fee will be Added for Groups of Less than 25 People

Roasted Winter Tomato Soup

Hand Harvested Winter Field Greens with Assorted Dressings and Vinaigrettes

Traditional Holiday Waldorf Salad

Kitchen Ripened Roma Tomato, Shaved Red Onion, English Cucumber, Crumbled Feta Cheese

Flame Roasted Corn and Winter White Bean Salad

(Select One Main Entrée)

Herb Rubbed and Oven Roasted Tom Turkey with Walnut Gravy and Cranberry Compote
$50 per guest

Sake Incinerated Salmon with Sautéed Pea Shoot and Soy Glaze
$55 per guest

Carved Sirloin of Beef and Apple Demi Jus
$60 per guest

Sun-Drenched Apricot and Sweet Potato Rice Pilaf
Shredded Jarlsberg Cheese and Pumpkin Smashed Potato
Butter Brushed Winter Vegetable Medley

Festive Celebration of Sweets to Include
Cookies, Creamy Cheesecakes, Elegant Miniature Pastries, and Mini Chilled Tart Lemon Mousse
## RECEPTION

### HORS D’ŒUVRES

(50 piece Minimum per Item)

<table>
<thead>
<tr>
<th>COOL</th>
<th>HOT</th>
<th>HOT</th>
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</thead>
<tbody>
<tr>
<td>Roasted Tomato Caprese Skewer with Sea Salt and Basil Oil</td>
<td>Pastry Wrapped Franks</td>
<td>Seared Crab Cakes</td>
</tr>
<tr>
<td>$6.00 per piece</td>
<td>$6.00 per piece</td>
<td>$7.00 per piece</td>
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<tr>
<td>Belgian Endive with Boursin Cheese</td>
<td>Brie, Bacon and Sweet Onion in a Phyllo Purse</td>
<td>Coconut Shrimp with Sundried Apricot Compote</td>
</tr>
<tr>
<td>$6.00 per piece</td>
<td>$6.00 per piece</td>
<td>$7.00 per piece</td>
</tr>
<tr>
<td>Deviled Eggs with Tobiko</td>
<td>Thai Chicken Skewers</td>
<td>Bacon-Wrapped Scallops, Aged Balsamic</td>
</tr>
<tr>
<td>$6.00 per piece</td>
<td>$6.00 per piece</td>
<td>$7.00 per piece</td>
</tr>
<tr>
<td>Roasted Vegetable Napoleon</td>
<td>Vegetable Lumpia</td>
<td>Beef Tenderloin and Mushroom en Croute</td>
</tr>
<tr>
<td>$6.00 per piece</td>
<td>$6.00 per piece</td>
<td>$7.00 per piece</td>
</tr>
<tr>
<td>Pear and Gorgonzola Crostini</td>
<td>Grilled Vegetable Brochette</td>
<td>Lamb Lollipop, Blackberry Mint Chutney</td>
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<tr>
<td>$6.00 per piece</td>
<td>$6.00 per piece</td>
<td>$7.00 per piece</td>
</tr>
</tbody>
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**We Recommend:**

- 1 hour reception - (4) pieces per person
- 2 hour reception - (8) pieces per person
- 3 hour reception - (12) pieces per person

**Tray Passing is Available:**

- $175.00 per Attendant
- (1) Attendant Required for Every 75 Guests
- (1) Attendant Required per Item

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11999 Harbor Boulevard
Garden Grove, CA 92840

T+ 1 714 750 1234
orangecounty.regency.hyatt.com

All Prices Subject to 23% Service Charge and 8.75% State Sales Tax
LOCAL FARM’S CRUDITES
California Farm’s Toy Box
Tomatoes, Baby Carrots, Celery, Cucumber, Jicama
Cucumber Mint Yogurt Dip, White Bean and Sun-Dried Tomato Hummus
Asiago and Rosemary Lavosh, Spiced Pita Toast Points
$$18 per guest$$

CALIFORNIA CHEESE BOARD
Mezzo Secco, Vella Cheese Co. (Sonoma)
Toma, Point Reyes Cheese Co. (Point Reyes)
Brie, Marin French Cheese Co. (Petaluma)
Goat Chevre, Laura Chenel’s Creamery (Sonoma)
Accompanied by Crispy Rosemary and Asiago Lavash, Sliced Gluten Free and Ciabatta Bread
Sour Cherry Jam, Local Honey, Roasted Marcona Almonds
$$22 per guest$$

OCEAN ON ICE
Lobster Gazpacho Shooters, Blue Corn Tortilla Strips, Avocado, Cilantro Lime Cream
Oysters, Mignonette Dipping Sauce
Succulent Citrus Poached Shrimp
Spiced Crab Legs
Horseradish Cocktail Sauce, Lemon Caper Aioli
$$700.00 per 100 pieces$$
CARVING STATIONS

(1) Carver per 50 Guests
Required at $175.00/Carver
Pricing Based on (1) Hour Reception Time

Roasted Tom Turkey with Cranberry Relish, Traditional Gravy, Whole Grain Rolls
$21.00 per guest

Garlic Marinated Strip Loin with Caramelized Shallot Demi
$28.00 per guest

Garlic Herb Crusted Baron of Beef with Caramelized Onion Sauce, Cocktail Rolls
$15.00 per guest (minimum 125 guests)

ENHANCEMENTS

Iceberg Wedges with Cherry Tomatoes, Blue Cheese Crumbles, Lemon Dijon Dressing
$6.00 per guest

Cranberry Chestnut Dressing
$6.00 per guest

Horseradish Cheddar Mashed Potatoes
$6.00 per guest

Bouquetiere of Vegetables
$6.00 per guest

Baked Potato Bar
$6.00 per guest

Grilled Asparagus Drizzled with Truffle Oil
$6.00 per guest

Romaine Spears with Parmesan and Caesar Dressing
$6.00 per guest


**RECEPTION**

**RECEPTION PACKAGES**

Any Station Can Be Turned Into An Action Station with a Chef Attendant

1 Chef Attendant per (50) Guests

Chef Fee $175 per Chef

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**MASHED POTATO BAR**

Mashed Tehachapi Farm Potatoes and Sweet Potatoes

Served in Martini Glasses with Assorted Toppings:

San Bernadino County Apple Chutney, Brown Sugar, Whipped Butter, Marshall’s Farm Honey, Candied Nuts, Turkey Bacon, Kenter Canyon Farm Chives, Sour Cream, Shredded Cheddar and Monterey jack, and House Made Gravy

$26.00 per guest

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**BUTTER LETTUCE CUPS**

Asian Seasoned Grilled Vegetables

Prawn and Coconut

Shredded Pork Braised with Five Spice

Char-Sui Chicken

Served with Cucumber Relish, Green Papaya Salad, Crushed Chili Lime Peanuts, Bean Sprout Salad, Kimchi

$30.00 per guest

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**PASTA MIA**

(Select 3 Pasta Options)

Sweet Corn Polenta with White Balsamic Beurre Blanc, Duck Confit & Sweet Figs

Bowtie Pasta with Grilled Shrimp, Mascarpone-Brown Butter Sauce, Baby Spinach & Pine Nuts

California Spinach and Mushroom Ravioli with Red Pepper Sauce, Kale & Toasted Almonds

Local Artichoke and Cheese Ravioli Arrabbiata with Grilled Chicken, Wild Mushrooms & Fresh Herbs

Classic Penne with Beef Bolognaise Sauce

Lobster and Cognac Ravioli, Lemongrass Butter Sauce with Crispy Leeks and Roasted Tomatoes

Grated Reggiano & Red Chili Flakes, Herb Garlic Bread, Olive Oil & Vinegar

$28 per guest

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All Prices Subject to 23% Service Charge and 8.75% State Sales Tax
RECEPTION

SWEET STATIONS

EUROPEAN SWEET TABLE
Elaborate Compilation of Assorted Small-Scaled Pastries, Decadent Cakes, Mousses, Tea Cookies, Hand Crafted Florentine Basket willed with Chocolate Dipped Strawberries
$22.00 per guest

HOLIDAY DESSERT STATION
Buche Noel, Egg Nog Shooters, Roasted Apple Crackle Pudding, Spiced Cranberry Bread Pudding, Souffle with Meringue and Whiskey Sauce, Winter Mint Chocolate Pot de Crème, Assorted Holiday Cookies
$22.00 per guest
### PLATED DINNERS

All Plated Dinners Include Bread Presentation, Coffee and Tea Service

Dinner Price Includes 3 Courses.

Please Select One Starter, One Entrée, and One Dessert.

Vegetarian, Vegan and Gluten Free Options Available on Request.

### STARTERS (Select One)

**SOUPS**
- Pacific Lobster Bisque with Vanilla Crème Fraîche
- Wild Mushroom, Thyme and Champagne Bisque

**SALADS**
- Fall Endive, Sundried Cranberries, Poached Pear, Blue Cheese, Candied Walnuts, Basil and Orange, White Balsamic Vinaigrette
- Arugula, Shaved Fennel, Caramelized Wedge Brie, Candied Walnuts, Blood Orange Vinaigrette
- Baby Spinach, Bing Cherry, Purple Haze Goat Cheese, Marcona Almonds, Port Vinaigrette
- Winter Greens, Gorgonzola, Roasted Butternut Squash, Candied Walnuts, Apple Cider Vinaigrette

### ENTRÉES (Select One)

**SEARED SUSTAINABLE SALMON**
- Wheat Berry, Quinoa and Cranberry Pilaf, Seasonal Vegetable and Tarragon Cream Sauce
  - $63 per guest

**PORCINI STUFFED CHICKEN**
- Arugula Pesto, Sweet Corn Pimento Risotto, Herb Broccolini, Truffle Butter
  - $63 per guest

**ROSEMARY GRILLED BISTRO STEAK**
- Horseradish Mashed Potatoes with Traditional Gravy and Winter Vegetables
  - $64 per guest

**GRILLED RIB EYE STEAK**
- Garlic Mashed Potato, Braised Cipollini Onions, Roasted Tomatoes, Demi Glaze
  - $77 per guest

**GRILLED LAMB CHOPS**
- Blackberry Demi, Yukon Parsnip Mash, Mint Pesto
  - $80 per guest

### DESSERTS (Select One)

**BROWN BUTTER APPLE TART**
- Candied Pecans, Cinnamon Crème Anglaise

**HAZELNUT CHOCOLATE MOUSSE CAKE**
- Raspberry Merlot Compote

**TRIPLE CHOCOLATE DECADENT**
- Poached Pear & Caramel Compote

**CHOCOLATE GANACHE YULE LOG**
- Raspberry Coulis

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DINNER

WINTER WONDERLAND
Maple Pumpkin Bisque
Arugula, Shaved Fennel, Orange Supremes, Red Radishes, Goat Cheese, Maple Yogurt Dressing
Winter Barley and Chickpea Salad with Roasted Pumpkin and Fig Vinaigrette
Pomegranate Honey Glazed Salmon with Apple Pear Relish
Pickling Brined Spice Pork Loin with Apple Jus
New York Sliced Strip Loin with Raspberry Demi-Glace (Carving Station)
Butter Roasted Brussels Sprouts with Roasted Winter Carrots and Parsnips
Sweet Potato Au Gratin
Porcini Wild Mushroom Risotto
Assorted Sweet Holiday Bites to Include Tea Cookies, Mini Cupcakes, Holiday Desserts, Chocolate Covered Strawberries, Miniature Pastries
$70 per guest

WINTER HARVEST
Bacon Laced Pumpkin and Sweet Potato Soup with Orange Honey Crème Fraiche
Quinoa and Wild Rice Salad with Dried Cranberries, Apricots, Peppers, Cucumbers and Hazelnut Vinaigrette
Fall Mixed Greens with Seasonal Toppings and Pomegranate Vinaigrette
Horseradish Pepper Crusted Roast Prime Rib with Au Jus and Horseradish (Carving Station)
Pan Seared Free Range Chicken, Red Wine Mushroom Sauce
Seafood Penne Mariscos
Rosemary Sage Corn Bread Dressing
Yukon Celery Root Mash
Candied Freelance Carrots
Green Beans Amandine
Assorted Holiday Pies – Pecan, Pumpkin and Apple Served with Fresh Whipped Cream, Yule Log
$75 per guest

DINNER BUFFET
Dinner Buffet Includes
Coffee and Tea Service
(1) Carver per 50 Guests Required at $175.00/Carver
Pricing Based on (2) Hour Buffet Dinner
A $6.00/Person Fee will be Added for Groups of Less than 25 People
DINNER

DINNER BUFFET
Dinner Buffet Includes
Coffee and Tea Service

(1) Carver per 50 Guests
Required at $175.00/Carver

Pricing Based on (2) Hour
Buffet Dinner

A $6.00/Person Fee will be
Added for Groups of Less than
25 People

YULETIDE GATHERINGS
Meadow Greens and Assorted Dressing
Seasonally Inspired Fruit Salad with Toasted Coconut
Traditional Holiday Waldorf Salad
Hot House Cucumber and Feta Cheese
Kitchen Ripened Roma Tomato and Red Onion
Herb Rubbed and Oven Roasted Chicken Breast with
Walnut Gravy
Crisp Herb Slow Roast Pork Tenderloin and Apple Demi
Jus
Sake Incinerated Salmon with Sautéed Pea Shoot and
Soy Glaze
Caramelized Root Vegetable Rice Pilaf
Mashed Sweet Potato with Banana-Pecan Streusel
Butter Brushed Vegetable Medley
Festive Celebration of Sweets to include Cookies,
Decadent Cakes, Creamy Cheesecakes, Elegant Miniature
Pastries and Chilled Tart lemon Mousse

$80 per guest

SEASONS GREETINGS
Truffle Lobster Bisque with Cognac Crème Fraiche
Winter Mixed Greens with Candied Walnuts, Agave Beets,
Roasted Apples, Point Reyes Blue Pomegranate Vinaigrette
Roasted Pear and Quinoa Salad with Dried Apple and Plum
Vinaigrette
Butter Poached Sea Bass with Celery Root Puree and
Balsamic Mint Glaze
Beef Medallions, Wild Mushroom, Rustica Sauce
Turkey Scallopini, Cranberry Kumquat Relish
Toasted Turnips and Carrots with Fresh Herb
Local Honey Glazed Roasted Garnet Yams
Garlic and Herb Mashed Potatoes with Pecorino Cheese
Apricot and Sausage Brioche Stuffing
Assorted Sweet Holiday Bites to Include Tea Cookies,
Mini Cupcakes, Dessert Shooters, Chocolate Covered
Strawberries, Miniature Pastries, Traditional Pies, and Yule
Log

$85 per guest

All Prices Subject to 23% Service Charge and 8.75% State Sales Tax
CELEBRATION ENHANCEMENTS

Hot Cocoa and Hot Cider Station - $15 per guest
Flavors:
- Milk Chocolate Hot Cocoa
- Peppermint & Chocolate Hot Cocoa
- Mexican Chocolate Hot Cocoa

Toppings:
- Marshmallows
- Sea Salt
- Crushed Peppermints
- Candy Canes
- Whipped Cream
- Cinnamon
- Cinnamon Sticks for cider
- Sprinkles

These can be served during event or to-go:
- (2) Macarons - $6 per guest
- (3) Macarons - $7 per guest
- (3) Mini Chocolate Chip Cookies - $6 per guest
- (3) Snowflake Cookies - $6 per guest
- (3) Mini churros - $5 per guest

Mini Donut Station - $8 per guest
Served with cinnamon, sugar, vanilla sugar and fruit jam

All Prices Subject to 23% Service Charge and 8.75% State Sales Tax
Hyatt Signature Wine Series
Canvas by Michael Mondavi

Pinot Grigio, Veneto, Italy
*Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream*  $44.00

Chardonnay, California
*Freshness and richness of pure fruit woven beautifully with subtle toasty oak*  $44.00

Pinot Noir, California
*Aromas of vivid red fruit with hints of spice that complement the lithe texture*  $44.00

Merlot, California
*Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins*  $44.00

Cabernet Sauvignon, California
*Subtle hints of oak and spice married with lively tannins*  $44.00
Bubbles, White and Red Wines

SPARKLING WINES
Canvas Sparkling Wine $44.00

WHITE WINES
14 HANDS MOSCATO, WASHINGTON
This light, smooth Moscato has aromas of white rose and ripe honeydew that are followed by flavors of peach and tangerine. While lightly sweet at first, ample acidity lends balance, keeping the wine bright and fresh $44.00

THE SEEKER RIESLING, MOSEL, GERMANY
Citrus, stone fruits and pineapple with a mineral-infused finish $48.00

SIMI CHARDONNAY, SIMI, CALIFORNIA
Brilliantly clear, light yellow straw. Vibrant notes of pear, green apple and orange zest, accented by soft hints of cream and toast. Lively on the palate with peach, pear, lemon and pineapple flavors, highlighted with warm spice notes and caramel cream $52.00

NOBILO SAUVIGNON BLANC, NEW ZEALAND
This is bright, lifted tropical fruit and herbs with notes of pineapple, elderflower, cantaloupe, and citrus. On the palate, a lively acidity perfectly balances the underlying fruit sweetness. Fresh and crisp on the finish $54.00

RED WINES
ESTANCIA PINOT NOIR, MONTEREY COUNTY, CA
Flavors of black cherry, brown sugar, plum and leathery notes with a silky mid-palate and a rustic toasty finish $50.00

CHARLES & CHARLES CABERNET BLEND, WASHINGTON
Plum, black currant and dark chocolate nose with a plush, velvety smooth mouthfeel $50.00

CATENA MALBEC, MENDOZA, ARGENTINA
Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha $55.00

RODNEY STRONG CABERNET SAUVIGNON
Rich with dark cherries, plum, spices and black pepper. The palate is full with medium tannins and a lush fruit $60.00

Tableside Wine and Beverage Service Available - $5 per Guest for up to (4) Hours of Service
All Prices Subject to 23% Service Charge and 8.75% State Sales Tax
HOSTED BAR PACKAGES

HOSTED BARS 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 BRANDS per person
First Hour $20.00
Second Hour $11.00
Each Additional Hour $10.00

PREMIUM BRANDS per person
First Hour $21.00
Second Hour $12.00
Each Additional Hour $11.00

TOP TIER BRANDS per person
First Hour $22.00
Second Hour $13.00
Each Additional Hour $12.00

HOSTED BARS Per Drink
Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Signature Cocktails
Smirnoff, Beefeater, Cruzan, Sauza Gold, JW Red, and Jim Beam $11.00

Premium Cocktail
Titos, Tanqueray, Bacardi, Milagro Reposado, Dewars, and Jack Daniels $12.00

Top Tier Cocktails
Kettle One, Bombay Sapphire, Cutwater, Cazadores, Chivas Regal, and Makers Mark $13.00

Domestic Beer
Budweiser and Bud Light $7.00

Premium and Imported Beer
Heineken, Corona, and Coast to Coast IPA $8.00

Signature Wine
Canvas by Michael Mondavi: Cabernet, Merlot, Pinot Noir, Chardonnay and Pinot Grigio $11.00

Seasonal White Wine $13.00
Seasonal Red Wine $13.00
Sparkling Wine $13.00
Cordials - Kaluha, Baileys, Amaretto, Hennessey $12.00
Mineral Water/Juices $4.75
Soft Drinks $4.75
NO HOST BAR

Signature Cocktails
Smirnoff, Beefeater, Cruzan, Sauza Gold, JW Red, and Jim Beam $12.00

Premium Cocktail
Titos, Tanqueray, Bacardi, Milagro Reposado, Dewars, and Jack Daniels $13.00

Top Tier Cocktail
Kettle One, Bombay Sapphire, Cutwater, Cazadores, Chivas Regal, and Makers Mark $14.00

Domestic
Beer Budweiser and Coors Light $8.00

Premium and Imported Beer
Heineken, Corona, and Coast to Coast IPA $9.00

Signature Wine
Canvas by Michael Mondavi: Cabernet, Merlot, Pinot Noir, Chardonnay and Pinot Grigio $12.00

Seasonal White Wine $14.00
Seasonal Red Wine $14.00
Sparkling Wine $14.00
Cordials $13.00
Mineral Water/Juices $5.00
Soft Drinks $5.00