



Hyatt Regency Boston/Cambridge
Spring/Summer

Hors D'oeuvres

Hand Passed Hors D'oeuvres. Select from the following options (50 Piece Minimum)

COLD

Blue Fin Tuna with Black Garlic Shoyu, Sesame Cone, Truffled Egg

Yolk

\$7.00

Smoked Salmon Crepe with Dill and Tobiko

\$7.00

Compressed Watermelon, Pistachios, Prosciutto and Smoked Salt

\$7.00

Peppered Mackerel on Crostini with Truffle White Bean Puree

\$7.00

Vegetable Summer Roll with Sweet Chili

\$7.00

Crostini with Gorgonzola and Golden Raisin Jam

\$7.00

Fennel and Carrot Zahtar on Flatbread

\$7.00

HOT

Tandoori Chicken Skewers with Mint Yogurt

\$7.00

Lobster Bisque Shooter with Candied Lemon

\$7.00

Shrimp Coconut Pops with Chili Aioli

\$7.00

Crab Cakes with Pepper Jam and Lemon

\$7.00

Chicken Lemongrass Pot Sticker

\$7.00

Smoked Brisket Empanada with Chimichurri

\$7.00

Vegetable Samosa with Mint Yogurt

\$7.00

Wild Mushroom & Truffle Arancini

\$7.00

All prices subject to 15% Service Charge, 10% Taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees), and State Sales Tax. All Service Charges and Taxes are subject to change

Presentation Displays

60 minutes of service

Local & Artisanal Cheese Display

Local Domestic & Imported Cheese Display

With Berries and Grapes

Crackers and Sliced Baguettes

\$16.00 Per Person

New England Charcuterie*

Locally-Sourced Sausages and Salami

Crackers, Grissini, Mustard, Pickled Vegetables, Olives

\$30.00 Per Person

Cheesewich Shop

Tomato Gazpacho

Crispy Ham and Cheese Sandwich

Crispy Cheese Sandwich

\$18.00 Per Person

Burger Joint

Beef Slider, Applewood Bacon, Smoked Cheddar Cheese

Raw Bar

Jumbo Shrimp Cocktail | Snow Crab Claws

Fresh Shucked Oysters | Scallop Ceviche

Lobster Catalana

Strawberry and Cucumber Mignonette, Old Bay Remoulade

Fresh Lemons

\$33.00 Per Person

Taco Truck

Trio of Street Tacos served with Soft Corn and Flour Tortillas

Chipotle & Onion Pulled Chicken

Pulled Beef Short Rib

Grilled Squash and Zucchini

Served with Salsa Verde

Guacamole

Sour Cream

Hot Sauce

Chopped Cilantro & Onion

Mexican Style Rice, Black Beans, Shredded Lettuce, Queso Fresco

Tortilla Chips and Charred Chipotle Salsa

Buffalo Chicken Slider, Great Hill Bleu Cheese Cream

\$28.00 Per Person

Meatless Burger Slider, Siracha Aioli, Red Onion Marmalade

Garden Wall

Served with a Choice of Tater Tots, French Fries or House Made Chips

Crisp Garden Vegetables to Include

\$25.00 Per Person

Tri-Color Baby Carrots

Petite Pastry Display

Asparagus

Assorted Petite Pastries and Mini Desserts

Broccolini

\$22.00 Per Person

Sweet Baby Peppers

Satay Station

Szechuan Beef Satay | Grilled Pineapple | Baby Peppers

Baby Zucchini

Bacon-Wrapped Shrimp | Grilled Potatoes | Lemon and Herbs

Chive Buttermilk Dressing

Tandoori Chicken Satay | Asian Vegetable Slaw | Yogurt

Hummus

\$26.00 Per Person

\$18.00 Per Person

Mediterranean Display

Minimum of 25 Guests

Grilled Vegetables, Stuffed Grape Leaves, Olives, Chickpeas, Grilled

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Pita, Lavash and Herb Bread

Hummus, Baba Ganoush, Tabbouleh, White Bean Dip

\$19.00 Per Person

Carving Stations

Atlantic Salmon*

Arugula and Radicchio, Roasted Pears, Fresh Dates and Lemon Vinaigrette

Creamy Sundried Polenta
Whipped Creme Fraiche

\$36.00 Per Person

Baron of Beef*

Served with Red Wine Demi, Spiced Ketchup, and Baby Rolls

\$45.00 Per Person

Boneless Organic Turkey*

Citrus-Brined Turkey Breast
Yukon Mashed Potato
Butternut Squash Caserole
Natural Gravy, and Cornbread Muffins

\$36.00 Per Person

Black Pepper and Garlic Crusted Prime Rib*

Grilled Asparagus
Horseradish Cream and Natural Jus

Soft Brioche Rolls

Carving Station Attendant

Carving Stations require One Station Attendant for each 100 guests.
This fee is not a gratuity or service charge for wait staff, service bartenders or service employees.

\$200.00 Per 50 Guests

SOLE BROUHE DUNS

\$48.00 Per Person

*Requires Carving Station Attendant

Minimum of 50 Guests

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Reception Packages

Let your Event Manager tailor a reception package to suit your budget and desires.

Clam Bake

New England Clam Chowder

Caesar Salad, Parmesan, Croutons, Caesar Dressing

Sweet Coleslaw with Red and White Cabbage

Grilled Lemon & Herb Marinated Chicken Breast

Steamed Mussels, Clams, Peel & Eat Shrimp, Chorizo Sausage, Red Potatoes, Corn Cobettes, Shallots

Choose your topping:

Garlic Herb Butter, Tajin with Limes, Lemon & Old Bay, Kale & Pecan Pesto

Warm Baguettes & Dinner Rolls
with Whipped Butter

Watermelon Wedges

Boston Cream Pie

Cambridge BBQ Picnic

American Style Potato Salad

Red Potatoes, Mayo, Yellow Mustard, Grated Eggs, Green Onions, Celery, Dill Pickles

BBQ Pulled Pork

Rubbed and Braised Carolina Style

Beef Brisket

Slow Roasted with Worcestershire, Garlic and Herbs

Jerk Chicken

Spices and Herbs, Chargrilled

Charred Cabbage

Grilled Vegetable Platter to Include

Asparagus, Red Onions, Tomatoes, Squash, Zucchini, Mini Sweet Peppers with a Puerto Rican-Style Chimichurri

Cornbread, Honey Butter

Grilled Watermelon

\$90.00 Per Person

Mint & Lime Syrup

\$78.00 Per Person

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Chef Action Stations

'Fire Up the Grill' Station*

Shrimp on Skewer with Citrus Herbs

Lobster Tail with Lemongrass Citrus and Fresh Lemons

Flank Steak with Chimichurri

\$30.00 Per Person

Al Dente Pasta Station

Orecchiette, Cavatappi, Orzo

Balsamic Chicken, Spicy Italian Sausage, Citrus Shrimp

Pomodoro, Confit Shallot Cream, White Wine with Parsley & Lemon

Mini Ciabatta with Garlic Dipping Oil

\$40.00 Per Person

'From Big Island' Taco Truck*

Four Tortilla, Crispy Cod, Tri-Color Cabbage, Chipotle Sour Cream, Cilantro

Steamed Bun, Tri-color Cabbage, Crispy Pork Belly, Gochujang, Pickled Onions

Action Station Attendant

This fee is not a gratuity or service charge for wait staff, service bartenders or service employees.

\$200.00

Huli Huli Chicken Rice Bowl
with Jicama, Pineapple, Tajin

\$28.00 Per Person

*Requires Action Station Attendant

Minimum of 50 Guests.

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Sweet Stations

Choose One Station

Mexican Station

Churros with a Spiced Chocolate Ganache

Tres Leches Apple Donut

Cinnamon-Fried Flour Tortillas with Dolce de Leche

\$21.00 Per Person

French Station

Mini Creme Brulee

Mini Eclairs

Mini Fruit Tarts

\$21.00 Per Person

Italian Station

Mini Chocolate Chip Cannolis

Mini Tiramisu

Italian Fruit with a Negroni Syrup

\$21.00 Per Person

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Late Night Snacks

Late Night Snack Offerings

Poutine with Cheese Curds, Brown Gravy

Tater Tots with Spiced Ketchup

Mini Wagyu Beef Sliders with Bacon Jam

Turkey Corndogs with Sweet Mustard

\$7.00 Per Piece

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Personal Preference

Elevated service from a standard dual-entrée option, and more elegant than the casual buffet, guests are given the chance to choose their own entrées in a banquet setting. An option designed to satisfy individual tastes and preferences.

Please speak with your catering manager for restrictions and guidelines.

Maximum of 30 guests.

Personal Preference Dinner Includes Bread Service and Freshly Brewed House Blend Coffees and Tazo Tea Selections

Personal Preference Dinner

1. The planner chooses one starter, salad, starch, vegetable, and dessert in advance.
2. A custom printed menu featuring (four) entrée selections, to include one vegetarian, is provided for guests at each setting.
3. Specially trained servers take your guests' order as they are seated.

Please see "Plated Dinner" Tab for Item Selections.

\$145.00 Per Guest

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Plated Dinner

Plated Dinner Includes Bread Service and Freshly Brewed House Blend Coffees and Tazo Tea Selections

Three Course Plated Meals are Based on Entree Pricing. Contact Your Event Manager for Four Course Pricing.

Starters

Tuna Tar Tar

Truffled Egg Yolk, Black Garlic Shoyu Dressing

With Sesame Crackers

Pea Vichyssoise Soup

Pickled Carrots, Esplette

Yellow Tomato Gazpacho

Salsa Fresca, Chili Oil

Roasted Tomato Soup

Olive Oil, Olive Tapenade, White Cheddar Croutons

Fresh Lobster Salad

Basil Crouton, Shaved Radish and Tobiko Caviar

Salads

Romaine Hearts

Spiced Anchovies Dressing, Shaved Croutons, Parmesan Crisps

Maplebrook Burrata

Heirloom Tomatoes, Basil Pistou, Olive Oil, Basil, Fig Vinegar

Entrees

Oven Roasted Statler Chicken

Baby Squash, Carrots, Potato Dauphine and Natural Jus

Do Good Chicken

\$82.00

Seared Salmon

Sour Carrot Gastrique, Tri-Colored Cauliflower, Pommes Fondant

\$82.00

Pan Seared Halibut

Tomato Chutney, Carrot Sofrito Farro, Citrus Sugar Snap Peas

\$89.00

Pan Seared Scallops

Pea Velvet, Roasted Baby Peppers, Potato, Crisp Pancetta

\$89.00

Grilled Sirloin

Roasted Tri-Color Fingerling Potatoes, Baby Squash, Carrots, Red Wine Sauce

\$89.00

Roast Beef Tenderloin

Baby Lettuce*Shaved Seasonal Vegetables, Frissee, Dukkah, Shallot Vinaigrette***Baby Arugula & Kale***Honey Crisp Apple, Shaved Celery, Sun Dried Cranberry**Warm Brie Crouton, Honey Dijon***Spring Mix***Nasturtium, Crushed Avocado, Mint, Basil, Peas, Honey White Balsamic Vinaigrette***Desserts****Swirl Cheesecake****Chocolate Marquise Cake***Vanilla Sauce***Tiramisu Cake***Rose Water Whipped Cream***Trio of Chocolate Mousse***Topped with Chocolate Ganache, Grand Marnier Macerated Strawberry***Vegan Chocolate Cake***Chocolate Fudge Icing Between Layers of Fudge, Fresh Berry Coulis**Herb Brie Whipped Potato, Baby Squash, Carrots, Red Wine Sauce*

\$96.00

Bone-In Short Rib*Jumbo Asparagus, Carrots, Garlic Whipped Potato, Port Wine Reduction*

\$88.00

Grilled Beef Tenderloin | Butter Poached Shrimp Duo*Herb Brie Potato, Squash, Carrots*

\$100.00

Alternative Entree Option

All Alternative Entrees are Vegan, Dairy and Gluten Free

Grilled Cauliflower Steak*Charred Tomato, Fennel and Roasted Scallion, Quinoa, Tomato Coulis*

\$75.00

Grilled Portobello Steak*Wild Mushrooms, Ancient Grains, Seasonal Sofrito, Pea Shoots*

\$75.00

Crisp Corn Farina*Spinach, King Mushrooms with Vegetable Salsa*

\$75.00

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Buffet Dinner

All Buffet Dinners include Freshly Brewed House Blend Coffees and Tazo Tea Selection.

The Charles River

New England Clam Chowder, Oyster Crackers

Crisp Iceberg Lettuce, Tomato, Cucumber, Bacon, Blue Cheese & Blue Cheese Dressing

House Made Creamy Coleslaw

Sam Adams Steamed Mussels

Baked Cod Fish in Herbed Leek Broth

Grilled and Marinated Sirloin

BBQ Grilled Chicken with Grilled Pineapple
Do Good Chicken

Grilled Summer Vegetables

Rolls and Butter

Assorted Pies and Cakes

The Common

Hand Picked Greens Salad with Carrots, Cucumbers, Crispy Chickpeas, Roasted Peppers

Caesar Dressing, Shallot Vinaigrette, Oregano Red Wine Dressing, Chive Buttermilk Dressing

Seared Salmon, Sugar Snap Peas, Kaffir Lime Jus

Grilled Chicken Breast with White Bean Ragout and Cardamom
Do Good Chicken

Mushroom Ravioli with Basil Cream Sauce

Herb Potato Puree and Vermont Butter

Mini Assorted Tartlets & Desserts

\$89.00 Per Person

Back Bay Buffet

Potato and Leek Soup

\$99.00 Per Person

Tossed Caesar Salad
with Crisp Romaine Lettuce, Croutons and Shaved Parmesan Reggiano
Cheese, Caesar Dressing

Pan Seared Swordfish
with Caramelized Celery Root Beurre Blanc

Chicken Vesuvio
with Tomato & White Wine-Braised Potatoes

Beer Braised Short Ribs
with Roasted Sweet Cipollini Onions

Maple Roasted Carrots

Herbed Rice

Mini Pecan Walnut Tarts

Assorted Natural Flavored Cheesecakes

\$89.00 Per Person

All Buffets require a minimum of 20 guests. Parties with less than 20 guests are subject to a \$5.00 per guest surcharge.

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Signature Wine Series

Proverb Varietals

"Proverb wines are carefully crafted with the finest California grapes, harvested at optimum ripeness, for superlative flavor. Every glass of Proverb is a celebration of the connection between wine and the wisdom that comes with a life well-lived." Proverb Winery

Pinot Grigio, CA

"Our 2016 Pinot Grigio offers fresh citrus aromas and shines with notes of luminous pear and apple. This wine is made with juicy, ripe grapes harvested at optimum maturity to deliver a bright and balanced taste." Proverb Winery

\$44.00

Sauvignon Blanc, CA

"Our 2016 Sauvignon Blanc boasts lively grapefruit and apricot notes with hints of pineapple and lime. This vintage delivers a bright, balanced and fragrant wine with an expressive mouthfeel." Proverb Winery

\$44.00

Chardonnay, CA

"Our 2016 Chardonnay features layers of baked apple and pineapple with whispers of vanilla and caramel. This vintage is noteworthy for its vibrant flavors and aromas." Proverb Winery

\$44.00

Pinot Noir, CA

"Our velvety smooth 2016 Pinot Noir delights with notes of supple red cherry and delicate florals with a hint of molasses. A perfectly-timed harvest yielded rich red

color and lush tannins." Proverb Winery

\$44.00

Merlot, CA

"Our enticing 2016 Merlot offers notes of plum and dark cherry woven with hints of vanilla and spice. This vintage delivered grapes with remarkable fruit character and a deep garnet color for a balanced, intense tasting red wine." Proverb Winery

\$44.00

Cabernet Sauvignon, CA

"Our 2016 Cabernet Sauvignon boasts rich blackberry notes with a hint of blended mocha, vanilla, and oak. An early harvest produced perfectly ripe berries with lush flavor and fruity aromatics." Proverb Winery

\$44.00

Sparkling

Wycliff, Champagne Brut, CA

\$44.00

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Bubbles, White and Red Wines

Trinity Oaks

"Trinity Oaks is the only winery that plants a tree for every bottle sold. Now you can enjoy great wine and help the environment at the same time." Trinchero Family Estates

Pinot Grigio, CA

"A crisp and fresh wine, with plenty of juicy melon, citrus and pear flavors. Light notes of mineral and refreshing acidity make this wine a perfect pairing with a summer green salad or smoked chicken." Trinity Oaks

\$50.00

Merlot, CA

"Bright red cherry and sweet black plums with notes of spice, tea, and vanilla. Medium-bodied on the palate, the wine is supported by soft, supple tannins and pairs well with lamb, pork and grilled salmon." Trinity Oaks

\$50.00

Pinot Noir, CA

"Good medium weighted palate with strong varietal berry and cherry fruit, violets and toasty oak flavors." Trinity Oaks

\$50.00

Cabernet Sauvignon, CA

"A fruit forward wine with delicious aromas and flavors of blackberry and black cherry with notes of green olive, cedar, dried herbs and vanilla. Pairs well with braised and roasted meat dishes." Trinity Oaks

\$50.00

Chardonnay, CA

"Complex varietal aromas with citrus and pineapple flavors, with a top note of sweet oak. This medium bodied, well-balanced Chardonnay makes an ideal accompaniment to fish and poultry dishes." Trinity Oaks

\$50.00

Sparkling

La Marca, Prosecco

\$67.00

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Hand Crafted Cocktails

BOSTON TEA PARTY COCKTAILS

Hibiss Kiss:

Tequila, Passion Tea Syrup, Fresh Lime Juice, and A Splash Of Soda

Yu-Zen:

Blended Scotch Whiskey, Green Tea Syrup, Yuzu

Smoked Chai Alexander:

Brandy, Smoked Chai Tea Syrup, Cinnamon Sugar Rim

Earl Grey Collins:

Gin, Earl Grey Syrup, Lemon Juice, Soda Water

Wild Orange Old Fashioned:

Bourbon, Orange Tea Syrup, Muddled Cherries

\$13.00

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BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we combine exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Your Event Manager can create specialty Cocktails for your event or work with you on your own creation.

Bar Packages

Signature Bar Packages

New Amsterdam Vodka, New Amsterdam Gin, Jim Beam White Label Bourbon, Old Overholt Rye Whiskey, Sauza Blue Tequila, Cruzan Rum, Famous Grouse Scotch

HOST-SPONSORED PER PERSON BAR

Includes Full Bar Setups; Charged per guest

Choose up to 3 options.

First Hour

\$19.00

Second Hour

\$14.00

Each Additional Hour

\$11.00

Premium Bar Packages

Tito's Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Old Overholt Rye, Espolon Silver Tequila, Flor de cana 4 year White Rum, Johnnie Walker Black Scotch

HOST-SPONSORED PER PERSON BAR

Includes Full Bar Setups; Charged per guest

Choose up to 3 options.

First Hour

Host-Sponsored Craft Beer, Wine, & Cider Bar

Domestic to include

Blue Moon, Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Light

Craft, Import, and Cider to include

Angry Orchard Cider, Corona, Guinness, Heineken, Heineken 0.0 (non-alcoholic), Sam Adams Lager, Sierra Nevada Pale Ale, Stella

Artois, Wachusett's Green Monsta IPA, Fisherman's Brew Lager, Fisherman's Brew IPA, Truly Wild Berry Seltzer

First Hour

\$16.00

Second Hour

\$12.00

Each Additional Hour

\$9.00

Cash Bar

Full bar setups are included and charges are inclusive of tax and gratuity

Signature Cocktails

\$13.00

Premium Cocktails

\$23.00

Second Hour

\$17.00

Each Additional Hour

\$14.00

Host-Sponsored Consumption Bars

Full bar setups are included in the package and charges are based on the actual number of drinks consumed.

Signature Cocktails

\$11.00

Premium Cocktails

\$12.00

Domestic Beer

\$7.00

Premium and Imported Beer

\$8.00

Proverb Varietals

\$11.00

Trinity Oaks Varietals

\$12.50

Cordials

\$14.00

Domestic Beer

\$8.00

Premium and Imported Beer

\$9.00

Proverb Varietals

\$11.00

Trinity Oaks Varietals

\$13.00

Cordials

\$13.00

Champagne

\$11.00

Soft Drinks

\$6.00

Mineral Water/Juices

\$6.00

Labor Charges

Bar set up fee

1 for every 100 guests, based on 3 hours of service

\$150.00

\$12.00

Each additional Hour

Champagne

\$50.00

\$11.00

Soft Drinks

\$6.00

Mineral Water/Juices

\$6.00

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