



Hyatt Regency Pittsburgh  
International Airport  
Spring/Summer

# Chef & Partners

## Chef's Philosophy

My name is Vincent Perry and I welcome you. I have been the Chef at the Hyatt Regency Pittsburgh since summer of 2021. During this time, I have partnered with local organizations to ensure we are bringing the best product in for our guests. I believe in not only serving the best product available, but also educating our associates and guests about the product we are bringing in to utilize for our everyday operations. I conduct meetings regularly to inform my culinary staff about trends in food, what's new in the industry and how we can continue to grow in a profitable direction.

Hyatt Regency Pittsburgh International Airport supports our local farms throughout western Pennsylvania. We carefully serve healthful offerings treated with integrity from preparation to the plate. We honor our guests' individual preferences by choosing sustainable seafood over farm raised and vegetables that come out of our backyard when in season over being freighted across America. We also support humanely treated and naturally grown beef, pork and chicken. Utilizing family farms for our pork and all-natural beef, along with our hormone cage-free chicken from the Amish farms. Our dairy from Turners is processed and delivered to us twice a week utilizing dairy farms in the Penn Hills area. The bread we source comes to our kitchen doors warm every morning from Mancini's bakery. We strive to fulfill the lifestyle of our guests through our menu choices, such as low-carbohydrate, low-fat consumption, balanced nutrition, and

## Partner 1

Butler County Dawson's Orchard  
Peaches, Apples, Pears

## Partner 2

Butler County Wexford Farms  
Zucchini, Yellow Squash, Corn, Cucumbers

## Partner 3

Allegheny County Harvest Valley Farms  
Eggplant, Bell Peppers, Banana Peppers, Jalapenos, Tomatoes, Yellow Tomatoes

## Partner 4

McKees Rocks, Pennsylvania Mancini's Bakery  
**Products:** Specialty Breads

## Partner 5

Kidron, Ohio Gerber Farms  
Chicken, Sausages, Turkey

## Partner 6

vegetarianism as well as earth-friendly diets. Creative features offered every day allow us to play around with food during the different seasons.

I will often gather my culinary staff and visit the purveyors that supply us with our food. It helps them to appreciate the product and see how our purveyors operate. It is important to see how the food is handled and know where it came from.

I would like to say that it has been a pleasure to support and live up to these goals that Hyatt has established. We take what we do seriously and utilize everything to its maximum ability. I am a chef that does not believe in waste, whether we can use it or donate it to a food bank, minimum product gets thrown away. We have a safe kitchen and a great operation. We are disciplined but have fun at work. Every day is a new day and I would say that I am fortunate to do what I love.

Rebersburg, Pennsylvania Goot Essa Cheese Farm  
Specialty Handmade Cheeses

#### **PARTNER 7**

Penn Hills, Pennsylvania Turners Dairy  
Dairy, Eggs, Milk, Cream

# Breakfast of the Day

## Hyatt Signature Continental

Seasonally Inspired Fruit  
Fresh Breakfast Bakeries (to include Gluten Free upon request)  
Homemade Seasonal Preserves  
Assorted Greek Yogurts  
Selection of Chilled Juices  
Coffee & Tazo Tea Selection

**\$24.00 Per Guest**

## Continental Breakfast Two

Seasonally Inspired Fruit  
Chef's Selection of Overnight Oats  
Avocado Toast with Extra Virgin Olive Oil  
Salt, Garlic, Red Pepper  
On Toasted Whole Grain Bread  
Coffee & Tazo Tea Selection

**\$25.00 Per Guest**

## Continental Breakfast Three

Seasonally Inspired Fruit  
Mini Bagels  
Smoked Salmon  
Selection of Two Whipped Cream Cheese Spreads  
Grated Hard Boiled Eggs, Capers, Lemon Wedges and Tomato Slices

## Breakfast of the Day - Monday and Wednesday

7 Grain Crostini with House Made Bacon Jam

**\$4.00 Per Guest**

## Breakfast of the Day - Tuesday and Friday

Cinnamon Toast Breakfast Quinoa

**\$4.00 Per Guest**

## Breakfast of the Day - Thursday, Saturday and Sunday

Individual Vegetable Frittata

**\$4.00 Per Guest**



Selection of Chilled Juices  
Coffee & Tazo Tea Selection

**\$28.00 Per Guest**

All prices subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.

Breakfast Enhancements cannot be ordered without a Continental or Full Breakfast Buffet.

\*Requires an attendant at \$100.00/attendant

# Breakfast Enhancements

## Breakfast Sandwich

Fried Cage Free Egg with Smoked Bacon and Cheddar Cheese on an English Muffin

**\$6.00 Each**

## Morning Croissant Sandwich

Cage Free Egg, Smoked Ham and Swiss Cheese on a Butter Croissant

**\$6.00 Each**

## French Toast Breakfast Sandwich

Sausage and American Cheese on French Toast with a Side of Maple Syrup

**\$7.00 Each**

## Plant Based Breakfast Burrito

Tofu Scramble, Poblano Peppers, Red Peppers, Onions and Heirloom Tomatoes on a Whole Wheat Tortilla

**\$7.00 Each**

\* \$100 attendant fee for each station requiring an attendant.

## Oatmeal

Steel Cut Oatmeal, Brown Sugar, Raisins, Nuts and Dried Fruits, Selection of Seasonal Berries, Cinnamon and Maple Syrup

**\$8.00 Per Guest**

## Omelette Station\*

Made To Order

Cage Free Eggs and Your Guest's Choice of: Sautéed Mushrooms, Onions, Sweet Bell Peppers, Spinach, Tomatoes, Ham, Sausage, Bacon, Cheddar Cheese and Feta Cheese

**\$10.00 Per Guest**

## Biscuits and Gravy

Buttermilk Biscuits, Sausage Patties and Country Gravy

**\$6.00 Per Guest**

# Breakfast Buffet

## **bellfarm Breakfast**

Selection of Chilled Juices  
Seasonally Inspired Fruit  
Fresh Breakfast Bakeries (Gluten-Free available upon request)  
Cage Free Scrambled Eggs  
All Natural Smoked Bacon & Sausage  
Breakfast Potatoes  
Coffee & Tazo Tea Selection

**\$30.00 Per Guest**

## **Good Morning Breakfast**

Selection of Chilled Juices  
Seasonally Inspired Fruit  
Cage Free Scrambled Eggs  
Chicken and Waffles with Maple Syrup  
All Natural Smoked Bacon & Sausage  
Potato Hash  
Coffee & Tazo Tea Selection

**\$31.00 Per Guest**

All prices subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.

A minimum of 15 guests is required for all hot breakfast buffets.

## **Farmers Breakfast**

Selection of Chilled Juices  
Seasonally Inspired Fruit  
Choice of Frittata:  
"The Western" - Ham, Tomato, Peppers and Pepper Jack Cheese  
"The Carnivore" - Ham, Bacon, Sausage and Cheddar Cheese  
"The Veggie" - Tomato, Asparagus, Mushroom and Mozzarella  
French Toast, Maple Syrup, Whipped Honey Butter  
Potatoes O'Brien  
Sliced Breakfast Style Ham  
Coffee & Tazo Tea Selection

\*\*\*Groups of 15-30, select 1 Frittata, Groups of 31-100, select 2 frittatas and Groups over 100 get all 3 frittatas

**\$32.00 Per Guest**

# Plated Breakfast

## ENTREES

Steak and Eggs

Grilled Sirloin Steak with Scrambled Eggs, Smoked Cheddar and Roasted Tomatoes

**\$29.00 Per Guest**

## House-Made Quiche

Choose One:

Classic Lorraine

Spinach, Mushroom and Goat Cheese

Tomato Caprese

**\$25.00 Per Guest**

## Vanilla Battered Brioche...

Vanilla Battered Brioche French Toast

Warm Maple Syrup

**\$27.00 Per Guest**

## Scrambled Eggs

Scrambled Eggs

Cheddar Cheese and Chives

**\$25.00 Per Guest**

## ACCOMPANIMENTS



Canadian Bacon

Sausage

Smoked Bacon

Mediterranean-Inspired Chicken Sausage

Grilled Ham

## **SIDES**

Yukon Gold Home Fries with Leeks and Parsley

Rosemary Roasted Red Bliss Potatoes

Sweet Potato Hash

Stone Ground Grits with Cheddar Cheese

Fruit Martini

# Morning Break Packages

## Build Your Own Trail Mix

Build your own cup of Trail Mix with your choice of Peanuts, Almonds, Sunflower Seeds, M&M's, White Chocolate Chips, Craisins, Dried Pineapple, Toasted Coconut and Granola

**\$15.00 Per Guest**

## "Bite Size" Break

Fresh Fruit Cups with Yogurt Drizzle and Your Choice of Assorted Donut Holes

**\$12.00 Per Guest**

All prices subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.

Break Packages require a minimum of 20 guests. Packages served up to 1 hour.

## Bistro Break

Biscotti and Scones with Homemade Fruit Preserves  
European Cheese Board with Grapes and Fresh Berries  
Assorted Crackers and Flatbread

**\$14.00 Per Guest**

# Afternoon Break Packages

## Ballpark Break

Bite Size Pretzels with Spicy Mustard

Cracker Jacks

All Beef Kosher Mini Dogs

**\$12.00 Per Guest**

## Fondue Break

Beer Cheese Fondue with Pretzel Bites, Granny Smith Apple Wedges,  
Kettle Chips and Crostini

Belgian Chocolate Fondue with Pound Cake, Fresh Strawberries,  
Bananas, Marshmallows and Graham Crackers

**\$13.00 Per Guest**

## Intermission Break

Buttered Popcorn and Boxed Movie Theater Candies

**\$10.00 Per Guest**

## Sweet Shop Break

Build Your Own:

Donut Holes, Funnel Cake and Pound Cake

With Vanilla and Chocolate Glaze, Powdered Sugar, Rainbow  
Sprinkles, Caramel Sauce, Crushed Peanuts and Whipped Cream

**\$14.00 Per Guest**

# A La Carte Beverages

## Freshly Brewed Regular...

Freshly Brewed Regular & Decaffeinated  
Coffee, Tazo Tea

**\$74.00 Per Gallon**

## Chilled Juices

### Orange &...

Chilled Juices  
Orange & Cranberry

**\$4.95 Each**

## Regular, Diet &...

Regular, Diet & Decaffeinated Soft Drinks,  
Still Bottled Waters

**\$4.25 Each**

All prices subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.

## Sparkling Bottled Waters

Sparkling Bottled Waters

**\$5.50 Each**

## House Squeezed Lemonade

House Squeezed Lemonade

**\$30.00 Per Gallon**

## Infused Water

Cucumber & Lime or Strawberry & Basil

**\$3.50 Per Guest**

# A La Carte Bakeries and Snacks

**Organic Yogurt Parfaits with Strawberry  
Compote and Granola**

**\$7.00 Per Guest**

**Warm Pretzels with Cheese and Mustard**

**\$5.00 Per Guest**

**French Macaroons (Price Based on 3 Per  
Guest)**

**\$9.00 Per Guest**

**Fresh Baked Scones**

**\$48.00 Per Dozen**

**Assorted Home Style Cookies - Chocolate  
Chunk, M&M, Reese's Peanut Butter Chunk,  
White Chocolate**

**\$48.00 Per Dozen**

**Chocolate Brownies (No Nuts), Blondies and  
Lemon Bars**

**\$48.00 Per Dozen**

**Whole Fresh Fruits**

**\$36.00 Per Dozen**

**Assorted Candy Bars**

**\$4.00 Each**

**Assorted Granola Bars**

**\$4.00 Each**

**Assorted Greek Yogurts**

**\$5.00 Each**

**Dips:**

Fresh Salsa, Buffalo Chicken Dip, Spinach Dip  
or Onion Dip

**\$26.00 Per Quart**

**Dipping Items:**

Potato Chips, Pretzels, Popcorn or Tortilla  
Chips

**\$22.00 Per Pound**

**Trail Mix with Dried Fruit and Nuts**

**\$23.00 Per Pound**

**Mixed Nuts**

**\$24.00 Per Pound**

# Day Packages

## All Day Break Package

Hyatt Signature Continental

Morning Break:

Seasonal Whole Fruit

Chef's Choice of Coffee Cakes

Assorted Biscotti

Coffee and Tea Selection

Afternoon Break:

Roasted Peanuts, Pretzels and Fresh Made Kettle Chips

Vegetable Crudite with Roasted Red Pepper Hummus

Infused Raspberry Tea

**\$48.00 Per Guest**



# Buffet Lunch of the Day

## A Beautiful Farm Salad Bar - MONDAY BUFFET

Smokey Tomato and Pepper Soup with Wild Rice  
 Soup du Jour  
 Mixed Greens, Romaine and Spinach  
 Cheddar Cheese, Parmesan and Bleu Cheese Crumbles  
 Tomatoes, Cucumbers, Carrots, Olives, Onions  
 Hard Boiled Eggs, Bacon Crumbles  
 Beets, Almonds, Pecans, Sunflower Seeds and Croutons  
 Ranch, Balsamic Vinaigrette and Honey Dijon Dressing Options  
 Sliced Grilled Chicken Breast and Beef Tips  
 Strawberry Shortcake

### PER GUEST ON MONDAY

*Add Shrimp or Salmon at an additional \$8 per guest*

\$41.00

### PER GUEST ON ALL OTHER DAYS

*Add Shrimp or Salmon at an additional \$8 per guest*

\$47.00

## The BBQ - WEDNESDAY AND SUNDAY BUFFET

Smoked Gazpacho  
 Iceberg Salad with Cucumber, Tomato, Red Onion and Balsamic and  
 Buttermilk Ranch Dressing Options  
 Mustard Bacon Potato Salad  
 Pulled Pork

## The Italy-TUESDAY AND SATURDAY BUFFET

Tuscan White Bean with Kale  
 Fresh Tomato and Cucumber Salad  
 Classic Caesar Salad - Romaine, Parmesan Cheese and Croutons  
 Penne Pomodoro with Fennel Sausage and Fresh Mozzarella  
 Chicken Cacciatore  
 Tomato and Olive Oil Braised Cod  
 Summer Squash with Eggplant Caponata  
 House Made Cannoli

### PER GUEST ON TUESDAY OR SATURDAY

\$41.00

### PER GUEST ON ALL OTHER DAYS

\$47.00

## The Caribbean-FRIDAY

Jamaican Sweet Potato Soup  
 Mixed Greens with Bell Peppers, Mango, Sliced Almonds, Honey Lime  
 Dressing  
 Three Bean Salad with Green Onion and Citrus  
 Grilled Veggies with Green Chili Sauce  
 Coconut Rice and Beans  
 Jerk Chicken  
 Grilled Salmon with Mango Chili Salsa  
 Chocolate Dum Cake with Salted Caramel

Pulled Pork  
 BBQ Chicken  
 Baked Beans  
 Corn Cobs  
 Marinated Grilled Summer Veggies  
 Pound Cake with Whipped Cream and Fresh Berries

PER GUEST ON WEDNESDAY AND SUNDAY

\$41.00

PER GUEST ON ALL OTHER DAYS

\$47.00

**The MexAmerican - THURSDAY BUFFET**

Albondigas Soup  
 Mexican Chopped Salad - Romaine, Iceberg, Black Beans, Tomato Corn  
 Relish, Avocado, Bell Pepper, Jalapeno, Cilantro Lime Dressing  
 Chicken Mole  
 Cod Veracruz  
 Red Rice  
 Chili Roasted Cauliflower with Corn, Squash and Queso Fresco  
 House Fried Churros with Mexican Chocolate Chili Sauce

PER GUEST ON THURSDAY

\$41.00

PER GUEST ON ALL OTHER DAYS

\$47.00

Chocolate Rum Cake with Salted Caramel

PER GUEST ON FRIDAY

\$41.00

PER GUEST ON ALL OTHER DAYS

\$47.00

**NY Style Deli-AVAILABLE ALL DAYS**

Soup of the Day  
 Manhattan Caprese Pasta Salad  
 Broccoli Ham Salad  
 Tuna Salad  
 Mixed Greens, Black Olives, Sliced Cucumbers, Shredded Carrots,  
 Cherry Tomatoes, Croutons, Manhattan Salad Dressing and Buttermilk  
 Ranch  
 Ham, Turkey, Pastrami, Mortadella  
 Cheddar, Swiss and Pepperjack Cheeses  
 House Made Potato Chips  
 Bibb Lettuce, Tomato, Pickled Red Onion, Hot Giardiniera  
 Brioche, Wheat Berry, Rye, Pita and Pretzel Roll  
 NY Cheesecake

PER GUEST ON ALL DAYS

\$38.00

**Sandwiches-AVAILABLE ALL DAYS**

Soup of the Day

House Made Potato Chips and Pickles

Mixed Greens, Black Olives, Sliced Cucumber, Cherry Tomato,

Shredded Carrot, Croutons, Manhattan Salad Dressing and Buttermilk

Ranch

Selection of 2 or 3 Pre-Made Sandwiches:

Classic Reuben

Turkey BLT with Herb Mayo

Roast Beef and Swiss, Horseradish Spread

Baked Ham and Cheddar with Brown Mustard

Classic Reuben

Classic Rachel

Chicken Panini - Chicken Breast with Roasted Red Pepper, Swiss and

Pesto Mayo

Pittsburgh Style Ham Sandwich

Italian Full Loaf Hoagie

Tuna Salad or Chicken Salad Croissant

Veggie Sandwich Ring

Grilled Veggies in Whole Wheat Wrap

Chef's Choice of Assorted Desserts

**PER GUEST ON ALL DAYS**

*Guests under 20: Select Two Sandwiches Guests over 20: Select Three Sandwiches*

\$38.00

All prices subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.

A minimum of 15 guests is required for all lunch buffets.

# Working Lunches

## Accompaniments

All working lunches served with whole fresh fruit and a platter of assorted cookies. These will be placed in the room at the same time as the entrees are served.

Please advise your Event Planning Manager if you would like your entrees served during a lunch break or if you would like your lunches rolled into the room and left for you so you may continue working.

## Tuna Poke Salad

Served Cold

Ahi Tuna, Dressed Rice Noodles, Seaweed Salad, Pickled Ginger, Carrots, Edamame and Cucumbers

**\$28.00 Per Guest**

## Quinoa Power Bowl

Served Cold. Your choice of Chicken, Beef or Tofu  
House Quinoa Blend, Craisins, Cashews, Black Beans, Chick Peas, Kale, Avocado and Honey Citrus Dressing

**\$28.00 Per Guest**

## Sesame Ginger Rice Bowl

Served Warm. Your choice of Chicken, Beef or Tofu

## Mediterranean Shrimp Salad

Served Cold

Dressed Orzo Pasta, Spinach, Pine Nuts, Oven Roasted Tomatoes and Shrimp

**\$28.00 Per Guest**

## Tuekry Club Wrap

Sliced Roasted Turkey, Bacon, Avocado, Tomato  
Red Onion, Romaine Lettuce  
Rolled in a Soft Flour Tortilla Shell

**\$28.00 Per Guest**

## Chicken Salad Croissant

Served Cold

bellFarm Chicken Salad, Lettuce and Tomato. Served with House Chips

**\$28.00 Per Guest**

## Pittsburgh Salad

Your choice of Chicken, Beef or Fish

Traditional Grilled Protein served on a bed of Romaine Lettuce with Chopped Veggies, Hard Boiled Eggs, Shredded Cheddar Cheese and Topped with French Fries. Served with Ranch Dressing

House Rice Blend, Caramelized Onion, Roasted Bell Peppers, Broccoli,  
Carrots, Wasabi Almonds, Sesame Ginger Dressing

**\$28.00 Per Guest**

**\$28.00 Per Guest**

All prices subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.



# Alternative Options

## LUNCH ALTERNATIVE OPTIONS

### Seitan Bahn Mi

House Made Seitan with Teriyaki Glaze, House Pickled Chow Chow, Toasted Baguette

**\$28.00 Per Guest**

### Seitan Gyro

House Made Seitan, Vegan Tzatziki, Shredded Romaine, Diced Tomato, Warm Pita

**\$28.00 Per Guest**

### Seasonal Grilled Vegetable Wrap

Roasted Red Pepper Hummus, Grilled Portobellos, Roasted Squash

**\$28.00 Per Guest**

### Tofu Scramble

Roasted Red Pepper Hummus, Spicy Quinoa, Seasonal Roasted Vegetables, Warm Pita

**\$28.00 Per Guest**

### Black Bean and Beet Tostadas

Refried Beans, Adobo Chili Sauce, Shredded Lettuce, Avocado,

## DINNER ALTERNATIVE OPTIONS

### Eggplant Parmesan

**\$48.00 Per Guest**

### Tofu and Curried Cauliflower Tagine

Coconut Rice, Red Masala Vegetables

**\$48.00 Per Guest**

### Seitan Pot Pie

**\$48.00 Per Guest**

### Soy Ginger Glazed Seared Tofu

Quinoa and Grilled Seasonal Vegetables

**\$48.00**

### Grilled Vegetable Napoleon

Eggplant, Zucchini, Yellow Squash, Roasted Red Pepper, Wild Mushroom Fricassee, Seasoned Ricotta, Puff Pastry

**\$48.00 Per Guest**

Cilantro Aioli

**\$28.00 Per Guest**

**Pasta Primavera**

Fresh Linguini, Seasonal Roasted Vegetables, Blistered Tomato, White Wine Cream Sauce

**\$28.00 Per Guest**

# Hors D'oeuvres

## Smoked Salmon Blini with Creme Fraiche

Pickled Shallot, Egg Mimosa

**\$4.50 Each**

## Pork or Veggie Egg Roll with Sweet Chili Sauce

**\$4.25 Each**

## Tuna Crudo

with Pickled Cucumber, Radish and Sesame Harissa Aioli

**\$4.25 Each**

## Bacon Wrapped Scallop with Balsamic Glaze

**\$4.50 Each**

## Crab Rangoon, Scallion Sweet Chili Sauce

**\$4.00 Each**

## Antipasto Skewer

**\$4.00 Each**

## Crispy Parmesan Basket with Goat Cheese, Pine Nut and Chervil

**\$4.00 Each**

## Beef Brochette with Basil Pesto and Mint Dressing

## Cheddar Cheese Puff with Truffled Mornay

**\$4.00 Each**

## Confit Pork Belly with Sour Apple Compote, Spicy Pecan, Maple Blini

**\$4.25 Each**

## Garden Pea Falafel with Honeyed Harissa Yogurt

**\$4.00 Each**

## Classic Spanakopita

**\$4.00 Each**

## Chicken - Cilantro Quesadilla, Tomatillo Salsa Verde

**\$4.25 Each**

## Miniature Beef Wellington

**\$4.25 Each**

## Housemade Miniature Crab Cake, Chipotle Aioli

**\$4.50 Each**

## Mushroom Arancini with Lemon Herb Aioli

**\$4.00 Each**

## Italian Sausage & Mozzarella Stuffed Mushrooms

**\$4.00 Each**

**\$4.25 Each**

**Beef Roulade with Truffled Caper Cream Cheese on Pumpnickel  
Toast**

**\$4.00 Each**

**\$4.00 Each**

**Chickpea Panisse with Smoked Tomato Jam, Pickled Shallot, Herb  
Salad**

**\$4.25 Each**

All prices subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.

# Presentation Displays

## Salad Station

Mixed Greens and Romaine Lettuce

All Natural Smoked Bacon, Bleu Cheese Crumbles, Shredded Cheddar Cheese, Julienne Carrots, Tomatoes, Cucumber, Chopped Onion, Olives and Chick Peas with Buttermilk Ranch & Chef's Choice of Vinaigrette

**\$12.00 Per Guest**

## Pierogi Bar

Cheese Pierogi with Assorted Toppings to include: Bacon, Kielbasa, Caramelized Onions, Spinach, Red Cabbage, Sauerkraut, Sour Cream

Add Grilled Chicken, Beef & Andouille Sausage

\$6.00

Add Grilled Shrimp and Scallops

\$15.00

**\$10.00 Per Guest**

## Antipasto Display

Selection of Salami, Sopressata and Prosciutto

Cheddar, Provolone, Mozzarella

Grilled Eggplant, Zucchini, Squash, Roasted Peppers, Artichokes

Garlic Hummus, Boursin Spread

Crostini and Crackers

## Pasta Station

Choose two of the following: Penne, Tortellini, Gnocchi, Cavatappi, Rigatoni

Sauteed Italian Sausage, Diced Cooked Chicken and Meatballs  
Sun Dried Tomatoes, Artichokes, Olives, Spinach, Pine Nuts, Red Peppers, Bacon

Marinara Sauce, Garlic Alfredo and Alla Vodka Sauces

Bread Sticks

Add Grilled Shrimp

\$10.00

Add Risotto or Ravioli

\$3.00

**\$16.00 Per Guest**

## Shrimp Boil Station

Shrimp, Andouille Sausage Links, Red Potatoes, Corn Cob  
Cocktail Sauce, Chipotle Aioli, Herb Butter, Old Bay Seasoning  
Baguettes

ADD Crawfish

\$7.00

**\$20.00 Per Guest**

## Mac and Cheese Station

**\$14.00 Per Guest**

**Slider Station**

Select Three:

- Smoked Cheddar Burger
- Philly Cheese Steak
- Buffalo Chicken with Bleu Cheese
- Nashville Hot Chicken with Pickles
- Carolina Pulled Pork with Vinegar Slaw
- Crab Cake with Remoulade
- Cuban
- Curried Cauliflower Slider
- Vegetable Stack Slider
- Salmon Burger Sliders with Chipotle Aioli
- Pork Belly Bahn Mi Sliders with Teriyaki Glaze and Chow Chow

Assorted Buns, Toppings and Condiments

**\$16.00 Per Guest**

**Flatbread Bar**

- Buffalo Chicken Flatbread
- Caprese Flatbread with Mozzarella, Tomato and Basil
- Flatbread Genovese - Basil Pesto, Crispy Pancetta, Fennel Sausage, Mushroom Fricassee, Parmesan
- Flatbread Provencal - Ratatouille Stewed Veggies, Goat Cheese, Arugula
- Flatbread Roman - Stewed Tomato Jam, Spicy Sausage, Fresh

Create your own Mac and Cheese with Your Choice of Two: Penne, Gnocchi, Cavatappi or Rigatoni  
Sauteed Mushrooms, Fried Leeks, Roasted Tomatoes, Grilled Asparagus, Smoked Bacon, Spinach, Shaved Parmesan

Your Choice of 2: Grilled Chicken, Andouille Sausage, Crab, Beef Tips

Cheddar Cheese Sauce and Smoked Alfredo Sauce

[Add Grilled Chicken, Beef and Andouille Sausage](#)

\$6.00

[ADD GRILLED SHRIMP AND SCALLOPS](#)

\$8.00

**\$15.00 Per Guest**

**Soft Taco Station**

- Choice of Two: Marinated Sirloin, Marinated Chicken, Fish
- Sauteed Onions & Peppers
- Smoked Cheddar & Monterey Cheeses
- Guacamole, Sour Cream,
- Housemade Roasted Tomato Salsa, Pico de Gallo, Black Beans, Sour Cream
- Flour Tortillas

[Choose all Three](#)

\$18.00



Flatbread Romana - Stewed Tomato Jam, Spicy Soprasata, Fresh Mozzarella, Oregano, Basil

**\$14.00 Per Guest**

### Sushi

Selection of Sushi to include: Tempura Shrimp, Yellowfin Tuna & Salmon

Vegetable, California & Smoked Eel Rolls

Soy Sauce, Pickled Ginger & Wasabi

(3 pieces per guest)

Market Price

### Asian Station

Kung Pao Chicken, Sweet and Sour Shrimp, Szechwan Beef

Fried Rice, Vegetable Egg Rolls and Crab Rangoon

**\$22.00 Per Guest**

All prices subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.

\*Requires an attendant at \$100.00/attendant

# Carving Stations

## **BEEF TENDERLOIN\***

Oven Roasted All - Natural Beef Tenderloin,  
Garlic Demi  
Classic Caesar Salad  
Yukon Mashed Potatoes  
Ciabatta Rolls

**\$32.00 Per Guest**

## **SALMON\***

Lemon Dill Creme Fraiche  
Tomato, Cucumber, Lemon Salad  
Spring Pea Risotto  
Poppy Seed Rolls

**\$18.00 Per Guest**

## **TURKEY\***

House Cranberry Jelly and Sauce Supreme  
Arugula, Almonds, Goat Cheese, Diced Beets and Honey Thyme  
Vinaigrette  
Rosemary Garlic Mash  
Honey Wheat Rolls

**\$17.00 Per Guest**

## **LAMB\***

Cucumber Dill Yogurt  
Spinach, Olives, Onion, Tomato and Feta  
Rosemary Roasted Red Potatoes  
Assorted Rolls

**\$35.00 Per Guest**

## **PORK\***

Bourbon BBQ Sauce  
Mixed Cabbage Salad, Apples, Onion and Mustard Vinaigrette  
Sweet Potato Hash with Bacon, Onion Scallion  
Cornbread Muffins

**\$18.00 Per Guest**

## **PRIME RIB\***

Creamy Horseradish and Red Wine Au Jus  
Marinated Mushroom Salad  
Roasted Fingerlings  
Sliced Baguette

**\$21.00 Per Guest**

All prices subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.

\*Requires an attendant at \$100.00/attendant

# Reception Packages

## Reception Package One

Chickpea Panisse with Smoked Tomato Jam, Pickled Shallot, Herb Salad

Mushroom Arancini with Lemon Herb Aioli

Beef Roulade with Truffled Caper Cream Cheese on Pumpernickel Toast

Crudit : Broccoli, Cauliflower, Carrots, Celery, Tomatoes, Bell Peppers, Radish and House Made Zesty Ranch Dip

**\$21.00 Per Guest**

All prices subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.

## Reception Package Two

European Cheese Board

Dried & Fresh Fruit

Sliced Baguettes and Crackers

Shrimp Cocktail (Priced Based on (3) Pieces per Guest)

**\$24.00 Per Guest**

# Sweet Stations

## Chocolate Fondue

Melted Milk Chocolate with Assorted Dipping Items such as Pound Cake, Marshmallows, Graham Crackers, Oreos, Strawberries, Pineapple, Pretzels, Bananas and Mini Donuts

**\$16.00 Per Guest**

## Petite Sweets

An Assortment of Seasonally Inspired Bite Sized Desserts including Petite Fours, Mini Cheesecakes, Mousse Cups and Mini Fruit Tarts

**\$14.00 Per Guest**

# Personal Preference

## Guests choose their...

Guests choose their own entrees in a banquet setting. Better than the standard dual-entree option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences. The planner chooses the appetizer, salad and dessert in advance. A custom printed menu featuring four entree selections, including one alternative option, is provided for guests at each setting. Specially trained servers take your guests' order as they are seated. Groups of 25 or less, will receive the sides listed with the entrees. Groups of 26 or more will receive one Chef selected pairing for all entrees.

## Appetizer

Scallops with Maple Glazed Pork Belly, Pickled Shallot, Spicy Pecan, Herb Salad

Barbecue Short Ribs with Bread and Butter Pickles, Stone Ground Mustard and Herb Salad

Country Pate with Shallot Marmalade, Liver Mousse, Shaved Radish, Tarragon Mustard, Toast Points

Cavatelli Caccio e Pepe with Fennel Sausage, Broccoli Rapini, Roasted Red Pepper, Preserved Lemon Crumble

Truffled Goat Cheese Agnolotti with Spring Pea, Baby Carrot, Radish

## Entree

Border Springs Farm Lamb Rack with Root Vegetable Hash, Swiss Chard, Baby Stuffed Vegetables, Mint Dressing, Natural Jus

Pan Roasted Barramundi with Wild Rice, Glazed Radish, Blistered Tomato, Stewed Peppers

Olive Oil Poached Sea Bass and Spot Prawn with Olive Oil Crushed Potato, Eggplant Caponata, Saffron and Pepper Coulis, Tomato Froth

Berkshire Pork Porterhouse with Butter Whipped Potatoes, Succotash, Pickled Stone Fruit, Whole Grain Mustard Jus

Grilled Ribeye with Crispy Pop Potato, String Bean, Salted Peach Butter, Natural Jus

Pan Roasted Branzino with Quinoa and Marinated San Marzano, Eggplant Caponata, Tomato-Saffron Coulis, Herb Salad

Chicken Tagine with Spicy Cauliflower, Turnip, Celeric, Dried Apricot

Braised Chicken Paprikash with Spaetzle, Glazed Carrots and Radishes, Bacon Jam, Herb Salad

Pan Roasted Filet with Butter Bousin Potatoes, Brown Butter



Roasted Goat Cheese Agnolotti with Spring Pea, Baby Carrot, Raisin, Summer Truffle

Beggar's Purse with Gorgonzola Dolce with Hazelnut, Fresh Fig, Lemon and Rosemary Emulsion

Shellfish Flight-King Crab Vol au Vent with Cauliflower Puree, Pan Roasted Scallop with Butterscotch Pork Belly and Toasted Hazelnuts, Oyster Gratinee with Fennel Glacage and Micro Herbs

Fresh Quail with Cheddar Waffle, Raspberry Maple Hot Sauce and House Pickled Vegetables

Cumin Scented Squash Soup with Chili and Raisin Compote, Crispy Socca, Cilantro Oil

Sherried Tomato and Pepper Soup with Mushroom Fricassee, Wild Rice

**Salad**

Baby Kale with Baked Grape, Pickled Shallot, Celery Leaf, Spicy Pecan, Pumpkin Vinaigrette

Heirloom Spinach with Dried Cranberry, Sunflower Seed, Pickled Shallot, Apple Vinaigrette

Market Vegetable Salad with Seasonal Vegetables, Romaine and

Asparagus, Mushroom Fricassee and Natural Jus

Chef's Vegetarian Alternative

Dinners of 30 guests or less will receive entrees with specific accompaniments listed above. Groups of 31 and over, Chef's choice of seasonally inspired accompaniments will be provided.

**\$75.00 Per Guest**

**Dessert**

Chef's Sampler Trio

Cheesecake of the Moment

Creme Brulee of the Moment

Chocolate Mousse Cake

Maple-Cashew Cream Tart

Endive Spears, Goat Cheese, Peppercross, Honey Dijon Vinaigrette

All prices subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.

# Plated Dinner

## Starters

Crispy Gnocchi with Bacon and Garlic Basil Cream

Cumin Scented Squash Soup with Chile and Raisin Compote, Crispy Socca, Cilantro Oil

Sherried Tomato and Pepper Soup with Mushroom Fricassee, Wild Rice

Penne Caccio e Pepe with Fennel Sausage, Broccoli Rapini, Roasted Red Pepper

Wild Mixed Green Salad with Fresh Tomatoes, Banana Peppers and Vegetable Confetti with House Made Dressing

Spinach Salad with Red Onion, Hard Boiled Eggs, Diced Tomatoes, Toasted Pecans and Bacon Vinaigrette

Caesar Salad with Focaccia Croutons, Sun Dried Tomato, Parmesan Cheese and Creamy Classic Caesar Dressing

Caprese Salad with Vine Ripened Tomatoes, Fresh Mozzarella, Fresh Basil Virgin Olive Oil

Baby Wedge Salad with Iceberg Lettuce, Ripe Tomatoes, Red Spanish

## Entrees

Garlic Seared Airline Chicken with Sauce Supreme, Rice Pilaf and Caramelized Onion Green Beans

**\$49.00 Per Guest**

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Soy Ginger Roasted Salmon with Coconut Curry Rice, Mango Pineapple Salsa, Glazed Carrots with Green Beans

**\$50.00 Per Guest**

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Cajun Grilled NY Strip with Pont Neuf Potato, Roasted Cauliflower Puree and Broiled Asparagus

**\$56.00 Per Guest**

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Coq Au Vin - Red Wine Braised Chicken with Pearl Onion, Wild Mushroom, Bacon Lardon, Herb Roasted Potatoes, Natural Jus

**\$48.00 Per Guest**

\*\*\*

Hand Cut Grilled Pork Chop with Candied Tomatoes, Sweet Potato Puree and Crispy Brussels Sprouts

Onion, Boiled Egg, Crisp Pancetta and Buttermilk Ranch Dressing

**\$50.00 Per Guest**

## Desserts

Cheesecake of the Moment

\*\*\*

Blackened Boneless, Skinless Chicken Breast Served with Cauliflower Mash and Ratatouille

Pie of the Moment

**\$49.00 Per Guest**

Chocolate Mousse Cake

\*\*\*

Chef's Dessert Trio

Seared Ahi Tuna with Long Grain Wild Rice, Grilled Vegetables, Red Pepper Coulis, Mango Pineapple Salsa

Creme Brulee of the Moment

**\$53.00 Per Guest**

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Petite Beef Filet and Blackened Shrimp with Chef's Choice of Accompaniments

**\$60.00 Per Guest**

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Seared Salmon and Honey Thyme Boneless, Skinless Chicken Breast with Chef's Choice of Accompaniments

**\$55.00 Per Guest**

All prices subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.

# Buffet Dinner

## The West Coast

Seattle Seafood Chowder  
 Alaskan Smoked Salmon Waldorf Salad  
 Mixed Greens with Sunflower Seeds, Almonds, Fresh Berries,  
 Mandarin Oranges, Avocado, Cypress Grove Goat Cheese, Honey Dijon  
 Vinaigrette  
 West Coast Orange Teriyaki Braised Chicken  
 Seabass and Spot Prawn Stew  
 Long Grain Ginger Rice with Cabbage  
 Oregon Potato Gratin  
 California Veggie Casserole  
 Maple and Berry Chiffon Pies

**\$55.00 Per Guest**

## The Big Easy

Gumbo  
 Muffuletta Salad with Mixed Greens, Arugula, Giardiniera, Chopped  
 Olives, Provolone, Croutons and Creole Vinaigrette  
 Mixed Pepper and Grilled Asparagus Salad  
 Whole Roasted Cajun Chicken  
 Andouille Sausage with Peppers and Onion  
 Gulf Shrimp and Catfish Creole  
 Red Beans and Rice  
 Southern Style Green Beans with Bacon and Onion  
 NOLA Rum Cake

## The Mediterranean

Spiced Beef with Lentils  
 Moroccan Vegetable Salad with Chopped Romaine, Harissa Roasted  
 Squash, Chickpeas, Olives, Marinated Cucumbers, Minted Yogurt  
 Dressing  
 Herb Roasted Fingerling Potatoes with Blistered Tomatoes  
 Cod Puttanesca  
 Lemon Herb Braised Chicken  
 Penne With Wild Mushrooms, Roasted Tomatoes, Pine Nuts and Feta  
 Liaison  
 Parmesan Broccolini  
 Tiramisu Cake

**\$56.00 Per Guest**

## Southern Life

Romaine and Iceberg Blend, Cucumber, Carrots, Tomatoes, Pickled  
 Onion, Balsamic Vinaigrette  
 Sweet Potato Salad, Bacon, Red Onion, Green Onion, Celery, Brown  
 Sugar Mustard Dressing  
 Fried Chicken  
 Mesquite Rubbed Sliced Pork Loin  
 Cajun Salmon with Honey Roasted Tomatoes  
 Baked Mac and Cheese  
 Collard Greens  
 Bourbon Peach Cake

**\$56.00 Per Guest**

**\$55.00 Per Guest**

All prices subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.

A minimum of 20 guests is required for all dinner buffets.

# Signature Wine Series

## 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.*

\$42.00

### Chardonnay, California

*Freshness and richness of pure fruit woven beautifully with subtle toasty oak.*

\$42.00

### Pinot Noir, California

*Aromas of vivid red fruit with hints of spice that complement the lithe texture.*

\$40.00

### Merlot, California

*Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.*

\$40.00

### Cabernet Sauvignon, California

*Subtle hints of oak and spice married with lively tannins.*

\$40.00

### Blanc de Blanc, Sparkling, Italy

*The Canvas Blanc de Blanc combines elegance and complexity. The bright straw yellow colored wine has aromas of peach and acacia blossom. The flavors of green apple and a crisp mouth feel help round out the wine. This is a brut wine, so it is dry and not sweet.*

\$42.00

## Last In Cellar Wine Selections

Quality Wines, Limited Stock, and priced attractively to make room for new releases. Please inquire about current selections and quantities.

## Spring/Summer Wine Special Feature

### 2018 Chateau Ste Michelle Rose

The Chateau Ste Michelle Columbia Valley Rose is a dry elegant style Rose with a beautiful light pink color. The fresh and lively wine offers bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon. It is soft and flavorful on the palate with a long crisp finish.

Regions diurnal variation creates intense aromas and flavors.

Columbia Valley gets two more hours of sunlight daily than California. This is a versatile and flavorful wine that can be enjoyed on its own or with food. Try it with light pasta and rice dishes, grilled fish and a wide array of cheeses.

**\$48.00 Per Bottle**

## Spring/Summer Wine Special Feature

### 2016 Chateau Ste Michelle Sauvignon Blanc

Stainless steel fermentation makes this a crisp Sauvignon Blanc. The wine offers bright fruit character of melons and herbs. This wine is a favorite with oysters.

Columbia Valley balances Washington fruit with Old World style.

A superb value with consistent quality and complexity each vintage. Warm days and cool evenings are ideal for aroma and flavor development.

**\$48.00 Per Bottle**

### **Spring/Summer Wine Special Feature**

2015 Grand Estates Red Wine Blend

This complex red blend marries together a variety of characteristics and layers that complement each other, including lively flavors of red and black fruit punctuated with layers of spice and caramel on the finish.

A strong heritage of winemaking excellence from vineyard to cellar. Demonstrates an unwavering commitment to quality and consistency. A complex red blend with lively dark fruit flavor and layers of spice that pairs well with beef stew and flank steak.

**\$48.00 Per Bottle**

All prices subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.



# Bubbles, White And Red Wines

## Bubbles

**Veuve Cliquot "Yellow Label", Brut, France**

*On the nose, this sparkling wine brings fresh citrus with hints of honey and white floral notes. Clean with ripe citrus, lemon, green apple and touches of grapefruit.*

\$115.00

## Whites

**The Seeker, Riesling, Mosel, Germany**

*Citrus, stone fruits and pineapple with a mineral-infused finish*

\$52.00

**Murphy-Goode the Fume, Sauvignon Blanc, North Coast**

*Fresh aromas and vivid citrus flavors with pleasant notes of citrus and green fruit throughout.*

\$42.00

**Rodney Strong, Chardonnay, Sonoma Coast**

*Toasty vanilla and spice complexities with an elegant fullness and creamy texture on the palate.*

\$64.00

**M. Chapoutier "Belleruche", Rose, Cotes-Du-Rhone, Franch**

*Aromas of red berries and citrus complemented by notes of stone fruit and citrus peel.*

\$52.00

## Reds

**Macmurray Ranch, Pinot Noir, Central Coast**

*Bright and fresh with crisp acidity and dense cherry fruit, showing notes of earth and spice.*

\$64.00

**Charles & Charles, Cabernet Blend, Washington**

*Plum, black currant and dark chocolate nose with a plush velvety smooth mouthfeel.*

\$52.00

**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.*

\$52.00

**Drumheller, Cabernet Sauvignon, Columbia Valley**

*A bright floral nose leads to flavors of cola and red cherries with a delicate texture and an intense yet silky finish.*

\$52.00

# Hand Crafted Cocktails

## Best of Hyatt

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

## Don Julio Blanco Tequila

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks

### Don Collins

*Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water*

\$9.50

### Paloma Fresca

*Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree*

\$9.50

## Bacardi Superior Rum

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

### Pineapple Basil Cooler

*Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water*

\$9.50

### Sweet Arnold

*Bacardi Superior rum and raspberry puree with iced tea and lemonade*

\$9.50

## Tito's Handmade Vodka

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

### Tropical Sunset

*Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar*

\$9.50

### Mockingbird Ginger

*Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer*

\$9.50

\$9.50

Prices do not include Service Charge and Tax, Currently 25% Service Charge and 7% Tax, both are subject to change

# Bar Packages

## PREMIUM 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.

First Hour

\$22.00

Second Hour

\$17.00

Each Additional Hour

\$14.00

## SIGNATURE HOST-SPONSORED BAR PER PERSON

First Hour

\$18.00

Second Hour

\$12.00

Each Additional Hour

\$10.00

## PREMIUM HOST-SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and charges are based on

## PREMIUM CASH BAR

Signature Cocktails

\$10.50

Domestic Beer

\$6.50

Premium and Imported Beer

\$7.50

Canvas Chardonnay and Canvas Cabernet Sauvignon or Merlot

\$9.50

Canvas Pinot Grigio and Pinot Noir

\$10.50

Mineral Water/Juices

\$4.75

Soft Drinks

\$4.75

## SIGNATURE CASH BAR

Signature Cocktails

\$9.50

Domestic Beer

\$6.50

the actual number of drinks consumed

Top Tier Cocktails

\$9.50

Domestic Beer

\$6.00

Premium and Imported Beer

\$7.00

Canvas Pinot Grigio and Pinot Noir

\$10.00

Canvas Chardonnay and Canvas Cabernet Sauvignon or Merlot

\$9.00

Mineral Water/Juices

\$4.50

Soft Drinks

\$4.50

### SIGNATURE HOST-SPONSORED BAR PER DRINK

Signature Cocktails

\$8.50

Domestic Beer

\$6.00

Premium and Imported Beer

Premium and Imported Beer

\$7.50

Canvas Chardonnay and Canvas Cabernet Sauvignon or Merlot

\$9.50

Canvas Pinot Grigio and Pinot Noir

\$10.50

Mineral Water/Juices

\$4.75

Soft Drinks

\$4.75

### LABOR CHARGES

Bartenders, each

*up to four hours*

\$100.00

### Beer Variety Packs

Mix and Choose your favorite beer selections and we'll have it cold and ready! Bulk discount applied. Please inquire about our many selections

6-pack

\$24.00

\$7.00

Canvas Pinot Grigio and Pinot Noir

\$10.00

Canvas Chardonnay and Canvas Cabernet Sauvignon or Merlot

\$9.00

Mineral Water/Juices

\$4.50

Soft Drinks

\$4.50

8-pack

\$32.00

10-pack

\$40.00

12-pack

\$48.00

### MIMOSA BUBBLE BAR

Select 3 Juices:

Orange, Pomegranate, Pineapple, Grapefruit, Peach, Mango, Cranberry, Strawberry, Passion Fruit

Andre, Sparkling, Brut, California

\$20.00

Canvas, by Michael Mondavi, Sparkling, Italy

\$25.00

Veuve Cliquot,

\$50.00

Dom Perignon, Brut, Champagne, France

\$175.00

### BLOODY MARY BAR

Vodka Flavors (Choose 3):

Jalapeno Infused Tito's, Cucumber & Lime Infused Tito's, Pickle

Infused Tito's, Plain Tito's

**\$30.00**

Host Bars subject to 25% Service Charge and Applicable State Sales Tax. All prices subject to change.